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FOR WEEK ENDING NOVEMBER 13, 1913

FARMAND DAIRS

No. 46

HOW CAN THE SURPLUS ROOT CROP BE STORED ?

Suggestions to Those Whose Turnips are Still in the Field and Whose Cellars are Already Full-The Pitting Method Followed by a Successiul Dairy Farmer.

HAT can I do with my turnips? All the available space in my cellar is full to the roof with mangles. Can you ple of acres of turnips outside?"

This letter, recently received from an Ontario reader of Farm and Dairy, voices a problem with which many farmers have to contend at this time of year. If we may judge from our own observations over a limited section, there are many roots still in the field and with no room for them Having selected his site Mr. Brethen then plows deeply a stretch eight feet wide and long enough to accommodate the roots he has to store. The earth is then cleaned cut to the depth of 12 inches by means of the plow and horse scoop, the bortom being left perfectly flat and smooth.

Ventilation is next attended to and this is one of the most important points in pitting roots. As seen in the illustration, Mr. Brethen's method of ensuring ventilation, is to lay five-inch tile along the bottom of pit and directly in centre; an



A Method of Pitting Roots that has Proven Itself Satisfactory

This illustration gives an idea of the way in which Mr. O. A. Ersthen, Peterboro Co., Ont. is aloring the surplus of his root crop for the coming winter. Notice the ventilaing flues and the striw and early covering. Wr. Brethen Incis this method more satis factory than storing in the cellar. A detailed description of this method of pitting is described in the adjoining article.

under cover. These roots can be very satisfactorily stored in outdoor pits. We cannot do better than give the pitting method being followed by Mr. G. A. Brethen, Peterboro Co., Ont., when be was visited by an editor of Farm and Dairy last week. Our editor had his camera along, and the illustrations herewith will enable our folks to get a clear idea of Mr. Brethen's method.

"IT have been pitting my turnips for some years now," remarked Mr. Brethen, "and I find it a most satisfactory method of stornag. In fact I prefer to pit the roots, particularly the turnips, as they keep better in pits than they do in the cellar. In the fall I only store a small portion of my turnip crop in the basement of my barn and when these are about used up I take advantage of a fine day to open up my root pit and cart a supply to the stable. This supply will be all used before the turnips have a chance to get soft and spoil and we then again have recourse to the pit."

An important point in pitting roots is the selection of the site. The ground must be well drained, somewhat higher than the surrounding levels and preferably on a light or loamy soil. Mr. Brethen* go it is located on the side hill and on a knoll where the soil is light. If so situated that the water stands on the ground, pitting would be entirely unsatifactory.

tween two of the fiveinch tiles and four inch tile are dropped down around the stake, thus giving a cheap and easily constructed ventilating chimney. "It is very seldom," remarked Mr. Brethen, "that we find it necessary to fill the top tile with straw to prevent freezing until after Christmas." Having his venti-

inch of space is allow-

ed between each tile. Every 20 or 25 feet feet a small stake about five feet long is

driven into the soil be-

lating tubes in position Mr. Brethen then

commences to fill in the turnips at one end of the pit, piling them up in an "A" shape to an angle of about 40 degrees making the sides as level as possible. In covering the roots Mr. Brethen has an advantage in that he is right near a large



Ventilation for the Root Pit

This illustration shows how Mr. G. A. Brethen ventilates his root pit.-five-inch tile at the base and four inch tile for chimneys. A small stake is driven in the ground to support the chimney as noted in the illustration

planing mill where unlimited quantities of long shavings are to be had without cost. The turnips are first covered with these shavings or with wheat straw or both, to a depth of of six or more inches,—that is when packed down. The earth that was removed from the pit in the first place is then replaced, covering the straw to a depth of six or eight inches. The roots are then ready for winter.

The harvesting methods followed by this same farmer are also interesting and represent a minimum of work. The tops of the turnips are first chopped off with a sharp hoe, a good active man being able to cut tops from a row almost as fast as he can walk down it. The turnips are then pulled by means of a drag harrow minus the texth.

> The next step in the process is one of Mr. Brethen's own invention. Lying in his barnyard was a snowplow consisting of two planks nailed together at the point and with a spread of about six feet. An idea occurred to its owner. "Why not," he thought, "use this old snowplow to run the turnips into rows?" No sooner thought of than done, and the snow plow is now working most successfully as a turnip plow. The plow leaves a clear path for (Continued on page 10)



Why Waste Energy Throwing Tarnips into a High Wagon?

The same reason that makes a low-down wagon prefarable for hauling corn sheaves applies when hauling roots. This corn wagon, which carries 50 bushels of turnips, is being used by Mr. Breichen, of Peterboro county for roots harrest. --All photos by an editor of Parm and Dairy