

**Farm, Garden & Household.**

**Agriculture in the Eastern Townships.**

The most striking improvements have taken place in this division of our Province, since I saw it last. The whole style of farming seems to have undergone a transformation. Horses have taken the place of the loitering bullocks, and the rapidity of motion of the former has communicated itself to their drivers. And so with everything else; the use of improved implements, the amelioration of horned stock, the attempt, almost universal, to induce a regular course of cropping, are evident throughout. I was enchanted, though surprised, to find that there was only one opinion as to the usefulness of the *Journal of Agriculture*. Where I dreaded to meet with sneers I met with hearty commendations, and I am happy to say that I have been promised the assistance in the future of several of the most successful agriculturists of the Province.

On the 28th of June I visited the farm of Mr. J. Browning, Longueuil, and a very pleasant day I spent with the proprietor, whose hospitality I have every reason to remember. Mr. Browning holds firmly to the notion that no farmer can possibly be thoroughly successful unless he keeps a perfectly accurate account, not only of his receipts and expenditure, but also of the work done, the manure spent, and the produce yielded, on each field. This notion I found, by inspection, he carries completely out; and the same with the dairy, poultry, and other parts of his business; so that it is visible, at even a cursory glance, what pays, and what does not pay. The cows are made up of Ayrshires and Jerseys; a good lot for dairy purposes they looked, and are in splendid condition. I was particularly struck with a two year old heifer of Mr. Stephens' blood, St. Lambert. Very different indeed from what I recollect years ago was she; certainly one third larger and heavier, but with all the points of Colonel de Couteur's old ranking favourite fully developed. To accommodate these a thoroughbred Short-horn bull is kept, and the cross, judging from what I saw of the young stock, is a very promising one. The bull at present in service is from Judge Dunkin, of Knowlton, whose herds are well known to all breeders in the province. He (the bull I mean) is a remarkably fine animal, with extraordinary loin, and a good rugged skin and hair, reminding me very much of the Dutchesses, and an almost unailing sign of a good constitution. He partakes of the *Sweetmeat* and *Barrington* blood, and is the best animal of the latter strain I ever saw.

There must of been something peculiar in the spring of 1879. The seeds of that year failed here, as well as on many of the best cultivated farms I visited. A serious business, indeed, for it throws the whole course into confusion. I believe the season was dry, and probably the seed shipped, and was cut off in its infancy by the drought. I think, as a rule, we sow our seeds a little too shallow; they, like our grain, would benefit by a slight additional covering by the chain-harrow, or some similar implement, before rolling.

The hay crop was heavy, approaching two tons to the acre in most parts; oats good, but this is emphatically a hay farm, and Mr. Browning has the good sense to see it, and treats it accordingly. Three acres of Lucerne were looking well, though hardly as clean as could be wished. The land appeared dampish, which would hinder the durability of the stand, but the hay was more than damp, and the dampness of the land may have been in my imagination, for the whole farm appears to be well drained.

The root crop, principally mangolds and sugar beets, was looking well, but the seed was too lavishly sown and the thinning out seemed to be rather an arduous task in consequence.

As may well be conceived, Mr. Browning keeps nothing for show, the whole conduct of the farm is practical to a degree. Every thing is in its place, no tools or implements lying about the barns, stables, &c., all handy and convenient; consequently, the labor bill does not run away with the profits of the land, but is kept within due bounds. Now the principal improvements are finished an ensiler and more profitable task lies before the owner; at all events, seeing that it is only three years since he brought the estate, no one can doubt that genuine, honest work, guided by a sound head, has been brought to bear upon the land to bring it into the state of cultivation in which I found it.

**Vermin.**

Look out for vermin in the nest boxes. About the worst is the service of the partitions. Lime-wash now at least once a month, put kerosene upon the perches in the morning, and keep the platforms under the perches covered with fresh earth renewed at least once a week. Lice are the bane of the poultry house. Fowls that have the run of farms and gardens will keep clean, by wallowing in the dry earth, but a greater part of the year those who live in cities and villages are obliged to keep their fowls in confinement and small runs, and unless carefully looked after, these pests will surely come. There is danger too, if the poultry house is attached to or near the stable; they will infest it, and cause trouble among the other animals. The *American Agriculturist* says the best remedy they have ever tried is crude petroleum, or if more convenient the common kerosene oil used for lamps. This is always at hand, and a few minutes labor with the oil can will route the enemy. We apply it directly to the perches, pouring it from the can. The hens get this oil upon their feet and legs, and it is rubbed all over their feathers. It is penetrating, and the odor seems to be exceedingly offensive to all insects. We can vouch for this as being true, having used it on our own premises with sure effect. S. J. A.

**A Poultry-Fattening Company.**

The following statements appeared some time ago in the *Boston Cultivator*.

It is probably well known that the process of fattening poultry for market is much better understood in France than in this country. A well fattened chicken or turkey, according to the fashion of our market, is a bird that shows plenty of yellow fat, under the skin, along the back and sides, while with chickens, to be salable, the skin and legs should have a bright yellow color. In France such poultry would be classed only as ordinary, and would be utterly rejected by the epicures who pay the highest prices for luxuries. The best poultry according to the French standard should show little fat under the skin and this should be of a whitish color.

The finest birds should be heavy in muscle, and tender, the skin white and delicate. These conditions are only attained by a system of forcing which has been developed through years of patient experiment in France and is now for the first time, successfully imitated in this country.

Many previous attempts at imitating the French system have proved failures, but the persevering character of several parties who have recently established an enterprise for fattening poultry after the French system at Medfield, Mass., gives promise of success. One of their number spent considerable time in France, working in establishments of this kind as a laborer in order to master every detail of the business. At present the Medfield concern is killing daily about eighty fowls, for the use of some of the best hotels in Boston.

The birds are purchased by agents in various parts of the State, and are placed temporarily in the "reception rooms" on arrival at the yards. These are simply well ventilated sheds of ordinary character, where the fowls are fed and allowed to sun at will, until they are wanted for forcing. They are then placed in the fattening house, a warm, well ventilated building, provided for the purpose. For ten days they are subjected to a system calculated to remove the yellow fat, and then for ten days subsequent are crammed with a porridge of milk and meal (barley and rice being largely used, with some corn), and at the end of twenty days are immediately killed, their room being daily replaced by freshly purchased birds.

The building has accommodations for 1700 birds; 84 are killed daily, and 94 more take their place from outside. The temperature of this building is kept at about 60° by steam pipes, the coops are so small only one bird can be kept in each. They are daily cleaned out, the bottom boards are washed and steamed to remove all taint. This attention to cleanliness, the labor of preparing food, and the dressing of fowls for market, gives constant employment for eight or ten men. Thirty cans of milk daily are required to mix the food. The milk is at present purchased of the neighboring farmers. The manure from this style of feeding is of a thick, pasty consistence, difficult to handle, but very rich, and highly esteemed by the farmers in the neighborhood, who willingly pay one dollar per barrel for it.

The poultry produced by this pro-

cess is already highly esteemed by those who have tasted it, and seems likely to come into greater favor as it is better known. It sells for about ten or fifteen cents per pound above the price of ordinary poultry, while it is claimed such poultry is worth this difference, since there is very little waste in the shape of the gross and indigestible yellow grease which encumbers the ordinary fat fowl.

The enterprising men who have undertaken this business are unwilling to lay open to the public all the details of their business, and with good reason, as the learning them has cost considerable time and money, also being of such a nature as to be unpatentable. They are however, confident that the improved methods will produce an article that will commend itself to the refined taste of a discriminating public, and that they will reap a sure reward for their enterprise. We wish them the success that their enterprise deserves.—*Journal of Agriculture*.

**Bad Bargains in Nursery Stock.**

BY PHILIP SNYDER.

Farmers and fruit-growers need a word of caution now and then with reference to seductive advertisements of new nursery stock. It is the special desire of some nurserymen to deal in new varieties, and the experienced are apt to suffer in purse and temper by supposing that in their hands these marvels in pomology or horticulture will do exactly as advertised—or half as well. Hundreds of thousands of dollars have been sunk in this way by those who could ill-afford to lose anything, and it may be worth while to point out to the readers of the *Examiner and Chronicle* where the danger lies in purchasing these new varieties.

New varieties of vegetables or fruits which really excel all existing varieties are difficult to produce, and hence when a man claims to have a superior sort the strongest kind of proof should be required respecting it. His own interested declaration is not sufficient. Besides, these new varieties are almost always pushed upon the market before they are sufficiently tested. A nurseryman of New Jersey or New-York may tell the truth about his budding's success on his own grounds for a year or two, but that does not prove that it will succeed in less careful hands, nor in the differing climates of Maine, South Carolina, Texas, Illinois, Oregon, or Canada. The Wilson Strawberry among small fruits, and the Norway Spruce among evergreens, do succeed in almost all soils and climates; but they are exceptional. The propagator who thinks he has something remarkable naturally desires to push its sale, and if people will take his word as to its merits and buy, he is not always particular to prove that it will succeed in other localities than his own. He wants to sell, also, before the stock gets into the hands of rivals.

There is another point to be remembered. It does not pay the ordinary purchaser to buy nursery stock at high prices, with a view to the propagation and sale of plants at high prices also, because before he can put them on the market the professional nurseryman, with his appliances of hot-houses, bottom heat, propagation from root and green cuttings, &c., can beat him ten to one in the competition. The purchaser at high prices will very soon hear of reduced prices, and that so very low as to discourage him. In the case of a new fruit, if really of superior quality early and prolific, a crop from it pushed into market a year or two in advance of local competition may be very important, and may really pay, but the risk is great—too great for any but amateurs, or those farming on capital accumulated in business. The man of small means should be patient and wait. If the new variety is really an acquisition, superior to most or all of the older sorts, the proof will rapidly accumulate, the price will go down rapidly as its propagation enlarges, and he can soon buy at living rates. The worth of a new berry, a new pear, or a new cereal, if really excellent all kindred varieties now grown, will soon win its way to fame and position.

The writer has been himself so often victimized, and has seen so many instances among his acquaintances, that a word in season to the uninitiated may be of great value to them. These impositions are among the most serious drawbacks in fruit as the damage incurred in testing over-puffed varieties is not measured by the first cost alone. It is chiefly felt in the loss of time, labor and fertilizers through the testing period, which often requires half a dozen years or more.—*Examiner and Chronicle*.

**LOCKE & BRADSHAW,**

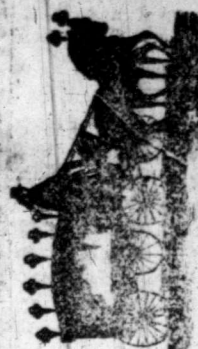
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