THE FARMER'S ADVOCATE.

mate of the cost of filling the siloes and cutting the corn: "When possible, we like to fill one silo on

Saturday, and allow it to settle over Sunday; and fill the other Monday, and then place a woven-wire fence around the top of the one that was filled first, and run the ensilage on as long as possible, so that when the silo settles it will be as near full as possible. After one is filled in this way, we refill the other in the same way.

SILO-BUILDING A GOOD INVESTMENT. Editor "The Farmer's Advocate ":

1402

I send you this short account of building a silo, thinking it would perhaps interest some of your readers. The cost of building was as follows:

22	Barrels	of cem	ent	at	\$2	.00\$	44.00
5	Barrels	cemen	t a	t \$1	1.73	5	8.75
80	Loads	gravel,	at	27c			8.10

81 Days for two men, and rings, etc., at \$6.50

per day 55.25

\$116.10

The cost of building was \$116.10, and we had to find two men besides this to help to pound the cement and to get it on the scaffold, etc. The builder, J. Brown, Anderson, used wooden rings. He had three of them, and they were made two feet deep. On the average, we built about 41 ft. Some days, when the scaffold needed per day. putting up, or a platform, we would only build The silo was built 36 feet above the two feet. ground, with two feet or more for a foundation. We dug till we came to the hard ground. The foundation was about two feet thick. Then we started the rings on the ground at 10 inches, and tapered it to six inches at the top. We used a lot of stones in the foundation, and for 16 feet We also used two thicknesses of No. 9 fence up. wire, twisted together every four feet. We have five feed windows in it, and one 26 feet up on the other side to blow in. We thought this would take less power than blowing over the top to blow the bottom lot in. By the way, the silo is 13 feet across inside. Besides this, we have had it plastered inside and out, and this has cost us 2 Loads of sand, at 25 cents \$ 50 1 Man for four days, at \$2 per day..... 2 Barrels cement, at \$1.75 8.00

\$12.00

Besides this, we found one man to tend. We think, for the little extra, it pays to plaster whilst building. It gives it a better finish, and makes it more air-tight and durable. We have been using a silo on farm next to us for the last five years, and we liked it so much, and saw the great advantages of one, that we have now one of WATSON BROS. our own.

Perth Co., Ont.

Special mention is made in the Ontario Department of Agriculture's Crop Report of injury to wheat fields by sparrows. This pest should be vigilantly combated by shooting and destruction of nests. The toll of the English sparrow, if reckoned up, would be enormous, and, while they possess some considerable value as scavengers, they are, indeed, all too plentiful

grade or Fahrenheit degrees were meant, it is unfortunate for some that, owing to some error, the letter C (the printer's devil did not see that C, and this is why H. H. D. was so much at "sea" was left out. However, it would not call for much gray matter of the brain to find out that it would take more than five minutes-the time called for by the method-to evaporate the moisture where a temperature of 175 degrees F. was employed. Besides, if such knowledge is not available, if the correspondent had read the method thoroughly, he surely could not help but see that the term C. was twice used to designate the cor-"There are none so blind as they rect scale. who will not see."

As to getting a test whereby "the wayfaring man, even though a fool, may not err therein. the writer, who, in conjunction with Professor McKay, was responsible for the test, did not know that there was any demand for such a class, until reading the article of July 23rd. It was thought they were writing to help a reasonable, intelligent class of men-the buttermakers of the world in general, and those of the State of Iowa in particular. It was not assumed that they were an ignorant, brainless class. "Tis true, the writer has run across some makers that were sadly deficient in education, their ignorance being pitiful in the extreme; yet even this class, with a little direction, might possibly be able to determine the moisture in butter by means of the Ames Method.

The writers do not claim anything new or wonderful for the method. It is simply an application of practices and principles already known and practiced in the dairy and chemistry worlds. Somehow, so far as the writer is informed. they were not applied to this particular field of work 'Tis true, a noted chemist did apply the principle



their disposal, to better conditions. The case was referred to Prof. McKay, who sent a dairy graduate of the school at Ames to investigate. Upon his arrival, the difficulty was overcome.

This incident is striking in two ways : First, to a Canadian, the idea of having to go to any effort to keep below the 16-per-cent- limit seems rather beyond belief. At least, so it would to the writer, if Iowa conditions were not taken in-to consideration. Here, at certain seasons, climatic and feed effects on the physical condition of the butter and the percentage of hard and soft fats bring about conditions scarcely known to Secondly, it is noticed the Canadian maker. the Canadian maker. Secondly, it is noticed that there is a need of a test whereby the contents of the churning may be known before it is packed in the tubs, if the manufacturing process is to be conducted to advantage. One cannot afford to pay a heavy tax and subject himself to a heavy fine by neglecting a measure that may be readily applied by an intelligent maker, the testing of the moisture content. To aid the maker to easily and quickly determine the exact moisture in butter manufactured, to give them some idea of the accuracy of the several methods now on the market, together with such information as would aid in the correct sampling and preparation of sample, has been the purpose of the writers of Bulletin No. 97. It is believed by the writer that this has been accomplished. A copy of this bulletin may be obtained by applying to C. F. Curtiss, Director, Experiment Station, Iowa State College, Ames, Iowa.

JOHN BOWER.

GOOD BUTTER, AND HOW TO PRODUCE IT.

Iowa State College.

Editor "The Farmer's Advocate":

Every person who keeps cows and makes butter should, and generally does, try to make as good butter as possible, so as to get the top price. But many persons are making an inferior grade of butter through careless handling of the milk and cream, and, furthermore, through ignorance of the correct methods. It is my intention to give some notes on the various steps in buttermaking, and perhaps someone who is not making first-class butter may find something of use to them in this article

The first thing to be considered is the milk, or, rather, the cows that produce the milk. Needless to say, the cows should be healthy, and fed on good pure feed, and given pure water to drink. Care should be taken that nothing is fed that will taint the milk. Keep the stable in as good shape as possible, and see that it is well ventilated. Brush off the cows before commencing to milk, and wipe off the udders. Strain the milk at once, and remove from the stable as soon as possible. If a milk-room can be constructed adjoining the cow-stable, the milk should be carried there at once and strained. Don't give it a chance to become tainted with any stable odor. Every up-to-date farmer now has a separator, and the milk should be run through as soon after milking as possible. It has been proven time and again that where a separator is used more butter is

After the cream is separated, it should be cooled immediately. It can be churned when 12 hours old, if so desired, but if at least a day old perhaps, give better results. This is the plan followed by those who make their butter from sweet cream. A better plan is to allow the cream to ripen for two or three days before churning. For a starter, you can use thick and sour skim milk, or buttermilk from the last churning. In twelve gallons of cream, one quart of starter s enough.

FOUNDED 1866

wil use Wh sal hal the the is sal fift It for WO

SI

it Th pa you ade

Ηu rea Ev sup ore

spo Cit ud hui abo filt

cor

wil abo nin and res cov

sta

and

and agr rea tia the tra whe cen cul in hun flies roo anc con mil as

THE DAIRY

THE AMES MOISTURE TEST-DAIRY CONDI-TIONS IN IOWA.

Editor "The Farmer's Advocate"

In a recent issue of "The Farmer's Advocate," your correspondent, "H. H. D.," writes an article entitled, " Another Test for Moisture in Butter." In this article, he refers in a semi-humorous, semisarcastic manner to the "Ames Method," a new moisture test devised at this Station. The correspondent presumes to believe that the outside of the vessel, which has been heated in paraffin at a temperature of 175 degrees, may be wiped "without burning the fingers." He says he would prefer the "other fellow" to do the wip-He also states that he is not sure whether ing. the degrees given mean Centigrade or Fahrenheit, but presumes that they mean Centigrade. Further on he stated that he is still looking for a test so simple and so accurate that " the wayfaring man, though a fool, may not err therein.

From the above, the writer would judge that "H. H. D." is putting himself about considerably to either criticise the " Ames Method " or to imitate the immortal Mark Twain, and provide humorous matter for the readers of "The Farmer's Advocate." Wipe a hot dish without burn ing one's fingers ! Why, even our grandmothers could do that, and scarce consider it a matter worth attention. For those who counct, there is the double-beaker, which avoids the necessary wiping the vessel, and any error from the What more does "H. H. D." want?

In regard to the question as to whether a

Finishing a Concrete Silo.

of controlling the temperature by use of an oil bath, yet he gave up the idea because of the difficulty of wiping the beaker. The use of a double beaker, which appears now so simple, and which H. H. D. takes so much for granted, the chemist did not think of, and gave up the idea. things the originators of the Ames Method learned after the method had been perfected in its present

The demand for such a test is much greater in the United States than in Canada. Here compe tition is much more keen than there. The writer has just come from one of the best creameries in the Province of Ontario, and found that the composite sampling of cream is still practiced, as is also the practice of using the pipette to measure the cream, instead of by weight. In a recent article in one of the agricultural journals of the Province, considerable comment was aroused over the originating of the 9-gram, 50-per-cent. creamtesting bottle. This bottle has been in use in this State, Iowa, and several other States, for a testing is common practice in many creameries.

ported where the maker was unable to keep the

In selecting a churn, get one with no fixtures inside it. The barrel churns are the best. Don't get too small a churn, for, to obtain best results, the churn should never be more than half full of cream; one-third full gives still better results. Just before putting the cream in the churn, rinse the churn with boiling water, and then cool it with cold water.

Have the cream at the right temperature before putting it in the churn. The cooler the cream, the better will be the butter. Buy a good dairy thermometer, and use it. Cream should be from 50 to 55 degrees in summer, and from 55 to 65 degrees in winter, for best results. When the butter forms into granules the size of peas, open the churn and put in a little salt. Revolve the churn a few times to mix in the salt. and then deaw off the buttermilk through a strainer or sieve. Then the butter should be washed in cold water a couple of times, revolving the churn a few times after the fresh water has been added. Do not allow the water to siand on the butter too long. Some may say that more washing is required, but I believe that the above is sufficient.

The butter should be colored according to the trade to which one caters. Any good standard butter color will do, putting in a teaspoon for every eight pounds of butter. Of course, the amount of color to use depends on the time of alled in and both were unable, with the time at year, and, as above stated, the trade you supply

tair dun

yiel

the esta kno mill ease post 🔪 mill The as (keet typł dair