

### Making Veal.

A prime veal calf must have two qualifications. It must be between the ages of four and eight weeks, and be well fattened. In addition, it should carry a good depth of flesh on the back. This last-named qualification is more a matter of breeding than fattening; that is to say, a calf from a sire of a beef breed would yield a more fleshy carcass than one from a dairy bull. Of the ninety thousand or more calves received at the two leading markets of Canada, the number of prime veals is comparatively small. Perhaps six per cent. command a premium over the top-quoted market price. The percentage of good calves, but not prime, probably reaches thirty per cent., leaving more than half inferior specimens unworthy of a place in a well-provisioned butcher stall.

A good veal weighs from 100 to 200 pounds, a prime specimen ranging from 120 to 160 pounds. A well-fattened veal calf dresses from 65 to 70 per cent. with the skin on, in which condition it is usually sold. The meat is juicy, fat, finely-grained, white, and firm. The fat is firm, and almost pure white. Prime veal, properly prepared, is a delicious article of diet, and is at all times in demand.

It is important that one who attempts to raise veal understands how to judge when a calf is at its best. Its head should be comparatively small, as compared with the body, and have a sleek appearance. The neck or "scrag" should be thick, brisket full, ribs well covered, loin wide, flanks full, points of rump plump and meaty, thighs plump, and scrotum or udder full. It should have a generally firm touch all along the back, and a sleek, mellow skin that will easily lift from the body. A calf with such points is ripe for the market, is sure to give a good carcass of veal, and, if carefully moved and dressed, is sure to cut up delicious, inviting, light-colored veal.

### THE COMMON CALF.

The common or inferior calf, that practically floods the market in the spring of the year, is a scrawny specimen, carrying comparatively little flesh, and that of inferior quality. The high price of milk in recent years gives many the impression that it is too valuable to feed calves in its whole state, with the result that, after the first few days, the calves on many farms get little more than skim milk. They are then turned over to the first buyer who will take them at whatever price they will bring. Before the days of meat inspection, no calf was too young for the market, but the risk of confiscation has largely put a stop to the marketing of very young calves. While much of the "bob" veal went into cans, a large quantity was sold over the counters of meat shops, marked, in many cases, at so low a price as to be readily taken by the poorer buyers. Then there is the skim-milk calf, perhaps old enough to be thoroughly wholesome, but of such poor quality that the buyer is not likely to repeat his order for some time.

Inferior veal, whether from very young calves or those insufficiently fed, is a poor article of diet. In appearance, the flesh has a bluish tinge, while the fat presents a dull yellow appearance. It is unfortunate that it should be ever offered for sale under the guise of good veal. It is from eating such that veal has become to many a very undesirable food. True it is that cheap veal in the spring months is a blessing to many of the very poor in larger cities who are not able to pay the usual high prices for beef, pork and mutton prevailing at that season of the year. It is also true that if much of the lean veal sold were properly fattened, the demand for it would greatly increase, and this would at once enhance the value of good calves that would then assuredly pay for the milk and other food that would be necessary to fatten them. Since very young calves no longer pass inspection, they must be fed for at least three weeks on something, and, unless this is good food, a satisfactory price cannot be obtained for them. Calves weighing less than 100 pounds, unless fat, should not be marketed, as they sell for a sharp discount. By feeding veal calves judiciously until weighing 120 or more pounds, a satisfactory price is assured.

There is no doubt but that the consumption, and, consequently, the demand, for veal would increase rapidly if more good veal were offered. In Chicago, where Federal inspection has been in operation sufficiently long to teach the consuming public that veal is good meat, the consumption of this meat has increased from 7 to 10 per cent. It is confidently believed that the illimitation of underweight calves is in large measure responsible for this. In Buffalo, practically the same condition of affairs exists. During a visit to the East Buffalo market in the spring of 1909, it was learned that fully 50 per cent. of the calves marketed were fattened veals possessing more or less quality. In spite of large receipts, this heavy supply of fine veals did not meet the demand, the price for such for several weeks being around \$9 per cent. live weight. In Canadian city markets, high prices are almost always available for prime calves of right ages, dressing about 70 per cent., but so few are offered that they do not figure in

the regular offerings. Let the quality improve, and there will be no difficulty in regard to the price, which will pay well for the feed, if judiciously provided.

The Toronto market consumes a large quantity of veal the year round. In the shops of one firm, and the St. Lawrence market, taken together, the output runs from 1,000 to 4,000 carcasses per month. The supply is lowest in December and January, and highest in May, the increase and decrease being gradual between these periods. At all seasons, except April, May and June, good veals bring 10 cents and upwards per pound by the carcass. Values in Montreal for good calves are much the same, although the proportion of prime to inferior veals is much lower than those received at Toronto.

### HOW TO FATTEN.

The natural diet of a calf is its mother's milk in the whole state, and undoubtedly the best veal is made at the udder. This system of fattening is expensive, when the effect on the cow is considered. A lusty calf will undoubtedly drag a cow down in five or six weeks, which will have an ill-effect on her production for the season. This is really the expensive part of making veal; by allowing the calf to suck, the labor is reduced to a minimum, and the top price for the animal is assured. Dairymen fortunate enough to secure city or condenser prices for milk cannot make veal production a regular business, but, with good management, many factory patrons find the vealing of calves profitable. The milk of a 25-pound-per-day cow for five weeks is worth about \$8 at the factory. Deducting the labor of milking and hauling, this is reduced to about \$7. A well-fatted calf, at six weeks old, brings, in average seasons, from \$14 to \$16, leaving a nice margin of profit for the veal.

To avoid injury to the cow for her season's milking, the calf may be fed from the pail. By this method, some of the cream may be saved by substitution. On no account should the veal calf be deprived of whole milk, fed at the body temperature, before it is three weeks old. At that age, a pint of separated milk may be substituted for a like quantity of the whole milk, and to the mixture added a small quantity of flaxseed jelly. For one calf, a dessert spoonful of flaxseed is simmered—not boiled—in one pint of water until the mass becomes a jelly. This, added to the milk, constitutes an economical substitute for the cream removed. From time to time, at intervals of a few days, the substitute may be increased, until, in six weeks, the ration is not more than half whole milk. In all cases the food should be warm. Feeding should be done three times a day, and overfeeding carefully avoided. Experimenters have found profit in adding a tablespoonful of soluble blood meal to each feed of milk and flax jelly. The blood meal has a very favorable influence on digestion.

Very good veal calves may be made in four or five weeks. Under test, a calf fed whole milk for four weeks made a total gain of 70 pounds. The calf thus fed should receive not over 16 pounds of milk per day at the end of the fourth week of feeding. The experimenter concludes:

"Probably a month is as long as it is advisable to feed calves on whole milk on a dairy

farm, or until they have reached about 160 pounds live weight, or 96 pounds of veal. This may be attained in a month, provided the calves are fattened as quickly as possible, but one cannot expect to do it unless the calves are fed three times a day. An effort should also be made to have the calves fat at a time when veal commands a high price, otherwise the returns from vealing calves on the whole milk may not be at all satisfactory."

Some cow-owners make a business of fattening calves for veal. Instead of milking, they buy, as they are able to do at very low prices, young calves from their neighbors. These they put on the cows until fat, and, when sold, give place to others. This is continued throughout the season. A good cow will feed two calves at a time for a few weeks after calving, and make good veals of them. As they are disposed of at four to six weeks old, a comparatively small herd will fatten quite a large number of calves during a season. Such a system is hard on the cows, and they require to be fed well to hold up in yield and condition.—[Bulletin on Beef-raising in Canada, issued by Dominion Department of Agriculture.]

### Success with Swine.

Editor "The Farmer's Advocate":

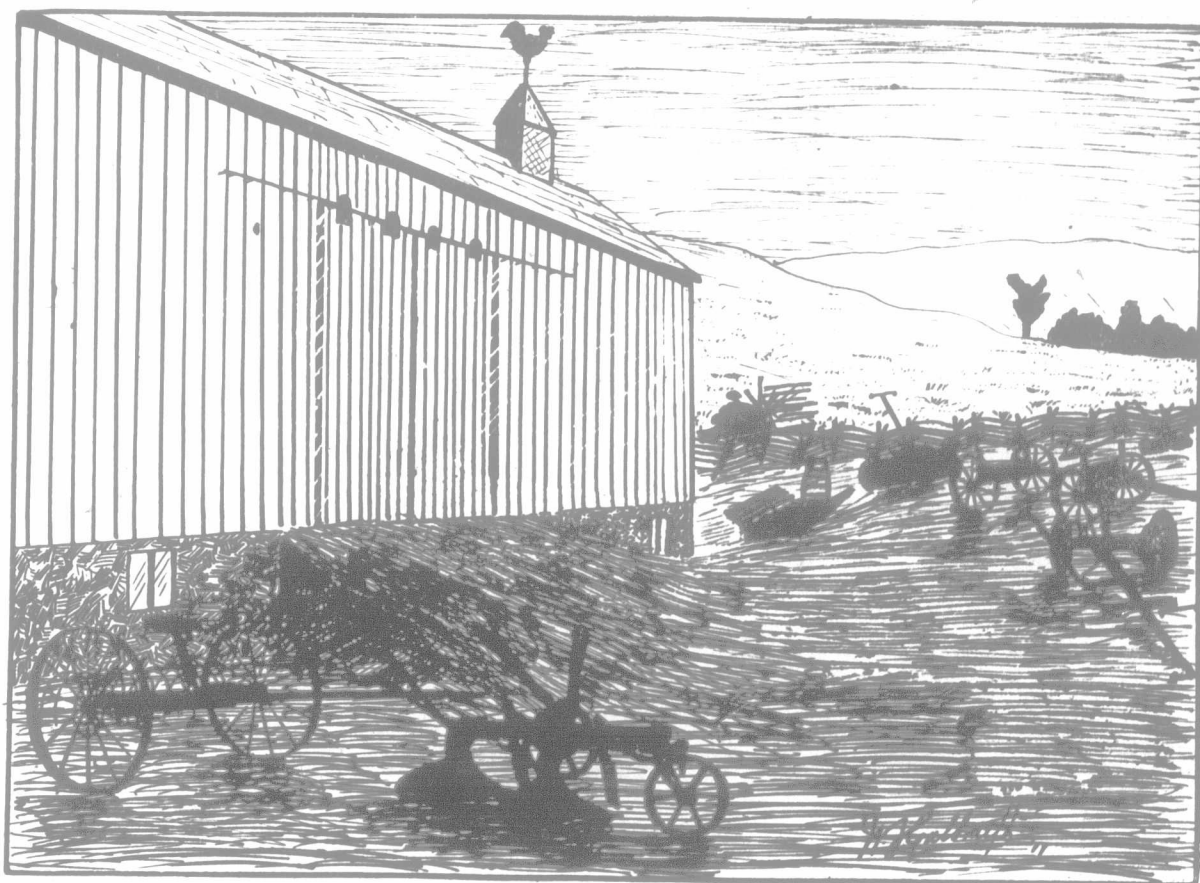
According to your request, I shall give some of my old-fashioned ideas re raising swine.

Many years ago, I had a litter of pigs arrive in a poor pen during severe weather. By giving special care, I saved them until the warm days of April, then I had the vexation of seeing them die, one after another, although they looked fat and good, until only three were left. Failing to locate the trouble, I sought advice from a successful neighbor. He said: "You are too good to them." "Too good," I said, in surprise. "Exactly; open the door and let them run." I let them out, and these three lived. This experience cured me of confining hogs, and I have never had a sick or ailing hog since.

I had a neighbor who never had a hogpen, yet he always had the best success. He fed on a platform in the open. The straw stack was a few rods away, so his pigs had comfortable quarters, and exercise, too—two essentials often lacking in the modern (?) hog pens.

Some years ago, I wished to build new pens, but could find no plan to suit me. ("Doctors differ and patients die"—I am only giving my idea.) I could find some that looked good from the road, but they all had serious defects, the chief being that they were all away from the straw stack, and generally it took a side trip to get to them.

To avail myself of the straw-stack idea, and to save labor in feeding, and to save manure, also, I built my pens as an annex to the barn. My pens suit me completely. The roof is 29 feet from the ground; this gives me a straw barn above, and a stack at the rear. The doors and gates are seven feet wide, so that a team can be driven through for cleaning; and, if desired, by changing the manger, the pens are just as handy for colts, cattle or other stock. Feed and water are so handy that the labor of feeding is almost nothing.



Protection on agricultural implements (from competition) may not be a good thing for the farmer, but protection from the weather undoubtedly is.