of small porkers, a rather lower weight is advisable on account of the tendency of the pig to remain rather short and put on fat at weights above 150 lb. For districts which are beginning for the first time to produce frozen bacon-pig carcasses for this country we have therefore added to our scale of points one for "Suitability of Carcass Weight" (Table VI). To give the optimum carcass weight of 135 lb. to 154 lb. for this type of pig a live-weight of from 180 lb. to 200 lb. is required.

It will be noticed that carcasses falling much under the optimum weights are penalized more than those which are over these weights, for they are less suitable for making into bacon.

Streak (12 marks): For bacon purposes rather more fat is allowable than for pork, and so a different photographic scale is used (see Fig. 2).

Back Fat Thickness (20 marks): This measurement is taken  $r_{\frac{1}{2}}$  in. from the middle line. Since the actual thickness of the fat is much greater in a heavy bacon carcass than in a light pork carcass, the latitude (in millimetres) that can be allowed for a reasonably good carcass is larger. In Table III, which gives the scale for converting measurements to marks, therefore, the drop in marks for each millimetre from the optimum measurement is less than for pork carcasses.

Table VI.—Bacon Pigs: Marks for Suitability of Carcass Weight.

Marks.					C	arcass Weight. Pounds.
I				 		110-114
4				 		115-119
7		7.4	44	 		120-124
10				 		125-129
13	1.			 		130-134
15				 		135-154
14				 		155-159
13				 		160-164
12				 		165-169
II				 4.4		170-174
9				 		175-179
7		4.4		 		180-184
5				 		185-189
3		* * *		 		190-194
1				 		195-199

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