

the grain is ripe, which he will frequent every night. As soon as he is killed the hunters cut off his testicles, for their odour is so strong that in five or six hours the whole of his flesh would be infected. Of an old wild boar the head only is good to eat, while every part of the young one, of not more than one year old, is extremely delicate. The flesh of the domestic boar is still worse than that of the wild one, and it is only by castration and fattening that they are rendered fit to eat. The ancients castrated the young wild boars, which they could get from their mothers, and then returned them again into the woods, where they soon grew fat, and their flesh was much better than that of domestic hogs.*

No one who lives in the country is ignorant of the profits arising from the hog; his flesh sells for more than that of the ox, and his lard for nearly double; the blood, intestines, feet, and tongue, are all prepared and used as food. The dung of the hog is colder than that of other animals, and should not be used for any but hot and dry lands. The fat of the intestines and web, which differs from the common lard, is employed for greasing wheels, and many other purposes. Sieves are made of the skin,

* See Aristotle's Hist. Animal. lib. vi. cap. xxviii.