

SWINE

A QUEER pig story is told by the *London Telegraph*. A sow that had lost her tail by accident had a litter of ten little pigs, but, seeing that they all had tails, she placed them in a row and bit off the tails one by one.

WE have always been unable to understand why such a prejudice exists among farmers against using old boars. An aged boar that has been tried and proven to be a sure and good breeder is, in our opinion, as a general thing, a better investment than a young untried pig, provided, of course, that the former is still vigorous.

ONE of the very best substitutes for wood ashes for hogs is charred corn cobs, says a writer in the *Breeder's Gazette*. The cobs may be broken into pieces; then set fire to them in the hog lots, and, when they are thoroughly charred, scatter them, thus putting the fire out. After this, let the hogs eat all they want of them. The benefit is not merely in the ash element, but in the charcoal, which is an excellent aid to digestion.

IF you can possibly manage it, be sure to provide a good pasture lot for your pigs this summer, and do not forget that the better the pasture the better it will pay you. If you have not got a really good piece of natural pasture near the hogpen, and have neglected to sow a patch of clover and orchard grass for the purpose, do not be afraid to fence off a couple of acres of new seeds, and you will be astonished to find how well your hogs will do on it if there is a fair catch of clover. Try it, and compare the results with those from the same amount mown and put up as hay.

No animal suffers more frequently from thirst than does the hog, especially when it is fattening. If it is fed milk and swill, the latter made salty by the addition of the brine made from salt pork while it is being freshened, its case is so much the worse. Milk contains some water, but it is so mixed with fat and casein that it cannot serve as a substitute for water, as anyone may see by placing fresh water where the hogs can get at it

at will. They will not drink large amounts. The hog's stomach is not large enough to hold a great bulk, either of food or drink. But the hogs that have fresh water will have better digestions, and, if fattening, will be more free from fever for having pure water. On many farms so much salt meat is freshened, and the water used in doing this is saved for the swill barrel, that the hogs fed swill are constantly suffering intense thirst, making them unhealthy, and diminishing their ability to make the best use of the food they eat.

Feeding Whey.

Of the various by-products of our immense dairy industry probably nothing is utilized to as little advantage as the whey that is produced at the countless cheese factories throughout the Dominion.

Large quantities of this valuable waste product of the dairy are allowed annually to sour and become not only useless as a food, but even in some cases a positive menace to health, while a great part of what is fed sweet is not used to its best advantage by any means, owing to a lack of knowledge of the most suitable feeds to combine with it.

An average sample of whey contains from .6 to 1.0 per cent. of albuminoids, from .2 to .6 per cent. of fat, and from 4.0 to 5.0 per cent. of sugar. From this it will easily be seen that whey alone is a highly improper food for young pigs, as it is very deficient in the foods necessary for the production of bone and muscle, as well as in oil or fat; in fact, the only circumstances under which whey can be profitably fed alone to pigs is when we have pigs to fatten that are fully grown and well developed as to muscle and bone, but which require to be fattened; and, in our opinion, in these days of early maturity and increasing demand for lean bacon hogs of medium weights, such feeding will not return by any means such a profit as might be obtained by feeding the whey in combination with other foods.

It is hardly necessary to point out that the foods that should be fed in combination with sweet whey to produce the best results should contain a large proportion of both albuminoids and fats,