HOGS FOR EXPORT.

A few weeks ago a representative of the *Weekly Sun* interviewed Mr. J. W Flavelle, managing director of the Wm. Davies Packing Co., in regard to the kinds of hogs most suitable for the export bacon trade. Mr. Flavelle's practical knowledge of the bacon trade makes his remarks of value to every swine breeder.

In reference to the breeds of hogs best adapted for this trade, Mr. Flavelle said :

We are not breeders and do not wish to say anything either for or against a certain hog because of its breed ; but as exporters we know that certain breeds produce qualities which enable us to market their products at the best possible rate, and these exceptionally good qualities which prevail in some hogs have a tendency to increase the value of the whole stock.

The thoroughbred Tamworth gives us a very desirable class of bacon hogs. We find, however, when these hogs are crossed with what are, from an "exporter's" standpoint, objectionable types, such as Poland Chinas, Duroc Jerseys, Chester Whites, Essex, Suffolks, Jerseys, or some types of Berkshires, that the result is not so good from a packer's standpoint. The product shows too much of the type of the inferior breed and not enough of the Tamworth.

In contrast to these, we find that the Improved Yorkshire White has a tendency to assert its own individual characteristic in a cross even with the objectionable types I have just mentioned. The Improved Yorkshire is an excellent hog for the packers, and, when crossed with inferior breeds, it develops in the progeny its own peculiarly excellent features, viz., a lengthy, deep side, an abundance of lean, and a thick belly. One of the greatest needs of the trade, from a breeding standpoint, is the introduction of thoroughbred Yorkshire males, for the purpose of crossing with other breeds not so suitable for the packer's purpose.

At the present time a thoroughbred Tamworth from 165 to 190 pounds, if properly fed, makes an admirable bacon hog. The same can be said of the thoroughbred Yorkshire. The difference between the two is that the Tamworth is not so desirable to cross with objectionable hogs. Generally speaking, what exporters require is a lengthy, smooth, deep-sided hog, with well developed hams, and moderate shoulder and head. If this hog is fed wisely, so as to produce plenty of flesh and a moderate quantity of fat, it will ensure the production of bacon for which the best price can be made in England.

Mr. Flavelle's remarks on feeding are right to the point and should be particularly noted by farmers. Though it is necessary to have the right type of hog for the bacon trade, it is quite as necessary that a proper system of feeding should be followed. No haphazard system will suffice. On this point Mr. Flavelle said :

The importance of proper feeding cannot be too strongly impressed upon your readers. Last night's cable shows a difference of 10s. per cwt. between No. 1 selection (lean) and No. 2 selection (fat). That is $2.40 on each 112 pounds. The average hog will weigh alive about 170 lbs., and will produce about 96 lbs. of export bacon; for that 96 lbs., if it were not of No. 1 quality, $2 less was secured in the English market this week than could have been secured for No. 1. The delivery of hogs this week in Ontario will amount to say 20,000. Six thousand of these will be too fat and their product, if sold in England this week, would bring $2 a hog less than it would bring if the hogs were of the proper class. In other words, there is a loss to the country of $12,000 on one week's delivery of hogs, because of improper breeding and feeding, resulting in the production of hogs which made bacon too fat to secure the best price.

Every farmer is interested in this matter. The producers of the best class of hogs lose more or less as well as the producers of the poorer classes. I will show you how. Every packer, in arriving at a conclusion what price he will pay for hogs, has to measure up the whole situation. He recognizes that no matter how carefully he selects his hogs, the selection is always against him. When the hogs he buys are killed, he finds many hogs have been paid for as lean which turn out fat, many which have been paid for as firm, well-fed hogs, turn out soft or slightly tender, and the product must be sold in England at 5s., 7s., 10s. per cwt. less than best sides. Many, far too many, have been handled roughly, causing loss from bruised sides. Therefore, when the packer is fixing his buying price, he has to strike an average, keeping in mind the above conditions. If we were sure all the hogs sent in would be of first-class quality, as to breeding and feeding, and free from bruises, the average price all round would be put at a higher point. A producer of objectionable hogs, therefore, not only lessens his own profit but lessens as well that of his neighbor who produces a first-class article. Unfortunately, we do not come in direct contact with farmers. We receive practically all our hogs from drovers, and hence can only reach the original producers through second hands.

Our people are becoming fairly well educated in the matter of breeding. Marked improvement in that line has been made of late years. There is, however, a retrograde movement in the matter of feeding, and the point to be most strongly impressed is the necessity of proper care in this latter matter. Proper feeding at the present time is of equal importance with breeding. We find the most objectionable feeding is done by our best farmers, such as those in the counties of Oxford and Middlesex. In these counties farmers have good pens in which their hogs spend most of their lives. Farmers there also force their hogs in order to get returns in the shortest possible time. We want more of the principle of "root, hog, or die." If hogs are heavily fed and kept confined they will give the proper weight in five months, but they will be altogether too fat to make proper export bacon. Hogs should not be finished in less than six or seven months. A good ration for young hogs is roots and mixed grain, care being taken not to force the animal too quickly, but on the contrary to take time in which to develop a long, strong body.

Mr. Flavelle very strongly deplored the practice of beating or abusing the hogs. This often causes a loss of from 2s. to 10s. per cwt. when the bacon is sold. From one to five per cent. of the hogs received by the Wm. Davies Co. show bruises. He also objects very strongly to the feeding of corn. Where corn is used in connection with the whey at the cheese factories the results will be disastrous. The whey is all right, but with it should be used oats, barley, peas and middlings, and not corn. By using barley, oats and bran with a small amount of peas to harden on towards the end of the feeding, the bacon hog can be produced at as low a cost as the fat hog.

As we point out in another column the Canadian bacon trade has taken leaps and bounds during recent years. We have now obtained a standing in the British markets for our bacon and it would be suicidal on our part not to put forth every effort in the way of breeding and feeding hogs that will supply the right kind of bacon. It is just as easy for the farmer to breed the right kind of hog as to breed one unsuitable to the trade and likewise a system of feeding as indicated above that will produce the right kind of bacon can be carried on just as cheaply and with as much profit as a system of feeding totally unsuited to the needs of the trade. So why not adopt the best system and one that will assure success in developing our export bacon trade?

PASTEURIZING FOR BUTTERMAKING

Part of an address by H. E. Schuknecht, at the National Buttermakers' meeting, Topeka, Kansas

From a creameryman's standpoint there are three principal reasons why I am in favor of pasteurization :

1st. If properly handled it insures uniformity of product.

2nd. It improves the flavor of butter.

3rd. It greatly improves the keeping quality of butter.

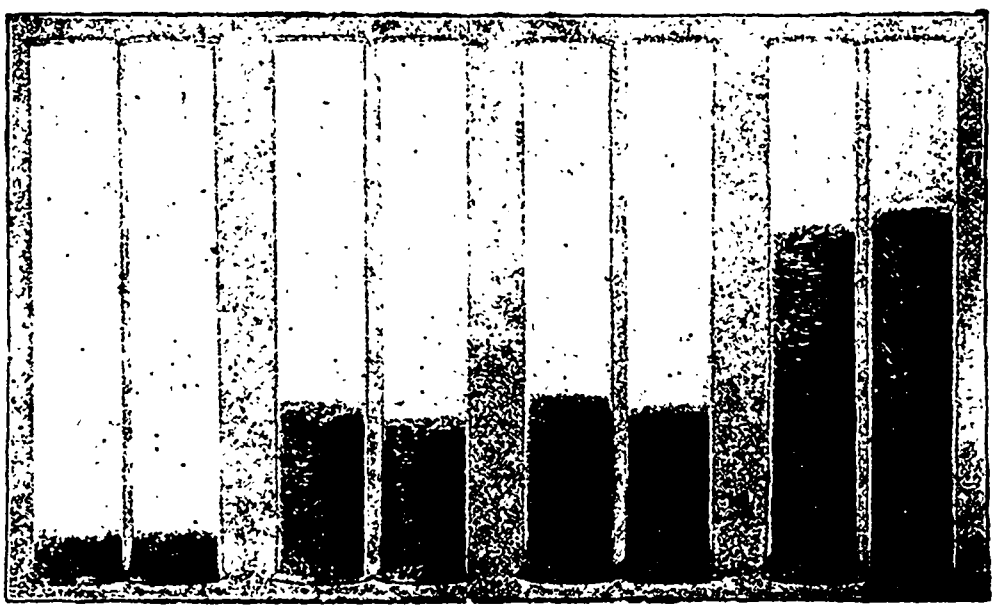
I have been asked many times why simply pasteurizing insures uniformity of product. Pasteurization alone does not bring about this result, and five years ago it would have been a difficult problem on a large scale, as we had no pure culture starters in the land, except what were imported.

To illustrate : The conditions are comparable to the growing of a wheat crop in a field. The pasteurizing process corresponds to the thorough preparation of the ground which destroys most of the weeds and foreign growth in the field. No one will for a moment claim that there are no weeds left in the field after it has been thoroughly ploughed and harrowed, but if we sow in this prepared soil the pure selected wheat and the conditions are favorable for the growth of this crop, the weed seeds, even though they be present, will be choked out by the wheat and prevented from developing. Just so in a vat of cream. By pasteurizing we clean the cream of weeds, that is, we destroy the undesirable bacteria, that are in a growing state, leaving but little except the spores, which compare to the seeds, and these are by far in the minority. Into this prepared cream we add the selected starter, which contains bacteria in an actively developing condition, and which grow and develop in the pasteurized cream before the spores are able to germinate and grow, thus choking out the spores which insures a good, clean crop of butter flavor without taints of any kind. From this any one can see that by using the same kind of starter every day, the result must be a more uniform product than it is possible to obtain from raw cream.

It improves the flavor of the butter. I do not think it produces any higher flavored product than the old method, but it does make a cleaner, sweeter flavor, which, to the majority of butter consumers, is a most desirable characteristic.

It improves the keeping quality of butter, and in saying this we touch upon the weak point in raw cream butter and the strong point in pasteurized butter. Under average conditions, it will easily keep double the length

PHOSPHORIC ACID MANURING WITH OATS ON HUMUS SOIL. YIELD OF THE CROP.



No Phosphoric Acid. Crop, 1 oz. oats.

Manured with Phosphoric Acid in form of Superphosphate. Crop, 4.3 ozs. Increase, 3.3 ozs.

Manured with Phosphoric Acid in form of Alberts' Thomas-Phosphate Powder. Crop, 4.4 ozs. Increase, 3.4 ozs.

Manured with double quantity of Phosphoric Acid in form of Alberts' Thomas-Phosphate Powder. Crop, 9.2 ozs. Oats. Increase, 8.2 ozs.

Equal quantities Phosphoric Acid

Therefore, also on a humus sand soil the phosphoric acid as Alberts' Thomas-Phosphate Powder has shown itself equivalent to phosphoric acid as superphosphate for the cultivation of oats. Is it advantageous to purchase phosphoric acid in the form of Alberts' Thomas-Phosphate Powder, or is it more advantageous to get it in the form of superphosphate ?

(This illustration should have accompanied Mr. Wallace's article on "The Solubility of Phosphates," in last week's issue.