

as to make it useless, and the labor and time of emptying all the buckets is saved. The covers also keep the millers out of the buckets and the pieces of bark that blow from the trees. They also keep the sun from beating in the buckets and coloring the sap.

I usually have four men besides myself, as I have a big lot of chores to do. If we do not get enough sap to keep us busy, we cut wood for another year, or do other work to fill up the time. As to boiling, I keep the sap as shallow in the pan as possible, so as not to burn the pan, as it boils quicker and makes a better article. I sell direct to the consumer. I put up my syrup in one-gallon cans, and crate them to suit my orders and ship direct to customers. I label all the cans, "Guaranteed Pure Maple Syrup," with my name and address, and find it very satisfactory.

I might further say that I strain all the syrup as it leaves the evaporator into a milk can, then let it settle over night, when it is ready to can up. I remember, when a boy going to school, that my father used to tap 300 trees, and used to boil with a potash kettle hung on a pole, and had to work night and day to keep the sap boiled up, and burn nearly as much wood as I now use for the 2,350 trees with my outfit, and could not make nearly so good syrup.

Huntingdon Co., Que.

R. T. BROWNLEE.

Alsike for Seed.

Editor "The Farmer's Advocate":

As seeding will soon be with us again, I will give my method of seeding and handling the alsike crop. I sow seven pounds to the acre—some sow four—but a thick seeding does not grow so large and rank, and fills better than a rank growth. I always seed with spring grain, and on my poorest field, as seeding on wheat gives a larger growth than I like. As a rule, I sow ahead of tubes on drill, as any clover on clay land seems to stand drouth better with a light covering of earth. Alsike does not produce two crops a year, as red clover does, but I think it stands the frost and heaving as well the first winter as red clover. Some leave it two, three and four years, and, as the clover gets thin, the blue-grass fills in, as it is a natural grass in this section, and they get a crop of hay, if no seed. But I think a new seeding each year pays better, and keeps up the land much better.

It is in the cutting and handling that one can lose very heavily, if not careful, as the seed shells much more easily than does red clover. Alsike gets ripe about the last of haying, and just before wheat is ready, and sometimes all three need your attention at once. When most of the heads are brown, and it shells in your hand, it is fit to cut. It must not be cut, raked or shaken around when dry, as it shells very easily. A head of alsike is made up of countless small pods, shaped like a bean or pea pod, and several seeds in a pod.

There are different ways of handling the crop. Some start the mower at four or five o'clock in the morning, and rake up at eight or nine o'clock at night, and coil up as long as they can see. But I found that, after a heavy haying, to start in for twenty-four hours a day in alsike, with harvest to follow, the long hours were more than my health would stand. My method is to start the mower as soon as convenient, say, from six to seven in the morning, and cut what I can draw in an afternoon; then rake in small windrows and coil in small bunches, just a nice forkful in each, after it has settled. I cut, rake and coil it all the same forenoon, and try to finish by eleven, or earlier. If it gets to shelling, leave it till the dew is on, and then finish, and cut less the next morning. As it is ripe, and, therefore, drier than hay, it will usually be ready to draw in the following day in the afternoon. My reason for putting in small coils is that, if it gets wet, it can be turned, and will dry without being shaken out. Alsike should not be threshed while sweating in the mow. A clover mill does better work than a grain separator. About a load an hour is fast enough threshing, as the sieves cannot separate the seed from the chaff if put through too fast. It costs from \$1.25 to \$1.50 an hour for machine, and you furnish your own hands. The yield is from one to eight bushels per acre, the average being about two bushels, and the price runs from \$5 to \$8 per bushel. The one sure thing is a lot of good feed for cows and young stock, as there is plenty of blue grass mixed with the alsike usually. But the seed yield is rather uncertain; some years it does not pay to thresh it, and other years it pays extremely well. Two different farmers here threshed eight bushels per acre this fall. That means \$400 and more for a field, and lots of good feed.

Norfolk Co., Ont.

V. A.

I tried sowing my hill corn a peck to the acre, and that I never will do again, as the drill ground the seed, as I found out, and I lost a good deal by it. I believe, as the man said just lately in your paper, be sure to sow enough, and then thin it out.

BEGINNER.

Syrup-making.

Editor "The Farmer's Advocate":

If you have a good maple grove, there is no doubt you can make as good a return from it as from any other branch of farming, and at a time when there is not much other work doing on a farm. The first thing is the location of the camp, which should be built about the center of the grove, in a dry place, by the side of a four-foot elevation; if you can't get one naturally, you will have to make one. I built my camp about five feet from a large rock which slopes both ways—an ideal place to drive up on with the



W. D. Monk's Syrup Camp.

sap. I have a platform placed from the camp to the rock for the receiving tank. When a load of sap comes in, all you have to do is to turn down the pipe from the gathering tank, and the sap runs freely into receiving tank. My camp is 24 feet square, 8-ft. posts, with a good big ventilator and plenty of windows. It is a good plan to have a large camp, as it won't get too hot, and you can keep enough wood in it for the season. The wood should be gathered in the fall; it must be dry; hardwood does very well; bass-wood is good; almost any kind will do if it is

dark syrup, except the last few days' run, and I don't see any help for that, as the sap is colored, and, naturally, the syrup would be, also. I have two men gather the sap once a day, with some exceptions; if it rained at night, they would probably have to go around twice; they can do the whole thing in about three hours. I do the rest of the work myself.

It is a good plan to evaporate as quickly as possible. If you have to keep the sap over night, keep it cool. In making syrup, always have a good thermometer, and you will have every lot alike. Put your syrup into cans, as you draw it off, to settle; allow it to stand for twelve hours, then draw off and can. Always strain the sap before entering the evaporator, and strain the syrup through felt strainers as you draw it off. I have had no trouble so far in selling all my syrup in past; I could not fill the orders last year. I put my syrup up in Imperial-gallon cans, labelled, and guaranteed pure, and sell direct to consumers. In a good season I think a person should make at least 50 cents per tree.

Carleton Co., Ont.

W. D. MONK.

How a Farmer Built His Own Silo.

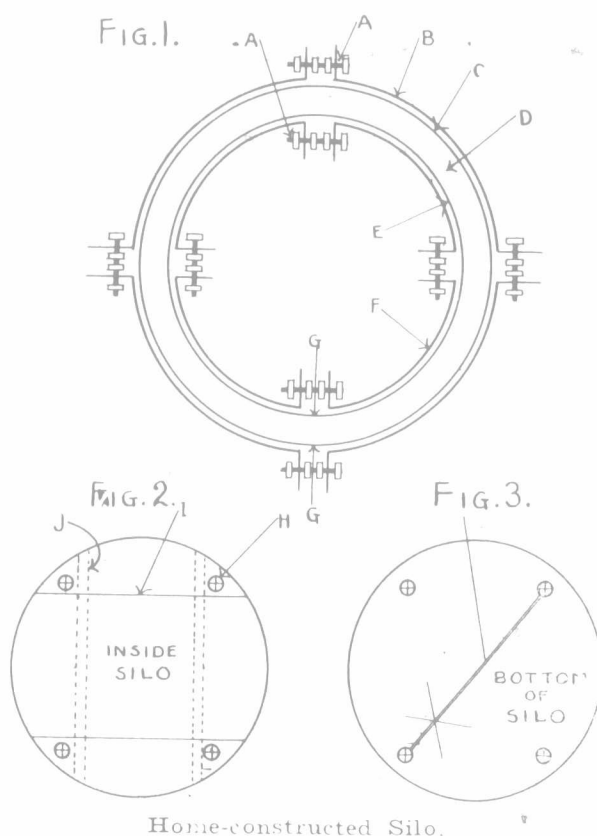
Editor "The Farmer's Advocate":

Scarcely a week passes without questions being asked in the different agricultural papers regarding the building of silos. It, being a very live question, demands due consideration. As the country is becoming dotted here and there with silos, the farmers are becoming wise to the fact that they cannot afford to do without them. It has long since been proven that corn is the cheapest food that can be grown on the farm, and the silo the ideal way of curing it.

Taking everything into consideration, it is calculated that the cement-concrete is the most profitable one to erect. But when a contractor asks such unreasonable prices for building, it may often cause procrastination. This being the case with the writer, last spring he decided on building himself, which was done with entire satisfaction in every detail (price included). The method we shall describe as clearly as possible. Location is a very important point, for, once built, it is hard to move. Convenience for feeding should be the aim. Next, the foundation requires to be solid, and, if drainage will allow, should be down three or four feet below the stable floor. It is just as easy to throw silage out of the bottom as up to any of the other doors.

When excavating for the one in question, which was placed in the gangway of the barn, a great many stones were removed, and it was thought wise to build the foundation of stone, which was done to the height of nine feet; started at the bottom about 18 inches thick, and built against the earth wall on the outside, and the inside form was used inside, and three or four inches of cement-concrete rammed in between stone and form. At the top of stone wall the outside form was set 9 inches clear of inside form, and filled with concrete and field stone, layer about, care being taken to keep stones clear of face of wall on either side. A rather straight-handled spade was used to work fine grout out against forms and force coarse material to center of wall. This process was followed until 30 feet in height was reached, two or three strands of barbed wire being laid in about every two feet. The outside form was drawn in one-half an inch every time forms were raised, which tapered well to six inches at top. Inside was kept as plumb as possible.

At the juncture of stone and concrete wall a scaffold was required, which was obtained by erecting four poles in center of silo, about the size of barn rafters. They should be eight or ten feet higher than top of silo when finished. Place so as to form a square, and about four inches from the wall, and stay in position; cut two poles to reach from one side to the other (as shown in diagram); hang to uprights with four strong chains with timber hook hitched around uprights at proper heights to hold scaffold poles level. Now place two planks across those poles on inside (as shown in diagram), and spike. Such is the frame of scaffold, with uprights in outside corners, and anything suitable may be used to complete it. Short props can be used between uprights and wall, which makes scaffold very solid. For raising scaffold and forms, place a pulley at top end of each upright, through which run ropes with hooks on one end, to hook to forms or scaffold, as the case may be. The other ends of ropes run down inside of silo to windlass made of a piece of timber five or six inches square, between two uprights, as shown in diagram. Bore two holes, and use crowbars for levers. For scaffold, hook ropes to it, raise, and one man on scaffold can unhook and rehook supporting chains, and scaffold is again in position. For raising forms, loosen nuts, using ropes in same manner as for scaffold, raise to position, and tighten nuts. For washing or plastering inside of silo, start at top when wall is completed, and let scaffold down with ropes just as required; shove crowbar through into the ground and it is secure. Scaffold can then



Home-constructed Silo.

dry. I have a room 8 feet square in my camp for cooking and storing syrup, etc. My evaporator is a 3 x 12 Champion; it will do the work from 700 trees in daylight. I use two 15-barrel storage tanks, placed outside the building, with a shed roof. I use 10-quart buckets, with covers. I like the Grimm spile very much, it is so easy to put in and take out, and does not seem to hurt the tree in the least.

Open your camp early. The first run is generally the best. I never had any trouble with