

# WEEKLY TRIBUNE,

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Devoted to Science, Agriculture, Education, and General Intelligence.

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**THE WEEKLY TRIBUNE,**  
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Agents and others writing to us should make the names of persons and places so plain, that no mistake can arise therefrom, and correspondents should always bear in mind that long articles are seldom read.

### Agricultural,

#### BUTTER-MAKING.

The following article on butter-making is contributed to the "Rural New Yorker" by A. D. Hurl, who has taken many premiums in New York State Fairs.

"First, I consider that it is absolutely necessary to have good, sweet pasturage, with an abundance of the best grasses, and an unstinted supply of pure fresh water, not such detestable stuff as can be found in stagnant pools, but such as you behold when you 'see the rill from the mountain joyously gleam,' where the cows can slake their thirst and feel invigorated. The pasture should have shade trees sufficient to accommodate all, without the necessity of disturbing each other in the excessive heat of midsummer. Then have cows suitable for a butter-dairy; not those that give the largest supply of milk, but the richest, yielding a large supply of the rich, orange-colored cream. The cows should be salted regularly, at least twice each week, as it will keep them in health and in a thriving condition, which is needful for profit. Always be sure to drive them carefully to and from the pasture; never allow them to be worried by boys or dogs, as it will tend to heat the milk and often cause great delay in the churning, which some will impute to witchcraft, and that correctly, but the witchery, I believe, is in over-heating the inoffensive cow and often causing injurious effects upon the poor dumb beast.

Always be regular in your time for milking, and let one person, (as much as possible) milk the same cow or cows, and be sure to milk them as quickly and thoroughly as possible, for you thereby save the richest part, and often save knots from forming in the teats, or causing a milk fever, or inflammation in the udder. A clean, cool, airy and light room (the lighter the better) is the most suitable place for the pans, and racks instead of shelves, is considered the best, as the air can circulate freely around the pans, cooling the milk more evenly. A common house cellar will very seldom be found a suitable place for setting milk, and the cream or

milk in a cellar should never be placed on the floor or bottom, for if there is any impure gas in the cellar it will settle to the ground, causing the cream to be bitter, and a poor quality of butter will be the result.

After setting the milk away it should never be disturbed again until it is ready to be skimmed, which should be done as soon as possible after the cream has risen and before the milk has curdled; all the gain there is in quantity after about twenty-four hours' setting you must lose in quality. Keep the cream in stone pots or jars in a cool place in summer (moderately warm in winter) Sprinkle a little salt in the bottom, every time you add a fresh skinning of milk. Never churn until at least twelve hours after the last cream has been put into the jar.

After the cream has been churned and the butter properly gathered, it should then be washed in cold water and changed two or three times, or until there is no coloring of milk about the water; the whole of the milk must then be worked from the butter, and it should be saked with about twelve ounces of the best Ashton dairy salt, well pulverized, to sixteen pounds, or three-fourths of an ounce in each pound of butter. The salt should be evenly worked through the entire mass. I differ much with many of our butter makers in the quantity of salt, but have taken the first premium at our country fair (in the Fall) on June-made butter that was salted with half an ounce at each pound, and packed immediately, without a second working, and that butter, when thirteen months old, was just as sweet as when first churned.

Always pack immediately, as it tends to make it streaked if it is worked a second time. It should be packed in jars, if for home use; if for market, in the best oak firkins or tubs, which should be well soaked with cold water, then scalded and steamed by pouring boiling water in, and covering to keep the steam in for a short time, say twenty or thirty minutes. Then pour off the water and scrub the firkin with soda, then wipe out the surplus give it a slight rinse and, when cooled, it is ready for use. When the firkin or jar is full, cover the butter with good sweet brine, to exclude the air."

#### PICKLING SEED WHEAT.

A correspondent in the Prairie Farmer writes:—

In Scotland, where I learned my rudimental practice, washing and drying with lime was, from earliest recollections, practiced in one way and another, universally. Sowing without such preparation was the exception, not the rule.

Notwithstanding, we had smut, balls or black and to a degree that, especially in flail-threshed grain—in mill-threshed less—so darkened its color as to reduce its price for milling purpose. This I am inclined to attribute to partial washing rather than to the ineffectiveness of proper thorough washing as a preventive.

Our method practiced, is laying the seed thin on the floor, sprinkling the brine, (or cattle urine, as is sometimes used) of a density, with salt, swim an egg, over the mass. Thus, layer wheat and sprinkling of the pickle to the quantity wanted for one time, or day's sowing, and making it dry for sowing by mixing with it a sufficient quantity of lime. Another way is, to empty the grain into a tub of brine, stir and allow to settle; then all that floats is skimmed off, the brine is drained off, the wheat emptied upon the floor, and it is dried with lime.

It will be observed that the latter method is a thorough washing or steeping, whilst the former is but half a measure, neither washing nor steeping, but only a partial sprinkling, which cannot be expected to have even damped the whole of

the grain undergoing the operation. In the method of immersing the seed it will be remarked that nothing but what sinks in the pickle is good for seed—smutty, light grain and various seeds of weeds being skimmed off and thrown aside, while that that undergoing the sprinkling process is all taken as it may be, sound or insound, smutty or pure. If there still remains, from some imperfection in the operation, or incompleteness of the antidote, something that induces or produces some smut in the produce of the immersed, what may be expected of that from the simply sprinkled seed.

In my young years—not now remembering of any well defined reason for the practice—I must have been going it blind, empirically; and if ever I have read any intelligent explanation I must have entirely forgotten it. But I apprehend the philosophy of it to be this: If the new slaked hot lime kills everything but what is capable of producing sound clear wheat, skimming is of no use, the application of the hot lime to the wet or damped grain, can be equally well done (provided the wheat is damp) whether the grain be skimmed or not. But I am inclined to believe that the only or chief use of the lime is to dry the mass for its more perfect distribution in sowing, and that the specific virtue of the operation lies not in the lime, or the chemical change in the liquid, but simply by the comparative specific gravity of the pickle used, to the grain being washed, in order to separate the light and unsound from the heavy and good.

Unless, therefore, it can be known that lime serves other purposes than mere drying it for the advantages of handiness in sowing, I have reason to think that its use for this purpose, does harm oftener than we suppose, of its application, in conjunction with the wetting or dumping, does kill all that is sickly, it may and does under some circumstances injure the vitality of the best of seed.

It is a well known fact that kiln-dried grain does not grow well, and the practice of farmers in scrupulously steeping and liming no more seed than they expect to need within ten or twelve hours, and washing off the lime of any portion more than they can use in one day, that they may not lose it the next, is good evidence that lime, in a new slaked hot state, adhering to damp grains has a similar effect to kiln-drying—burns and destroys its vegetation power. I remember of once having heard it remarked by a shrewd farmer that he suspected "that liming of the wheat to be no better than it was called." But there being no means of learning the actual vitality of the seed they hold in their hand, farmers are guided by the results or produce of the quantity they sowed "last year," and other circumstances, such as appearance, how harvested, ripe or unripe, well cleaned by a strong blast fanning mill, etc., and fill their fist in sowing accordingly. Nothing more is detected against the suspected lime and liberal application of lime to "dry it well," and give it a good handful of seed, are the renewed injunctions from year to year. Lest I forget, let me ask here, cannot some of your experimental farmers, such as Dr. Hinkley, test this matter?

I had always a desire to satisfy myself of the doubts I entertained of the efficiency of the liming process. In Canada I resolved on giving myself the benefits of my doubts, and sowed half of a field of wheat with seed immersed and dried with lime, and the other half wheat just as it came from the thrashing mill. My object being, not to test the smut question, but whether wheat thus limed was in any degree injured in vitality by it. The result demonstrated my doubts to be correct: the steeped limed seed braided, or came up, much thinner—I think about a third thinner—then the portion from

the seed which was not washed and limed, but sown as it came from the mill. Another circumstance in the case threw additional light upon the question. I filled my hand as full to cover the same ground as I had elsewhere and put equally as much seed on the steepest and limed as in the other portion, but who surprised me most was to see it come up so much thinner than I had ever seen the same quantity of seed produce elsewhere, and with this consideration in its favor, viz: that of fine growing weather (it being spring) and no drawbacks that attend the growth of winter wheat. This case satisfied me that lime does thus destroy, in some degree, the vitality of wheat. It was a plain experiment—sowing with and without liming—the limed portion was too thin a crop, and the unlimed was a thick standing, good crop.

I believe in the preventive in question for smut, and I also believe liming of wet or damp wheat to be injurious to its vegetative or producing qualities.

In practice, henceforth, I would draw the line thus: If I could get a suitable substance to so dry steeped wheat as to fit it for sowing, I would never use lime at all at any time, but in sowing spring wheat, when the heat of the earth

already given to the seed by the lime, and tend to destroy it, as in the case above detailed, which was spring wheat. With fall wheat it is different: so far from the sun, weather and earth in increasing the damage by the lime, each of these influences have an opposite effect, and neutralize too burning lime, and save much that would have been scorched to death. Possessed of good and clean seed I should not certainly wash and lime for either spring or fall sowing. With seed of doubtful purity and soundness, if I had to dry with lime, I should allow extra seed for the lime-killing process. Is there nothing equal to lime for drying? Who will experiment further on this?

#### DISINFECTING PASTE FOR DRESSING WOUNDS.

Prof. Graca Calvert has published a note concerning a disinfecting paste lately brought into use in Paris for the dressing of wounds, pointing out that as coal-tar is one of the ingredients of the paste, which probably will be used in the hospitals of our countries, it is important to be well informed as to the kind of tar; he shows that there is an extreme variation in the composition of coal tar, for, while the tar of Newcastle is almost exclusively naphthaline that of Boghead coal is paraffine, and that of Wigan canal coal is bazine and carbolic acid. In short, there appears to be a difference in each kind of coal experimented on. Of the substances above named, carbonic acid has remarkable antiseptic properties; dead bodies injected with a weak solution of it may be kept for dissection several weeks, and a piece of horse-flesh dipped in the acid, and hung up exposed to the weather, kept for more than three years without decomposition. The paste referred to, is composed of one hundred parts plaster of Paris, and three parts of coal-tar. When applied to wounds it immediately neutralizes the sickening odor of even the most offensive. Tar has long been known and used as an antiseptic; and in the last century, Bishop Berkley wrote a treatise to demonstrate the medical virtues of tar-water.

**A GOOD BLACKBERRY WINE.**—To make a wine equal in value to port, take ripe blackberries, press the juice from them, let it stand 36 hours to ferment (lightly covered) and skim off whatever rises to the top; then, to every gallon of the juice, add 1 quart of water and 3 lbs. of