Photo

July, 1876

Experiments in Feeding Pigs and Sheep.

Mr. Brown, of the Ontario School of Agriculture, has forwarded to us a report of the feeding of pigs and sheep on different kinds of food as an experiment. The report has already appeared in print, and besides, our available space is limited, so that we cannot do more than make extracts, principally a summing up of the results. principally a summing up of the results:

The three pens contained two animals each, which had been similarly fed on house refuse, for weeks previous; those in No. 1 weighed 252 lbs., or 126 previous; those in No. 1 weighed 252 lbs., or 126 lbs. per pig, on entry, and for the first stage of five weeks received 424 lbs. of dry peas, which added 95 lbs. to their weight or 1½ lbs. per pig per day; pen two on entry weighed 116 lbs. each animal, eating 364 lbs. of boiled peas for the same period, adding 72 lbs. to their weight, being very little over 1 lb. per day to each; and pen three weighed only 217 lbs. on entry, increased 115 lbs. in five weeks, or 1 3-7 lbs. per head per day on house refuse and wheat middlings. As it simplifies description and makes figures less confusing to take results in proceeding, we here notice, as a start,

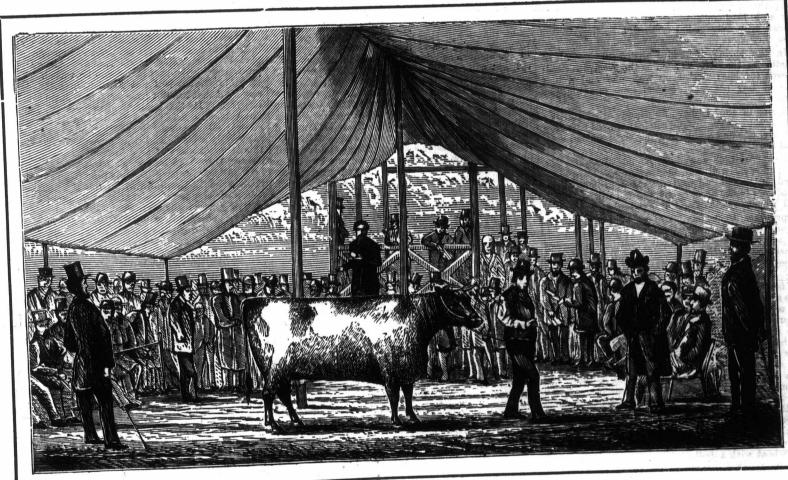
peas, instead of raw; pen two on swill and wheat middlings, in place of boiled peas, and pen three on raw peas, from refuse and middlings. In this stage, we observe that pen one shows 80 lbs.; pen two 111 lbs., and pen three added 80 lbs. To their weight—heirg representatively 1.17, 14.7 and 11 lbs. two 111 lbs., and pen three added 80 lbs. To their weight—being respectively 1 1-7, 1 4-7 and 1½ lbs. per head per day. The striking fact here is the comparatively large increase to those animals changed from boiled peas, which were formerly least in results, to house refuse and wheat middlings—still prominently marking what we call refuse as the best of three kinds of pig food in ordinary use; in value it appears that the increase of pork by change from refuse to raw peas cost nearly 5 cents per lb., that from raw to boiled peas fully 5 cents per lb., and that from boiled peas to refuse cost 2½ cents per lb. May we then speculate that refuse, raw peas and boiled peas hold their rank, that from raw to boiled peas is a great loss, from

and there appears a profit of \$26.97 on the six animals—a sum that might have been made ten times more with almost the same labor, as trouble in feeding, &c., is about the same in fifteen as in three pens.

The Great Canadian Short Horn Sale, Toronto, June, 1876.

Duchess the Third, shown in the picture, is the animal that brought twenty-three thousand six hundred dollars. Our artist drew the animal nundred dollars. Our artist drew the animal first, the scene was drawn on the second day. The first day many ladies were on the platform at the back of the auctioneer. Col. Muir was officiating as auctioneer when our artist was there. The Hon. G. Brown, the Hon. D. Christie, the Mayor that from raw to boiled peas is a great loss, from refuse to raw peas is not good, and that from either to refuse is certainly good?

Before concluding, let us first examine into the results of the third stage, in which we have pen one changing from boiled peas to refuse, pen two from refuse to raw peas, and pen three from raw to from refuse to raw peas, and pen three from raw to from refuse to raw peas, and pen three from raw to from refuse to raw peas, and pen three from raw to from refuse to raw peas, and pen three from raw to from refuse to raw peas is a great loss, from for Toronto, and many of the leading short-horn of Toronto, and many of the leading short-horn drawing was too short to show the features of drawing was too short to show the features of each person; in fact such would be a study for each per



THE GREAT CANADIAN SHORTHORN SALES, TORONTO, JUNE 1876-AIRDRIE DUCHESS 3RD, THE \$23,600 COW IN THE RING.

the lead taken by house refuse and wheat middlings; animals that at the start stood 171 lbs. each less, made up so fast in five weeks as to come withless, made up so tast in five weeks as to come within 7½ lbs. of those fed on raw peas, and in comparison with the others which got boiled peas, they began with 7½ lbs. less weight, but over-reached them in the same time by no less than 14 lbs. each. The specially prepared food, i. e., boiled peas, stands in the third place as regards increase of weight raw peas taking a second position. So weight, raw peas taking a second position. So much then for increase of flesh. What about quantity and value of food? The animals in pen quantity and value of food? The animals in pen one eat, we observe, something over 6 lbs. each of raw peas per day, at a cost of \$2.12; pen two consumed 5½ lbs. of boiled peas each per day, at a cost of \$1.97; and pen three on house refuse, without stint, and 3 lbs. of wheat middlings each, per day, cost \$1.36 per head. So that while in the lead, as regards increase of weight, the swill and middlings also hold their own in the position of economy to the extent of nearly 30 per cent. over raw peas, and 33 per cent. over boiled peas. This completes the results in the first stage of the pig experiments, and the next we have to record is but a continuation of the same food and animals by a a continuation of the same food and animals by a change—that is, pen one were put upon boiled

boiled peas. What is now the position of weights and costs? The increase of 78 lbs. of fiesh on refuse cost 3½ cents per lb., that of 64 lbs. of boiled peas 6½ cents per lb., and that of 47 lbs. on raw peas of cents per lo., and that of 4/ los. on faw peas cost nearly 8 cents per lb. In this we have raw peas taking the second place to boiled ones, but on reference to the notes of progress and detail, weekly weighing, we find that during this third stage one of the pigs of pen two was sick for nearly three weeks, only one pound additional weight being made from the 22nd to the 29th of February with both animals.

To briefly recapitulate the results of these experiments, therefore, it seems that pieces of fat, dish washings, sundry parings, bits of bread and various other nondescripts, kitchen refuse, which, by the way may be somewhat richer at a public by the way, may be somewhat richer at a public by the way, may be somewhat richer at a public than a private house, are evidently at least one-third better as pig food than peas either raw or boiled, and that to boil peas is no gain, but rather a loss, both by reason of extra labor, consumption of fuel and wear and tear of implements. As well of fuel, and wear and tear of implements, as well as in possessing fewer nutritive properties.

These experimental pigs were sold to Mr. Sat-chell, of Ottawa, for 6½ cents per lb., live weight,

Varieties of Grasses.

Orchard grass, Kentucky blue grass and white clover, and, if the ground is low or moist, add red-top, and you have the finest and most productive pasture known among extensive stock growers, as it requires no re-seeding, but improves in quantity and quality, carrying more stock each succeeding year—invaluable for woods and pastures, and should be extensively sown in the burnt forests.

Leaving out the orchard grass (as it is too rank and Leaving out the orchard grass (as it is too rank and rapid a grower), you have the best mixture that can be formed for lawns, yards, &c. Orchard grass alone makes the most profitable meadow, as it is immensely productive, makes excellent hay and twice as much of it as timothy, for a term of years. With us timothy and red clover cut only about two good crops, and frequently but one. about two good crops, and frequently but one.
The farmer needs reliable meadows. To sow corn, The farmer needs reliable meadows. To sow corn, millet, Hungarian grass, or some other substitute, every year or two, to make up for his lost clover or timothy crop, is very discouraging, it being expensive as well as annoying. Orchard grass is the remedy, and is destined at no distant day to stand at the head of all grasses for pasture or hay.— Country Gentleman.

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ly, 1876

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