

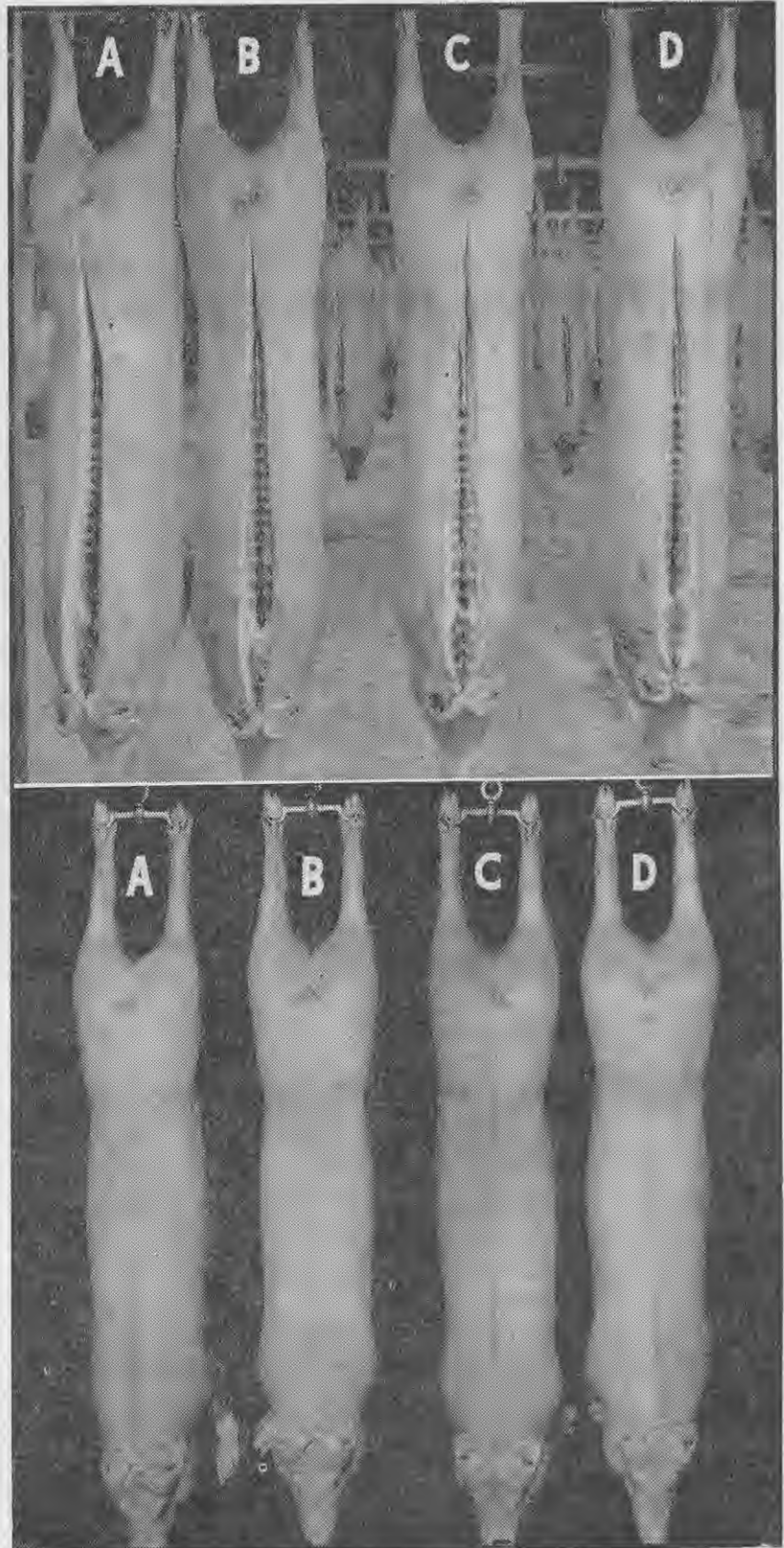
ideal backfat cover according to Smithfield standards, yet score only 57 per cent. and 68 per cent. of the possible points for eye of meat.

### Backfat at Loin

Commenting on backfat at the loin, the Smithfield report says: "The estimation of backfat is less variable. Curiously enough the winning bacon group lost marks for fat, not because there was too much, but because there was too little. At an average weight of 158lb. this is rather remarkable. In this case clearly feeding and breeding have been very well adapted to one another."

The discrepancies in points awarded for backfat for two groups by the English judges and the New Zealand judges call for some comment. They are probably caused in part by alterations in fat cover that occur during freezing, transport, and handling through pressure altering the shape of the carcass. Reference to this is made by the English judges themselves. More important, however, is that the position of fat measurement is different in the two systems in the case of bacon and is taken in quite a different way in the case of pork. This situation results again from the refusal of commercial firms conducting these competitions to allow the New Zealand judges to cut the carcass. As a result backfat in baconers is judged in New Zealand on the backed-down carcass and gives a measure of fat in the centre line of the pig. In the Smithfield system the fat is measured at the point of the eye from 1 to 1½ in. further down the side than the centre line. This measure can be made only on the cut pig. In porkers comparisons are more involved, as backfat has to be judged in New Zealand without even backing down. This is carried out by measuring the depth from the skin to the top of the vertebrae through a small slit at the required point. It is obvious that such a measure cannot be of very high accuracy. The accompanying illustrations show that the New Zealand measurements are greater than those taken under the Smithfield system for the same bacon side. This is taken into account in the points table for backfat at loin used in the New Zealand system.

Under the two systems of judging there must be discrepancies in points allocated to the same pig because of such factors of conformation as the shape of the eye and meat. However, the points allocated under the two systems, as shown in the table on page 427, show that in practice the standard of backfat is slightly more exacting under the New Zealand system



Upper right—The champion baconer group (group 160) of Large Whites, entered by Mr. J. B. Logan, Kamo, Whangarei, on hooks at Smithfield before being cured and before the sides were cut. Lower right—The champion porker group (group 219) of Large Whites, bred by Mr. N. A. Fraser, Kawa Kawa. Though slightly above the most desirable porker weights, they are excellent porkers and well balanced in every respect.