

# Rocky Mountain Husbandman.

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## Rocky Mountain Husbandman.

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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.

A FEW HINTS and suggestions may be applicable at this season on the subject of our farmers producing their own pork and bacon. A few hogs about a farm are but little trouble compared with their worth when fattened and porked. The time spent in attending to hogs is little felt, and they go a great way toward supporting the table through the year. The reason assigned by many farmers for not undertaking to raise more hogs is that they are troublesome to keep on the farm, but there is scarcely a ranchman in the whole country but who can easily set aside ten or twelve acres of meadow land, all that would be needed as pasture for fifteen or twenty hogs. This can, with little expense, be fenced with what is termed a "bunk" fence, which is easily made and secure. The grass and roots they can get will be so nearly sufficient to keep them through the summer that they will require but little other feed until along in July or August, when to put them in good fix for butchering early in December, the feed should be increased. A few acres of peas is sufficient for this. When the fields are harvested hogs will do well for several weeks gleaning the stubble, after which time it is best to confine them and feed more. Scalded barley, rye and wheat make excellent feed for hogs. They are strong food and when the hogs are given as much as they can eat every day, they will fatten quickly, but we believe peas are the cheapest feed for hogs. They need no cultivation except turning on plenty of water.

For summer feed, the hogs may be turned into the pea field as soon as the peas begin to harden. For winter feeding the peas must be harvested. The best pea for this purpose, we think, is a small variety known as the Canadian dwarf pea, grown by a few farmers in Montana. It matures early, and another advantage, particularly for winter feeding, is that the vines are short, and therefore more easily gathered than the larger varieties. Instead of mowing them, all that is necessary is to rake into wind-rows and haul them to the stack-yard. This can be best done with an old-fashioned wooden revolving rake. The peas grow under very little covering, and when dry can be taken up easily with the rake. The most fault that can be found with them is that they shatter badly, but after harvest the hogs may be turned in to clean up what shatter, or if not, there will be enough seed on the ground for a crop the following year. This plan of cultivating and harvesting the dwarf pea was given us by Mr. C. M.

Pinkney, of Madison county, who raised a good crop last year.

Artichokes are excellent feed for hogs in winter. Mr. J. R. Latimer, of Missoula county, has demonstrated this to perfection. He estimates that an acre in artichokes is equal to three acres of peas. The cultivation is easy and the plant grows exceedingly well in this climate. He only harvests a sufficient quantity for use in the winter months, leaving those intended for spring and summer in the ground. The root freezes with the ground, but when spring comes, the earth takes away the frost and it is left as sound and full of life as if taken up and put away in the fall. This is the only experiment with artichokes as hog feed that we have any knowledge of in Montana, and we think it worthy of attention, for if it is as profitable as estimated by Mr. Latimer the discovery is valuable. Every Montana farmer can produce his own bacon by the cultivation of less than four acres of land, and hog raising can be made as profitable as raising sheep, horses or cattle.

### INFLUENCE OF ELECTRICITY ON VEGETATION.

Some months ago, says *La Nature*, M. Grandeau, director of the agricultural station at Nancy, announced that experiments made upon Indian corn and tobacco proved that atmospheric electricity exercises a very favorable influence upon vegetation. M. Maudin, director of the National Botanical garden at Antibes, to-day makes known some facts which go to prove directly the opposite. He experimented on other plants, and in another climate, and, as will be seen, he draws the conclusion that M. Grandeau's inferences were to general. According to him, atmospheric electricity, like all other agents of vegetation, plays a useful part, but which, in its absence, can be replaced by another force. The experiment was made in the following manner:

In a kitchen garden bed well exposed to the light, two squares of 51 decimeters each were selected at 7 meters apart, and in each of them was planted a bunch of dwarf kidney beans, a lettuce, a tomato plant, and two cotton seeds. One of the beds was left to itself, and the other was covered with an iron cage, the four uprights of which terminated in points to attract all the atmospheric electricity. For a fortnight the two cultures appeared to be alike; but at the end of this period, a difference was observed between them, and the difference, which was to the advantage of the cage, kept increasing more and more. The bean plants under the cage were much better developed and much richer in seeds than those in the open air. As for the lettuce, its height in open air was 1 meter, and under the cage, 1.20 meters; its total weight was 337 grammes in the open air, and 427 grammes under the cage. The tomato plant in the open air had attained a height of 0.8 of a meter, and under the cage 1 meter; its weight in open air was 0.072 of a kilogramme, and under the cage, 3.754 kilogrammes. While under the cage the plant bore 83 tomatoes, weighing 2.162 kilogrammes, the number on the plant in the open air was only 37, with a weight of 1.08 kilogrammes.

### FARMING AS A BUSINESS.

At the meeting of the Connecticut Board of Agriculture some time since, J. M. Hubbard, a practical farmer, expressed himself in the following truthful manner on farming as a business:

He said that there is in all farming a need of more knowledge and greater skill. We need thoroughly to understand and qualify for our work. Whether human life is sustained, there the processes of agriculture are going on. It may well be compared to a successful manufacturing enterprise. The farmer who wishes to be successful must select the particular branch of industry adapted to his locality.

A farmer ought to make use of all the means of knowledge within his reach pertaining to his business. The farmer is no longer excluded from the knowledge of the mysteries of his business. Chemistry is the key which has unlocked the door, and he should know enough of it to appreciate its worth. We learn by it that from the material drawn from air, earth and water, all plants grow. Of the list of elements supplied by the soil, a few are deficient; if we

supply this deficiency, we cause our plants to flourish. What these deficiencies are we must learn, for if we supply the wrong material we are out of pocket. A farmer must be something more than a laborer; no man can think when his physical energies are exhausted. He must be a man of resources, and rise to every emergency. If he comply with nature up to a certain measure, her rewards are certain. At certain seasons of the year we need more horse power, or could use machinery to advantage. This could be acquired by co-operation in a neighborhood, by using the more expensive machinery in common. A most unfortunate thing is that farmers are poor salesmen, though some are exceptions. If they have consumers for their customers, they can, if they furnish goods of first quality, get their own price. If they sell to merchants, it is always "what will you give and what must I pay for your goods?" Their isolation is another good reason for their co-operation. Does the farmer receive for his work the pecuniary success that he ought to have and the social privileges that are his due?

This lecture called out a good deal of discussion. Dr. Starbuck said that farmers as a class do not look ahead far enough—do not plan for the future in their crops, etc., as they ought, and that many of their failures are for the want of a little forethought. There is everything in putting their goods on the market in the best possible condition, and in attending to the details.

### CULTIVATING STRAWBERRIES.

We take the following extract from a late number of *Scribner's Monthly*, on the cultivation of strawberries, written by E. P. Roe:

I have now reached a point at which I differ from most horticultural writers. As a rule it is advised that there be no spring cultivation of bearing plants. It has been said, that merely pushing the winter mulch aside sufficiently to let the new growth come through is all that is useful. I admit that the results are often satisfactory under this method, especially if there has been deep thorough culture in the fall, and if the mulch between and around the plants is very abundant. At the same time I have so often seen unsatisfactory results that I take a decided stand in favor of spring cultivation, if done properly and sufficiently early. I think my reasons will commend themselves to practical men. Even where the soil has been left mellow by fall cultivation, the beating rains and the weight of melting snows pack the earth. All loamy land settles and tends to grow hard after the frost leaves it. While the mulch checks this tendency, it cannot wholly prevent it. As a matter of fact, the spaces between the rows are seldom thoroughly loosened late in the fall. The mulch too often is scattered over a comparatively hard surface, which by the following June has become so solid as to suffer disastrously from drought in the blossoming and bearing season. I have seen well mulched fields with their plants faltering and withering, unable to mature the crop because the ground had become so hard that an ordinary shower could make but little impression. Moreover, even if kept moist by the mulch, land long shielded from sun and air tends to become sour, heavy and devoid of that life which gives vitality and vigor to the plant. The winter mulch need not be laboriously raked from the garden bed or field and then carted back again. Begin on one side of a plot and rake toward the other until three or four rows and spaces between them are bare; then fork the spaces or run the cultivator—often the subsoil plow—deeply through them, and then immediately, before the moist, newly made surface dries, rake the winter mulch back into its place as a summer mulch. Then take another strip and treat it in like manner, until the generous impulse of spring air and sunshine has been given to the soil of the entire plantation.

The beet-sugar crop of Europe is this year estimated at 1,610,000 tons, being 110,000 tons more than last year, and the cane-sugar crop of the United States is placed at 200,000 hogsheads this year, being double the quantity ever produced before, yet this aggregate amount is small compared with the world's product.

### ASPARAGUS.

Deep spading or plowing, and working in a good body of well-rotted manure upon a piece of well-drained soil are the essential preparations for the crop. Good, strong plants, one or two years old, should be procured, and of a good variety. Conover's Colossal is the best, and we advise it in preference to any other now in the market. There is a great difference in practice about the distance apart the plants are set. For culture on a large scale by means of the horse-shoe or cultivator, three feet by two feet are not too great distances; but in the garden, where it is necessary to economize space, the plants may be set closer—if the cultivator is to be used, the rows may be three feet apart and the plants set one foot from each other in the rows; if the hoe and the fork only are to be employed, they may be set as closely as one foot each way. To set the plants, a trench about eight inches wide and six inches deep should be dug along the line, and in this the plants carefully placed, so that the roots shall spread out freely in every direction; after this, cover in the plants, being careful to work in soil that is fine about the roots; this last caution is hardly necessary, for it is supposed that the preparation given to soil is so thorough that every spadeful is fine and mellow. After planting cover the ground with a dressing of old manure, but do not use fresh manure, as it nearly always contains more or less of weed-seed ready to germinate in the spring.—*Vick's Illustrated Magazine*.

### THE COMMON REWARD OF INTELLIGENCE AND ENERGY.

The *Recorder*, of Americus, Georgia, reports the case of a farmer, near that place, whose experience shows very clearly what there is in the common Southern complaint that farming cannot be made to pay in the South. Of this man the *Recorder* says:

"He began life since the war, a poor young man, as a farm hand, working for wages. He has inherited nothing, and has been engaged in no business except farming. He, this year, will make 90 bales of cotton, has not brought a single bale to market, does not propose to sell a bale before spring, and he is able to hold it. He owns one of the best plantations in southwest Georgia, and it is his boast that he buys nothing upon which to feed man or beast, except sugar and coffee, but on the contrary, has something to sell of almost any product of Southern soil. Last year he made 1,600 gallons of sirup, and this year has sold over 200 pounds of butter."

If such examples are rare in the South—as they probably are in too many parts of the country—the fault lies more in the men than in their surroundings. There is no part of the settled portions of the United States so poor in natural advantages and opportunities that men of intelligence, pluck, and energy, cannot win therein, if they will, a fortune which, in comparison with that of their less enterprising neighbors, may seem phenomenal.—*Scientific American*.

### NOTES AT LARGE.

In relation to a new system of curing diseases by suitable variation in foods, which is attracting considerable attention and praise, the Rev. Henry Ward Beecher wittily says: "For thousands of years men have eaten without a scientific motive, without rational appreciation of the relations of foods to bone, muscle, nerve, and so on. The whole motives lay in the mouth. Men ate because it tasted good, but by-and-by we shall have bone-building, fat-producing, nerve-replenishing and muscle-forming dishes. The host, instead of asking guests to take beef or pudding, will say to a leop or cavalierous visitor, 'Let me fill up your tissue,' or, 'my dear sir, your bones are brittle, allow me to pass this compound: better bones were never made than this produces.' To some exegret scholar, thin and nervous, the jolly host will say, 'My dear fellow, let me help you to brains. What do you affect? This dish runs strongly to poetry; or, is it philosophy? Why, sir, philosophy is only food etheralized!' Reverend joking apart, it is not incredible that a great scientific advance may be made in this direction, and the day may come when food will be so nicely adjusted to the human wants that disease will be, in a measure, controlled, and the highest physical satisfaction come to be enjoyed.

### LARGE ALFALFA.

Very often we have spoken of the rapid growth of alfalfa in this section, and now we have a specimen in our office that we challenge any country to beat. It is one year's growth and measures nearly ten feet in length. It was grown on the farm of Mr. John Devenney, in Gosdel swamp, and without irrigation. We have known of cases where alfalfa has been cut for hay as many as seven times during one year, but never before have we seen a bunch that was allowed to grow for twelve months without cutting. This is another excellent test of the productiveness of the Gospel swamp country.—*Santa Ana Times*.

OVER 20,000 car-loads of live and dressed poultry are carried into New York city yearly, and 25,500,000 dozens of eggs go to the same market. According to the best estimates, the United States produces nine thousand million of eggs annually. This is a nice little item for the consideration of those who call chicken business—egg raising—a small thing. A common pin is a very little thing, but a paper of pins is worth setting a price on; while the manufacture of pins, like the production of eggs, is an industry worth the attention of men of ability and the investment of capital.

## The Household.

**Meat and Potato Pudding.**—Put butter, the size of an egg, into a saucepan, and when melted add a small chopped onion; fry to a light brown, then stir in an even tablespoon of flour. Mix and mash until smooth and brown, and add the water strained from the bones. Boil for ten minutes, season to taste, stir in the cold meat and turn the whole into a pudding dish. Put half a cup of milk in a saucepan; when it is warm put in the mashed potato, and mix well, then whip an egg light and beat it into the potato. Spread this smoothly over the top of the meat, brush the surface with beaten egg and brown in a hot oven. It makes a capital breakfast dish, and answers very well for dinner.

**Mutton Broth with Pearl Barley.**—Soak half a teacup of barley in warm water, enough to cover it, for three hours. Take the fat from the water in which the mutton was boiled, and put in the barley; cook until it is very soft, but do not let the soup boil away too much. Season with pepper, salt, and celery-salt, or boil some fresh celery with the broth, and take it out before serving.

**Venison Steaks.**—Cut off the thick skin, flatten the steak out and rub it over with olive oil or melted butter. Have a clear bright fire, and broil the same as beef steak. It will take a few minutes longer, and must be turned constantly to preserve the juice and prevent burning. A chafin dish is nice for serving venison, as it should be kept very hot. For two pounds of steak melt a large tablespoonful of butter with one of currant jelly, add salt and pepper and a little claret. Turn it into a hot platter and keep warm, but do not at any time let it boil. When the steak is done turn it over two or three times in this gravy, then cover and let it steam for five minutes before serving.

**Squash Pie.**—Stew the squash and strain it through a colander. To a quart of milk allow three eggs, season with rose water, cinnamon, nutmeg and ginger. Add the squash till as thick as batter. Line a deep pie plate with crust, fill and bake half an hour. When custard, squash or pumpkin pies rise in an oval they are done. While the middle of the pie remains depressed and sunken they are not done.

**Corn-meal Muffins.**—One cup corn-meal, half a cup of flour, one tablespoon of shortening, one tablespoon of sugar, half a teaspoon of salt, one teacup of sour milk, one egg, and half a teaspoon of soda dissolved in a tablespoon of hot water. These are particularly nice baked in rings, but may be baked in pans.

**Graham Gems.**—Two cups of milk, one cup of graham flour, one cup of wheat flour, one teaspoon of salt and two eggs. Mix and bake.