

sow farrowed before one year old and it is advisable not to use a boar before the same age. It gives both a chance to develop and in consequence the offspring will be stronger.

A sow may be made to give three litters in a year but two is quite sufficient and many of our best breeders prefer only one litter in a year, so that the sow will have thoroughly recovered from the strain of rearing her young. During gestation which continues about four months or a little less, (1) it will be necessary to keep the sow in fair condition. Her food should be of a healing nature, plenty of roots, we prefer them cooked with a little meal peas one-third, oats two-thirds, with a change to shorts occasionally.

When farrowing time comes, a warm comfortable place should be provided. A most suitable pen would be about eight by ten feet with a railing around about ten inches from the floor to protect the young pigs from being crushed against the wall. If the sow has been properly handled, there will be no trouble. We always remain with her until all the little ones have come, put them to suck and keep her quiet until all is over and the youngsters drinking nicely, after which the danger of crushing is fairly over. Care must be taken the first three days after parturition lest inflammation should set in. She should be fed with bran, with a little skim milk about the fifth day, add one half meal as before described. Let her food be of a sloppy nature to encourage a good flow of milk. It will be necessary to teach the young pigs to eat at two weeks old. They begin to drink milk from a shallow dish, which should be placed in a corner of the pen boarded off so that the sow cannot touch it. At three weeks a little shorts may be added. By this treatment, the mother will be greatly relieved. The young boars should be castrated at two months old giving them time to get over the trouble before weaning.

The young pig is born ready for work, that is, it has teeth that in a short time are competent to grind and prepare food for the stomach. We should wean at six or eight weeks old. (2) Allow the little ones all the skim and butter-milk possible, and after the pigs are ten weeks old, mix with a fair proportion of fine ground grain, as a tolerably thin slop. By this mean the older stock are freed early from the care of the young and become ready for other uses.

Keep rings out of the noses of the young pigs. It is cruel in the extreme. Nature has ordained that they should root and they will derive more benefit from grubbing and rooting that will compensate for the little harm they will do. (3)

By proper care if the pigs come early they may be turned off at Christmas and should have enough weight to make them profitable for the market.

Hogs are not susceptible to cold when fat, but swine like other animals thrive with less expense when comfortable quarters are provided.

Where a considerable number is kept in cold places, they will pile together and over-heat each other, so that the weaker ones are often smothered. Of

(1) Our experience says sixteen weeks to the day. Henry Stephens (Book of the Farm) says sixteen weeks to the hour!—Ed.

(2) Good; but we regret to say too many farmers wean much too soon.—Ed.

(3) This depends upon circumstances.—Ed.

all farm animals, hogs especially, must have plenty of pure water.

Swine breeders cannot too soon disabuse themselves of the idea that swine are dirty or filthy feeders.

There are no farm animals nicer or more fastidious in the food they eat than swine, if allowed to be.

They will not drink stagnant water unless forced to by dire necessity.

The sagacious breeder and feeder will understand this. He will also understand the danger of malignant diseases attacking swine when forced to eat filth and drink impure water. No matter how sloppy the food, they should always have pure water within reach. If they have a clean bathing place in summer it will add much to their health.

Swine in confinement should always have charcoal, bituminous coal, salt and wood ashes within reach. They often suffer from acidity of the stomach, and the remedy being near they will always use it.

In what we have said in relation to feeding in close pens we are not to be understood as admiring the practice. In general there should be plenty of pasture in summer and plenty of roots in winter.

Of all animals the hogs at least must not be allowed to lose flesh from the time it is born until it is killed. When fat, kill at once, unless the market happens so that it will pay to hold for a short time. As a hog becomes fat, it eats less and less and also fattens more slowly. They should be turned off at about ten months old, when they should turn the scales at from three hundred to three hundred and fifty pounds.

We never want an overgrown hog, they are alright for show purposes, when parties have other resources to depend on, but when the hog must pay his own way, we prefer a pig not weighing more than six hundred when matured. (1)

Hogs of the above weight with proper care and economical feeding, we will usually find the balance on the right side of the ledger.

(Signed) Wm. TAIT.
St. Laurent.

SOW KILLING PIGS.

Sir,—In your issue of March 2nd, "Breeder" asked a remedy for sow killing pigs. I may say that I have learned from experience a lesson that may be of use to other breeders. When my imported sow farrowed a short time ago, I, being very anxious about her litter, watched her carefully. When the little fellows were a day old, the sow would lie down, but soon as the pigs commenced to suckle she would jump up as if in pain. This she would repeat as often as they commenced sucking. After a few attempts to satisfy their hunger, the sow jumped up in a rage and grabbed one in her mouth, and would have killed it had I not been there to save its life. I at once surmised the cause, and on examining their mouths, found a number of very sharp, black teeth. These I removed with the pliers, which put an end to the trouble, as she from that time allowed her family to satisfy themselves with apparent pleasure to herself.

GIDEON SNYDER, JR.

(1) Surely a mistake of the copyist.—Ed.

PRICE OF AND KIND OF HOGS WANTED.

Montreal, July 23rd 1896.

G. A. Gignault, Esq.,
Assistant Commissioner of Agriculture,
Quebec, P. Q.

DEAR SIR:—

Yours 22nd inst. to hand.

All hogs that are bought by packers are bought delivered at their market.

We paid to-day four (4) cents for the right kind of hogs delivered East End Abattoir, Montreal.

The right kind of hogs are, as you know, lean bacon hogs weighing from 140" to 190". These are worth four (4) cents.

Heavy hogs are worth \$3.50.

These prices are one to one and a quarter cents above Chicago prices.

Yours truly,

(Signed) The Loring Packing and Provision Co., Ltd.

OLD MIDDLESEX PIGS IN 1850.

Great feeders—Overfat—Pease.

The following description of a pen of three of the old Middlesex breed of pigs, winners of first prize and the champion gold medal at the Smithfield Club Show in 1848, appears in the "Farmer's Review" for 1850:

"These pigs were farrowed on the 18th of June, 1848, and were fed from five weeks old on middlings, boiled potatoes, and peas up to eleven weeks old, when they had barley and peameal and boiled potatoes mixed with water. They consumed in thirteen weeks twenty-eight bushels of meal and four bushels of potatoes. They were tried on milk, but did not thrive so well on it as on water. In consequence of their great propensity to fatten they were blind with fat at sixteen weeks old, and when exhibited their eyes were buried two inches in fat which came over their forehead and lay on the top of their noses full three inches.

"The following is a statement of their weight and age while fattening:(1)

Date.	Weeks Old	Stones Weight of Each (8 lbs. to the stone.)		
		First.	Second.	Third.
July 23...	5	3	3	2½
Aug. 13...	8	6½	5½	5
Sept. 3...	11	10	9	8
" 24...	14	13	12	11
Oct. 15...	17	19	18	17
Nov. 5...	20	25	24	24
" 26...	23	29	28	28
Dec. 6...	{ 24 and 3 days }	28	28	28

"This breed of pig has been very much improved by Mr. Barker (the exhibitor) in the last seven years. They are of a pure white color, of great substance and propensity to fatten. They keep in excellent condition, while stores, on grass, turnips, offal from the barns or garden, and when put up

(1) We used always to reckon that a well bred pig should weigh a stone for each week of his life; thus, a 6 months old pig should weight 208 lbs.—Ed.

to fat in two or three weeks make excellent porkers. (2)

"They are fine in the bone and head and have small upright ear which point a little forward.

"They are of a small size, have good litters, varying from seven to fourteen in number, being very fat while suckling and thus making very good roast-ers."

(There being no record of a distinct white breed known as Middlesex, we fancy these pigs belonged to what is now known in England as the Small White breed.—"Ed. Swine Department.") (1)

(1) Quite right.—Ed. J. of A.

HOW THEY DO IN ENGLAND.

Fat not wanted—Light hogs—Weight of export hogs.

CALNE.—Present prices for prime pigs, in lots of not less than 10, on rail within 100 miles of Calne:

Prime stores.	Thickness of fat in any part of the back.	Price per sc.
6 sc. 10 lbs. to 9 sc. 10 lbs.	2½ in. or under	7s. 0d.
Under 10 sc. 10 lbs.	Not over 2½ inches	6s. 6d.
Under 11 sc. 10 lbs.	Not over 2 inches	6s. 0d.
Under 12 sc.	Not over 3 inches	

Any pigs outside these limits at their value. In? truck—12 pigs. Whole truck—25.—C. & T. Harris & Co., Limited, Calne, Wilts.

The above quotation, taken from the "Farmer and Stockbreeder," of London, England, shows the practice pursued in buying hogs at the famous bacon-curing establishment of Messrs. Harris & Co., Calne, Wiltshire, and the following extract from an article in one of our American exchanges bears so pertinently on the subject that we feel justified in drawing the attention of all hog buyers, as well as breeders and feeders, to it:

"The 'Drover's Journal' states that, while the cellars and storehouses are crowded with fat pork, the result of our big corn crop, the packers cannot supply the demand for bacon and cuts of pork made from light hogs, and at considerably higher prices than the Board of Trade quotations. We are not surprised at this, because it is to be expected. Now, let the packers pay a sufficient premium for light hogs over heavy ones, and they will get them. We have no tears to shed over their stores of fat bacon. They have forced the farmer to furnish them with hogs overfat by making too little difference between the prices of bacon hogs and lard hogs. It is a heap cheaper for the farmer to produce fat pork than lean because his carbohydrates are cheaper than albuminoids. If they will but pay the difference in cost, the farmers of the West will soon give them all the bacon hogs they need."

Bravo! Brother Wallace. The very same applies to our trade here in Canada. The packers have been preaching "lean" and "light" hogs to our feeders for the past ten years, but when a mixed ear lot comes in everything goes at the same figure, and generally about the figure the heavy hogs should fetch. We have been loyally backing up the packers in their endeavor to get hogs to suit the trade, but we have over and over again remonstrated

(2) The "prime London porker" weighs 12 lbs. a quarter, and must not be too fat," as our London salesman used to be always writing to us when we were sending some 100 porkers a year to that market.—Ed.