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Dr. Pierce's Pleasant Pellets regulate the bowels.

EASTERN SHOREMEN SEE GREAT POSSIBILITIES IN INTENSIVE AGRICULTURE.

An Interesting Account of a Pleasant trip to Pennsylvania Written by Editor George E. Haddaway.

At the best attended Farmers Institute in each of the Eastern Shore counties season 1902-03, a committee was named to select a representative farmer to make a report at the next Institute, on results of up-to-date or intensive agricultural methods and the advisability of applying like methods to Maryland land.

That the representatives might make personal inspection of two farms operated on the intensive system, representing two distinct types, the large and the small farm, Director William L. Amoss took a party of delegates and others on a visit to the 15 acre dairy farm of Rev. J. D. Detrich, Flourtown, Pa., near Chestnut Hill, and to Fairfield dairy farm, 600 acres of Mr. Stephen Francisco, near Montclair, N. J., on November 13 and 14.

These accredited representative were in the party; Alfred B. McVey, Cecil; Robert G. Nicholson, Kent; R. W. Thomas, Queen Anne's; Thomas A. Smith, Caroline; E. J. Groezinger, Talbot; C. W. Hackett, Dorchester; V. S. Gorday, Wicomico; Frank A. Matthews, Worcester; L. W. Beauchamp, Somerset; John W. Drewry, Calvert. These others accompanied the party at their own request and expense out of interest they take in the work; President R. W. Silvester, Maryland Agricultural College; H. J. Patterson of the College staff; R. Rush Lewis, Frederick; Joseph T. Hoopes, Harford; L. P. Slingluff, Carroll; E. J. Pusey, Salisbury; W. L. Bradbury, Harford; J. Walker, son of the Chilian Minister, Washington, D. C.; Rev. J. T. Detrich, Philadelphia; C. C. Hulsart, Newark, N. J. By invitation of Director Amoss, George E. Haddaway of the The Eastern Ledger went as press representative.

After dinner in Philadelphia Thursday the party went out to Mr. Detrich's little farm, which is within one mile of the limits of Philadelphia. The 11 acres under cultivation supports a herd of 30 cattle. It is financially very profitable; and is a most remarkable example of the possibilities of a small piece of land handled in an old and familiar industry, but handled unusually well. There is no secret about it, except the old new secret of good executive management, clear insight into causes and effects, and patient attention to details.

The essential elements in Mr. Detrich's management of this surprising farm are these: The growing of only soiling and fodder crops, and the giving up the idea of pasture; continued double cropping whereby the land is in use from frost to frost; the returning of all excrement from the herd directly to the land as fast as it is made, the feeding of only the best cured hay, the sweetest and best made silage, the most nutritious condensed feeds the rearing of animals of only very high efficiency; applying the most thoughtful and kindly personal care of these animals; giving the closest scrutiny to the handling of milk.

The tiled part of the Detrich farm is all one oblong field. The different crops are grown in plots of one to five acres, one plot lying close against another, with no dividing roads or fences. The only fences are along one side and one end, separating the farm from the neighboring property. Along the opposite side is a narrow roadway running nearly the length of the farm, affording access to the various parts of the field.

Mr. Detrich is a plain, simple-hearted, Dutch-Reformed preacher, who attends to his ministerial duties with care. Some twenty years ago this little farm fell to him, supporting two cows and one horse, many fences, and a large mortgage. He knew nothing of farming and cared less. But the farm was a burden, and something had to be done. One of the two cows produced much more milk than the other. She seemed to be profitable, whereas the other was not. This set the preacher to thinking on cows. Up to this time he had not known that there are kinds of cows. He had known only cows. By inquiry and reading he learned that there are breeds of cows, some breeds excelling in certain lines. The cows on the old farm were Jerseys. He bought more Jerseys, and he bred Jerseys; this he has continued to the present time. He had to support these cows. He found that he could not support them on the old pasturing plan, that required too much land and lacked in definiteness and efficiency. He read books, newspapers, bulletins. He saw that his first consideration must be to improve the soil, for his land was not productive. The result of his study and investigation was the present system of soiling and fodder—growing all his feed (except the concentrated foods) all his bedding, and returning every particle of refuse and manure for the benefit of the farm. Thus he made "both ends meet" by keeping up the fertility of the farm without the direct buying of fertilizing materials. His land is wonderfully rich and as "mellow" as sawdust, otherwise he could not grow the feed and bedding for thirty cattle and two horses and sell a load of hay from the first mowing.

Mr. Detrich says: Just before our cattle are milked they are groomed and thoroughly cleaned. The attendant then washes his hands, puts on a gingham

apron and with a clean towel carried in his belt, wipes off the teats and udder of the animal before he begins milking. This towel is slightly dampened, so that no dust or other material can be stirred up with it. A clean towel is used at each milking. The milk is removed from the stable as soon as possible after drawn, stirred and set away and kept cool.

"The amount of milk produced by our herd during the winter and summer varies only slightly. In fact our milk test about 5.81 the year round. It is not tested by us, but by parties who get it. This is considered very good milk, and we use ever precaution to keep it in very best possible sanitary condition. All our supply goes to the home for the diseases of the lungs near here, for which we receive six and one-half cents a quart."

A boy and a man does all the work, except the ensilage work. His heifers give from 14 to 16 pounds a day, and the old cows from 16 to 18. The cattle are fed always after milking—5 A. M. noon, and 5 P. M. The feeds are bran, linseed meal, corn ensilage, rye, clover, timothy oats and Canada peas. Everything is chopped fine. Each cow has 4 cuxces of fine salt daily, mixed with the feed. A cow must drink 28 quarts of water a day.

Thursday night was spent in Newark, N. J., and next morning a trolley ride of one hour brought the party to Mr. Stephen Francisco's Fairfield farm at Montclair. The Lackawanna railroad pierces this country. Fairfield reminds one very much of Governor-elect Warfield's Oakdale home in Howard county. Here three generations of Francisco's have lived and each one has added something to the elegant residence. The fourth generation is there in the person of young Mr. Stephen Francisco, the younger son, a highly educated and polished young man, who has taken charge of one department of the Fairfield business. The elder son is a clergyman of German Reform Church.

Fairfield is now a company property, Mr. Francisco being president and one of the largest stockholders. In fact, he is the whole thing. The business is twenty one years old. It began with thirteen cows and has grown to five hundred and fifty.

For feeding this army of cows Mr. Francisco has a contrivance of his own. A shallow continuous trough of cement extends in front of each row of cows. Into this the various courses of the cow's bill of fare are served from a large feed car in front suspended from a steel track. This trough is also used for watering the stock, for the cows eat and drink off the same plate. The water for this purpose, as well as for washing the trough when meal is over, is drawn from pipes leading in at frequent intervals.

As for the food, it is not as easily procurable as the water and as may well be imagined the task of daily providing for the vigorous appetites of five hundred healthy cows is no light matter. Indeed, it keeps a large force of men busy summer and winter and involves the product of a six-hundred acre farm. The cow's bill of fare includes hay and grain of various sorts. Such quantities of this latter are consumed—over 2,500 tons in 1898—that a switch has been constructed by the Erie Railroad at its nearest station for the sole use of the dairy.

It is very important that the food and drink served to the cows shall be of the highest order. Certain forms of cattle food are conspicuous here for their absence. Hulls, screenings, brewers' grains, refuse from distilleries and starch factories—all these extensively used because of their cheapness and because, in some cases, they increase the amount of milk at the expense of its purity—are expressly forbidden at Fairfield.

Getting ready to milk is by no means a simple process. First, each of the five hundred cows must be made ready. To the visitor's eye they seem clean enough as they are. In fact he is greatly surprised to see them standing in long lines as sleek and clean as horses, but the reason is plain. They are treated like horses, groomed daily. But an additional cleaning is needed before they can be milked. Dust from the hay and bedding settles over their bodies and particles of this might reach the milk during the milking process. Each cow is, therefore, sprayed with a machine devised for the purpose and the additional precaution is taken to cleanse udders. The same cleanliness is required of the milkers. Before he can touch a cow each man must wash up thoroughly in the room equipped for the purpose with eight stationary basins and running water. Washing and nail cleaning over the milkers don their white suits and pass in line before the inspector.

To make assurance doubly sure the milking itself is not done in the stable proper at all. The cows are driven, no, scarcely that, for they never drive cows, least of all at milking time, and the word conducted comes nearer to the fact; the cows are conducted then in squads of twelve, to the milking room. This room stands high above the ground, with windows opening on three of its sides, and entirely separated from the rest of the barn. The pails used are of special pattern, with covered tops and only small sieve covered openings for the reception of the milk streams. The large cows which receive the milk are in turn swung through midair on a high cable road to the dairy proper, a Swiss-like structure at the foot of the hill. At Continued on Seventh Page.

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Fall and Winter Schedule.
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Leave Chestertown for Baltimore Monday, Wednesday and Friday at 8 A. M., stopping at Rolphs, Bookers, Quaker Neck, Cliff's, Bogies, Queenstown and Kent Island.
Leave Baltimore Tuesday, Thursday and Saturday at 10.30 A. M. for the above landings.

Steamer B. S. FORD.
Leave Baltimore, Monday, Wednesday and Friday at 10.30 A. M. for Rock Hall, Jackson Creek, Queenstown, Centerville and landings on the Corlica river.
Leave Centerville Tuesday, Thursday and Saturday at 8 A. M., stopping at the landings on the Corlica river, Queenstown, Jackson Creek and Rock Hall.
Special Saturday trips to and from Rock Hall. Leave Baltimore 3 P. M. Leave Rock Hall 5.15 P. M.
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