



**Agricultural Department.**

**JERSEY CATTLE**

The records with regard to Jerseys extend back over one hundred years. As long ago as 1789 the importation of any foreign cattle was prohibited under severe penalties. Since then the Jerseys have been bred solely for dairy, and the powerful stimulus of self interest has impelled the farmers to constant efforts at improvement of the breed. The temperate climate, the quiet life they are compelled to lead, the succulent food supplied them (mainly roots and grasses scarcely any grain or other fattening substances), the constant weeding out of inferior or unprofitable animals, have all tended to constant and gradual improvement, till at the present day the typical Jersey cow is one of the most beautiful of domestic animals, with head and limbs almost as fine as those of a deer, eye full, gentle, and expressive, color rich and attractive, and outlines far removed indeed from the grand proportions of the Shorthorns or the perfect roundness and smoothness of the Devon, yet symmetrical and pleasing.

It may be best at this point to clear up the confusion that exists between the names of Jersey and Alderney. The Island of Alderney, about forty miles nearer the English coast than Jersey, is a small rock, inhabited only by a few fishermen and a British garrison for it has been a military post. About seventy years ago we find Jersey cattle sent as a present to the then proprietor of Alderney. The confusion in names probably arose from the fact that English officers stationed in Alderney would naturally take Alderney cattle home with them; or, on seeing Jerseys in England, would recognize them as Alderneys. Whatever the reason, Jerseys have always been mis-called Alderneys, both in England and America, until the last few years.

Some years since a very active controversy raged among Jersey breeders on the question of color. This is no place to enter into its merits. The result has been, I think, to weaken the stress laid upon the color of the hair and to direct attention to the really important points of beauty of form, richness of skin and dairy quality, while it has undoubtedly led to an increase in the number of solid-colored animals. A breeder who visited the island as late as 1866, and imported thence some excellent cattle, says: "The Jerseys are of all shades of color, from a pale yellow fawn, running through all the intermediate hues, even occasionally to a red, an intermixture of black or gray, known as French gray, and that merging into black, with an amber-colored band along the back, the muzzle invariably shaded with a lighter color. And individuals are often seen black and white, or pure black, unrelieved by any other color."

The extremes of size in Jerseys are nearly as great as in our common or native cattle. I have seen a bull whose owner claimed that he weighed 1,800 pounds, and had another offered me warranted to weigh 1,850 pounds. My last breeding bull weighed a fraction over 900 pounds. These may fairly be taken to represent the extremes I have seen cows weighing 600 pounds to 1,160 pounds when in milk.

As a family cow I believe the Jersey to be unequalled, especially for persons living in villages or suburbs of large cities. Bred for generations to a life of comparative inaction, she is excellently suited to confined quarters. Of small size and slender frame, she requires less food than a larger dairy animal. Intelligent, docile, and attractive in appearance, she is almost certain to become the pet of the household and an object of interest and affection. But it is her own flow of rich milk that constitutes her chief value for this purpose.

There are probably ten thousand Jerseys in the United States entered or entitled to entry in the register; and nearly as many more claimed to be pure-bred, but not entitled to entry. During the past five years the price of first-class cattle has nearly doubled, while ordinary ones, or those of inferior quality, have become cheap. — Hon. Campbell Brown in N. Y. Independent.

**FARM ECONOMY**

At the present time, under the prevailing depressing circumstances affecting all trades and businesses, it becomes the farmer to practice economy in all his farm operations, for upon the prosperity of farmers all other branches of industry are equally dependent. But it well becomes us that we rightly construe the meaning of the term economy; it is too frequently construed as parsimony, which is often very far

from true economy. My idea of the meaning of economy in connection with farm affairs is something as follows. Judicious disposition of arrangement of all our work, yet liberal and frugal management of all our affairs. I am aware that there is an apparent contradiction in the definition, yet a seeming one only, when rightly construed. All necessary labor should be arranged and systematically applied with the utmost frugal liberality. While practicing liberality, every item should be made to do execution—"to tell," in common parlance.

Taking this view, it would be false economy not to provide sufficient and suitable help to cultivate our lands and do all necessary farm work, together with making judicious permanent improvements. To spend unnecessary time and labor in accomplishing any given result, to grow any crop without good and thorough preparation, as well as full culture, to allow our farms, from any cause, to deteriorate in actual or intrinsic value, to spend unnecessary time and labor in merely exterminating weeds, while we should subdue them to the extent of their not hindering our crops or their value to curtail in the products of one farm in the aggregate, is not economy. Rather, economy would teach us to arrange for and so cultivate our lands, as to produce the greatest amount of products at the lowest possible cost of labor and fertility. Increased products from the minimum of previous cost must be the rule in order to attain success in farming. When farm products are low, what is wanting in price must be made up by economical culture and increased products.

I might add that economy would teach us to provide good and suitable farm tools and all implements of husbandry, for without them labor cannot be economically applied. Only that stock should be kept which will produce the greatest profit on the investment, and keep, non-productive stock and investments should be kept down to the minimum rate or amount. Deal liberally with your and stock land, if you would have them deal liberally with you. — W. H. White, in Country Gentleman.

**STOCK WATER.**

How a reserve of stock water may be economically stored up for use during droughts is an important question for farmers throughout the prairie region of the West.

Two years ago last summer, having, with many others, suffered the inconvenience of a failure of the water-supply on my place, in consequence of the long continued drought, I dug a 200 barrel cistern in my pasture, a few feet from a ditch which crossed one corner, cementing on the solid clay, which formed the sides to within two and a half feet of the top, and bricking the balance. I laid a wooden pipe from near the top of the ditch to the cistern, and when the water was running, the following spring, by damming the ditch below, it was filled with pure snow-water. The same process was repeated last spring, filling up what had been used out the previous summer.

For the last month my well has been nearly dry, and my house and barn-cistern both empty. Without this reserve supply I should have been in as bad a fix as are a great many other people at this time. The water in this cistern, most of which has been in for two years, is now as pure, bright, and sparkling as when it was first filled.

It has been a wonder to me that farmers in sections where reliable wells cannot be obtained have not availed themselves of this method of storing up water. There is no limit to the extent to which such cisterns can be multiplied, furnishing a reserve supply to fall back upon when the ordinary supplies fail. — O. Gibbs, in Prairie Farmer.

**BUMBLE BEES.**—It is one of the most important late discoveries that the yield of red clover seed depends up on the bumble bees. These insects fertilize the blossoms, conveying the pollen from one blossom to another by means of their long proboscis, and no other is known to do this necessary work. Without the bumble bee we can have no clover seed. The natural enemy of the bumble bee is the farmer's boy, who, when he stumbles over a nest and gets stung never forgives or forgets it, but becomes a life-long enemy to this busy bee. Give these insects a wide berth, and let them live to increase the yield, and to reduce the price of clover seed, which is getting higher every year. — American Agriculturist.

**VALUE OF FODDER-CORN.**—We visited a farmer who evidently knows how stock should be treated. He raises a quantity of fodder-corn every year, to bridge over the dry times. He is feeding it now, once a day, to all his cattle. He feeds in the evening, mowing a swath, gathering up by hand, and throwing over the fence into the adjoining pasture. We witnessed one feeding, and the way those cattle went into the green, succulent stalks would have convinced the most skeptical that there was something good in it. It had been rather dry for two weeks before,

and storms passing around, and the pastures had become brown and bare. The owner informed us that cows and young stock would come up and range themselves along the fence on the feeding-ground an hour or two before feeding-time and impatiently wait for the meal. The flow of milk was maintained by this means and the general condition of the stock kept up. He sows his corn broad-cast, and a little too thickly, we think, to secure best results. If all farmers, especially dairy farmers, would follow a similar system, the net results in the entire country would be immense. We are glad to know that many of them do it, and that the number is annually increasing. — Ohio Farmer.

**CLEANLINESS AND ATTENTION IN MILKING.** The great secrets in making good butter are cleanliness and attention, in addition to the labor. We will now proceed to give you the details how to apply these rules. Let cleanliness be applied to the cow-house, see that it is kept clean, so that no foul odors shall be absorbed by the new milk, and that the animals may be kept healthy, so as to give pure wholesome milk, to the udder, so that no scabs or filth shall be rubbed off into the bucket while milking, to the hands, so that they shall not defile the milk, to the spring-house or vault, that the cream may be kept pure, to the milk-bucket, pans, skimmer, cream-pot and churn, so that no cheesy taint or foul odors be communicated to the cream, and finally, to the butter-worker and the market-tub. To all these scrupulous cleanliness should be applied. Attention must be paid to proper feeding, regular milking, skimming at the right time, stirring the cream over time new qualities are added, even temperature of the spring-house, vault or cellar, proper temperature of the cream at time of churning, even churning and working and handling the butter. — Exchange.

Use great care in picking apples from the trees, and when transferring them from the basket to the barrel handle them like eggs. Get the best granulated-sugar barrels to keep them in, and when the barrels are full cover them with a thick paper, to keep them from the air. Then with a barrel-header press the heads in, and keep them out of the cellar as late as you can without having them freeze. Put them in the driest and coolest part of the cellar, and raise them from the ground three feet or more on skids, and do not open or disturb them until they are wanted for use. If exposed to the air, by opening the barrels to pick them over, some of the apples will rot and others will wither.

Mr. J. C. Shurborne, in a paper read last winter at the Town Hall in Pomfret, before the Vermont State Board of Agriculture, gave utterance to the following startling words: "After careful consideration, knowing the unsurpassed excellence of ourly out hay, I make this statement, without hesitation: If the entire hay crop of the State could be secured at the best possible time, its value, when fed, would exceed the worth of the hay now obtained together with all the grain raised in the State which is fed in connection with the hay." Now, there are suggestions enough contained in that one paragraph for a whole year of editorials. Think of it. All the plowing, harrowing, hoeing, harvesting, husking, threshing, and grinding required to obtain our grain crop saved by just cutting our hay two or three weeks earlier! — N. Y. Independent.

The Maine Farmer, who does not believe in keeping cows that do not yield an income of more than \$50 per year, tells how he would increase it to 100. He says: "In the first place, I would dispose of all my skim milk cows. Then I would purchase some of the butter cows that I could find in the market. If I had but \$75, I would rather pay it all for one good cow than for two poor ones. Then, after getting my cows, I would by shingling, battening, or plastering, or some other way, make a warm stable to keep them in during cold weather, and I would keep them here, too, except when they were drinking, if they had to go out for that. If for this you could not express their gratitude in language, be sure they would do so by the additional mass of milk. After this the next thing is to feed them liberally twelve months in the year, and treat them as kindly as you would your children, and not yell at nor kick them about, because they do not perform just at the word of command."

Among the many devices for keeping butter in a manner that will preserve the fresh, rosy flavor of the new, with all its sweetness, is the following from the Duchess Farmer, which is said to be entirely successful: To three gallons of brine—strong enough to bear an egg—add a quarter pound of nice white sugar and one tablespoon of saltpetre. Boil the brine, and when it is cold strain carefully. Make your butter into rolls, and wrap each separately in a clean white muslin cloth, trying it up with a string. Pack a large jar full, weigh the butter down, and pour over it the brine until all is submerged. This will keep really good butter perfectly sweet and fresh

for a whole year. Be careful not to put upon the butter that you wish to keep for any length of time. In summer, when the heat will not admit of small jars, take large ones, and weigh the same brine, allow it to cover the butter to the depth of at least four inches. This excludes the air and answers as well as the first method suggested.

**DOMESTIC.**

**BROILED TOMATOES.**—Slice the tomatoes in halves, rub a piece of fat pork on the heated bars of a gridiron, put the tomatoes upon them and broil on each side. Cooked either with beefsteak, or separately, they make a fine relish.

**FARMER'S HONEY CAKE.** Take a pint of pure strained honey, and mix into it four ounces of butter and four of lard then add five well-beaten eggs, and season with the juice of a good-sized lemon or nearly the whole of a nutmeg. A cupful of sour milk should also be used in mixing it to dough, with a light teaspoonful of saleratus. The amount of flour necessary will be nearly two quarts. Do not work it very much after the flour is mixed, but roll the dough out, and cut into shapes for baking in tin pans. This is a simple but palatable little cake. No sugar is needed at all.

**TOMATO MARMALADE.** To each pound of tomatoes add one pound of white or brown sugar; first scalding, peeling and slicing the red tomatoes. Put over a slow fire and boil down until it is well thickened, add one tablespoonful of powdered ginger and the juice of grated peel of two lemons to every three pounds of tomatoes. Boil from one to three hours skimming off all froth. When very thick turn into small jars and cover tightly. This is a delicious relish for lunch or supper, and no one could recognize the taste of tomato in it.

**PEACH JELLY.**—For a table ornament nothing is more elegant. Dissolve in sufficient water one ounce of isinglass, strain it, halve one dozen large peaches and pare them, make a syrup of one pound of fruit sugar and half a pint of water. Into this put the peaches and kernels, boil gently for fifteen minutes, then place the fruit on a plate and cook the syrup ten minutes longer; add to it the juice of three lemons and the isinglass. A pyramid mold is very pretty for this. Fill part full of jelly, and, when set, put in one quarter of the peaches. Place on ice and let it harden, all more jelly, harden, etc., until full. Let the base of the mold be jelly.

**CABBAGE SALAD.**—Raw cabbage composes a part of our dinner every day, and I have various methods of preparing it, but I think the following the best. Shave a hard, white cabbage in small strips. To one quart of it take the yolk of three well-beaten eggs, a cup and a half of good cider vinegar, two teaspoonfuls of white sugar, three tablespoonfuls of thick cream, or two tablespoonfuls of olive oil, one teaspoonful of mustard mixed in a little boiling water, salt a pepper to taste. Mix all but the eggs together, and let them boil for five minutes, then stir in the eggs, rapidly, for another five minutes. Turn the cabbage into the mixture, and let it scald for five minutes, stirring it all the time. Set it on snow or ice to cool, and serve perfectly cool. Always make enough for two days, at once, and it keeps perfectly, and is an excellent relish to all kinds of meat.

**RUSTY CUTLERY.**—This warm, damp weather is very prolific of mildew and rust, and calls for a little extra care and observation on the part of housekeepers, in closets and among the cutlery. Mrs. Jacobs came in this morning, bearing in her hand what was formerly a very handsome set of dinner-knives, but now so spotted and covered with rust as to appear at first glance almost entirely ruined. "Can you tell me what I am to do with these, Mrs. Glenn?" she asked, rather dejectedly. "First cover the blade with warm sweet oil," I said, "then over this a layer of fresh unslacked lime, which leave on for a day or two, then polish off with powdered unslacked lime— which process will, I think, be as efficacious as anything you can do; but in this matter as in many others I have always found prevention to be better and easier in the end than cure. When once the blade of a knife has been badly eaten with rust, it is not only quite impossible to make it look like new again, but also much more difficult, owing to the roughness of the surface, to keep from rust a second time. Steel knives that are not in constant use should be washed carefully and wiped very dry; then before you put them aside, take a bit of soft kid or chamois-skin and rub briskly and hard the blade of each knife with it, then wrap up in brown paper and put away in a dry place. Should they lie for months, or even weeks, through hot damp weather, without being used, look to them now and then and repeat the rubbing with the chamois-skin. It will take only a moment or two, and you will find it much less trouble in the end than so much scouring of rough and rusty blades!"