

disease spreading in a building where there are many pigs. It is not a suitable place for very young pigs, and it is hard to keep it dry and well ventilated unless it be particularly well planned and constructed. It is not our intention to criticize the large piggery at this time, but we believe that if anyone desires to extend his business and provide more accommodation for pigs it would be a good plan to consider the colony house, especially for breeding stock. The two houses illustrated in these columns are the types in common use. One is the A-shaped house, built on 2 x 6-inch runners. Its floor space is 8 feet by 8 feet, and the length of the roof is the same. The rectangular building is 8 feet by 10 feet on the ground; 3 feet 6 inches high at the back, and 7 feet high in front; the framework is 2 by 4-inch studding, and it is walled with drop siding and covered with commercial roofing. It is built on 4-inch by 4-inch runners. A man can construct a house of this kind in about a day and a half at a cost of \$20.00. Exercise is one feature to be considered in the management of breeding pigs during winter. If these colony houses be placed some distance from the feeding quarters or troughs, the hogs will be obliged to travel considerable distance each day to secure their feed. Several sows will occupy one of these buildings during the winter, and they can be provided with the run of the barnyard or some other suitable place. The dry, well-ventilated piggery is all right, but the colony house is a cheap method of enlarging the housing capacity.

Relative Prices for Different Cuts in a Carcass of Beef.

Could you publish in your columns a diagram of a side of beef, showing the different cuts with the name of the cuts, the approximate weight of each and the price per pound, to average 14 cents all around, or a total of \$49.00 for the half-carcass of a beef dressing 700 lbs? A farmer can often sell a side of beef in small lots, but the difficulty is to estimate the value of each cut.

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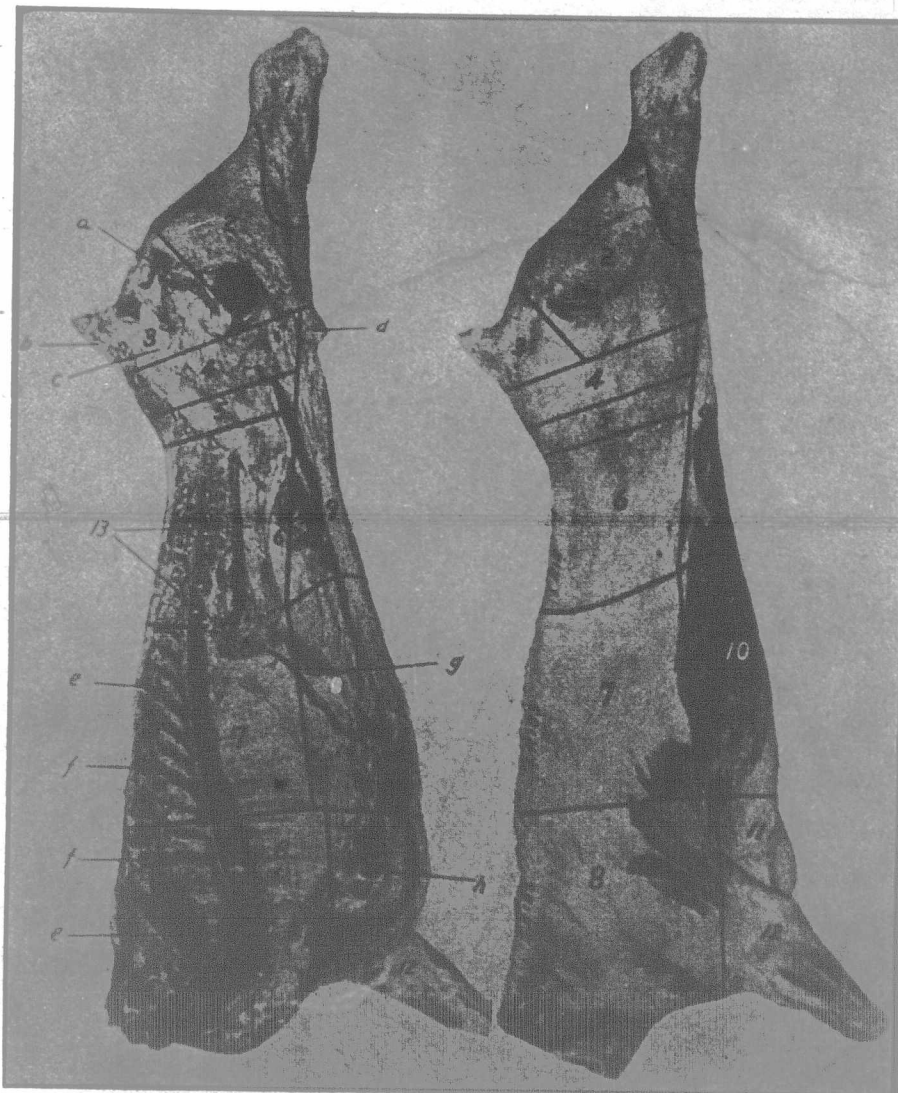
F. P.

Butchers have a few general principles to which they adhere when cutting up a side of beef, but each has his own peculiar methods when it comes to details. The cuts shown in the following diagram are large, but they show the general divisions or "straight cuts" as known to the trade, and from these the various small cuts, as retailed to the customer are taken. Some portions of the carcass furnish higher quality meat than others, consequently they are in greatest demand. However, all parts must be disposed of, which necessitates lowering the price of certain cuts so that people will buy. To do this the retail price of the best cuts has to be fairly high. The retail butcher who does his own slaughtering pays a uniform price for all parts of the carcass, and must then work out a scale of prices so as to dispose of the whole at a profit. The loin brings the highest price, with the round and rib roast coming next. The most expensive cuts are taken from the hind quarters. There is little meat on the shank, naturally it retails at a lower price than other parts. It is not difficult to figure out what a quarter of beef is worth per pound, but complications arise when endeavoring to arrive at an equitable price for the different cuts of the quarter.

It takes a heavy, well-finished animal to dress 700 pounds. This weight is considerably in excess of what the average butcher handles. In fact, the live weight would be about 1,200 pounds, or slightly over, depending on the form and finish of the animal. Some dress out a much higher percentage of marketable meat than others. Consequently, care must be exercised in buying live weight. An exceptionally good bullock may dress from 64 to 65 per cent. marketable meat, but the ordinary run would probably be from 58 to 61 per cent. A small animal will dress out as high a percentage as a large one, and the percentage weight in the different cuts will be approximately the same, provided the two animals are finished. Therefore, the weight of the various cuts as designated in the diagram can be figured out. The following are known to the trade as the "straight cuts," and are represented in the diagram by figures. Round, takes in Nos. 2 and 3; loin, 4, 5 and 6; rib, 7; chuck, 8; flank, 9; plate, 10 and 11; shank, 1 and 12; suet, 13. Whether the carcass is large or small, so long as it is finished, the percentage of "straight cuts" to carcass weight will be approximately, loin 17, rib 9, round 23, chuck 26, plate 13, flank 4, shank 4, and suet 4. Figuring on this basis one side of a carcass weighing 700 pounds will give 59 pounds of loin, 32 pounds of ribs, 81 pounds of round, 91 pounds of chuck, 45 pounds of plate, and 14 pounds each of flank, shank and suet. The weight of cuts in a five or six-hundred-pound carcass would bear about the same relationship to each other. It can be figured on the percentage basis as previously given. For the retail trade the "straight cuts" are divided and are designated more explicitly in the diagram as follows: Number 2, round; 3, rump; 5 and 6, flat-bone loin; 4 and 5, loin end; 6, pin-bone loin; 10, navel; 11, brisket. The mark between Nos. 6 and 7 is where the division is made between the front and hind quarters. According to the diagram only one rib is left on a hind quarter, but some butchers leave two ribs attached to it. The diagram on the left side of the illustration shows the front of a half-carcass, and the various bones are pointed out by means of letters. A is known as the aitch-bone; B, the rump-bone;

C, the crotch; D, the cod; E, the chine-bone; F represents what is termed "the buttons;" G, the skirt, and H, the breast-bone. By use of the diagram and explanations one should have little difficulty in cutting up a carcass of beef in a similar manner as it is cut by the butcher.

A problem arises when it comes to allowing an equitable price to each of the different cuts. The ruling price at the present time is high, but it varies according to the market demands. In order to sell all parts of the carcass at an average of 14 cents per pound, the various cuts, according to the present retail market, would bring about the following prices: loin, 19½ cents per pound; rib, 17 cents; round, 17 cents; chuck, 12 cents; plate, 11 cents; flank, 10 cents; shank, 6 cents, and suet 10 cents. This does not figure out exactly 14 cents a pound, but on the whole it is within a dollar of it on the half carcass.



Different Cuts in a Side of Beef.
From Bull. 147, University of Illinois.

In some districts farmers kill one or two beeves during the winter and dispose of the carcass by the quarter to their neighbors. All are not in a position to handle a quarter of an animal dressing around 600 pounds but many would gladly purchase a portion of a quarter. The quarters may be divided according to the accompanying diagram, but the price per pound given in this article for each cut is based on the whole carcass averaging 14 cents per pound. If the price is increased or decreased the value per pound of the various cuts would necessarily have to be changed.

Finished Steers by the Trainload from one Ontario Shipping Point.

At this season of the year one can see carload after carload and trainload after trainload of finished bullocks leaving Ailsa Craig, a small town in Middlesex County, Ontario, for Toronto, Buffalo, and New York. These steers were wintered roughly during the season of 1915-16 and since May 10 they have been grazing on some of the unexcelled grass land for which the Townships of East and West Williams and Adelaide are noted. Locally, Ailsa Craig is known to be the second largest shipping point in Canada, being second only to Calgary, Alberta, which bills out thousands of head of range cattle. Every year approximately 400 carloads are moved from this small Ontario town. Those destined for Buffalo and New York are billed out at 25,000 pounds per car, and for Toronto at 30,000 pounds. In the average load there are about twenty bullocks, and at 1,300 pounds, which is only a fair steer, each car should carry in the vicinity of 26,000 pounds. At this rate the 400 carloads which leave annually convey to market 5,200 tons of finished bullocks. Anyone, by figuring at market prices, can see at once that, in a season such as this, upwards of one million dollars will come back to the producers and feeders of these cattle. Whether Ailsa Craig is the second largest shipping point in Canada or far from it, the truth is manifest that the lands in those townships named are doing their bit to a truly wonderful extent

in feeding the consuming population without any depletion of fertility. During the week ending October 28, 1916, 34 carloads were billed out and 45 cars were ordered for last week. Last year in one day 34 carloads left this station making two trainloads of fattened cattle beasts. About 4,000 finished cattle will be lifted at Ailsa Craig during the latter part of October and the early part of November. It should be understood also that the output from Adelaide Township goes largely from Kerwood and Strathroy, while Ailsa Craig serves, as a shipping point, the greater part of East and West Williams and a small part of McGillivray Township. Thus it will be seen that the number of cattle referred to represents only a part of the many herds that all summer long feed in those districts mentioned, and which are exceptionally well endowed with unsurpassed grazing land. All the cattle finished in those parts are not bred and reared there. Some are picked up in other sections of the county and adjoining counties to be grassed in this district where many hundred-acre farms are maintained for that purpose alone.

The System in Vogue.

There is a system peculiar to that locality, which makes the grazing method profitable and practicable. Some dealers, and cattle feeders as well, have several grass farms. They are able to rent others, so they have feed during the summer for 100 to 500 head of cattle. From 20 to 25 head to 100 acres is the general rule. They do not overstock the farms, but if the grass begins to be short in July or August some of the cattle are sold or moved to other fields. It is considered false economy to overstock a grass farm and reduce the gains of steers.

It is at once apparent that all these cattle will not be wintered by the man who grasses them. Here is where the farmer with 100 or 150 acres, following mixed farming methods, assists. The extensive grass-land owners or renters buy up feeding steers in the fall and board them out for the winter. Different farmers will take all the way from 2 to 20 or 25 steers and board them from five to six months. The price paid for this accommodation varies from \$10 to \$15 according to the quality of the feed. As a general thing, the ration consists of straw, silage and perhaps some hay; or hay, straw and clover chaff. Grain is not commonly fed under this arrangement except in some cases where the farmer is paid so much per pound for the gain laid on. The steers as a rule hold their own through the winter, but sometimes they lose in weight when the rations are not sufficient in quantity or nourishment. A cattle dealer considers himself exceedingly fortunate when he secures this feeding accommodation where silage is a part of the diet. It keeps the stock loose and thrifty and in excellent condition to do well on the grass when turned out. Some of those interested in this method of wintering their cattle put out as many as 200 head, sometimes more, with the farmers. They buy and place their steers in the fall as they obtain the feed, and lift them again in the spring when the grass is ready, which is usually about May 10.

Many farmers have ample stores for their stock throughout the winter, but are short of grass. They, too, sell in the spring to those having large grazing areas, so by the fall the majority of the finished cattle in the district are in the hands of a comparative few. This facilitates selling, for the packing houses send their buyers to the spot, direct, to secure these steers, which are considered among the best grass-fed bullocks that reach the market. They are sold over the scales at the local shipping point at so much per cwt., with a three per cent. shrinkage discount. New York has been taking a large percentage of these steers this fall, but a goodly number are going to a packing house in Toronto.

R. J. Robinson, who has a large acreage of grass land also winters nearly 100 head in his own stables. His methods of feeding may be of interest this season to those who intend to grass their cattle next year rather than finish them in the feed lot. His system is to feed the cattle largely on straw and silage until about February 1, when they begin to receive grain and some hay. Up to that time they are given what straw they desire and what silage they can consume without physicing. From the first of February on, the grain ration is not heavy. It is increased gradually,