

STOCK

Cattle Embargo Stays

A ministerial statement made in the course of a debate in the British House of Commons recently, makes it clear that there is no prospect of an early removal of the embargo on live cattle. "In all the circumstances," said Sir Edward Strachey, "there could be no possibility of the government withdrawing the embargo."

Putting Up a Pig

EDITOR FARMER'S ADVOCATE:

Most farmers have a pig that they can spare for the house at this time of year, and even if they cannot well spare it it is always money well laid out. The prices we pay for bacon and the prices we receive for hogs makes it absurd for the farmer to buy a single pound of store pork. A pig that dresses about 120 pounds is preferred by most families, though for myself a pig cannot dress too much nor be too heavily-weighted with fat, for fat and lard are always in requisition on the farm. As soon as the carcass is cool it should be cut up. The two hind legs, both the shoulders and two good strips from the belly should be set aside for curing.

The very nicest of all methods of curing ham and bacon is as follows: Rub the meat with salt and allow it to drain for two days. Then wipe it dry. To one quart of black strong molasses add one ounce of powdered saltpetre; rub the meat thoroughly with the mixture, turning it and rubbing it every day from one to two weeks. Then hang in a dry place and don't smoke it unless you really prefer it.

The liver, kidneys, heart and any nice very fat pieces should be boiled with a good handful of salt. They should be boiled for some hours until nearly all the water has boiled away. Then add a little cayenne pepper, plenty of black pepper, cloves, cinnamon and nutmeg. Put the whole twice through the mincer and you will have a good imitation of *Pate de fois gras*. It may be put away in earthen or enamel bowls. The top must not be covered. It will keep indefinitely. All the nice scraps can be treated the same only they must be put through a coarse mincer once only and with a few herbs may be put by for sausage meat. This will also keep indefinitely, and can when wanted be warmed slightly and be mixed with bread crumbs or slightly moistened bread.

The head and feet should be well cleaned and boiled. The feet are much liked as a breakfast dish, either hot or cold. The head must be cut into small pieces, but not minced, a few herbs, pepper and salt added and all boiled together until nearly all the water has boiled down. The whole is then turned into a buttered mold, and

eaten cold or warmed. This will not keep. Then there will be a few nice joints from the back, which can be eaten fresh. Some people make pork pies from some of the fresh meat, and a good account was given in THE FARMER'S ADVOCATE some time back. The lungs are well boiled and the water thrown away; then the lungs are minced fine, two carrots (grated) are added, also two onions chopped fine. The onions are put into a saucepan, with half a cup of butter, and browned up with a little flour. Then the grated carrots and minced lungs are added. They are served surrounded by mashed potatoes. The brains and marrow of a pig are very unwholesome.

B. C.

OCTAVIA ALLEN.

To Burn Pigs in the Wiltshire Fashion

EDITOR FARMER'S ADVOCATE:

Many persons who have pigs to kill find much trouble in scalding them properly, owing to difficulty of heating water, want of large enough tubs, and lack of convenience generally. To such, a description of the method of singeing in vogue in the county of Wiltshire in England, may be useful, and after a little practice will be found quicker and much less trouble than scalding.

Wiltshire is the headquarters of a large bacon-curing industry, and Wiltshire bacon is famed far and wide. The larger bacon curing firms singe their pigs by passing them on rollers through a gas furnace, but the following instructions may be taken as sufficient for the farmer or ordinary individual:

In the first place, the cleanliness and dryness of the pig to be killed should be ensured by keeping it for some hours previously in a well littered pen. Having provided a sufficiency of dry straw, free from chaff and rubbish, after the animal is dead, lay it on its side on the ground, placing a brick or small block under the head, and a long stick between the legs for convenience of turning; have also a pail of cold water and a hard broom or clean dandy brush at hand. Brush the hair up the wrong way, making it stand up as much as possible to take the flame. Then shake the straw crosswise over the carcass, light it near the tail, and allow it to burn very gradually towards the head. Take great care that the tender skin round the joints or belly do not get scorched or blistered; if it catches, brush off quickly and apply a little water with the hand. It will take about ten minutes to do one side, when the pig must be turned and the other side treated the same. When finished, brush well with a dry, hard brush, pull off the petticoats with your hook, and proceed to dress the animal.

"SASKWANIAN."

Prizes for Stock Judging

Considerable interest is being manifested by Saskatchewan agricultural societies in stock judging competitions and they will be a promi-

nent feature at a number of the leading fairs. Moose Jaw has gone a step in advance of the other fairs in offering prizes for judging contests by boys under sixteen years. In most cases the age limit is 25-30 years. Moose Jaw, however, has competitions for the older "boys" as well, and offers altogether \$32 in prizes for this important work.

Some other fairs at which prizes are offered for stock judging competitions are: Regina, Saskatoon, Wolseley, Carnduff, Qu'Appelle, Bladworth and Mortlach. Only the winners of the local competitions have in the past been eligible to enter the provincial competitions at the Winter Fair, Regina, and the young men of Saskatchewan who are interested in livestock should remember this fact and enter the local competition so as to share in the larger opportunity next spring.

Dual-Purpose Cattle

EDITOR FARMER'S ADVOCATE:

In the May 4th issue of THE FARMER'S ADVOCATE appears another of Mr. Tregillus' strong condemnations of dual-purpose cows. It certainly is a good job we are not all as enthusiastic over straight dairy cattle, or, in other words, cows which won't make beef, as Mr. Tregillus is, or beef would be even further out of the reach of the poor man than it is now. All the talking in the world won't make a very large percentage of the farmers of the Northwest dairymen in the strict sense of the word, but a large percentage of them keep from four to eight cows, and raise the calves for beef to consume any surplus roughage which may be on the farm. To these men I would say there is most positively a dual-purpose cow, or, as Mr. Tregillus very aptly names, the English milking Shorthorn, a special-purpose cow for producing both beef and milk. We know there are breeds of cows which cannot serve two masters—the dairyman and the butcher. We all remember when the American cattle buyers would not look at a black and white steer or heifer, if it was the biggest year-old in the bunch, and it is pretty much the same yet, and I remember in my old home in Manitoba several Holstein and Ayrshire bulls were brought in, and the result was a lot of misfits, fair cows and cull steers. Everyone cannot sell calves for veal.

What do we understand as a dual-purpose cow? A cow that will give 8,000 pounds of milk and upwards a year, and one with a fair butter-fat test—not 3 per cent., but as near 5 per cent. as you can get it, and with the ability to breed steers that will make good beef, or that the cow shall be capable of making good beef should misfortune overtake me or the owner wish to dry her up and sell her to the butcher. Surely Mr. Tregillus will admit that cows such as this are dual-purpose in more than name. Why are there so many dairy Shorthorns and Red Polls bred in England, the home of both breeds, and one might say where both breeds originated? We must deny emphatically the assertion that there is only a small percentage of cows which appear to possess dual-purpose traits. If this article were not getting somewhat lengthy we would endeavor to give a few facts relative to dairy contests, yearly tests, and block tests for individuals and herds, herds reaching as many as 40 cows. We agree that the Shorthorn as commonly found in the West is not a desirable dairy animal, but that is no fault of the breed, but rather of the men who exploited the beef-bred Shorthorn. Bring out some of the Shorthorn bulls which both Mr. Tregillus and myself have seen in England, bred from good milking families, and I venture to say some could claim their progeny failed to transmit their traits. We are prepared to prove at any time that the dual-purpose cow, as we understand her, is just as capable of transmitting her characteristics as the straight dairy cow is hers.

To conclude, we would like to say to those wanting a cow that will give lots of milk, buy a Holstein or an Ayrshire. To those wanting a large amount of butter, buy a Jersey or a Guernsey. To those wanting a cow that will give a



FINE TYPE OF LINCOLN SHEEP BRED AT SKIDBY MANOR IN ENGLAND