A Visit to a Silo.

SIR, — After reading several articles in the FARMER'S ADVOCATE, on the silo and ensilage, I visited a neighboring cattle farm where the proprietor is carrying over 51 head of steers, two and three years old, and has both a silo and cornstalks stacked. The smell was pretty strong and the color of the ensilage pretty dark, but the cattle were exceedingly fond of it. The silo, without giving dimensions, occupies the half of one side of the threshing floor, say 20 x 18, put up after the barn was constructed, but satisfies the owner. The corn, from different varieties, was cut as the grain began to glaze, and drawn right into the barn, where, without any more cutting, it was raised by the ordinary sheaf-carrier slings and dumped into the silo, where it was spread and levelled by hand as required. It is turning out in fine condition. The cattle eat it greedily and are making beef, but a little chop is added. Last winter this silo was filled with corn of the white flint variety, which had been allowed to ripen in the field and stand for some weeks in the shock; it was put in the silo without cutting, but was very much spoiled when fed out; the reason given was that it was too dry when ensiled. This proprietor, having more corn in the fall than his silo would hold, built the rest of it in neat round stacks with a pole in the center. Some of these have been drawn in and cut during winter, and all have kept well, and when run through the ripper nothing is left. To *my* taste, the stacked corn is the nicest; but the cattle prefer the ensilage and leave the dry straw and the best timothy for the ensiled corn. My visit paid me, and I left convinced that either of the two ways, the silo or the stack, is infinitely better than leaving it all winter shocked in the field. I learned, too, that it is not absolutely necessary to cut corn in filling the silo, and that by drawing it from the field in slings, it can be disposed of with no more trouble and at less expense than by running it through a cutting-box. One other pointer I got is, that where a person has not got a silo and doesn't feel quite able to build one, corn can be kept in excellent condition by stacking, either round or oblong; the latter shape, I think, would be preferable in feeding out, and is, I believe, the practice followed in Kent and Essex.

JOS. OSBORNE.

Lambton Co., Ont.

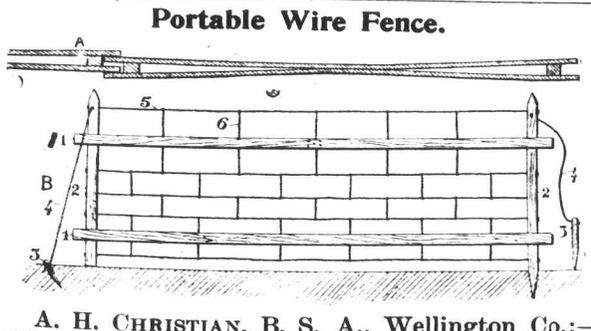
A Michigan Farmer Endorses Corn and Cob Meal.

SIR,—I saw in your last issue an inquiry regarding corn and cob meal. I grind my own corn and cobs (as every other farmer ought), and have done so for four years, using several hundred bushels each winter, also mixing with it other grain. Cattle, horses, and sheep like it, and do better than on clear meal—especially fattening cattle, as you can force them more. It prevents scouring, does not clog in their stomachs, allows the air and water to pass through the manifolds, keeps the meal from baking, and is a saving on coarse fodder when scarce, as it is this year. More farmers are feeding corn and cob meal this winter than ever before, as they are now finding out its advantages. Several mills are running all through this county, with threshing engines for power, and are paying well. Some advocate grinding very fine, others not. I do not think very fine grinding the best.

Lapeer, Mich. E. HATHERLY.

THE HELPING HAND.

Portable Wire Fence.



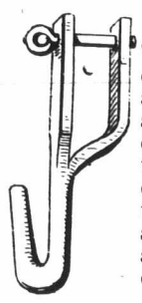
A. H. CHRISTIAN, B. S. A., Wellington Co.:—"The accompanying illustration represents the hurdle fence now in use upon the Ontario Agricultural College Farm at Guelph. It is made of the same wire as is used in the Lock Grip Section wire fence, of which there are some miles in use upon the Guelph Farm. The figure at A represents the connection or junction of the hurdles viewed from above downwards. They are the side bars marked 1 upon the hurdle. They project beyond the head-pieces, fitting into each other without any fastening except the wire brace and peg as shown at 3 and 4. B shows the hurdle complete. 1 shows side bar, 12 feet long, 3 inches wide, and 1 inch thick, nailed to head-pieces, one each side at top and bottom. They are also nailed together at the center of the hurdle to give strength. 2 shows the head-pieces, 4 feet 3 inches long, 3 inches wide, and 1½ inches thick. It will be noticed that the right hand end piece has an extension to enter the ground a few inches. This may be a part of the head-piece or simply nailed on after being driven into the ground. 3 and 4 show wire braces and anchors or pegs. The pegs are 16 inches long by 2 x 1½ inches, one at either end of each hurdle. The wire braces are about 4 feet 8 inches long. 5 and 6 show No. 12 wire twisted the same as for fences.

Truss for a Cow.

J. H. ESDON, Glengarry Co.:—"In cases of inversion of the womb, after having properly replaced the parts, a repetition of the trouble can be prevented by the following method: Take a smooth, round, three-half-pint bottle, fill it with warm water, and insert it into the vagina with the neck protruding. To the neck of the bottle securely fasten a strong cord (a clothesline will do), spreading out to four strands as it leaves the bottle. Pass two of the ends up over the back, where they should cross, then forward to a surcingle; pass the other two strands between the legs, one each side of the udder, also forward to the surcingle. The warm water will remove the inflammation, and the bottle can soon be safely removed."

"Will some reader of the ADVOCATE furnish us with the description of a machine or implement which may be used in thinning roots sown in level drills? Surely something can be invented to at least do a portion of the work.

A Handy Grab-Hook.



JOHN PICKERING, Missisquoi Co., Quebec:—"The iron grab-hook and clevis combined, illustrated herewith, answers a good purpose in hauling logs and stones by means of a logging-chain. It may be attached directly to the doubletree, or there may be a clevis and ring between the hook and the doubletree. The hook is made flat, and close enough to catch and hold any link of an ordinary logging-chain."

A Brother Farmer Helped.

D. C. BLACK, Middlesex Co., Ont.:—"I must thank you for inserting the cut of attachment to increase the speed on a cutting-box or circular saw; also the contributor, Mr. Cowie. I attached it to my cutting box and it is a grand success, as I can cut just about twice as much as before with very little more power." The cut appeared in February 1st issue.

DAIRY.

Diversified Dairying.

There has been a steady demand for butter during the past winter at fairly remunerative prices. Some of the "winter creameries," started a few years ago, report the season to have been the best they have yet had, both as to quantity of output and prices realized. We hear that several cheese factories having a buttermaking outfit will turn their attention to butter during April instead of cheese; and six or seven in Western Ontario are putting in buttermaking plants for that very purpose. This will tend to restore the balance between butter and cheese, and will certainly mean an increased butter business next winter. Factories equipped for both butter and cheese making can, if they have taken the precaution to put up a supply of ice, change from one product to another on short notice even in summer, providing also that the maker understands, as he should nowadays, both branches of the dairy business. Dairy Commissioner Robertson, of Ottawa, has been enquiring for several buttermakers to go to the Northwest and British Columbia.

Handling Over-Ripe Milk in Cheesemaking.

[Paper read by T. B. Millar, before the Cheese and Butter Makers' Convention, at Guelph Dairy School, March 6th.]

At certain seasons of the year almost every cheesemaker has to deal with over-ripe or partially soured milk. In view of this fact, I offer a few suggestions that may be helpful to those who have milk of this kind to make up. But as in all cases "prevention is better than cure," I would first advise cheesemakers to try to educate their patrons to take better care of the milk by strict attention to cleanliness, airing and cooling. By doing so the amount of over-ripe milk will at least be lessened.

In the meantime, however, we must be prepared to meet and, as far as possible, overcome this difficulty. To do this successfully, I would suggest the following method: When the milk arrives at the factory, and you find that it is going to work quickly, do not stir the milk after it is in the vat, or apply any steam until sufficient milk is on the stand to fill the vat, then heat quickly. If colored cheese is desired, add the coloring as soon as you have the weight of the milk in the vat, and be sure that it is thoroughly mixed before the rennet is added.

Set the milk at a lower temperature than usual, about 82 degrees or 84 degrees, as the acid develops more slowly at a low temperature. Curd will form faster. Make a rennet test as soon as the desired temperature has been reached, and if it shows that the milk is going to work very fast, use more rennet, say ½ oz. extra per 1,000 pounds milk.

Commence cutting the curd early. Cut finer than usual, so as to enable you to get the curd cooked before the development of too much acid takes place. Cook quickly, and draw off part of the whey as soon as possible, keeping the curd well stirred so as to obtain a uniform cooking. When possible dip the curd with less acid and stir well in the sink before allowing to mat. As soon as the curd is matted sufficiently for handling, cut in narrow strips and turn frequently, never allowing the whey to gather in pools on the curd. A curd-sink with racks is preferable, especially for a curd of this kind, as it allows the whey to escape more readily. Mill or grind early, or when the curd will show from ⅛ to 1 inch of acid, by the hot-iron test, and endeavor to have the curd in a flaky condition at this stage. Stir the curd well immediately after milling, and every few minutes afterwards until ready for the salt. Air and mature well before salting. On the part of some makers there is a tendency to salt the curd too soon, before the color is even or the curd mellow. This is a mistake. If the curd has been milled at the proper time there is no danger of its getting too much acid in the sink. By following this method I have had from over-ripe milk very good results.

VETERINARY.

Scour in Calves.

BY WM. MOLE, M. R. C. V. S.

Gastroenteritis (white scour, skit, or diarrhœa of young calves) is, perhaps, one of the most common, widely-distributed, and troublesome diseases of young stock. Perhaps there are few diseases the cause of which is so little understood, judging from the many letters for advice that we receive monthly. The usual inquiry is: "What must I do to prevent my calves dying from diarrhœa, white flux, scours, etc.?" To the farmer who sells his milk in towns and who buys his cows, the loss may not seem so serious, but to the breeder of thoroughbred or high-class grade stock it causes the greatest disappointment.

It is usually spoken of as indigestion, arising from some abnormal condition of the mother's milk, irregular feeding, or an acid condition of the calf's stomach. The diarrhœa may be nothing more than an effort of nature to relieve the stomach and bowels of the irritating contents. For all practical purposes it is important to realize that "white scour" may be contagious and should be treated as a contagious disease. In the disease of the newly born, the diarrhœa is noticed shortly after birth, usually about twelve to twenty-four hours. It often has the appearance of muddy water, not very fætid or evil-smelling. Sometimes there are indications of lameness in one or more legs; its course is rapid, and, despite all efforts, terminates fatally in a few hours. There is no doubt that in some cases the disease may start in a stable, and then become epizootic, attacking every young animal, persisting for years. Usually removal of the in-calf cows to a fresh situation, with a new attendant, arrests the progress of the disease, especially if this is carried out early.

There is still another very common cause of this complaint. There are quite a number of diseases in which the milk becomes poisonous to the offspring long before any external manifestations of their existence in the system of the mother are observed. Lambs, young pigs, and even calves, die suddenly when sucking on dams in whose system such diseases as foot and mouth disease, and swine fever, are incubating without the dams themselves showing any indications externally. In this condition it is an interesting fact that in the case of parturient animals it is only the milk of the first one or two meals that possesses injurious properties.

This disease usually occurs in rearing calves by hand, by depriving them of their natural food, the first milk of the newly calved cow, and artifically feeding them with milk from cows long in milk, deficient in colostrum, or that creamy, oily substance called beastings in the Old Country, which acts as a natural purgative. At birth the bowels of the calf contain a very tenacious brownish-yellow material termed meconium, a material largely derived from the liver during early fœtal life, which must be expelled before the fuctions can be started healthy. This colostrum, or first milk, is rich in albumen and salts of the blood, and acts as a natural purgative. For lack of this the calf is costive, straining without passage, lying down as if with colic, and refuses to suckle her dam; this state is followed by an acid secretion from the lining membrane, which coagulates the milk and separates it into its component parts, curds and whey. The *curds*, or cheesy part, remain a foreign agent in the intestines, and the fluid, or *whey* part, coming away in the form of white semi-fluid fæces or diarrhœa. The first symptoms are dullness, indisposition to move, a peculiar, sour, cheesy smell from the eructations of gas from the stomach, fullness of the abdomen (hoven or blown), which gives out a drum-like sound on percussion. The costiveness may be marked at first, but soon gives way to diarrhœa, which is nature's method to be rid of the offensive material and perform a natural cure.

Treatment: From what has been stated, it must be evident that prevention is better than cure; but the trouble being in existence, our efforts must be to restore, if possible, the natural secretion of the intestinal canal and first of all remove the existing cause or offending agent by means of a gentle oily purgative. For this purpose, one or two ounces of castor oil, with 20 or 30 drops of tincture opium, should be given until the bowels act more naturally, and a wineglassful of lime water twice a day will be found beneficial, and should the constipation return again an injection of warm water or starch gruel may be given. The food must be regulated, and as in many cases the milk is and must be used from old cows, which in winter feeding is less nutritious, half the quantity may be replaced by linseed or flax-seed gruel, which, acting as a gentler laxative, will prevent the accumulation of the coagulated milk.