As always, we begin the year by looking at innovations and best practices to help you maximise the potential from your grass silage crops.

Taking the guesswork out of applying silage additives

A brand new and exclusive innovation from Kelvin Cave Ltd that addresses a problem that has beset the forage-making industry since silage additives were first introduced, was launched to much acclaim at the LAMMA show in January.

SilaScale comprises a robust system of load cells fitted to one trailer, the ‘master trailer’, within a fleet of silage trailers. This continuously measures the weight of forage harvested, and communicates this information via Bluetooth to the digital flowmeter of the additive pump in the forage harvester, adjusting the flow of product on a second-by-second basis.

SilaScale gives complete accuracy of additive delivery, avoiding both under- and over-application, which could both compromise forage quality and increase costs of production.

Until now there has been no system available to ensure the accuracy of additive delivery, with most farmers and contractors basing their application rates on guesswork.

“The operator guesses the throughput of the forage harvester; guesses the weight of crop in the silage trailer; and often guesses the output of the additive pump,” says Andy Strzlecki, technical director for Kelvin Cave Ltd and inventor of the system.

However, once SilaScale is set to the desired application rate, the equipment will continuously adjust the flow rates according to the fresh weight of forage entering the trailer. This means, for example, that dry matter changes during the course of the day which influence the weight and density of the load, will be continuously reflected in the additive delivery rate.

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“When the master trailer is full and breaks away from the forage harvester to go and tip its load, the flowmeter fixes its flow rate at the average for that load and continues to apply at this rate as subsequent trailers are filled,” explains Andy. “When the master trailer returns, the wireless connection is re-established automatically and, as the trailer is filled, the flow rate from the pump is recalibrated.”

With crop weights recorded 60 times a second and the information transmitted wirelessly to the flowmeter every second, the SilaScale’s precision of additive delivery is unparalleled.

“Applying silage preservatives and additives can have a major influence on forage quality,” remarks Andy. “Applying too little will often mean the product will not produce the desired effect but applying too much rarely results in an enhancement over and above that achieved with the recommended dose rate.

“The operator guesses the throughput of the forage harvester; guesses the weight of crop in the silage trailer; and often guesses the output of the additive pump.”

Andy Strzelecki, Technical Director at Kelvin Cave Ltd and the inventor of SilaScale.

“Both under- and over-applying are likely to be uneconomical in that under-use can lead to poor forage preservation while over-use results in extra, unnecessary cost. “A farmer or contractor who is certain that the right type of additive will be delivered in the correct quantity can not only be more confident of a successful outcome but will potentially make substantial financial savings,” he says.

You can view a short video on our YouTube channel, Kelvin Cave Ltd, that shows SilaScale in operation.
SilaPactor, the ultimate implement for compacting forage clamps, has been judged ‘Best Farm Product’ in the Western Morning News Countryside Awards for 2015-16.

The awards celebrate all that’s best in the rural West Country, and the SilaPactor’s prize as the ‘Best Farm Product’ follows receipt of the prestigious Dr Alban Davies Trophy at last year’s Royal Welsh Show, in a category that recognises the machine, implement or device which is likely to be of most benefit to Welsh farmers.

Independent trials have shown that the better a clamp is compacted the lower the losses due to poor fermentation. A well compacted silage face can be cut out more easily, and is more stable because air cannot penetrate as far into the remaining silage mass.

Attempting to compact a clamp using the weight of a tractor alone generally involves a lot of manoeuvring and using the resulting tyre tracks as visual confirmation that every part of the clamp has been compacted. However, achieving good compaction at the sides of the clamp is often compromised or results in damage to side sheeting and clamp walls.

SilaPactor speeds up the compaction process almost four-fold, saving both time and fuel. Rolling tight to the sides of the clamp is much easier, resulting in improved silage quality in this vulnerable area. SilaPactor has been shown to increase dry matter density by up to 40 per cent when compared to conventional tractor rolling. That’s an impressive 40 per cent more feed that can be stored in the same clamp, helping to save valuable space.

The standard SilaPactor is 3m wide, weighing in at 4,000kg with 11 individual rollers. An even heavier-duty model for large-scale operations has recently been introduced, and features 15 rollers spanning 4m weighing in at an impressive 6,000kg.
Cumbrian beef, sheep and arable producer, James Marshall, entered the world of growing and feeding beans with some trepidation. A lack of information on how to preserve and store the crop combined with little industry advice on how to incorporate beans into a ration could easily have put him off the idea altogether.

But, as the manager of the Mounsey-Heysham family’s Castletown Estate, which comprises 1,740 hectares (4,300 acres) between the rivers Eden and Esk to the north west of Carlisle and includes 1,093 ha (2,700 acres) of environmentally sensitive salt marsh, he believed he had to find a way.

He knew beans could help him meet the Basic Payment Scheme’s greening rules – both through achieving the crop diversification required and also in the creation of ecological focus areas (EFAs) – and he knew their high levels of protein and their nitrogen-fixing credentials would be of commercial value to the estate.

“We particularly wanted to produce home-grown protein for the beef,” says Mr Marshall, describing the 625 head enterprise which comprises 60 native suckler cows and their progeny and around 500 head of bought-in stores. “But we’d always bought in our protein in the past, and didn’t really think we’d be able to grow pulses very successfully.”

The farm itself is low-lying, rising from sea-level to around 11 metres above, and holds high levels of ground water in some areas for much of the year. The salt marshes themselves – which carry the cattle through the summer as well as the farm’s ‘salt marsh lamb’ which is destined for Marks and Spencer – have to be managed with the utmost sensitivity and in accordance with the tides and are part of an environmental scheme with Natural England.

Many farmers growing legumes for the first time have been asking how to store and feed their crops. Three Kelvin Cave Ltd clients have reached their own, different solutions for preserving beans, each saving considerable sums by cutting, or even eliminating, bought-in protein.
But Mr Marshall needn’t have worried about the farm’s ability to grow beans and recognises that even in a difficult year the crop has been a success.

“We planted our first 70 acres [28 ha] of spring field beans in 2015 when the season was cold, wet and late,” he says. “They were in the ground by late March to late April and we harvested them between 22 September and late October, although ideally they’d have come in earlier.”

The first batch of 14 ha (35 acres) – planted on the farm’s lightest, sandiest soils – was harvested with a combine, coming in at an ‘unexpectedly high’ fresh weight yield of 4.3 tonnes/acre (10.6 t/ha) and at a moisture content of around 35 per cent.

When the decision had to be taken about the beans’ preservation, Mr Marshall turned to crimping – a process he routinely employs with moist cereals – involving rolling the grain, preserving with an organic acid-based product, and compacting and sealing in a pit on the day of harvest.

The process is said to suit the farm, with its absence of grain drying facilities and a limit on the availability of dry storage, very well.

“If I have to combine dry I consider I have failed,” says Mr Marshall.

However, although he could see the attraction of the crimping process for preserving the moist beans, he knew that excluding air from the clamp – essential for the prevention of spoilage – would be difficult to achieve with such a large ‘grain’.

It was faced with this dilemma that he had the idea of mixing the rolled beans in a wagon in a 2:1 ratio with brewers’ grains, and applying the same preservative, Crimpstore 2000S, he had regularly used on his crimped cereals.

Michael Carpenter, northern regional manager for Kelvin Cave Ltd, was supportive of the approach, acknowledging the difficulty of achieving anaerobic conditions in the clamp for a crop such as beans.

“The brewers’ grains seemed the perfect product to fill the air gaps between the beans, and the crimping product James chose would rapidly reduce the pH of both feeds in the mix,” he said.

“This would mean retaining the maximum nutrient value of the crimped beans, achieving a controlled fermentation and protecting both components of the feed against spoilage organisms which could otherwise cause deterioration at the opened feed face.”

Mr Marshall concurred that even the brewers’ grains benefitted from the extra preservation and lasted far longer than would typically be expected.

“Brewers’ grains in a pit in August quickly go mouldy,” he says. “After about two weeks you have wasted a lot of energy and you start to see the yeasts and moulds.”

The new mixture, in contrast, would last as long as required and could either be fed as a high protein concentrate (see analysis in box) as a summer buffer feed to the finishing group, or used in winter as part of the total mixed ration.

Compiling the basis of the TMR himself and fine-tuning the quantities through the Kelvin Cave rationing programme, Mr Marshall has arrived at two rations – for growing and finishing groups – which have proven to be effective, highly palatable and safe (see box below).

### Analysis of the beans/brewers’ grains mix (on dry matter basis)

<table>
<thead>
<tr>
<th>Component</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crude protein (%)</td>
<td>26.85</td>
</tr>
<tr>
<td>Starch (%)</td>
<td>32.22</td>
</tr>
<tr>
<td>ME (MJ/kg DM)</td>
<td>12.8</td>
</tr>
<tr>
<td>Dry matter (%)</td>
<td>51.6</td>
</tr>
</tbody>
</table>

“We feed quite a lot of whole-crop cereal – usually barley – so this is relatively low protein and complements the high protein of the brewers’ grain and bean mix in the finishing ration very well,” he says.

Added to this is fruit peel and crimped barley (both relatively low protein) together with a high energy, high protein syrup produced as a by-product of bio-ethanol production.

In the overall analysis the finishing diet delivers metabolisable energy of 11.86 MJ/kg DM, 14.88 per cent crude protein, 37.02 per cent starch and 37.13 per cent neutral detergent fibre (NDF).

Performance on both rations has exceeded expectations, with the finishers gaining 1.8kg per day compared with a predicted daily liveweight gain of 1.6kg.

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Michael Carpenter attributes the better-than-expected performance in part to the ration’s high palatability and intake characteristics and in part to the rumen-friendly nature of the ingredients.

“The starch in the ration is slowly fermented in the rumen while the ration is also high in digestible fibre with plenty of scratch factor,” he says.

Mr Marshall concurs and adds: “We have no problems with acidosis or laminitis and by weighing the finishing cattle every two weeks, we find ourselves moving animals through the system more quickly than in the past.”

Specialising in native beef, including four types of Galloway (Belted, Black, Dun and White), as well as White and traditional Shorthorns, Aberdeen Angus, Herefords and Highlands, he also adds dairy crosses and even pure Holsteins as opportunistic purchases.

Store cattle are bought throughout the year between 12 and 18 months at 350 to 550kg and will stay on the farm for around six months to as much as a year, and are destined for a range of outlets, from local butchers to the Morrisons Traditional Beef Range.

Having also taken half his bean acreage as whole-crop last year, Mr Marshall now plans to increase the overall acreage to 85 (34 ha) and harvest it all as crimp.

“I hope to crimp it all as it means the beans will come off earlier and it will help the following crop,” he says, remarking that, budgets permitting, he plans to install more clamps.

The farm’s agronomist, Simon Nelson from Agrovista, expands on the agronomic benefits, remarking: “A lot of the beans on this farm were grown on light, sandy and hungry soils which have little residual nitrogen.

“The beans which were harvested last September have been followed by a hybrid barley, so the expectation is that we will have higher yields from this year’s barley because it’s following a nitrogen-fixing crop.”

### Finisher ration (fed ad lib)

<table>
<thead>
<tr>
<th>Kg freshweight per tonne of mix</th>
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</thead>
<tbody>
<tr>
<td>Whole-crop barley (undersown)</td>
</tr>
<tr>
<td>Crimped barley</td>
</tr>
<tr>
<td>Beans/brewers’ grains mix</td>
</tr>
<tr>
<td>Fruit peel</td>
</tr>
<tr>
<td>Distillery syrup (from bio-ethanol production)</td>
</tr>
<tr>
<td>Mineral</td>
</tr>
<tr>
<td>Limestone granules</td>
</tr>
</tbody>
</table>

### Grower ration (fed ad lib)

<table>
<thead>
<tr>
<th>Kg freshweight per tonne of mix</th>
</tr>
</thead>
<tbody>
<tr>
<td>Second cut grass silage</td>
</tr>
<tr>
<td>Crimped barley</td>
</tr>
<tr>
<td>Beans/brewers’ grains mix</td>
</tr>
<tr>
<td>Whole-crop beans</td>
</tr>
<tr>
<td>Mineral</td>
</tr>
<tr>
<td>Limestone granules</td>
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</table>

What is crimping?

Crimping involves the rolling of early-harvested cereals or legumes through a crimping machine, such as those in the Korte or Murska range, to expose the carbohydrate and protein. The buffered organic acid-based preservative, Crimpstore, is then applied.

This ensures a controlled fermentation and maximum nutrient retention once stored in airtight conditions in a clamp (or plastic tube). Beans can be crimped at moisture contents of 25% to 35% (cereals from 25% to 45%).

Crimped crops must remain sealed for at least three weeks and can then be fed throughout the year. Because of the bean’s large size, crimping beans with a complementary product such as brewers’ grains, which will help fill air spaces and create anaerobic conditions, has met with success.
William Maughan has made a saving of well over £130 per tonne by switching from bought-in to home-grown protein and now says Propcorn NC-treated beans will remain a mainstay of his beef ration. 

“We’d been considering growing beans as a source of home-grown protein for many years and I was finally prompted into action by the greening rules required for the Basic Payment Scheme,” says William, who farms in partnership with his father, David, and Uncle Peter, between Darlington and Barnard Castle in County Durham. 

As an arable, beef and free-range egg producer operating out of two tenant farms on the Raby Estate – Morton Tinmouth West and Denton Grange West – he has always tried to grow and store his crops close to where they’re required rather than cart them over the three mile distance between the two farms. 

For many years, this has meant using Propcorn NC-treated barley on one farm and crimped barley on another, where one premises has a suitable under-cover shed for conventional grain storage, and the other makes use of an outdoor clamp to preserve the barley as crimp. 

“We’ve been taking advice on feed preservation from Kelvin Cave’s Michael Carpenter for many years so we worked with Michael when we were considering beans,” he says. 

“I did have concerns about growing beans as I know harvest can be in late November or December in this part of the world,” he says. “We often won’t get a dry period at that time of year, and we thought a delay could cause problems if the crop was ripe but still damp.” 

The team decided their best way forward was to take an early harvest of a 20-25% moisture crop and preserve with the non-corrosive product, Propcorn NC. 

“This meant harvest would be around three weeks early which is a big attraction for our business and fits in well with other arable operations,” says William. “We often won’t get a dry spell in October or November but had no problem last September, and found the beans sailed through the combine.” 

For processing they used local contractor, Austen Richardson, whose Korte 1400 (supplied by Kelvin Cave Ltd) has fluted rollers which are important for penetrating deep into the bean and pulling them through to flatten them. The Propcorn NC is applied through the mill. 

The spring-sown beans were heaped in the yard and processing took place on the day of harvest. They were stored in ambient conditions in a straightforward shed. 

“Propcorn-treated feeds don’t need airtight conditions, which is one of the big attractions of this preservation method,” says Michael Carpenter. “When the preservative is applied at the correct rate, the beans will remain stable in a heap without heating or moulding throughout the year.” 

William raises the benefit of the non-corrosive nature of the product which he says he chose out of respect for his contractor’s machine. 

“I made a significant investment in the Korte 1400 when I took on contracting in this area,” adds Austen Richardson. “We have used the old, original Propcorn in the past which has a strong smell and produces lots of fumes - to the extent that you’d work with a mask in an enclosed space. 

“The new NC product is noticeably better and much kinder on the machine,” he says. “It’s also important that Rob, our regular operator, has good working conditions and this product doesn’t burn if he gets it on his hands.” 

William says he is very pleased with the ease and outcome of the whole process, and describes the treated beans as like ‘crinkle cut crisps’.

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Whole-cropping beans was not the natural choice for Northumberland farmer, Edward Carins from Broom Hall in Black Callerton, north west of Newcastle. As a livestock producer, arable farmer and farm contractor – operating in partnership with his brother, Ridley – he had all the equipment needed to harvest, dry and store the beans and hadn’t given whole-cropping a thought.

“At 28% protein and with a dry matter only marginally lower than the pellets, we were able to supply all protein in the ration from home-grown sources,” says Michael.

“We needed to re-balance the minerals as some of that requirement had been supplied by the pellets, and were able to do so with a high quality product,” he adds.

Pricing the beans at £160/tonne (which included all growing, processing and preservative costs) compared with the 36% protein pellets at £296/tonne, William worked out the savings he was making.

“The cost per kg liveweight gain was between 5p and 6p less with beans, equating to a saving of up to £20/head over the period beans are fed,” he says, emphasising that this saving took on board the need for extra minerals and the slightly lower dry matter of the beans compared with the bought-in concentrate.

Remarking that his figures were based on ‘extremely conservative estimates’, William says he hopes to grow and feed more beans in future.

“Our plans for the 2016 crop rotation were made last summer and seeds were purchased before we had the experience of harvesting and feeding the beans,” he says, regretting that beans haven’t been planned into this year’s rotation.

“Theyir ease of use is one of their big advantages as they are processed at harvest, and there’s nothing to do – no milling or mixing – when feeding through the winter,” he says.

“We are also very pleased with the bulls’ health and performance on their forage-based ration, with an average daily liveweight gain at 1.27kg/day,” he says.

For 2016 he says he hopes to buy beans from nearby growers but for the following year, he will increase his own farm’s acreage and hopes to feed all of his beef – both heifers and bulls – on the home-grown ration in 2017.

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Whole-crop beans for roughage and protein

Using Kelvin Cave’s rationing programme they were worked into the forage-based ration (see box) with the beans taking the place of the bought-in protein pellets completely.

“Combined beans worked well in our crop rotation and at its simplest, we were feeding our beef a ration of dried or Propcorn NC-treated beans, crimped wheat and bread – with straw in racks for the long fibre,” he says.

With 160 suckler cows on the 1,200 acre grass and arable farm and all of their progeny taken through to finishing, this largely home-grown ration was both high quality and cost-effective.

“There was no real reason to change as the cattle did well on it, but I never liked wasting the bean straw,” says Edward. “I knew it would make good roughage for feeding the cattle although I didn’t like the idea of having to bring someone else in to do the job.”

Bull beef finishing ration (Morton Tinmouth) (mixed in wagon)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>9.2 kg first cut silage</td>
<td></td>
</tr>
<tr>
<td>5.8kg crimped barley</td>
<td></td>
</tr>
<tr>
<td>2.25kg dry barley</td>
<td></td>
</tr>
<tr>
<td>1.2kg Propcorn NC-treated beans</td>
<td></td>
</tr>
<tr>
<td>0.3kg straw</td>
<td></td>
</tr>
<tr>
<td>100g mineral with yeast</td>
<td></td>
</tr>
<tr>
<td>80g limestone flour</td>
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</table>

Continental x dairy beef started on ration at approx 300kg and fed until sold at around 650kg.

Liveweight gain: 1.27kg/day; cost: 104p/kg LWG
He eventually took the plunge around five years ago, having spoken to Kelvin Cave Ltd’s northern manager, Michael Carpenter about whole-crop preservation, and having ‘seen other people’s results’.

“Even paying someone else to do it, we found it to be very beneficial,” he says. “In just a day’s work the whole job was done and we had no waste and now have a high protein ingredient with plenty of scratch factor in the diet.”

Being meticulous about the whole-cropping process, he says he rolls in thin layers as the crop comes in; does not over-fill the pit and uses O2 Barrier 2in1 as both side sheets and over the clamp.

The highest spec silage preservative, Safesil, is chosen for its track record in all situations, since it can be difficult to create the anaerobic conditions required for good whole-crop preservation.

“Safesil is the most reliable product to deal with whole-crop as it gives unrivalled aerobic stability,” says Michael Carpenter. “Because of the high dry matter of the crop and its stemmy nature it can be difficult to achieve adequate compaction.

“Failure to exclude air makes the environment an ideal breeding ground for yeasts and moulds so by choosing Safesil – which contains human food-grade preservatives – we know these spoilage organisms will actually be killed,” he adds.

Edward says: “We are very pleased with the results from both the small clamp which we opened early and the main clamp which we didn’t open for four weeks.”

Now feeding a ration comprising whole-crop beans, crimped wheat and bread – which is weighed by the loader tractor and mixed on a concrete pad – Edward says the beans and wheat complement each other very well.

“We particularly like harvesting beans as whole-crop as we can take them earlier – probably in late September – rather than mid-October if we were combining,” he says. “This means we can get on the ground sooner with the winter wheat which we find does very well when following beans.”

However, Edward says he is always flexible about how he will harvest and store his beans and has benefited from the versatility they bring.

“Nothing on this farm is set in stone – we will do whatever suits the year,” he says.
Top quality silage in the Grampian foothills

Making high quality silage in the foothills of the Grampians is always going to be a challenge. Farm manager, Donald Barrie, has done it so well for the past three years that he has been able to reduce his silage ground by 20 per cent.

Farm manager, Donald Barrie, has an embarrassment of riches in his silage clamp at Glensaugh, the James Hutton Institute’s farm at Laurencekirk, Aberdeenshire. For three consecutive seasons he has preserved forage of such a high standard that he has covered each year’s surplus with the following season’s crop, feeding it to the stock – comprising 900 ewes, 50 suckler cows and 100 breeding hinds – up to three years after it was made.

Farming 2,500 acres (1,000 hectares) of largely acid moorland at an altitude of 180 metres (600 feet) in the foothills of the Grampians, making good silage is not a foregone conclusion.

In fact, previous years have seen many disappointments as contractors and staff have battled with wet weather and difficult conditions.

“In the past we have sometimes struggled to make stable silage, and losses in the pit have tended to increase as the winter has progressed,” he says.

“By spring time the silage fed has sometimes been of a poor quality as it has been exposed to the air for so long.

“Silage fed in May has often been at its worst, which is exactly when we need nutrition to be good as it’s when our cows go to the bull,” he says.

However, 2016 sees a completely different picture as Donald faces silage-making with his biggest surplus and highest quality yet of silage in the clamp.

Describing the 2015 crop as having ‘the best aerobic stability I have ever seen with absolutely no wastage at the shoulders or face and staying cold to the touch all year’, he says that he has to find a way of using it up.

With a metabolisable energy (ME) of 12.1 MJ/kg DM and exceptional digestibility (D value 76), he says he is able to use the silage across many classes of stock.

“This year, we’ve used it to fatten lambs, to grow on suckled calves and to feed our breeding stock,” he says. “In fact, the quality has been so high that we’ve been able to use it to replace our barley blend which also has an ME of about 12.

“Silage in the past may have fallen down on digestibility, but with a D value of 76, that’s not a
problem and at the beginning of this winter, we fed silage without the barley blend at all with no ill effects,” he says.

The lack of waste at the clamp has also allowed Donald to reduce his cutting area, which has been pared back from 54 acres [22ha] in 2013 to 42 acres [17ha] today – representing a reduction in area of over 20 per cent.

Donald says the farm’s silage-making turned the corner after a meeting with Kelvin Cave.

“We were introduced to the idea of using the silage preservative Safesil, rather than a bacterial inoculant, which we found stabilised our forage from the moment it was clamped,” he says.

“We used the preservative for the first time in 2013 and noticed the silage lasted very well. So, it was when we came to ensile the 2014 crop that we broke down what remained in the pit, ramped it up and put the new crop on top,” he says. “This was a completely new experience for me and although it may not be recommended practice, it has worked very well and we repeated the same process with an even bigger surplus in 2015.

“I certainly wasn’t worried about the quality of what remained in the pit as you could see and smell how stable it was.”

Kelvin explains how the silage preservative Safesil works, and says its ingredients are the same as those used in human food preservation.

“These ingredients include sodium nitrite which kills harmful bacteria, and sodium benzoate and potassium sorbate, which are the only commonly used preservatives proven to eliminate the activity of moulds without compromising fermentation,” he says.

“This has been demonstrated to be a far more consistent and effective approach than using a bacterial product where results from year to year can be variable,” he says.

Donald says he concurs with these observations but says it’s also important to be meticulous with the whole silage-making process.

“Our entire winter feeding regime depends on having fodder of a consistent quality, so we have no option but to get it right,” he says.

“We operate in a fairly precarious environment here where weather windows are short and few,” he says. “Last year we cut at the end of June, which is early for Glensaugh, and reduced the length of our wilt because of the catchy weather.

“The crop was tedded out to speed up the wilt, and rowed up just before chopping,” he says.

“The contractor, DM Carnegie, did a really good job and brought the silage in and pitted it quickly, with everything completed within 24 hours.

“However, I dug my heels in and insisted on waiting to cut in the afternoon which I’m certain helped get sugar levels up. I also delayed chopping until the afternoon to raise dry matter and minimise effluent loss,” he says.

“Compacting the silage is also vital so we put two tractors on the clamp and made sure they compacted the shoulders, because if you get settlement here the air will get in,” he says.

“Sheeting is also a skilled job and we cover with the double layered O2 Barrier 2in1, and manage the jointing process properly,” he says.

“Everything is much more controlled than before and as little as possible is left to chance.

“But of all the changes we have made, Safesil has definitely made the biggest difference although it took me a couple of years to build confidence in the product,” he says. “In fact, I was concerned about the cost at the outset as I was recommending to our Institute’s management that we actually used one of the most expensive products.

“But this has turned into an overwhelmingly good news story and it chimes very well with the Institute’s belief in the conservation of resources,” he says. “The payback has been environmental as well as financial as we are burning less diesel, using less fertiliser and have taken out a huge inefficiency which was the amount of material we quietly lost after the pit was opened or threw away at the end of the season.”
Dates for your Diary

Come and see us at any of the following events throughout 2016:

18 May
Scotgrass
SRUC Acrehead, Glencaple Road, Dumfries

20 May
Beef Expo
Bakewell Agricultural Business Centre, Bakewell, Derbyshire

9 - 11 June
Royal Cornwall Show
The Royal Cornwall Showground, Wadebridge

23 - 26 June
Royal Highland Show
Royal Highland Centre, Ingliston, Edinburgh

20 July
Driffield Show
The Showground, Kelleythorpe, Driffield

18 - 21 July
Royal Welsh Show
Llanelwedd, Builth Wells, Powys

18 August
Denbigh & Flint County Show
The Green, Denbigh

14 September
UK Dairy Day
The International Centre, Telford

5 October
Dairy Event
Bath & West Showground, Shepton Mallet