

The Catalpa as a Timber Tree.

Mr. C. M. Hovey says that much has been recently said in regard to the Catalpa as a timber tree, and, as it would appear from very recent information, Prof. C. S. Sargent has directed attention to it, and spoken highly of its value and urged its cultivation for that purpose. It appears, however, that its importance as a timber tree was known half a century ago, and its culture recommended. In June, 1831, General Harrison delivered an address before the Agricultural Society of the county of Hamilton, Ohio, in which he spoke of the Catalpa as follows: "Our old rail fences, whose dilapidated appearance produces such a disagreeable effect around our farms, are as wasteful and expensive as they are inefficient, and the increasing price of timber and the great quantity of which will be required demands speedy improvement, for the country is likely to soon lose material for their construction. If we could procure posts and rails of the Locust or Mulberry they would last, without doubt, a great many years; but the wood of the Catalpa, a tree of such easy culture and of such rapid growth, furnishes, perhaps, a material much more durable than either of the others. This valuable tree is indigenous in the lower or southern part of Indiana, and grows to a very large size upon the Wabash River and several of its tributaries. Its property of resisting decay has been sufficiently verified in the vicinity of Vincennes, where the soil is saturated with water. One of these trees was cut down on the little stream of the Detha, five miles from Vincennes, before there was any immigration from other States. It was certainly a giant in the year 1785, when a colony of Virginians from the Southern Potomac settled there, and this Catalpa served for a foot-bridge for crossing the river. I have been informed by a worthy man, in whom I place great reliance, that he has recently seen this tree, and found it but slightly injured from the moisture; and he assures me at the same time that a fence built with posts of the Catalpa which had been set in the ground in 1770 by his father, had been recently taken up and reset on his own farm; it had been found yet perfectly sound, and quite as good for the purpose as those which had been put down to take its place. The Catalpa is a very beautiful ornamental tree, but I do not think it is appreciated or has been employed as a timber tree elsewhere than in the neighborhood of Vincennes. It grows with remarkable vigor, and I believe that in places where timber is scarce and the soil suitable to its growth, it offers very great results, not only for fencing, but for the construction of all kinds of buildings."—[Exchange.]

HOME-MADE SUPERPHOSPHATE.—Take one hundred pounds of ground bone, place it in a large tub, and apply 40 pounds of sulphuric acid, adding water as desired. In a few days the whole mass will be reduced to a consistency of thick jelly. Then add more water and about 300 pounds of plaster as a drier, the whole being worked and shoveled over until it can be readily handled. There will then be sufficient phosphate to apply to about 2½ acres of land at a cost of about \$7.50.

VEGETABLE MARROW JAM.—It may not be generally known that the vegetable marrow, when grown too large for use as a table vegetable, may be converted into an excellent preserve—quite equal to that made of some fruits; and as a crop of vegetable marrows may usually be relied on, even in the smallest gardens, while our fruit crops are so capricious, it is well to have a vegetable product to fall back upon in cases of emergency. Peel and take out the pith and seeds of the marrow, cut it into pieces, and to each pound of marrow add one pound of sugar and one lemon with the juice squeezed out and the rind cut up similar to orange peel in marmalade; boil the whole together for two hours and an excellent jam will be the result.

A convenient and cheap safety tie for cattle has been patented by Mr. Merrill J. Worth. A cylindrical stanchion bar, secured at top and bottom, is provided with two rings that encircle it. A metal rod of suitable size and shape has a loop at one end which incloses the upper of the rings, and the lower is formed into a hook to engage with the lower ring of the bar. The hook is provided with a spring catch. From the upper stanchion bar, a short arm depends that is provided with a pin upon which the hook of the bow is placed when the animal is let out of the stanchion. With this construction the animal tied is restrained in the least possible degree.

The Dairy.**Canada and the Cheese Trade.**

The course of the cheese trade in New York during the present season has been a puzzle to dealers in that city. Starting off with an exceedingly light make in the early part of the season, as compared with last year, at one time it had only just caught up with that of last year when it rapidly fell off again, and it was argued that such a shortage ought to put up the price of cheese considerably above what it was then bringing. But for some reason there seemed to be all the stock in market for which there was any demand. Shippers were indifferent, and would take cheese only at their own prices; and whenever the market seemed to be pretty well cleared up, and buyers paid somewhat higher prices in the country, under the belief that the situation would warrant it, they have been caught nearly every time, and lost money on the venture. In fact there have been few weeks during the present season when buyers have succeeded in making a profit. The dullness of the foreign market has been the general subject of remark. From the first of May to the first of September the shipments of cheese from New York have been only 1,053,670 boxes this season, against 1,433,941 boxes for the corresponding time last year. This is a falling off of 380,271 boxes, or more than 25 per cent., and is 310,392 boxes less than were shipped in the same months of 1881. It is also true that the receipts in New York are lighter than they were in either of those years, but the difference is far from being as great between the receipts as between the exports. Besides, that only aggravates the case, because if the receipts had been larger, there would either have been more stock left over, or prices must have declined materially in order to dispose of the stock.

The question naturally arises, what is the cause of this apathy in the foreign trade? Has Great Britain stopped eating cheese? Or is she making so much more at home that she does not want ours? A recent visit to Canada has furnished the writer with what seems to be a clue to the anomaly of this situation.

The Province of Ontario has long been noted as a large producer of cheese. This cheese finds its general outlet at Montreal, and that city is the one great shipping port for all Canada. Previous to this year the exports from Montreal have averaged about 25 per cent. of those from New York. But lately the Province of Quebec has also been awakening to the profitability of dairying as a business. The rural population of this Province is chiefly French, and strictly under the control of the Roman Catholic church. And it has been the rule of that church to require from the farmer one-tenth of the principal products of his land. The list of products which are thus tithed by the church was long ago completed, as it was not thought that any new article of importance would be likely to make its appearance. Cheese is not included in this list, and the farmer has just discovered that there is at least one product upon which he can lay by a little money. The result is that cheese factories are rapidly springing up all over the Province. A factory has even been established as far north as Chicoutimi, the head of steamboat travel on the Saguenay river, and we can testify to the excellence of its product from personal examination. The factories as a rule are plain and rough exteriorly, but they are furnished within all the modern appliances for making cheese. It will be remembered that one of the favorite industries of France herself is the making of dairy products, and it is natural for people of French descent everywhere to take to this line of work whenever circumstances favor it. We are told that within a radius of 75 miles from Montreal over 200 cheese factories have been built in a comparatively short time. Ontario is also increasing her make, and the consequence of all this is that Montreal has thus far this year shipped to England one-half as much cheese as New York, instead of one-quarter as heretofore. That this should make a difference in the demand for our own cheese is no more than natural, and that it has made a difference is shown in the decrease of our shipments, and the difficulty in sustaining prices notwithstanding the shortness of our make. The best of the Canadian cheese is not quite equal to the best New York State cheese; but the general run of quality is considerably better in Canada than here, and no skim cheese is made in the Provinces.—[Utica Herald.]

Winter Dairying.

It is more advantageous for the cow to come in in the fall than in the spring; the average farmer manages to carry his cows through the winter on hay alone, or as little feed as will possibly do, to bring her on grass in a passable condition in the spring. By this time factories are opened and commenced operation. The spring-milked cow does her best, but the flow of milk is not satisfactory, and as a rule she loses in condition, notwithstanding the extra feed, such as meal, bran, etc., she may be favored with, for grass is relaxing and a great change from dry hay. It is an undisputed fact that it is very difficult to hold the conditions up in early spring, especially while giving milk and poorly wintered. As the season advances, the cow recuperates some as the grass matures, but by this time flies are troublesome, another drawback, and the flow of milk is reduced; so when fall approaches, with dry and parched pastures, such as we often have, the farmer will resort to feeding such as green corn, ground feed, etc., to bring the flow of milk up to its standard once more. Now, we claim this cow is past reclaiming, or, in other words, never can be brought back to her full flow of milk at this season of the year. It matters not how good the food is, if we are feeding dry cows at this time of the year with green corn, after running dry for three months, as they should do, having this time for recuperation on grass, they are as a rule in good condition. Now the change is more gradual as the winter approaches. The cow drops her calf any time from November 1st to January 1st in good condition and good heart. Now, the extra food she receives will enable her to continue her flow of milk till spring. Beginning on grass, she is in extra good plight, will begin once more to renew or increase her flow of milk, and thus continue until fly time, when she ought to be near dry. Many arguments are advocated that it does not pay to feed cows extra in winter, as the milk will not balance the cost. This cow must be wintered, and the more cheaply it is done, the more dearly will she cheat her owner, and it matters not whether she is dry. The extra food given to fall-milked through the winter pays in many ways. Cows are machines, and just as we run the machine we will be remunerated. You may, for example, look at the herds of cows that are run for winter milk, and the herds that are run for summer milk, and you invariably find the herd that milks through the winter is in the best condition, and they always will be.

It is better for the farmer. In fall and early winter farmers' work is completed and there is time to devote to the cows. The hurrying of haying and harvesting is past, men and teams are idle. The dairyman that has run his herd of cows through summer is receiving very little income, if any at all. What does he do? Takes a rest and lets expense eat his summer income up. On the other hand, the dairyman that runs a winter dairy has not only paid expenses through summer, but is now realizing an income and a good profit from his investment.

The demand for fresh-made butter is increasing, people's tastes are more fastidious, and we are educated to a higher standard; they are willing to pay any price for choice, fresh-made butter, while streaked, summer-made butter is shaved and a drug in the market. The old accustomed practice of making summer butter and holding for winter use is one of the things of the past. The dairyman must accommodate his mode of operations to the qualified tastes and interest of the consumer. Until this is done the dairy interest of any state will be on the retrograde, non-paying plan. Now, if we milk our cows nine months of the year, when is the best and most profitable time to have them come in? We answer, in the late fall or early winter. Milk can be produced as cheaply and with much more profit realized by milking in the winter months than in the summer months. As we stated before, better for the cows, better for the man, by way of saving time and labor, better for the man's pocket. Fine flavored butter can be made, and as much or more per one hundred pounds of milk. All we want is the man fully up to the advanced stage of dairying, and he will have early cut cow fodder in abundance, and have a silo to cure the same, early cut and well-cured hay, warm, comfortable barns, and he will see how to best fill his pockets.

The expense of winter feed has been materially reduced since silos have come in use. Milch cows can be kept cheaper on ensilage and a little grain than dry cows can generally on their accustomed fare. Experience has demonstrated the fact that