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The Agriculturist.

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

ANDREW LIPSETT, Publisher.

"AGRICULTURE THE TRUE BASIS OF A NATION'S WEALTH."

ANDREW ARCHER, Editor

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Varieties.

CHANCE.

A word unspoken, a hand unpressed,
A look uncast, or a thought unguessed;
And souls that were kindred may live apart,
Never to meet or know the truth,
Never to know how heart beat with heart
In the dim past days of a woe-worn youth.

She shall not know how his pulses leapt,
When over his temples her tresses swept;
As he leaned to give him the jasmine wreath,
She felt his breath, and her face flushed red,
With the passionate love that choked her breath,
And sends her life now her heart is dead.

A faded woman who waits for death,
And murmurs a name beneath her breath.
A cynical man, who scoffs and jeers,
At women and love in the open day,
And at night-time kisses with bitter tears
A faded fragment of jessamine spray.

"I always suspected that your success was due to your white necktie," said a friend to the late Commodore Vanderbilt; "it makes you venerable, and the people take you for a minor deity." "That reminds me of a story about myself," the commodore replied. "I was coming up in a Broadway' bus one day, and a couple of young men got in, pretty well sprung. They became noisy, and I began to watch them. Pretty soon they saw me, and looking straight at my necktie, one of them said: 'I suppose you think we're going to hell, sure?' 'Oh, no,' I said; 'you're all right; a little over the top, perhaps; but the stuff's in you, and you'll be somebody if you behave yourselves.' They gave each other a little nudge, and one of them, with a half chuckle, gulped out, 'Universally, by thander.'

A story comes from Milan of a highly conscientious barber who fled from temptation. He had called to share an eminent capitalist in his own house. After scraping the millionaire's chin for a while, the barber suddenly threw down his razor and ran out of the room. Being pursued, and an explanation demanded, he said: "The sight of the gold was too much for me. If I had not run away I should have out the rich man's throat, and robbed him." The gentleman who escaped this sad fate was so grateful that he presented to the barber the sum of 100 francs. All the same; if he has occasion to employ that barber again he had better look up his money before being lathered. A second temptation might not be so triumphantly resisted.

A Scotch druggist was aroused by the ringing of his night-bell. He arose, went down stairs, and served a customer with a dose of salts. His wife grumbled. "What profit do you get out of that penny?" "A ha'penny," was the reply. "And for that ha'penny you'll be awake for a long time," rejoined the wife. "Aweel," replied the placid druggist, "the dose of salts will keep him awake much longer; let us thank Heaven we have the profit and not the pain of the transaction."

The late Miss Lisette Bist, who was for forty three years organist at the Church of All-Hallows, London, left a singular bequest in her will, viz: her trustees are given a considerable sum, the income of which is to be applied "forever" to the distribution of gravel in steep and slippery London roadways—a work which she had personally superintended and paid for during her lifetime.

A young man whose conduct had always been above suspicion went to a neighbor's home the other night and stole a kiss from a young lady's lips. The next day he became so conscience-stricken on account of the theft, that he went over to the neighbor's house and put the article right back where he found it. It being his first offence—but who shall be able to judge as to that?

"Have you brown eyes?" inquired a charming brunette, as she raised her soft and melting orbs to a clerk whose optics are of the particular color described. "I am a musician. He blushed modestly, and replied: "Yes, Miss, you know I have; but of what possible interest can that be to you?" "It's the music I want," she modestly rejoined.

A little girl was asked by her mother, on her return from church, how she liked the preacher. "Didn't like him at all," was her reply. "Why?" asked her mother. "Cause he preached till he made me sleepy and he hollered so loud he wouldn't let me go to sleep."

Marriage—a union of two souls, offensive and defensive—with a tendency at times to be a little more of the former the latter.

"I curse the hour we were married!" exclaimed an enraged husband to his better half. To which she mildly replied, "Don't, my dear, for that was the only happy hour we have ever seen."

Agriculture.

Best Sugar Abroad.

At this time when the attention of the farmers of the Province is directed to the cultivation of the Sugar Beet, it will be well for them to learn what they are doing abroad. A gentleman who travelled through France and Germany to study best raising and sugar making, writes to the *Maine Farmer*:—

The first factory that we visited in France working green beets, was situated at Merux, twenty miles east of Paris, and here I must freely admit that on the first day and upon the examination of the first factory, my enthusiasm and hope of ever expecting anything of the kind in Maine was damped. It is an establishment of vast proportions with all and every machine necessary to reduce to a minimum manual labor. This is what is called a Central Factory, that is, one from which radiates over fourteen miles of pipes to other localities where the juices of the beets is expressed and run through to the Centrifugals. This is to save transportation in bulk. The consumption of beets per twenty-four hours in this house is twelve hundred tons, and the product from these is from seventy to eighty tons of high quality refining sugars, testing ninety-six to ninety-seven degrees. The value of the product of this house, including the pulp and molasses, in our country, would be one million, five hundred thousand dollars, for the season of one hundred and twenty days.

After visiting many smaller houses which encouraged us, we passed on through Belgium into the heart of what is called the sugar district of Northern Germany. Within this district are the large cities of Brannschweig, Magdeburg, Halle and Berlin, with considerable numbers of large towns and villages. These and all of them have their beet factories and refineries. We were in a factory at Brannschweig which has been working continuously and profitably forty years. The Germans although starting later, have reached and passed the French in their better machinery, size of their factories, and closer results in working. The most desirable size for factories, and those which are most found in Germany, are working one hundred, one hundred and fifty, and two hundred tons of beets per twenty four hours. We visited a number of what are called "Peasants' Factories." They are on the co-operative plan, that is, owned by the farmers alone, who supply the beets and participate in the profits of the house. This system works well, and has proven very profitably, the result of which is that many of the men of Germany who started raising beets are now among the richest in the country. As with them so with us; to start a factory even with sugar, and easier kept, is even more than of larger beets.

Planting.
The furrows are about 18 to 20 inches apart, and the drill drops the seed 8 to 10 inches apart. The object of having the roots so near together is to get smaller beets which are richer in sugar, and easier kept, and the weight per acre is even more than of larger beets.

Cultivation.
The beets make their appearance in from 10 to 12 days, and when large enough to distinguish from the weeds, is the time when the full energy and industry of the farmer is to be employed. The weeds must be warred upon at once, and kept down, and if any seed have not germinated, transplanting must be done to make up the deficiency. A cultivator and hoe is used in the furrows, and hoe and hand weeding between the roots. After the first, second, and third weeding, the work lessens, and the cultivation made comparatively easy. The roots must be well covered, as the crown, or that above the ground is not rich in sugar, and therefore rejected by the manufacturer.

Harvesting.
Some use a plough, which is dangerous without the most careful handling. A careless hand will bruise the beets, and such are unsatisfactory to the factory. By others the earth is loosened by a narrow spade, the root pulled by hand and upon the ground. The trimming is done by some with a curved knife with a long handle, while the roots in the ground others take the beet in hand and with a heavy knife sever the crown from the top, and pass the beets into carts. The crown and leaves are utilized by farmers as food for their stock.

Preservation of Beets.
Factories using 10, 15, and 20,000 tons of beets in a season, cannot receive more than 50 per cent of the crop. The balance has to be preserved for winter use, which is done in silos or pits. The pits are made by digging down in the earth 2 feet deep, by 13x14 feet wide, and of any length, leaving the center of the door a little the highest to afford drainage. The beets are then laid in and a wall

to be about the exire tax, less 10 per cent, for custom expenses.

In this country there is no exire duty on beets, on the contrary, and in the favor of the factory, we have a protective duty from 1 3/4 to 4 1/2 cents per lb on the class of sugars that we are able to make from beets. In view of these facts I am satisfied that the Beet Co. can offer a much higher price to the farmers for good beets than that of last year. The farmers labor under the disadvantage of inexperience in the best and cheapest mode of cultivating the beet and until further advanced in this line, must be encouraged by the factories, at some risk, by receiving the highest possible prices for their beets. The true and great value of this industry will not be seen until all the conditions connected with it from the farmer to the factory are observed and complied with. The farmer raising beets should have sheep to forage upon the leaves and refuse beets at harvest time; and if within carting distance of the factory they will not neglect the pulp, which if well prepared is worth \$3.00 per ton. We saw cattle doing the fall ploughing which were fed upon the pulp and one-third chopped straw and a little meal, that looked as well and were doing as good work as any I have seen in Maine. In none of the factories of Germany did we see an accumulation of pulp. It was sought for and taken away as fast as made by the farmers. There are some houses they keep from 50 to 100 head of cattle fed chiefly upon pulp and straw, and are made fat in 90 to 100 days fit for the market.

Advantages of Beet Raising.
Some of the advantages that would accrue to the State and people by the introduction of this industry are: First, would it be to induce our young men to remain among us by giving them in summer employment as agriculturists, and in winter an opportunity of becoming skilled workmen in the manipulations of the machinery of a refinery, and science of chemistry. Second, of retaining the value of all the products in the State, as there is nothing required, but that we can furnish, with the exception of fuel, and that even, in some localities may be partially supplied. Third, the power for cattle raising could be increased a thousand fold. Fourth, the farmer can raise his crop of beets as good, because a R. I. factory certificate of delivery will always command it. The price for beets will never be less, possibly more. His acres of beets will net him more than any other crop, and then when it is known we can raise more than is necessary for one factory, then farmers will have co-operative factories, and participate in their success.

Preparing the Land.
You should bear in mind that you are not merely working for an individual or company, but that you are demonstrating a principle or fact, which to my mind will eventually result to your great advantage. A German told me that he always thought that our farmers backs were too stiff to raise beets, and that they proposed taking politics while their grass and wheat was ripening, to any farmer as well as I could, told them they should charitably towards striplings of but one hundred years, while they could number a thousand. (The city of Brannschweig celebrated their 1000th anniversary of their charter last year.)

Maple Sugar.
A maple sugar maker of Vermont who has been in the habit of watching the conditions that lead to a favorable or unfavorable season, and speculating on the phenomena of the flow of sap, predicts that the coming season will be a medium or average one. He propounds the following question regarding the flow of sap:—

Where does the sap come from, above or below? Where does it obtain its sweetness? Why is sugar made in the first of the season so white, while that made in the latter part of the season is dark? Why will the first grain more readily than the last? Why do we get more and sweeter sap from the south side of the tree than the north side? Why do we get more sap low down than we do high up? Why do we make white sugar from small trees than from large trees? Why do we make more and whiter sugar from scattering trees, than from trees in a thick growth? Why do we make white sugar from a sugar place that is free from spruce and hemlock? Why is a storm, and especially a snow storm necessary, to a ready flow of sap? Why is it that changes in the atmosphere are necessary to sap-flow, if the sap colches from the ground, as many writers assert? How is it that a tree, standing out in a pasture on an exposed knoll, in an open winter, will give us so much sap, and so readily, while its roots and the

ground are frozen from three to five feet deep if it be true, as botanical authors assert, that the sap comes up from the ground through the roots? Can there be circulation in a tree without an in-flow and an out-flow? Were our observation keen enough, could we, by cutting into a maple tree to the centre, with an axe, determine by the rings what years were good and poor sap years? I think so. Can we get as much sap from one spot near the ground as from any number above it? Will a gimlet hole give us as much sap as a two inch auger hole? Will one spot give as much sap as any number directly around the tree at the same height? Where does the nitre, so called, come from? Why is there more some years than others? Do we make the best sugar when we make the most? And last, but not least, why do we make more sugar some years than others, and can we predict the nature of a forthcoming season? If this can be done, then, certainly, sugaring might be made quite practical and systematic as a business. Facts and experiences are all about us, sufficient, if collected and systematized, to enable us to reach conclusions with much definiteness.

Moving Bees.
When moving stocks short distances, or only to different stands in the same apiary, it should be done during a cold spell in winter or early spring, before the bees have fully taken their location.

If they are to be moved a mile or more, it may be done, with proper precautions, at any time of the year. The stocks to be moved should be prepared early in the morning or when bees are not flying. To prepare a stock in a common hive, blow in a little smoke and carefully lifting the hive invert it upon the ground. Have ready four small strips of wool and a square piece of wire cloth or coarse cotton or linen, large enough to cover the mouth of the hive. Spread the cloth over the mouth of the hive lay on the strips, and tack through the strips into the edges of the hive. These strips will save tacks and prevent the bees crowding out under the cloth. A sleigh, buggy or spring wagon is the best for moving bees, yet with careful driving, they may be moved on a wagon without springs. Place the hives in the wagon upon a bed of straw, keeping them mouth up to secure ventilation, as bees need much air whenever disturbed. Besides, in this position the combs rest upon their attached portions and are less liable to break by jolting. If the weather be very warm, use the wire cloth to comb the bees, and keep the hives shaded from the sun. In most movable comb hives strips must be tacked across the frames to keep them from swinging together. To prepare a stock in the American hive, simply remove the cap and tack the cloth or wire cloth over the top. Drive upon a walk. New frames may be brought home in a basket in the cool of the evening after their issue, but if hives are left for them, and they are allowed to start new combs, great care must be used, if moved before the combs are finished.—*King's New Bee Keeper's Text Book.*

How he got it.
An old farmer set to work to raise over a hundred bushels of corn on an acre. He says:—

"The land selected for the corn crop had been pastured for twenty years. I drew twenty-five ox-loads of barnyard manure on to one acre before plowing. After plowing, I hauled on twenty-five ox-loads of fine manure, harrowed the soil very fine, marked the rows 3 1/2 feet, and planted in the row, about 2 1/2 feet, four kernels to the hill, no more and no less. I also put in each hill an even tablespoonful of Nova Scotia gypsum. I cultivated and hoed four times, very carefully and very thoroughly. Not a weed was allowed to grow to any considerable size during the season. There was harvested from this single acre 132 bushels and twenty quarts of shelled corn." The following year on another acre of the same pasture land he raised 100 bushels of shelled corn.

PORK PACKING.—The Chicago *Corn Bulletin*, of the 29th February has advices from 105 principal points in the Northwest regarding packing operations and stocks on hand. These points have packed 6,555,000 hogs to date, and the estimate for the season is 6,019,000; the packing at points not reported is estimated at 555,000, making the aggregate packing of the West 7,145,000. The decrease in the average weight is estimated at ten pounds, which will reduce the aggregate packing to 7,135,000 hogs of last year's average weight. The yield of lard varies considerably and will probably not show much, if any, reduction from last year. The stock on hand at points which have packed 6,083,000 hogs is reported at 281,000 barrels mess pork, 19,900 barrels of other kinds of pork, 200,000 tiers of lard, 81,000,000 pounds of hams, 50,000,000 pounds of shoulders, 200,000,000 pounds of sides, in the aggregate equal to the product of 2,375,000 hogs.

The state of New York is credited with 1,500,000 cows, which produces an average of \$40 per head. Small as this is, the aggregate is \$60,000,000 annually, and it represents about one-seventh of the dairy interest in the United States.

Good Butter in Winter.
It is difficult to get really first-rate butter at any time, and more difficult in winter than at any other season. Yet good butter can be made in winter, provided care is taken to keep the cows well housed and well warmed and well fed with early cut hay. A farmer lecturing on this subject lately, said:—

No matter how highly hay made from matured grass may be recommended for working horses or oxen, the fact is too obvious to need argument, that for cows in milk, early cut grass makes the only kind of hay suitable for food. All low land or swampy hay, should be avoided. There is nothing you can feed a cow on that will so quickly whiten out and spoil her butter, as low meadow hay. Provender should be fed, such as corn meal and shorts, but only in connection with good hay. Beets and carrots are good feed in connection with hay and provender, but not safe to depend on, only as a kind of condition feed, and to help digest other food.

We will suppose now that the cow is well fed and well cared for, the next thing will be to take good care of the milk. How best to do this is still an open question. My neighbor on one side puts hers in pans, sets the pans in a vessel of hot water and brings it to a scald over a heated range. My neighbor on the other side, strains hers in cans which are immersed in cold water for several hours till all the cream is supposed to be at the top of the milk. A third takes a kind of middle ground, and puts hers in shallow pans in the common way, taking care in winter not to let it get chilled, but keep the temperature up to sixty most of the time.

Now from personal knowledge, I can say that these three dairies all make good butter in winter, uniform in color, and always to be relied on, but each one has taken special pains in the selection of improved dairy cows, and been very particular on the care and feed of the same.

With these facts before us, brother farmers, I beg leave to suggest whether it is not about time for us to cease lecturing our wives and daughters about being neat, &c., in the manipulation of butter, and pay a little more attention to selecting or raising cows for the dairy, and when we get good ones, keep them so by good care and good feed.

The next question that naturally comes up for consideration is: Does it pay to make butter in winter? The writer has been asked the question many times: Can you afford to feed grain to cows? Can you make it pay? We answer emphatically no, unless you manage the business better than many farmers conduct their affairs; but if you will give it the attention which an ordinary country merchant must give to his trade in order to succeed, it will pay. It will not only pay, but leave a fair margin for profit aside from what pork you may make from the skimmed milk, and a pile of good rich dressing for the next summer's crop on the farm.

But there are conditions to be complied with. The butter must be good uniform in color and taste, and put in the market while it is good, not sent to some rascally commission merchant who will run away as soon as he gets a large consignment and leave you minus the pay, nor should it be kept till liable to be brought into competition with June butter, after having lost its new, fresh taste, as is often the case and then sold for a mere trifle.

Now I wish to call your attention to a few facts and figures. In almost any paper you may take up this present winter, if you glance over the prices current, you will find quotations similar to this:—Butter common and medium, 12 and 15 cts., and dull; strictly fine and fresh sells readily 25 and 30 cts., and is scarce. Here is a text from which every dairyman should take a lesson in finance, and it will be like this. An average cow should make, after coming to the barn and before going out to grass in spring, besides producing a calf, at least one hundred lbs. of butter, this at 15 cts. will be \$15, at 30 cts., \$30, difference \$15 on each cow. Will it not pay for a little care and pains? I reckon you will think so, when you come to market the butter, for mark the quotation, one is dull, and the other is scarce. Any one who has carried farm products to market can readily comprehend the meaning of the two words. Very well, says one, but when we all get to making butter good, real "gilt edge," as you call it, will not the market be over-stocked with that kind too? No, sir, not in this generation. The truth is, good butter is such a luxury that the better it is, the more people eat of it, and besides, if it is good, we have the markets of the world in which to dispose of it.

Labels for Fruit Trees.
The most enduring labels are those formed of lead, with the names of the kinds of fruit trees impressed or indented with an iron stamp about halfway through the lead. The label should be three inches long, one and a half wide, and have a hole through a shoulder left in the middle or one side of it. The label should be fastened to the tree with stout, flexible lead wire, allowing room for the tree to grow. You will require punch letters of the alphabet, and the figures corresponding to that of the year in which the trees were planted, if you care to date their planting. Labels of this kind only perish with the lead. These are the most durable labels we know of. Zinc labels are also good, and last a long time, if the names of the trees be written on them with proper ink, which may be made of one drachm each of verdigris and sal ammoniac powder, half a drachm of lampblack, mixed with ten drachms of water. The labels should be made bright by rubbing them with sand paper; then write the names upon them immediately in a clear, bold hand, with a quill pen.

SHEEP AS BEASTS OF BURDEN.—In the "Colonies and India" we find a note respecting the employment of sheep as beasts of burden. In Eastern Turkistan and Tibet, for instance, borax is borne on the backs of sheep over the mountains of Leb, Kangra, and Rampur on the Satlej. Borax is found at Rudok, in Chantania, of such excellent quality that only 25 per cent. is lost in the process of refining. The Rudok borax is carried on the Rampur, which travel at the rate of two miles a day; but, notwithstanding the superior quality of the demand for it in Europe, the expenses attending its transport seriously hamper the trade, which, but for the sheep, would hardly exist at all.

In making your arrangements for the coming season let there be room for improvement of the farm stock. This can now be accomplished at so little expense that we are often astonished that farmers—who are always on the alert—to perceive the advantages within their reach.

The President of the N. Y. Dairy-men's Association, as reported in the *American Dairyman*, says: "Canada has certainly improved in cheese, and to-day ranks in Europe as producing better keeping quality than we do."

Occasional feeding of salt is very important to the health and vigor of animals. One-half of the ash of animal blood consists of salt, without which the vital fluid cannot be in a natural or healthy state.

Belts made of raw cows hide is found to last longer than leather belts, and costing only one-half,

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