

The Agriculturist.

A WEEKLY JOURNAL DEVOTED TO LITERATURE, AGRICULTURE, AND NEWS.

ANDREW LIPSETT, Publisher.

AGRICULTURE THE TRUE BASIS OF A NATION'S WEALTH.

ANDREW ARCHER, Editor

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Agriculture.

To Keep Butter in Summer.

The following article on keeping butter in summer, and the causes of poor butter, as far as produced by storage, is from the Farmer's Advocate. The writer says that he has kept in mind the conveniences of the country, and not the improved refrigerators of the town and the city.

A majority of summer butter is poor because every condition of good butter making is violated from the time the prospective cow is dropped till the last act of packing and storing the butter; and such butter, with the best storage in the world, would be inferior. But assuming that the butter is good, the question of summer storage upon our prairies is the one before us. A writer in the Country Gentleman makes a strong point on the salting of the butter and the vessel used in packing.

Wood or stone makes the best vessels for packing butter, but opinions differ as to which exceeds the other. White oak staves soaked for two days in sour milk, then washed out and soaked one day in strong brine, and thoroughly with salt, are the best, according to my mind. If E. R. will pack the butter in such vessels after he has worked out every drop of buttermilk, and salted by the following receipt, I can assure him that he can keep his butter from June to June as sweet as when first made.

To every pound of butter add two heaping teaspoonsfuls of the finest dairy salt, the same amount of granulated white sugar, and a quarter of a teaspoonful of saltpetre, pulverized very finely. These ingredients can be mixed together, in this proportion, in large, wide-mouthed bottles, and kept for use. After the churn has done its work, add the mixture, and turn the crank in reversed order for four or five minutes. The butter is thus salted without touching the fingers to it, and the housewife needs only to lift it out with a butter paddle and pack it tightly in a firkin, or else form it into tastefully stamped cakes already for the table. The sugar is quite as essential for the preservation of butter as the curing of same; and every one knows that sugar cured hams are the finest in the market. The saltpetre can be omitted if the butter is not desired for winter use.

C. C. Bull, of Rock Falls, Wis., at the last meeting of the Illinois State Dairyman's Association, discussed the question: Can summer butter be so handled and packed that it will retain its freshness and sweetness for winter use? Whether butter can be thus preserved so as to be good, sweet, old butter, without rancidity or bad flavor, is a question which we believe can be answered in the affirmative, and we propose to discuss it under the heads, viz.:—As to the place of storage, the package, and the contents.

1. As to the place of storage.—The first requirement is that it must be a cool place. A cellar or other apartment the temperature of which rises above 60 degrees Fahrenheit, we do not believe will keep butter well under any conditions. Most cellars show a temperature of 65 to 70 degrees. A deep cellar protected from the hot rays of the sun and remaining uniformly below the temperature of 60 degrees, sweet and properly ventilated, is without doubt one of the very best places of storage for butter.

2. The package.—Butter, to remain sweet, no matter what the temperature, must be preserved from contact with air. In mid-winter, even, butter exposed to the air will become bad; in summer this will occur in much less time. The perfect butter package, therefore, will be air and water tight. The butter must be immersed (surrounded) by very strong, pure brine—or possibly, as some recommend, by strong brine with a little saltpetre and refined sugar added. It matters little what the shape, size or material of the package is provided this object is attained. As it was intimated at the beginning of this paper, butter can only remain sweet, and must be expected to lose a certain aroma and freshness of new butter. No long kept butter can be expected to remain in the class of fancy butter. A fancy or expensive package, therefore, is hardly in place in handling butter of this grade unless it is really better than a cheaper one, and is so accepted by the trade. Now we know of no style of package so acceptable to the trade in butter, all things considered, for accomplishing the end desired, than the old style oak firkin. Properly prepared by soaking in hot brine, afterwards in cold, and handled in the approved methods, we consider it quite as reliable as any other, and decidedly cheaper than any other we know of.

Most farmers give too free a range to their poultry, especially in the summer. They may have a miserable place to roost in, summer and winter, and from this fact suffer during the night time unless they get disgusted and show better sense than their owners by taking to the apple trees or other outside places. But in the daytime they roam fancy free, often making serious depredations in the fences and bushes, and generally making themselves as happy, mischievous, and unprofitable as possible. Smothered or frozen in winter, they consume all their vital energies in sustaining life; and in summer, scratching and foraging at large in the yard, they have but a small amount of surplus vitality to expend in eggs. So poultry kept in this way is not only unprofitable, but too often becomes a nuisance at home, and a pest to the neighbors. We often hear of the unprofitableness of barnyard fowls. Give the best breeds such treatment as this for a few years, and they will become common barnyard fowls. This is the way to make them. But give them generous food the year round, warm and airy quarters, plenty of sunlight and ample grounds of their own to roam in, and they will improve rather than degenerate, and be a source of pleasure and profit instead of loss.

It is an almost fatal mistake to keep fowls in too confined quarters. They must have ample and airy, clean and sweet quarters to stay in over night and shelter them from storm. These conditions are demanded by all kinds of higher animal life. The fact that human beings are crowded together in close, unventilated rooms, affords no valid reason why animals of fowls should be uncomfortably crowded. In the case of the human bipeds, no one may be interested in the profit to be derived from them, but in the case

We express this opinion with our present knowledge of the trials made in this direction.

1. As to the contents.—The first thing to be said under this head is that butter to keep must be good butter—butter well handled from the milking to the packing—and nothing but butter. It is well understood that rancidity comes from that in the butter which is not butter—from the butyric acid which develops chemically, and the development of which is greatly hastened by bad handling; by the presence of casine, buttermilk, water or other foreign substance not butter.

The shallow, poorly drained and ventilated cellar is the common place of storage on the prairie; and if this certainty is not enough there is added a taint of cabbage and onions. Driven to desperation, some resort to hanging the butter in a well, a few have good springs. The important item to the farmer for butter purposes is a deep cellar, not less than twelve feet, sides of stone and bottom well concreted. Windows should be arranged to give good ventilation, open at night and closed during the day. Such a cellar will vary but little in temperature. Next to the cool, dry cellar in a spring house, and some prefer this to the cellar, a spring house can be closely constructed near the well, and with a wind-pump would be easily operated. Where there is considerable descent from the wall the spring house may be walled with stone and covered with dirt, making it bank house, with tile banks for ventilation.

Poultry is a source of profit or loss, just as it is well or ill cared for. In this respect the business of poultry raising does not differ from other kinds of business. More depends upon the manager than on the breeds of fowls selected. There is difference in breeds, some being more profitable than others for eggs and market purposes; but all breeds have their good and bad qualities, and all are susceptible of profitable management. No breed, however, need be expected to yield profit or satisfaction if not properly cared for.

There are two great mistakes made by amateur poultry raisers, and by some professionals. Now and then one may be guilty of both mistakes, but the great majority, whether they have many or few fowls, are guilty of one or the other. Poultry, especially hens, are either too closely confined to be healthy and prolific, or are given too free range, expending their energies in rambling and making nuisances of themselves. In the latter case they may be healthy, but will not do as well as if kept within reasonable bounds and made to acquire more domestic habits. The more they ramble the wilder they get, and begin to more and more approximate wild fowls.

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of the feathered bipeds the owner is directly interested. It is for the benefit of his pocket to keep them as healthy and thriving as possible, that he may get the largest profit out of them. He must give them plenty of breathing room, for nothing is of more importance than air, and keep them everywhere comfortable and satisfied.

All fowls need space to roam and forage in during the day, in summer. Fifty hens ought to have an acre devoted to their use—certainly not less than half an acre. And this space should be adapted to their wants and peculiarities; have open, sunny and sheltered places, cozy and shady nooks, and if it can be stocked with grasshoppers and other insects, so much the better. If these are not present, animal food must be supplied, as well as grain. There should be grass, and other green food may be cultivated for their stuff in their grounds, but they allow to help themselves. Thus kept and cared for as they should be, they will not only yield the most profit, but the most palatable and nourishing eggs and flesh.—Ez.

Weed Killing.

Very few excel in this art. It is more than any other the criterion of a good cultivator of fields or gardens. We were on the point of saying that the month of May is the time for beginning to practise this essential of success. True, so it is, as far as mere killing goes, but the wide awake grower had an eye open all last season to see that no enemy was sowing tares upon the land—no wind floating in this direction; no plants in obscure corners maturing seeds and dropping them into the waiting soil; no rotting manure, full of seeds of weeds and grasses and all manner of weed uncleanliness, put on as mulch or protection, to treat the crop by and-by as the Saxons did the Britons—saving them from the Picts to inflict cruelty and treachery themselves. Any vegetable is a weed that robs, by its growth in the same ground, the particular plant we wish to carry to perfection. In the meadow, grass is the crop, and every other plant or bush is a weed. But in the grain field or potato patch the same grass becomes a weed, to be exterminated to the last blade. Dry weather, so unwelcome in the growing season, has the great merit of aiding the farmer of feebly in this heavy, weary work, which he needs must do, and do promptly, if he hopes to have return for his outlay.

Every inch of growth in the weeds is so much taken from his crop, irrecoverably for that season. This makes it so important to stop the beginnings—to slice off the tiny seedlings with a sharp blade, or scratch them out and expose their roots to sun and wind just as soon as they show themselves. In gardens where the soil has been raked very fine and made very smooth, a thin blade pushed or drawn through the soil just below the surface is the easiest and most rapid and most completely effective destroyer of the weeds and opener of the crust. But when the surface has been left lumpy, the work is still easier and more rapid, provided that a prong hoe or tooth cultivator or harrow is used. These break the clods and scatter the mould and weeds in all directions, like foam before a boat. It is now that the aid of dry weather is so valuable. Many weeds grow quite readily from pieces, and a weed broken into three or four pieces in lieu of one, if the soil is moist and the air humid. In this regard our climate gives us a great advantage over the famous farmers of old England. They are often obliged to rake and pick weeds out of the soil and carry them off to prevent their taking root again—an enormous job, yet often unavoidable.—N. Y. Tribune.

Liquid Manure for Gardening.

It is well known that the liquid manure of animals is more valuable than the solids. In all densely populated countries all these are carefully saved and carried direct to the fields, or stored in tanks for future use.

In the West, and indeed all over the United States, but little attention is paid to the liquid waste of the stables and yards. This has given rise to the saying that "all the leaks in the stable are not in the roof." The point is, that it costs but little more in building a stable to provide drainage through which the liquid manure may be safely carried to a tank or to a tight-bottomed pond in the yard, than it does to leave the whole without drainage, to rot the foundations and saturate the soil beneath. Once conveyed to the place of deposit, it may be pumped to the manure pile, or carried direct to the garden, the meadow, or fields, where it will pay for the labor expended, ten-fold.

For the garden it is especially valuable, for here the chief expense is in the cultivation. It costs no more to cultivate an acre of thoroughly enriched land than an acre of poor land, in fact, not so much, for on rich soil the vegetation will quickly cover the ground, and thus smother the weeds while on poorer soil the weeds continue to grow during the whole summer. If no other convenience be at hand, a hoghead may be placed in the wagon, having an orifice at the bottom, to which a hose may be attached, and thus the land may be watered on either side as the team passes through the central drive, which every garden should have for convenience in hauling out manure, trash, and produce. If this be not feasible, on account of the small size of the garden, a can with a flat spout or even large buckets to which a flat pouring pipe is added, will be speedy and efficient.

Gardeners well know the value of manure, and especially of liquid manure. They spare no pains or price to get all they can, and often apply from twenty to forty loads of compost or decomposed manure per acre annually.

It is what makes or mars the profit in gardening. The result of the gardener's experience may be easily learned by any farmer who reads, and especially so by asking a question now and then of the journal he reads; if indeed, it be not so devoted to impractical matter that the proper talent in this direction is not retained. It is just this that makes the difference in the value of any technical journal. If it spread over too much ground, it is inefficient in nothing. Just so with the individual. If he engage in three or four separate callings, some of them must suffer. The field of agriculture is broad enough, and in this field there is none more important than the proper saving and application of manure, and especially so in the vegetable garden, which no farmer, however few his acres, can afford to be without, especially if he have due regard for the health of his family.—Prairie Farmer.

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Mr. R. Colling never appreciated the merits of this bull until after he had sold him, and then he determined to retain all of his get that he yet possessed.

The Swedish Turnip.

The earth should be well removed from the roots, otherwise the plant is apt to throw out too many lateral roots, which detract from the value of the bulb. The best horse-hoe is a small grubber having five chisel-pointed tines; the depth to which the soil is stirred gradually increases from 4 to 12 inches or more, and is frequently repeated even during the driest weather. The constant and deep stirring increases the absorptive power of the soil, and when efficiently conducted is the best known means of preventing mildew in the swede crop. This system of deep stirring between the rows is more difficult to carry out when the crop is grown on the flat. The root crop is of vast importance to the stock farmer; quantity and quality are both essential conditions. The great aim of the practical man should be to grow a heavy weight per acre of roots of high nutritive value rather than strive to grow individual specimens of gigantic size: medium-sized roots are usually of the greatest specific gravity. Although we have grown 22 tons of swedes per acre on ridges 27 inches wide and the plants set out 14 inches in the rows, as a rule we have grown the heaviest weights per acre and the best quality of roots at 18 to 20 inches between the rows and nine inches from plant to plant. These are the more common distances where drilled on the flat; the great disadvantage of this method is that the narrow space between the rows prevents the practice of grubbing or deep stirring from being so successfully carried out. A common error, and one which entails great loss, is that of allowing the roots to remain unharvested after they have become ripe.

Green Food and Grass.

Fowls cannot get along well on grain food alone, and must in both winter and summer—the latter especially—be supplied with some green succulent food, or are long they will become diseased or sickly, when the matter of profit will be very problematic indeed. Many a time have we seen persons pay snug little sums for a small flock of fine fowls, put them into neat boxes and yards, give them plenty of corn, wheat, oats, etc., watering them regularly, but never allow them a bit of grass or other green food. The place must be small, indeed, which cannot afford enough grass for a flock of fowls. If seeds cannot be obtained, cut a bunch of fine young grass early every morning for them, and they will show you how badly they need it by eating it up, with evident relish. The labor necessary to supply them is not very great and should be a pleasure, rather than a task; while the benefits which the fowls derive therefrom are very great indeed.

The Sire of the Improved Short-Horns.

The following account of the famous old Short Horn bull, "Hubback," is given by the National Live Stock Journal.—The bull Hubback, regarded in his day by Mr. Bates and many other breeders of note as the great regenerator of Shorthorns, was calved in 1777, and was sold with his dam in the Darlington market. The purchaser re-sold the calf that afterwards became the famous bull to a blacksmith, for one guinea, as he was taking the cow home. The blacksmith gave the calf to his son-in-law, and he was brought up in the lanes at Hornby, about eight miles from Kirkcubrighton. He changed hands several times before he went into the Colling herd, which was not until 1783, when he was six years old, and then only at the suggestion of Mr. Charles Colling, to be used by his brother Robert and Mr. Warstell until a calf which they were raising should be large enough for service. As soon as this time arrived Hubback was discarded, and Charles Colling bought him at eight guineas, the same that he had paid for him. His color was a yellow red and white, and he was called "the little bull." He was little boned, very smooth, low, and a remarkably quick feeder; with clear, waxy horns, and a good coat of hair. As a sire he was peculiarly impressive; and Mr. Bates, who held him and his blood in the very highest estimation, says that "Had it not been for the bull Hubback and his descendants the old valuable breed of Shorthorns would have been entirely lost"; and that no stock ought to have been put into the Herd Book that did not trace to this bull. When he was ten years old Mr. C. Colling sold him to a man named

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In England and the United States cooking schools have produced beneficial results. In some cases instructions have been given to work-a-day people gratis, and in others the meetings have been attended by fashionable young ladies who desired to add cooking to their other accomplishments. There is a field here for an institution of each class; all that is required is a public spirited leader to initiate the work.

GREEN FODDER TO HELP PASTURE.—If dairymen have neglected to put in oats and peas to feed green to help out short pasture, there is still time for millet and Hungarian grass, on soils that are fine. These are fine seeds, and do not grow remunerative crops on stiff, lumpy soils. On soils adapted to millet and Hungarian very large crops of excellent food may be raised—ten to twelve tons per acre—which will produce an excellent quality of milk, and a good quantity. It is still in season for fodder corn on well-prepared land. Corn may be grown upon almost any soil, not too wet, in good condition and fine tith. Extra time spent in working the soil before drilling in the corn, will be well repaid the extra crop.

ROOT PRUNING.—Root pruning of tomato plants is recommended to insure early maturity of the fruit. While the plants are young, they are transplanted several times, which of course destroys some of the roots, and after they are put into their final resting place. In this, of course, size and perhaps quality are sacrificed to a few weeks earliness; but many are willing to pay this penalty for the sake of the early dish. Those wishing to secure an early ripening of fruit would do well to practice this system of root pruning upon a portion of their plants. Tomato plants produce better and have more evenly ripened fruit when afforded some support as by stakes or trellises, to keep the vines from the ground.

Vick says that in the majority of our orchards nearly half of the fruit is not marketable, and this is the legitimate result of ignorance and carelessness. Trees are allowed to grow as they please, producing, in many cases, such dense heads as to prevent proper maturity of fruit; they are allowed to over-bear, producing a few specimens and a great many poor ones.

The period at which clover is cut for hay materially influences its quality. Thus, according to Wolf, the amount of nutritive substances in red clover at beginning of flower is 11.26 per cent.; red clover in full flower, 13.04 per cent. Red clover hay, cut at beginning of flower, contained 55.43 per cent. of nutritive matter, while the same cut in full flower contained 46.07 per cent.

With an area about half as large as Texas and possessing the highest priced lands in the world, Great Britain has about 35,000,000 sheep, or about as many as the United States, and produces more wool. While the sheep do not pay for themselves in wool and mutton they are absolutely essential in maintaining the fertility of the soil.

A writer in the Country Gentleman remarks that in his experience, whatever mode is adopted for destroying the potato beetle, keeping the weeds down is one of the essential elements of success. He found some eggs fastened on the under side of a pigweed, also on blades of grass. In destroying the weeds, therefore, we are preventing a large increase of slugs.

CLOVER.—The writer of Wanshaken Farm Notes says: Whenever we seed down we shall use twelve pounds of clover seed to the acre, along with the grass seed, with the expectation of reward—not only in the cut grass, but in the conserving influence of the clover roots, their physical action, and other beneficial effects on succeeding crops.

It has been found in England, from repeated trials, that it takes 100 lbs. of turnips are fed in sheds to make one pound of mutton, when the turnips are fed in sheds under favorable conditions; but fed in the open air it will take 150 lbs. to produce the same quantity. Here is another argument in favor of shelter for domestic animals.—American Cultivator.

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Literature.

FATHER AND SON.

One evening in the month of March, 1798—that dark time in Ireland's annals...

Seizing the bell-rope, he rang it loudly, and to the servant who answered his summons...

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Another Evening, the twentieth anniversary of that which this narrative commemorated, came round.

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LAND FOR SALE. WE are instructed to offer the following Lots in the Parish of Southampton...

NOTICE. THE SHIP AND PREMISES situate on the corner of the old Carleton Road and the old Carleton Road...

LAND FOR SALE. A FURTHER LOT of those best fitting Cross and Star WHITE IRON SHIRTS...

LAND FOR SALE. A FURTHER LOT of those best fitting Cross and Star WHITE IRON SHIRTS...