



Mailing-PO Box 265 Troy PA 16947 / Physical- 231 Gate #2 Lane, Alparon Park, Troy PA 570-297-3410

<https://theheritagevillage.org/pa-heritage-festival> contact us: heritagevillage231@gmail.com

BCHA Party Line Volume 14 Issue 5 May 2024



The Museum continues its tradition of a float in the Troy Memorial Day Parade.

Thank you to the construction crew: Dale Palmer, Deb Lutz, Mike Kelly, Chelsea Wagner, Ralph Knapp, Joseph Coster, Marty Roloson, Barb and Sue Ann Barrett.



Upcoming Events

Yard Sale Saturday June 8 (8AM-1PM)
Alparon Park Exhibit Halls

Don't miss our 'Fill-a-Bag' table \$5/bag

Animal Foot Trap Release
Workshop,

Tuesday June 18

6PM at the museum.

Terry Lutz will teach you how to safely release your pet from a foot trap. No cost, class limit 20. register via heritagevillage231@gmail.com or 570-297-3410.



Coming this summer-

This former ticket booth will be transformed into a 'Book Nook'

Stop by to checkout the book selection. Borrow and/or exchange a book.

Troy Town Cruisers car show cancelled due to the weather will be re-scheduled in July

Pennsylvania Heritage Festival

September 21 & 22 2024

Free Admission

Silo history continued

Green Fodder Ensilage Developments

While the preservation of dry grain has been accepted practice throughout history, the instances of the systematic preservation of green fodder went unnoticed until the end of the eighteenth century. In 1786, Professor John Symonds published his observations of the use of leaves in feeding cattle in Italy. Symonds observed the practice of storing leaves in pits covered with a layer of straw and then a layer of soil. This process was equally as popular as the use of casks. Symonds observed that they gathered leaves about the end of September or early October during the hottest time of the day. They were spread very thin and left for three or four hours. The leaves were then put into wooden casks, pressed down tightly, and the casks were covered with sand. The casks were quickly closed after each feeding was removed, in order to keep the leaves both fresh and tender during the whole winter.

An article published in Dublin in 1839 gave an account of a method of making “brown hay” which was recommended by Reverend Klapmeyer. The clover was cut and allowed to dry in the field for a day or so, then formed into a pile and trodden. It was then left to ferment for a few days before being stored.

Professor J.F.W. Johnston refers to the “brown hay” process in an article published in 1843. Johnston stated that, with some variations, this process was practiced in Germany, Austria, and Hungary as a means of making “Sauerfutter” (sour fodder) or “Vieh Salat” (cattle salad). He contended that the major advantage of this process of preserving green fodder was the fact that, when green grass or clover nearing maturity is cut, it contains a considerable proportion of starch, sugar, and gum which has not yet changed into the woody fiber found in its mature state. The easily digestible and nourishing substances of the green fodder were chemically changed and became less soluble and more difficult to digest when dried.

Johnston’s recommendation to the practical farmer was to retain as many of the feeding properties as possible of his grass and clover crops and turn his annual produce from the land to its greatest advantage. He cited the German system of digging ten-foot square silo pits that were then lined with wood and puddled on the bottom and sides with clay. A layer of the green crop was evenly spread in the pit, salt was sprinkled over it, water was added if the greens were dry, and the layer was then well trodden down by five or six men to remove all the trapped air. Wooden rammers were used to aid in packing the sides. A layer of straw was then added to separate each section for convenience in removing measured feedings. Then, the next layer was added. When the pit was full, the topmost layer was well salted, covered with boards and then covered with about eighteen inches of soil to exclude air. After a minimum of six weeks, the pit could be left open for successive feedings.

It was Johnston’s contention that this method of salting and preserving green crops in their moist state afforded the best solution for utilizing crops. He suggested that a careful series of experiments should be made in different localities to determine the relative value of feeding stock newly cut green crops and those that had been salted and preserved.

As a result of Johnston’s writings, Samuel Jonas began experiments around 1855 to fully utilize his corn crops. After harvesting his corn for market, he packed dried corn chaff mixed with green tares or rye chaff in his barns. The fermentation that took place as a result of the green chaff rendered the fiber of the dried corn chaff more digestible. Though Jonas later came to conclude that the straw used for chaff should be wheat or oats, his experiments were of great practical value.

Though experiments were being conducted in England and France, the credit for experiments with corn ensilage has been given to Herr Adolph Reihlen, a German sugar manufacturer and refiner. Reihlen had demonstrated the economy of the process of ensilage of beet leaves, beet root pulp, and maize on an extensive scale.

Reihlen had lived in the United States for several years and on his return to Germany began the cultivation of large dent (Indian) corn despite the short growing season of the Stuttgart climate. In 1856, an early frost injured his crop. Wishing to preserve it, if possible, he dug trenches and filled them with uncut green stalks, and covered them with a layer of soil. To his surprise, when opening the trenches several months later, the corn stalks were well preserved and readily eaten by his cattle.

Reihlen then began a series of experiments with corn ensilage in various stages of ripeness, with stalks and ears together, and separately, and also mixed with beet root pulp. By 1870, he was preserving corn in trench silos 10 feet deep and 15 feet wide with an aggregate length of 3200 feet. When the growing season permitted the corn to mature, Reihlen harvested the grain and cut the stalks for silage. During the short growing seasons, he cut the entire green crop for silage.

During the 1860's and 70's in Germany, France, and England, publications containing reports on the ensilage process for corn, beets, and other green crops became numerous. The acceptance of the process had proven to be a sound economical practice and was adopted on a wide scale.

In 1877, Mr. Goffart, a French gentleman farmer, published a book on ensilage. His book popularized and extended the practice of ensilage. Though Goffart was then given credit by the French government for the discovery of green corn silage, Goffart's book was a result of his experimentation and research over a period of twenty-five years. His first experiments in 1852 were unsuccessful and he states in his book that he overheard his foreman say to his workers: "This work that we are doing is all foolishness; Mr. Goffart had better throw his maize into the dung-heap at once, because that is where it will go at last." (to be continued)



The Heart of the Museum,
programs and events



'Farm Days

1866' again provided area

4th grade students an opportunity to peek into our

past. Thank you to the many volunteers who make this day possible.

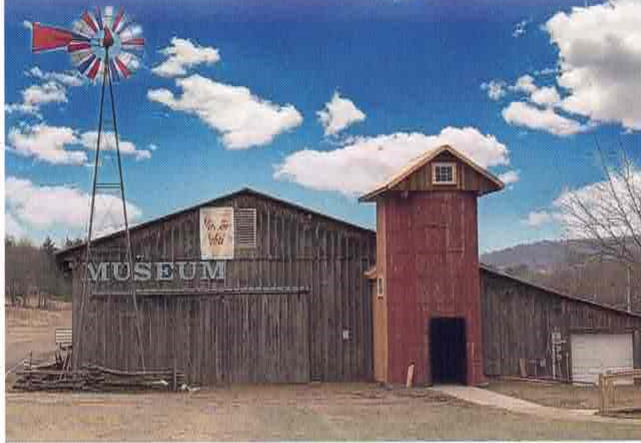
More pictures to come.



Ladies of the Troy High School class of 1970 recently enjoyed a 'Tea' in the Gregory Inn.



2024 SILOS OF BRADFORD COUNTY



HERITAGE VILLAGE & FARM MUSEUM

TROY, PENNSYLVANIA

DEDICATED TO PRESERVING THE HERITAGE OF BRADFORD COUNTY

Managed by The Bradford County Heritage Association

**MUSEUM OPEN
MAY-OCTOBER
TUES & SAT 11AM - 3PM**

Admission Fee Charged to Enter Museum

**HERITAGE FESTIVAL
SEPT. 21 & 22, 2024**

Alparon Park, 231 Gate 2 Lane
TROY, PENNSYLVANIA

Located a half mile north of the intersection of Routes 6 & 14 in Troy, PA.
Visitors should enter Alparon Park Gate 2.

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www.theheritagevillage.org  @TheHeritageVillage

Funded in part by The Bradford County Room Tax Grant. Only Service Dogs allowed on the grounds.

*All pictures shown are for illustration purpose only.

SEE OTHER SIDE



**Group
Tours
Available**




Check out our newest exhibit of this 20th-century wooden silo donated by Pauline Swingle.

Then proceed through 10 buildings, representing the bygone eras of yesteryear in the Heritage Village!

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SEE OTHER SIDE

Did You Know- (Why Do We Say That?)

'Put a sock in it'- **Meaning:** to be quiet; stop talking

Origin: Gramophones, the predecessors of record players, had large horns used to amplify the sound. Since they had no volume control, if the sound was too loud, listeners were forced to stuff a wadded-up sock inside the horn.



2024 BCHA Board of Directors

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