

### Red Chaff Wheat—The Benefits of Salt.

EDITOR GRANGER,

Having been asked by several farmers the result of my experience in growing that kind of spring wheat known as the New Dominion or Red Chaff, with your permission, Mr. Editor, I will answer through the columns of your paper.

I have grown it for years, and always found it to yield from four to ten bushels to the acre more than Scotch or Fife wheat. But there is a difficulty in getting it to come up to No. 1 grade. In some seasons, when drawing near to maturity, the straw has dried up suddenly and has all the appearance of wheat that has been struck with rust. The consequence is that the berry is not properly filled, and the sample is lean and dark.

But there are two ways which in a great measure prevent this defect. First, sow on high ground, second, sow salt on your land. During the summer of '75 I sowed it on three different kinds of soil, the first being high ridges, the second medium, and the third low clay land, all of which had been plowed the fall previous. I sowed the high land first, without salt; one week later I sowed the low clay land, and prepared the ground by light cultivating and harrowing. I then sowed broadcast eight barrels of salt on fifteen acres, after which I used one of Watson's Seed Drills, sowing nearly two bushels to the acre. The other land was sown in the same way, with the exception of the salt.

The result was that although the low clay land was sown a week later than the other, it was ripe a week earlier. While the sample on the ridges was good, the sample on the clay land was better, yielding 35 bushels per acre of a very bright sample, for the fifteen acres; while others sowing on the same kind of land, without salt, had a much inferior crop in quantity and quality.

I attribute much of the success in growing that kind of wheat in low ground to the effects of salt. It brightens and stiffens the straw, and matures it earlier.

This variety of wheat should be sown thicker than other kinds, as it does not stool as much as other varieties. A GRANGER.

### Napperton.

EDITOR GRANGER,

Thanks for promptness in forwarding copies of your valuable paper—I say "valuable" because I believe it the best means that can be used for spreading the principles of the Order, and for keeping them constantly before those members who are apt to be drifted away by the noxious winds that blow from every quarter to injure the Order.

We purchased a bill of goods amounting to \$100, and gained \$35 on the transaction. All are well satisfied with the articles bought, and heartily recommend the adaptability of the Grange system to farmers.

The people of our town are intensely horrified; so much so, that they are talking of starting an anti-Grange newspaper. Our merchants are now selling (especially in the grocery line) much cheaper than they did six months ago, and doing their utmost to obtain Grange cash.

If the public at large receive this benefit, let them thank the patrons of Husbandry.

Yours, &c.,

Napperton, March 6, 1876. CHAS. RAILLY.

EDITOR GRANGER,

I am not certain but shoeing might be dispensed with for horses with sound feet. An acquaintance of mine called here a few years ago with a horse, then five or six years old, which had never been shod. On examination, I found that a narrow rim had been formed around the hoof on the under side, and his owner assured me that the horse could go up and down a steep hill without slipping, either in summer or winter.

Butter should always be washed in water a little hard, as soft water dissipates the finest qualities of the butter. The extreme of using very hard water, should also be avoided. The general belief has hitherto been that soft water is best for drinking, but medical men who have studied the subject say that water a little hard is the best, as a little lime is required to supply the daily waste of the bones of the human body. They cite cases to prove their opinions, and, of course, if water a little hard is best for human beings, it must be best for animals also. Very hard water, which contains an excess of lime, should never be used except for purposes of irrigation in places where that can be practiced. FARMER.

### Progress of the Grange in Howick.

EDITOR GRANGER,

We have just had another pleasant visit from the GRANGER, and my only regret is that it don't come oftener. I am much pleased with Bro. Gould's able and well-timed letter. Such articles cannot but dispel the misapprehension and antipathy that at present exists against the movement.

The Grange is spreading very rapidly in this part of the country.

It's high time the farmers were arousing to the necessity of co-operation. By this means the advantages of the cash system can be brought about. Hitherto, any attempts in this direction have been single handed, and consequently have never succeeded. But if the Grangers of Canada stick true to their principles, this and other much needed reforms will soon be secured, and the best interests of our country will not be injured but advanced.

Yours truly,

Hope Grange, March 2, 1876. A GRANGER.

### Township of Darlington.

EDITOR GRANGER,

We are progressing rapidly in our vicinity. I visited, lately, the eastern part of the Township of Darlington, and was thereafter solicited to organize a lodge, which I accordingly did, thirty members being enrolled. Its name is "Star" Grange.

I may say the tone of public opinion towards Patrons is being quite modified. One year ago, merchants and manufacturers pointed the finger of scorn at us, but have now materially altered their tune, and are anxious for our ready funds. We aim at nothing but justice, fair play, equal rights and protection. Other industries of the country are carefully guarded, then why not the basis upon which they exist?

Yours fraternally,

Dowmanville, March 6, 1876. R. D. FOLY.

### Who is Eligible?

EDITOR GRANGER,

This is a question of much importance, and one that has caused many discussions among the members of the Grange. I have been subjected to many enquiries on this point, all of which I have endeavored to answer in accordance with what I believe to be the true intent of the law upon the matter. It is a question that should be weighed carefully and thoughtfully, for rash and hasty action in this respect might subject a Grange to much future trouble. The usefulness of a Grange cannot be measured by the number of its members, but rather by the quality and degree of interest taken by them in the work of the Order. Of course different persons will get different views of the same object; all cannot see the same things quite alike. But if we would talk the matter over candidly, and with a view to arrive at a just and proper decision, greater satisfaction would be obtained and the welfare of the Order better served. Our by-laws say: "Any person directly interested in agricultural pursuits, and having no interests conflicting with our purposes, &c., is entitled to membership and the benefits of the degree taken." This practically means—and is so decided—that a person must be engaged in agriculture to a greater extent than in any other business, or, in other words, his leading business must be agriculture. Many persons seem to think, and so argue, that any one who owns a few acres of land (even though he may at the same time be actively engaged in other business) is entitled to membership, particularly in this case if the person has plenty of money and is an influential man in his neighborhood.

I tell you, Patrons, this is a great mistake, and one that, if persisted in to any extent, will eventually be the utter ruin of the Granges in Canada. I do not wish it to be understood that I have any ill-feeling towards, or disrespect for other branches of business, for I acknowledge the necessity of all and respect every legitimate and honorable calling. Believing that it is only through that principle and just system of management that will tend to the advancement of every legitimate trade and calling, and that our interests as farmers can be really improved. But as ours is a farmer's society, and as we are banded together for the purpose of improving the condition of the farming community in all respects, it is only those who want for members who from active experience understand the wants of the farmer, who is obliged to get his bread from his farm, with his own hands. It is only the earnest and true men and women, whose hearts and souls are in the work, and who with fullest sympathy can join us in our great undertaking. When a person is proposed for membership in a Grange, let the members consider whether he or she is a person that would really strengthen the Grange, or whether, on the other hand, they might hinder us in the furtherance of our purposes, not alone by actual opposition to our interests, but by a lack of appreciation of the work in hand, or disregard of the principles of the Order. Union is strength, especially union of mind, but a person will not devote much labor or care to share much responsibility in any matter that he is not directly interested in, and will by his lukewarmness rather embarrass and hinder us. It is the admission of these disinterested persons that causes weakly and sickly Granges, and which will sooner or later kill what would otherwise be healthy Granges. Other professions can organize and flourish without our presence among them, and why cannot we flourish and attend to our own business without their aid? Let it not be said of any Grange in Canada, as it was of one in Minnesota—"That it died of strangulation, from an overdose of lawyers, merchants and speculators taken in vain." Let us be careful that we take no such doses—that we fully determine before admitting a member that he is with full sympathy joins us in our work—that his desire is to assist in the laudable object of the Grange, and not for individual advantage. And here let me again proffer my advice—admit none but those actively and directly engaged in farming, and that to a greater extent than any other business, and if this rule be adopted, we will have no weak, sickly Granges, but strong, healthy ones, ready and able to battle successfully for the farmer's rights.

Another point I wish to touch upon in this article is the too general feeling of weighing the advantages of the Grange by its pecuniary benefits alone. If I rightly understand the object, it is not merely as a financial speculation, but a school for educating the farmers in all the various branches of agriculture, and to give opportunity for the mental and moral culture of the members, particularly the young farmers, as a class, lack education in their business. They should be thoroughly educated in their business, so as to make the most of every acre of land, and at the same time give diligence to those things which tend to "develop a higher and nobler manhood and womanhood amongst us, to enhance the comforts and attractions of our homes, and strengthen our attachments to our pursuits." When this comes to pass, farmers and their families will take the positions in society they are entitled to, and they will also be able to secure a fair share of the pecuniary benefits.

W. FAIRBANKS, PAOR.

Sec'y Dom. Grange.

### Suggestions by Bro. Jabel Robinson

The following suggestions have been made to the Executive Committee of Dominion Grange by Bro. Jabel Robinson, County Deputy.

Since my appointment as Deputy I have visited a number of subordinate granges several times, and, with one exception, had the Lecturer anything to offer to the grange, either to interest, instruct or amuse the members. I was thinking could a number of essays or lectures be prepared and sent to the subordinate granges, with a request to deliver at least once a quarter, on such subjects as Rotation of Crops, Botany, Chemistry, Entomology, &c., they would be both interesting and profitable. Something more than initiation and list of prices will be required to draw the members together.

It is true that books can be bought containing all this matter, but it is like searching for a needle in a bundle of hay, and few will take the trouble. Papers and periodicals contain information for farmers, but oftentimes too technical to be understood.

Many farm scientifically, but the majority blunder along in the groove of their fathers. Many of us act with more zeal than knowledge when we destroy all the insects that come within our path, not knowing the beneficial from the destructive. Many sow wheat and barley on land not equal to beans or buckwheat, having no knowledge of the

chemical properties required in the soil to produce either. Few of us could tell the names of the different grasses at sight. We might tell Maine from couch, but are oftentimes not successful in raising the one or destroying the other.

It is not to be expected that the Grange will revolutionize the world at once, but I have great faith in the movement, and firmly believe that by a strict adherence to its principles, by assisting and educating each other in our new calling, a higher and happier sphere is in store for us.

Yours truly,

JABEL ROBINSON.

Master, Apple Grove Grange, No. 106, Hatherly Post Office.

[The above was too late for last issue.—ED.]

### Lambton Correspondence.

Bro. Mills, Secretary Lambton Division Grange No. 5, Sarnia, writes:—

I received specimen numbers of the GRANGER, and was much pleased with them. I have been getting Grange papers from the States, but yours, so far as I could judge, is far superior to any I have seen, for us, in Canada. I now send you eight names, and I think there will be more to follow. The plan we have adopted is this: the Grange pays 25 cents and the subscriber the balance.

I am sure the paper will do good wherever it is introduced in subordinate granges of our Order.

Yours fraternally,

SILAS MILLS,

Secretary Division Grange No. 5.

### The Order at Milton.

Bro. Clements, Treasurer Milton Grange, No. 123, writes us on the 9th, saying:—I have received the GRANGER for the last three months, and am very much pleased with it. Our Grange now numbers 40 members, and all work harmoniously. We have quite a number of lady members, which I hold is the life of the Order. We have purchased a considerable this last season, and are just getting worked up, as it were, to our position in life.

### The Household.

#### Recipes.

**A HOMELY MODE OF WARMING COLD MEAT.**—Fry some slices of onion in butter, and when they begin to take color, put in your slices of meat, pepper, salt, and a sprinkling of flour; keep on frying till the onions are thoroughly done and the meat warmed, then add a small quantity of stock, broth or water, with a small quantity of vinegar, and serve. Minced parsley may be added to the above dish with advantage.

**GINGER CAKES.**—Rub a quarter of a pound of butter into half a pound of flour, mix one egg, three ounces of powdered loaf sugar, and half an ounce of ground ginger, with the butter and flour, and make them altogether into a paste; roll it out a quarter of an inch thick, and cut it into round cakes about two or three inches across; bake them in a warm oven, on iron plates.

**APPLE CAKES.**—One pound of flour, half a pound of sugar, two eggs, a little salt, and one yeast powder, grate six large apples, and rub them well into the other ingredients; add milk sufficient to make a dough. Cut into thin cakes and bake quickly.

**TO BROIL FISH.**—When fish is broiled, the bars of the gridiron should be rubbed over with a little butter. Then place your fish, skin side down, and do not turn it till nearly done through. Save all your butter till the fish is done. In this way you save the juices of the fish too. Fish should be broiled slowly. When served, fish should not be laid over each other, if it can be avoided. The top ones will be made tender and moist by the steam, and will break to pieces.

**BREKSTEAKS BROILED.**—Steaks cut from the sirloin are the best, from the rump the next best; those from the round are not so good, but usually can be bought for a less price. Cut three quarters of an inch thick, place on a hot gridiron over a good bed of coals, sprinkle with pepper and salt, and turn the moment the fat begins to drop. Turn constantly until done. Place on a hot dish, spread with butter, and serve. They may be sprinkled with shallot or onion cut very small, and sent to table with oyster sauce, a dish of greens and boiled potatoes. May be garnished with scraped horse-radish.

**PORK-STEAK BROILED.**—The tenderloin is the best for steak, but any lean, white meat is good. Broil slowly, after splitting it, so as to allow it to cook through without drying or burning. When ready to turn over, dip the cooked side in a nice gravy of butter, pepper and salt, which should be prepared on a plate and kept hot, without boiling. It must be well done. It requires slow broiling. It will take at least twenty minutes to broil a pork-steak.

**SPICED BEEF.**—Procure a piece of thin flank of beef, about ten pounds in weight, which salt for about a week. When ready, split it open with a knife and lay it out flat upon a dresser, having previously prepared six onions, chopped very fine, with about ten sprigs of parsley and the leaves of ten sprigs of thyme, the same of marjoram, two ounces of mixed spice (without cinnamon), and half an ounce of black pepper. Mix all together, spread half upon the beef as it lies before you, then fold it over to its original shape, lay on the remainder of the preparation, roll it up tightly in a cloth, and boil. When done, take it up, remove the string, tie the cloth at each end, and put it upon a dish, with another dish over, upon which place a half hundred-weight, leaving it until quite cold; then take the meat from the cloth, trim and glaze it lightly, and serve garnished with a few sprigs of fresh parsley.

### Use Milk.

Two or three years ago I heard of milk curing obstinate cases of dysentery. I said—"Boiled milk, I suppose?" "No, milk of just the same temperature as when first drawn from the cow." Read the following:

If any one wishes to grow fleshy, a pint of milk before retiring, at night will soon cover the scrawniest bones. Although now-a-days we see a great many fleshy females, there are many lean and lank ones, who sigh for the fashionable measure of plumpness, and who would be vastly improved in health and in appearance could their figures be rounded with good solid flesh. Nothing is more coveted by thin women than a full figure, and nothing will so rouse the ire and provoke the scandal of one of those "clipper builds," as the consciousness of plumpness in a rival. In cases of fever and summer complaint, milk is given with excellent result. The idea that milk is feverish has exploded, and it is the physician's great reliance in bringing through typhoid patients, or those in too low a state to be nourished by food. It is a mistake to scrimp the milk pitcher. Take more milk and less meat. Look to your milk-man, have large-sized, well-filled milk pails on the table each meal, and you will also have sound flesh and light doctor's bills.

**TO MAKE MATS FROM SHEEPSKINS.**—Take a fresh skin and wash the wool in strong soap-suds, only slightly warm to the hand. Pick out all the dirt from the wool, and scrub it well on a wash-board. A tablespoonful of kerosene added to three gallons of warm soap-suds will greatly help the cleansing process. Wash in another suds, or until the wool looks white and clean. Then put the skin into cold water enough to cover it, and dissolve half a pint of salt and the same quantity of alum in three pints of boiling water; pour the mixture over the skin, and rinse it up and down in the water. Let it soak in this water twelve hours, and then hang it over a fence or line to drain. When well drained stretch it on a board to dry, or nail it on the wall of the wood-house or barn, wool side toward the boards. When nearly dry rub into the skin one ounce each of powdered alum and saltpetre (if the skin is large double the quantity); rub this in for an hour or so. To do this readily, the skin must be taken down and spread on a flat surface. Fold the skin sides together and hang the mat away, rub it every day for three days, or till perfectly dry. Scrape off the skin with a stick or a blunt knife till cleared of all impurities, then rub it with pumice stone or rotten stone. Trim it to a good shape, and you have an excellent door-mat. Any intelligent housewife can dye it green, blue or scarlet, and you have as elegant a mat as those bought in the stores. These mats are just now very fashionable. Lamb skins may be prepared in the same way, and made into caps and mittens. Dyed a handsome brown or black, they are equal to imported skins. Still-born lambs, or those that die very young, furnish very soft skins, which, if properly prepared, would make as handsome sacks, muffs and tippets as the far-famed Astrachan. In dyeing these skins shallow vessels are used, which permit the skin to be placed in them wool side down, so that the skin itself is not injured by the hot dye.

**CRUMB-PIE.**—Mix any cold meat very finely, season it to taste, and put it into a pie-dish; have some finely-grated bread-crumbs, with a little salt, pepper and nutmeg, and pour into the dish any nice gravy that may be at hand; then cover it over with a thick layer of the bread-crumbs, and put small pieces of butter over the top. Place it in the oven till quite hot; and should the bread-crumbs not be sufficiently brown, hold a salamander over them.

**BREAKFAST MUFFINS.**—A dainty substitute for bread at breakfast or tea. Two eggs well beaten, with one cupful of sugar and a lump of butter about the size of an egg; to this add one pint of milk, with one teaspoonful of soda, one quart of flour, and two teaspoonfuls of cream tartar. Bake in muffin rings on top of the range, or in gem pans in a quick oven.

**A GOOD OINTMENT.**—Boil an egg until it is pretty hard; take out the yolk and rub in with enough pure glycerine to make a salve of the desired consistence. This makes an ointment of superior efficacy for sore nipples, chapped lips and similar irritable conditions of the skin. It will keep from rancidity in all weather, and can be made by any person.

**STEAMED FOWLS.**—Fowls are better steamed than boiled, especially when there is no real stock on hand to boil them in. When steamed the juices should be saved by placing a pan under the strainer to catch all the drips. Drawn-butter, plain or seasoned with parsley or celery, is the most common sauce used for fowls.

**CEMENT FOR GLASS.**—Take a small quantity of isinglass and dissolve it in spirits of wine by the aid of heat. This will unite broken glass so as to leave the crack nearly imperceptible, and is equal to the best glass cement.

### Answers to Correspondents.

**FORT DUFFER.**—All business is done in the 4th Degree. No candidate can sit in the Grange unless fully initiated.

Archbishop Whately could say sharp things when he had a mind to, which was quite often. "Pray, sir," said he to a loquacious prebendary, "who had made himself active in talking at his expense when his back was turned, 'Pray, sir, why are you like the bell of our own church-steeples?' "Because," replied the other, "I am always ready to sound the alarm when the church is in danger." "By no means," replied the Archbishop, "it is because you have an empty head and a long tongue."