

**Calf Feeding** was treated by B. J. Crawford. In order to secure good cows good calves were needed. They should have strong constitutions, of right form, with healthy organs, to produce first-class milk. Give proper food, aided by fresh air, pure water, sunshine, exercise, and the eye of the feeder. Give such foods as tend to promote prosperous growth. Avoid strong food in large quantities. If calves run to fat they may be spoiled for milk cows. Teach the young calves to chew the cud as soon as possible by feeding them hay. Straw helps in making cud quickly. Clabbered milk is best to feed the young calf.

**The Dairy Cow**—Mr. J. E. Hopkins pointed out the great benefit seen in the increased milk, butter, and flesh products where the dairy cow was given kind treatment, condemning the too frequent application of fork, milk-stool, and club. As to breeds, the cow that produced the desired results was the one to be sought. He described the various dairy breeds.

**Fruit Growing** (by Mr. F. P. Sharp).—The tender sorts of apples when topworked on hardy stocks had proven hardy in various counties of the Province. There was no county in N. B. where fruit could not be grown successfully.

W. W. Hubbard, Corresponding Secretary, gave a very valuable report on "Agricultural progress in general in New Brunswick and the Maritime Provinces."

Following are the officers elected for the ensuing year:—President, W. S. Tompkins, Middle Southampton; Vice-President, Henry Wilmot, Belmont; Secretary-Treasurer, John McLaughlan, Glassville; Corresponding Secretary, W. W. Hubbard, Sussex.

The next annual meeting is expected to be held in St. John.

#### To Pulp or Not to Pulp.

SIR,—While I do not desire a controversy with Mr. A. C. Hallman, I do not wish to be placed in a false position. In his last article (Feb. 1st), he finds fault with me for introducing what he terms "side issues" in support of the use of the pulper. I would ask your readers to note Mr. Hallman's article in the *ADVOCATE* of Dec. 16th, 1895, and mine in Jan. 1st, and Mr. Hallman's of Feb. 1st, and draw their own conclusions with regard to the "side issues." If Mr. Hallman does not base his whole article on mere "side issues" and "assertions," I would like to know what it is founded on. I do not doubt but that he has fed turnips whole, and believes it is waste labor to pulp them. He is doubtless honest enough in his opinions; but if we look for "facts" in Mr. Hallman's letter we find they are conspicuous by their absence. He says: "It is freely admitted by drovers that in this and surrounding localities there are some of the best and most practical feeders in the country." That may be the case, but what in the world has that to do with pulping roots? I don't deny that stock may not be fed successfully on whole roots. The question is not, Can I make good beefers on whole turnips and other feeds? but, With a given quantity of roots and fodder, how can I make the most out of it? Can we obtain as good results by feeding the roots whole? I say, No!—emphatically, No! Like Mr. Hallman, we used to feed all our roots whole, and could make just as good beef and have just as thrifty stock; our cows milked as well as now, when we pulp all our roots. But that is a "side issue"; it has nothing to do with the question. We may obtain as good results in the condition of our stock, and yet the results may be unsatisfactory when compared with pulping. We find from actual experience, not "ideas," that with a given quantity of roots and fodder, it pays by all odds to pulp the roots when feeding. It costs labor, it is true, but we find it pays. If we had an unlimited quantity of roots and fodder, it might not pay so well; even then I would not like to say but that it would return a good dividend on the extra labor invested.

I will pass over Mr. Hallman's "modern barn comforts" argument, as that is a "side issue": that is about as near the question as the east is to the west.

Mr. Hallman then says: "A turnip is at no other time as crisp and juicy as when first broken. In no way will an animal receive the full value of its succulence except when eaten immediately after being broken." \* \* \* they lose considerable moisture by evaporation." Now, while that may be true to a certain extent, it is entirely misleading in its true sense. The value of the succulence of turnips is not and can not be realized to its fullest extent by feeding the roots separately and the other dry foods after. The turnips will be all taken into the stomach together and separately from the other foods, and consequently will not be assimilated in such a ready manner. I hold it pays to mix the feed as much as possible before feeding: the stock will eat it with much better relish. Take a homely example: I suppose Mr. Hallman eats bread once and a while, and I have no doubt he indulges in that "succulent" luxury, "butter." Now, does he eat that butter "whole" by itself, or does he "mix" it with the bread? Why, he "mixes" it, of course, you will say. But does it pay?—does the immense amount of extra labor in spreading (pulp) pay? Yes, most certainly it does; you will not dispute the fact that mixing, in this case, assists mastication, assimilation, digestion, and everything else that tends to produce the most desirable results. Identically the same results are derived from pulping and mixing roots and other dry foods. You

will be able to get your stock to eat more readily the dry feed, such as hay and straw. With regard to the "evaporation" question: If you do pulp roots a day ahead of feeding, and mix with the cut feed, the evaporation is not lost. The moisture will simply be absorbed by the cut feed, and a certain amount of fermentation will set in, which is more of an advantage than a disadvantage.

Mr. Hallman says: "Consider the immense amount of extra labor of handling from 2,000 to 4,000 bushels of turnips that some farmers grow from year to year." Yes, it is quite a consideration; but we are not justified in trying to make it appear a more losing job to pulp 4,000 bushels for a large farmer than for a small farmer to pulp 100 bushels. If it pays one, it will pay the other. If one loses, the other loses also. We are satisfied to go on pulping. And I believe it will require a good few "ideas" and "side issues" yet to prove to us the contrary.

Waterloo Co., Ont.

[NOTE.—This friendly controversy has brought out helpful points on both sides of a very practical subject, but the pressure of matter on other and more seasonable topics requires it to be closed now. Both sides have had two rounds each.—EDITOR.]

#### Modern Maple Syrup and Sugar Making.

BY W. H. BARBER.

(Concluded from page 71.)

In making sugar draw off the syrup at 13 lbs. or a little thinner, strain it as above described and allow it to partially cool. Then boil it again in a large pan for the purpose, being very careful not to burn it. The fire should be slackened as the liquid becomes thicker. A thermometer will give the density at which it should be drawn off, which is 235° F. Then turn it into molds or pails and allow it to cool, when it will be ready for market. If stirred while cooling it will be of a lighter color. Covered tin pails are best for marketing sugar, as they keep it moist until used; besides, they exclude dirt and loss from the breaking of cakes during shipment. In making stirred sugar, it should be boiled until the thermometer indicates 252° F., and then the liquid is stirred until it hardens, when it will be very white and beautiful, and resembles in appearance soft "A" sugar of our markets, but it retains all the matchless maple flavor.

Many complaints are heard on account of low prices paid for maple products shipped to large cities to be sold on the markets or by commission men. Owing to the great difference in quality of maple syrup and sugar and the lack of any generally accepted standard of excellence, the best syrup is apt to be sold at prices ruling for inferior grades. The same may be said of sugar; therefore, the producer of an A 1 article should use every effort to secure private customers who will appreciate his syrup and will be sure to order it every year. This trade can be secured by writing friends in the towns and cities and sending them samples of syrup or sugar. Such customers once secured will be retained from year to year at profitable prices. Another good plan is to ship direct to some responsible retail grocer in a good section of a city or town. The commission man's profits are thus saved, and the grocer will be certain to have pure maple syrup for his customers. For the best grocery trade, gallon and half-gallon cans are most common, while quart cans are desirable for small families, as syrup loses in flavor if long exposed to the air before used. On this account a package small enough so that its contents would be used in a very short time would be most suitable. Great care should be used to exclude all the air, and that the can is sealed tight by means of a screw-cap. A disc of thin pasteboard or blotting paper placed in the top of the screw-cap, which should be screwed down tight, will exclude all air. A small pair of gas-pipe pinchers are the best tool for tightening the screw-caps. A little exposure to air will ruin the flavor of the best of syrup, therefore it should never be opened until it is to be used.

Wherever a market can be secured for the syrup, at fair prices, it is much better than making sugar, but where syrup cannot be disposed of readily, large quantities are made into sugar as stated above. Covered tin pails are the neatest and best package for sugar, and they can be secured at small cost. Small cakes, one and two ounce, are also in demand for fancy grocer's and confectioner's trade. Large quantities of maple sugar, principally of an inferior grade, have been shipped annually from the Province of Quebec to Chicago and other cities of the Western States, where it is, no doubt, used for adulteration purposes in connection with glucose, making a cheap syrup which is sold for genuine "Vermont Maple Syrup" throughout the Western States. Nor is adulteration confined to our neighbors to the south of us, for a large confectionery manufacturer in one of Canada's leading cities has placed upon the market an imitation maple sugar, made of a cheap grade of German sugar with just enough maple to give it a slight flavor. If such imitations were offered for sale for what they are they would do little or no harm to the genuine goods, but the fact is they are sold for the pure article, which causes the trouble, and our lawmakers should see that proper legislation is enacted to punish such frauds as these. Such legislation would be in the interest of both the producers and consumers of maple products.

#### Round Silos—A New Idea.

Several Farmers' Institute delegates report that round silos are growing in favor. From Ontario, Division No. 6, we have received the following:—"Mr. John Irwin, Thornbury, is the happy possessor of a round silo built of two-inch planks set on end. Instead of iron hoops to hold the planks in position he has adopted the following device: Three 2"x6" scantlings are set up on end at equal distances apart. The inside edges of the scantlings are flush with the inside surface of the silo, and thus the scantlings project four inches beyond the outside surface. Then, instead of a continuous hoop, three rods are used, which are long enough to reach from one scantling to the other, each end of the rod passing through a hole bored in the scantling and projecting far enough to admit of a nut and washer to hold it in position. Thus the three rods take the place of a hoop, and the scantlings, besides staying the structure, do away with the iron casting which is commonly used to fasten the ends of the hoop. The silage freezes a little in this kind of silo, and is thrown into the stable a few hours before feeding to allow it to thaw.

"As a safeguard against the staves (which swell when the silo is filled) 'buckling' or bursting the iron bands, rubber washers or steel springs have been suggested. The spring would also allow contraction when the silo was empty and drying out."

#### Another Cement Concrete Silo Described.

SIR,—In reply to your card concerning the cement concrete silo I built last season, I might say it is my first experience with silos and ensilage. Several practical men have examined the ensilage and pronounced it first-class. My silo is 13 feet 6 inches square inside, with 1 foot of a bevel off each corner, and 25 feet high. The walls are 16 inches thick at foundation and 7 inches at plates. Although my silo has given entire satisfaction (there is not a crack or a check to be seen), I think it would be advisable to build the walls a little heavier. I used in its construction 47 barrels of cement at \$1.10 per barrel, 30 loads gravel at 10 cents per load, and 10 loads field stone. In regard to labor, we did that ourselves. We were working at the silo in the beginning of harvest parts of days, and I kept no account of the time. Although it was our first experience, I consider I have the best silo of its size in Huron County. I used one part cement to six parts gravel. We also superintended building a silo for Mr. P. Curtin, of Centralia, which he started to fill inside of two weeks from the time it was finished. It is also giving satisfaction. If any readers of the *FARMER'S ADVOCATE* wish any further information I will gladly give all I can.

Huron Co., Ont.

#### Two Years' Experience.

SIR,—In reply to yours of 13th inst., I am glad to be able to report that our cement silos have been satisfactory in every respect. The walls of the silos are as smooth and perfect in finish as the day they were built. We have not been troubled with any frozen ensilage, except, perhaps, a little around the doors. As to the acid making holes and roughness in the walls, it has not happened. As far as our experience goes, we could not wish for any better silos than the cement ones.

Bothwell, Ont.

STANLEY C. MASON.

### DAIRY.

#### A Farm Dairy Building.

SIR,—In answer to your St. Joseph's Island correspondent, I would say: Whether a farm dairy should be built of stone or wood, under ground or on the surface, will depend somewhat upon local conditions. The following suggestions are offered:

1. I would not build under ground, owing to the extra labor of carrying in and out.

[NOTE.—Also because the air of the room is not likely to be so pure, though it might be cooler for summer use.—ED.]

2. As an exception to No. 1 we may suppose the case of a hillside, and in such case would prefer to have the dairy higher than the outbuildings. Such a dairy I would build of stone.

3. The cost of material would guide largely in our choice of stone or wood for a dairy built on the surface. In any case we would much prefer a concrete wall to a solid stone wall, owing to it being a much better non-conductor of heat and cold.

4. Our preference is for a wooden building. Studding sheathed on outside: cracks battened; lined with cheap lumber, then building paper (not tar-paper), finished with V siding—say, basswood—put on perpendicularly. Ceiling also of V siding. As to flooring, Norway pine, joints white-leaded and the floor oiled, is, we believe, the best floor. A cement floor, well laid, answers very well. Doors and window should both be double. Such a building is always dry and not subject to fluctuations in temperature.

F. J. SLEIGHTHOLM,

Strathroy Dairy School.

[NOTE.—As Director of the Ontario Traveling Dairy for a long time, Mr. Sleightholm had opportunities of seeing a great variety of dairy buildings. We have used (mainly in winter butter-making) for several seasons, with great satisfaction, a building such as described in paragraph 4, with cement floor.—ED.]