also that the belly meat is cheaper than the part above it, and this explains why we require the bacon hog to have a trim belly and a straight underline.

The figures given on page 7 are from photographs of sides from hogs used our breed experiments.

Fig. 1 shows a No. 1 side. Note the uniformity in thickness of the layer of fat along the back. This layer of fat should be from 1¼ to 1½ inches in thickness, and should be practically the same thickness from loin to neck. The side is very uniform in depth also, and does not show undue weight on shoulder and neck. Compare this with Fig. 2, which represents a fat side. There is too much fat all along the back, and the fat arches considerably over the shoulder. If these two sides are compared with the diagram, it will be seen at a glance how much more cheap meat is shown in Fig. 2 than in Fig. 1. The side shown in Fig. 2 came from a hog possessing a heavy, arching neck, a broad shoulder, broad, fat back, and a deep, heavy belly.

The conformation required for bacon production is described more fully under selection of boar and sow.