

**10 Per Cent Loss**

**Farmers Told to Ensilé Corn Before First Frost Strikes**

"It's finding it hard to hire a harvester for my corn this year," lamented a Halton county farmer last week.

"Too many have started to grow corn around here, and they are all bidding for the harvesters after the first frost," he adds.

If that's the situation in your area, maybe your best move is to put up your corn before the first killing frost. The reason: corn drops 10 per cent in moisture percentage almost overnight after the first frost. And if you can't put up the corn right away, there's too much danger of the corn becoming too dry and molds might form in the silo.

**Poor Silage**

"When the corn is too dry, you can't get compaction. You get an aerobic (air) bacteria or mold action instead of an anaerobic (no air) bacterial action. Too few acids are produced and that is where you get poor silage," says W. W. Snow, field crops research-

er at the Western Ontario Agricultural School.

If you planted a variety that matures before frost — cut it, says Snow.

"Corn goes through three stages after pollination. The milk stage is that time when some pressure of the fingernail will produce a milky substance from the kernel. The moisture percentage is too high — about 80 to 83 per cent," he explains. "Later, the kernel will harden and go through a dough stage where no milk is produced. The moisture percentage at this stage is still too high."

**Time to Ensilé**

"The late dough stage is the time to ensilé corn. That is where there is anywhere from 72 to 78 per cent moisture," he advises.

"Earlier than that, the silage will be wet and can cause souring of livestock. When the corn is past the dough stage or has started to dent, the moisture content is too low and molds can form, especially at the top. Also, too much heat can develop in overripe corn and many of the nutrients will be lost."

"When you have dent corn, the ears will be around 33 to 34 per cent moisture and plant will be six to seven per cent above that. A moisture percentage at 75 per cent is considered to be the ideal time to make silage," adds Snow.

What if your corn is too wet to put up before frost?

The Ontario Department of Agriculture researcher suggests: "Let it frost but don't wait until that day to get your machine ready. Try to take it off the next day after the frost. The moisture percentage will be low enough by then."

And if you can't get it off before the moisture percentage drops way down?

"One answer is to cut it very short and use more tramping than you would for corn at the ideal stage. The longer the cut, the more tramping necessary."

**Harvest as Grain**

"You are better off to harvest the corn as grain if the moisture content drops so far you have to add water. Water should only be added as a last resort — it is like putting hay in for silage when the grass is too dry. All water does is keep out the aerobic bacteria to some extent; it just prevents it from spoiling and does not make good silage."

Here's the background of why some farmers wait till the corn is frosted to start making silage: they believe that a late variety will give them a bigger tonnage. Trouble is when you use a variety that is too late, you have to trust to a frost to bring the moisture down.

"It's better to choose a variety that is just a little earlier. We've found our good medium-maturing varieties are just as high yielding as the late varieties. We grow them here at the school. In the past, the corn companies were just breeding varieties for U.S.A. conditions and weren't looking for earlier-maturing corns."

"If you can get on the land early and have land that is gravel or sand, you can pick a late variety because it will mature fast," says Snow. "And if you had land that was real heavy, poorly drained clay, you would pick an early variety and still get it off — you wouldn't have to worry about the rains in the fall either."

"Other farmers can use a medium variety," he adds. "We are in a zone which has a 105 to 115 day growing season. Our figures show that a medium-maturing variety that matures in 105 to 108 days will give a higher yield."

**District Fairs**

- Aberfoyle — September 22, 23.
- Acton — September 18, 19.
- Bobcaygeon — October 2, 3.
- Bracebridge — September 17, 18.
- Brampton — September 17-19.
- Calcedon — September 23, 26.
- Evin — October 9, 10 and 12.
- Galt — September 24-26.
- Georgetown — October 2, 3.
- Grand Valley — September 23, 26.
- Kitchener — September 29-October 4.
- Markham — October 1-3.
- Milton — September 25, 26.
- Mount Forest — September 21, 22.
- New Hamburg — September 18, 19.
- Orangeville — September 22, 23.
- Orillia — September 28-30.
- Ottawa (Winter Fair) — October 29-30.
- Owen Sound — October 7-10.
- Seaford — September 24, 25.
- Stratford — September 21-23.
- Toronto (Royal Winter Fair) — November 13-21.
- Windsor — August 27-28.

**SLIPPERY SURFACE**

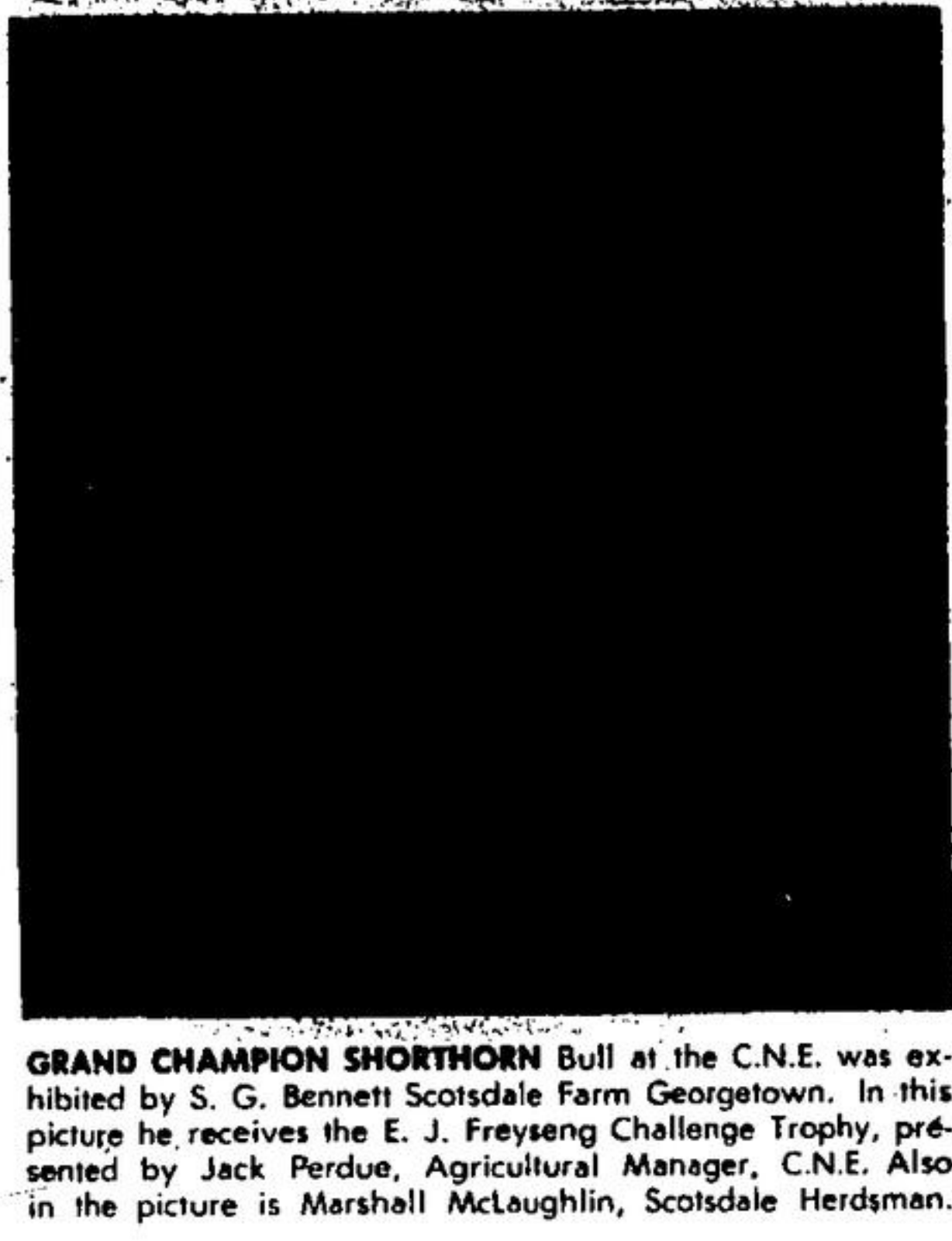
On a well used highway the driving lane is liable to be more slippery than the passing lane. This is due in part to the polishing action of greater traffic and in part to the greater accumulation of oil film on the pavement. Watch out for the skidding effect of the oil film, particularly in the early stages of a shower when there has been enough rain to make a surface slick, and not enough to wash it away.

**BE SURE . . .**

TO VISIT THE  
CHAMBER OF COMMERCE  
**INDUSTRIAL DISPLAY**  
at the  
**ACTON FALL FAIR**  
Main Arena — Sept. 19th

**ACTON HOME FURNISHINGS**

A visit to our store will introduce you to new ideas in home furnishings.



**GRAND CHAMPION SHORTHORN** Bull at the C.N.E. was exhibited by S. G. Bennett Scotsdale Farm Georgetown. In this picture he receives the E. J. Freyseng Challenge Trophy, presented by Jack Perdue, Agricultural Manager, C.N.E. Also in the picture is Marshall McLaughlin, Scotsdale Herdsman.

**"Orchard King" . . . A NEW HIGH QUALITY TASTE IN CANNED FOOD — INTRODUCED AT**



**CANNED**

<b>ORCHARD KING</b>	
UNGRADED CHOICE	<b>PEAS</b>
1 1/2 OZ. TIN (REG. PRICE 2, 29¢) SAVE 13¢	<b>4 FOR 45¢</b>
SAVE 4¢	<b>2 FOR 21¢</b>
10 OZ. TIN (REG. PRICE 2, 25¢)	<b>2 FOR 29¢</b>
SAVE 4¢	
20 OZ. TIN (REG. PRICE 2/33¢)	
<b>ORCHARD KING CREAM STYLE</b>	
	<b>CORN</b>
SAVE 13¢	<b>4 FOR 45¢</b>
CHOICE 1 1/2 OZ. TIN (REG. PRICE 2, 29¢)	
SAVE 4¢	<b>2 FOR 21¢</b>
10 OZ. TIN (REG. PRICE 2, 25¢)	

<b>ORCHARD KING FANCY</b>	
	<b>TOMATO JUICE</b>
SAVE 9¢	<b>4 FOR 45¢</b>
20 OZ. TIN (REG. PRICE 2, 27¢)	
SAVE 9¢	<b>2 FOR 49¢</b>
48 OZ. TIN (REG. PRICE 29¢)	
<b>ORCHARD KING FANCY</b>	
	<b>TOMATOES</b>
SAVE 6¢	<b>2 FOR 39¢</b>
28 OZ. TIN (REG. PRICE 2, 45¢)	
SAVE 4¢	<b>2 FOR 31¢</b>
20 OZ. TIN (REG. PRICE 2, 35¢)	
<b>ORCHARD KING UNSWEETENED</b>	
	<b>ORANGE JUICE</b>
20 OZ. TIN (REG. PRICE 2/45¢)	<b>2 FOR 39¢</b>
48 OZ. TIN (REG. PRICE 32¢)	<b>45¢</b>
<b>ORCHARD KING</b>	
	<b>GRAPEFRUIT JUICE</b>
SWEETENED	<b>2 FOR 27¢</b>
20 OZ. TIN	
UNSWEETENED	<b>31¢</b>
48 OZ. TIN	

**2nd WEEK—STEINBERG'S GIGANTIC FROZEN FOOD SALE**



SAVE 14¢	SEABROOK FARMS
<b>FANCY GREEN PEAS</b>	
FANCY QUALITY, SWEET AND TENDER, SPECIAL LOW PRICE (REG. 21¢ PKG.)	<b>3 FOR 49¢</b>
12 OZ. PKGS.	
SAVE 15¢	SEABROOK FARMS
<b>FRENCH FRIED POTATOES</b>	
QUICK-FROZEN SPECIAL LOW PRICE FROZEN (REG. PRICE 2/37)	<b>4 FOR 59¢</b>
9 OZ. PKG.	
FRESHPAK FROZEN	<b>ORANGE JUICE 4 4 OZ. CANS 85¢ 39¢</b>
OVEN FRESH BY TOASTMASTER	
<b>RAISIN PIE</b> 22 OZ. 8" SIZE	<b>39¢</b>
<b>CINNAMON ROLLS</b> 6"	<b>25¢</b>
BUTTER TARTS	<b>31¢</b>
ORANGE CIFFON	<b>49¢</b>



**Chickens 31¢ lb.**

**Steinberg's** COMPLETELY CUT-UP **CHICKEN-IN-THE-BASKET 35¢ lb.**