

of each field and hauling a part. Thus instead of rehandling his beets when throwing into ricks, piles or winrows, those lying too far away to be conveniently thrown by the worker should be loaded into wagons and carted away, necessitating but one handling for either disposition.

Until some better system of siloing is hit upon, the grower will do well to experiment with the wet method of covering. An ideal style would be a drop silo, where an excavation of moderate depth is made, into which the beets are dumped and then covered. The layer of earth lying next to the beets or the beets themselves may be moistened with water applied sparingly but thoroughly. It is the theory that very dry soil in contact with the beets, or soil that will soon dry out, absorbs a great deal of the moisture from the beets. If this is true, then the wet earth will preclude that possibility. The experiment has been successfully tried on a considerable scale at the Colorado Experiment Station. The results of this general experiment conducted at Fort Collins is given herewith, as it contains valuable facts relative to our theme:

"Four different kinds of silos were made. There were two small silos, containing 3,875 pounds and 4,065 pounds. Previous to covering the beets in the first silo the ground was fairly well moistened with water. The object sought was to prevent the dry earth from taking the moisture from the beets.

"The result was: The wet silo was weighed in at 3,875 pounds, weighed out at 3,795, the loss being 80 pounds, or 41.3 pounds per ton. The dry silo, which was weighed in at 4,065 pounds, weighed out at 3,650; loss 415 pounds, or 204 pounds per ton.

"Another but larger conical pile was made, the beets weighing in at 7,360 pounds and weighing out at 7,025 pounds, the loss being 335 pounds, or 93 pounds per ton.

"A long silo, such as is usually made by the farmers, weighed in at 10,994 pounds and out at 10,075 pounds, showing a loss of 919 pounds, or 157.18 pounds per ton."

The selfish seek to turn all things to their own account and in doing so deprive themselves of all the joys others would give them.

Whatever convenience may be thought to be in falsehood and dissimulation is soon over; but the inconvenience of it is perpetual because it brings a man into everlasting jealousy and suspicion.—Eli Grocer.

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Creamery butter, 25 to 30c; cheese, full cream, 14 to 15c.

Vegetables.

Cabbage, per lb., 1c.; Potatoes, Sec. per cwt.

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Live hens 11 to 12c. per lb.
 Dressed hens 12 to 13c per lb.
 Eggs, strictly fresh, per case, \$8.50 to \$9.00.

Grain, Hay and Flour.

Wheat, per 100 lbs., \$1.60; corn, 100 lbs., \$1.80; chop corn, 100 lbs., \$1.85; oats, per 100 lbs., \$1.60; barley, per 100 rolled, \$1.35; bran, per 100 lbs., \$1.25; flour, high patent per 100 lbs., \$2.40; straight grade, per 100 lbs., \$2.20; alfalfa, baled, 55c. cwt.; timothy, baled, 70c. cwt.; straw, baled, 35c.

Honey.

Honey, case, \$2.75 and \$3.00, extracted, 7c. lb.

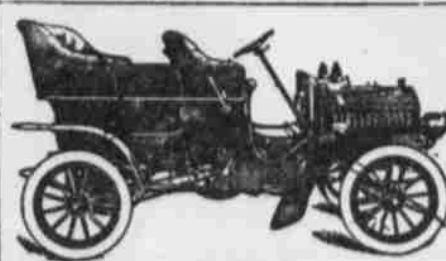
"Tour of the Tourist"



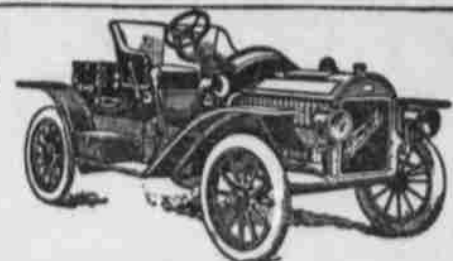
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