



Agricultural Department.

MIXED FARMING BEST.

We think it must be taken for granted that hereafter, for many years, the condition of the American farmer will only be so far different from the condition before the war as he is a better farmer. Times will not be always so hard as they are now, because confidence will gradually return and business so far revive, but prices will continue low, and strict economy will be necessary—more necessary than the younger generation ever knew it—to make farming pay.

In the old-times the "objective point" of farming was not a specialty, or a "money crop," so much as it was to make a living off a farm, raising and making by home industry everything, as near as possible, that the farmer and his family required for maintenance and comfort. In those days farmers needed little money, for they had little to buy. Food and clothing came from the farm, and the small store bills were paid with surplus products. Taxes were light and travelling that cost money was small. A fore-handed farmer might live in comfort in those days without handling as much money in a year as of late he has often handled in a month.

This comfort was the result of mixed farming to an extent the present generation knows little about. It was then almost unheard of for a farmer to buy anything that he could raise. The butter-maker did not buy his cheese; the grain-grower did not buy his woollen yarn; the cattle farmer did not buy his fruit; the sheep-raiser did not buy his butter; and none of them patronized the ready-made clothing store.

The decrease of domestic manufactures upon our farms, in consequence of the great cheapness of factory-made products, is a benefit or an injury to the farmer according as it affects him. If the labor that formerly produced the clothing of a farmer's family is now lost and produces nothing, then the cost of such clothing produced elsewhere makes him so much the poorer. But if the labor released from growing, rotting and hatching flax, the labor released from spinning and weaving is directed into some other and more profitable way, then is the farmer's family advantaged by the change.

But if we do not find it to pay to grow flax, spin and weave, we ought still to produce wool enough to pay for our clothing; and the female members of the family, if it does not pay them to get out the spinning wheel and set up the loom, ought at least to find a way to put in their time to a profit equal to that their mothers derived from those time-honored implements of housewifery.

Profitable domestic industry for women, or some equivalent out-door labor, such as their physical strength allows, will have to be sought in the coming time. And just here comes in an advantage from the now-fangled labor-saving machinery which has so much reduced the amount of "bone-labor" required in conducting the operations of the farm. The mower and reaper, the hay-rake, the tedder, the sulky cultivators and plows, are all implements that require skill rather than strength for their operation. We believe it will soon be a common sight to behold all these implements managed, as a rule, by the women of our farms, not only to a great pecuniary advantage, but also to a vast improvement of their physical health.

But in order to bring about such a change there must be a return to simplicity of dress and living. "Housework" in old times was a simple thing, and rapidly despatched so that the female members of the family might get soon to their spinning and weaving. Housework is terribly complicated by the elaborate furnishing and ornamenting (?) of our domiciles, until many a farmer's wife has become the slave, rather than the mistress, of her house. Much of this is the result of an absurd social ambition, and more the consequence of a childish and uncultured taste for "gim-crack" ornamentation.

Simplicity may be brought back to the home without returning to the bareness, the coldness or the inconvenience of old-fashioned houses. We can have the benefit of all modern improvements and be the better for them, inasmuch as they save labor. But those thousand things that make work had better be dispensed with. Let the women study how to do this; and let them study, too, how to dress themselves, so that they can walk on the ground without hurting their feet, and can take a full breath without bursting their clothes.

It is said that the machinery of England equals in producing power the hand-labor of four hundred millions of people. There is no

doubt that the use of farm-machinery in New England has doubled the producing power of every farmer's family, at the same time wiping out much of the hardest work, or transferring it from men to beasts.

The modern farmer who attempts mixed farming has many advantages over his predecessors, not only in easier and better working implements, but in better stock and better markets, and a greater variety of marketable crops and products. Fruit, for example, even the most perishable, can now be profitably cultivated upon farms. Not only can potatoes be grown for market, but onions, and, near villages, many other vegetables. Poultry is always profitable. Mutton sheep, in small flocks, will generally give profit, if well managed. Small dairies, where every cow is a prime one, will bring more gain than large ones with a small average yield of milk or butter. Young stock raised mainly for home use, to replace older and inferior animals, thus constantly raising the standard of practical excellence in our flocks and herds, should receive more and more attention. Greater care for the housing, feeding and comfort of all our animals will add much to their profit. These things lead us also to thought and care about increasing our manure heaps and profitably applying them. We shall see how much more cheaply crops can be grown by growing more to the acre. Finally, we must put the arithmetic we learned at school more to use in keeping close account of everything, and not leaving the profit or loss on our investments and labor a mere matter of guessing.

The tendency of hard times in the cities and towns is to drive many to farming. Some who thus betake themselves to country life will fail there, as they failed in town, and for similar reasons. But many others will bring upon the land qualities of mind that will, with industry, ensure to them at least a moderate success. Those who have been all their lives on the farm will often find themselves pushed by these new-comers in a way that ought to stimulate them to exertion, if for no other reason, to prove that it is not true, as some have said, that the old farmers know the least about farming to the best advantage. The time coming is to be a time of economy, of industry, of careful prudence and close calculation, and out of the return to these old-time virtues must come the new-time prosperity. A general return to simplicity of life and a tempered ambition will give us a fuller, deeper, truer prosperity, that will be better for the nation and for every individual in it than the fevered era through which we have passed, and which is now ending in so much bankruptcy, both of wealth, hopes and character.—*Vermont Chronicle.*

MILK AND BEEF COMBINED.

The following excellent observations on the above subjects are made by a correspondent to a United States agricultural paper:

Combined milk and beef properties in a cow may be desirable, but are they of as much importance as one would suppose from the discussions about them? Even with the two properties present in the highest degree, the one (beef) is of no use during the life of the animal while a milker; as well have only a milk breed during that time. When the animal is aged, and no more fit for the dairy—that is, the powers of nature failing—how much is she worth after that for beef? She cannot lay on the fat as in earlier days, and at the best, the profit in producing it, even if she rounds up well in flesh, is small. Are we not over-estimating the importance of the two? Beef, at the end of the milking period, is the only advantage in the case, for when the animal is raised for beef alone, the dairy element loses its force, not being required. It is only the dairy cow, with beef in view at the end, that can be considered in the discussion. Now, the union of these two elements—beef and milk—can be secured in its highest degree only by increased digestion. This requires a greater improvement in capacity than it is possible perhaps to secure short of a period of time that would make it impracticable, if indeed it can be reached at all. And were it accomplished, what would be the result of so arduous and expensive an undertaking? There is no necessity to have a fat milk cow when the same amount of milk can be obtained without. It would not be desirable. And to feed to get the greatest quantity of milk would necessarily include this fat condition; unless it could be put off at the option of the feeder—a point which no one will expect can ever be reached.

I think our efforts can best be employed in pushing the milk improvement, say by a union of the qualities of the Ayrshire and the Jersey—richness with abundance—and aim to increase the digestive assimilating qualities, so that the production of milk may be pushed to its highest without starting the laying on of fat to arrest and lessen it as with the Short-horn. We already have our beef animal. We now want a perfect dairy cow, combining the properties described above in the highest

degree. There is a prospect that this can and will be done. There are cases among the Jerseys now that fall but little, if any, to meet this requirement. Here then we already have a basis. What more does it need but increase in size and capacity. The field certainly is an encouraging one, particularly when we note that their is already an improvement of a flattering character going on in the Jerseys.

HORSE RENOVATORS.

I may here say a word on another peculiar business of Paris:—Horse renovators. It would perhaps be more correct to say horse restorers, but the business is the same. Twice a week in that usually quiet Boulevard de l'Hospital you will hear tumultuous outcries and loud voices like the shouts of a charging squadron of cuirassiers. These noises come from beast and man. The whole assemblage of men is more like an insane asylum let loose. The groups of horses are like excited poverty out for an orgie. This is the locality of stables that are hermetically sealed to the vulgar eyes of those on "shank's mare," or even on a conceited "high horse." You hear the noises at least. By a ruse you may get in. It has an equine sanitarium. Old faded horses, minus any "go" in them, are taken to this retreat, and by a special food, composed principally of carrots crushed and mixed with bran, to which a little flavoring of arsenic is given, these quiet quadrupeds become fiery steeds. The faded horse is washed with a particular lotion and well rubbed, so that he looks well. He is then fed and given stimulants of a certain class. In a month he does not know himself.

Oats and barley mixed are his strengthening rations. The other condiments are the beautifiers. If a white foot is objectionable it is dyed. If a dull eye prevails a little increased dose of arsenic gives it brilliancy. If the hair be too long a judicious clipping is given. The whole animal is made "beautiful forever" by endless dodges. Broken-winded horses are eased by a series of fasting and sweating, as well as a potion of moistened Spanish trefoil plant which expands temporarily the lungs. "Broken knees" are patched with pieces of dead horse skin, glued on neatly. Some dingy white horses are entirely dyed black and glossy, but woe to the vendor if the disguised animal be caught in a shower of rain pending the negotiations of purchase. The ears are trimmed shorter and painted up, and if too short, ornamented with India rubber adjuncts. Unless there be some actual disfiguration by broken bones these art decorators of horses can pass off the very sorriest of sorry horses on the not over wide-awake buyers.—*Baltimore Sun.*

AN OREGON LETTER in the "Prairie Farmer" gives some facts about the Chinese that by no means support the popular clamor on the Pacific coast. Two-thirds of Western Oregon are timber or brush land, rich and well-watered. The white men would not grub these lands, and they lay idle, except for timber. Seven or eight years ago the Chinamen came there to grade railroads and afterwards went to work on the grub-lands at such rates that the first crop of wheat paid for clearing and fencing, and since then hundreds of thousands of acres have been brought into cultivation. The Chinamen go from one farm to another, inquiring for jobs of grubbing. If not employed in one place they go to another, making no threats to burn out or kill those who do not give them work. The writer has seen no tramps or bummers among them, and they do not become county paupers. If there is no grubbing to be done they saw wood, pick fruits, gather hops, work in mines, cook, wash and iron. They are peaceable, harmless, industrious men, boarding and lodging themselves, living cheaply and working hard in all weather.

PRESERVATION OF WOOD.—The method of preserving wood by the application of lime, as pursued by M. Svostal, is published in the French Journals. He piles the planks in a tank and puts over all a layer of quick-lime, which is gradually slaked with water. Timber for mines requires about a week to be thoroughly impregnated, and other wood more or less time according to its thickness. The material acquires a remarkable degree of hardness on being subjected to this process, and, it is alleged, will never rot. Beechwood had been prepared in this way for hammers and other tools for iron works, and is said to become as hard as oak without parting with any of its elasticity or toughness, and to last much longer than when not thus prepared.

CHICKEN-YARDS.—A writer in the *American Poultry Journal* recommends that in chicken-yards where the grass has all been eaten off by the fowls the yard be daily supplied with a small quantity of freshly-mown grass. Short grass, frequently cut, as with a lawn-mower, is the best; as hens will not swallow long grass, and when they can help themselves they always peck off very small pieces. The health of fowls much depends upon supplying with grass yards that contain none or an insufficient supply.

DOMESTIC.

ROAST PARTRIDGES.—Pick, draw, singe, and truss, placing a slice of bacon over the breast of each bird. Roast at a moderate fire, removing the bacon a few minutes before the birds are done. Serve with plain gravy and bread sauce in a boat.

BREAD SAUCE.—Pour half a pint of boiling milk on a teacupful of fine bread crumbs, add a small onion stuck with three cloves, a small blade of mace, a few peppercorns, and salt to taste; let the sauce simmer five minutes, add a small piece of fresh butter, and at the time of serving remove the onion and mace.

PLAIN GRAVY.—Mince an onion finely, fry it in butter to a dark brown color, then add three-quarters of a pint of stock, pepper and salt to taste, a small piece of lean ham or bacon minced small, a little Worcester sauce, a sprig of thyme, and one of parsley. Let it boil five minutes; put it by till wanted, and strain before serving.

POTATO SCALLOPS.—Boil and mash the potatoes soft with a little milk; beat up light with melted butter, a dessert-spoonful for every half-pint of the potato; salt and pepper to taste; fill some patty pans or buttered scallop shells with the mixture, and brown in an oven. Stamp a pattern on the top of each; glaze while hot, with butter, and serve in the shells.

COOKED FISH.—Take pieces of fish well freed from skin and bone, and put them into a saucepan with a piece of butter, pepper, salt, a little minced parsley, and the juice of half a lemon; toss over the fire until quite hot, and serve within a wall of boiled potato.

FOR NO. 2.—Prepare the fish as before, mince it rather coarsely, and then put it in layers into a well-buttered pan with layers of bread crumbs, little pepper, salt, and grated nutmeg between each layer and a little butter here and there; pour over a little sauce or stock, just sufficient to moisten it; lastly, add another layer of bread crumbs, put the dish into the oven, and serve very hot.

HADDOCK.—Tie the fish with a string in the shape of an S, or with its tail into its mouth; lay it in plenty of cold water, well salted. Place the fish kettle on the fire, and by the time the water is on the point of boiling, the fish, unless it be a very large one, should be quite done. Let it drain across the kettle and serve with sauce.

CURRIED RABBIT.—Put into a saucepan two ounces of butter, and a couple of onions finely sliced; add a quarter of a pound of bacon cut in thin strips, and a rabbit cut up into neat pieces. Toss the whole on the fire until the pieces of rabbit are slightly browned, then sprinkle over them a heaped tablespoonful of curry powder and as much flour; moisten with two cupfuls of stock, add salt to taste, and let the curry simmer for about an hour. Lay the pieces of rabbit on a dish within a border of plain-boiled rice, skim the sauce, stir into it, off the fire, the yolk of an egg beaten up with the juice of half a lemon, and pour it over the rabbit and serve.

HASHED MUTTON.—Fry an onion, chopped small, with some butter, till it is browned; add a tablespoonful of flour, and one and a half or two gills of stock, with a few cloves, some whole pepper, salt to taste, a teaspoonful of walnut catsup, half that quantity of Worcester sauce, and a tablespoonful of tomato sauce. Stir the whole together, let it boil once or twice, and strain it into a saucepan. When cold, lay the pieces of mutton in it with this sauce, and place the saucepan by the side of the fire, so that the contents are very gradually heated; shake the saucepan occasionally, but never let the hash boil. Serve with sippets of bread fried in butter.

DELMONICO PUDDING.—Boil a pint and a half of milk with a stick of vanilla and sugar to taste; then strain. Beat up six eggs, and pour the flavored milk upon them. Put the mixture into a bain-marie, and stir gently over the fire until it thickens. Dissolve three-quarters of a packet of gelatine in a little milk, add this to the above, and stir the mixture until nearly cold; then add 2 oz. of preserved cherries and 1 oz. of citron peel or preserved ginger cut very small; pour the mixture into an oiled mold, and when cold and quite set turn it out.

MOCK TURTLE SOUP.—Take about ten pounds of shin of beef, cut it into small pieces, and fry the lean parts a light brown; put the rest of the beef (i. e., the fat part) into a stew-pan with boiling water, and stew it for eight hours, with a bunch of sweet herbs and two onions; when cold take off the fat. Then get half a calf's head with the skin on, half boil it, and cut it into small square pieces and put them, with the lean beef and the soup, into the same pot, and let them stew together till quite tender. Thicken it with a very little flour—add a little pounded mace and cloves, and a grate of nutmeg, two spoonfuls of mushroom catsup, and pepper and salt to taste. It should be served with egg-balls and lemon.