Curing m page 1) also means, Mcthem

by Chicks

through the hay and it must mow floors. have some way of carrying also means, means, moisture from the barn.

the barn-curing dis. He pointed out that the ball added, some difference in farm-todoors open. farm costs can be expected

Proven

Starter-Grower

Program

Feed RED COMB CHICK STARTER

for strong yellow shanks, rapid feath-

ering and quick

growth at low

feed cost!

The 1st

7 Weeks

CO

You are forcing air out because of need to "seal"

"Naturally, the mow floor must be air-tight to prevent

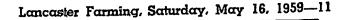
He reminded Landis to be are studying the chemical nature of fresh milk flavor. sure and check barn wiring," motor unit. Use at least No. 6 wire for a five horse-power motor.

Plan on curing each batch of hay from five to seven the concentrated milk prodays. After about five days of curing, day and night, turn the fan off for a half day: Stand on top the hay and have the fan turned back on; then if you feel heat coming from the hay, you have to keep on When no heat comes out, you're done.

Use of field conditioners to crush hay stems and speed the wilting process to 40 per cent moisture content is a valuable supplement to barndrying equipment, McCurdy added.

Following their visit to the Landis farm, Smith stated, "By the time you figure -IF quality is maintained.'

This is expensive, County farming and this system can be a great aid," he said



Penn State Researchers than in field cur-mit the air to ed to cost about \$1 - \$1.25 mit them gh the g

Dairy scientists at the Pennsylvania State University

By identifying the chemical compounds responsible before installing his fan and for the "fresh" flavor of milk, they hope to find means of preserving them in concentrated milk products, thus giving the latter the "fresh" taste of regular milk.

At present, it is explained,

ducts tend to lose some of Md., a candidate for the docthe compounds that produce tor of philosophy degree in the fresh flavor.

have been isolated from dis- land, is working on the protilled fresh milk and are being analyzed.

You"" and is written by Mc- nation Milk Company. Curdy and W. J. Kjelgaard of Penn State.

SC-34 Your Hay Quality with Barn Sweden, who is spending the Hay Drying" Both are avail- spring semester at Penn able through the county ex- State, is studying the effects tension office and Penn of light on flavor changes in State

Noble Wong, of Baltimore. dairy science and a graduate To date, ten compounds of the University of Maryject, which is supported by a \$4,000 grant from the Car-

A Swedish dairy engineer, Ernst- Gunnar Samuelsson, McCurdy also has written of the dairy department of entitled, "Improve Alnarp Institute, Alnarp, fresh milk

