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ANDREW LIPSETT,

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Poetry

Katie's Answer.

O, Katie, a rosy, it is true;
But her eyes, like the skies, are so blue,
And her dimples, so sweet,
And her smiles so neat,
She dazed, and I she bothered me, too—
Till one morning we went for a ride,
When I saw her, a bride, by my side,
The darling, she sat,
With the wreath on her head,
Ninth party girl's chin tier tied.
An' I least arrah, thin, how it bate—
For me Kate looked so trimm' an' swate,
Wid cheeks like the roses,
An' all the red spots
That grow in her garden so neat.
But I sat just mute as the dead,
Till she said, wid a toss of her head
"If I'd knowned that to-day
Ye'd have nothin' to say,
I'd have gone wid me cousin instead."
Thin I felt myself grow very bowdy,
For I knew she'd not scold if I would
"Ye the love at me heart
That would never depart
Though I lived to be wrinkled an' awid."
An' I said: "If I dare to do so,
I'd lit go av this waste, an' I'd throw
Both arms round yer waist,
An' be stallin' a taste
Y' thin lips that are coakin' me so."
Thin she blushed a more ligent red,
An' she said, without raisin' her head,
"An' her eyes looking down,
Nath' her lashes so brown,
"Would yer like me to thrive, Mather Ted?"

Agriculture

How to Make Superphosphates.

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By planting in the spring, you destroy many weeds, by thoroughly preparing the soil then, while the plants have the great advantage of getting a full season's growth in loose, mellow soil, which is not the case with fall planting, for the winter packs down and hardens the soil.

The Agriculturist.

A WEEKLY JOURNAL DEVOTED TO LITERATURE, AGRICULTURE, AND NEWS.

ANDREW LIPSETT, Publisher.

AGRICULTURE THE TRUE BASIS OF A NATION'S WEALTH.

ANDREW ARCHER, Editor.

VOL. 1.

FREDERICTON, N. B., APRIL 5, 1879.

NO. 52.

Straining Milk.

The editor of the *New England Farmer* gives his experience in straining milk as follows:—
In years past, we have had considerable difficulty in finding utensils suitable for straining milk. The common tin strainer milk pails of the shops are well enough in their places, but they are not sufficient for the most thorough work. Many use them for milking at the stables, a practice never allowed on our own premises. They are used for receiving the milk at the stable, and for carrying to the dairy room, and are used for the first straining, but the meshes of the gauze are so coarse that much dust and many fine hairs are liable to pass through. We have endeavored to find wire gauze fine enough to thoroughly strain ordinary clean milk, but until recently, have never been able to do so. Until within the past two or three years, we have been in a good deal of trouble in testing different methods of straining milk, and have tried almost every process brought to notice. Finally, we settled down upon a large tin pail with perpendicular sides, and a spout or nose drooped about an inch below the rim. This leaves room for an elastic rubber band to pass around the top and just below the wire in the rim. The pail is nearly a foot in diameter, and deep enough to hold about two ordinary pailfuls. When in use, a cloth of suitable size is spread over the top, coming down a few inches at the sides, and is held in place by the rubber band which surrounds the pail. On the cloth, which settles a little in the middle, the milk is poured, and runs through fast or slow, according to the fineness and thickness of the cloth used. It is somewhat difficult to find cloth that is just right for the purpose. The best cotton sheeting may "fall up" when wet, so that not even the milk can get through, and cloth too loosely woven may let some dirt pass between the threads. This, however, we have learned, that the larger the cloth square the more satisfactory the results. A cloth strainer only three or four inches in diameter, may clog by straining a single pailful, and be no longer fit to use, while one ten inches in diameter may strain equally well a half dozen or more pailfuls, without clogging. Since adopting these methods we have had no difficulty in keeping milk, that was fit to be strained, clean, while before, we would occasionally find particles of dust floating in the cream, and heavier particles settled on the bottom of the pans.

Elementary Agricultural Teaching.

The following remarks on the above subject by an English writer of note, though not intended for this locality, gives hints worth bearing in mind:—
But soon agricultural teaching with great benefit might be widely distributed. In every rural parish an hour's agricultural lesson might be given once or twice a week. Most of the intelligent, painstaking national schoolmasters, with the aid of a simple text book or two, could give the boys their fourth and higher standards admirable lessons on such subjects as the properties of soils, on plant growth, the nature of manures, the feeding of animals, the composition of milk. Would not the children regard this as the most pleasant lesson of the week? Would not a voluminous summary be usefully carried home? The wonders of science have a magnetic attraction for all young minds. From such teaching much more valuable permanent instruction and profit would be obtained than from the English grammar analysis, or poetry, which are often taken as extra subjects in the national schools. If the Education Department would place agriculture on the lists of extra subjects, entitled to earn a grant at the annual examinations, many masters in rural parishes would at once get up the requisite information, secure the needed text books, and diffuse among their boys information which would improve their observing faculties, convey as effective mental discipline as any other properly taught subject, impart new interest in the work daily going on about them, and foster more capacity and desire for the higher teaching which they might subsequently obtain from the lectures in the market town. Such a system could be introduced into rural national schools with little trouble, expense, or disturbance of present arrangements, and would help to train, as is generally so greatly needed, a better class of workpeople taking more intelligent interest in farm work.
An insight into the higher and more scientific departments of agriculture thus given at the national schools, might help to retain for agricultural work the better class of boys who at present dislike its dull plodding, and turn to other vocations. Whilst in these hard times, when the smaller farmers cannot spare much even for such an all-important purpose as education, this early school teaching of the principles of agriculture, accurately and sensibly imparted, would go a long way to make up for the forced want of the year at the private academy or the middle-class school, and would implant on the youthful impressionable mind habits of inquiry and thought, and a desire for knowledge which would in after years bring forth good fruit.

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To answer this question, as it should be answered, requires that we should know the tastes and habits of the person, the buildings, and time to be given for care and feed, and the amount of yard room and grass run which a flock would have. Of course the breed I keep is the best for me, and also all others who have a moderate amount of room. This is a natural conclusion, and yet before I settled down to the breeding of Plymouth Rocks, I have tested the other leading varieties, and failed to realize what I have realized during the five years I have bred this variety. In egg production they have surpassed anything I ever had, not excepting Leghorns, while the weight, and consequent value was much greater.
For table uses they are not equalled by any variety of breed, the flesh being more evenly distributed over the body, and especially on breast and sides of breast bone. They are large, and yet compact; heavy, and not bony; with bright yellow eggs, and a disposition to take on fat; making them the best for all practical purposes. They do not have a disposition to roam, and are easily kept within bounds, a four foot picket fence being all that is necessary.
One cannot ask for chicks larger than this breed secures, as cockerels five months old dress from five to six pounds. They are hardy, and remarkable free from disease.
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A lady wishing to make light well-raised home-made bread writes to "the Country Gentleman" for a receipt to make good yeast, and that paper gives the following:—
Boil six potatoes with a small handful of dried hops. When soft, pour the water into a pan, and mash the potatoes smooth; then pour the water back, and boil with a heaping spoonful of flour mixed with water. Strain through a colander into this pan, and rinse out the kettle also. Put in half a teaspoonful of sugar, and one cupful of yeast, or two yeast cakes. When risen, put in two heaping tablespoonsful of salt, and put in a cool place.
In 1875, AUNT KATIE furnished the following receipt:—
Cut up two pounds of pared potatoes, put them in a large saucpan, pour over them three quarts of water, and boil; before the potatoes are sufficiently cooked, add a good heavy handful of hops, tied up in a very thin cotton bag, (if hops too long they make the bread very bitter). In a large kitchen bowl put a pound of sifted flour, two large heaping tablespoonsful of white sugar, one large heaping tablespoonful of salt, and a tablespoonful of ground ginger. When the potatoes are soft enough to mash through a colander, put the hop bag into a pitcher, and pour it over all the potato and hop water; pour water over the flour, &c., and give it a good stir; then mix; then mash the potatoes through a colander into it, using the second quart of boiling potato and hop water, to soften the potatoes through the colander. If you do not have two quarts of potato and hop water, pour some boiling water over the hop bag, and squeeze. The flour must be thoroughly cooked with the boiling hop water, and you must mix it well, pitcher and yeast crock heated before using. It should never be thinner than will just pour, but if you think it necessary you can use a little more than the two quarts of hop water; two quarts are generally sufficient. Place the colander over the yeast crock, and strain your yeast into it. Many do not think this necessary, and only mix it in their yeast-crocks. When a little more than lukewarm, add a large coffee-cupful of yeast, stir it frequently, and keep it in a moderately warm place for twenty-four hours, then put it in the coolest and darkest part of the cellar. Use a two or three gallon earthen crock, (tin, glass or stoneware still too soon), with a lid fitting well to the rim.
The following was furnished a few months ago, by Mrs. GRACE GLENN:—
Pare and boil six good sized potatoes in three pints of water. When done, put the potatoes through a colander, and return to the water in the kettle. Having, while the potatoes were boiling, skimmed a small handful, say one-third of a teacupful, fresh and good hops in one pint of

How to Make Superphosphates.

We have received from a correspondent who signs himself "Practical Farmer," living not a hundred miles from Gibson, who has turned his attention to the making of superphosphates with hard wood ashes, and sulphuric acid, which we publish for the information of our readers.
How to make Superphosphates from ground bones with hard wood ashes—Take half a barrel of ground bones (about 100 lbs.) and half a barrel of hard wood ashes, and put about a shovel full into a large boiler, and mix well, also add 11 lbs. of unslacked lime, and 4 lbs. of soda, and a sufficient quantity of water, and boil the whole for ten or twelve hours, stirring up the mixture frequently, and adding as much water as is required to keep it boiling, at the end of which time the bones will be dissolved; then add double the quantity of dryers, such as "dry swamp," "muck," "hog," or what is very good for the purpose, "dry hen manure."
How to make Superphosphates from ground bones with Sulphuric Acid—Take a hundred (100) lbs. of ground dry bones, and put them in water-tight barrels, into which pour sufficient water to wet them, pour then a pailful (40 lbs.) of Sulphuric Acid and stir occasionally for a few hours when the bones will be completely dissolved into a mixed paste, like mixed mortar; then add water until the paste is about the consistency of cream, then pour it out into pails; put dryers, say about two barrels of dried muck, which is very good for the purpose, into a large tight box, (Practical Farmer) says that an old canoe might be used) and pour on the liquid paste from the pails, and mixing up well with an iron rake or shovel as you do. Let the mixture then dry in the sun. It is good for all sorts of crops especially roots on dry lands.

Spring Planting for Strawberries.

There are many writers on strawberry culture, who advocate planting in the fall, arguing that an entire season is saved, and that a moderate crop can be secured the following season from the new plants. This may be true, where but a few hundred are set out, for home consumption, and where the number of plants or extent of the plantation admits of the best of care. For a large market plantation of strawberries, it does not pay, as a rule, to plant them where they demand so much care and attention, for the profits are thereby seriously lessened. Aside from this, several years' experience has proved to us that it is a very poor economy to fruit the plants the first season, and that the plants grow better and pay larger profits the two or three succeeding seasons when the fruit is all removed during the first season's growth. This is based on sound principles, for all plants, when removed from the original bed to new plants, necessarily receive more or less of a check, and they will more readily overcome this when they do not have their energies diffused by attempting to perfect the fruit which was started in the beds in which they were grown.
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