

In addition to the reports contained in the table above, the following criticisms of each lot were made by The William Davies Company Limited, Toronto:

Lot 1.—“37 and 40 almost soft, will go into rejected bacon; 36 and 39 doubtful quality.”

Lot 2.—“41, 42, 44, wretched quality with no redeeming feature; 43, doubtful quality.”

Lot 3.—“The fat on these hogs has a somewhat pasty feel, and if any hard substance is rubbed lengthwise on it, it scrapes off somewhat like lard.”

Lot 4.—“The fat in all these hogs feels somewhat greasy under the finger.”

Lot 5.—“Wiltshire sides.”

Lot 6.—“Wiltshire sides.”

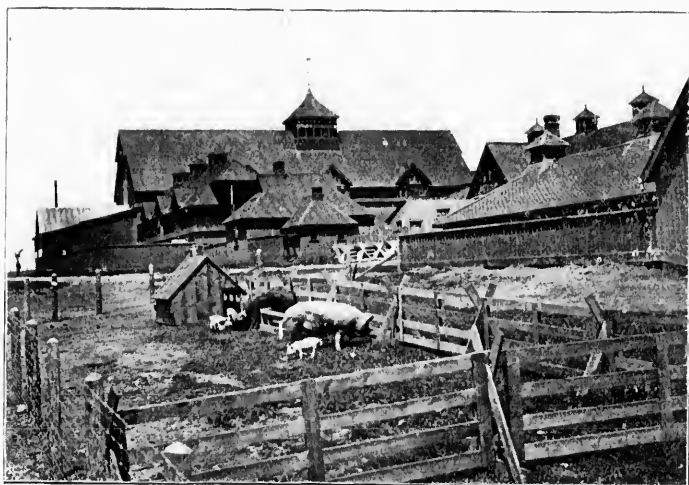
Lot 7.—“One must be used for home trade.”

Lot 8.—“Too fat for export.”

Lot 9.—“Distinctly doubtful quality.”

Lot 10.—“Wiltshire sides.”

Lot 11.—“This group is singular among all the rest in that the fat is firm and hard, an entire absence of the greasy feeling noticeable on nearly all the others. It would not surprise us if the flesh and fat in this parcel were too hard and firm.”



A SUMMER HOME.

SUMMARY.

The experiments conducted and reported upon as above seem to indicate that:

1. It will not pay to cook feed for swine where economy of pork production is the sole consideration.

2. There is a gradual increase in the quantity of feed consumed for every pound of gain in live weight after the average live weight exceeds 100 lbs.

3. The most economical time to slaughter swine is when they weigh from 175 to 200 lbs.