

PATRONS' BULLETIN NO. 2.

The Hog, and How to Make Money by Raising Them.

I will say that I love the hog. I love it for what it is, for its shrewdness in sustaining life under adverse circumstances, for its peculiar cunning wink, for its beauty as an article of human food, when properly prepared on a table or in a market.

Dear reader, did you ever see a hog dissected—or a man cut open and examed? I have.

There is not much difference between the intestines of a man, or a swine. Certainly one set of intestines are held up by two feet, and the others by four feet.

There are many instances of human beings becoming, as hogs. Some by overdrinking water, alcohol, etc.; others by overfeeding, on any substance.

Therefore, never overfeed your hogs if you wish to make money from them. Hogs more than pay their rent, if only half used.

Do not throw all the vile poisonous soap suds, stale and rotten stuff, old tin cans, boots and broken glass to the pigs.

The hog and cow, would at once go into partnership if they could be allowed.

I would advise the production of bacon pork to the extent of the keeping of one brood sow, to every 4 cows. The sows should have their litters during March and again in August. The March pigs should be kept during the summer on clover pasture with additional feed of shorts and Germ meal along with milk and whey. They should be kept growing and fattened to weigh 200 lbs. in the month of October, then sold, and the August litters turned out on the same pasture until early winter when they should be sold and should weigh 75 to 100 lbs. I strongly disapprove of keeping pigs over winter, the risk of loss is great and the profit is greatly reduced. I have found from experience and observation with an average market for bacon pork that brood sows and pigs treated in this manner will give a money return in pork of \$75 to \$100 from each sow, and a clean cash profit of \$40 to \$50, and also a return of fertility profit to the pasture of soil of \$25 to \$35. One acre of good clover pasture will keep 25 to 30 pigs during the entire season.

Hog raising, on either a large or small scale, pays better in connection with dairying, especially butter-making, than under any other conditions known to us in this Province. It is no doubt true that sour whey possesses little or no value as food for pigs, calves, or anything else, but sweet whey is worth from 6 to 10 cents per 100 pounds when fed with shorts, middling or some kind of meal. Buttermilk is more valuable, and skim-milk is one of the very best and most profitable foods that we can give to pigs at any age after the first few weeks of their existence.

Pigs fed on grain, or even on slops, grow faster, produce a better quality of pork, and pay better, when they have access to some kind of pasture, especially white or red clover about four inches long—say six to ten pigs per acre.

This fact should be considered when we are locating our pens. Breeding pigs—male and female—must have plenty of exercise summer and winter, and should have some sort of green feed—pasture in summer, and turnips, mangels, or sugar beets, in winter.

This fact should receive due consideration in the laying out and fencing of yards connected with the pens in which it is proposed to keep our breeding stock.

The most expensive pens are not always the best—that at least three things are essential in every pen, viz., ventilation, warmth, and provision for keeping pigs perfectly dry.

Those who cannot keep their pigs warm, dry and comfortable in fall, winter, and spring will save money by giving up the hog business and turning their attention to something else.

It does not pay to feed pigs after they are seven or eight months old,

that pigs should be sold when they weigh from 150 to 200 or 220 lb. live weight, which weight should be attained in from six to eight months.

Swine are a very clean animal if properly taken care of.

I have walked through a well-cared for herd, and, no bad smell was noticed, and they followed along, endeavoring to make friends, as faithful dogs would do.

There is a splendid chance to make pigs and pork profitable by farmers living near creameries. It is surprising that the privilege is not prized more highly. Many creameries can scarcely sell their pig feed, and have to waste a portion of it every year. The sale of young pigs alone ought to pay all feeding expenses, and leave the young pork sold as clear profit.

The hog crop is very important, producing a large revenue to the farmers of this country, and we hope to see the system of feeding constantly improved, that its profits may be greatly enlarged. The pig is, no doubt, the greatest economizer of food among farm animals—that is, it takes less food to put on a pound live weight on the pig than upon sheep or cattle, and the price of the pig, live weight, is generally higher than that of either sheep or cattle, thus producing a larger profit. Surely it will pay farmers to study closely everything relating to feeding pigs, improving their pens and their rations.

In the first place I take pains to secure healthy parents to breed from. I keep the boar by himself, and allow only one service for each sow. I find by this plan that the sows have more and stronger pigs, and the boar will do better and make a finer hog than when allowed to run with the sows. While the sows are carrying their pigs I feed them bran, and always keep corn away from them in warm weather. I let them have plenty of clover.

No man who raises hogs can afford to neglect clover pasture. It will pay him better than any other crop. During the period of growth it would be as sensible to feed horses all grain, as hogs all grain, and yet many do not remember that the hog is a grass-eating animal.

My pigs consume the skim milk. This, with middlings and ground barley, makes more muscle than corn can do, and there is none of that heating so detrimental when corn is largely the diet of growing pigs. Clover pasture is another good accompaniment.

It has long been supposed by many people that hogs and corn must go together. Somehow, natural corn countries are looked upon as natural hog-growing sections, and many people argue that the hog cannot be grown profitably outside of the corn belt. We are learning new things about stock feeding all the time. Bulletin No. 14 of the Montana Station (Bozeman), gives a record of a litter of Montana pigs 11 in number, which sold at 6 months and 27 days, for \$32.27. Montana is not a corn-growing country. The nights are too cold, and the altitude too high. These pigs were grown on Alfalfa, clover, peas, wheat, and barley, and they were grown to the weight of 150 pounds each, at a cost of only two cents a pound. Such reports often make us think that there may be something wrong in our old idea of stock feeding. Every now and then, some one comes along with a record that proves what we had supposed was an iron-clad rule, and when we think of a cold, mountainous country like Montana, producing pork at a cost of two cents a pound, we may overhaul our own plans, and see whether we are not paying too much for our hog supply of meat.

A pound of pork can be produced with much less food during the warm weather than during the cold weather of our fall and winter. Hence, a much better chance for profit is left where the cost has been reduced by feeding during warm weather, and where the price has been enhanced by marketing before the cold weather and concurrent low prices have set in.

Cooked food puts on fat very rapidly.

We know that boiled potatoes, previously washed, pounded with the water in which they are boiled, seasoned correctly with salt and stiffened to a nice consistency with chopped oats and peas, put on flesh of a good quality with marvellous rapidity. Perhaps there is no food which will surpass, or even equal, this preparation in the two respects mentioned.

Pigs, as a rule, do not live long, but that is not their fault. This comes more from the supposed principle that "the good die young."

Do not forget the hog is a foraging animal, and needs exercise.

No single food is as good as a combination of foods.

Feed evenly. Never overfeed.

When a farmer feeds his pigs beyond 8 or 9 months he needlessly throws away his profits.

When hogs are in the pen they should at all times have access to sod (clay is best) with the earth on. In the autumn it should be piled up in the corner of your granary, as you would your winter supply of wood, before the frost comes.

Always leave a supply of wood ashes, also rock salt, and charcoal, within reach at all times, an occasional piece of half rotten wood will please them.

Throw some sulphur in the ashes once in a while. It is necessary to the health of the herd.

Do not make their slop too rich, nor make violent changes in the quantity or kinds of food; do not give them more than they will eat up clean at one time, and do not feed at irregular hours. These are very important things in swine feeding. Some men claim it does not injure pigs to have food before them all the time, but I claim that it does. Let your pigs have a good appetite, and when the time comes for feeding they will speak for their food.

I would say from six to nine months is the most profitable age. It is about time that farmers should see that greater profits are realized from feeding young animals than old ones. Good breeding will tell, and that common sense is just as necessary in swine breeding and feeding as in any other business. In a well bred hog that is growing fat and feeding right there is no time when it will make more pork for the food consumed than from ten weeks to six months of age, but this rule will vary somewhat in different animals.

Good breeding and good feeding are so closely related that they must go together; unless one without the other. By neglect we can run down a herd of pigs as fast as the best breeder can breed them up, and on the other hand we can feed up a herd of swine as fast as they can be bred up. In other words a good feeder but bad breeder can bring up a herd as fast as can a good breeder but bad feeder.

When the pigs are three or four weeks old, partition off a corner of the pen and place a small trough therein and teach the little pigs to eat. By the time they are eight weeks old take the sow out of the pen, and they will be weaned and won't know it. Following this course you will have no runts from weaning.

It is necessary to give the business your personal attention. Do not be afraid of soiling your clothes, if need be to wait on your pigs.

The price of success is eternal watchfulness.

Always provide a warm sleeping place. No animal is more susceptible to chilly or icy blasts.

If one side of a pen is kept clean for a week, the swine will fall into the habit of using it for a bed, and will afterward keep it clean themselves.

The period of gestation in a sow, is generally 118 days.

A comfortable bed of short clean straw should be given. She will make her own bed.

The weaning should take place when about 7 to 8 weeks old. Weaning too soon is a frequent cause of "runts."

The pen should have a board about twelve inches wide, nailed or otherwise securely fastened on all sides so as to stand out as a fender about eight inches from the floor. This will serve as a protection to the pigs when the mother lies down. It will be a refuge which will save the life of many a little "rooter."

I find that the better our sows know

us, so much less the loss from young pigs.

Castrate young boars at three weeks of age. They do not mind the operation at that age.

What is needed for bacon pork is the long, lean, deep sided, thick bellied hog. I like a Yorkshire father and a Chester white or Tamworth mother. With careful breeding, it makes an ideal bacon hog.

I don't like a short dumpy pig for profit at any time.

The Berkshires have of late been improved and drawn out of such length, and deep sides, that it makes an excellent cross as father or mother. With a Tamworth, Chester, white or York, for bacon pork, one of the most successful breeders of this bacon Berkshire is Mr. W. J. Shibley, Harrowsmith, Ont.

New packing houses are being erected in various sections of Canada. Our bacon is well liked in Great Britain. Let us put ourselves in shape to earn more money on every farm.

Add from one to one hundred pigs to the sty, and see if you do not make from \$5 to \$500 a year more than you do now.

J. O. LINGENFELTER,

Kingston, Ont.

(To Be Continued in Our Next.)

Butter-Making in Winter.

At this season of the year, a great many butter makers have trouble, and wonder why it takes so long for butter to "come." I make butter the year round from Jersey cows; for the special trade, and have had many things to learn. I use the deep-setting, submerged system, using ice when needed; skim at 18 and 24 hours; keep cream in one end of creamer until enough is collected for churning, and churn at least twice a week. At this time of year trouble began, having to churn one to three hours before butter appeared, and in several instances, after all day twists, gave it up. I use the barrel, end over end, churn.

As the result of experiments I now, at this season of the year, warm the cream the day before churning, to 70 degrees, and set in a warm room, adding buttermilk sufficient, as a starter, to fetch to a molasses consistency at the end of 24 hours, when it should be churned. Delay will endanger flavor of the butter.

The temperature of churning must be ascertained by trial. Cream must be warmer from cows long in milk. I use five-gallon pails; heat in warm water on the stove. Churning to-day came in 30 minutes. Cream for the churn was heated to 74 degrees; from old milk mostly.

At time of breaking add a little cold water. As soon as the buttermilk will run draw what you can; use several waters, letting stand to cool and harden, being careful not to churn too much, to lose the granular form. I use a strainer on top of pail to save particles of butter. Use the wooden shovel or ladle, and give time to harden. I salt in the churn to the taste of customer. I measure the cream instead of weighing butter, to save labor. After the butter has stood half an hour or thereabouts, to dissolve the salt, I take out into the worker, being careful to stop when it is ready for the printer or jar. Do not spoil the grain by overworking. This butter thus handled is selling as fast as I can furnish at 35 cents per pound. I venture the opinion that your subscriber's cream was too cold and not sufficiently "ripened."—H. G. Haviland, in Ohio Farmer.

The Dairy Cow.

Interest in the dairy line continues unabated, and the creamery has become the strong staff of many a farmer. This method of operation in butter-making seems to have come to stay. The price received for butter during the year averages nearly 25 cents per pound. Good butter cows are always in demand. The little Jersey, so sneered at by dairymen a few years ago, is now finding her way into every neighborhood. Our farmers are learning that beef-raising and butter-making are two distinct lines of business and that it is a mistake to attempt either with a type of cow intended for the other. The long, fruitless search for the general-purpose cow is changing to a scramble for the special-purpose animal.—Country Gentleman.