

SWEET-CORN CULTURE.

Editor "The Farmer's Advocate":

Of late years, the growing of sweet corn for canning purposes has grown to immense proportions in Ontario, and hundreds of tons are now grown annually to supply the numerous factories engaged in this business, and perhaps a few words on the most profitable varieties, culture and seed selection will not be amiss.

To begin with, I will take up the question of varieties first. The standard ones grown for canning purposes are Stowell's Evergreen, Early Crosby, and Old Colony. There has also been a variety introduced of late years called the Early Evergreen, which is claimed to be about two weeks earlier than Stowell's Evergreen. We have had experience with all of these varieties, and have proven to our own satisfaction that the Old Colony is the best variety for the farmer in any part of the corn-growing districts, except, perhaps, the Niagara Peninsula. It is a corn which, planted at the same time as the Early Crosby, will produce ears twice as large, and as many of them. It is as good a cropper as the Evergreen, and three weeks earlier. This I know by planting the two varieties at the same time.

As to culture, we prefer a clover sod, fall-plowed; in fact, we like to have the land fall-plowed, anyway. If it is not possible to put your corn on a clover sod, why, almost any field will do, if it receives a good coating of manure. It will be an advantage to apply it in the winter, as that will give the spring rains a chance to wash the best of the manure into the soil, and will leave it in a shape that will make it possible to incorporate it with the soil with a cultivator, thus saving the labor of plowing a second time. The more you work the soil before you plant, the less you will have to do afterwards, and the finer the seed-bed, the better the corn will come up, and this is important. As soon as the weather becomes warm, after May 15th, in an ordinary season, the corn should be planted. We plant in hills four feet apart each way, but any distance you choose will do, if it is not under three feet; if it is, the corn is not apt to do as well. This last year some have planted their corn in drills, as for ensilage, and say that, considering the increase in stalks, and their being finer, thus being eaten up cleaner by cattle, they think it pays better than hill-planting. It will also save time, but requires a good deal more seed. Now, as to hand-planters, we use a rotary disk planter, and consider it the best, and I think we have tried them all. As soon as the corn is high enough, start the 2-horse cultivator. Have one or two men with hoes go along to remove all clods, and plant in missed hills. Keep the cultivator going, and one hoeing will be sufficient, unless your ground is very weedy.

Now I will take up the seed-selection side of the question. In the first place, let me say that, whatever seed you use, always test its germinating qualities before you plant; it will save much sorrow, and perhaps a crop. We, of late years, have learned to save our own seed, and we have proved it superior to the seed supplied by the factories at a good big price. Until a few years ago, it was not thought that sweet-corn seed could be saved successfully in a district as far North as Prince Edward County; we know now that it can be, and is. Our plan of saving may not be the best, but it suits us. We pick out the best piece in the field, go through it and remove all the ears that are worth anything for canning and do not come up to our standard for seed selection. We make it a point to select as much as possible from stalks having two ears on a stalk. This corn we leave on the stalks as long as there is no danger of it getting touched with frost. As soon as we think it unwise to leave it out longer, we pick it, and, if unable to husk it at once, we spread it out on the barn floor very thinly. As soon as possible, we husk it, leaving a few husks on, tie two ears together and hang them over a pole, taking care that the ears do not touch each other. This is important. This is some trouble, but once you have saved your seed, you will find it more than pays.

Prince Edward Co., Ont.

A. S. W.

SILO TIMBER AND PAINTING.

Editor "The Farmer's Advocate":

Which is the better wood for a stave silo, pine or cypress? Would it be well to oil the dressed inside surface of such a silo, or would it be better still to paint the outside as well? Would raw linseed oil be the best? Which is the best way to put a roof on a stave silo, with a view to having the roof keep the planks in true circle?

A. E. M.

Wellington Co., Ont.

[Note.—In order that readers who have had experience on any or all of these points may share in the more blessed privilege of giving out useful information, we invite correspondence in reply to the foregoing enquiries.—Editor.]

A SILO THE BEST MORTGAGE-LIFTER.

Editor "The Farmer's Advocate":

I have used a silo for the last fourteen years, and have had them constructed in different ways. The first one was built in the barn, and was 12 x 16 ft. x 24 ft. high, double-boarded, with tar paper between, but it was not very satisfactory. Then I had it lathed and plastered, after which it worked better, but some silage always spoiled around the outside. I built another outside, with cement, ten feet high, and staves sixteen feet high on top of the cement. I found then that the ensilage kept better in the cement part than it did in the wooden part. Then I took the wooden part away and built twenty feet of cement on top of the old one. It is now thirty feet high, and 17½ feet diameter inside. The wall is ten inches thick for the bottom ten feet, and then gradually tapers to six inches at the top. I mixed it one of cement to eight of gravel, and built it with steel rings made for the purpose; then I plastered it on the inside. The silage keeps good, right to the outside.

It will take from ten to twelve cords of gravel and about 35 bbls. of cement, which cost \$78, and five men six days to build. The foreman, \$2.50 per day, and the rest \$1.50 per day, would mean fifty-one dollars, and ten dollars for the use of the rings, and eight dollars for plastering, which would be \$132.00, besides boarding the men and drawing the gravel. There is no roof on it. I find it keeps better without a roof.

For corn, I plant Early Leaming three parts, and one part Southern Sweet. I find it makes a good mixture, and makes excellent feed for milch cows or fat cattle. When I fill the silo I like to cut the corn about two days before filling, as it handles a good deal easier and makes fully as good ensilage. We fill with an ensilage cutter, driven by a threshing engine, and use low trucks for hauling the corn. It takes four teams if the corn is near to the silo. I keep three men in the field to help fill and one to help unload, with two in the silo, one feeding and the engineer, which makes twelve in all. It takes from a day and a quarter to a day and a half to fill it. A silo of that size will hold about 125 to 130 tons. I consider the building of a silo is the best investment a farmer can make, and if he adds a herd of good dairy cows he has the best mortgage-lifter he can find.

J. STEELE.

Elgin Co., Ont.

PRODUCER AND CONSUMER.

The producer cannot get along very well without the consumer; consequently, he must expect that the consumer will have something to say as to what quality of goods shall be offered to him. Anyone producing dairy products, or other foods, no doubt has a right to produce unclean or unwholesome food on his own premises, so long as he consumes it himself; but when it is offered for sale, it must conform, to a reasonable extent, to the laws of pure-food production.

PATRON'S RESPONSIBILITY AS TO FLAVOR.

1. I wish to speak more particularly of the necessity of co-operation between the patron—the man who produces the milk or cream—and the manufacturer or maker, who converts this raw material into marketable cheese or butter.

2. The producer is responsible, to a great extent, for the result of the finished product. Nearly one-half of the quality depends upon the flavor or taste or smell, and this flavor is largely dependent on the care and handling of the milk or cream before it reaches the factory.

3. The producer does not understand the technical principles underlying the manufacturing of cheese, and therefore does not realize the effects of undesirable flavors in milk which is to be made into dairy products. So many patrons seem to think that when the milk is received at the factory their responsibility ends. They have never made into cheese tainted, gassy, or over-ripe milk, and cannot realize the enormous loss arising from this source.

UNIFORMITY.

The co-operative cheese or butter factory should show its greatest benefits in the uniformity of the product. The butter or cheese made by a hundred different milk producers would be of a hundred different kinds, put up in as many different styles, and worth as many different prices. It would have a hundred different flavors, textures and colors. But if we take these hundred different lots of cream, mix them, and allow them to be made up by one experienced maker, then the hundred different flavors, textures and colors

will be blended into one; one style of package is used. The price immediately goes up, because the product is uniform, and the one quality can be obtained in larger quantities.

But we must not forget that, in mixing these different lots of milk or cream, while the uniformity will be secured all right, the real quality of the cheese or butter must depend on the individual condition of the different lots of milk or cream. One overripe or tainted lot will, when mixed with the others, bring the standard of the whole production down to a level with this poor lot.

THE MAKER.

Again, no man has a right to be connected in this chain of co-operation as a cheese or butter maker unless he thoroughly understands his business,

and is willing to make an honest effort to fulfil his part of the contract, in making the most and best possible out of the raw material placed in his hands. If he is not clean and tidy, and his factory kept in a proper condition, he has no right to expect the benefits arising from co-operative dairying.

THE FACTORY MUST BE WELL PATRONIZED.

Again, the factory should be well patronized by the patrons; for, the greater the product, the less expense for operating, and the greater the net returns to the farmers. The more concentrated the milk or cream routes, the less the cost of gathering cream or milk.

SMALL FACTORIES.

To my mind, one of the greatest mistakes of our dairy system to-day is the small factory. Small factories must necessarily mean cheapness all along the line in order to profitably run such a business—cheap maker, cheap building, cheap equipment. This must have a certain influence on the producers, and lead to a lack of stability and effort on the part of those who produce the milk, and on the man who makes it up.

We almost invariably find that in the larger factories the cheese are of a better and more uniform quality; that the business is on a sound basis, and such improvements as are required are readily secured. The patrons may argue that,



Evergreen March 3896.

Holstein cow; born Aug. 24th, 1902. Champion over all breeds competing in two days' dairy test at Ontario Winter Fair, Guelph, Dec., 1907. Owned by G. W. Clemons, St. George, Ont.

THE DAIRY.

THE CO-OPERATIVE CHAIN IN DAIRYING.

From an address by Frank Hearn, Chief Dairy Instructor in Western Ontario, at the Ontario Winter Fair, December, 1907.

CO-OPERATION.

We might ask, What is co-operation? And then, What is co-operation in the dairy business? Co-operation is the joining together for mutual benefits, and consists of a union of effort, the fruit of which shall be divided among the participants. Co-operation in dairying, then, should consist of the united efforts of all engaged directly or indirectly in the business to make such a business profitable, and, in order to do so, each individual must be willing to assume his share of responsibility. It is by co-operation that Denmark has built up her great dairy interest.

Co-operation Pays.—How much it will pay depends upon a number of influences, and the faithfulness of those who co-operate. As soon as people begin to see that the more thoroughly each individual is educated in the great principles of united effort, the larger will be their profits.