



**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.**

GRAIN fields look promising.

The grass crop this year will be above the average.

TURN on the water and do not let your fields suffer from the want of it.

THE Montana crop has never been a failure except during the grasshopper period.

SOME of our valleys have had plenty of rain this season, but it has by no means been universal.

It is believed that the crop in the Judith valley this season will be grown without irrigation.

WATCH your shrubs and exterminate the insects, etc., that appear to destroy their foliage.

Now is the time to keep the crop moist and growing if you want an early harvest and a good yield.

NOTWITHSTANDING the cool weather, our grain fields are about as well advanced as those in the States east of us on the same parallel.

IN sections where water is scarce it should be used day and night. It is idle to let it run to waste at night when crops are suffering for want of it.

SPEAKING of the hop craze in central New York, the *Tribune* says that farms adapted to this plant are selling for \$300 or more per acre; the winter's receipt of poles at Waterville was 364 carloads; roots, generally given away, now bring \$5 a bushel.

Do not neglect to wage constant warfare against insects. They are often very troublesome at this season. There are a number of remedies, such as Paris green, London purple, etc. Soot or wood ashes will often protect very tender plants.

HERR Jansen affirms that potato disease, which is caused by a fungus, first attacks the tops of the plants and is conveyed to the tubers by means of spores washed into the soil by rain. To prevent the infection of the tubers he recommends running a plow between the rows so as to turn up a furrow on the top of the hills, and then bending the plants over the furrow. This causes the water which washes the tops to run away from the hills. The furrowing should be done on the first appearance of the disease, and, as a further precaution, the potatoes should not be dug for at least two or three weeks after the tops are entirely wilted.

The flavor of peas and beans can be very greatly improved by planting the seed deep. The plants are thus kept cool and are more thrifty, and the peas or beans are juicy and brittle, where if planted shallow the roots dry out, the plant grows slowly, and the product is tough. The ground should never be allowed to become dry and parched.

APPLES and cherries are grown in large quantities and shipped from provinces in Russia, ten degrees further north than the northern boundary of Montana. The people have learned that certain varieties do well, and though the trees do not attain more than eight feet in height and are planted in clumps for protection, they bear luscious fruit.

The small fruit season will be upon us again, and now is a good time for growers to overhaul their last year's baskets, and burn up the greater part of them. Fruit packed in clean, new baskets or boxes will always on-sell that which is put up in dirty ones, and the grower who recognizes that fact will make the most money out of his crop, other things being equal.

PRESIDENT J. M. Smith, of the Wisconsin Horticultural Society, is reported by the *Michigan Farmer* as saying that he is satisfied it pays to pick off all strawberry blossoms from new plantations the first season, thus keeping the entire strength and growth of the plant within itself, and preparing it to yield the largest possible crop the following year.

AN experienced strawberry cultivator says that the inconvenience of having runners extended in all directions may be overcome by setting the plants in such a position that they will run in a given direction. He discovered years ago, he says, that the strawberry plant sends out runners in but one direction, or from one side, and that is the side opposite the old runner that produced it. Hence, if the side of the plant from which the main runner was cut is set toward the north the plant will run to the south. Those who are intending to set out strawberry beds will do well to remember this.

**BUDDING.**

Budding of trees is very simple and much less trouble than grafting, but it can scarcely be described how to do it sufficiently well to enable one to perform it successfully. The season for the purpose is June and July when the new buds are fully developed. With a sharp knife remove a bud carefully by inserting the knife about an inch above the bud and passing it down about an inch below the bud, taking at the bud a little of the wood. Remove it with an ivory, horn or very smoothly-prepared wooden knife from the stock without injury. Then make a cut in the stock where the bud is desired to grow, about three-fourths the length of the removed bud, make a cross slit near the top of the other slit, thus, † then raise carefully up the bark at the sides, and less at the top and bottom, place the bud in it and wrap round it closely some basswood or suitable paper will answer, tied with cotton yarn, and it is done. The stock from which bud is taken and the one on which it is placed should be from three-fourths to an inch and a half in diameter, and both nearly the same size.—*German town Telegraph.*

**LABOR AND AGRICULTURE.**

A writer in *Bradstreet's* concludes a long and carefully prepared article as follows: "It is desired that our farmers shall sell their surplus to Europe to advantage, the duties on the goods we import from Europe must be modified so as to better enable foreigners to purchase our cereals in return." Following out this idea it amounts simply to the proposition that, until our immense surplus of fertile land is under cultivation, we should confine ourselves to agriculture and leave manufacturing to crowded Europe. It would be a bold person who would undertake to show that we might not profitably withhold more labor from manufactures than we do, and bestow it upon agriculture. Just to what extent this would be compatible with a desire for commercial independence, actual experiment only can dis-

cover. But there is plenty of food for thought in the suggestion. The writer above alluded to claims that there is a close relation between the neglect of agriculture and the financial crisis through several of which this country has passed. In speculative times agriculture has been abandoned for commercial and manufacturing interests. The sure sign, and naturally one of the causes, of agriculture being neglected is the price of labor being above what the farmer can afford to pay his employes. For instance by the annual average of the nine years ending May 1, 1868, common labor was worth 96 cents per day and it took .598 of a bushel of wheat to pay for a day's work, and it took the produce of 12.54 acres of wheat, averaging 15 bushels per acre, to pay for a year's work of a common laborer. Averaging the next seven years to May, 1875, common labor was worth 1.117 bushels of wheat per day, and a year's work was worth the produce of 13.04 acres of wheat. Meantime hard times set in, and instead of wheat going down and labor advancing, the reverse was the case. And for the four years ending May 1, 1879, labor averaged the value of .676 bushels of wheat for a day's work, and the produce of 13.69 acres of wheat would pay for a year of common labor. Next, speculation re-commenced and a manufacturing and railroad boom set in and labor went up again. Now it takes 1.2 bushels of wheat to pay for a day's work, and the product of 24 acres of wheat, averaging 15 bushels per acre, to pay for a year of common labor. Redoubt labor from 1873 to 1879 caused the area of cultivation to extend at unprecedented rate. It is worth while reflecting whether too many hands are not being withdrawn from the land; as they were in 1837 and again in 1873. It was the low price of labor and the numbers that were unemployed that forced the latter back to the cultivation of the soil during the six years ending 1879, together with a succession of good crops and with good demand for our cereals, owing to four deficient harvests in Europe. Nevertheless, there is no reason to expect that labor will not continue to fluctuate back and forth between agriculture and other industries, according as the demand fluctuates. All things considered, it is probably better that this should be so. Under no other conditions could a diversity of industries be built up and, as labor is volatile, it is natural that it should fit from one to another according to the advantages offered. At the same time, agriculture and the production of grain cannot be regarded as the sheet anchor of all the prosperity we may hope for. To it the labor of the country turns without disappointment when other industries have failed to give sustenance. And it may be remarked that as the milling industry is an adjunct of agriculture, the steadfastness of the latter insures that of the former.

**CHEERFUL FARM HANDS.**

Talking about the annoyances one has to sometimes put up with because of the ill nature or incompetence of the hired help on the farm, an old farmer, who knew what he was talking about, and who was a good judge of character, once said he would not have a hired man on his farm who did not habitually whistle. He always hired whistlers; said he never knew a whistling laborer to find fault with his food, his bed, or complain of any little extra work he was asked to perform. Such a man was kind to children and animals in his care. He would whistle a chilled lamb into warmth and life, and bring in his hat full of eggs from the barn without breaking one of them. He found such a man careful about closing gates, putting up bars, and seeing that the nuts on the plow were properly tightened before he took it into the field. He never knew a whistling hired man to beat or kick a cow, or to drive her on a run into the stable. He had noticed that the sheep he fed in the yard or shed gathered around him as he whistled, without fear. He never had employed a whistler who was not thoughtful and economical.—*Es.*

**RAISIN PIE.**

One cup of chopped raisins, one cup of sour cream (it must not be fresh) one cup of sugar and one egg; bake with two crusts.

**The Poultry Yard.**

THE Coucou de Malines is a breed of fowls very popular in parts of Belgium.

WE have found common sulphate of iron mixed with water very beneficial to fowls.

THE French have over eighty ways of cooking fowls and a hundred and fifteen methods of cooking eggs.

MILK scalded into curd makes excellent food for young chicks. The second week you can feed cracked wheat or oatmeal.

THE Leghorns are great layers during the greater part of the year, but are not quite as fine for table use as some of the other breeds.

AFTER the chickens are hatched, feed them well and often, and do not allow them to stop growing until they are ready for market.

It is claimed that the Plymouth Rocks, both as chicks and mature fowls, are scarcely equaled by any other breed in respect to hardness.

PLYMOUTH Rocks, Light Brahmas, and White Cochins are all excellent winter layers, and the young chicks of these breeds, at eight weeks old, are excellent broilers. As roasters, however, these breeds do not reach perfection until fully matured.

**REMEDY FOR CHICKEN CHOLERA.**

Take a tight barrel, saw it in two in the middle, then wash it out with hot water till there is not a particle of bad flavor in it. Then take two quarts of lime and slack it, filling the tub or half barrel full of fresh water; when slacking add one pound of alum to it and stir well; let it stand until the sediment has settled and the liquor is clear, and it is ready for use. When using it, take one pint of the clear liquor and add it to one pail of fresh water, and give it to your fowls to drink during summer months, and you will find that you will not have any chickens dying of cholera.—*C. H. A. in the American Poultry Yard.*

**YOUNG CHICKENS.**

Feed little and often to young chicks. Cracked wheat, swollen with hot water, and fed warm, and occasionally mixed with some of the animal meal prepared by Bowker & Co., of Boston, will push them on very fast. One heaped teaspoonful is sufficient at one meal for a brood of a dozen chicks. We find a good place for a coop is beneath a plum or cherry tree. A curculio has no chance to escape their sharp eyes. If properly cared for, poultry ought to pay more profit than anything else on the farm—the garden excepted, perhaps. As a rule those hatched this month, if of good breeds, will begin to lay early in the fall, and continuing through the winter, will brood early next spring. The profit of feeding laying hens, when eggs are scarce, is obvious. The loss in feeding dead heads through the winter, to lay only when eggs are cheap, is apparent.

Young chicks should be pushed ahead as fast as possible; a good run should be given them. They will do much good in the garden, if the hens can be kept out. A light netting, for separating chicks, dividing runs or protecting the garden, will be found useful.

**A SURE CURE FOR POULTRY LICE.**

Lice are the great pest of the poultry house. Hens left to range about the farm or garden will keep clean by wallowing in the dry dust; but for a good part of the year the villagers have to keep their hens in confinement, and very soon, without constant watchfulness, lice appear and if the poultry house is near the barn, or within it, the vermin spread to the cow and horse-stables, and make trouble there. White-washing, if it were attended to every month, would be effectual, if the wash penetrated all the cracks. But this involves a great deal of labor, and it is difficult to reach all the crevices. There is the same objection to sulphur and tobacco smoke. A few of the lice

are generally left for seed after every smoking. The best remedy we have ever applied is crude petroleum, or, if more convenient, the common kerosene oil used for lamps. This is always at hand, and a few minutes labor with the oil can will rout the enemy. Generally one application is enough to destroy them. We apply it directly to the perches, pouring a continuous stream from the spout. The hens get this oil upon their feet and legs, and it rubbed all over their feathers. It is penetrating, and the odor seems to be exceedingly offensive to all insects. We have never had lousy hens since the application of the above remedy.—*Exchange.*

**The Household.**

**Lemon Sauce**—One half pint of boiling water, one teacup of white sugar, one fourth cup of butter, the juice and grated rind of one large lemon, and one tablespoonful of corn starch, wet and stir in for the thickening.

**To Fry Pickled Meats**—Cut in slices and scald; when scalding put in the water a teaspoonful or more of molasses or sugar—molasses is best; when fried it will be a delicate brown instead of the white, fatty meat we so often see. Side meat fried in this way is almost as good as ham. Try it.

**Corn Starch or Wedding Cake**—Three-fourths of a cup of butter, two cups of sugar, one cup of milk, one cup of corn starch, two cups of flour, and two teaspoonfuls of baking powder. Beat the butter and sugar to a cream before adding the other ingredients, lastly, add the whites of seven eggs, well beaten, and flavor with lemon.

**Tip Top Cake**—One egg, one tablespoonful of butter, one cupful of sugar, one cupful of sweet milk, two and one-half cupfuls of flour, two large tablespoonfuls of baking powder, and a little salt and whatever flavoring is liked. This is by no means rich, consequently excellent for children who like an abundance of cake for luncheon, but whose stomachs are too weak for the ordinary rich mixtures called cake.

**Cooking Rice**—Put the rice into boiling water, with a little salt, and let it boil twenty minutes; strain the water away, dash it over with cold water, and strain once more; put the rice back again into the stew pan and cover with a cloth, and let it stand near the fire until required for dishing up. Thus prepared it is a delicious dish. We used to take four times the time and ten times the trouble, but we never had a dish to bear the least comparison with rice prepared as above.

**Custard Pies**—To insure success in making custard pies put the crust on the plates and set the plates in the oven before putting the custard in. When you have found the place where you wish the pie to remain while baking, pierce the crust with a silver fork in two or three spots, but do not put the fork through the dough to the plate, as the custard will then run under the crust and spoil it. After this is done pour the custard in; pour it from a pitcher so that it will not be spilled on the ring of the crust around the edge of the plate. Now, if you wish this ring to brown nicely, rub it over with a little milk in which you dissolved a little sugar; a desertspoonful of milk and half a teaspoonful of sugar will be plenty. If your oven is a good one the pie will not need to be turned, and this is a great advantage, as the custard will not be disturbed when turning.

**Drop Cakes**—Warm drop cakes are a favorite for tea, but considering the unhealthfulness of warm cake I seldom provide them unless there seems a special dearth for the tea table. Take one egg, a cupful of sugar, a cupful of sour cream, a teaspoonful of saleratus, three-fourths of a teaspoonful of salt and any kind of flavoring. Beat the eggs with the sugar; then add the other ingredients, and flour enough to make the dough considerably thicker than for ordinary cake; the cream should be very rich, and if not a little butter must be added. Have the butter well buttered, and put in a spoonful at a time, and place directly in a hot oven. About ten minutes is required for baking, and they should be timed to be taken to the table the very last thing before sitting down.