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PRINCE ARTHUR LODGE, No. 333, A.F.& A M, meets in the Masonic hall, Armstrong's Block Flesherton, every Friday on or before the full moon. T. Clayton, W. M., A. E. Bellamy, Secretary.

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WM. KAITTING, icensed Auctioneer for the counties of Grey and Simcoe. Farm and Stock sales a specialty. Terms moderate. satisfaction guaranteed. Arrangements for dates may be made at the Advance office, or Central telephone office Feversham or by addressing me at Feversham, Ont.

D. McPHAIL, Licensed Auctionee for the County of Grey. Terms moderate and satisfaction guaranteed. The arrangements and dates of sales can be made at THE ADVANCE office. Residence and P.O., Ceylon. Telephone connection. Dec. 6, 70

Farm For Sale

Lot 155 and 156, con. 2, W.T. &S.R., Artemesia, containing about 110 acres, over 90 acres cleared, good buildings, small orchard, well watered. Apply to ROD. STEWART,
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For Service

One pure bred Shorthorn Bull on lot 36, con. 9, Artemesia. Terms $1.50 for grades. Must be paid within 9 months from date of service.
19.Jan.9 —R. O. TURNER.

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Farm For Sale

100 acres, 70 under cultivation ; bush has some good timber. Good stock or grain farm, well watered, large brick house, frame barns. Possession March 1st, 1921. Apply to
ISAAC SINCLAIR, Flesherton
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Purebred Tamworth Boar for service on lot 167, S W T and S E., Artemesia,. Terms—$1.50.
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MAKING CORN SILAGE

Fill the Silo So as to Avoid Silage Fermentation.

Much Depends Upon the Stage of Growth—The First Two Weeks In the Silo Largely Decides the Matter of Fermentation—The Use of Lactic Acid Recommended.

(Contributed by Ontario Department of Agriculture, Toronto.)

THE quality and preservation of silage is largely dependent upon the character of the fermentation which takes place mostly during the first ten days or two weeks after the corn is filled into the silo. In order to control the character of the fermentation so as to get the best results several factors have to be taken into consideration.

1st. The silo should be well constructed and have no air leaks. Wherever air penetrates it will cause rot in the silage.

2nd. The corn should be well developed with the cobs at least in the dough stage. If the corn is immature the resultant silage is liable to be too high in moisture, poor in consistency and sour. Its feeding value will be much less than that of mature corn.

3rd. In filling the silo the corn should be well scattered around and evenly packed. If steps are not taken to ensure this the heavier parts of the corn, such as the cobs and stalks, will be liable to settle in one place and the lighter leaves be blown around to the outer edges, thus causing the development of a hard core where the heavier pieces settle, and a soft, spongy, air-infiltrated area where the lighter pieces fall. Such a condition will ruin the fermentation and induce rot.

The fermentation commences practically as soon as the silage is in the silo, and will be good or bad according to the prevailing conditions as described above.

The fermentation is induced by plant enzymes, which are within the plant tissues, and various species of bacteria and yeasts which are present on the corn when it is filled in.

These bacteria, yeasts and plant enzymes act on some of the starch and sugar that is present in the corn changing the starch first to sugar and then to acids, alcohol and carbon di-oxide, and various other products of fermentation of somewhat minor significance.

The acids, more particularly the lactic acid thus produced, constitute the preservative substance ensuring good silage. It is desirable to get the maximum amount of lactic acid produced quickly with the minimum amount of alcohol and carbon di-oxide as these two latter pass off as gas and thus mean loss of the sugar content as they, as well as the lactic acid, are made from the sugar.

Lactic acid bacteria are responsible for the production of the lactic acid and yeasts are mostly responsible for the production of the alcohol and much of the carbon di-oxide. Lactic acid bacteria and yeasts as some undesirable kinds of bacteria and molds are usually present in considerable numbers on the corn at the time it is filled into the silo. The problem is to induce the lactic acid bacteria to get ahead of the other kinds of bacteria and yeasts that are present, as when sufficient lactic acid is produced it prevents the other kinds of bacteria and yeasts from developing, otherwise they would cause loss through undesirable type of fermentation.

The lactic acid bacteria which cause the desirable fermentation in silage are the same as those which cause the souring of milk. Consequently, if freshly well-soured milk, which will have millions of the lactic acid bacteria present, is scattered evenly over the cut corn from time to time in the silo as it is being filled, this will ensure the presence of an abundance of lactic acid bacteria ready to act right at once so that the requisite lactic acid will be rapidly produced.

During the fermentation the silage gradually settles and the air that was present in the mass gradually gets used up in the fermentation processes. If more air penetrates into the mass through defective silo walls it will enable various molds to grow and these use up the lactic acid and develop, thus causing the silage to rot.—Prof. D. H. Jones, O. A. C., Guelph.

When to Cut Corn for the Silo.

Corn cut when the grains have reached the glazed stage contain almost twice as much digestible matter as corn cut at tasseling time; corn cut at glazing time, therefore, is best for silage.

These statements, says Andrew Boss, vice-director of the Minnesota Experimental Station, are based on analyses made by chemists of the Dominion of Canada at Ottawa, which show that the corn from an average acre cut at the glazing period contains 7,308 pounds of digestible matter as against 4,220 pounds when the corn is cut at tasseling time.

"Samples of corn were analyzed," says Mr. Boss, "that had been taken at all stages from tasseling to silking, early milk and late milk, and glazing. These analyses show strongly in favor of allowing the corn to reach that stage of maturity when the kernels are well dented or glazed before it is cut. At that time the lower leaves are usually beginning to turn yellow. The figures show that while there is a larger amount of green corn on the acre when the corn is in the tasseling stage, the total amount of dry matter is not nearly so great then as when the corn has glazed.

"The dry matter per ton amounts to 285 pounds at the tasseling stage, 323 at the silking stage, 389 in the early milk, 444 at the late milk, and 523 pounds at the glazing stage."

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Business barometers seem to indicate that the period of easy money and high prices is nearing an end."

A dollar saved now in the form of a Savings Bank Deposit will be worth much more in the next couple of years, after the reaction has set in.

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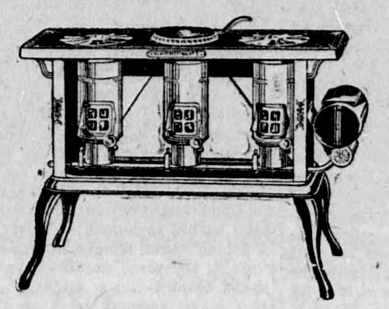

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	From Stations Kingston to Renfrew Junction, inclusive.
	From Stations on Toronto-Sudbury direct line, between Toronto and Parry Sound inclusive.
	From Stations Dranoel to Port McNicoll and Burketon, to Bobcaygeon, inclusive.
AUGUST 11, and AUGUST 18.	From Stations South and West of Toronto to and including Hamilton and Windsor, Ont.
	From Owen Sound, Walkerton, Teeswater, Wingham, Elora, Listowel, Goderich, St. Mary's, Port Burwell, and St. Thomas Branches.
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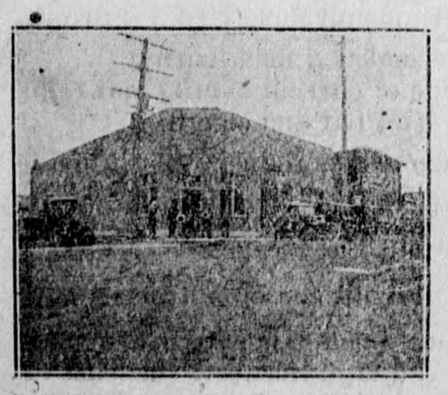

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FINISH does not make the automobile any more than clothes make the man, but the finish and equipment of the Chevrolet "FB 50" Touring Car are evidence of the care with which it is made throughout to meet the requirements of the most particular motorist.

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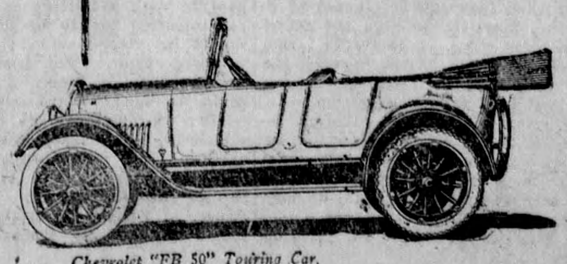

Chevrolet "FB 50" Touring Car.