

THE FARM.

Beef Rings.

Editor "The Farmer's Advocate":

We are starting a beef ring in our neighborhood this spring. Could you, through your paper, give any directions as to how to cut, or could you furnish a chart or tell me where one could be got. It is to be a sixteen-share ring.

H. S. M.

As the above query is but a sample of many that are expected to come in, if one may judge from the experience of former years, we publish at some length charts for beef rings which will be found helpful to those interested. The beef-ring idea is spreading in Canada, there is reason to believe, and certainly, by this method, a regular and sufficient supply of good fresh beef is assured, and at the lowest possible cost.

A common method of operating such an association is that each member undertakes to supply one heifer or steer for slaughtering during the season, some specifications as to age and size being usually agreed upon, one dressing 400 pounds being a very suitable weight. One animal is killed on a certain day of each week by a butcher who is paid per head, usually from \$2 to \$2.50, for his work, which includes the weighing of the carcass, and the cutting of it up into the required number of pieces, each of these also to be weighed, and weight recorded. Each man comes for his portion of meat the next morning, and each time he receives a different cut from what he got the previous week. By the end of the season he will have received at least one piece of every portion of the carcass. In the case of small households, one member's portion can be divided between two families. The hide, tallow, heart, liver, etc., revert to the supplier of the animal, though usually the butcher sells the most of these for him. At the close of the period, if any member has not received as much meat as he supplied, he is paid for his overplus at a price agreed upon at the start, the money coming from those who got more meat than they furnished.

Chart one shows side divided for 20-share beef-ring, each member getting a roast, a boil, and a slice of steak, the numbers, as below, going together:

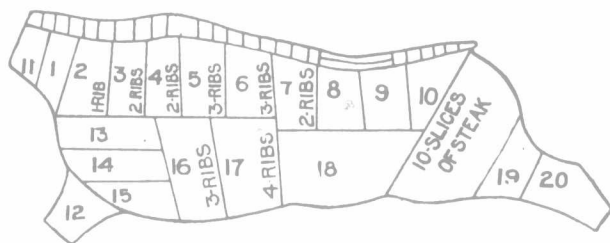


Chart for 20-share Beef Ring.

Roast.	Boil.	Steak.
1	14	1
2	13	2
3	19	3
4	16	4
5	17	5
6	18	6
7	15	7
8	12	8
9	20	9
10	11	10

SIXTEEN-SHARE CHART.

A chart for a sixteen-share beef ring, commonly used, is as follows:

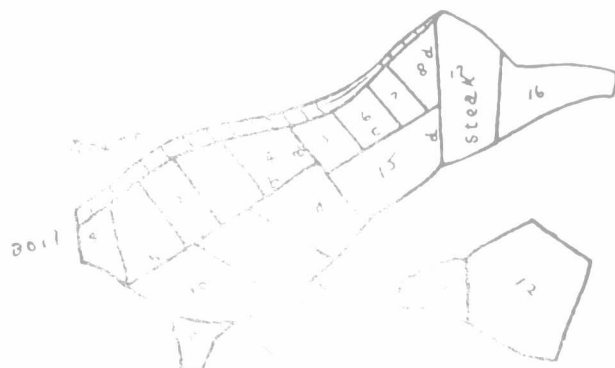


Chart for 16-share Beef Ring.

This chart represents a sixteen-share beef ring, commonly used, is as follows: The carcass is divided into 16 numbered sections. Sections 1-8 are on the left side, and 9-16 are on the right side. The sections are labeled with numbers and some are further divided into ribs or steaks.

No. 1 represents neck. Saw off four joints on it.
No. 2 represents roast No. 1. Saw off three joints on it.
No. 3 represents roast No. 2. Saw off three joints on it.
No. 4 represents roast No. 3. Saw off three joints on it.

No. 4 represents roast No. 4. Saw roast No. 4 off, leaving four joints on it.
No. 11 represents front shank. Saw front shank off above upper joint.

No. 14 represents second rib cut. Saw it off, leaving five ribs on it.

No. 13 represents first rib cut. Saw it off, leaving four ribs on it.

No. 10 represents brisket.
No. 12 represents shoulder, which lies directly under brisket, as represented in chart.

Then take the hind quarter and divide at the line "d."
No. 15 represents flank. Cut flank off at line "c."

No. 5 represents roast No. 5. Saw roast No. 5 off, with three joints on it.

Nos. 6, 7 and 8 represent sirloin. Divide these three to as nearly the same weight as possible.

No. 17 represents steak. Cut steak into slices, giving a slice to each person.

No. 16 represents hind shank after steak is taken off.

After this half of the beef has been cut up, it is divided between the first eight persons, as shown by time-table, giving each person a roast, a boil piece, and a slice of steak. Then the other half of the beef is taken down and cut up in the same manner.

CHART FOR TWENTY-SHARE BEEF RING.

Mrs. E. S. Hunsberger, Waterloo Co., Ont., in 1907 sent to "The Farmer's Advocate" an account of the workings of a beef ring of twenty members, for which her husband was butcher; also, the chart of a side of beef as divided by them.

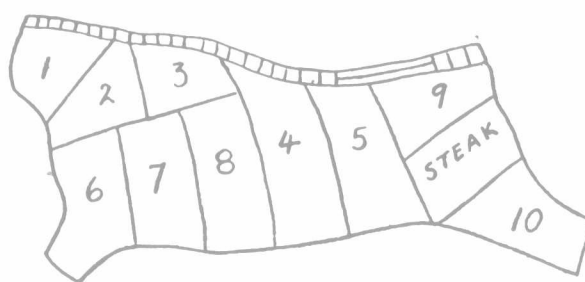


Chart for 20-share Beef Ring.

As will be seen, it is cut into ten pieces and steak. The steak is cut into eight slices, a slice to each piece except Nos. 9 and 10, which are supposed to contain steak. Each portion, as prepared and weighed, is hung on one of a row of twenty hooks, each one of which is numbered with a member's number, and has his share for that week. A reproduction of a part of sheet on which are recorded accounts with members of beef supplied and received, is given below.

Names of Members	No.	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
Moses M. Weber	1	1/6																			
Chas. P. Martin	2	1/8																			
Allan Quickfall	3	1/8																			
Joe B. Snider	4	1/8																			
Jauch Bischo	5	1/8																			
John Pomeroy	6	1/8																			
Ernest Namtonger	7	1/8																			
Dan Shanty	19	?																			
Amey Schmitzer	20	?																			

Beef-ring Account Sheet, Partial View.

Figures entered show beef received by members the first week from animal supplied by Moses M. Weber. When sheet is filled, the totals at the foot of columns, added up and down, show the dressed weights of the different animals supplied by members. Totals of columns added crosswise show the amount of meat received by the different members during the twenty weeks. The sum of the totals below and those at the right-hand side should, of course, correspond. Much care in weighing both the carcass and the pieces, and in marking down the weights, is needed, in order that this may be the case.

One sample of supposedly Number 1 alsike seed obtained by us from a local seed store has 6,114 seed seeds to the pound, while a sample from another store had 2,368 to the pound, according to report of the Seed Laboratory. Neither was Number 1 at all. Yet people innocently buy their fields much worse rubbish than this, and wonder where the weeds come from.

Arches for Roofing.

Am building a stable 40 x 92 feet, and would like to know if it would be possible to roof it by constructing arches, instead of using rafters. If it is possible, what sort of material would be required? Would 2-inch plank do, and of what length would they need to be? How should I make a pattern to cut the arches by? Would such a roof have a clear loft, or would it require bracing?

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The proper roof for this building, provided the owner does not desire purlines, would be the self-supporting construction, made of planks and boards.

The length of the lower rafter would be 14 feet 5 inches, set at an angle of 56 degrees from the horizontal, and the upper one would be the same length, but set at an angle of 34 degrees from the horizontal, thus forming a very pretty gambrel roof.

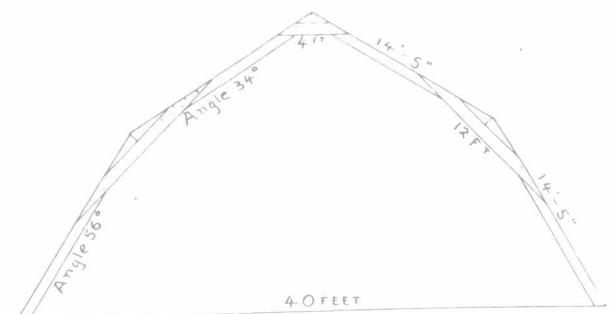


Fig. 1.—Self-supporting rafters.

The heel of the top rafter butts against the top of the lower one, and is fish-plated on each side with 1-in. x 10-in. x 12-ft. elm boards, well nailed with 3-in. nails.

Make these rafters of 2 x 8 hemlock or spruce, and have a collar-tie across at the apex of the top roof, of 2-in. x 10-in. x 4-ft., spiked with 4-in. nails.

These arches or rafters should be set on 3-ft. centers, and the building will require to be well tied across to resist the thrust of the foot. This construction gives entire clear space for storage of fodder, and the collar-ties afford an ideal means of hanging a hay-fork track; while the structure is amply strong, if built according to directions.

The term "self-supporting" means exactly what it is, for the inward lean of the lower roof counterbalances the outward thrust of the upper roof, and the whole thing would stand if but very few nails were used; but, in order to have a factor of safety over and above the snow load and wind pressure, the collars and fish-plates are used, and require careful spiking.

In making these arches, simply assemble one complete arch on the ground, and move the rafters until the span is 40 feet across and the angles correspond to those given herein; and when exactly correct, it may be kept so by stakes driven around it, and then all the rest made on this templet.

Only make them in one-half arch on the ground, and after each pair is placed on scaffolds ready to raise, the fish-plates are put on, and the apex spiked together.

Then each arch is raised with pikes, and securely stayed in place.

For the convenience of the builder, I might remark that the plumb cut of the upper rafters is 8 and 12 on the steel square, the 8 in. to be marked along, and the bevel on each end of the collar-tie is 8 in. and 12 in., marking along the 12 in. side.

The incline of the lower roof is exactly the opposite of the upper, having a raise of 12 in. in a run of 8 in.

From the above description, any good builder should be able to frame and set up this roof.

The rafter lengths given are exclusive of heels for projections. ALF. A. GILMORE.

Huntingdon Co., Que.



Fig. 2.—Semicircular-roof rafter.

[Note.—Another style of self-supporting roof is that adopted by Edgar Zavitz, Middlesex Co., and described through "The Farmer's Advocate." The rafters are made of elm lumber, 1 x 4 inches, nailed together in a semi-circular form, joints being broken as each layer is nailed on another, until there are four thicknesses nailed solidly together, thus making rafter 4 inches square. A roof built of rafters of this kind requires no braces, and is strong and rigid. Of course, as