

OF INTEREST TO FARMERS

MINERALS IN THE DAIRY RATION.

In the last couple of years we have mentioned fairly frequently in this department the investigations that are being made as to the mineral nutrition of milk cows. For a long time it was thought that if a cow got all she could eat of a properly balanced ration, the feeder was doing all that could reasonably be expected of him. Just in the last few years investigators have begun to question the perfection of the balanced ration. They have been telling us that a cow may be getting all that she requires of protein, carbohydrates and fat, and yet be starving for minerals such as calcium. This lack of minerals in the ration is now supposed to explain why cows that are given a very short rest period between lactation periods shrink rapidly in their milk from year to year. It is also supposed to explain why very heavy milking cows lose in vitality in spite of the most liberal rations. It has been proved beyond a doubt that while cows are milking heavily in fresh flow, they are using up more calcium (or lime) than they can get in their feed and they draw the extra calcium from their bones. The calcium withdrawn is restored during the rest period. A recent report from the Ohio experiment station reports as follows on this question: "The result of this investigation emphasized the necessity of a dry resting period. The feeding during this time should be sufficiently liberal to permit the building up of extensive reserves of calcium, which shall protect the vitality of the cow and permit the full expression of her capacity to produce the milk during the following period of lactation. We recommend liberal feeding during a dry period of four to six weeks for cows in a normal state of nutrition, and eight weeks or more for cows in a state of depletion. Also that during this period cows should be fed two or three times, the amount of total nutriment, and three to four times the amount of protein necessary for maintenance. The primary opportunity for building up the nutrient reserves of the cow is during the growing and heifer period. Here we give a scientific explanation of why good feeding should be followed during a dry period of reasonable length and an unanswerable argument for the liberal feeding of growing heifers."

MORE USES FOR THE TRACTOR

When automobiles were first manufactured, no one dreamed of the future possibilities of the industry. Automobiles were used for pleasure and for trucks, are today considered absolute necessities for thousands of different kinds of work. A good deal of the same sort of evolution is destined to occur with the farm tractor. Men are just beginning to realize its possibilities and every day new uses are being found for this mechanical power plant. Many people have had the idea that since these tractors were developed primarily for use on farms that they were limited to this field. This is just as far from being true as that the automobile is limited to pleasure purposes. Tractors are now being used by many commercial concerns for work which neither the tractor manufacturer nor dealer had in mind a few years ago and there are still many lines of work for which tractors can be used which have not yet been developed. Some dealers are beginning to realize the possibilities of selling tractors for commercial purposes, and where they have made a real bid for this business results have been in nearly every case highly satisfactory. One of the most important uses for the tractor, next to field work, is in grading and maintaining of country roads. The tractor is no longer used for road work it has proven its worth in this sphere in thousands of cases. Another important field for tractors and one which is just being developed is in contracting work such as excavating, grading, etc. This applies to rural communities as well as to city building. A great many tractors have been sold during the past few years to manufacturing concerns which handle a large amount of bulk material and have a great many cars to move on their railroad switches. A tractor will move a car on a siding in many instances better than a team of horses.

BRUISED PORK.

A well known packing company a short time ago made a six days' careful check on the injured cuts of meat passing through the cutting room of one of their big plants. Slightly over 50 per cent. of all the cuts passing through the plant during that time showed injury from bruises. The greater number of these were on the hams, bellies, and backs and they ranged from whips to deep wounds that looked as though they were inflicted by forks. Conditions in the yard were examined and cans and whips were thrown out and a light slapper made of belting was substituted. Then another check was made, but showed very little difference in the percentage of injured cuts. The effect of bruising is very conspicuous for it causes the blood to settle in the white fat underneath the skin. A cut so damaged is thrown out of the first grade and its price, wholesale to the retailer, is cut anywhere from one to four cents a pound. On hams it is 3% cents and the loss on a 20-lb ham is in the neighborhood of 75c. Hogs, no doubt, are stubborn animals to handle, but some men can

load them without the use of clubs, stones, whips, or heavy blows of any sort. Others lose their temper and do a lot of damage. Care can be exercised to see that there are no projecting spikes or splinters which the hogs are shipped. Most of the injuries are unnecessary and are the result of carelessness. Not one of them can be justified on the grounds of economy.

HOME-MIXED FERTILIZER

At present there seems to be a tendency to mix fertilizers at home. Many farmers are finding that they can buy the raw materials and mix them at lower prices than are charged for the same analysis by the manufacturer who bought his materials were much higher. The manufacturer has done a great service to agriculture by preparing mixed fertilizers of general adaptation, and by the educational local agents who he kept up through the fertilizer manufacturer has met the demand for low-priced goods of low analysis. For some reason there has been a steady demand for goods of this kind, probably because of the low price per ton. This has never been a paying practice for the farmer, and it is much less so now when freight rates are so much higher. In making up a ton of these low-grade mixtures it is necessary to put in a certain amount of practically worthless material to make up the weight, or to use considerable quantities of low-grade ingredients which are not desirable from the economic point of view. By purchasing goods of high analysis the farmer not only guarantees that the ingredients will be of ready availability, but he can mix them to suit the requirements of his particular soil.

TRY OUT NEW FLAX MACHINE

A report from Clinton, Ont., states that flax pullers are now busy throughout this district harvesting splendid crops of flax, said to be the best the district has produced for several years. It was necessary to bring in Indian labor in order to get the crop gathered. The Dominion Government has a lease of the Clinton flax mill, and while it is being operated on a commercial basis, it is also being used for experimenting with flax machinery, with the object of securing the most modern machinery available for this purpose, and places the Government in a position where they can give practical help to farmers and mills requiring such information. A new de-seeding machine, built at Winnipeg, with a capacity of two tons per hour, is now being tried out. It is claimed for this machine that it will remove the flax without damaging the straw and also clean the seed with the same operation, so that when the seed leaves the machine it is ninety-eight per cent. pure and suitable for exportation without further cleaning. The mill is again testing out a good many different varieties of fibre-producing seed with a view to securing the highest yielding variety, and the majority of these varieties were imported from foreign countries. In this immediate district the Clinton mill will harvest 188 acres of flax this year.

VALUE OF OATS AS A CONCENTRATE

The oat is the most extensively grown cereal in this country, higher in crude protein than corn and higher in fat than wheat and almost equal to corn in this respect. Full-blood varieties are generally considered better feed for pigs and poultry but for other classes of stock the varieties which have a thin hull are preferred. Oats is one of the safest all-round feeds we have. It makes the best concentrate feed for the horse owing to its bulky character. It is well suited also for the dairy cow, for sheep or growing pigs. In mixtures of fattening cattle and particularly for the growth of all young animals. For young calves it is possibly of most value fed whole up until the calf is seven or eight months of age. Until he learns to eat however the calf can be fed finely ground oats with the hulls sifted out. For young pigs oats may be finely ground and fed for whole or crushed. In the ration for the dairy cow, oatmeal is sometimes too high in price but otherwise is very satisfactory as a part of the ration. Crushed oats or oatmeal make the best feed to start the young foal. This grain is the most keenly relished by horses of any concentrate. Horses at hard work should have their oats crushed. A pound may be given from 10 to 18 lbs. a day. Although it is said that the oat is too bulky to be of much value in fattening pigs and that its use is costly, up to one-third or even one-half of the concentrate ration may be composed of finely ground oats. Oats is essentially a growth promoting feed and one that contains considerable mineral matter which strengthens bone. It is a soft feed and one that may often form part of the fattening ration to prevent the evil effects of too heavy feeds such as barley or corn.

HOW OFTEN TO SHOE

A horse which is doing little or no work naturally wears out his shoes last longer than another which is out for several hours a day, but how many people there are who forget the fact that the horn of the foot is growing all the time, whilst the iron shoe is doing

VALUE OF LAYING CONTESTS

Egg laying contests are valuable in that they show the relative value of different breeds of poultry to produce eggs and also show where the best strains of these breeds can be found. As the birds are all given the same care and attention and a careful record kept of the number of eggs laid by each individual in every pen one can tell the value of the strain as well as that of the individual bird within the pen. The pen that is composed of ten good producers is much more valuable than one that has one or two outstanding birds, some good producers and three or four poor producers. High production coupled with uniformity throughout the year is the ultimate object of the breeder of bred-to-lay birds and the only way to attain this end is to practice the breeding of high producers. Certificates of production are issued to birds according to merit and by breeding these females to males of desirable breeding the egg production of the flocks should be very materially increased. The securing of the high producing female is but the first step in this breeding work. Realizing the need of more advanced work along the line of poultry breeding the Department of Agriculture is about to undertake the work of issuing Registration certificates to birds of high production. The egg laying contests serve as a medium through which Registration can be obtained. By breeding males from registered females and females with official records, that are registered also, the authorities hope to be able to very greatly increase the production of the poultry flocks of Canada. As weekly reports of the eggs produced by each pen are issued for each contest persons who wish to purchase eggs or stock can tell at a glance where the best producing strains can be secured. By comparing these reports from year to year any person can pick out the breeders who are doing consistent breeding work. From breeders who take a high yearly average, even though they are not necessarily leading, the person who wishes to purchase good stock can be almost sure of getting birds of a good laying strain. Farmers and poultrymen generally believe that laying hens produce more eggs when given free range. The Laying Contest prove that this belief is not well founded. A pen of white leghorns in the Canadian Contest in 1920-21 laid 2,225 eggs and in the present Canadian Contest a pen of the same breed had laid 1,844 eggs at the end of the 37th week (July 17th). In the British Columbia Contest of Barred Plymouth Rocks had 1,858 eggs at the end of the 36th week. All the above birds were under strict confinement. Five birds in the Canadian Contest laid everyday during the 9th, 10th week period (June 13th to July 10th) and the winning bird in the Ontario Contest had 28 eggs to her credit for the same period. Thus, the Laying Contests show that the birds in confinement can and do produce eggs in large quantities. Applications are now being received for entries in the next contest.

CLOVER FOR CHICKEN FEED

Clover is one of the best and cheapest of rations for poultry. Many people do not seem to understand how to use it to obtain the best results, for winter use. First, it should be cut from early to full bloom; not only at the top of the plant but also the lower part of the stem. The clover should be cut at this time a second, and even a third crop can be harvested. The nitrogenous elements of the clover are the most valuable for feeding purposes and it is therefore important to cut the clover at the time of the greatest development of these elements. Clover should be cut during the latter part of the day when it is free from dew and moisture, for this will save time in curing it. It must be cured without excessive rain or wilting sun to be most palatable and nutritious. Clover can be fed to the fowls by simply throwing a bunch of it on the poultry, or on a floor or in a low rack every day or two, letting the fowls strip off the leaves and eat them as they choose. Another good way is to cut up the clover very fine, using about the same bulk of cut clover of grass, cornmeal, wheat, or middlings or whatever is to be fed with it. This should be thoroughly scalded and cooked. When it is to be fed in the morning the mess should be prepared the evening before and allowed to stand in a covered kettle or steam over night. Enough water should be used to make the mash moist. If the mash is to dry and crumble it is apt to be wasted. Clover fed in the form here outlined or in the shape of meal is a wonderful aid to egg production for hens.

FALL CARE FOR BEES.

Beekeeping has a somewhat definite cycle of activity. Knowledge of the needs and responsibilities of each step is very important, especially to the farmer. Apiary culture will fit very well into his general activities, if he understands how to manage his bees in a way as to take his actual time and attention when he is not occupied otherwise. Every colony must have a good queen as soon as possible after the harvest is completed. Queens that have not proved entirely satisfactory during the honey gathering period should be replaced. The best authorities are of the opinion that after that time they are not physically able to do the work expected of them under present day standards. The new queen should be placed in the colony at least six weeks before the end of the brood rearing period, which time coincides very well with the first frost. This is necessary in order that the required number of young bees will be raised during the fall. It is the fall raised bees that will be the real life of the colony the following spring. Bees reared during the summer become worn out so they cannot withstand winter conditions and give proper support during the building period of the next season. Experiments have shown very clearly that colonies introduced into colonies during the first half of August get their colonies in better condition for the winter than do even year old queens. Ample stores of excellent food are essential at this time. Colonies should be examined throughout the fall for it is often necessary to give them additional feed, to have less than fifteen pounds of honey in the hive at any time, for under such circumstances brood rearing may cease. As the fall advances, it is necessary to prepare for the actual winter period, so be certain that ample stores are to be found in every hive. For best wintering a colony should contain at least forty-five pounds of sealed honey of first class quality. Often poor honey is gathered during the fall and when ever possible such honey should be replaced with good honey. Nor should one wait to late in the fall to make certain that the proper amount of honey is in each hive.

HEIGHT OF HITCH TO PLOUGH.

A gang plow nearly always produces a side draft. Many persons have endeavored to design a method of hitching four horses abreast in such a way that the side-draft would be eliminated and still permit three horses to walk on the land. Although many people hold a different opinion, it is a fact that none of the many ingenious contraptions which have been devised for the purpose above mentioned has ever succeeded or is likely to succeed in overcoming side draft. Many of them are so complicated as to make it impossible for anyone but an expert mechanic or mathematician to figure out their exact effect. They merely camouflage the real effect and make it appear that they are accomplishing the purpose for which they were intended. The height at which the hitch is applied to the plow is practically as important, so far as affecting the power required, as is the point of hitch on a horizontal line. Hitching too high throws a great deal of unnecessary weight on the front wheels and has a tendency to raise the rear plow from the ground. At the same time, too high a hitch frequently adds considerably to the draft and reduces the quality of the work. Hitching too low throws onto the team part of the weight of the plow which should be carried on the wheels, making it difficult to keep the plows in the ground and at an even depth. It is just as important to hitch right with the tractor as with horses, for a wrong hitch means wasted fuel and unnecessary wear.

ROPY MILK ORGANISM.

Ropy milk may cause more trouble than enough if it gets well spread in a dairy. "Only a few weeks ago a large dairyman came to the State College to see if we could give him any help," says a writer in the Dominion League News. It turned out that this dairyman had a 100-cow certified milk dairy. Different people had attempted to assist him, but all had failed. He had become so discouraged that he had actually sold a few cows this

USES OF DEAD HORSES.

The horse is one of the most useful of animals in his lifetime and his carcass is put to many uses after he is dead. It is interesting to read about some of these as the Live Stock Journal will show. An old horse, that is another word for nothing but to be killed is called, in old English usage a "knacker." Sometimes the man who carries on the business of destroying old dogs is called a "knacker" also. An English advertisement some time ago called for "500 knackers, worn out and fat and fleshy," which were meant to be sent to Berlin, where horseflesh is a regular commodity, over 8,000 horses a year having been there used for human consumption. The taste for horseflesh apparently goes back to the times when horseflesh broth was used in pagan "sacramental" rites. A description of the last hours of the "knacker" pictures the scene as follows: "A black cap is thrown over the horse's eyes, the knacker swings his axe or mallet, and with one expertly placed blow the animal collapses and lies in a heap on the flags of a spacious kitchen, which has a line of copper steaming against two of its sides. In a trice, after his feet have been jerked off, his feet are hooked up to cross-bars above, and two men pounce upon him to peel off his hide, which is an easy matter, it is said, as it comes off like pulling a cloth from a table. The hide is thrown in a heap with dozens of others; his feet, his horns, his bones and flesh are boiling, the former for oil the bones afterwards going to be ground for fertilizing or other purposes; the flesh may be used for dog, hog or cat's meat, and the residue made into a paste for chicken food. And so the process goes through its various stages. "Horses of all sorts have to come to this. By accident or other misfortune the finest will meet poor, worn-out, bone-staring Dobbins. "The favorite horse killed at his master's death to save him from falling into cruel hands; the runaway horse that ran over a child; the horse that has been a bit of a milder-mannered horse that has merely taken a wrong gait and made his mistress angry—all are levelled by the blow of the knacker." And not a part of any is not utilized. Few have any conception of the value of a horse after it gets into the hands of the "knacker."

At Montfalcon may be seen from fifteen to twenty, or often more, horses tied up in a row waiting to be killed. The animals being killed and skinned, the carcass is cut up with hatchets and thrown into a huge metal tub big enough to contain the bodies of several horses. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones, which are beautifully white. The bones are picked and stacked. The flesh is shovelled and spread out to dry. When it is full the tub is fixed on the steam turned into it. After a time the lid is taken off, and it is found that the flesh is completely separated from the bones