

ance as one which has been fasted. Plenty of water should be furnished for drinking, however, as it tends to keep the temperature normal and washes out the system, giving the carcass a white appearance when dressed.

Excitement or overheating should be guarded against as the meat from animals that have been unduly excited is not so good and will not keep as long, due to the fact that the blood has not drained out of the carcass as well as it should. Bruises also cause blood to settle in the injured parts and the too free use of a stick on the bodies of pigs that are being driven to slaughter will result in reddish spots appearing on the dressed carcass, spoiling its appearance and lowering its value considerably.

Rather than spend a great deal of time and energy in trying to drive the hogs from their pen some distance to where they are to be killed, it is usually better to simply stick them where they are and move the body on a barrow or stone boat to where it is to be scalded. In this way one can avoid the danger of overheating and injury. In short, keeping feed from them for thirty-six hours, giving access to plenty of water, and careful handling, will put hogs in the best possible condition for slaughtering.

**Equipment**—Elaborate equipment is not necessary. Some arrangement for heating water, a barrel or tank for scalding and a stout bench, table or platform on which to scrape, together with some place to hang up the carcass for dressing, are necessary. Ordinary butcher or skinning knives, a steel or whetstone to keep them sharp, a pair of candle-stick scrapers or in place of them a piece of an ordinary iron barrel hoop will answer very well for removing the heavy bristles on the body. A wooden gambrel stick 18 to 20 inches long and a spread stick to keep the sides of the carcass open and apart while being dressed, completes the list.



Tools and Equipment Necessary for the Best Work