

FATTENING SWINE.

The propensity to acquire fat in many animals, seems to have been implanted by nature as a means of protecting them against certain vicissitudes to which they might be exposed. The first herbage of the season works off the impurities of the blood, and cleanses the system from unhealthy humors, renovating the constitution and the functions of the body, and enabling the animal to accumulate a store of strength to carry it forward in its destined course. The bear, and other hibernating animals, acquire an amount of fat by the close of autumn, which enables them to live through the long winter without the trouble of seeking food or eating it. True, it is rather a low degree of life—an oblivious sleep—but it is adapted to their nature, and consistent with their enjoyment. The deer also lays up a supply of fat against winter—smaller in amount, to be sure, than that of the bear, but sufficient with the food it can ordinarily procure, to carry on the economy of the system till the return of spring. It is so with the buffalo or bison; and our domestic cattle show that they were originally endowed with a similar propensity, which domestication has not obliterated.

In regard to the hog, if circumstances are favourable, he is inclined to lay up such a supply of fat during autumn, as would render it unnecessary for him to undergo such exercise or exposure during inclement weather. With plenty of *tard oil* to keep his lamp burning, he would prefer dozing in a bed of leaves in the forest while the ground is covered with snow, rather than to *grub* daily for a living. He fattens most rapidly in such a state of the atmosphere as is most congenial to his comfort—neither too hot nor too cold; hence the months of September and October are the best for making pork. The more agreeable the weather, the less is the amount of food required to supply the waste of life.

Against fattening hogs so early in the season, it may be objected that Indian corn, the crop chiefly depended on for the purpose, is not matured. Taking everything into consideration, it may be better to begin to feed corn before it is ripe—or even at a stage of considerable greenness. After the plant has blossomed, it possesses a considerable degree of sweetness—hogs will chew it, swallow the juice, and nothing but the dry fibrous matter, which they eject from their mouths when no more sweetness can be extracted. They thrive on this fodder, and will continue to eat it till the nutriment is concentrated in the ear, and then will eat the cob and grain together till the cob gets hard and dry. Farmers who have practised this mode of feeding, consider it more advantageous than to leave the whole crop to ripen, unless they have a supply of old corn to feed with. Even in the latter case, it is questionable whether hogs will not do better on corn somewhat greener than they would on hard corn, unground. True, it is not necessary that corn should be fed unground, but much is fed in this condition, no doubt at a loss.

In many parts of the country swine are fed considerably on articles which are not readily marketable—as imperfect fruits, vegetables, etc. Where such articles are used, cooking them is generally economical. A mixture of squashes (either summer or winter squashes,) pumpkins—the nearer ripe the better—potatoes, beets, and apples, boiled or steamed, and a fourth or an eighth of their bulk of meal stirred in while the mass is hot, forms a dish on which hogs will fatten fast. If skimmed milk or whey can be had, the cooked food may be put with it into a suitable tub or vat, and a slight degree of fermentation allowed to take place before the whole is fed out. The animals will eat it with avidity, and probably derive more benefit from it than if it had not been fermented. Articles which are of a perishable nature, should be used first in fattening swine, in order to prevent waste, and turn all the products of the farm to the best account.

Another quite important advantage of early feeding, is the less trouble in regard to cooking the food and keeping it in proper condition to feed out. The cooking may be done out of doors, if convenience of feeding would be promoted by it, and there is no expense or trouble to guard the food against freezing.—*Boston Cultivator*.

Car wheels are now constructed in two parts, for the purpose of providing against cracking in cooling, and of renewing the tread when worn out, without removing the hub from the axle. This is evidently good plan, provided the parts can be secured together with sufficient firmness and strength.

When the juice of the grape is exposed to a temperature of 70 degrees, its own temperature is raised, carbonic acid is given off, scum arises to the surface, a sediment subsides at the bottom, and the *must* is changed to wine. This is the simplest case of fermentation.