

Skim-milk for hogs.— It is however by feeding it to hogs, that the greatest profit is derived from skim-milk. Some farmers claim that by so doing it is possible to obtain as much as 50 c. per hundred pounds. This is certainly an exaggeration, still it may be asserted that 15 c. may easily be secured. But to reach this result, it must be given judiciously and according to certain established rules, acquired by experience, which it may be well here to point out.

In the first place there are two purposes which may be had in view, in making use of skim-milk for hogs. 1° to make salt pork for local consumption, 2° to produce meat for the making of bacon, that is for exportation to England. For each of these purposes a different process is required.

Mr. J. C. Chapais has treated this question in a most lucid and interesting manner in a lecture delivered before the scholars of the St-Hyacinthe dairy school. This lecture has been reproduced in the Journal of Agriculture in the Nos of the 15th of April, 15th of May and 15th of June of 1897. It is entitled "*Le porc et l'industrie laitière.*" This lecture should be read by all who are interested in this industry. Useful information may be derived from it in connection with the object of the present short bulletin.

For the production of salt pork, three breeds are particularly recommended. They are the Berkshire, the White Chester and the Poland-China.

For bacon, the Yorkshire and Tamworth breeds should be selected, or a cross between one of these two breeds with the Poland China or even with the large hog common to the country. This latter cross generally gives excellent results.

There are many other breeds, each with merits of its own, but those mentioned above and which are generally found throughout this Province, suffice amply for all needs.

Farmers, especially those in distant districts, should give the preference to the production of bacon, because it can be exported and because in England there is a considerable market for this meat. England imports annually from 65 to 70 millions of dollars worth.