

thoroughly dry immediately after each is washed with cloths or wisps of straw and bandaged. This is impracticable with farm horses under most conditions, so it is better to avoid washing altogether. The accumulations of mud and snow do not as a usual thing reach the skin, generally clinging to the ends of the hair. These clods will soon dry and may be brushed away which is the best treatment, but they should not be left on longer than the time required to dry them. Dry cleaning of horses' legs is always better than washing during the fall work. Clipping the horses' legs in the cold weather of late autumn should not be practiced, as it is a fertile cause of skin diseases.

The horse must be kept in a dry, warm, comfortable stable, be well fed, that is fed in proportion to the demands made upon his system by extra work and changing weather conditions; and as far as possible do not overheat him, or yet allow him to become chilled, and keep him cleaned regularly, fed and watered at the same time daily, and give him a comfortably bedded stall, and a full manger at the end of each day's labor, for which he will amply repay you day after day.

### Weaning the Foal.

As the autumn grows into early winter, the many colts which have not already been weaned, will be separated from their dams, and as this is a critical time in the colt's life, it is necessary to put forth a little extra effort in his behalf that his growth is not injured by the more or less adverse conditions which of necessity are associated with this separation. Where the mare must do her share of the fall work it is better that the colt be weaned earlier, but many there are who do not take the trouble to stable the colt by himself until after the fall rush is partially if not quite over. By this time, especially if the mare has been worked hard during the season, her milk-flow is getting quite scanty, and under most conditions the colt, provided he is well-fed on grain and good roughage, would do just as well as far as food is concerned if he were separated from the dam. The important question is, has the colt been taught to eat grain and other feed? It is often the case that the colt has run with his dam on grass, has had the opportunity of supplementing his milk ration by foraging and has received no special attention as to feeding. Under such circumstances he can scarcely be expected to take hold and eat oats the first time the opportunity is given him. Such a colt should not be weaned until he has learned to eat, and the quickest way to teach him to do this is to let him eat with his mother, provided she is not ugly with him, which is sometimes but not often the case, or to provide for him a small box from which he exclusively may eat at leisure. If he eats well before being weaned, he will receive little setback from the standpoint of nutriment by the loss of his mother's milk.

The hardest thing to overcome is the actual loss of the companionship of the mother, which causes the colt to worry and fret. Horses are nervous animals, and the colt being deprived of his "best friend," often spends much time in running up and down his paddock or stall neighing, pawing and whinnying in a vain effort to find an escape which may lead at least to company of his kind, if not to his mother. To take the place of his dam the best possible substitute is another colt. If the owner has two colts of the same age little difficulty from fretting is likely as they can be turned together and the presence of another colt seems to drown their trouble to a great extent. If a colt of his own age is not available, use a yearling or two-year-old, but arrange the feeding so that the weanling gets his share of the feed given.

For best results it is necessary to keep the foal which is being weaned out of sight and hearing of his dam, as every time they see or hear each other only serves to prolong the period of fretting by reviving their memories.

The main point in the weaning, all things considered, is feeding the colt. On no account stint the feed. Give all he will eat up clean, but do not keep the manger full of stale hay or stale oats. Just feed that amount which is readily eaten before time for the next feed. There is nothing better than crushed oats with a little bran added and some authorities advocate a little boiled linseed. Start the colt on a small quantity of grain and increase it as his appetite warrants and as colder weather approaches. A little clean, sweet milk can often be used to advantage at weaning time. It is well to commence with whole milk. Gradually substitute sweet skim milk until it entirely takes the place of the whole milk, which in too large quantity is not in the best interests of the colt's later usefulness. Select the best of everything in the way of stock feed for the colt; keep him clean, dry, reasonably warm and thriving as well as possi-

ble. The colt is the horse in the making and his value when mature depends largely upon his feeding during his first winter.

## LIVE STOCK.

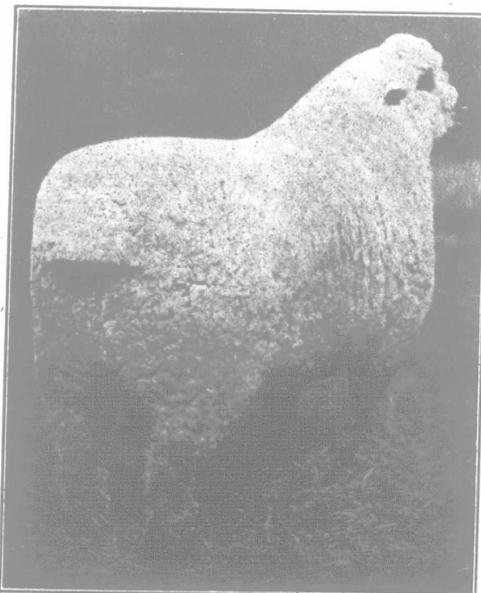
A few feeding lambs are generally a good investment. They require little space, are easily fattened, provided they are the right type, and bring comparatively quick returns.

Fertility of the soil never wanes where livestock farming is practiced, provided a judicious use is made of the manure and of crop rotations.

Early spring litters are desirable, but unless a warm place is available for the sow at farrowing, it would be advisable to defer breeding her until such time as warm weather would be assured at the time the litter arrives.

Stock feeding offers ample opportunity for the exercising of business ability. It often happens that feeds on hand may be sold at good profit, their place in the rotation being taken by other food which may be purchased at a relatively lower price. Dollars may be saved in the fattening of the stock in this way alone.

Have you had good success from the rape pasture this fall? Perhaps its need has not been felt to such an extent as in seasons of drier weather and shorter grass, but next year may be dry again, and in any season wet or dry rape is a good pasture. Shaw estimates that one average acre of rape will produce from 200 to 250 pounds of mutton.



Two-year-old Oxford Ram.

First prize and champion at Toronto and London, 1912, and first at Chicago International, 1911. Owned and exhibited by Peter Arkell & Sons, Teeswater, Ont.

When the feeders are first put in the stalls do not make the mistake of crowding too much feed to them. They have not been accustomed to a large concentrate ration, and they are not capable of making good use of it. They must be fed up to a full ration gradually or they will go "off their feed," and fail instead of gain in flesh, at a loss to the feeder. It is also advisable to commence with some of the lighter grains, and gradually increase the degree of concentration as fattening proceeds.

The time for stabling the stock is near at hand. What is the condition of the stable? A wet day can often be very profitably employed in cleaning up in preparation for the winter. A good sweeping including ceiling, walls and floor, gets rid of a lot of dust, dirt and unsightly cobwebs, and an application of whitewash will brighten things up, and put the stable in a more sanitary condition to shelter the stock for the winter.

The degree of finish which it is possible to get on an animal in a certain length of time, depends largely upon the condition of the animal at the time feeding commences. A steer very low in

flesh must be fed over a longer period than one in fair or good condition in the beginning, and is not so likely to reach the highest finished condition. The degree of finish is what determines to a large extent the price received in the spring. When buying feeders it is safe to pay a considerable margin more for the cattle in good condition than for those very thin, as a good deal of time is lost with the latter class in adjusting their digestive systems to heavier feeding, and they are not nearly so likely to reach the "top notch" in their finished state.

### Farm Curing of Wiltshire Sides.

There is no meat just quite as good as home-cured meat. This is especially true of bacon, and the farmer is usually in a very good position to cure his own and thus get it at first cost. Loudon M. Douglas gives a method of bacon-curing on the farm in the current report of The Transactions of the Highland and Agricultural Society of Scotland. The curing pickle recommended is 14 lbs. of salt, 1½ lbs. of saltpetre, 1½ lbs. of dry antiseptic (boron), 1½ lbs. of cane sugar and 32 lbs. or 3 1-5 gallons of water. The total bulk should be five gallons and it should all be mixed together, boiled and skimmed until clear. The liquid when cool should give a test of about 95 degrees F. on the salinometer and if it is shown to be weaker than this figure it should be brought up by the addition of salt. The pickle should be kept in a clean barrel or other receptacle in the curing-room, and should be drawn into the pickle-pump when wanted.

To cure the meat it is necessary first of all to fill the pocket-hole in the shoulder with a small muslin bag containing salt and about 5 per cent. of saltpetre and dry antiseptic added. The sides should then be pumped all over the fleshy parts with the pickle, the needle of the pump being well inserted and the pressure maintained at about forty pounds per square inch. As soon as this is complete the sides should be sprinkled all over with an equal mixture of ground saltpetre and dry antiseptic and should then be laid on the floor of the curing-house. When in this position the belly part should be raised by means of an oak stave so as to form a saucer with the ribs and the side should then be sprinkled over with a fairly heavy layer of fine salt. One side is treated the same as the other, the first one being laid in a bed of salt on the floor, the others being laid one by one with the oak stave under the belly part on the top of one another until they reach the height of about six sides, or, where room is not available, a greater number may be stacked in this way. Usually on the farm, however, it is not necessary to stack the sides very high. At the end of fourteen days the bacon will be mild-cured, but for ordinary farm meat will be too mild and it will be necessary therefore to sprinkle a little more salt on the sides and allow them to remain in the cure for fourteen days longer should it be intended that the bacon should be kept for a long period. The bacon will be somewhat salty, but will be proof against rust and will keep in that condition for many months. After the bacon is cured it is taken out of the cellar, and if there is any salt remaining it is knocked free from the sides. The bacon is then hung up to drain or it may be turned in the cellar rind upwards so as to get rid of the excess of pickle. This will occupy three or four days, after which the sides may be taken out of the cellar and hung in a cool, dry loft so as to dry. It is a mistake to hang them in the kitchen, as the varying temperatures cause putrefaction and rust. If it is intended to have smoked bacon, this can easily be prepared by smouldering some oak sawdust in a confined space in which the bacon is hung. A large barrel is often used successfully for this purpose, but a small smoke-house can be easily constructed of brick, three or four feet square and almost twelve feet high. In this the bacon can be hung pretty high up, and so it is smoked with cool smoke which gives it by far the best flavor.

In the curing of hams the process is pretty much the same as in the curing of bacon. The ham is trimmed so as to make a shapely article, and this is done previous to the cure as also afterwards. The hams are not generally pumped, but are purged by being thrown into a pickle, and allowed to remain there overnight. Next day they are taken out and the blood is squeezed from the blood-veins. The needle of the pump is then inserted along the blood-vein in each ham, and one stroke only is given so as to ensure that some clean pickle has reached the dangerous parts, such as the knuckle-joint. The aperture formed is closed with the finger, and the hams are laid on the floor of the curing-house, and are covered over with a mixture of saltpetre and dry antiseptic, then salt in the same way as the bacon. The shank of the ham, however, should always be pointing downwards during the process of cure. It is a very good rule to follow in the