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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.

AGRICULTURAL NOTES FROM MONTANA.

"Homeward the plowman plods his weary way."
Although in mid-winter when the best agricultural portions of Gallatin, Meagher and other counties were passed, but little plowing had been done, the farmers being too busy in harvesting and threshing either to put in much grain or prepare the ground for the coming season. The most of this kind of work is done in the spring.

Gallatin county is more highly favored by nature than any other county in the Territory. Besides possessing a very large area of tillable land, with a soil deep, rich and mellow, it is well watered by the Jefferson, Madison and Gallatin rivers and their numerous tributaries, the former uniting and forming the Missouri at the northern extremity of the county, near where Lewis and Clarke once encamped, for the winter, as the remains of their old stockade may still be seen on the spot.

THE GRASSHOPPERS.

The crop of Gallatin valley is said to have been not so large as usual the past season, from the fact that less grain was put in for fear of being destroyed by the young grasshoppers, as the eggs had been deposited the previous year.

By the way, contrary to the views of most political economists, this so-called grasshopper pest is looked upon by many intelligent farmers as a blessing in disguise. It has the tendency to check the supply. California and the older States have the world for a market. Montana has no outlet for her surplus produce. The home market is easily glutted. Labor is comparatively high and as a consequence, an abundant yield from year to year would so reduce the price of grain as not to pay for the raising. Such is the argument. To say the least, it looks plausible. Such questions may well be left to some Adam Smith or J. Stuart Mill for solution.

THE YIELD OF PRODUCE.

Wherever the land of this valley was under cultivation handsome returns were received, particularly in the neighborhood of Bozeman, both on the creek above and also on the East Gallatin for many miles below. Some choice spots on Bozeman creek produced about 90 bushels of oats. Mr. Menefee had 360 acres in wheat, barley and oats, which gave an average of 65 bushels to the acre, some of the oats measuring as high as 87 bushels. The average oats crop of the East Gallatin was estimated at 60 bushels to the acre. The soil in both these neighborhoods is a black loam, with sufficient sand to make it easily cultivated. Mr. J. W. Nelson, four miles below Bozeman, purchased his farm the year before, and paid for it with the product of his first crop, leaving him a nice little margin besides for living and seeding the ensuing season, reminding us of similar occurrences in the early history of California.

Grain is bringing a good round price here at present, probably averaging, for wheat, oats and barley, three cents per pound. Good

improved farms can be obtained in Gallatin county and in other portions of the Territory, from \$1,000 to \$3,000, and any amount of unimproved land suitable for farming or grazing at Government and railroad prices. Hay is found generally in abundance, and sells at from \$10 to \$15 per ton. Mr. T. Reese, of Reese creek, has often cut as high as three tons to the acre. It is a native grass, mixed with timothy. Some attention has been given by Mr. Thorpe, and also by Mr. Pease, on the West Gallatin, as also by many others throughout the Territory, to the improvement of cattle, the breed introduced being mostly the Shorthorn.

Some fine ranches were seen on the banks of the Missouri in Meagher county, and also in Prickly Pear valley, in Lewis and Clarke county, in the vicinity of Helena, the capital of the Territory. Indian corn, although not usually looked upon as a profitably crop, is raised in sufficient quantity to supply meal for family use. Mr. J. P. Barnes, of Lewis and Clarke county, produced last year as much as 30 bushels to the acre, most of which was fed to hogs and turned into excellent bacon. Peas are said to be a profitable crop and are rarely disturbed by the grasshopper. They make good food in some form or other for poultry, hogs and cattle.

Four hundred bushels of potatoes were grown to the acre by Mr. Millegan, in Prickly Pear valley, near Helena, the past season. Instances are reported where as many as 20 tons had been produced. Onions turn out at nearly the same rate. Mr. Turner, on the East Gallatin, had a yield of 24,000 pounds from a single acre. As the crops here are often damaged to a greater or less extent by the grasshoppers, or by hail storms, it would be advisable for farmers not to confine themselves to small grain, or to some particular kind, such as oats or wheat, as is sometimes the case, but to sow a variety of these as well as vegetables, in this way being almost sure of having something that will bring a good price in the market.

A GREAT STOCK-GROWING COUNTRY.

In giving first impressions of Montana, in a letter from Madison county, its advantages as a stock-growing country were highly commended. Further observation and inquiry have only tended to deepen the conviction as to the immense value and extent of its resources in this respect. Bunch grass takes the place of the sagebrush of Nevada, and is found everywhere, on high table lands or broad valleys, in deep ravines, on the mountain sides, and may often be seen peeping up from the snow on the loftiest summit. Bands of fat horses, cattle and sheep are encountered, go where you will, ranging from 500 head to 5,000.

Some flocks of sheep have come in recently from California, which seem to be doing well. There are at present not less than 10,000 head each in the counties of Deer Lodge and Lewis and Clarke, and not far from 25,000 head in Meagher county, and leaving a wide range for many thousands more. In fact, such is the nature of the grass that it soon recuperates after being eaten down. It grows from the roots and not from the seed. As far as can be observed or learned, the apparent rigor of the climate seems to be no serious drawback to the successful rearing of sheep, while the wool is clean and pure, being entirely free from the dirt and burs so often met with in much of the California clip.

CHANCE FOR A RAILROAD.

It must be evident that this Territory is, in many respects, an inviting field for the immigrant. Its greatest need is a railroad. It is too much isolated and too far from market. If San Francisco should be the first to open communication she would at once secure a large amount of trade that now goes east by way of the Missouri river. A wider market could not be found for the lemons, lemons and oranges of your southern counties, for the various green and dried fruits of Central California, for your wines, bran-

dies, your honey and your hops, for tea, coffee, rice and other groceries, for the products of your woolen mills and special kinds of clothing, and more particularly for the quartz machinery from your foundries, and a large class of agricultural implements, both of which are believed to be superior to anything of the kind manufactured in the older States.

A word to the wise is sufficient. A good, easy grade can be found into the very heart of the Territory. The sooner the work is commenced the better.—A. C. K., in *Pacific Rural Press*, Jan. 27.

THE POULTRY YARD.

SCALY LEGS.

This is not, by any means, a dangerous or troublesome complaint. It is simply a rough scurf on the legs and toes, resembling scales, of a dry, hard or horny substance. It is very easily cured. Take the fowls affected, that is all that have rough, scaly or unclean legs, place them in a coop where they can be easily secured. Bathe the legs well with kerosene oil, one after the other, replacing them in the coop. Repeat daily until you see signs of the scales cracking or scaling off—perhaps three or four applications—then with a blunt knife remove, by scraping, all the scurf and scales that can be scraped off without drawing blood, after which bathe again with kerosene, and then anoint the affected parts with lard and sulphur. Repeat the same operation every day until cured, and then do not feed much corn, and keep your yards clean and free from mud. At the first return of the symptoms, treat again the same.—*Am. Poultry Journal*.

POULTRY CULTURE.

In the culture of poultry, as well as other stock, a systematic rule has to be followed, a regular time to feed and water, a regular time to clean their houses, &c. This so familiarizes them to their keepers that they soon become acquainted with each other, thus affording increased confidence in both; and the owner soon comes to understand well their wants, nature, peculiarities, and diseases, (which is the greatest hindrance we have in this business). But by proper care these diseases can be kept under control to same extent; by selecting good locations, and by keeping their houses free from all poisonous odors and using some of the leading tonics, etc. To keep free from these poisons, good ventilation, a thorough cleaning at least once a week, and fumigating every three months is all that is required. As to the kind, select the variety which you think will suit you best. If you take no interest in poultry you had better follow some other business, for you will never succeed.—*Poultry Nation*.

PARTRIDGE COCHINS.

Partridge Cochins are now so well known and so deservedly popular, that nothing new can be said about them. They are a magnificent bird in size, color and shape, when finely bred, and always give satisfaction to those who fancy large fowls.

As winter layers, they are among the best, make good mothers, and as table fowls are first-class. They are quite hardy, and only suffer in winter in their combs, which, like the combs of all large single-combed birds, are liable to be frozen in extremely severe weather, unless the poultry house is very warm.

Taken altogether, the Partridge Cochin is one of the most valuable of the Asiatics, and a first rate variety for a new beginner to select, as they breed very true to feather, are easily confined, and retain their beauty a long time, even in a city, where it is almost impossible to keep the white varieties in presentable shape.—*Am. Poultry Journal*.

Give your fowls plenty of dust or ashes as a bath, and a good supply of lime rubbish and gravel.

FEED your chickens regularly, two or three times a day, and change their food often; give plenty of fresh air and pure water. Keep your houses clean, and white-wash thoroughly every three months.—*Canada Poultry Journal*.

Do not try to keep too many breeds of fowls. You will succeed better with one or two varieties, with good attention, than by trying to keep a dozen sorts and neglect them.

DOMESTIC ECONOMY.

A SERMON TO GIRLS ON COOKING.

Cooking-classes have been popular among fashionable young ladies of late years. But there is no cooking-class which quite equals in its opportunity for excellent information that which you may find at home. Presuming that I am talking to a girl who has just left school, I advise you to make use of your leisure in taking lessons from your mother. There is an absolute splendid feeling of independence in knowing how to make perfectly light, substantial bread.

Then try your hand at biscuits, muffins, corn bread, toast and all the different forms into which breadstuffs may be blended. Toast seems a simple thing enough, but it is frequently so ill-made that it does not deserve that name. Gruel, a necessity of the sick room, is often a hopeless mystery to women, who have the vaguest idea of how it is evolved from the raw material. After you have mastered the bread question, try meats and vegetables. Any bright girl who can comprehend an equation, or formulate a syllogism, can overcome the difficulties which beset her when learning to cook. Lucent syrups, golden cake, delicately browned bread, quivering jellies, melting creams, and the whole set of material things glorified, because made for love's sake and for the good of one's dear one's, are fit expressions for any woman. The charm of this accomplishment lies in the fact that it imparts to its owner a gratifying sense of power; it bestows on her, too, the power of blessing and resting those she loves best. Wherever the cook goes she takes her welcome along. One may tire of the sweetest singing, of the loveliest poetry, of the finest painting, and the most witty conversation, but of good cooking, never. Yet I will be sorry to have you contented to be only a cook, only a domestic machine. That is not my meaning or intention. Be artist, poet, inventor, and well-bred woman; be the most and best that you can, and add, as a matter of course, ability to keep house well and to do all that good housekeeping includes.—*S. S. Times*.

Superior Sponge Cake.—One pound of sugar; half a pound of sifted flour; grated rind and juice of one lemon; ten eggs, or whites of twelve and yolks of eight. Beat the yolks as light as possible; add the sugar and lemon, and beat very hard; then add one third of the whites beaten until they stand alone, and give all a good beating; add one third of the flour, then one third of the whites alternately, until all are used. When the flour is put in, stir in the gentlest manner, as beating then makes the cake heavy. Better have some one beat the whites while you beat the yolks, in order to get in the oven so soon as possible. If made properly, it is very delicious.

Variogated or Marble Cake.—One and a half cups of sugar; one half cup of butter; one and a half cups of flour; half a cup of corn starch; half a cup of sweet milk; whites of six eggs; one teaspoon of cream tartar, one half teaspoon of soda; mix butter and sugar thoroughly till very light; add first, corn starch dissolved in milk; second, whites of eggs; third, flour.

For the Yellow.—Make the same as white, using yolks of eggs. Drop with a spoon, white and yellow alternately. Bake an hour or more in a good oven. Flavor with lemon extract.