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The **ROCKY MOUNTAIN HUSBANDMAN** is designed to be, as the name indicates, a husbandman in every sense of the term, embracing in its columns every department of Agriculture, Stock-raising, Horticulture, Social and Domestic Economy.

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AGRICULTURAL.

BRAIN VS. MUSCLE.

The long winter evenings afford our farmers an admirable opportunity for planning their work for the coming season. Much of your success will depend upon the amount of brain work you bestow upon your acres before the muscular labor is demanded. We are firmly convinced that the bodily is subordinate and inferior to the mental labor necessary for farming operations. We know many old fossils, who know nothing and never will know anything, will laugh at this assertion and regard it as the offspring of a theory which has never been tested by actual experience. They are mistaken.

In our schoolboy days, and that was many years ago, one of our neighbors, a man well to do in the world, was habitually a late riser, "contrary to the statute in such cases made and provided." Sometimes his habits were a source of annoyance to his neighbors, and once we heard him expostulated with for wasting precious hours in bed. His only response was, "I can make more by one hour of thought in the morning than you can earn all day by severe labor." This reply produced a great impression upon our boyish mind and we began to consider if, by such an argument, we could persuade *pater* to allow us an hour or two of thoughtful ease in bed, instead of being engaged in the menial labor of milking cows, feeding pigs and currying oxen. A few stern lessons convinced us that, so far as we were concerned, brain work, in bed, was a failure.

Farming, as a science, is in its earliest infancy. We are only on the threshold of agricultural knowledge. There is very much for every one to learn. The earth is, in a great measure, a sealed book, and only earnest study and constant thought can open out the heretofore unknown treasures of the soil. Agricultural books and papers should be in every farmer's home, and their contents should be carefully studied and supplemented with thoughtful experiment.

The old way of cultivating the soil mechanically, as it were, will no longer entitle a man to rank as a farmer. The brain must direct and control the muscle, and the main strength and awkwardness of the servant must obey the intelligence and skill of the master. Farming is honorable as a vocation and profitable just in proportion as we bestow upon it the thought that other successful industries require. A non-reading, non-thinking farmer is only a slave—a servant of servants, and his most cruel task-master is himself.—*Son of the Soil.*

SUGAR BEETS.—The cultivation of sugar beets in this country, for sugar purposes, has thus far proved a disastrous failure to all who have engaged in it. We have some hope that the climate of California may sufficiently develop the saccharine quality in the beets to make sugar profitably from them. We see that there has been a great failure throughout Europe the past year, also—the beet failing to make the usual amount of sugar. After all, there is nothing like the sugar cane for making sugar.

We do hope our difficulties at the south may soon be permanently settled, so that everybody can get sugar at the ante-bellum rates. When peace and prosperity again prevail, then we may look for cheap sugar—not before.—*Rural World.*

AGRICULTURAL ITEMS.

The best flax grown in the United States comes from Oregon.

Missouri has the best tobacco crop this year ever cut in the State.

Williston, S. C., boasts of a stalk of cotton fifteen feet high, which resembles a three-year-old pear tree in size and form.

The total product of the coffee crop of the world for 1876, is estimated at about 900,000,000 pounds, of which amount the United States imported in one-third, or 317,970,000 pounds.

The fat of geese is probably the best that can be raised upon the farm, and is really between lard and butter in its nature. Geese are nearly as profitable on a farm, when properly managed, as swine or common poultry.

It is thought that the exports of wheat from California for the last fiscal year just closed would amount to 650,000 tons, leaving a surplus of 250,000 tons for consumption and seed purposes. Since July 1 about 6,000,000 cents have been exported.

In the elevated regions of the interior of West Africa, where there are no dense primeval forests, extensive swamps and pestilential jungles, cattle and horses show no sign of "infection" or poisoned state of the blood. They flourish in uncounted herds. And in those regions men are healthy, vigorous and intelligent.

The Jackson, (Minn.) *Republican* says: Several of our citizens have lately been looking over the grasshopper prospects. We have met quite a number who persist that the eggs are being destroyed, and, in fact, in places no eggs can be found where they were numerously deposited. We hope for the best; still our faith is weak in the destruction idea.

An experiment was recently made in Sidney, New South Wales, by way of utilizing the blood from an abattoir outside of the town. A five-acre lot adjoining the abattoir was prepared for a crop of barley, the waste blood being used instead of manure. In eight weeks the barley was four feet in height, remarkably heavy and giving promise of an extraordinary crop.

There is a prospect of a direct trade springing up between the councils of Sovereigns of industry in Massachusetts, composed of mechanics and operatives, and those in Maine, composed largely of farmers.

Mr. Walker, a Cincinnati scientist, has allowed himself to be stung by bees once a week for three weeks to ascertain the effect. He says that after about the tenth time the pain and swelling were slight, the body seemed to become inoculated with the poison.

HORTICULTURE.

CURRANT TREES.

A gardener writes to the *London Journal of Horticulture* of the advantage of growing currants as standard trees instead of bushes. He says:

The system of grafting which is adopted on the continent and in America is not necessary in growing standard currants in England. Given vigorous stocks, time is no doubt saved by grafting, but really the growing of cuttings into miniature trees is by no means a slow process.

Standard red currants are both ornamental and profitable, and the fruit on them is never attacked by birds so persistently as is fruit growing on bushes. I have grown standards for a number of years, and have

found them of the greatest value. They take up but little room, are exceedingly fruitful, and unquestionably add to the attractiveness of the garden. The fruit on standards generally ripens before that on bushes, and it also keeps longer. If it is desired to preserve the fruit as long as possible it is easy to place round each separate head a guard of netting. This, however, is not necessary until the fruit from the bushes has been gathered, for the birds will not attack the exposed standard trees so long as any hidden fruit remains on the bushes which they can eat in comparative peace and quietness.

I commenced the growing of standard currant trees on the score of economy and to save garden ground. My kitchen garden space was limited, and the demand for currants could not be met. I could not afford to devote another quarter of the garden to bush fruit, as scarcity in another form—the vegetable supply—would have followed. I therefore raised standards, and planted some at intervals among the bushes, planting a standard between every third and fourth bush in every third row. The heads of these were formed well above the bushes, and, as anticipated, the bushes produced as freely as ever, and a large supply in addition was given by the standards above them.

I also planted standards on the wall borders near to the edge next to the walks. The trees were planted 18 inches from the walk, and 15 feet from tree to tree. The stems were 3/4 feet high, and the heads were formed from two to three feet in diameter. It was surprising the quantity of fine fruit that was produced by these standards, and with no appreciable loss of ground. True, a root or two of early potatoes were sacrificed in one part of the border, and a few lettuces in another; but these trifling losses were not felt, while the crops of currants were a substantial gain. The miniature trees also added much to the ornamentation of the garden, and were generally admired for their appearance.

The trees I raised from cuttings. In the ordinary manner of raising trees from cuttings, short-jointed, medium-sized shoots are selected, cutting out the lower eyes and shortening the tops of the cuttings to the required height, leaving three or four buds on the top of each. In raising standards I found another plan, quicker and better. I selected the most robust shoots, carefully removing all the base buds, but not shortening the cuttings, leaving the terminal bud of each untouched. These cuttings were often three feet long to begin with, and when carefully planted in a north border they invariably rooted and did well. They were put in in the autumn, and in the following summer made little growth, but in the season following they grew more than the required height, and were shortened accordingly at the winter's pruning and the heads formed.

I found, however that a season was gained by grafting roots on to the cuttings. A piece of bushy, fibrous root was dug up and its thick end cut into the shape of a wedge; this was inserted into an upward slit made near the lower end of the cutting and secured with a piece of matting. When this was neatly and quickly done, and the cutting with its new root planted without any delay, thus avoiding drying, I rarely knew a failure to occur, and the cutting so grafted grew to the required height the first season.

Standard currants, of course, require stakes to support them. It is important that these be sound and firm, and the ligatures must also be strong. The stakes must be placed close up to the heads, or during a rough wind the head of the tree may be broken off near the topmost ligature. Especially to those having small gardens, and who desire them to be as profitable as possible and also attractive, I recommend that they grow currants as standards along the sides of the walks. These trees will yield

a valuable supply of fruit without taking up much ground, and they will also impart a pleasing appearance to the garden.

Those who live near blacksmith and machine shops, and can get iron filings and rusty chips of iron, and will work them into their flower beds, will add greatly to the rich and bright coloring of their flowers.

New forests are said to be growing up in the western part of Massachusetts faster than the old ones are cut off. Especially in the hill towns is this the case. Many a locality that was impoverished as farm land twenty and thirty years ago, is now covered with a vigorous growth of young forests, the rapid increase in the population of the outlying agricultural districts having rendered such a change inevitable.

DOMESTIC ECONOMY.

Curing Meat.—To one gallon of water take 1 1/2 pounds of salt, 1/2 pound of sugar, 1/2 ounce of saltpetre, 1/2 ounce of potash. In this ratio the pickle can be increased to any quantity desired. Let these be boiled together until all the dirt from the sugar rises to the top and is skimmed off. Then throw it into a tub to cool, and when cool pour it over your beef or pork. The meat must be well covered with pickle, and should not be put down for at least two days after killings during which time it should be slightly sprinkled with powdered saltpetre, which removes all the surface blood, &c., leaving the meat fresh and clean. Some omit boiling the pickle, and find it to answer well, though the operation of boiling purifies the pickle by throwing off the dirt always to be found in salt and sugar.—*Germania Telegraph.*

Bread with Potatoes.—Potatoes assist fermentation, and render the dough lighter and more tender when we wish to make bread in haste. Peel and boil, or steam, a quart of potatoes, mash them very fine, or, what is better, press them through a colander while they are hot, add half a pint of water and a salt-spoonful of salt, stir them into a batter then put in a yeast cake previously softened or a teacupful of lively yeast, and make into a dough with two quarts of sifted flour. Knead half an hour, put plenty of flour on your board, and knead it until it cleave from the board with a light tearing sound. Be careful not to let your dough grow very cold while you work it. Divide into loaves, and set to rise in a warm place. Watch the process, and when the loaves are quite light have your oven in good heat and bake three-quarters of an hour. This bread is nice if well made, i. e., the potatoes made very fine and kept hot, and perhaps the flour warmed also; but it is not so good when stale as that made with a scalded sponge.

Rose Cake.—One pound of sugar, 14 ozs. flour, 6 ozs. butter, whites of 14 eggs, 1 teacupful soda, 1 teacupful cream tartar, 1/2 cup sweet or sour milk, sift the cream tartar into the flour, dissolve the soda in the milk. For coloring, take 1/2 drachm cochineal, same of soda, cream tartar and alum, pulverize and dissolve in water; strain and color half the batter; pour the white batter in the pan, then pour in the pink in a stripe; stir deep once or twice. Do not stir it much or it will all be colored.

Velvet Cake.—One pound sugar, 1 of flour, 1/2 pound of butter, five eggs, 1 teacupful of cold water, one teacupful of cream tartar, 1/2 teacupful soda; flavor with lemon; beat the sugar and butter to a white cream; dissolve the soda in the water, and sift the cream tartar into the flour, mixing thoroughly; add to the butter and sugar the pound of flour and the water, and beat it well; beat the yolks and whites of the eggs separately; beat together for a minute and stir into the cake; beat the cake well for about three minutes; bake an hour. This will make two loaves.