

been caused by improper application of Kylage to the chopped forage.

It was noted that calcium formate was easy to work with when filling the silo as there was no irritation to humans due to the addition of calcium formate at the blower.

Experiences and results obtained at various experiment stations indicate the following conclusions regarding preservatives for legume silages:

1. Good quality silage can be readily obtained without preservatives, but preservatives will permit silage-making over a wider range of conditions.

2. At the present cost of approximately \$1 per ton, it is doubtful whether chemical preservatives are economical except under adverse conditions or where chopped forages are very high in moisture and are ensiled directly from the field.

3. Preservatives will help to alleviate the objectionable odors of grass silages.

References

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SCIENTISTS IMPROVE ROASTIN' EARS!

There are fastidious people who will not take fried chicken directly in the hand. Others neatly fork out the seeds from watermelon, thereby missing the pleasure of ejecting a mouthful of slippery pellets. And still others—heaven help them—actually slice the kernels from an ear of eatin' corn instead of picking the cob up in their fingers, hot, salted, dripping with butter, and running it back and forth between their teeth typewriter style.

Such, one supposes, will be glad to learn that agricultural experimenters are working to develop glumeless corn.

Glumes are what sticks between the teeth of a corn on the cob eater. They are the leathery envelopes that partly encase each kernel. They prevent the eater, so it's claimed, from getting at the part of the kernel richest in vitamins and proteins. They annoy the corn cannery because they reduce the size of the kernel. The scientists, therefore, have set out to improve on nature in this respect. Having seen their handiwork from the Burbank potato to the wingless chicken, one has no doubt but that they will succeed.