

SILLO AND SILAGE.

A Few Remarks From Our Own and the Ripe Experience of Others.

By "J.O.L." Williamstown, Ont.

There is no longer any doubt as to the advantage of cutting feed; thousands of dollars are wasted annually by a failure to adopt this economical method of preparing stock food. The multiplied thousands of acres of bleaching corn stalks all over the country stand as a mute protest against the wastefulness of our agriculture.

The advantages of silage are now so well known that we need hardly refer to the matter here.

The intelligent use of silage will enable the man who happens to live without the great corn belt to compete with his most fortunate brother in the feeding and fattening of stock. The man who lives in the corn belt can ill afford to practice the great waste incident to the present system of agriculture.

The cost of silage, as compared with the feeding of dry feed, is cheapened by the actual money outlay in husking, or threshing, shelling and grinding the grain. This will differ in different localities, and is somewhat difficult of estimate, but every thinking man will be able to arrive at figures satisfactory to himself. Any crop which may be secured as dry feed, can be successfully silaged.

The gain to dairymen and stock feeders, in the use of silage over the ordinary system, is of three kinds, and may be enumerated as follows: 1st, Saving of time and money in the preparation of the crop for food. 2nd, The saving of all the food elements in the plant without the loss incident to drying or bleaching. 3d, The increased digestibility and succulence of silage over dry food.

A silo should be air tight, and have smooth perpendicular walls. About 40 pounds to each cow per day should be fed.

Round silos are superior to all others. Two or three small ones is preferable to one immense structure. Thirty feet high by twenty in diameter is a good size, cutting at a late period of growth is preferable; as the quality is much better than that obtained from green immature food.

Where very large silos are to be filled in very hot weather, when the corn is fast drying out, it is well to begin filling a little earlier (or, when there is any expectancy of early frosts as in Canada.)

Corn in large weights from 40 to 50 pounds per cubic foot, depending mainly on the weight of the ensilage above it and the compression to which it is subjected. Probably 40 to 45 cubic feet will be the usual bulk of a ton of ensilage.

On account of our modern deep silos, and because we have found out that water applied directly to the fodder in the silo, acts in the same way as water in the fodder. We get a result which keeps the fermentation in the silo in the right track.

Husking, shelling and grinding corn costs more than one-fourth the value of the meal feed, and is more than wasted, as the cows do that much better on "ears and all" silage.

TO FILL THE SILO.

The general practice is to cut in about 1-2 to 3-4 inch lengths; the finer it is cut the better it will pack.

The cut corn should be delivered as near the centre of the silo as possible. Keep a good man in the silo to level it off, and tramp down the sides and corners.

The original method of putting boards on top of the fodder, and covering with clay and weighted, has been discontinued.

There is no special advantage derived from using building tar paper.

Lighter material, say straw, or marsh hay, run through the cutter, and used as a six-inch covering, will do the work fully as well.

Wet or green materials are best to cover. Since they prevent evaporation of water from the top layer; when this is dry, air will be permitted to the fodder below, thus making it possible for putrefactive bacteria and molds to continue the destructive work

begun by the fermentation bacteria.

It is not a bad plan to apply water to the top of the fodder in the silo which causes a sticky, mo'ly substance about two inches thick to form on the top, thus preventing evaporation of the water below, especially in dry weather. You lose say two inches, and save the rest.

There is but one way to save all the silage, and that is to begin feeding at once. Never feed a particle of rotten or decayed silage. If you do, beware the result to your pocketbook.

If I had 50 cows, and 150 acres of land, I would put 1-4 the land in corn for silage, and trust to Providence for results.

A Practical Experiment in Removing Barn Yard Flavour.

I proposed trying the removal of a bad barnyard flavor, by a quick process, and I obtained excellent results. In taking in the milk, I discerned an old barnyard flavor.

The milk was set at 17 seconds. It lay in the whey, one hour and fifty-two minutes.

It was dipped at 1-4 inch acid, hot iron test, and was stirred to attain a medium moisture.

Matted firm, then cut, when milled, it showed two inches of acid. With very bad flavor of old barnyard, mixed with a dash of peppermint.

I heated some pure water 200 degrees Fahrenheit, then dashed this gradually heated the curd up to 100 degrees, with continual stirring, by lifting the curd and dropping down, which naturally caused aeration.

At the end of two hours the bad flavor had totally disappeared, the curd well mellowed down, strong in body, and of excellent feeling.

This treatment having proved satisfactory, it was salted at the rate of 3 1-4 lbs, drained well, pressed gently, the day's work was over at 7 o'clock p.m.

Curds, with this same flavor, have detailed makers up to 10 and 12 o'clock at night by what is known as washing, and covering with hot cloths. Yours,

"CHEESEMAKER."

ONE GOOD IDEA.

In the poorest dairy paper published, at least one good new idea can be found in a whole year, and one good idea is certainly worth the yearly subscription price.—Prof. Rudliek.

We think that every column in each of our 48 columns will give you an idea worth the yearly price of the paper.

PRIZES FOR BACON HOGS.

The action of the Dominion Swiss Breeders' Association in granting some \$100 to be offered as prizes for bacon hogs at the next Ontario Provincial Fat Stock Show, at Brantford, as indicated in our report of their recent meeting in another column, is of interest to breeders and feeders of swine.

The classification of the prize list provides for competition by each breed separately. The prizes are liberal, and it is expected that they will be supplemented by donations from several of the leading pork-packing establishments in Ontario. Provision has also been made for a block test, and liberal prizes are offered for the two best dressed hogs, to be killed on the second day of the show, and arrangements have been made whereby the animals competing in this contest can be sold in Brantford for the highest market price for dressed pork.

The object of these prizes is to encourage the feeding and breeding of the type of hog required by the market for the production of the best quality of bacon. The prizes will be awarded by packers of their buyers, and no animal deemed unsuitable for bacon purposes by the judges shall be awarded a premium. We have long contended that hogs of any of the breeds may, by judicious breeding and feeding, be brought nearer to the desired type for bacon purposes, and we heartily commend the action of the Breeders' Association in this move-

ment to secure uniformity of product, which we confidently believe can be accomplished in the near future by the exercise of intelligent methods. Let the work of preparation be commenced at an early date by the selection of those which come nearest to the desired type, giving them a free run on clover pastures supplemented by moderate rations of nitrogenous foods, such as bran, shorts, ground oats and barley, with plenty of skim milk—remembering that the ideal weights range from 100 to 220 lbs.—and we shall doubtless see that progress can be made in the direction desired even in the few months intervening between the present and the date of the show, a progress which will be accentuated as the years go by.—Farmlog.

FALL CHEESE.

By T. B. Miller, O. A. C., Guelph.

In making fall cheese, the system is similar to that used in making summer cheese, excepting the following points of difference:

If the milk is working slowly, use some clean flavored starter.

Use enough rennet to have coagulation take place in from forty to forty-five minutes.

Set the milk so that it will be ready to dip, with one-quarter inch acid, in from two and three-quarters to three hours time after setting.

Keep the curd warm, about ninety degrees, until ready for milling. Mill when the curd becomes flaky, showing one and one-quarter to one and one-half inch acid.

Salt at the rate of two and three-quarters to three pounds salt per 1,000 pounds of milk and put to press at a temperature of from eighty to eighty-five degrees.

Leave the cheese in the press one hour before bandaging.

In the case of gassy milk, note the following points:

The milk should be matured more than usual before setting (some two or three seconds more.)

When cutting the curd, be careful to leave the curd larger, so as to retain more moisture, then stir for fifteen minutes before turning on the steam.

When cooking, heat slowly to ninety-six degrees, raising it to ninety-eight degrees just before dipping.

Dip the curd with one-quarter inch acid, and do not stir much in the sink after dipping.

Turn frequently, at the same time piling the curd three or four deep in the sink; then mill when the curd becomes flaky, showing one and one-quarter inch acid. Air and mature well before salting.

In handling overripe milk, set the milk as soon as possible at a lower temperature than usual, at from eighty to eighty-four degrees, then, as always, make a rennet test. In a case of this kind, more rennet should be used, from one half to one ounce extra per 1,000 pounds of milk.

Commence to cut the curd early, cutting finer than usual, thus enabling you to cook the curd more quickly.

A portion of the whey should be drawn off as soon as possible; and when it can be managed, the curd should be dipped with less acid than usual and then well stirred before allowing it to mat in the sink.

Mill early, or when the curd shows three-quarters of an inch of acid, and try to have the curd in a flaky condition at this stage.

Do not be in a hurry to salt a curd of this description, for if it has been milled at the proper time and well stirred, there is no danger of its getting too much acid in the sink.

With tainted milk, heat to eighty-eight degrees and air frequently by dipping or pouring, until the milk is ready for setting. If you have a sharp, clean flavored starter, it will be an advantage to use a little extra with milk of this kind.

When the curd is heated to ninety-eight degrees, draw off a portion of the whey, and just before the curd is ready for dipping, raise the temperature two degrees and stir well.

Dip the curd with a small amount of acid, about one-eighth inch, endeavoring to have it in such a condition that it will not require much stirring in the sink, and keep up the tem-

perature to ninety-two or ninety-four degrees until the curd is ready for milling. Mill when the curd is in a flaky condition and shows one inch acid. Air by frequent stirring and mature well before salting.

When making colored cheeses, pour the coloring into a large dipper of milk, taken from the vat, then draw the dipper quickly along under the surface of the milk from one end of the vat to the other, and make sure that it is thoroughly mixed before the rennet is added.

The rennet should be diluted with one gallon of pure water to each vat, and the milk should be well stirred for from three to five minutes according to the condition of the milk, after the rennet has been added. In the case of overripe milk, two minutes will be ample time to stir after adding the rennet.

Everything in and about the factory should be kept scrupulously clean.

THE "ACME" MILK TESTER

Hicks's Patent, London, Eng.

This Instrument has been expressly designed to provide any person with a simple but reliable test of the purity of the Milk supplied to them. The Ordinary Milk Tester (Lactometer) has an attached scale, and mistakes often occur in reading off the divisions upon it; the "Acme" Milk Tester has neither scale nor divisions, consequently no error can be made in using it.

Nothing can be simpler than the "Acme" Milk Tester, as you have only to watch the bead rising and falling. It is guaranteed as accurate and effective as the more expensive Instruments.

It cannot fail to prove a boon where Pure Milk is essential, whether for sickness, culinary or other purposes, as it provides a thoroughly reliable test, so easy to use that a child could apply it. No calculations or tables required.

PRICE 50c., or presented to any person sending us 5 new subscribers. Canadian Cheese and Butter Maker Theilliamstown, Ont.

OUR PATRON'S BULLETINS.

Knowing, that to make good cheese or butter, the maker must have good milk to start with, and that to get good milk that the maker should assist the producer, we have, at quite a cost of time and money, prepared a series of "Patrons Bulletins." Number one appears in another page of this issue, it is on the care of milk. Nos. 2 and 3 will be on that all absorbing subject and necessary adjunct to the dairy farmer, The Hog, and how every man who keeps cows to sell milk from can add from ten to five hundred dollars to his profits each year, it tells it all, boiled down in plain language, the latest information in regard to bacon, pork, and the best plan to produce it cheap, and at a big profit.

Number 4 will tell all about "Ensilage and the Silo."

Number 5 all about the "Calf, and How to Make the Good Milk Cow." Each number will occupy one page, in one paper and will be followed by other subjects in the following issues.

If our friends the cheese and butter-makers, will call the especial attention of their patrons, to the benefit and money profit, that can be made from following the advice, which will be given in bulletins, Nos. 2 and 3 on the Hog, and raising bacon, pork, they can get up a club of nearly all their patrons by the mere asking. It was done by a cheese maker in Gien-garry county, only last week. Numbers 2 and 3 will be actually worth the price of our subscription for fifty years to every farmer who reads it, and profits by the advice.