

FACTORY OR INSPECTION RATINGS.*

Very firm	from 85 to 100 points.
Firm.....	" 75 " 85 "
Moderately firm.....	" 70 " 75 "
Soft.....	" 50 " 70 "
Very soft.....	Less than 50 "

The percentages of olein corresponding to the above classification we find to be approximately as follows :—

	Percentage of Olein.
Very firm	68 and less.
Firm	between 68 and 71
Moderately firm	" 71 " 73
Soft.....	" 73 " 75
Very soft	" 75 " above.

THEORIES REGARDING THE CAUSE OF 'SOFTNESS.'

Many theories have been advanced to account for softness in pork. Some have ascribed it to the character of the food, others to undue forcing of the pig in the earlier stages of growth, to killing the pig while in 'heat' or slaughtering while still immature or unripe, to the breed of the pig, to the locality or district in which the pig is grown, and even the phase of the moon when the pig is slaughtered has been assigned as a cause.

SCHEME AND OBJECTS OF THE INVESTIGATION.

On the completion of the preparatory work already recorded, the first series of feeding trials was instituted upon the Central Experimental Farm, Ottawa, followed by a laboratory examination of the pork produced. There were in all about one hundred and eighty pigs, and the experiment was commenced in the month of May, 1899, when the majority of them were between one and two months old.

They were either Tamworths or Tamworth grades.

The scheme of the trial was such that information would be gained as to the effect upon the quality of the pork of the following possible factors :—

1. Character of food (a) fed throughout life, and (b) fed during the initial and finishing periods, respectively.
2. Limited and unlimited supply of food.
3. Soaked or cooked grain as against dry or uncooked grain.
4. Age of animal when slaughtered.
5. Exercise and lack of exercise.
6. Locality or district where raised.

Details of the above may be briefly ascribed as follows :—

1. The character of the various foods used, together with particulars regarding its supply and treatment (*vide* 1, 2, and 3 above) are shown in the following scheme :—

*The pigs of both 1st and 2nd series were slaughtered and dressed at the packing house of The Geo. Matthews Co., Ltd., Hull, Que., where the inspection ratings were made. We are indebted to the Messrs. Matthews for much valuable advice and assistance in the grading of the carcasses.