

fore killing and get well cooled, and the irritated ones will overcome their fevered condition and their flesh will show it. Is there no difference in the character of the meat of the animal killed in the chase, and one killed when at rest? The observations of the past century say there is, and more has been done within that century to lay bare the minute details of animal existence and their products than in all the previous centuries put together.

Another cause is poor feeding. It is useless to ask and call for good finished feeding by all the farmers of the community, when as yet there is no test to detect the living firm-fleshed from the soft and poorly-finished hog.

The only safeguard would be for the packers to purchase unfinished hogs and finish for themselves. This they will not do as it wouldn't pay. Neither will it pay honorable men to do so, when their product will realize them no more than the cheaper fed of the more unscrupulous.

Our exporters are continually calling out for a steady all-the-year-round supply. Are there any other farm products supplied all the year round? The farmer sells his product when he has it fitted. It is the merchant's business to supply the market at the time when the markets are at their best, and he must devise means for preserving the product until such times as the best market can be obtained. These packers and merchants will soon be asking us to supply them with eggs before they are laid, so that they may get them fresh.

Their excuse is they have adopted the Wiltshire curing, and it requires a fresh supply all the year round. The best remedy is to cure better so that it will keep longer during the summer period, and spring a new name for such cured sides.

Well-cured bacon will keep a long time under favorable conditions, but half-cured Wiltshire bacon will not. The British public want the lightly cured meat all the year, and so they do all their other out-of-season products, but they pay considerably more for them, often double and treble, so they must they do if they want lightly-

cured Wiltshire bacon from Canada throughout the year. Farmers in Canada will then find a way of supplying a little more of the out-of-season bacon hogs, just as they are now finding a way to get fresh eggs at Christmas, but it costs money and extra pains and consequently it requires so much higher price, or it will not pay to supply.

The farmers are beginning to know the packers pretty well now, and if they continue to practice lowering the prices at the time of the output, the farmers will recognize it, and either leave the pens empty or find some joint method of disposing of this important product. In this particular there is a magnificent market in Britain for loins of pork, and now that our fresh meat conveyance is almost perfect, it would be well if this trade was opened up. There is no portion of the animal so much in demand in Britain as the loin of fresh pork and fresh chops, and this part of the carcass makes the poorest bacon. The juicy nut-like flavor of the loin is entirely lost by salting and curing. It gives us in its stead a hard, salty, lean meat with a rim of fat without even a line of lean. If these loins were packed and forwarded they would command the highest price as pork, and we should have left the best streaky meat for curing and exporting as bacon, and these streaky sides would keep longer and fresher than full sides, while we have a good market for the remainder of the carcass at our own home and in the Northwest. It is a curious coincidence, but the British eat very little fresh pork in summer but very much in the colder season, and this is the very time when we are best able to supply this choice joint.

ELLIS.

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#### THE VALUE OF PASTURE IN SWINE FEEDING.

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We have had several inquiries lately as to the value of pasture for hogs, and more especially as to the value of alfalfa or lucerne for this purpose. During the past