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MILLING VALUE OF WHEAT.

What are the milling qualities of my wheat? Is a question of vital import to every wheat raiser. Quality of the raw material is a very important matter in every other line of manufacturing, then why does not the same rule apply to flour making? It surely does, as very little good flour can be made from poor, weak wheat, and at present prices it is not so desirable to increase the number of bushels for the crop year as it is to improve the quality. The yield per acre is the first requisite asked for by the sower, but the average yield of 12 bu p a for the whole country either shows a poor selection as to yielding qualities, or worse still, poorer farmers. Take either horn of the dilemma, there certainly remains a very large margin or field for improvement. The yield certainly can be increased 25 per cent by saving good seed, which would leave millions of acres to be devoted to raising other products. The fact that all speculation in the many millions of bushels is all based on No 2 wheat looks bad. Are all other products of the fertile farm, stock and all, put in the No 2 class? This is where growers are at in the most essential grain which concerns the welfare of the human race.

The miller does his utmost to produce a high grade flour, as he makes less flour per bushel of wheat to-day than he did a quarter of a century ago, after installing and adopting a system and plant that cost him more than the old mill and all it contained. This is something that has no parallel in any other manufacturing business. All of the improvement in flour making lies in the raising of the quality. The farmer thinks he was closer to the miller of the millstone period, but many stories were told of the too large toll dish, and to-day it is not the exchange of the little home mill, neither is it confined to the speculators of the Windy city of Chicago, not the trade of Greater New York, although the number of consumers there to feed is as great as the population of the whole state of Ohio. American farmers are in the markets of the whole world, therefore it behooves them to raise wheat that brings the highest price at the little home mill, in the great port of N Y and in all the marts of the world, to which it is far better to export flour than wheat, as there is the added profit of manufacturing, also the 25 per cent of feed remaining at home to enrich the farm for future crops.

Let us see what wheats made into flour command the best prices in the markets that control the world. Liverpool, winter straights, the old-time flour, \$3.30. French firsts 3.70. Kansas patents 4.05. Minnesota patents 4.20. Hungarian O made in Budapest 5.60 p bbl. The arrivals in London for the week ending Sept 8 were. French 1500, British 2300, American 90,000 bbls. The figures show where we stand in the world's largest market.

Of more value is the proof that hardest wheats realize highest price in wheat and flour. Hard wheat is in demand for the present method of flour making, and there is the belief that wheat has gradually lost flavor in a quarter of a century as the new ground became older and rarer. In vegetables, this difference is very marked. Hard wheat shows strength and gluten in a chemical way to produce 20 to 40 more loaves of bread per bbl than soft wheat.

Different grains vary as to their susceptibility to weevil attacks, which concern the miller as well as the farmer. Unhusked oats, buckwheat and rice are practically exempt, whereas barley is less protected and hulled or husked grains are more exposed to infection than unhusked. Softer varieties suffer far more injury than do the hard, stinty sorts. To make a strong, glutinous flour, the wheat must be hard and dry. As to flavor, wheat to-day is threshed as soon as cut; some even headed from reaper into bag. That wheat undergoes a maturing process, sweating when stored in the barn or stack, is admitted. The miller cannot put flavor in flour when the wheat contains little or none.

The question is still an open one as to whether the king of cereals has been developed to its highest possibility. It is rather curious to note that nature as a rule provides that class of wheat

which is most suitable for the people living in the locality. India grows mostly rice, the lowest commodity in this category. India wheats are weak. The sunny slopes of the Pacific also grow weak, white wheats. On the other hand, the winter climate of the northwest and Canada, also Russia, grows strong glutinous wheats. The old white blue stem or the white wheats of the Pacific slope will not do, as chemistry steps in and proves the weakness of soft wheat flours.

The largest bakery of Greater New York uses 2000 bbls flour per week for baking bread and this flour is all of the hard wheat variety, as it produces a fine, well-raised loaf and the best and most bread per barrel of flour. Considered in the light of dollars and cents, it is to be regretted that the careful and extended experiments conducted by Prof Lavitz at the Ont exper farm, Guelph, indicate the hardest wheats do not yield as well and are weaker in straw than spring wheat. Twenty-five years ago spring wheat sold at 25c p bu less than winter in the New York market. The proper method of manufacture of same into a high grade flour was unknown, as was its strength chemically a sealed book. Today, strong, hard wheats rule the world's markets.

Hungarian wheat is similar to our long berry, red winter, with a grain as clear as crystal, its flour leading all others. No manipulation in the process of milling can bring any flour up to this mark, because the quality of the grain is lacking to start on. Grain raisers should sow wheat of the hard variety, as it is adapted to the present method of milling, producing the highest grades of flour and commanding the highest price in the world's markets.—[G. D. Flagle, Summit Co, O.

THE RAISING OF BROOM CORN.

The land for broom corn must be as rich as for sorghum or Indian corn. It is prepared in the same manner, manured alike, and in short, any land that will produce Indian corn will produce broom corn.

The land should be plowed deeply and well harrowed to a fine seed bed. It is very essential to have all the lumps mashed very fine, as the corn is very tender when it first appears. Plant seed about 1 in deep. A very little seed is sufficient, but it is usual to plant more than is allowed to grow, then if in hill, thin to a stand of 6 to 10 stalks to the hill, or 3 or 4 ft apart. If drilled, 3 to 5 every yard. From 2 to 8 qts of seed is sown p a, but 1 qt of perfect seed on rich soil is sufficient.

Prompt and careful attention must be given just as soon as the plants appear and kept up until they are 2 to 3 ft tall, when they begin to shade the ground and can be allowed to take care of themselves. As soon as flowers begin to shed pollen, cut the brush with 6 in of the stalk on it. Take to barn and spread out thinly and straight, or hang up under a good roof. If a good marketable brush is desired, it should be kept straight and cut at the right time, so as to have a green brush. The seed is very valuable as a stock food.

DISPOSING OF STUBBLE.

The practice of burning stubble as an easy method of getting rid of it is due in part to the haste and lack of thoroughness which is always characteristic of a newly settled region; but it has been widely adopted in the trans-Missouri region, largely on account of the difficulty experienced in getting dry vegetable matter to rot when plowed under the ground. Doubtless there is much stubble land burned over that could be advantageously plowed under. Whether it is good practice to burn the stubble depends largely on circumstances. If the soil is a very light, dry one, it will take a long time to decompose this dry material if plowed under. During the time that it remains undecomposed in the soil it serves to make the soil still lighter than it otherwise would be and thus contributes to its more rapid drying out. On the other hand, soils of this character are likely to have too small an amount of decaying vegetable matter incorporated in them, and if this is removed from year to year through cultivation and is not replaced, the soil will soon as-

sume a mechanical condition that will decrease greatly its productive capacity. In other words, we may have a condition of affairs where it is injurious to plow under the stubble, and injurious not to plow it under.

The only solution of this difficulty is to substitute some other form of more readily decomposable organic matter in place of the stubble and the best material for this purpose is well-rotted barnyard manure. This barnyard manure should have been piled in well-compacted heaps and treated with water from time to time, so as to keep it moist and facilitate decomposition. In the semi-arid regions of this country, barnyard manure loses more of its fertilizing matter through drying out than it does through leaching. If this manure be properly rotted for 4 to 6 mos, and then plowed under, running the stirring plow at least 8 in deep, it will decompose in any ordinary soil without drying it out.—[Prof T. L. Lyon, Neb Exper Sta.

A Farmer's Experiment—Last year, to experiment, I planted on thin land, side hill, where the best soil had washed off and was shaded some by trees, 10 rows each of corn, Kaffir corn, cowpeas and soy beans. The yield of each at the rate of an acre was: Corn 7 bu, Kaffir 13, cowpeas 20 and soy beans 12. The same amount was planted on rich bottom land. The yield was at the rate of corn 45 bu p a, Kaffir corn 40, cowpeas 30 and soy beans 15. Soy beans require about 2 mos longer to mature than early varieties of cowpeas and are not relished by stock or do not enrich the ground as cowpeas will. Cowpeas will succeed on land too poor to grow clover. More cowpeas will be planted after their value is known better.—[Jacob Faith, Mo.

Using a Cross-cut Saw—When one man attempts to use a cross-cut saw made for the use of two men, he is generally troubled with a "wobbling" or vibratory motion of the opposite end of the saw. This may be remedied by taking a sapling about an inch in diameter, splitting one end of it and inserting one end of the saw in the crevice. Then fasten with a nail or piece of wire. Split the other end in a similar manner, bend the sapling in the form of a semi-circle over the back of the saw and fasten these ends similarly as the first were fastened. Care must be taken to have the sapling come squarely over the saw, and to have the loop large enough to permit the sawing of the logs.—[C. O. Ormsbee, Washington Co, Vt.

Wilson's First Choice Potato is one of the best main crop potatoes in cultivation. Tubers are long, white and uniform in size, with few eyes and it is of choice quality baked or boiled. It is the nearest approach to blight and rot proof of any variety on the market.—[A. G. Aldridge, Ontario Co, N Y.

Oak Leaves are the best covering for ice. You may trample straw as closely as you please, but the central openings let the warm air in; hay cannot be packed close even by trampling, and sawdust gets wet and conducts heat to the ice. Oak leaves, with a little trampling, lie close and keep out the warm air and so preserve the ice.—[J. A. Hall, Va.

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