If from over milk-production, reduce her feed and give an increased amount of salt in the ration, which will have the effect of drying her off.

Relief may also be given by massaging the udder with an embrocation made up of—Camphor, 1 part; soft soap, 1½ parts; turpentine, 13 parts; boiled water, 4½ parts.

The soap is dissolved in the water, and the camphor in the turpentine, the two

solutions mixed and well shaken.

## · Sow Eating Young.

This condition can usually be traced to improper feeding, the ration usually being deficient in protein, so that the sow is meat hungry.

It is marked by an extremely feverish state and abnormal appetite after

farrowing; the sow may even become ferocious toward her attendants.

To overcome the possibility of a sow eating her young after farrowing, it is essential to balance her ration properly during pregnancy, seeing that she receives sufficient protein, by feeding meat meal if necessary, to make up for the extra drain on her system.

With a sow inclined to eat her young, it may be wise to remove the pigs from her immediately after farrowing, for a few days, except at suckling time, when she is carefully watched.

If the abnormality becomes habitual, it is wise to dispose of the sow.

## MIXING PIG FOOD.

When pig food has to be mixed by hand, whether wet or dry, much labour can be saved and better results obtained by mixing in the right way. The water or swill that is used in slop-feeding must always be put first into the receptacle, be it bucket or tub, and the meal measured into it in such quantity that when all is mixed together a creamy consistency is obtained. A flat paddle is the best tool for mixing, and it should be kept quite clean. When more than one dry ingredient is used it is better to add each one separately to the slop and to stir it in well before putting in the next.

Unless each kind of food is well mixed in, the ration will not be balanced and some pigs may get too much of one ingredient and not enough of another. Particular care should be taken with highly concentrated stuff like fishmeal, which is used in a small quantity, and must therefore be very thoroughly incorporated. This can best be accomplished by putting it in first, adding the next smallest

quantity of ingredient next, and keeping the largest to the last.

In mixing dry food it is better to reverse this process, the ingredient which forms the greater bulk of the mixture being first spread out thinly on an even floor. A thorough turning of the pile should be given as each ingredient is added, taking care that the shovel goes beyond the centre of the heap each time. Dry food cannot be turned too often, and one should not be satisfied until on picking up a handful one finds that it is impossible to do so without getting a proportion of each substance used without an excess of any. A flat-tined fork is a useful implement for mixing dry food, turning the heap first with this and then finishing off with the shovel.