

and the work was often so poorly performed that the value was reduced. The establishment of packing houses, where hogs are received alive and where there is every appliance for preparing the meat properly, is a vast improvement on the old system, but in order to foster the trade there should be a continued supply of well fed hogs furnished by farmers the year round.—*Pilot Mound Sentinel*.

TROUBLE WITH BREEDING SOWS.

Complaints are being made by those who have recently gone into swine-breeding of sows dying in or immediately after parturition. Whatever may be the individual circumstances THE FARMER has no hesitation in pointing out the general principles by which such failures can be accounted for. Form is a point to be attended to in selecting the breeders. A short, fat, chunky sow is not good form for a breeder. But with sows of good breeding shape the management may be such as to predispose to such difficulties. Either the sow has been bred when too young, or she has been reared under improper conditions. Scores of farmers rarely or never allow their sows outside a close pen. This, no matter for what reason it is done, is a great mistake. Breeding animals should have some form of pasture in summer and next to nothing else but green food. Fence in an acre lot, manure it freely, and sow in barley turnips or anything that will make succulent feed. Meadow fescue as a permanent pasture, is very good, being more succulent than other grasses. In winter, some equivalent to this sort of feed must also be provided and pretty free range given to breeders. Potatoes, turnips, cabbages, silage, green cut barley, hay, anything to keep the internal organs cool, should be given to breeders as a part of their every day diet. Chop is too concentrated and heating. Bran is rather better, but roots are much preferable, and ought to be grown for this special purpose. The feed that is all right for fattening pigs is a good way wrong for breeders. Cool diet and free exercise is the best preventive for the troubles referred to. Try them anyway.

CHUFAS.

BY B. S. WRIGHT.

I read in *The Cultivator* last year that some person had planted chufas to fatten pork hogs upon, and was very successful. This induced me to try them, and my son purchased one-half bushel of chufas, paying \$2.00 for them. In April they were put into a tub of hot water and covered with a sack and let stand for 36 hours or longer, and then planted in a rooster furrow and covered with small rooters on double footed stock. Almost a perfect stand was had in ten days. Some time after this they were "barred off" with turnip plow; afterward hoed out what grass and weeds were to be seen. About two weeks later two furrows were put to each middle, and no more work was given them. (1)

A LETTER FROM THEO. LEWIS,
The Veteran Hog Breeder
and Feeder.

FR. HOARD'S DAIRYMAN:—On my return from the Red River Valley Farm Institute I found the several

(1) What are a chufa a rooster a double-footed stock?

issues of the DAIRYMAN for the past six weeks on my table. I always read the DAIRYMAN with great interest, although I am not, strictly speaking, a dairy farmer, being engaged in one of the adjuncts of dairy farming. But, nevertheless, I watch the advanced steps in dairying that now eclipse all other branches of farming. In the issue of June 14th we found the article: "Sweet Skim Milk versus Sour Skim Milk for Pigs," and we carefully perused what was said. This, not with the disposition so much of criticism, as to learn where we had made mistakes, if any were made. We have come to believe that continued feeding of sour food, be it milk or any other fermented food, lessens in time the digestive power of the pig or hog. We are convinced of this fact, as we served an apprenticeship in hog feeding in a distillery. Last year, when we criticised Prof. Cooke's experiment, we were honest in our conviction that he had put in the corn meal fresh, and thus neutralised the effects of the acid, although it was not so stated.

In his latest experiment he presents this same course of feeding, and the difference between sour and sweet milk fed pigs was but slight. Yet the sweet milk pigs made a slight gain over the others. But what would the result have been had the meal been added 6 to 12 hours before feeding as is the general rule on farms, and the entire mass been soured? We admitted last year, and do yet, that when we finish off the hog, we need that trace of acidity in the food so as to keep the animal's digestion as perfect as possible. We should not forget that when we feed corn we are furnishing a large amount of sugar. The stomach and all the tendencies that spring out of it, are different with the young pig than with the full grown hog. In the first the demand is almost solely for growth; in the latter for fat and bodily support.

There is no time in the life of a hog when it makes greater growth than when it is sucking the dam, and from that to three months of age the pigs will thrive and do best on sweet milk. They will also be exempt from the severe attack of scours that sour food often brings. If the Professor is right why need we advise all creameries to keep the skim milk vats sweet and clean? We do this to prevent the souring of the skim milk before it is fed. Evidently the agricultural press have lost all their efforts in this direction. Professor Cooke further says that no judicious farmer would mix meal and milk together. To this we will only say that we have always got better results from meal soaked six hours, than from fresh meal mixed. (1) Dane Co., Wis. THEO. LEWIS.

Poultry-Yard.

THE CARE AND MANAGEMENT OF POULTRY.—GOOD CHICKEN-PRODUCING BREEDS.—PLYMOUTH ROCK COCKERELS FOR THE MARKET.—THE DORKING AS A TABLE FOWL.—SOMETHING ABOUT FATTENING CHICKENS AND THE OLD HEN.

(By A. G. Gilbert, Manager Poultry Department Experimental Farm, Ottawa.)

Our last chapter was devoted to the proper care and treatment of the

(1) A good deal may be said on both sides of this question. We used to fat from 100 to 120 pigs for The London West End Trade, and always found them do equally well on both sweet and sour food.—Ed.

young chicks from time of hatching. We continue the subject, for it is one of great importance to the farmers of the country and one that is, unfortunately for their interests, little understood. It may be said by the farmer, "What is the use of pushing our chicks to large size, when we shall receive just as much for a small pair as for larger ones?" But while this is true to a certain extent it is not so when applied to the superior article. Some time ago, at the large turkey fair annually held at Smiths Falls, one of the Boston purchasers told the farmers that he would willingly give 15 cents per pound for large birds and superior flesh rather than the 10 cents per pound for the smaller birds usually offered for sale. The result was that some of the farmers carried out the suggestion and to-day a superior class of birds is bought to the fair and receives the highest price for shipment, while the small birds are left for home consumption or sold at 5 cents per pound. It is safe to say that a superior article will find a tip-top price. It may require a little more exertion on the part of the farmer to produce chickens weighing four pounds each in four months, but the better price he will receive will more than compensate for the trouble taken. It is safe to say that a farmer on the market with goodly proportioned chickens with superior flesh development, will receive more per pair than his neighbour beside him with a mass of bones and feathers politely called a pair of chickens. And this brings us to the consideration of the breeds that make the best chicken development, for after all there is a great difference in thoroughbreds and culls.

GOOD CHICKEN-PRODUCING BREEDS.

It is at once apparent that if a pair of Plymouth Rock chicks will make eight pounds in four months, that is weigh four pounds each in that time, as against a pair of culls, such as the farmers mostly have, weighing perhaps less than half the weight named, that it would be better for the farmer as well as the purchaser that the Plymouth Rock chicks should be brought to market. How many of our farmers have Plymouth Rock fowls, and how many of them bring to market chickens weighing four pounds each in four months? If the great majority of the farmers of the province of Quebec had Plymouth Rocks and treated their chickens as they should, chickens weighing eight pounds per pair, and even more, would be the rule on the Montreal and other city markets, and not the exception.

The writer, while a resident on the Richmond Road, near the city of Ottawa, some years ago, had every fall some 20 or 25 Plymouth Rock cockerels weighing 5 to 6 pounds each. The chicks were hatched in early May and made development of one pound per month (sometimes more) after the first six weeks, so that by the beginning of November he had from 120 to 160 lbs. of the choicest chicken flesh, while his neighbours had a lot of bony culls of not half the weight. The Plymouth Rock cockerels had great thighs and legs, fair breast-meat development, and were full bodied. The flesh was juicy, sweet and tender and the roast chicken, or chickens, fit for the table of an epicure. This is no exaggeration and was the result of no care that a farmers wife could not have bestowed, nor any food that is not always to be found in plenty on a farm. The chickens were simply fed regularly, were cared for at night (so that the rats, weasels or skunks did

not have choice living) and a good run. And what one man can do with little or no trouble, another surely can with slight effort.

I should add that the birds were properly trussed and presented as a result a far more tempting appearance on the table. In the May number of the *Journal*, page 90, an illustration of a fowl properly trussed will be found.

THE DORKING AS A TABLE-FOWL.

While I was at the very fine poultry show of the Industrial Fair held in Toronto lately, I was giving close attention to the large display of Silver Grey and Coloured Dorkings and while doing so I was accosted by Mr. Haycock of Messrs. Haycock & Kent, the well known poultry breeders, of Kingston, Ont. Mr. Haycock is a shrewd poultry expert and a genial friend besides. The following conversation ensued.

MR. HAYCOCK.—Are you admiring the Dorkings?

THE WRITER.—I am, and I am giving particular attention to their large fleshy bodies. How would a cross with the Plymouth Rock do for a table fowl?

MR. HAYCOCK.—Why cross with the Rock? As a fowl producing a superior quality of meat and plenty of it the farmers have to come to the Dorking as one of the best breeds to fill the bill.

THE WRITER.—I mentioned the cross because there is an impression abroad that the Dorkings are a little tender as a bird for our farmers.

MR. HAYCOCK.—Well, we are at Kingston in a representative part of Canada, as far as climate is concerned, and we have no trouble in breeding or rearing the Silver Grey Dorking. Look at that cock bird and feel his weight. (Here Mr. H. took the large solid bird out of his coop.) Is there any bird in the show with more flesh?

THE WRITER.—We are trying the Coloured Dorking at the Experimental Farm and I have been impressed with their large fleshy bodies. I have some Dorking chickens and I am closely watching their progress as compared with Plymouth Rock.

MR. HAYCOCK.—I tell you the Dorking will do as well with our farmers as any other breed if they are only looked after; and any fowl requires care.

THE WRITER.—Have you any objections to the cross?

MR. HAYCOCK.—No, but why cross when you have a table-fowl superior to the Rock?

The conversation may not be much in itself, but Mr. Haycock's experience is worth repeating. However, the cross is entitled to consideration if for no other reason than the improvement that would probably result in quality of flesh. The Dorking is certainly superior to any of the standard breeds as a table-fowl and the females are fair layers. Altogether they are well worthy the attention of our farmers and until I can speak more authoritatively from experience as to their hardness they are certainly valuable to cross with the Plymouth Rock, although in so doing I would certainly raise the Dorking male when a market fowl is wanted and vice versa for eggs.

THE PLYMOUTH ROCK.

But as the Plymouth Rock is better known and easier to procure because in more general use, it might be better for our farmers to make a beginning with them. Should a farmer