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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.

VOL. 1.

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BOOK AND JOB PRINTING of all description EXECUTED ON MODERATE TERMS

RATES OF ADVERTISING. Ordinary advertisements, 10c per line, per week. Each subsequent insertion, 7c.

The number of weeks an advertisement is to be inserted should be clearly stated. When this is not done it will be continued until ordered out, and charged the full time it has been inserted.

Varieties.

Looking Back. A barefooted child, by the meadow stile, Sets down her basket to rest awhile.

With bright face saddened a young girl leans One glimpse to catch of fast-fading scenes.

A widow stands by a lonely grave Or which the sheltering grasses wave.

Whitely and silently falls the snow On the meadows still, and cold winds blow.

But angels, kneeling before the throne, The loved ones found, the long race won.

They Borrow but Never Return. As we pass, day by day, thro' life's busy highway.

If you lay up in store a few dollars or more, Upon this you can truly depend.

"Arrah, Pat, wouldn't ye be after bringing home the shovel I lent ye last Christmas?"

"I don't see how there ever came to be so many words in the world"

"Doctor," said an old lady, "do believe in ghosts? Do you believe that the dead actually walk on this earth?"

According to Herschel, there are stars so far off that light, which travels at the rate of 200,000 miles in a second, would require 13,000 years to travel from those stars to the earth.

"What I'd like to know," said a school-boy, "is how the mouth of rivers can be so much larger than their heads."

Agriculture.

Milk Tests.

An interesting test was made of the cream qualities of the milk from the cows exhibited at the International Dairy Exhibition which was held in New York City during the first week of December.

1st. A red polled cow yielded five quarts of milk, dropped her calf in April, feed, two quarts of bran, one quart of meal per day, depth of cream, one and one-fourth inches.

2d. Native cow, eight quarts of milk, dropped her calf Nov. 15, feed, six quarts of bran and six quarts of meal, depth of cream, one and one-fourth inches.

3d. Guernsey—seven quarts of milk, dropped her calf middle of September, feed, four quarts of meal and four quarts of bran, depth of cream, one inch.

4th. Devon—three pints of milk, dropped her calf in April, feed, four quarts of bran, depth of cream, fifteen-seventeenths of an inch.

5th. Jersey—eight and one-half quarts of milk, dropped her calf the middle of September, feed, one quart of meal and four quarts of bran, depth of cream, three-fourths of an inch.

6th. Jersey—five and one-half quarts of milk, dropped her calf the middle of September, feed, four quarts of meal and four quarts of bran, depth of cream, three-fourths of an inch.

7th. Half Shorthorn and half Native—six and one-half quarts of milk, dropped her calf the 11th of November, feed, six quarts of bran and three quarts of meal, depth of cream, six-fourths of an inch.

8th. Holstein—five quarts of milk, dropped her calf the first of April, feed, bran and roots, depth of cream, eleven-sixteenths of an inch.

Dressing Poultry.

A lady under the sobriquet of "Grace Gleen," in the Country Gentleman, treats in a very pleasant manner various household matters interesting to farmers' wives and the fair sex generally.

In the first place, the dressing should be done in a careful and proper manner; the fowl dipped two or three times in a large kettle of boiling or nearly boiling water, and the feathers gently plucked, so as not to tear or otherwise injure the skin.

Remove a griddle from the stove; put an old newspaper on the fire, and scorch off the hair in the flame. Next make a small incision in the neck and remove the crop, being careful not to tear or break it, if you do not want to endanger scorching your meat; arrange in the body, also, small, carefully taking out the entrails, gizzard, liver and heart.

Now wash thoroughly, and rub well inside and out with salt, in which a very little—say a third of a teaspoonful of pepper has been mixed. Next prepare the stuffing.

When the quantity is desired for one turkey or two chickens, cut about two thirds of a medium-sized loaf of bread—which should be at least three or four days old—into thin slices. Turn over this just enough hot milk to moisten, being careful not to get too wet. Add a half teaspoonful of butter—though the quantity of this must be regulated somewhat by the fatness or leanness of the fowl—a small, even tablespoonful of pulverized sage, a half teaspoonful of salt, a sifting of pepper, and one well-beaten egg.

When valuable, pure bred animals become so common that breeders can afford to need them out, and when every inferior animal is turned into beef as soon as the inferiority becomes known, there will be less enquiry as to such cases as we have mentioned above.

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Non-breeding and Shy-breeding Cows.

Complaints are not infrequent among our readers, of cows and heifers which do not breed as regularly as would be desirable. This is one of the vexatious incidents to cattle husbandry which it will undoubtedly take a long time to overcome.

Barrenness in cows may be caused by diseases of the generative organs resulting from injudicious treatment at a previous parturition, as where the afterbirth is allowed to remain till it rots away, causing inflammation and an irritation which becomes chronic.

A very curious practice prevails at some milking establishments for keeping the cows impregnated all the time. The mother no sooner goes through the pain and perils of parturition than she is again, oftentimes, compelled to submit to a re-impregnation. This is what I call an excessive use of the reproductive organs.

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Abortion in Cows.

As most farmers who have experience in the management of animals, know the cow is very liable to abortion. It is a disease of which the cause is not known with certainty, though there are many theories about it.

When abortion prevails among a whole herd of cows on one man's farm, I should consider it as an enzootic, arising spontaneously, and afterwards propagated by infection or by sympathetic influence.

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Origin of Different Breeds of Fowls.

The Michigan Farmer gives the following curious information on the various breeds of fowls and their different origin: "The names of fowls arise from other peculiarities than their form or appendages. For instance, the Dorkings were named after Dorking in England; the Black Spanish, or as they are otherwise known, everlasting layers, and the Houdans (pronounced Hoodon) from Houdain, France; the Shanghais are named after Shanghai, in China; the Buff and Partridge Cochins from Cochin, China; the Siberia or Russian fowls from Russia; the Malays, Jays, Columbiana, Barbarys, Dutch fowls, all from their respective countries.

A Case of Garget—Diseased Heart. Garget is a troublesome disease among high bred and heavy milking cows. Scarcely any other disease is so little understood, and is so unsatisfactorily treated as this. The proportion of Jersey cows that have lost one or two quarters of the udder from this disease, or with which there is always trouble at calving time, is very considerable.

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Household Receipts.

PRESERVING CIDER SWEET.—Put some cider in a preserving kettle, and bring it to a boiling heat; then fill some bottles with it, which you have prepared as if for canning fruit, and put the corks in tight. The cider will keep sweet for months.

CORN STARCH INSTEAD OF EGGS.—Corn starch may be used in place of eggs in baking. If four eggs are recommended in a receipt, two may be used and two tablespoonfuls of corn starch, and your cake will be as light and good as one with four eggs.

Eye Lotions.—(1) One of the best liquids is a very diluted solution of sulphate of copper or acetate of lead. (2) Sulphate of zinc, six or eight grains; sulphate of morphia, two grains; glycerine, two teaspoonfuls; water, four tablespoonfuls. Drop two or three drops into the eyes night and morning, and bathe the lids frequently.

SUET PUDDING.—Four eggs, one half pound of one cup of suet, chopped fine; one pint of bread crumbs, one quart of milk, one half teaspoonful of nutmeg, one-half teaspoonful of cinnamon, one-half teaspoonful of cloves, and one-half pound of sugar. Mix the suet, crumbs, cinnamon, nutmeg, and cloves (or cornstarch) together, boil the milk, and while it is hot pour suet, &c., into it, beating thoroughly; add the eggs, beaten. Sweeten to the taste; add a little salt, brown the pudding in an oven, and serve warm.

LADY CAKE.—Take a quart of a pound of butter almonds; put them into a bowl of boiling water, renew the water as it cools, and letting them stand in it until the skins peel off, then throw them as they are bleached into a bowl of cold water, which will improve their whiteness; pound them one at a time, in a mortar, pouring in frequently a few drops of rose-water, to prevent them oiling, and being heavy; cream together one pound of powdered sugar and three quarters of a pound butter, and then add gradually the pounded almonds, beating in a very hard; sift in a separate pan half a pound and two ounces of flour, and beat in another pan a stiff froth the whites of seventeen eggs; stir the flour and whites of the eggs alternately into the sugar, butter, and almonds, a very little at a time of each; having beaten the whole as hard as possible, put in a pan lined with paper and set it immediately in a moderate oven. You must not open the oven door or move it until it has been in the oven half an hour, and then you must be careful about having the door of the oven open for any length of time. It should bake an hour, and great care must be taken in baking it.

RICED MINCE MEAT.—One quart of minced meat, one pint of chopped suet, three pints of chopped apples one pound of raisins, two pounds of currants, one nutmeg, one teaspoonful of ground cloves, one tablespoonful of cinnamon, same of allspice, one teaspoonful of salt, one quart of cider, and one pound of sugar. Mix the apples, meat and suet together, boil the other ingredients and pour the hot liquid over the mixture, and again mix.

PLAIN MINCE MEAT.—One beef's heart boiled and chopped fine; one dozen good-sized apples, also chopped. Mix together, and season to taste with salt, pepper, cinnamon and allspice. Add three teaspoonfuls of juicy apple-butter, two teaspoonfuls of sugar, and one teaspoonful of raisins. Mix all together and let stand over night.

Pork is lower in New Hampshire than ever before in the history of the State. In Manchester, the best round hogs sell for five cents per pound, and in the country they can be bought half a cent less. A man was in England the other day with a dressed hog which he tried in vain to sell for 34 cents and was obliged to carry it home.

NEW USE FOR RABBITS.—A farmer living near Boise City, Idaho, fattens his pork on wild rabbits. He catches about 400 per day in traps placed along some 3 miles of brush fence. The bodies of the rabbits are fed to the hogs, and the ears are saved, as there is a bounty of two cents on each rabbit scalp.

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