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**"Farm School" Literature in the Country Press.**

Since the Extension Division of the Agricultural Department of the University now supplies the country newspapers all over the state, free of charge, with articles especially designed to help the farmer in his work—to increase his gains from the soil and multiply the comforts of his home—there is another excellent reason why the farmer should subscribe for his home paper—that is, if it prints the articles here mentioned. The sheet containing the articles is not sent direct to farmers; the Division has no "subscription list" for this "news sheet." So this instructive matter is only available to farmers who take the papers in which it appears. Among these, he should always give the preference to his home paper.—University Farm Press News.

**Corn & Co.**

The firm of "Corn & Co." is fast becoming a dominant factor in the progressive agriculture of the Northwest. Great as may be the value of Corn, considered apart from its farm relationships, its highest importance comes from the fact that, above all other products, it enters most readily into partnership with other agencies for the promotion of agricultural prosperity.

A study of the "Minnesota Farmers' Institute Annual" for 1910, just issued, shows how Corn adapts itself, among other things, to the following "usefulnesses:"

1. The cultivation necessary for its profitable growing destroys the weeds, and leaves the ground in fine condition for almost any other crop in a rotation.

2. Ground on which corn has been grown does not need plowing, the next spring, to fit it for wheat or any other grain crop.

3. It enters the home as a leading staple in the farmer's bill of fare.

4. In association with pasturage, it is practically an all-sufficient feed for fattening beefs. A herd fed on bundle corn needs nothing else, from the time when it enters the feed-lot until it is shipped for slaughter.

5. Corn is the backbone of pork-production. Pasturage and Corn, in partnership, will produce pork more economically than any other feeds.

6. Turn the hog into the corn-field, and he will save the wages of a harvester, while feeding himself, and will get more out of the crop than if the corn is fed to him on the feeding-floor, with better results to the farmer.

7. Corn, since it invites its own consumption on the farm, as more profitable than its sale on the market, stands in the front rank as a conservator of the wealth of the soil. So, in partnership with cattle and swine, with horses, sheep and poultry, it continually boosts the value of the farmers' acres, and shows itself unexcelled as a real-estate promoter.

And the farmer himself, who fails to become a progressive member of the firm of "Corn & Co.," is missing a golden opportunity.—C. R. Barns, University Farm, St. Paul.

**Selecting Seed Wheat.**

According to a Kansas circular, the popular idea that large kernels of wheat germinate better than small ones is a mistake. The germinating power is, rather, dependent on the density of the kernels. The selection of dense kernels, in the experiments reported, was made by the use of a wind-blast grader. The kernels were blown through a long tin tube into boxes. The densest—that is, those heaviest in proportion to their size—fell into the box nearest the tube, and were graded as No. 1; those in the sixth box, farthest away from the tube, were graded No. 6. When planted, kernels of No. 1 germinated an average per cent of 99.19, while those of No. 6 germinated an average of only 53.95. Between these extremes, the descent in germinating power of

the kernels in the other boxes was remarkably regular, according to distance from the tube.

Here is another hint for the observant wheat-grower, bent on increasing the product of his land per acre. What he wants is a wheat with kernels not only large and plump, but also dense. The large kernels, when separated from the small ones by the use of the fanning mill, will very likely count a large proportion which are equally dense with the smaller ones. If these kernels, possessing both size and density, shall be separated from those which are large but light, it would seem that they will meet every requirement for the most perfect seed, in any variety of wheat. Minnesota Experiment Station Bulletin No. 117 gives full directions for the separation of the plump, dense kernels of wheat from the other less desirable kernels, simply by running the grain through a common fanning mill at the rate of from 20 to 40 bushels per hour. This bulletin will be sent free on request.

**Curing Pork.**

This is the time of the year when the farmer is confronted with the problem of securing and preparing his supply of cured meat for next summer. His success in securing pork that is palatable, and that will be relished when it reaches the table, depends largely upon his method of curing it. Pork from a hog that has been properly fed can be made to furnish an excellent supply, if a few simple rules are observed in cutting and curing.

All meat that is to go into the curing-vessel must be thoroughly cooled before it is packed. It is also well to let it cool thoroughly before attempting to cut it into convenient pieces, because it is firmer and can be cut into much smoother pieces than when it is warm.

Pork may be dry-salted, or cured in brine; the latter being the most desirable for average farm conditions, because it requires less attention and takes up less room. When pork is dry-cured it is necessary to re-handle the meat and rub it several times with the curing materials used. With the brine process, the meat is put in the vessel, the brine poured over it; and it will not be necessary to handle it again until it is ready to be taken out and smoked.

In cutting the pork, trim all parts smoothly, and remove all scrappy portions; as they can be used to advantage for sausage-meat while fresh, but are wasted if put through the curing process. In trimming the hams and shoulders, expose as little of the lean meat as is necessary, because the action of the salt while in process of curing will make the lean meat hard.

After all pieces of meat have been properly cooled and trimmed, take each piece separately and rub it all over with salt, and lay it aside for twenty-four hours. After the salt has been absorbed, pack it into a vessel—syrup barrel or any kind of a barrel that has been properly cleaned. Pack the meat in tightly, putting the hams and shoulders at the bottom. Weigh out, for each 100 pounds of meat, 10 pounds of salt, 4 pounds of brown sugar and 2 ounces of saltpeter. Dissolve this in four gallons of boiling water. Stir it well, so that all the salt and sugar will be dissolved. Let it stand until cool, and then pour over the meat. This amount of water should be sufficient to well cover the meat in the vessel. Put a round wooden cover over the top, and weight it down with a stone, so as to keep all the meat under the brine, but if not sufficient brine, add enough to cover the meat. Put the vessel away in some cool place, and let it stand for from six to eight weeks, when the meat will be ready to be taken out of the brine and smoked or used. It may be left in the brine for a longer time if desired. The use of sugar in brine keeps the lean meat from getting hard, and also adds a sweet flavor to the meat. The small amount of saltpeter is used to retain the natural color of the meat.—W. H. Tomhave, University Farm.

If you raise fine fruit or vegetables for the table, why not let the people in your market town know it, by means of a card? You may thus sell many a wagon-load direct to consumers, and at a much better price than when the middleman is your only customer.

**More Flesh and Early Maturity in Meat Animals.**

If the fat stock shows have shown anything, they have shown, by the premiums awarded and the decisions of butchers, that the thick-fleshed animal that finishes up as quickly as possible is the one that is in greatest demand by the meat world.

Both in sheep and cattle, breeders have striven, first of all, for size, regardless of the thickness of flesh and the ease with which these animals fatten into prime condition for slaughter. Awards seem to indicate that this has been a great mistake. Size, of course, is important; and, where economical growth is made, a certain amount of this quality is essential; but what is equally or more essential, is that the animal be covered with thick flesh; that it be "meaty," and that when cut it shall give satisfaction. With this thickness of flesh has been and is usually associated comparative early maturity. It is possible, of course, to get the animal too small and to have the maturity come too soon in life; but, on the other hand, it is possible to do just what people have been doing when they have selected for size, without regard to thickness and early maturity. A medium-sized animal, that shows these desirable qualities, is rather to be preferred.

Whether it is a mutton sheep or a beef animal, the entire top part is a general indication of what the animal is. It should be of equal width through the chine, through the ribs, through the loin and through the rump, from side to side. This sort of an animal indicates that the thick muscle runs from one end of the animal to the other. Those that are narrow over the rump, wide over the loin, narrow in the chine, long in the neck, are not heavily-muscled. If they are wide in front and narrow behind, they are not thick-muscled. Those that have protruding rear ribs are not thick-muscled and if they are not thick-muscled, they are not early-maturers either. Of course, with thickness through the top part of the body, we like to see an animal that stands near the ground and that has the curved rib extending from the top of the body to the bottom. This formation usually goes with thick muscles and with the early maturity for which we are looking.

That improvement is being made in the direction of thickness of flesh and early maturity is evident, now that feeders are talking of discontinuing the two-year-old class, in which the show rules permit an animal to be from 36 to 39 months of age when shown. This is being talked of by leading showmen because the proper type of an animal will reach the prime stage in life, as regards fleshing and finishing, and economy of production, about 12 months before the regular two-year-old show class is reached. Keeping them to show in this class is simply doing something that has no economic value, and is misleading to the public in so far as this is concerned. The move is a wise one; and we hope to see it carried out, and the thickness of flesh and early maturity, which are now held up as points to be sought in cattle, encouraged by all meat producers.—D. O. Gaumnitz, University Farm.

**Corn Stover.**

The shortage of hay this year is making it necessary to use larger amounts of corn stover,—that is, corn stalks from which ears of corn have been husked,—than for several years past. Corn stover is not a very desirable form of roughage, because it has been allowed to fully mature before cutting; and, as a consequence, it is much less digestible than hay or corn fodder cut at the period of full bloom.

Work-horses, stock cattle and sheep, or any class of stock that is not growing rapidly, or is expected to work hard or produce milk, will do well on corn stover as roughage, if given in addition a reasonable amount of grain. Corn stover is not a desirable form of feed for dairy cows or for young stock. However, if one has no other roughage, it may be used for such stock, but must be supplemented, for best results, by such grain feeds as bran, middlings or oil-meal. In other words, corn stover is a carbonaceous feed, and must be supplemented by grain feeds comparatively rich in protein, or muscle-forming feed.

Corn stover is more easily handled if it is shredded, but it is usually

of less value for feed, because it is difficult to prevent shredded stover from becoming mouldy or heated. Nothing is saved by shredding stover, as it costs as much to husk corn with a shredder as to husk it by hand.—A. D. Wilson, College of Agriculture.

**The Consolidated School.**

The idea of substituting one first-class graded school for existing groups of one-room district schools is one that finds wider and wider acceptance the more it is studied, and as practical experience verifies the correctness of the theory. The consolidated school is the school of today, in sections where men have been far-sighted enough to discern its advantages, and enterprising enough to overcome the difficulties to be faced. The chief of these difficulties—that of the distance of the school from the homes on the outskirts of the "consolidated" district—has been met by the expedient of employing wagons or automobiles to call for children living in such homes, and to return them at the close of school. The cost of this service has proved insignificant in comparison with the benefits gained.

The consolidated school wipes out at once every assumed advantage of the city over the country school, and thereby removes one of the strongest motives which have prompted the migration of families from the country to the town—the bettering of the educational advantages of the children. Indeed, it does more than this; for in and around the consolidated school may be grouped facilities for vocational training, particularly in pursuits allied to the farm, for which it is difficult to find sufficient room in the cities. Add to this the superior healthfulness, the purer democracy, and the more wholesome social atmosphere which surrounds the country as compared with the city school, and the greater attractiveness of the former is manifest. The probability is that ere long, when the consolidated schools shall have "come to their own" in development, city people will covet their advantages for their children, as country folks have heretofore coveted those of city schools. Here is another influence added to those which are to reverse the human current which has been setting from country to city.

That the best results may be reached, and at the earliest moment, it is important that there should be no division or "scattering" of effort by taking up movements which, while they parallel the consolidated school idea, are non-essential as separate propositions, and which will weaken the resources which, for the present, are needed to make that idea effective. Among these parallel movements is the "Country Life Hall" proposition, now being exploited in the vicinity of Spokane and elsewhere. This looks to the erection, in every consolidated school district, of a "Country Life Hall" for use of the farmers in social gatherings, for meetings of the Grange, Farmers' Unions, etc.; and to be used also as the office of a salaried "Country Life" secretary.

It would seem that a room in the consolidated school building, used out of school hours, could be easily made to serve, for the present, the purposes of the proposed "Hall," and that the building of the latter can very well be postponed until the larger and more essential work of the school shall have been fully provided for.—C. R. Barns, University Farm, St. Paul.

**Race Suicide on the Farm.**

The pitiful story was told, in a St. Paul paper, a few days ago, of an industrious and capable farm laborer, who had answered several advertisements of farmers in need of just such experienced services as he was able to render; but whose application was rejected, in each instance, because he had a wife and two small children. The farmers wanted neither women nor children about their farms. So this competent farm worker was obliged to accept employment in a city stable.

It is to be feared that this is by no means an isolated instance. Human kindness has been so far eliminated, in many cases, from the relationship between the farmer and his hired help, and that relationship has been put so exclusively on a hard business

basis, that the complaint is common that "the farmer cares more for the comfort and happiness of his cattle and hogs than he does for the well-being of his men."

Under healthier conditions in rural life, the married workman would receive the same preference that he generally does from employers in mercantile and manufacturing pursuits; as being more reliable and less likely to seek a change, if fairly well treated, than the single man. Aside from this, however, there is a moral and social obligation, resting at least as strongly on the farmer as on any one else, to encourage family life among workers, and thus to promote stability in rural populations and to discourage the nomadism among laborers which is the bane of our agricultural enterprises.

It is altogether probable that the actual decline in population, shown by the last census to have taken place in extensive agricultural areas—notably in the State of Iowa and in southern Minnesota—is due to the discouragement of marriage among farm workers, and the refusal of employment to men with families.

That way lies the decline of states and the ruin of democracy. If we want growth in population, and the perfect working out of the democratic ideas underlying American institutions, we must reverse our methods, welcome rather than repel the man with a family, and be willing to share with him some portion of the opportunities of the farm.—C. R. Barns, Extension Division, University Farm.

**Meat for Farm Use.**

Bulletin No. 11 of the Minnesota Farmers' Library, just issued by the Extension Division of the College of Agriculture, is devoted to "Dressing and Curing Meat for Farm Use." It contains very complete but simple directions for killing and cutting up of beefs, hogs, sheep and calves; also for curing and packing beef and pork, the smoking of hams and bacon, and the making of sausage; together with suggestions for the forming of co-operative Meat Clubs. A study of its pages should satisfy any one that there is seldom any reason why the farmer's table should not be well supplied with meats, in good variety, at all seasons of the year. A postal card, addressed to "Extension Division, University Farm, St. Paul," will secure the mailing of the bulletin to any one wanting it.

**Feeding Dairy Cows.**

Prof. T. L. Haecker has prepared, and the Extension Division of the College of Agriculture has issued, an extremely valuable bulletin on Feeding Dairy Cows. Its purpose is to "boost" the dairy interests of Minnesota by promoting an increase in the production of milk and butter-fat. It is shown that, whereas the average amount of butter obtained from a Minnesota cow is now hardly 160 pounds per year, it can, by methodical feeding, be increased to 200 pounds or over, which would mean a gain to the farmers of Minnesota of many millions of dollars annually. Tables are given, by the use of which the proper ration for every cow may be easily determined. A study of the bulletin will mean dollars in the pocket of every owner of a dairy herd. Sent free on application to Extension Division, University Farm, St. Paul.

The man who "makes a business of farming" should have a business card; some printed letter-heads, with the name of his farm home thereon; and should pay his bills with checks on his bank. All these little things not only "make business," but help to dignify his calling, improve his social standing and enhance his credit.

It is stated that over ten thousand swine have been immunized against hog-cholera, by the Ohio Department of Agriculture, since Jan. 1, 1910. The Minnesota Experiment Station is satisfied that "hog cholera can be prevented; and, in recent cases, it can even be treated with a reasonable prospect of cure." The methods will soon be published; and it is believed that the long-sought discovery will be the means of preventing attacks which have cost Minnesota farmers, every year, from a few thousands to over a million dollars.