not be mixed or shallow. Where bare tips are noticeable to quite an extent, throughout the field, we allude the same to the fact that the silks formed last which represent the tips were too late for the pollen, and as a result were not fertilized.

By planting ears having defective tips that undesirable characteristic would soon become permanent or nearly so. Open tips have a tendency to increase the shallowness of kernels on the tip half of the ear which makes the corn on that portion of the ear undesirable for planting on account of the lack of uniformity compared with the kernels on the butt portion of the ear.

From the standpoint of the corn judge, butts and tips that do not meet the standard should be scored quite severely, and should carefully be rejected by the corn grower where the defect is too prominent.

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**CORN JUDGING. LESSON VI.**

*Kernel Study.*

The seventh division under which corn corn is judged is kernel study for which 15 points out of 100 are allowed; 10 for uniformity and 5 for shape.

The kernels should be uniform in shape, size, and color and true to the variety type. The shape should be such that the edges of the kernels touch from tip to crown. The tip portion of the kernel, that part attached to the cob and which contains the germ, is the richest in protein and oil and hence of the highest feeding value. For this reason the tip should be full and plump. A plump tip also denotes vitality and constitution. Corn growers should regard with suspicion corn that has weak and shriveled tips no matter how well the outside of the ear may look. At least 85% of all the oil in the kernel is in the germ which extends from within the tip upward, hence corn of
high oil content is preferable for factories where the manufacture of corn oil is emphasized. The time is approaching when corn may be purchased on a basis represented by its chemical constituents instead of by the pound or bushel. Milk and cream are now purchased almost universally by their butter fat content and grains will be the next in order. Tests by the Illinois Experiment Station show that the oil content in corn may vary from 2\(\frac{1}{2}\) to 7\(\frac{1}{2}\) and protein from 6\(\frac{1}{2}\) to 16. Protein is valued at 5 cents per pound while starch is less than 1 cent. It does not seem fair for a farmer who has used care in selecting high protein seed corn to be obliged to take the same price per bushel for his crop as one who is raising only ordinary corn.

When Wisconsin farmers market more corn we feel confident that the matter of selling by the test will be carefully investigated. At the present time nearly all the Wisconsin corn is marketed through farm animals which undoubtedly is the best possible way of marketing farm crops. By so doing we put our animals in proper condition for the market and save middle men’s profits on our crops as well as retaining the fertilizing elements contained therein to keep up the fertility of the farm.

A single kernel of corn is a fair index of the quality of all corn grown upon the cob from which it is taken, very little difference has been found in the chemical constituents of kernels taken from the same ear. A farmer with the use of a pocket knife and some knowledge of the kernel parts to examine, can judge the high and low oil and protein content nearly as well as a skilled chemist.

If seed high in protein and oil content is planted the progeny will be high in those desirable characteristics. One bushel of seed corn will plant about seven acres. Will it not then pay Wisconsin farmers to carefully select seed corn that is high in oil and proteins.