

there has always been between racing and soldiering, to which our army owes so much. But it is thought that few soldiers remember when they go to Epsom or Ascot that in all probability they are watching some of the descendants of an Irish charger.

A few years later, two other stallions were imported, the Darley Arabian and the Godolphin Arabian. It was quite by chance that the Godolphin Arabian was a success at the stud. In 1731 he was used as teaser to a horse named Hobgoblin, and when the latter refused to serve a mare called Roxana, she was put to the Godolphin Arabian. Her first foal by him was called Lath, and was one of the most celebrated racehorses of the day.

The great war-horse served his part, and gradually disappeared. His descendants still survive in the cart horse, in the State coach horse, and in the black chargers of the Household Cavalry. As the need of swifter horses for war and for pleasure arose, so the modern types gradually developed, the racehorse and the hunter deriving their size and strength from the old native strains, and their beauty, their courage, and their endurance from the Eastern sires.

G. T. BURROWS.

## LIVE STOCK.

### Butchering and Meat-curing at Any Season.

Editor "The Farmer's Advocate":

"Say Carter, is it so that you kill a pig any time you need pork whether it be winter or summer?"

"Yes."

"Well, how do you keep the meat from spoiling in the summer?"

Within the past year so many have spoken thus to me, that I am led to believe that my recipe—which is nothing more than salt, cleanliness and care—may be welcome to the readers of "The Farmer's Advocate." If I may say a few words before I begin, let me say that he is a poor, shiftless farmer indeed who in summer forces his hogs to wallow leg-deep in filth, slaughter-house style, when a few hours' work and a few dollars spent in posts, lumber and wire will enclose a plot of grass a hundred feet square in which they may move in comfort.

Whenever I need pork and the knives are sharp I butcher, no matter whether it is 90 degrees in the shade or not. To be sure in real warm weather I delay butchering till so late in the evening that I finish merely by dark, then, if the flies are still numerous and buzzing about, I pin a thin cloth about the carcass to keep them from blowing on the meat.

When about to butcher, one should dress for the occasion. One's clothes, however patched and faded, should at least be clean. When properly attired, I arm myself with a butcher-knife and a loaded 22 calibre rifle and go to the hog lot, open the gate and move the hogs about until any one of the two or three, which I have previously selected as being ready to butcher and have marked along the back with washing blue or a piece of charcoal (this is easily done when the hogs are being fed) to avoid a mistake, walks out of the enclosure. I then close the gate and when the hog stops to partake of a handful of meal, a few potatoes or such feed, which "to halt his trot" I have placed for him a few feet outside the gate, I take aim at a point where lines, if drawn obliquely from the ears to the eyes, would cross and shoot him down. Care must be taken that the hog's head is well up when the trigger is pulled, otherwise the bullet would pass downward and below the brain. If the shot be well directed the hog will drop and for a few moments will struggle but little, thus allowing plenty of time for sticking him.

At this point let me explain why I use the rifle: (1) It is more humane. (2) It saves time by eliminating the racing and chasing. (3) It is safer, guarding as it does against one falling while chasing the hog or getting kicked, scratched or bitten while throwing and holding him. (4) It keeps down the temperature of the hog. (5) It prevents a display of stubbornness on the part of the hog and temper on the part of the butcher. Thus the work commenced in order, is conducted in peace and ended with the butchers in good humor.

As any pounding of the hog while catching him or hauling him about while there is a kick in him, blackens the meat and makes it more prone to spoil I do not stir him until he is "stone" dead, then if a light hog I turn a wheel-barrow on its side and roll him into it, or if a heavy pig, I roll him onto a stone-boat and convey him to where he is to be scalded and scraped.

The full of a wash-boiler and a couple of pots or kettles of water is sufficient to scald a pig. This water I heat on the stove indoors, rather than in a sugar kettle outdoors, 1st, because it takes less wood; 2nd, because there is no danger of dogs, cats or poultry catching fire from sparks

and racing under some building etc., and setting it on fire. For a scalding and scraping table I use a 12-foot Rock Elm plank, 15 inches wide, placed on two blocks 20 inches high. This plank has been used for such purpose for the past 15 years and is still sound. When butchering is over it is thoroughly cleaned and placed on two blocks outside the wood-shed door where it serves for a seat, washing table etc. For a scalding tank I use a 45-gallon vinegar barrel slanted against one end of the plank which protrudes a couple of inches beyond the block. Four small-sized blocks, one placed at either side under and against the chimes, one below and against the

scraping table it has been arranged to have the hanging post within four or five inches of the side of the plank and a couple of feet nearer the barrel than the rear end block. On top of this block and beneath the plank, place a square-faced block a foot thick. Draw the pig back heels first until his neck is opposite the post: stand him on his head and there will be little difficulty in slipping the gambrel stick over the hanging bar. My hanging post is an 8-inch ironwood sunk 4 feet in the ground with a hole bored through it east and west, 5 feet 8 inches from the ground. Through this hole there is a four foot piece of 1½ inch crow bar. If the wind be from an easterly point

when I butcher, I hang on the east end of the bar and when from the west on the west end. If the wind be decidedly north or south I attach a piece of soft wire to one end of the gambrel stick, turn the pig so that the wind can blow against the inside of the ribs and then pass the wire around the back of the post giving it a twist around a nail there and then pull it tight and fasten the free end to the other end of the gambrel stick. This prevents the latter from turning off the end of the bar or sliding sideways and knocking one end loose in either case letting the pig fall to the ground. Wash the pig off well, then open it and, when dressed, throw three or four pails of clean cold water into it to rinse and cool it. Let the pig cool for two or three hours, remove it and cut it up and salt it. This may take you till a little past midnight, but satisfaction later will make up for the loss of sleep.

Cut the hams and the shoulders and remove the bones. Some meat of course will cling to the bones. The salt will now have a good chance to penetrate the thick hams and the shoulders. Salt the meat heavily and place in a wooden tub or half barrel, skin side down (salt has a chance to soak down into the meat) and the sides placed on top of the hams and shoulders (the weight helps to force the brine out of the thick pieces) and cover with paper or thin cloth to exclude flies. Let it stand a day and a night to brine off: then remove the meat: pour off the brine: clean the tub: sprinkle some salt in the bottom of the tub: rub the meat lightly with dry salt: replace in the tub and again cover it. In case it brines again, which sometimes happens, repeat the above. Salt the bones the same as the meat and place in a crock by themselves and handle them the same as the meat. Keep the cellar windows down in daytime to exclude the heat and up at night to allow the cool air to enter. Overhaul the meat in the course of a week and if there is any sign of mould or, if it feels slippery, rub lightly with dry salt, enough of which perhaps is still adhering to the meat. This does not make the meat saltier but merely helps to dry it. Owning to May, June, July, August and September being warm months I remove the ham and shoulder bones when butchering, at other seasons I do not. I do not use ice in the cellar. I have screens on all cellar windows, outside doors and windows but yet I find it absolutely necessary to keep the meat covered as one fly might spoil the whole tubful. The above method of butchering and summer curing of pork has been practiced on this place for the past thirty-two years and has given entire satisfaction. A friend of mine who had but recently adopted this method told me that his wife liked it and so did his children, but he didn't. When asked for his reason, he said: "well, it is just this way, the pork is such an improvement on the old rusty variety that we eat a pig up in a trice, consequently it is expensive,—and with a broad grin—still I guess I'll put up with the expense and I'm mighty glad you put me wise."

Middlesex Co., Ont.

ESLIE CARTER.

The Autumn work well completed should mean Spring work advanced next April. There is a big crop to be put in and Spring will surely be a rush season in any case.

In an effort to cut down the cost of feeding, some are sure to feed so little that they go past the limit of economical feeding.

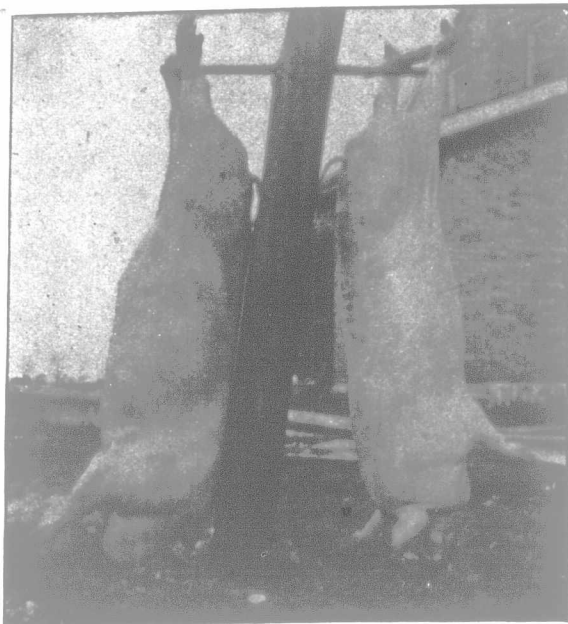


Lady Irene.

Sire, Ganymede; dam, Bloom of Ironsides. First-prize yearling filly at London, 1914, for G. A. Attridge, Muirkirk.

bottom and one on the under side against the staves serve to keep the barrel in place while the pig is being scalded.

To avoid heavy lifting while tabling the pig, I remove the plank from the block furthest from the barrel. A roll over places the pig upon it, then I pull the pig down towards the barrel end after which the plank is easily restored to its former position. A handful of ashes is added to the scalding water and the pig, while being scalded, is kept on the move. A good scald results and in removing the bristles the thin outer layer of skin comes off. Never leave this tissue-like skin on, otherwise the pork is liable to taste strong and will be harder to cure. A couple of horse-shoe nail boxes weighted each with a brick



Two Good Ones Hung.

and placed, one at either end of the hog, will serve as useful receptacles for catching and holding the bristles. Wipe the knife on the edge of these instead of on the overalls, grass or table, a slovenly procedure bound to make cleaning up all the harder. Right here let me say there should be a cleaning up, as a sight more disgusting than a lawn or chip yard bewhiskered with blood-and-slovenly bristles, is not easily imagined.

After the scraping, the next thing is suspending the pig. This is easily done if in erecting the