THE Maritime Farmer.

AGRICULTURE THE TRUE BASIS OF A NATION'S WEALTH

VOL. III. FREDERICTON, N. B., THURSDAY, JANUARY 19, 1882. NO. 21

FELLOWS'

Leeming's Essence

WILL CURE

SPAVINS, RINGBONES,

Curbs, Splints, Sprains,

Swellings,

AND

STIFF JOINTS on Horses.

SHERIFF'S SALE.

THERE will be sold at Public Auction in front of the County Court House, in the City of Fredericton, in the County of York, on **Saturday**, the first day of April next, between the hours of 12 o'clock noon, and 5 o'clock in the afternoon, all the right, title, and interest of Benjamin N Brymer has or ever had, either in law or equity, of, in and to all that certain piece or parcel of land, viz., "The two lots of land known as lots number one hundred and fifty-three and one hundred and fifty-four, the said lots having been originally granted to Daniel Murray as containing two hundred acres, more or less, the same being bounded on the lower side by lands formerly owned by Captain George Cheyne; and on the upper side by land formerly owned by Benjamin N. Brymer, being situated in the Parish of Dumfries, County of York, bounded on the river St. John, deeded by H. D. A. Allen to George Brymer, his heirs and assigns for ever, registered in Book V, Page 219, of the York County Records, together with all and singular the buildings and improvements thereon, and appurtenances to the same belonging, the same having been seized by me under and by virtue of an execution issued out of the Supreme Court at the suit of Thomas R. Jones, Robert T. A. Scott, and Norman Robertson against Benjamin N. Brymer.

THOMAS TEMPLE,
Sheriff.

Sheriff's Office,
Fredericton, Dec. 29, 1881.

SHERIFF'S SALE.

THERE will be sold at Public Auction, in front of the County Court House, in the City of Fredericton, in the County of York, on SATURDAY, the twenty-fifth day of February next, between the hours of twelve o'clock noon, and five o'clock in the afternoon, "All the right, title and interest which Michael Shannon has or ever had, either in law or equity, of, in and to all that certain peice or parcel of land, situate, lying and being in the City of Fredericton, in the County of York, being part of the lands granted to the Governor and Trustees of the College of New Brunswick, by Letters Patent under the great seal of said Province, known and described as being the south-western half of lot number 32 in the fourth tier or range of Pasture Lots, and beginning at a marked stake in the centre of said lot 32, to the north-west side of Maryland Road, thence running by the magnet south 45° west along the said Road twelve chains of four poles each and 50 links, or until it meets a reserved road between the fourth and fifth tiers of lots, north 45° west along the said reserved road ten chains, thence north 45°, east 12 chains and 50 links, thence south 45° east ten chains to the place of beginning, containing 12½ acres more or less." Together with all and singular the buildings and improvements thereon and appurtenances to same belonging, the same having been seized by me under and by virtue of an execution issued out of the Supreme Court at the suit of German M. Cossitt and Newton Cossitt against the said Michael Shannon.

THOMAS TEMPLE,
Sheriff.

Sheriff's Office, Fredericton,
Nov. 21, A. D, 1881.

CANADIAN PACIFIC RAILWAY.

Emory's Bar to Port Moody.

NOTICE TO CONTRACTORS.

TENDER FOR WORK IN BRITISH COLUMBIA.

SEALED TENDERS will be received by the Undersigned up till noon on **WEDNESDAY**, the 1st day of Februrary next, in the lump sum, for the construction of that portion of the road between Port Moody and the West-end of Contract 6, near Emory's Bar, a distance of about 85 miles.

Specifications, conditions of contract and forms of tender may be obtained on application at the Canadian Pacific Railway Office, in New Westminster, and at the Chief Engineer's Office, at Ottawa, after the 1st January next, at which time plans and profiles will be open for inspection at the latter office.

This timely notice is given with a view to giving Contractors an opportunity of visiting and examining the ground during the fine season and before the winter sets in.

Mr Marcus Smith, who is in charge at the office at New Westminster, is instructed to give Contractors all the information in his power.

No tender will be entertained unless on one of the printed forms, addressed to F. Braun, Esq., Sec. Dept. of Railways and Canals, and marked "Tender for C. P. R."

F. BRAUN,
Secretary.

Dept. of Railways and Canals,
Ottawa, Oct. 24th, 1881.

St. Jacobs' Oil.

JUST RECEIVED:—

A LARGE quantity of the celebrated

GERMAN REMEDY,

ST. JACOBS' OIL,

a sure cure for

Rheumatism, Etc.,

AT

GEO. H. DAVIS,

Corner Queen and Regent Sts.

Fredericton, Nov. 24, 1881.

House for Sale.

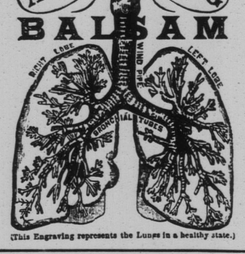
THAT beautifully situated House and property belonging to the Estate of the late WILLIAM A. McLEAN, is now offered for sale. The property has a frontage of about 80 feet on Sunbury Street, and includes House, Stable, Barn, Woodshed, and a large garden, and is one of the most pleasant and desirable localities in Fredericton. It is offered for sale on very easy terms.

For further inormation apply to A. A. STERLING, Esq., or to

WM. A. McLEAN

THIS PAPER MAY BE FOUND ON FILE AT GEO. P. ROWELL & CO'S Newspaper Advertising Bureau (10 SPRUCE STREET), WHERE ADVERTISING CONTRACTS may be made for it in NEW YORK.

ALLEN'S LUNG BALSAM



(This Engraving represents the Lungs in a healthy state.)

THE REMEDY FOR CURING

CONSUMPTION, COUGHS, COLDS, ASTHMA, CROUP,

All Diseases of the Throat, Lungs and Pulmonary Organs.

BY ITS FAITHFUL USE

CONSUMPTION HAS BEEN CURED

When other Remedies and Physicians have failed to effect a cure.

Recommended by PHYSICIANS, MINISTERS AND NURSES. In fact by everybody who has given it a good trial. *It never fails to bring relief.*

As an EXPECTORANT it has no Equal:

It is harmless to the Most Delicate Child.

It contains no OPIUM in any Form.

☞ Directions accompany each bottle.
☞ For sale by all Druggists.

NEW BRUNSWICK RAILWAY.

WINTER ARRANGEMENT.

COMMENCING MONDAY, November 21st., 1881, TRAINS carrying Passengers will run as follows:—

7.45 A. M., Leave GIBSON, for Woodstock, Aroostook, and Caribou.

11.00 A. M., Leave WOODSTOCK, for Aroostook, and Caribou Passengers for Grand Falls and Edmundston will remain at Aroostook until morning.

7.30 A. M., Leave CARIBOU, for Woodstock and Gibson.

12.50 P. M., Leave WOODSTOCK, for Gibson

9.00 A. M., Leave AROOSTOOK for Grand Falls, and Edmundston.

2.15 P. M., Leave EDMUNDSTON, for Grand Falls.

6.30 A. M., Leave GRAND FALLS, for Woodstock and Gibson.

E. R. BURPEE,
Sup't.

Gibson, Nov. 16, 1881

Administrator's Notice.

ALL persons having just claims against the Estate of JOHN FAIRLEY, late of Ludlow, in the County of Northumberland, deceased, are requested to present the same duly attested to within three months from date, and all persons indebted to said Estate are required to make immediate payment to the undersigned.

Dated this 4th day of October, A. D., 1881.

S. A FAIRLEY,
Administratrix
SCOTT FAIRLEY,
Administrator.

SHINGLES AND CLAPBOARDS

THE subscriber expects daily, a large lot of **Shingles and Clapbards** from Nakawick via "Southampton Packet," which will be sold low as usual.

July 14 **D. LUCY.**

TO LET.

THOSE Shops on Regent St. in Mr. Hackett's building, so called.
Apply at once to

FRASER, WETMORE & WINSLOW,
March 17.

LIGHT. LIGHT.

JUST RECEIVED, another Car Load of the very best quality **Kerosene Oil**,—don't Explode—don't Smoke—don't Smell—gives a brilliant Light.

☞ *Use the Best.*

GEO. HATT & SONS.

F'ton, Nov. 24, 1881.

FOR SALE OR TO LET.

Possession given immediately.

THAT valuable Farm in Kingsclear, about two miles from Fredericton, situate on both sides of the Old Road, known as "THE SIMMONDS FARM," owned by the undersigned. In connection with the Farm we will sell or rent, Horses, Carriages, Cattle, and Farming utensils.

For further information apply to

FRASER & WINSLOW.

April 7.

TO LET.

TWO Tenement Houses at west end of Queen Street. Rent moderate.
Apply to

BECKWITH & JORDAN,
City Hall, F'ton.

March 10, 1881.—tf.

TO LET.

Possession given 1st May next.

THE centre store in the subscriber's building, fronting on Phœnix Square, at present occupied by Messrs. Yerxa & Yerxa.

This is considered the best store in Fredericton for general business.

Also, the Store in the New Brick Building, fronting on York St., which will be furnished to suit a tenant.

The above stores will be leased for one or more years.

JULIUS L. INCHES.

F'ton, Dec. 28, 1881.

GRAND HOTEL

—AT—

GRAND FALLS.

TO Lease for a term of years or for Sale, that valuable Hotel and premises situate at Grand Falls, on Front Street, at present occupied by Leonard Reed.

Possession given 1st of May, 1881.

Apply to the undersigned or to Fraser, Wetmore & Winslow.

BRIDGET E. BRYSON.

VALUABLE LAND, FOR SALE.

THE subscribers are authorized to Sell several Farms near Fredericton.

Prices moderate and terms easy.

RAINSFORD & BLACK,

Sept. 1, 1881—tf.

THE

American Express Company!

FORWARDS Merchandise, Money and Packages of every description, collects bills with Goods, Drafts, Notes and Accounts.

Running daily (Sunday excepted), to all points East and West.

OFFICE:

Opposite City Hall, - - Fredericton.

G. W. DICKIE, *Agent.*

F. W. CARR,
Division Superintendent.

Fredericton, May 5, 1881

Skates! Skates!

175 PAIR Empress, Acme, and Wood Top Skates—cheap;
25 doz. Cow Ties, latest pattern;
2 pair Bright Chain Traces;
40 boxes Window Glass;
4 barrels Machinery Oil;
1 ton Brandram's White Lead;
4 doz. Buck Saws, and Planes,

R. CHESTNUT & SONS.

Nov. 24.

1881 1881.

FALL.

LEMONT & SONS.

ESTABLISHED 1844.

Receiving Weekly large quantities of Goods in the various lines which we sell.

Thankful that we hold our old customers, we are pleased to have new ones, and for CASH, we will give Better Value than our neighbors.

Our Stock is carefully selected from the best

MARKETS AND MAKERS.

and is more complete than any

FURNITURE

ESTABLISHMENT

—IN—

FREDERICTON!

COME TO

Lemonts' Variety Store

Fredericton, Sept. 29, 1881.

DISPEPTICS SUFFER NO LONGER

Read the following statement:—

ALYESFORD, N. S. Feb. 7, 1877.

MR. CALEB OATES, Dear Sir:—

This is to certify that I have been troubled with the Dyspepsia for about two years, and have taken almost every kind of medicine within my reach that has been prescribed for the disease, but could find no relief. I took one bottle of your

BITTERS,

and one bottle of your

INVIGORATING SYRUP,

which effected a complete cure. You are at liberty to publish this for the benefit of other sufferers.

I am respectfully yours,
MRS. W. H. GRAVES.

Sworn to before me, LIACOM S. TUPPER.
F'ton, Oct. 27

FARM REGISTER

THE BOARD OF AGRICULTURE having directed the Secretary to Keep a REGISTER OF FARMS and other Real Estate in this Province of which the owners may be desirous of making sale. Parties wishing to avail themselves of this Registry are requested to address the Secretary, at Fredericton, giving the following particulars:

Locality;
Extent, and Description of Soil;
Acreage under cultivation and condition of fences;
Buildings and general or special advantages;
Price and terms of payment and when possession will be given.

This Register will be open for inspection by all persons desirous of referring to it without charge.

JULIUS L. INCHES,
Secretary.

Office for Agriculture,
F'ton, May, 1881.

W. H. VANWART,

Successor to DYKEMAN & VANWART,

has in stock a full line of leading and Fancy Groceries:

Choice Barbadoes Molasses, Amber Syrup, Sugar, different grades,
Choice English Teas, Spices of all kinds,
Raisins, Currants, Rice,
Nuts in variety, Pipes, Tobacco, Cigars,
Canned Goods of all kinds,
Pickles in ½ barrels, Cape Cod Cranberries,
Best American Oil,
Lamp Chimneys, Wicks, and Burners.

CONFECTIONERY

—FOR—

Xmas Trade,

which I will sell cheap as the cheapest.
WHOLESALE AND RETAIL.

W. H. VANWART.

Fredericton, Dec. 8

PATENTS

We continue to act as Solicitors for Patents, Coveats, Trade Marks, Copyrights, etc., for the United States, Canada, Cuba, England, France, Germany, etc. We have had **thirty-five years' experience.**

Patents obtained through us are noticed in the SCIENTIFIC AMERICAN. This large and splendid illustrated weekly paper, $3.20 a year, shows the Progress of Science, is very interesting, and has an enormous circulation. Address Munn & Co., Patent Solicitors, Publishers of SCIENTIFIC AMERICAN, 37 Park Row, New York. Hand book about Patents sent free.

Waverly House,

REGENT STREET,

FREDERICTON, N. B.

J. B. GRIEVES, Proprietor.

☞ Convenient to Public Offices, Free Market, and Steamboat Landing. Terms moderate. Stabling and yard accommodation of the very best.

Agriculture.

High Feed for Young Stock.

Our farmers in general have an immense deal to learn in the way of making the raising of stock for beef a paying branch of farm industry. Most probably they know more than they are able, or care to practice. In an article, elsewhere, "Don't use Scrubs," one reason is hinted at, why many farmers fail to raise good stock for beef—generally they use miserable scrub, instead of purely bred, males for breeding purposes. But, even when the sire is of good blood, his progeny will not grow into grand, heavy animals, unless they are carefully and constantly fed from their youth up. Very commonly, for the first three months, the calf is allowed just food enough to keep it in a fairly thrifty condition; then it is turned out to grass, and just makes out to live until at the beginning of winter it comes up to the barn with all its ribs showing through its hide. During the winter, it makes but poor growth, but in spring it picks up a little on the new grass. It continues to grow slowly until at three or four years it begins to be fattened for the market. Not many cattle, says an New England farmer, are sent to the butcher before that age, and if that is true of Maine and Massachusetts, we may say, that it is also true of New Brunswick. The calf ought to be well fed from its birth, and to secure rapid growth, the supply of food must be limited only by the digestive capacity of the animal. The high feeding of young animals is the secret of successful stock raising, says a practical New England breeder:—

"Repeated experiments have shown that a young animal requires the least amount of food to produce a pound of flesh, and that, all other conditions being the same, each pound of growth, after maturity, costs more than the pound just preceding it. The careful experiments of Mr. J. B. Lawes, of Rothamstead, England, proved that the cost of putting on live weight is in direct proportion to the age and size of the animal, and that a young animal will make a greater daily gain than a mature one, and with less food. A calf which had been fed upon the milk of its dam, with a quart of meal and oats daily, weighed 385 pounds at the age of three months; its feed was then increased to two quart of meal, and at six months old it weighed 560 pounds, having gained in three months, 285 pounds, or over three pound each day. At two years old, the same animal weighed 1616 pounds, having gained during the last six months of that time, 262 pounds, or not quite one and one-half pounds daily. It will be seen that, in this case, the daily rate of increase was more than twice as much during the time it was from three to six months old, as it was between the ages of eighteen and twenty-four months, yet the daily cost of food for the first period must necessarily have been much less than for the second. At four years the animal weighed 2360 pounds, and during the next four months, gained 86 one-hundredths of a pound daily, or only a little more than half as much as in the six months before it was two years old, and only one-fourth as much as in the second three months of its existence. The importance of such facts as these is evident. If four times as much flesh daily, can be put upon a calf, as upon the same animal at the age of four years, even if we admit that the cost of feeding is the same, it is plain that it costs four times as much per pound to produce beef by feeding four-year-olds, as it does by feeding calves. Will it not pay them to feed calves generously? The only limit should be their capacity to assimilate food. As far as poosible we should seek to gain the increase in weight, at the time when it costs the least to produce it."

Effect of Food on Milk, Butter and Cheese.

How to increase the quantity and quality of milk is a very important question, and one that ought to be studied by everyone connected with the production or use of milk. Dr. Stuart, veterinary surgeon in one of the Western States, says:—

In the country, where a farmer keeps cows for butter, a certain mode of feeding is the rule, and for the special manufacture of cheese, the same. When butter and cheese are both wanted, a double demand is required of the milk, and food should be given in accordance with this demand.

With the city cow the food consists of swill collected from hotels and boarding houses. It consists of every imaginative material—digestible, indigestible, poisonous, fungoid, bacteria, bascilla, old, rotten, greasy dishcloths, soap, dead rats, etc., and kept in a sour, putrid mass. A common cry is, "Where shall I throw this?" and the answer invariably is, "In the swill pail." I have been called to extract the neck of a glass bottle from a cow's gullet, obtained in the swill.

How on earth can kitchen slops, scraps from the table, vinegar pickles, and putrid meat, make good, healthy milk? But the brewer's grains and glucose swill, undergoing fermentation and putrefaction, are the fountains from which flows the nondescript mass of our so-called pure milk. No wonder that the general complaint is, "The milk will will not keep from morning till night without becoming putrid and unfit for human food." Who can wonder at the infant mortality and the prevalence of fevers, to say nothing about the dyspeptic, tape-worm sufferers, etc., that the city furnishes?

The farmer who feeds for butter, without considering the character of the food—sap grass, corn-stalks and clover, without meal or grain—does not know, perhaps, that he is not getting the full benefit of his cow's produce. He plods on day aiter day, taking what he can get, without thinking for his own benefit. The cow kept for butter and cheese requires food rich in casein and fat-forming elements, such as bran, crushed corn and oats, well steamed so as to be easily assimilated with other bulky food, oil meal, boiled potatoes, turnips, and mangel wurzels. Brewers' grains and glucose are not butter or cheese producing foods and no fermenting food is healthy for milch cows, in any capacity. The crowning food of all is barley meal, bean meal, pea meal, and lentils. With these, the butter takes on that bright annato color, having a sweet, firm, nutty taste, and both milk and butter keep their flavor and color better than when fed on any other kind of food.

Raw turnips give the milk a rancid smell, and the butter has a sort of nip to the taste. Butter or cheese made from the milk of swill-fed cows will not keep sweet or fresh for many hours. The cheese becomes hollow and fœtid, watery fluid fills the the space; in a short time it will fall to pieces, giving off a loathsome smell, and instead of weighing 60 pounds, as it did when it left the press, it will not weigh 40 pounds in ten days after being placed in the drying room.

This is proof that the food must be adapted to the purpose for which the cow is wanted. It makes no difference what the breed of cows is. Any breed that will give a large flow of milk should be selected, if quantity is wanted. If quality is desired, it can be improved by feeding and good care. Milk is a highly nitrogenous and ossiferous food, as nature is first concerned in growing the frame and developing blood, bone and muscle.

An everyday example can easily be given to prove that a grass-fed cow will only give one pound of butter to twenty five of milk, when a corn meal diet will give one pound to ten of milk; and a cow fed on bran or pea meal has been known to give one pound of butter to six of milk—and milk of a superior quality is left after the cream has been taken off, with casein of the richest kind and best adapted to the manufacture of cheese. The Chedder of the English, Old Paddock, and Yorkshire, I think, excel the Gouda of Scotland, unless the cows are fed on bean meal. Swiss cheese requires a large percentage of cream to come up to that made of milk produced from bean or pea meal. I have no hesitation in recommending beans imported from Great Britain, to feed our cows when on pasture, or a more profitable plan to soil with while the cheese factory is in operation. American cattle would then gain a point for perfection of product, unequaled in the world, and her butter and cheese would command the highest price in the markets of Europe, as well as at home.

We must keep in mind that apparent bulk of cream is no surety as to yield of curd. Every cow fed on grass, clover, or cut corn-stalks either in the field or soiled in the barn, is improved in flesh, milk, butter and cheese, if fed a reasonable amount of corn meal. Especially is is this true of the aroma and flavor of the products. An important point is to have an article of first-class quality, that will keep till the season it can be sold at the highest price.

Oatmeal.

The "hamely parritch" of the Scotch cotter, ploughman, and laborer is becoming a favorite preparation of food in America. Surly Sam Johnson, of dictionary fame, said that oatmeal was food only for Scotchmen and horses, but the old lexicographer and grammarian was prejudiced against everything that was used, grew, or lived north of Tweed. If the world, in general, ever entertained his prejudices against oatmeal, it has bravely outlived them. But the "parritch" of the Scotch ploughman, taken with "sour dook" or "penny swipes," good for the "dura ilia messorum," that is "the hard guts of shearers," as Horace says, is hardly fit for a dainty modern breakfast table. Porridge as served up in American and Canadian houses, at the morning meal, is a dish "to place before a king," as the old nursery rhyme says, especially if it is taken with cream or new sweet milk. An American paper says, "that oatmeal is a desirable and healthful food no one can doubt, and large as is the amount now consumed, it is destined to become still more popular.' It adds:—

"The oatmeal of Scotland has always enjoyed the reputation of being the best in the world, owing more to the quality of the oats produced than to skill in manufacturing. The Scotch oat is pre-eminent for plumpness of form, thinness of skin, and absence of moisture and discoloration. Where the soil is too rich the growth of oats runs largely to straw and the kernel is thin and covered with thick husks. On moderate soil oats give a better return, there being less straw and more fully developed kernels. In many parts of our country the condition of the soil is becoming more fitted to the production of superior oats, and many of our local factories are making excellent qualities of oatmeal.

The first operation in the manufrcture of the meal is the removing from the oats all cockle, small oats and foreign seeds of whatever kind, for if any of these remain the quality of the meal is much injured. Black oats, even of good quality, give a bad appearance to the manufactured meal as it appears in the form of black particles, which to the tidy housewife appears to be a somothing much more uncleauly. After the oats have been properly cleaned by sifting, they are next subjected to the operation of drying. This is accomplished in dry kilns, with special apparatus constructed for the purpose. This operation requires some care to prevent the oats from burning.

As soon as sufficiently dry, they are removed from the kiln while still very hot, and stored in such a way as to have them retain their heat; after thus remaining three or four days, and hardening, they are ready for the shelling operation. This shelling is accomplished by passing the oats through millstones of a special pattern. The product that comes from the stones is groats or the whole kernels, dust, seeds, etc., and these must be separated. By means of a combination of sieves and fans the groats are separated from the other material, and are then ready for grinding. For exira quality of meal the oats may again be shelled, and also passed through a brushing machine. The grinding of them must not long delayed, as a few weeks exposure renders them unfit for milling. In grinding the groat the great rim is to avoid pulverization, and to have the granules cut square and of uniform size. Oatmeal is generally denominated by the cut, though these terms have different meanings in different districts. After the grinding, the meal is passed through sieves and these siftings graded according to size."

The Polled Aberdeen.

Now that the black polls have come to this Province to stay, and to become, as is most likely, favorites, it is well to know as much of their antecedent as possible. This much can be said about them, if the following account of their ancestry, taken from an English journal, is correct, they are a long descended breed of cattle:—

Heredotus, in his Fourth Book dedicated to Melpomene, notes the existence of polled or hornless cattle among the herd of ancient Scythians. Possibly this is the earliest notice of polled animals of the bovine species. One of the earliest notices of polled cattle in Scotland is made by Hector Boece—educated at Aberdeen University, in his work published early in the sixteenth century. Captain Birt, 1712, in one of his noted "Letters," describes the singular appearance, "like so many Lincolnshire calves," presented by 50 cows that "had no horns," in swimming across a ferry. Sir Walter Scott in his Old Mortality, (the scene of which, however, it laid about 1670,) mentions a "humble-cow—the best in the byre," of Neil Blaine. Dr. Norman Macleod in his Reminiscences of a Highland Parish, gives a beautiful legend, the "Spirit of Eild," in which "three dun hornless cows" figure as the embodiment, apparently, of ideal bovine beauty and purity, and it is interesting to note these dual characteristics of the Highlander's "fairy cattle." The last three references must allude to Galloways, which, however, it should be noted, were previous to 1750 universally horned.

There are six words we are acquainted with applied to hornless cattle—"hum-mile," "doddie," "nat," "cowie," "moal," "poll." We have seen that there are at least three varieties of the first. Dr. Johnson thought it allied to humble (the same he thought as its use in that in the stingless "humble bee.") But Jamieson differs from the great lexicographer, and shows it has no affinity, but is derived through "homyl," from a root signifying mutilation, and allied to "hummelled," as applied to barley.

Any visitor to the Birmingham or Smithfield fat stock show exhibitions at Christmas, or the great London Christmas market at Islington, will not remain in doubt as to "What is a Polled Aberdeen?" In the many circles connected with the manufacture of meat—of all the now highly wrought beef-producing machines, the Polled Aberdeen is the acme—the very term is the world-wide current superlative of perfection. The Aberdeens, as seen densely lining the rails of Copenhagen Fields, display their characteristics grandly. They have a fine expression of countenance—mild, serene, and expressive. Fine in the bone, with clean muzzle; a tail like a rat, and not ewe necked; short on the legs; a small, well-put-on head, a prominent eye; skin not too thick or too thin, covered with fine silky hair to the touch like a lady's glove; a straight-backed, well ribbed home; hook bones not too wide apart—level from the hook to the tail; well set in at the tail—free from patchiness there and all over deep thighs, with a good purse below them; well fleshed in the fore breast, with equal covering of fine flesh all over his carcass. Such an animal he is that when standing behind you can see all his points at once, and altogether, with the appearance of his perfect "meatiness" bursting out his seal-skin, smooth, and glistening covering.

The Provincial Stock Farm.

Under the careful and efficient management of Mr. Thomas F. Barker, the Provincial Farm is running so smoothly at present that a visitor, ignorant of its brief history, would take it for granted that the Farm had been established two or three years ago. A large amount of the alder bushes that disfigured the ground up to last fall have been cut down, and the work of clearing up the land will be pushed ahead as fast as time, the weather and the limited help employed will permit. All possible care has been taken in the housing of the imported stock and it is satisfactory to hear from competent judges who have visited the Farm recently, that the condition of the animals is as good as could be expected. Of course their winter coats do not look as sleek and shiny as that worn by the stock when they were exhibited in the St. John Agricultural Society's Grounds last fall: but in every other respect little or no alteration is noticeable. The animals are exercised regularly every fine day in the large, well sheltered cattle yard, which is protected on three sides by high barns. The young cattle are fed on hay alone, but the more mature animals each receive six quarts of cracked corn and oats, in addition to their generous allowance of hay. Oil cake, on which they were fattened while in the quarantine station at Quebec, has been discontinued—cattle fanciers say with beneficial results, as the animals are intended for breeding purposes only. In this connexion, it may be remarked that many of the best stock men of England will not purchase an animal for breeding purposes, that has been prepared for exhibition, as experience has taught them that cattle once fattened are not to be relied on as compared with those which have never been unduly forced.

The cattle that are most inquired after by visitors to the Farm are the Polled Angus and Polled Norfolk, doubtless because these breeds are entirely new in this section of the world. Those who have given the subject pretty close attention are inclined to believe that the Polled Norfolk will become quite popular with our farmers, once their good points are known, as they are excellent milkers as well as good beef cattle. In many sections of the Province the farmers are not in a position to go into beef raising for the domestic or foreign market, and whatever of profit they derive from their cattle is in dairy products alone. A good dairy cow will pay for itself several times over, but a beef producer alone only makes one return for the cost of its sustenance.

The sheep on the Stock Farm are also in good condition, and will, no doubt, give a good account of themselves next year.—*Sun 14th.*

Provincial Farmers' Association.

The annual meeting of the New Brunswick Provincial Farmer's Association will be held at Hopewell, Albert Co., on Tuesday, the 7th February, at 2 o'clock, p. m., at which meeting, after the usual routine of business, the following subjects will be discussed:—1st, Agricultul Societies—their object, management and effect; 2nd, the Dairy,

Papers on the above subjects are solicited from members unable to attend the meeting, which should be forwarded to the Secretary, O. R. Arnold, Sussex.

The order of business has been fixed as follows:—

1st, Address by the President.
2nd, Minutes of meeting.
3rd, Report of officers.
4th, Report of committees.
5th, Communication from affiliated societies and qualification of members.
6th, Election of officers.
7th, Appointing committees.
8th, Debate on subject for discussion
9th, Miscellaneous.
10th, Arrangement for next meeting

The affiliation fees are as follows:—

Agricultural societies, $2.50 for five memberships,

Pet stock and other associations, $1.50 for three memberships.

Accredited members of affiliated societies, 50 cts. each.

Ordinary memberships, $1.00.

Dark Swine Preferred.

Some forty odd years ago, when I first began to execute orders given me by the Southern planters, they required with rare exceptions, white swine. I told them the dark colored would prove the most hardy and thrifty for their hot climate, the same as negroes over white men. But I could at first persuade only a few to adopt my opinion and take Berkshire, Essex or Neapolitan, in preference to Suffold, Prince Albert, Yorkshire, Irish Grazier and Chester County—these last five being the popular white pigs of that day. But my Southern friends soon found that all of these five were subject to scurf, mange, and other disagreeable cutaneous diseases, which the black or dark spotted pigs escaped entirely, and always wore a healthy, clean, glossy hide. The planters then began to change their orders, and in the course of a few years would hardly accept white pigs from the North, of even the finest breeds, as a gift. In most other parts of the United States, a deep prejudice prevailed against black and dark spotted swine, a few only would breed them. Pork packers were especially opposed to them, because, they said, the skin was dark, and yet this would generally scrape to white when they came to dress it.

However, time went on, and as breeders gradually found out, North, East and West, the same objections to white swine which had taken place at the South, they began rapidly to change the color of their stock, and now few white hogs are found in the Chicago, or other great markets of the West, the general run being on the Berkshire, the Poland China, and Essex. Indeed, so much more favorably are dark-colored swine now considered there, that they have been gradually breeding out the white spots of the first two sorts mentioned? and now they are almost entirely black or very dark brown, like the Essex and Neapolitan. All these swine are very thrifty, and mature early. The Berkshire and Poland China are especially hardy—can endure any extreme of climate, from the coldest to the hottest. The Berkshire is famous for its larger proportion of tender, lean, juicy meat, and is consequently greatly preferred for smoked hams, shoulders and bacon. The three other sorts cut up choice, clear, fat pork, which is most desirable to salt and barrel.—*A. B. Allen in New York Tribune.*

Don't Raise Scrubs.

One of the most senseless and expensive practices in which too many of our farmers indulge is the breeding and raising year after year of scrubby mongrel stock. They in some way fail to grasp the idea that each animal maintained on the farm is a laboratory in which is to be worked up the products of their fields into compact and marketable form. In fact the farmer who raises we will say cattle, sheep and swine, becomes a manufacturer, and ordinary business sagacity would suggest that the best machinery for those purposes would be the most profitable. In any other manufacturing enterprise the man would properly be considered a lunatic who invested in machinery that would turn out only the lowest grade of products, to be a drug on the market at prices that yielded little or no profit.

People who buy their meats are every year becoming more fastidious as to quality, and in the leading markets it is only the best that commands the highest remunerative prices, and to be abreast of the competition that will be encountered everywhere, we must prepare ourselves to furnish products, not of the common or medium quality, but the best. The best are in demand in every market at paying prices, and of the lower grades there is always an over-supply that goes begging.

If the question arises as to the steps necessary to inaugurate some of the necessary improvements we would indicate first—using a better class of sires, something better than the cold blooded scrubs seen on—if we must say it—the majority of farms, secondly furnishing all kinds of stock a more generous supply and greater variety of food. The extra expense of procuring purely bred males is the cause of a large per cent. of stock raisers using scrubs or grade instead and the result is that no perceptible improvement is made, when an expenditure of a few more dollars would have purchased a sire that would have left an indelible impress of improvement along with enhanced value on hundreds of animals that would come after. Our breeders must understand that like produces like and that breeding scrubs together is a waste of time; that breeding from grade sires in this enlightened age is little better than shiftless—something no wide-awake, well-posted man should be guilty of when it can possibly be avoided.

The First Calf.

It is often the case, when a heifer has her first calf, that the farmer thinks she will not give more milk than will keep her calf in good condition, and lets them run together to teach her the mystery of being milked when she has her next calf. In this decision there are two mistakes that go far to spoil the cow for future usefulness. Cows are largely the creatures of habit, and with their first calf everything is new and strange to them, and they readily submit to be milked, and think it is all right; but suffer them to run with the calf the first season, and a vicious habit is established that they will hardly forget in a lifetime. If they ever submit to be milked quietly, it is evidently under protest. But there is a greater objection than this The calf, running with the cow, draws the milk every hour or two, so that the milk vessels are at no time distended with milk, though the quantity secreted in a given time may be large. But this is the natural time to distend the milk ducts and expend the udder to a good capacity for holding milk. When, with her next calf, you require the milk to be retained twelve hours, the udder becomes hard and painful, and the milk leaks from the teats, or, more likely, nature accommodates the quantity of the milk secretek to the capacity to retain it, and the cow becomes permanently a small milker. Much of the future character of a cow, therefore, depends on her treatement with her first calf.

COST OF THE SILO.—When a silo is dug in the side of a hill; and the walls are constructed of rough stone, laid up with mortar, composed in part of hydraulic cement, or of concrete, the cost is ordinarily about $1 per ton capacity. If stone is near at hand and lime is found on the premises, this cost may be reduced. If both are obtained from a distance the expense will be greater. In some sections the walls of the silo may be cheaply constructed of hewn logs, laid up as they ordinarily are to form a log building. If a ravine is utilized for a silo all the expense of excavating is saved, If the bottom of the silo is on a level with the floor of the barn or feeding shed, there is a great saving effected in moving the ensilage August Goffart estimates the cost of gathering, hauling, chopping and packing a ton of corn fodder in France at one franc, or about twenty cents. Several persons in this country put the cost of the above work at from sixty to seventy-five cents per ton. When the corn is raised on high priced land, which is manured by commercial fertilizers, the cost of raising, harvesting and packing is generally about $2 per ton. When the corn is raised on land comparatively cheap and at the same time rich, the cost is reduced about one-half. Several report that they are able to fill silos at the cost of $1 per ton.—*Chicago Times.*

THE BEST FARM HORSES. The *Philadelphia Farmer* says: "Years ago when a faster horse than what then existed was desirable, there was reason in the attempts to improve the speed of the animal, but there is hardly a doubt that the good of the farmer has been nearly altogether lost sight of in the desire to get a horse of great speed. The best farm horse is the strong horse, and one that can step out lively, and has endurance to go through a day's work without great fatigue. The business of raising fast horses is altogether distinct from the business of the farmer. It is a source of excitement to see a horse race, but when the farmer thinks the horse he sees racing is one he ought to have on his farm he makes a mistake. The heavy Norman-Percheron horse would be more profitable than one that was simply a racer."

Once in a while the following goes the rounds of the papers. We have seen no one who has made the trial, but if true it is an easy way to get rid of stumps and if a failure there will be but small loss from trying the experiment on a small scale. In the autumn or early winter bore a hole one or two inches in diameter, according to the girth of the stump, and about eighteen inches deep. Put into it one or two ounces of salt petre, fill the hole with water and plug it close. In the ensuing spring take out the plug and ignite it. The stump will molder away, without blazing to the very extremity of the roots, leaving nothing but ashes.

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