

# The Farmers' Leader.

CANTON, S. D.

FARMERS' PUBLISHING CO., PUBLISHERS

## BIG FIRE IN MOBILE.

### TWENTY SQUARES BURNED IN THE SOUTHERN CITY.

One of the most disastrous conflagrations ever witnessed in this city began at the fire started in a Shingle Mill and Not Gotten Under Control for Five Hours—The Losses Great.

MOBILE, Ala., Oct. 27.—One of the most disastrous conflagrations ever witnessed in this city began at the fire started in a Shingle Mill and Not Gotten Under Control for Five Hours—The Losses Great. The fire department and volunteers worked with the utmost vigor. Three river steamers, one ocean-going ship, the Mobile & Ohio railroad wharf, the cotton seed oil mills, eight warehouses, three cotton compresses, with probably 10,000 bales of cotton, a big ice factory, a box factory and some large coal sheds were destroyed. In fact, the buildings bounded by the river from Knox street, the northern boundary of the city, to St. Louis street, on the south, seven streets, and from the river front to Royal street west, were burned out. The losses will reach probably \$750,000 with insurance of \$400,000. There was no loss of life, although many firemen were overcome with the heat and smoke and had narrow escapes from the falling walls.

The alarm of fire from Stewart & Butts' mill had scarcely come in when a second alarm was sounded for the burning of the residence of Mosely F. Tucker on Dauphin near Broad, which was completely burned. The residence adjoining was also destroyed. The two alarms being followed by a general alarm caused the greatest excitement among all classes, and soon the report was spread that the entire business portion of the city was in danger and thousands of men, women and children rushed to the scene. No one felt safe even in the business portion of the city and wagons, drays and all kinds of vehicles were engaged in carrying away valuable books and papers. More than twenty squares were burned. The tracks of all the railroads centering here have been obstructed by the debris in the burned district and trains are delayed.

## OFFICIAL FIGURES.

### All But Four States Have Been Counted—The Ten Largest Cities.

WASHINGTON, Oct. 27.—The official count of all states and territories in the United States, with the exception of Maryland, Missouri, Nevada and Virginia, has at last been completed. This list of the states, compiled in alphabetical order, is given below:

STATES.	1880.	1890.	Increase.	Per cent.
Alabama.....	1,548,775	1,922,543	373,768	24.15
Arizona.....	26,024	52,155	26,131	100.00
Arkansas.....	1,306,395	1,822,653	516,258	39.52
California.....	1,344,022	1,614,338	270,316	20.11
Colorado.....	754,701	1,022,701	268,000	35.51
Delaware.....	167,871	148,038	19,833	11.82
D. Columbia.....	139,308	177,634	38,326	27.50
Florida.....	340,433	524,813	184,380	54.19
Georgia.....	1,834,360	1,542,180	292,180	15.93
Idaho.....	18,829	127,719	108,890	578.00
Illinois.....	2,818,328	3,077,871	259,543	9.21
Indiana.....	2,189,001	1,975,301	213,700	9.77
Iowa.....	1,366,729	1,634,613	267,884	19.59
Kansas.....	1,141,019	1,431,047	290,028	25.39
Kentucky.....	1,875,100	1,548,000	327,100	17.44
Louisiana.....	1,116,828	1,039,349	77,479	6.94
Maine.....	542,241	648,221	105,980	19.36
Massachusetts.....	2,231,407	1,783,025	448,382	20.09
Michigan.....	2,080,722	1,967,432	113,290	5.44
Minnesota.....	1,174,019	1,747,719	573,700	48.86
Mississippi.....	1,244,819	1,113,567	131,252	10.55
Montana.....	131,707	361,159	229,452	174.22
Nebraska.....	1,222,222	1,591,719	369,497	30.22
New Hampshire.....	375,287	340,991	34,296	9.14
New Jersey.....	1,441,017	1,311,100	130,000	9.02
New Mexico.....	142,286	118,255	24,031	16.90
New York.....	5,981,934	5,982,871	937	0.01
North Carolina.....	1,817,340	1,396,710	420,630	23.16
North Dakota.....	147,161	985,221	838,060	569.53
Ohio.....	3,608,719	3,108,009	500,710	13.88
Oklahoma.....	61,701	61,701	0	0.00
Pennsylvania.....	5,218,574	4,282,691	935,883	17.94
Rhode Island.....	345,513	375,531	30,018	8.69
South Carolina.....	1,147,161	985,221	161,940	14.03
South Dakota.....	327,848	96,329	231,519	70.62
Tennessee.....	1,763,723	1,512,359	251,364	14.26
Texas.....	1,272,222	1,747,719	475,497	37.36
Utah.....	92,498	141,983	49,485	53.51
Vermont.....	322,930	322,930	0	0.00
Washington.....	349,616	781,616	432,000	123.53
West Virginia.....	791,448	618,457	172,991	21.86
Wisconsin.....	1,882,697	1,315,407	567,290	30.17
Wyoming.....	60,556	102,759	42,203	69.70

The count of the population of nearly all the cities has been completed; the figures of the first ten are as follows:

1880.	1890.
New York.....	1,513,521
Chicago.....	1,049,829
Philadelphia.....	1,044,894
Brooklyn.....	894,327
San Francisco.....	566,563
Boston.....	410,577
Baltimore.....	437,672
San Francisco.....	566,563
Cincinnati.....	352,909
Cleveland.....	302,154

## NOT FIT FOR MARKET.

### New York's Potato Crop Unfit for Use on Account of Rot.

SARATOGA, N. Y., Oct. 27.—The extent of the potato rot in this section is almost appalling, considering the dependence which has been placed upon this crop to open up the farmer's balance sheet of the year for an unfavorable year. Other crops have yielded poorly and, except in isolated instances, the fruit crop has been light. Early potatoes were ruined by the drought and yielded poor returns. The late crop, however, had promised well, and reports being well founded of the almost total failure of the crop in Michigan and other great potato regions, farmers looked for a fair yield and remunerative crop. In many cases it has been abandoned, there not being a sufficient number of sound potatoes to pay for the labor. Some farmers who ordinarily would have had hundreds of bushels to sell will have hardly enough for their own use, and buyers are heaving loads of potatoes returned to them as not being fit for market.

## NOT AT ALL Satisfactory.

Committee on the public school teacher—"We was thinkin of puttin' up a nice motto over your desk to encourage the children. How would 'Knowledge is Wealth' do?"  
School Teacher—"That wouldn't do. The children know how small my salary is."—New York Weekly.

## Fall For Much Money.

BUFFALO, Oct. 27.—The firm of Carr & Partridge, proprietors of the Queen City planing mill to-day made a general assignment. The preferences amount to \$100,000.

NEW YORK, Oct. 27.—D. H. Wickham & Co., importers of diamonds, assigned today.

## Will Visit the Emperor of Germany.

BRUSSELS, Oct. 27.—King Leopold has started for Berlin to visit the emperor of Germany.

## DOMESTIC ECONOMY.

### HOUSEHOLD AND AGRICULTURAL TOPICS DISCUSSED.

#### A Budget of Useful Information Relating to the Farm, Orchard, Stable, Parlor and Kitchen.

### THE FARM.

#### Numbered Houses.

The new system of numbering country houses, invented by Mr. J. B. Powell, the well-known horse breeder and proprietor of the Shadeland Stock Farm, has much to recommend it. The plan is to name every road in a county and divide every mile into ten imaginary blocks. Each block has two numbers, one on each side of the road. Each house is given the number of its block. There are but few blocks that contain more than one house each, but when such cases occur, the extra houses have letters added to the block number, as 155A, 155B, and so on. In fact, the principles which have so simplified the matter of finding places in cities are to be applied to the rural districts. Such a plan will greatly help the matter of taking statistics of any sort and will be a great step toward a country postal delivery system such as already exists in England and on the continent.

Part of the plan is to have the names of the roads at every corner and the house number on the fence in front of every farm.

When a stranger desires to find a certain farm-house he is not to drive three or four miles until he sees a red barn, and then take the second beaten road to the right, follow it until he comes to a rise of ground with a wire fence on the other side of it, turn to the left, go along until he sees a big tree in a pasture and then ask the first man he meets where to go next. All that he has to know is that the house he is after is No. 248 Laurel road. His map tells him where Laurel road is, and as there are two numbers to the block, and ten blocks to the mile, he knows that No. 248 is 12.3 miles from the beginning.

The idea has been well received wherever presented before farmers' organizations and has already been adopted by Contra Costa County, California. The latter county, however, instead of giving the credit of the idea to Mr. Powell, to whom it belongs, ascribes it to a San Francisco newspaper man. It is always the fate of people with ideas to have them stolen or counterfeited.

### Farm Notes.

Horses may be wintered profitably on clover hay and corn meal.

WHENEVER a horse is worked or driven to exhaustion or anywhere near it, the animal is in the very best possible condition to be attacked with disease.

A DELAWARE County, New York, dairy farmer has a 40-year-old bull which he keeps busy, and so out of mischief, by putting him to work in a horse-power tread mill, and making him do the churning for the establishment.

It seems that Yankee farmers get caught sometimes. The following warning tells the story. Several Connecticut farmers have been up against a new game, says the *American Cultivator*. A man comes around and writes a harmless looking agreement with one end of a double fountain pen and gets his victim to sign with the other end. The ink with which the agreement is written soon fades away completely. The signature ink holds its color, and comes around by and by at the bottom of a note the sharper has got discounted somewhere.

THERE is an increasing demand for young men to take charge and oversee the farms of wealthy owners. To fit oneself to such a position, which always pays well, says the *Germantown Telegraph*, industry, sobriety and honesty must be first, then a good knowledge of all the points of farming, as such owners are sensible, thinking men, as much scientific knowledge as possible must be at command. Books on farming, gardening, horses, cattle, sheep, hogs, poultry, soils, fertilizers, etc., must be thoroughly studied. Such positions are honorable, profitable and highly respectable. Here is a chance for many a man to get out of his "depression." Let him obtain a position and sell out his unprofitable farm.

### THE PIGGERY.

#### The Breed Sows.

Disease of pigs can frequently be traced back to the brood sow. Food that may not affect the health of the sow very materially may be the means of killing the young suckling pigs, or at least of implanting into their system germs which in the course of time will develop and injure their health and consequent growth. The brood sow is in such poor health that the suckling pigs soon make such a heavy drain on her system that the milk becomes poor, weak and unwholesome. Lacking nourishment the sucklings never attain a strong, vigorous growth. Therefore, the sow should be well rounded up with good, healthy fat before farrowing time, and this can be done only by a varied diet of nourishing food.

Corn is too heating for anything like an exclusive diet for the brood sow, and a great mistake is made in adopting it. Food that will not produce so much heat and fever must be fed to the sow, and this can be done by giving bran, oats, shorts, and similar food. Corn can come in for its share, for it has its good office to perform, and it is greatly liked by the sows.

The after-treatment of the sows is almost as important as the young. Her health and strength are essential to the good growth of the young until they have attained an age when they can be separated from the mother. For twelve hours after farrowing, the sow should not receive anything to eat, nor even rich water to drink. It is safe to give her a drink of water, greasy water or beer, with a handful of light shorts in it. There is more danger in overfeeding than under feeding the sow after farrowing. After the first two weeks, the diet must be regulated according to the appearance of the young pigs. If they are lean the diet of the sow should be increased, but if they are getting fat the feed should be held back from them and the brood sow.

The individual pigs should also be watched. Some will be weaker than others, and they will not get their share of food from the sow. They need special looking after, and by careful watching and helping, they can be made to grow as rapidly as the others. They need a little private help and encouragement. When they are once weaned, there will not be much trouble in keeping them strong and fat, but up to this period this is an important matter about

their life. Diseases of swine will frequently be averted if the brood sow, and the young during their weaning period, are thus carefully attended to. Their after diet also needs careful attention, with some intelligence, such as varying it with clover, rye and grass, and not confining them exclusively to corn and swill, but the most important crises of their lives are during their early days. Give them a good strong constitution to start with, and they will almost laugh at disease to scorn the remainder of their existence.—E. P. Smith, in *American Cultivator*.

### THE DAIRY.

#### Raising Cream without Ice.

We have always held that every man is better satisfied with the results of an experiment if he has found out that result himself than he is when some one else finds it out for him. Also that there is an assurance that makes a man positive that a thing is so if he has found out himself. In proof of this we here cite the experience of J. C. Strubling, South Carolina, as given in Hoard's *Dairyman*. He says: It has been about a year since I commenced a series of experiments in my dairy to determine how to obtain all the cream from milk, and the cost of things in general, for my own information.

I used both the Stoddard and Cooley creamers, and the shallop pans. I used ice with water at 45 degrees to set milk in, and diluted the milk with water, ranging in temperature from 60 to 130 degrees. Measurings the cream lines at first and then weighed the butter. I found that the first cream line—say two or three hours after setting in deep cans—would shrink about quarter of an inch in twelve hours. That is, it would not measure as much at twelve hours after setting as it would at two or three hours in some instances. So I quit the measurements of cream and went to the butter scales for results. These experiments were altered several times before final conclusions were set upon, which, when summed up in results to my satisfaction, amount to about this:

1. The only advantage in using ice that it keeps the milk cool and thin longer, and affords a longer period for cream to rise in, before the milk becomes too thick for the cream to rise.

2. A good deal of fat, such as sausage and ham fat, is wasted in gravies, and both sausage and ham are much better served with what are called water gravies, which are made as follows: After the meat is taken from the pan, all the fat is poured off except a minute quantity. Boiling water is then poured into the pan, sufficient in quantity to a little more than cover the bottom of the meat dish. The water should be made to flow back and forward over the pan to wash off the juices drawn from the meat, which dry on the pan during the cooking process. If it will not dissolve it should be scraped with a spoon or knife till it mixes well, then give it one boil up, and pour it over the meat, already placed in the dish for the table.

3. There is no advantage in warming milk above the heat of the animal, and setting in water at a low temperature, except that it hastens the cream to the top in about two to four hours.

4. Just as good results are obtained in setting in water at 60 degrees and sixty per cent of water at 60 degrees and setting in water at sixty degrees.

5. The setting in shallow pans in open air at 60 degrees gave a perceptible gain over deep cans in ice water at 60 degrees, but none over diluted milk in deep cans, water 60 degrees.

6. There is no advantage to me in raising the cream in one or two hours, as the cows are not ready to be milked before two or three hours.

My cows are all registered Jerseys, and are fed on cotton meal in addition to good pasture in summer and hay and green rye and barley part of the winter.

### THE APRIARY.

#### Bee Notes.

The scientific management of bees, and the use of the honey-extractor, make extracted honey so abundant that all may use it.

HONEY is one of Nature's purest sweets, valuable both as food and medicine. It has always been estimated a luxury—the food of kings; eaten in small quantities with other food it is very nourishing, and favors the cure of pulmonary diseases and colds.

HONEY is very diversified in its color, taste, odor, and disposition to become candied, or granulated, depending mainly on the season, the climate, the soil, the from, and the weather in which it is gathered. Cold weather favors speedy granulation; its becoming granulated is one of the best evidences of its purity, yet some of the best California honey requires two seasons to become candied.—*Farm, Field and Stockman*.

A BEE-LINE is frequently spoken of, and its origin no doubt can be traced to the bees themselves; as they are very strong, and can fly very fast and for a long time without taking a rest. Their eyes are made to see a great distance, and when away from their habitations they mount up in the air until they see the place where the hives are situated, and then fly toward it in a straight line with great velocity; hence the shortest line between two given points is often referred to as a "bee-line."—*American Bee Journal*.

DR. SOUTLARD, of Kalamazoo, one of the brightest and most expert bee-keepers of the day, used to doubt the utility of honey, but several years ago, however, when everybody's bees all over the country gathered so much honey-dew, and were all going to perdition with it in the winter, the doctor thought he would like to know something positive about it; so he saw to it that five or six colonies had nothing but honey-dew. He winters them out-doors, and usually loses but one or two out of a hundred, and, sure enough, the honey is collected in honey-dew exclusively, wintered as nice as a pin. It has been demonstrated that diarrhea among bees (the one only cause of winter losses), is not caused by honey-dew nor cider, nor anything of the kind, but by the consumption of nitrogen from bee-bread or floating pollen. Well-ripened buckwheat honey is as good stores for winter as any in the world.—*Exchange*.

### THE POULTRY-YARD.

#### Poultry Notes.

The farmer can, by this time, be able to look over his growing flock and see where he stands—whether the majority are good or imperfectly marked. Two classes can be made a few months later, and stock placed upon the market, and their value obtained. It never pays to carry poor stock very long.

BLACK MINORCA are away up as layers. They lay a large white shelled egg. With proper care, will average 165 eggs per year, sometimes more than this number. Much depends upon the farmer's management of them. They stand cold weather as well as Black Spanish or Leghorns. There are few better breeds than the Black Minorca.

It is generally thought the legs of chickens as well as adult fowls fade and turn nearly white when kept in a run with no grass; and this is a fact, sometimes the legs fade from the nature of the soil. The ground contains some mineral that causes them to bleach. A bleached yellow leg is always out in the

show room, but birds would not be disqualified for it.

DUCKS out what other fowls require. If only ducks are kept, boiled potatoes and other vegetables mixed with bran, middlings and meal is excellent food. Give no more water than is necessary to drink. It is best to let hens hatch duck eggs. Ducklings should not have access to pond or brook until several weeks old. It is a trying matter for the old ducks to keep away from the water so long.

### THE HOUSEHOLD.

#### Culinary Counsel.

For frying meat it is often better to use fat of its kind, such as beef fat for beef, etc., but for some other purposes it is not only more economical, but more enriching to the substance fried, to use a mixture of fats. In frying doughnuts, for instance, or fritters, for which usually the best of lard is taken, if a mixture of all kinds of nicely kept fats is used, even including that of mutton, the cakes will be found much richer, and more savory than when fried in pure lard. Some kinds of fish can also be fried with mixed fats, and the result be good.

On frying oysters at one time, a dearth of lard being discovered, the amateur cook concluded, rather than lose the feast, to try some mixed fat she had on hand, which consisted of odd quantities of beef, mutton, ham fat, and lard. To the surprise of the partakers, the oysters proved to be unusually good. On the second occasion pure lard was used, as heretofore, with expectation of an improvement in flavor; but, much to the surprise of the cook, the oysters seemed to lack a certain richness they had before, and a peculiar, attractive flavor.

A good deal of fat, such as sausage and ham fat, is wasted in gravies, and both sausage and ham are much better served with what are called water gravies, which are made as follows: After the meat is taken from the pan, all the fat is poured off except a minute quantity. Boiling water is then poured into the pan, sufficient in quantity to a little more than cover the bottom of the meat dish. The water should be made to flow back and forward over the pan to wash off the juices drawn from the meat, which dry on the pan during the cooking process. If it will not dissolve it should be scraped with a spoon or knife till it mixes well, then give it one boil up, and pour it over the meat, already placed in the dish for the table.

Good fat is expensive, and should be made to flow back and forward over the pan to wash off the juices drawn from the meat, which dry on the pan during the cooking process. If it will not dissolve it should be scraped with a spoon or knife till it mixes well, then give it one boil up, and pour it over the meat, already placed in the dish for the table.

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## ARTESIAN MATTERS.

### Official Census Figures of the First District—News from All Quarters.

The census office has made public officially the census of the First South Dakota district by counties. It is as follows:

County.	Pop. 1880.	Pop. 1890.	Increase.
Aurora.....	9,583	1,303	8,280
Brown.....	16,818	245	16,573
Brookings.....	10,124	4,965	5,159
Butte.....	991	63	928
Butte.....	6,716	238	6,478
Campbell.....	3,940	4,403	463
Charles Mix.....	4,160	407	3,753
Day.....	1,109	97	1,012
Douglas.....	4,587	5,001	414
Dwight.....	4,573	2,822	1,751
Dawson.....	5,449	1,256	4,193
Edmunds.....	4,587	4	4,583
Deuel.....	4,015	3,010	1,005
Grant.....	6,728	693	6,035
Hanson.....	4,587	103	4,484
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Hughes.....	5,043	5,573	530
Hyde.....	1,880	3,589	1,709
Jerauld.....	3,529	1,102	2,427
Lake.....	5,283	2,067	3,216
Lincoln.....	4,138	1,283	2,855
McCook.....	3,387	1,283	2,104
Marshall.....	4,516	363	4,153
Miner.....	5,159	363	4,796
Roberts.....	5,919	3,915	2,004
Moody.....	5,963		