

Russian Black Skinless barley (2 bushels) and vetches (1 bushel).

Prairie-grass (40 lb.) and cow-grass (4 lb.).

Canary-grass (*Phalaris bulbosa*) (30 lb.)—for strong soils. This is more suited for dry cows than for cows in milk.

Western Wolths rye-grass (30 lb.)—for strong soils.

Buda kale, 8–10 lb. per acre broadcast or 4 lb. drilled.

Thousand-headed kale, 8–10 lb. broadcast or 4 lb. drilled.

Western Wolths and the kales are specially suitable for early winter and late winter or early spring, while the others come in any time during the winter. Each can be sown so as to come in at the time or times indicated. For drained swamp land Western Wolths, Italian rye-grass, canary-grass, cow-grass, and kale are each specially suitable. Where hay, ensilage, and roots have been provided in addition to winter green feed, the latter can still be fed to advantage in moderation, and will be acceptable in the spring when the winter's supply of stored fodder is about used up. It is at this time, after the cow has calved, that abundance of food is required to nourish the animal, which also at this stage of the lactation period can make the fullest use of the food fed. All feed should as far as possible be fed after the cows are milked.

SEED OF FORAGE CROPS.

As seed of certain valuable winter forage crops is as a rule expensive, the suggestion is here offered that farmers in dairying districts might co-operatively grow, on small areas of land set aside for the purpose, sufficient seed for their own use and for the remunerative sale of any surplus seed.

CONCLUSION.

In conclusion, I would emphasize the following points:—

(1.) Study the individual characteristics of your cows and their requirements as far as possible, and feed accordingly.

(2.) Grow lucerne if at all possible, it being invaluable in dairying.

(3.) Make your surplus feed into ensilage, or, if feasible and to your advantage, grow maize and convert the surplus of this into ensilage, preferably by means of a small or medium-sized silo.

(4.) Grow mangels, and make fairly liberal use of these most palatable roots, after storing for not less than a month.