

The Poor Man's Ice-House.

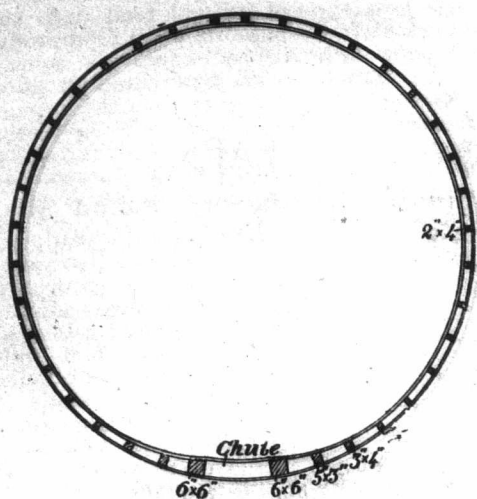
To the Editor FARMER'S ADVOCATE:

SIR,—For the benefit of your readers, will you allow me a little space to give my experience in the keeping of ice in summer. Many have come to the conclusion that they are unable to keep ice all summer on account of having to build a house to hold and preserve it. The ice is absolutely necessary to the dairy farmer who wishes to make the most of his cows, if he has no cold spring at hand. We have noticed various plans of ice-houses in our agricultural papers which were considered No. 1, but were quite expensive and quite beyond the reach of the average farmer. We have kept ice for a number of years, always in a building as far removed from the sun's rays as possible. Sometimes we have used a log, sometimes a frame, building, and it always had a good floor, but have found none of them fully satisfactory. We have always packed according to best methods, as advocated by men of experience. But last winter, not having a suitable building, we concluded to make the experiment of packing the ice where it would be most convenient. The place we selected, nearest our milk-cans, happened to be covered with chip dirt over hard clay. The ground being frozen hard, we scraped it as level as possible, and then began to pack on the hard frozen chip dirt. Every layer of blocks would be covered with snow, also between the blocks, throwing over it several pails of water. Our blocks were cut very uneven, as the work was done by inexperienced hands. Then after a sufficient quantity was packed, we built three piles of green wood, one on each of the three sides, the wood to be within eight inches of the blocks. This was covered with boards sufficient to keep off the sun and shed the rain, and about one foot from top of ice. The wind could circulate freely, as the ice-house was entirely exposed. We packed green sawdust very firmly around and over the ice, not more than eight inches deep in any place. The front of the ice-house was shaded by the woodshed in front of it and the side wood piles which projected in front of the opening. It may seem incredible, but we never had ice keep so well before, some of it lasting until the present time. Late in the fall the snow that had been used in packing last winter could be seen almost as fresh looking as ever. With the success we have had this summer, we have come to the conclusion not to build an expensive house for storing ice. Thanking you for space.

Renfrew Co., Ont., Dec. 29, 1896.

[NOTE.—Has any other reader of the ADVOCATE tested this plan or one as cheap and which proved effective?—ED.]

Round Silo in Leeds County.



The ADVOCATE has published probably half a dozen different descriptions of round silos, those made on the stave principle being most popular. Mr. M. W. Steacy, of Leeds Co., Ont., in 1895 erected one, using instead, however, bands of half-inch elm and pine bent and nailed to the studding inside and out. The bands of wood are about 12 feet long by 6 inches wide. The silo was originally 16 feet deep, but Mr. Steacy this season added 12 more, making a total of 28. The half-inch elm was sprung around the outside of the studs, which were placed in a trench partly filled with broken stone. The studs were then plumbed. Each tier of boards makes a complete circle, care being taken to break the joints well. The inside is lined with two thicknesses of half-inch pine with tarred paper between. The last 5 feet at the top of the silo is flared out so that the ensilage in settling down fills the silo solid to the walls, leaving no air space. The diameter inside is 14 feet 2 inches, having a capacity for about 93 tons of ensilage. The studs are 2 x 4 pine and are placed 14 inches apart. At a convenient side of the silo for feeding, two 6-inch studs are placed instead of the usual 2 x 4 inch pieces; the adjoining studding being graded gradually, as cut shows, so as not to make the swell inward too abrupt. On the inside, trap doors are built every 18 inches, opening between the two 6-inch studs, and on the outside near the bottom an opening is made for the exit of the feed; thus a convenient "chute" is made of the space between the two 6-inch studs and the silo wall. No opening is in the outside wall but the one near the bottom. The silo has a cement floor. Mr. Steacy will, if this experiment proves satisfactory, build another silo close by the present one, but it will be a stave silo, which would be more easily constructed.

structed. Mr. Steacy put one hundred and twenty loads of corn into the silo and had room for more.

With regard to the cost, Mr. Steacy informs us that the work was done by himself and farm hands in slack times, which he estimates was worth about \$40. The half-inch lumber cost \$48, nails \$3, and tarred paper \$2.50, making a total of \$93.50 for the silo.

The illustration represents the ground plan, showing the arrangement of the studs to form the chute.

A Prosperous Country.

SOME RECENT YIELDS AT INDIAN HEAD, N.-W.T.

To the Editor FARMER'S ADVOCATE:

SIR,—I will give you a short account of crops, etc., in this immediate district. As you no doubt judged from the appearance when here, we had an abundant crop, possibly the most profitable one ever raised here, with splendid weather to harvest and thresh. Perhaps it would not be quite the proper thing to particularize, but I will take the license to say—

W. H. Stephens threshed 12,000 bushels wheat, 2,000 of oats. W. M. Douglas threshed 13,000 bushels wheat, 2,000 of oats. Ralph Todd threshed 7,000 bushels wheat, 1,500 of oats. Alex. Stibbard threshed 13,000 bushels wheat, 2,500 of oats and barley. Wm. Dickson threshed 6,000 bushels wheat, 1,200 of oats. The above yielded on fallow 40 bushels per acre, or better, and on stubble all the way from 20 to 30 bushels, or as near as possible an average of 30 bushels. I can give you many such returns, but can only vouch for correctness of the above as to quantity of grain. The yield of others: Jas. Harvey, on fallow, 45; Wm. Patterson, 45; Wm. Harrop, 40; Jas. Harrop, 40; E. Boone, over 40; E. Williamson, 40, with stubble up to 30; W. Miller, 40. In fact, I know of none less than 40 bushels on fallow, with a good many over that amount. Wm. Douglas, I am satisfied, had better than 45. I might go on and mention a great many more: The Bell farm, the Sunbeam, and Lord Brassey farm, on all of which the yield was as good. Now, as to quality, I might say that it is largely No. 1, with some extra, and a small proportion where the grain grew rank (this on fallow only), and laid down, a little frosted so as to wrinkle the grain and lower its grade. You are perhaps aware that in this section our system of fallowing is to plow, not very deep, immediately after our spring seeding is done; then harrow at once, and as often as possible after the weeds start, and then later on the second plowing, followed by the harrow. North of the Qu'Appelle valley they rather favor one plowing (as they, fortunately, are not troubled with weeds to the same extent we are) after the weeds are well up, claiming that the grain does not grow so rank, and ripens earlier, thereby escaping the frost. From the amount of grain already received at the different elevators, and from close estimate of the quantity still to come, there will be about six hundred thousand bushels of wheat marketed tributary to Indian Head. The result of this favorable yield, together with good prices, has changed the countenance of every man you meet into smiles, and has already induced some to buy more land where convenient to them. There has been sold three sections of the Bell farm near me, at about \$8.75 an acre, not cultivated, with, no doubt, more to follow. I might say in conclusion that our butter factory, although not finally settled for the season, has been very satisfactory, getting rid of summer butter, that was formerly a drug on the merchants' hands, at a paying price to the farmers, thus making it scarce, and, as a consequence, raising the price since the factory closed. I am, yours truly,

Indian Head, Assa.

WILLIAM DICKSON.

Is Timothy a Deep Feeder?

To the Editor FARMER'S ADVOCATE:

SIR,—In 1895 I wrote a note, published in the ADVOCATE, calling attention to the depth at which I found the rootlets of timothy in digging a drain, which seemed at variance with the teaching of scientists that timothy is a surface feeder. You made the suggestion that the excessively dry season might possibly have had some effect in causing the plant to send its roots deeper for water. Last season, however, was exceedingly wet, and late in the fall I found the fresh rootlets plentiful 20 inches down, so that explanation does not explain.

Middlesex Co., Ont.

THOS. BATY.

More Than Pleased with the Premium Bible.

Anna Hendry, Lanark Co., Ont.:—"I received your card and also the premium Bible last night. I am very much pleased with it indeed, and was agreeably surprised that you sent it so promptly. Please accept my thanks for such a nice present."

Wm. A. Stevenson, Peterborough, Ont.:—"I received your premium Bible and found it superior to my expectations. Am highly pleased with it. I will try and send more subscribers. I am well pleased with the FARMER'S ADVOCATE; think it ought to be in every farmer's home."

Laura E. J. Lyons, Northumberland Co., Ont.:—"I received my premium, the Bible, and am much pleased with it. I think it was well worth my trouble getting subscribers for you. Thank you very much for the Bible."

DAIRY.

Butter that Scored 100.

Mr. Edward Van Alstyne, of Kinderhook, N. Y., tells how he made butter that scored 100 at the N. Y. State fair:

"I selected five of the freshest cows (not over four weeks in lactation) and for a week before the butter was made fed them four pounds a day each of wheat bran and corn meal, equal parts; they also ran in the best of pasture. Aside from this the method described below was the same as we follow from day to day. It is obvious that it would be impossible always to have all fresh cows, and not always economical to feed just those two grains, when others can be bought for less money that will give us a better balanced ration, more milk and fat, and a fine article of butter."

"My cows are part pure-bred Jerseys, some high grade Jerseys, and about half of the herd the progeny of both the above from a pure-bred Guernsey sire. The five were an average of the above."

"The night's milk is run over an aerator, which reduces the temperature to 60 degrees; then placed on an ordinary cellar bottom and the next morning heated to 75 degrees in a hot water bath, and run into a De Laval separator, immediately after the morning's milk has gone through at the normal temperature. The cream is run so as to contain from 35 per cent. to 40 per cent. of butter-fat, and as it leaves the separator is passed over an aerator filled with ice water, which reduces it below 60 degrees. After standing a couple of hours in a cool place it is placed in a 'John Boyd' vat and a 'starter' added, made from skim milk of the day before from a fresh cow. This churned the day following, or about 24 hours after separation, at a temperature between 56 and 58 degrees."

"The butter is washed as soon as it reaches the granular state with water as warm as will not cause the granules to become massed together. I think that too cold water has a tendency, as has too much washing, to injure the flavor. Usually it receives two washings. About an ounce to the pound of salt is added in the churn, then spaded in with a fork, the churn revolved two or three times, and then allowed to stand for about an hour, when the butter is put on the worker and slightly worked, and packed immediately."

Packing and Marketing Butter.

BY J. B. MUIR.

Packages and Packing.—The round tub has been the package used almost entirely for the local markets in the past, but the square box is also coming into use now. Spruce or ash tubs should be brine-soaked for 24 hours. Before using, rinse out with cold water and line with parchment paper. The paper helps to prevent the butter getting a woody flavor from the tub.

The favorite package for the export market is the square box, paraffine lined, and also lined with parchment paper. An extra heavy paper should be used, as it holds the moisture and does not stick to the butter like thin, cheap paper.

Factorymen will do well to remember when buying these boxes that it is very essential that the wood shall be thoroughly seasoned or it will flavor the butter. Some manufacturers charge a little more for them on this account, but it will pay to buy them.

The best method of putting in the paper is to take sheets of 28 x 40 inches, put a straight edge from end to end lengthways down the center of it and cut the paper right through the middle, giving you a sheet 14 x 40 inches. Take one of these sheets and put round three sides of the box, allowing the bottom edge of it to extend an inch or two on to the bottom of the box; then take the other sheet and put it in endways, with the end of it over the bottom and up the fourth side, which has not been covered by the other sheet; and allow it to lap on top. This should make a perfectly airtight box and will take less paper than any other method I know of.

The paper should be soaked in brine before using, and it is a good practice to rub a little very fine salt on the inside; no more than will adhere to the paper. This will form a little brine after the butter is packed, and give it a brighter appearance when it is turned out.

When putting the butter in any kind of a package be sure and get it solid. Do not put too much in at once and pack it well round the sides and corners. If it is packed perfectly solid it will keep better, as the air is excluded, and it will look better when stripped and put on the counter for sale.

A good way to finish the top is to have a straight edge notched at either end so it will fit down into the box, and level the top off with this.

Some dealers specially request that no salt be put on the top, and some want just a little, while others want a good thick paste put on. So every one will have to mark this out for themselves and try and suit the purchaser; though our correspondents in England say that all high-priced butter comes to them perfectly fresh or without any covering of salt. Particular care should be used in keeping the packages clean and neat, as the English shopkeeper will pay more for butter in a nice clean package. A dirty package creates a suspicion of the contents.

Marketing.—The time to market butter is when it is fresh made and in "full bloom." For our local