

For the Farmer.

The Fun of the Thing.

Useful and Curious.

Wine Bitters

Carroll County, Illinois

Under the above head, R. Goodman says, "You startle New England farmers by the advice of Mr. Thomas to Cayuga County farmers, and practise their manure for spring plowing, and spread it in the general supposition with us, and proceed upon that by doing the best part of the manure will be washed away, but if put on just before planting, and then plowed in, and all the good of the manure will be retained; and I do not know a farmer of my acquaintance in Massachusetts or Connecticut who would not think it wasteful, farming the manure in the fall on land to be plowed in the spring."

Mr. Goodman's article is followed by editorial remarks, which go to show very clearly that the loss, if any, can be but trifling, and gives two reasons why autumn manuring is better than spring: 1st. Its accords with experience, and 2d, it agrees with theory.

It is to be presumed that a great majority of our farmers entertain the same opinion in this matter that Mr. G. has expressed. Whether this opinion is correct or not, is practically a matter of great consequence to the aggregate of the farming community. I believe Mr. Thomas is correct in his advice to Cayuga County farmers, and whatever course in this method of applying manure is profitable to the farmers of that County, will also be found equally so to the farmers of other counties and States.

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There is not to be found in chemistry a more wonderful phenomenon, one which more exceeds all human wisdom, than is presented by the soil of a garden or field. By the simplest experiment, any one may satisfy himself that rain water filtered through field or garden soil does not dissolve out a trace of potash, silicic acid, ammonia, or phosphoric acid. The soil does not give up to the water one particle of the food of plants which it contains. The most constant rains cannot remove from the field, except mechanically, any of the essential constituents of its fertility.

The soil not only retains firmly all the food of plants which is actually in it, but its power to preserve all that may be useful to them extends much further. If rain, or other water holding in solution ammonia, potash, silicic acid, or phosphoric acid, is brought in contact with soil, these substances disappear almost immediately from the solution; the soil withdraws them from the water. Only such substances as are insoluble in water by the soil are as indispensable articles of food for plants; all others remain wholly or in part in solution.

It must be in part, though reason would else the millions of acres of fertile prairie land would have been as barren as the sands of Cape Cod. The Nile, which is so fertile, is so because of the annual overflowing of that river, thousands of years before the sons of Jacob went to Egypt to purchase corn. It is said that the Nile has been an annual overflowing of the same land ever since, and yet these 2,500 and odd freshets have not lessened the fertility of the soil. They are as productive now as in the time of the Pharaohs.

Thousands of our swamps have been saturated with water, and the soil ever since the flood, yet it drains them, throw up the muck, soil, or grass seed, and such is the fertility of these water soaked soils, that they will grow as heavy crops as can be grown by the use of any farm manure. The fertilizing ingredients of a rich alluvial soil, swamps muck, and stable or other animal manure, are identical with the other elements of soil, and the fertilizing ingredients can be mostly leached out, but not so in the soil. Now, if the farmer applies his farm manure to grass land in autumn, the rain and melting snow will wash out a large portion of the manure. These, before the spring plowing, will have mostly soaked into the soil, which settles upon and into the soil, and the manure will be as productive now as in the time of the Pharaohs.

Scores of facts and experiments might be cited to prove the correctness of the above position. This power of absorption in soils was published by Professor Vauquelin, in 1800, he having experimented largely, by filtering the soil water from the sewers of London, and the water from the flax that had been steeped, potash, and it was found that when three-fourths of an ounce and one-fourth white clay, in a mixture with water, was added to the depth of six inches, the soil liquids came through the filter free from smell, and scarcely to be distinguished from ordinary water. But to make a short story of this matter, it will be sufficient to say that the clay or aluminous portions of soils possess the power of chemically combining with not only the gaseous compounds of decomposing animal matter, but also with the silicic acid, ammonia, potash, soda, phosphates, magnesia, &c.

"This," said Professor Vau., "is a wonderful property of soil, and appears to be an express organ of nature. A soil which is rich in silicic acid in soils by virtue of which, not only is rain unable to wash out of them those soluble ingredients forming a necessary course with vegetables; but even in these compounds, when introduced artificially by manures, are laid hold of and fixed in the soil, to the absolute preclusion either by rain or evaporation."

Mr. Charles Vauquelin, an eminent English agriculturist, about that time, stated in the London Agricultural Gazette that autumn manuring, in the most valuable discovery, perhaps, in its results, for which agriculture has been indebted to science. This statement was founded upon the then recent published experiments of Professor Vau., who, he says, "has clearly established the fact that the soil has the peculiar property of absorbing and appropriating all those elements of manure intended for it, which are essential to the growth of plants."

Most of the farmers in this section plow their green sward in autumn, to be plowed in the spring with corn, and in the spring manure in the fall, and place it in large heaps or near the plowed field. In the spring re-plant the manure, lay it out in heaps, spread and harrow in, it is so trifling that it will be lost in the manure next spring, and cart it over the furrows, which are much more soft in the spring; besides, it is usually a bare season with farmers, and their teams are then usually in as good working order as they are in the fall.

If the farmer has manure to draw out in autumn, and when the ground is soft at that season of the year, it is my opinion the better way is to first plow, then cart on the manure, spread it and harrow in. If he does not wish to "break up" till spring, then cart and spread the manure on the grass lands intended for spring plowing. If the manure is intended for grain or corn sward, then apply it in the fall, and plow in it.

If there is any reliance to be placed on the statements of Professors Liebig and Way, and those of John Johnston and hundreds of other good practical farmers, there will be no loss of manure arising from autumn manuring, but much saving of manure with the farmer time is money. — Cor. Country Gentleman.

Who was it broke mine gate away,
Tud in mine garden cut all day,
Tud in mine garden cut all day,
Tud in mine garden cut all day!

Who was it drew mine horse around,
Tud in mine garden cut all day,
Tud in mine garden cut all day,
Tud in mine garden cut all day!

Who was it, ven der mont goes by,
Tud in mine garden cut all day,
Tud in mine garden cut all day,
Tud in mine garden cut all day!

Who den allows dose things to be,
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The season for gunning is now at hand. With the present month came the legislative enactments of many States, the shooting of sundry species of game is prohibited. Every year it turns out that scores go out to slay. Of ten the careless aim or reckless handling of the gun carries the deadly lead into some human body. Even more terrible than these casualties in which the careless sportsman kills himself, are those in which a companion; for then, besides the loss of life, there is a dreadful future of remorse for the survivor. Mindful of the many sad incidents of fortune hunting, we would re-echo the note of warning thus early. Of all habits connected with gunning or marksmanship, the most silly, detestable, and even criminal, is that of firing at a bird, whether loaded or not, at any person. Hundreds of lives have been lost and hundreds of families made wretchedly wretched by the firing of a gun, whether loaded or not, at any person. Hundreds of lives have been lost and hundreds of families made wretchedly wretched by the firing of a gun, whether loaded or not, at any person.

Dr. Radcliffe, in the last of his Croonian lectures, very ably and thoroughly, treats the subject of brain exhaustion, so common in these high-pressure days. After describing the leading symptoms, such as loss of memory, depression of spirits, and lessened sleep, he points to the annual irritability, epileptiform condition of the nerves, and sometimes transitory coma, he proceeds to consider its prevention and cure. It is supposed that the patient who is laboring with this disease, if he believes that hearty eating in such cases tends to develop the disease. He is equally opposed to the training diet system of Houting, which, in his opinion, generates the disease by excluding hydrocarbons from food. He further thinks that the patient should not be urged to work more than is natural under the circumstances, not to eat from lead, and to be satisfied that in many cases cerebral exhaustion is in itself a very fine manure against the chronic rheumatism, he is asked—

"Have you found out one that is better?"
And the reply being in the negative, he added—
"Then you do, let me know, and I will join you in adopting it."

There are, says Julia Coleman, many varieties of peas called "cooking peas," which are good for nothing unless cooked, and most of these are good for nothing unless cooked. It is better to absorb the seasoning. I confess, I do, sometimes, when driven to the necessity of cooking such peas, slice a little green ginger into the water, and cook them with it, cutting the latter in half circles, an eighth of an inch thick, allowing about one slice to each quart, and sweetening to taste. Then dish the peas, place the rings between the peas around the edge of the dish, and pour the juice over the whole.

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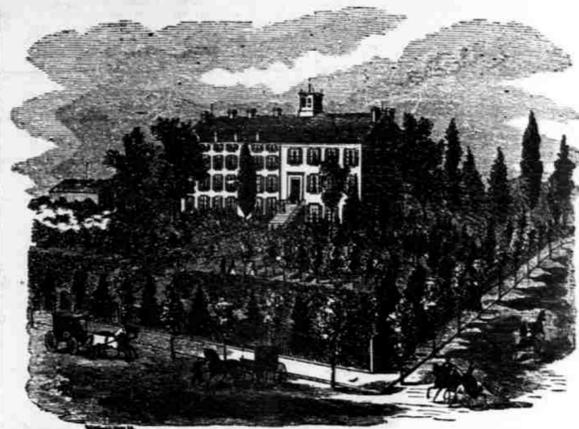
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