

made of inch boards and watertight. Near the boiling pot and trough we provide a small platform 16 inches high on which to scrape the pigs.

We use a 22 rifle to kill the smaller pigs and for large hogs with thick skulls, a shot gun. There is no bustle or excitement. We simply go to the pig house where the pigs have been starved for 24 hours, quietly open the door, throw a little feed into the trough, and take the first pig that presents itself in good position by aiming at the center of the forehead about four inches above level of the eyes. Then we roll the pig on its back, and push the knife into the neck about 3 inches in front of breast bone and square in the middle of the neck. Keep the knife in perfect line with the body, inclining the point a little downwards, pushing it in about eight inches. Let the pig roll on its side, and the job is done. There is no chasing or tearing around, catching and frightening all the pigs. Everything is done quietly and humanely.

We place scalding near the boiling water to be handy. Take two pieces of 3-4 inch rope 10 feet long, and place them across the trough a foot and a half from each end. These ropes are used to move the pig in the boiling water. Place the pig feet downward in the trough, pouring on boiling water until the trough is half full. At the same time two men at the ropes are moving the pig to any position desired, by simply both lifting together. In this way the heaviest pig can be easily and quickly moved. After scalding, the water is again put into the pot to be ready for the next pig. The pig is now scraped clean, hung up and washed down with warm water.

We next remove the insides, by commencing between the hind legs with knife cutting down to the bone. Now run the knife lightly down the middle of the belly. On coming to the breast bone cut deep right out to the head. Then we take the axe and cut the bone between the hind legs. This exposes the bowels. Cut carefully around here and remove the bladder. Then open the belly right down, protecting the intestines from the knife with two fingers. Commencing at the top again we pull the insides out carefully—severing attachments with the knife whenever necessary. After reaching the stomach cut it away from the liver. We next cut the breast bone open with the axe and then take a knife and cut around the liver and lungs, following down the wind pipe until the tongue is reached. When all are removed, the head is cut off and the carcass is left to stiffen before being cut down.

In cutting down we start at the back of the pig and cut right through the flesh to the backbone from top to bottom; with a hand-saw we saw down the backbone and the pig is in two parts. It is now removed to a table and the fat around the kidneys taken out. We always take out the ribs and backbone, by commencing under the ribs near the shoulder, cutting and lifting up the ribs as we go backwards, getting completely under the backbone on reaching the hip joint. The ribs and backbone are pulled away entirely, leaving the whole side of the pig smooth. The hams and shoulders are cut off, trimmed nicely of all ragged pieces, and left to cool before salting.

We have always used the dry method of salting, doing our curing in the cellar. We place a door upon the cellar floor and over it is spread about half an inch of salt. About five hams or shoulders are now laid in a square. Salt is rubbed well into the skin end of the leg bones, and over the lot is laid about one inch of salt. Another layer of hams and shoulders are now placed on top and treated in the same way until all are done. The flicks are piled by themselves, as they do not require so much salt. The meat is turned about every six days, and more salt is put on. There is no danger of getting them too salty. Hams and shoulders are left in salt four weeks. Flicks require about two and a half weeks.

After this the salt is all rubbed off, and the meat is hung up in a cool dry place for a week. Then it is ready to smoke. We have a building 8 x 14 feet. In this a small box stove is placed with an elbow pipe on collar. This pipe keeps any fire from going upwards. We hang the meat as high in the building as possible. For making smoke we use elm and poplar, and smoke five days. Then the meat is hung in a cool dry place, and in three weeks is ready for the table.

Man.

EDW. HENDERSON.

Thinks Cutting Does not Pay

EDITOR FARMER'S ADVOCATE :

In the Eastern provinces, where there are large bank barns, frost proof root houses, silos, large herds and expensive feeds, it is absolutely necessary to cut straw and fodder so that even the coarsest may be eaten.

In the West, however, conditions are very different. Comparatively few have large barns and dairying is not, as yet, at all general. Straw, also, we regard as more of a nuisance than a valuable feed. Therefore, individual conditions will decide whether or not cutting feed pays. Unless one had a bank barn it could scarcely be done at all, for if outside the wind would play havoc with the cut feed. Then feeding would require more labor, for it would take more time to gather up a basketful of cut straw, mix bran and cut roots, etc., than it does to throw in an oat sheaf (as most of us do), not to mention the cost and labor of the cutting. The cutting process also breaks up the leaves into dust, which is injurious to animals and especially horses. Of course, there are advantages. Less feed will be thrown out by the animals and by mixing with bran and roots a balanced ration can be more easily and surely be given.

The advantage of cutting depends then upon the kind of buildings and the kind of stock the farmer keeps. If near a suitable market and he has a high class of dairy cattle he can make it pay, but as long as mill feeds at local points are so high and rough feeds so plentiful, labor so scarce and beef cattle so cheap, I do not think it will pay the average farmer to cut his rough feed.

With regard the manure, however, the cut feed has a decided advantage. The short particles will make a much better absorbent and can be more easily and evenly spread than can long straw. This would lessen the danger of manure, when plowed under stopping the capillary action and thus causing the ground to quickly dry out.

Sask.

CHAS. A. LINTOTT.

FARM

Topics for Discussion

In recognition of the fact that valuable hints always are obtained from men engaged in actual farm work THE FARMER'S ADVOCATE has adopted the "Topics for Discussion" column in order that our readers may see an open channel through which they may inform their brother farmers as to practices that are worth adopting and warn them against methods that prove unprofitable. Not only do we wish our readers to discuss the topics announced for the various issues but also we desire that they suggest practical subjects on which it would be well to have discussion.

This notice appears under the "Farm" department, but the questions dealt with cover all branches of the farming industry. Letters should not exceed 600 words and should reach this office 10 days previous to the date of issue. They are read carefully and a first prize of \$3.00 and a second prize of \$2.00 awarded each week. Other letters used will be paid for at regular rates to contributors.

February 9.—What do you consider the easiest and most thorough method of clearing "scrub" land? Discuss different systems for various tree growths, or particularize for the conditions under which you have had experience.

February 16.—What method do you follow in selecting eggs for hatching to ensure getting eggs for this purpose from your best stock? Have you ever used a trap nest? If so, with what results? Do you know of any other method of selection that is just as good and simpler?

February 23.—What do you consider to be the most satisfactory crop rotation? Discuss briefly the nature of your soil and make special mention of means adopted to enrich your fields.

March 2.—What type of seed drill would you advise a farmer purchasing? In what conditions would the hoe drill, the shoe drill, or disc drill work most satisfactorily? What considerations would influence your choice of a drill? What are the "strong points" of a satisfactory seeder?

The Question of Barley

In the discussion on two-rowed and six-rowed barleys, published herewith, some interesting information is offered on the question as to which type of barley is most profitable for the Western farm. As a rule, six-rowed varieties are grown, but there is no reason why we should not grow in this climate a superior quality of malting barley, barley that could be exported or used for malting purposes by brewers in this country. At present no export barley trade exists, and Western maltsters state that they require to import from the East a large part of the barley used. There may be some all-important reason why we should not produce a high-class malting barley in this country, or why an export trade should not be established, but we have not been shown it yet. This barley question is worth looking into.

In the competition the prizes are awarded in the order in which the contributions appear.

Five Years' Experience with Two-rowed Barley

EDITOR FARMER'S ADVOCATE :

It seems to me that the growing of barley in the West, either two-rowed or six-rowed, does not receive the attention it deserves, and although there are many farmers who know that barley is a good thing to grow and to have, the majority of them never give it a chance. "Any old land" and "any old seed" is good enough for the barley patch. Naturally, the results at threshing time of such methods of cultivation do not tend to draw any special attention to its possibilities.

But to return to the subject for discussion, "Two-rowed barley as a crop." I have been growing two-rowed barley for the past five years with very fair success, and each year I like it better, so my opinion is very decidedly in its favor. The advantages I find in its favor are: A longer and stronger straw, that stands up against almost any weather; a larger and plumper berry and a very much heavier yield, and from what experience I have had it resists drought better than the six-rowed type. This latter assertion I quote only from my own observations,



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