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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.

FREDERICTON, N. B., FEBRUARY 15, 1879.

NO. 45.

BOOK AND JOB PRINTING

of all description EXECUTED ON MODERATE TERMS

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Business advertisements inserted for 6 months or 1 year on moderate terms. The number of weeks an advertisement is inserted should be clearly stated. When it is not done it will be continued until ordered out, and charged the full time it has been inserted.

Varieties.

The Song of the Stream.

O'er the mosses and grasses The white cloud passes, Silent and soft as a dream; And the earth, in her shy embraces, Conceals the traces Of the secret birth of the stream;

Agriculture.

Sensible English Notions About the Care of Cattle.

To guard against chills and colds, with the loss of time, expense, and risk of frost-burn which often follows, horse owners require to be on the alert especially at this season of the year.

A Word about Bees.

A garden bee in the working months, May, June and July, is capable of laying from one to two thousand eggs per day, which will produce queens, workers or drones, according to the care bestowed on the larva or "grub" by the mature bees, and the condition and shape of the cells in which the eggs are deposited.

Use of Cayenne for Poultry.

The cayenne pepper so desirable for fowls is easily raised in the garden with a little care in starting. The seed should be sown either in a hot-bed, or in the house, early in the season, and transported to the garden beds as soon as the ground is warm, and all danger of frost well over.

Beet Sugar.

At the late meeting of the New York Agricultural Society, Mr. Gannett read an able paper on Beet Sugar, of which the Country Gentleman gives the following synoptical report:—

Wintering Sheep.

The papers have little to say on this subject, especially here in New Hampshire, and generally throughout that so few are raised, I am firmly persuaded that fewer dogs and more sheep would add materially to the wealth and comfort of the community.

Does Farming Pay?

A correspondent of the New England Farmer, writes on the question Does Farming Pay? This is an important question, and as the present time, particularly so, when almost everything we have to sell brings a low price in market.

Polygamy and Purridge.

When we made an excursion in Southern Utah not long ago we were hospitably entertained by the Mormon bishop at Richfield. He was a Scotchman, and had been brought up a rigid Presbyterian.

What a "Strain" is.

The Pet Stock Journal gives the following definition of the term "strain" as used by breeders especially of poultry.

Spiced Corned Beef.

To ten pounds of beef, take two cups of salt, two cups molasses, two table-spoons saltpetre, one table-spoon ground pepper, one table-spoon cloves, rub well into the beef, turn every day and rub the mixture in; will be ready for use in ten days.

Ticks on Sheep.

D. S. Campbell, of Royal Oak, complains that the lambs which were dropped in February of last year, and which were sold in the spring to the butcher, would not fatten because they were infested with ticks.

Beet Sugar (continued).

So far the result of the experiment made last season in the manufacture of beet sugar in Maine has been very encouraging. About 450 tons were worked up, yielding nearly 95,000 pounds of sugar—about 10 1/2 per cent. of the green weight of the roots.

Correspondent of the New England Farmer.

As a correspondent of the New England Farmer, writes on the question Does Farming Pay? This is an important question, and as the present time, particularly so, when almost everything we have to sell brings a low price in market.

Beet Sugar Culture.

The question is yet unanswered whether the cultivation of the sugar beet for the production of sugar, is to be a final success or failure as a permanent industry along with other departments of mixed farming.

Humility is a virtue.

Humility is a virtue all preach, none practise, and yet everybody is content to hear. The master thinks it good doctrine for his servant, the laity for the clergy, and the clergy think it good for the laity.

Beef to be cured.

To cure beef, take one hundred pounds of beef, four gallons of water, six pounds of salt, two ounces saltpetre, and six red peppers; let come to a boil, skim and set away to cool. Pack meat in a wooden vessel or large stone jug, and when the brine is cold pour over it, and put a weight on to keep it under the brine.

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Literature.

A CELEBRATED CASE.

Continued. 'How is that?' asked the duke; 'you say you were aware of some point that throws a light on this subject?'

CHAPTER XIII.

CHAPTER XIII. THE DEAR ALIVE. Adrienne's prayer for a witness, evens from the dead, received no answer. Days and weeks passed on in that case.

But Valentine, something troubles you. What is it? I kept no secret from you. 'No, Adrienne, I shall keep nothing from you. It is only a suspicion suggested by the curious expression that I saw in her face when her eyes met mine, but I am almost positive that this Count de Morasse is in some way connected with me.'

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VEGETINE - WILL CURE - SCROFULA.

Scrofulous Humor. VEGETINE will eradicate from the system every taint of scrofulous humor...

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NEW BRUNSWICK RAILWAY.

WINTER ARRANGEMENT. Beginning Dec. 16th, 1878. 8.00 A.M. Passenger Train will leave...

NOTICE.

NOTICE IN HEREBY GIVEN, that application has been made to the Registrar of Companies for the registration of the...

NOTICE.

NOTICE is hereby given that the undersigned has this day dissolved the partnership...

JOHN RICHARDS, Insurance Agent.

Representing the following first-class Offices: ENGLISH - LONDON, LIVERPOOL AND LONDON & GLOBE, NORTHERN, IMPERIAL.

Organs & Pianos.

The subscriber is prepared to furnish PIANOS & ORGANS (EACH INSTRUMENT WARRANTED) at Lowest Prices and favorable terms.

H. RUTTER, ADDLER and HARNESSEMAKER.

WHIPS, BRUSHES, CURRY COBS, BLANKETS, RITS, ETC., ETC. Repairing done with neatness and dispatch.

ALLEN & WILSON, Barristers and Attorneys.

AT LAW. Notaries Public, Sec. Loans Negotiated, Auctioneers, Collectors.

WAVELEY HOUSE, FREDERICTON.

This well known hotel has been improved, and the premises enlarged. The Station is the best in the city. Charges low.

HUGH McMONAGH, Sussor, Corner, King's County.

NEW BRUNSWICK. (next door to Bay View House.)

Fraser, Wetmore & Winslow, ATTORNEYS and BARRISTERS at LAW.

Solicitors, Conveyancers, etc. MONEY NEGOTIATED AND LOANS MADE.

SHINGLES, CLAPBOARDS, &c., &c.

THE subscriber keeps constantly on hand a large stock of Shingles, City Boards, and other kinds of Lumber...

Land for Sale.

600 ACRES fine quality farming land, situated in the Parish of St. John, and bounded by the Old Carleton Road...

SEE THE LIST OF FARMS FOR SALE.

Parties wishing to Sell Advertise here. Parties wishing to Buy Read their.

WANT TO BUY A FARM.

Advertisements of farms for sale are inserted in the WEEKLY MAIL, 20 words or less, for one insertion...

NOTICE.

NOTICE is hereby given that the undersigned has this day dissolved the partnership...

GAS FITTING, PLUMBING, &c.

THE subscriber keeps on hand a large assortment of every description, and made to order.

INSURANCE!

NORTH BRITISH AND MERCANTILE INSURANCE COMPANY of Edinburgh and London.

PRACTICAL PLUMBING, GAS FITTING!

Establishment. This establishment now having two thoroughly practical Plumbers and Gas Fitters in their employ...

Fire. Fire.

The Subscriber, thankful for past favors, begs to announce that he will now be found in the new building, belonging to John Saunders, Esq., and comprising part of what is generally known as the Standard property...

CABINET MAKING, JAS. D. HANLON, CABINET MAKER.

ALL kinds of Furniture made and repaired at short notice and at reasonable rates. Orders for UNDERTAKING, from the town and country attended to with promptness.

LUMBER FOR SALE.

The Subscriber begs to announce to the Public that he has always on hand a good and varied stock of SPRUCE, PINE and HEMLOCK LUMBER.

NOTICE.

THE Subscriber begs to return thanks to the Citizens of Fredericton and the public generally, for the liberal patronage and support...

LAND FOR SALE.

WE are instructed to offer the following LOT OF LAND for sale: A Lot situate in the Parish of Douglas on the western side of the Old Carleton Road...

THE FREDERICTON LEATHER COMPANY.

HIGHEST PRICE IN CASH FOR HIDES! HIDES! HIDES!

THRESHING MACHINE TEETH.

JUST RECEIVED by Hall, from West Valley Mills, Maine, 50 THRESHING MACHINE TEETH. For sale by JAMES S. NEILL.

ACADIA POCKET WISP.

REED & REED. Manufactured by REED & REED. Fredericton, July 2, 1878.

NEW RICH BLOOD!

Parsons' Purgative Pills make Rich Blood, and completely change the color of the face and give a healthy glow to the complexion...

MAKE HENS LAY. Buelingham's Dye FOR THE WHISKERS.

This elegant preparation may be relied on to change the color of the beard from gray or any other undesirable shade, to brown or black, at discretion. It is easily applied, being in one preparation, and quickly and effectually produces a permanent color, which will neither rub nor wash off.