

up to that age than after. As an illustration and approximate estimate of the profits in feeding well-bred lambs, on the 23rd of October, when we had got these six ewe lambs fairly started to feed, we weighed them, and they ran from 87 to 108 lbs. each, or a total of 568 lbs. for the six; we weighed them again Nov. 29th, when they went from 105 to 130 lbs. each, or a total of 705 lbs., an average gain of 23 lbs. each in 37 days. This would add to their value nearly three times the cost of the grain feed consumed in that time. Another way of arriving at the profit is to take, for example, these six lambs, their average weight 117 lbs. at 5c. = \$5.85 each. and deduct from this the cost of grain and roots fed, which would be about \$1 each; this would leave a good margin on the rough feed in favor of the producer.

Swine.

THE BACON HOG.

To the Editor of FARMING :

Will you allow me a short space in your paper in which to reply to Mr. T. Russell's attempt to answer my communication with reference to the condition of the pork trade as we find it to-day? Now, I am sure that in both my letters I stated that I had never attempted to produce the animal, (or rather the caricature of a hog that so many have to their cost, tried to produce) but have stood outside and watched results, so Mr. Russell's inference that I am among the victims of that craze has no foundation. Mr. Russell has given what he says is his idea of the bacon hog. Unfortunately I have seen exactly that same description a score of times, in fact it is an exact copy of the words of one of the packers and repeated by the speakers at the Institute meetings. Mr. Russell has learned his lesson well, like a good boy; then why does he not practise what he has learned, and also what he preaches. He shows the fattest hogs of any one exhibitor at the different fairs in this section of country. His men have said that he is obliged to keep them showered with cold water during the summer. Is that the long, lean hog to which he refers?

I regret that Mr. Russell has laid aside all rules of business courtesy by endeavoring to advertise

his stock at my expense in his letter. The hogs of mine to which he refers were bred from Tarnton Duchess, a splendid sow bred by Mr. Leask, and which I kept until she could not eat from loss of teeth just because she was such a good breeder. They were sired by Mr. Russell's fine boar, Model Duke, and some by Mr. R. Vance's boar, Crown Prince.

Mr. Vance's herd of hogs is too well known to require any remarks on their behalf from me. Mr. Russell has met him on several fair grounds. I wonder if he has had any sympathy for himself on those occasions.

Mr. Russell's attempt to advertise his own stock by ridiculing the stock of another breeder is, I repeat, unbusiness like and must inevitably react upon himself.

I stated that I was not trying to raise a hog for the bacon trade: perhaps some would like to know what I do with my pigs. Those that are not sold for breeding purposes I kill at nine or ten months and cure in sides, for which I have a local contract for all I can supply of good well-fattened stuff. For this I get ten cents for hams and one cent more than the sides can be bought for in Toronto, as the buyer says the bacon he gets there is too thin. The shoulders we use at home. The heads and scraps we make into head-cheese for which we obtain seven cents per pound.

I notice that at the recent test of bacon hogs the Essex stood out in good shape. Now this was a breed of hogs that was specially mentioned (in an article by one of the packers) as a breed that never could be of any use whatever as a bacon hog, and yet in a few months we find it near the top. If that is not contradictory evidence I fail to see what is.

R. L. HOLDSWORTH.

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NOTE.—We have an enquiry from a Quebec reader asking for information as to curing bacon and pork in small quantities as described above, and would be glad if Mr. Holdsworth would send us an outline of his method for publication in these columns. EDITOR.

