



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. ADVERTISING RATES. 1-12 in. 1 in. 2 in. 3 in. 4 in. 6 in. 1 foot. 1 week \$2 \$3 \$5 \$7 \$9 \$11 \$20 \$30. 2 weeks \$3 \$4 \$7 \$10 \$12 \$15 \$28 \$40. 1 month \$5 \$8 \$12 \$15 \$19 \$21 \$40 \$60. 3 months \$10 \$18 \$24 \$30 \$36 \$42 \$80 \$120. 6 months \$18 \$30 \$40 \$50 \$60 \$70 \$120 \$200. 1 year \$30 \$48 \$60 \$75 \$90 \$105 \$180 \$300.

Agricultural.

The landscapes are putting on the golden tinge. BUCKWHEAT, when filling, wants the moist cool weather of autumn. THERE is yet time to sow fall wheat, but it should be done at once. THE clatter of the harvester echoes from one end of Montana to another. THE busiest season of the year—harvest time, the golden harvest time—is here. THE cold wave last week was not sufficiently severe to damage the grain crop. MOST farmers and stock men have up plenty of hay, and are well prepared for the coming winter. SMALL fruit growing is better adapted to the extensive system of farming than any other; but it is a good system for nearly all crops. GRAIN will be about as cheap feed on our leading farming valleys this fall as hay. Hence every farmer and teamster should have fat stock. FARMING in Montana is very different from farming in the States, and he who attempts to apply States culture to Montana soil will be left. Montana requires a system of culture peculiar to itself, and none are more thoroughly aware of this fact than our experienced, practical farmers. OUR observations this season fully convince us that farmers often make a great mistake in giving their trees too much water. Of the quaking asp and cottonwood trees set out in Springs Park this spring, a portion could not be watered, but a larger percentage of these lived. Thus proving that water is often applied to excess. FROM the experiments made this season the White Russian oats appear to be the best variety for our Montana climate. The stalks of these oats are very large and strong, and as they grow rank, they do not lay over so easy as other oats. The heads are large and the grain of fair size. Farmers who have tried them generally agree that they grow with less irrigation than the common varieties. One farmer of our acquaintance in the Judith country declares that they grow better without any irrigation at all. This is probably on account of his soil being damp, as the Judith lands as a rule are more moist than most other sections.

We publish elsewhere an article on wheat culture, from the Germantown Telegraph, which it will pay our farmers to read. Of course it does not apply to Montana culture of wheat. It asserts that water is the greatest enemy to this plant. This may be true of some localities, but in Montana, where the soil is sandy and underlaid with gravel, it is almost impossible to give it too much.

THE CULTURE OF WHEAT.

Some twelve or fifteen years ago an impression prevailed—indeed the results seemed to establish the fact—that wheat culture in Pennsylvania, like fruit culture had run out, and farmers' clubs and agricultural papers went full tilt to discussing the reason of it. But subsequently both took a turn, and we should like to know to-day if any one dares to say that both fruit and wheat cannot be raised as successfully here as in almost any other State. Some said at first that it would last only a little while—now and then we may get along well enough, but who can say how long it will last, or in case failure should come again what we are to do about it. This was anticipating an evil which there was no reason to believe would soon occur again, and as it has not yet returned we hear no more about it. The grumblers are quiet; they take with thanks we hope all they receive, and may entertain the best expectation for the future.

The greatest enemy of the wheat crop is too much water. It may be said that the wheat root is more susceptible to injury from too much water than many of us believe. To be sure, there is a general impression that an overdose of water is bad, but the full force of the impression is seldom felt as it deserves to be. Water laying around roots does not always kill wheat plants, but many of the roots are injured, and the few that are left are not able to do the work that all were intended to take part in doing. If any one will dig up a wheat plant in spring which has stood all winter in a wet place, he will see exactly how this is. Only living roots close to the surface and all below this may be injured.

The English seem to understand this water injury better than we do, and provide against it on wheat lands by numerous furrows. In some cases of flatish land one-twentieth of the whole area may be covered as surface furrows; and yet with this waste of ground, as some would say, they beat us considerably in the number of bushels they get per acre.

It is supposed by many that whether we have a good wheat season or a bad one depends more on the quantity of rain we get at various seasons, or the condition of the ground, or of the plants at the time rain falls. If it goes away through the ground rapidly it is good for the plant, though in large quantities; but if it lies long it is an injury. Thus, if a piece of land is rather flat and the ground is frozen deep and stays frozen after the upper has thawed, and rain or melted snow left in the frozen bottom keeps the water from passing away, and so injury results to the roots. On sloping ground the water passes out on the lower position, and in these cases not so much injury results.

There are no doubt many causes which conspire to injure crops; but this overdose of water is very likely to be one of them, and it will be wise for all those who are interested in wheat culture to take every precaution to carry off water which may fall on the land. Open ditches or plow furrows, as many do; they are very essential to this end. Attend to this carefully and it will be found that wheat culture in Pennsylvania will be as productive as ever it was, and will continue to be so.—Germantown Telegraph.

STORING AND KEEPING POTATOES.

Of late years the potato has been one of the most profitable farm crops in the East, and this chiefly arises from the fact that it is somewhat difficult to keep any great quantity of them. Thus only so many are grown as can be preserved, and as the accommodations are limited there is no glut in the market as there are with things which are

grown and must be sent to market at once. Of course there are times when potatoes rule low. This is apt to be the case with early ones, grown especially for early purpose, and which follows the same law that rules in transient vegetables. So also those who grow potatoes and have no conveniences for storing them. These have to be marketed in the fall, and have to take whatever price may rule for them. Those who have good cellars under their barns, or in any place safe from frost and yet cool and dry, can generally make potato-growing pay very well; and those are usually the ones who do.

In old times a large quantity of potatoes were stored out of doors in the open ground. They were arranged in long ridges, not in great bulk, as even a mass of potatoes will heat, and covered with earth sufficiently thick to keep out the frost. But since the appearance of the potato disease, this plan is not much followed, though the rotting has of late been very much diminished. The infected tubers will often rot, especially if the mass heats a little, and the diseased ones will often communicate the disease to the rest. In a cellar this can be seen and noted, but in a mound out of doors no one knows of the trouble till spring, when great loss has been found. Besides this, it is so difficult to get at them in winter that those who have no way to preserve potatoes except this, as a general thing, prefer not to grow at all rather than to be bothered with this.

Dampness undoubtedly favors the spread of the potato disease, and therefore where there is any chance at all of the disease existing in the roots, they ought to be stored as dry as possible. Those which are to be kept in this general way should be dry and cool, but this should be especially seen to in the case of seed potatoes. Since the potato beetle came among us it is clear that we have had the very best results from early planting, and by the use of the earliest varieties. Now, these early kinds are more easily affected by warmth than the late ones. They sprout easily, and coolness is therefore the more essential for them. Some people think it makes little difference whether seed-potatoes sprout or not before planting. We have known people to tear off sprouts several inches long, and cut up the tubers in full faith that they will sprout out again and be none the worse for it. They do generally grow; but there is little doubt that they are constitutionally weaker, and much more liable to disease than those which do not sprout till ready to go in the ground.—Germantown Telegraph.

ABOUT STRAWBERRIES.

Now, when shall we plant? Years of experience have confirmed me in the belief that the last of summer or early in the autumn is undoubtedly the best time. About the fifteenth of August the young plant is sufficiently advanced to be independent of the mother plant, as shown by the hardening of the connecting runner, and may be transplanted at any time until the first of October. We prefer, however, the waning heat and moist nights of the earlier part of September. The best distance apart is for hand culture, in rows two feet apart, with plants one and one-half feet apart in the row; for horse culture make the rows three feet apart. After marking off the ground, which should be of a light loamy or sandy nature, well enriched with compost, rotted stable manure, swamp muck, or best of all, leaf mould from the woods plowed or spaded and worked fine even to the depth of ten or twelve inches, well drained, proceed to set the plants with a dibber or pointed instrument. Make a hole deep enough to set the roots in perfectly straight. Insert the plants just to the crown and firm the soil about them with the dibber, and if dry give them a good watering. Upon the approach of cold weather give them a light covering of straw or other light mulch, and in the spring with a pointed stick or the finger free the crown of each plant, leaving the ground covered until the crop is gathered; after which rake off the straw and keep the runners cut and the ground cultivated the rest of the season. From a bed thus plant-

ed a very good crop may be gathered, the first season. Try it, you who have not grown this delicious fruit, and you will be well repaid for your care and labor, and if you have any questions to ask, I will try to answer them.—Corr. Detroit Post and Tribune.

The Poultry Yard.

CHICKENS AND EGGS.

The poultry business, although there is but here and there any one who makes it a specialty, is really of immense extent. The quantity of eggs and fowls consumed in our large cities amounts annually to millions of dollars in value. Look over the markets of our large cities, and the wonder is where such quantities of eggs and fowls come from and what will be done with them all. Watch the market a few hours, during the busy part of the day, and you are still more surprised, and will wonder where a still larger supply can be found. What would our rural and country homes be without chickens and eggs? Watch with what interest the good farmer's wife and children look for the sitting hen to come off with her brood of chickens; what interest is felt in the welfare of the flock, and how they are petted and cared for to prevent the hawk or cat from destroying them! The labor and care given are very great in the aggregate, and if not done by those members of the family much of it would not be done at all, as the men are generally employed at other and harder work on the farm. Much of the poultry raised on the farm is a clear accumulation of wealth by the farmers' wives and children. Many farmers say that raising chickens is all luck, but it is management, interest and caring for them and doing the right thing at the right time.

Where the hens have a good run, as is generally the case on the farm, they cost little to keep during the summer, and supply many a good morsel, hence it is often taken as a matter of course; but let the eggs and chickens used for one year in a country home be accounted for strictly, and one is astonished at the quantity. Very often the farmer's family is dependent upon his pork or beef barrel for meat, and the farmer's wife is troubled how to cook the meat so that there may be a variety. Here is where eggs and chickens come in to supply dishes good enough for any laboring man, and they may be quickly prepared for the table, even when the housekeeper is quite busy or tired. A few slices of salt pork or bacon are cut and put over the fire in the spider or frying pan, and in a few moments are cooked. Then the meat is removed and a few eggs are broken into the fat, while hot, and soft cooked; the meat is cut into half-inch squares, the eggs laid over, and the whole poached together in a suitable dish. This looks as appetizing as it really is to the laborer.

Another way is to stew the chicken with a generous piece of salt pork, both the chicken and the pork being improved to the taste. Other modes of preparing dishes from these materials will suggest themselves to every housewife. Then what would country and farm life be without the old-fashioned chicken pie? When one visits the city and village consuls little of the straits to which country housekeepers are put—no market or butcher near at hand, but only stores of home production to draw from.—Corr. Country Gentleman.

POULTRY MITES AND LICE.

While C. B. is quite correct in his general remarks, he is far from right when he asserts that lime is the most effectual destroyer of poultry vermin. I speak from practical experience when I affirm that nothing is as efficacious as kerosene for the destruction of poultry lice and other vermin, bedbugs included, and after careful observation, I found kerosene all that is or can be needed for the cleansing of poultry houses and poultry of vermin of any kind. Lime washing is of use if persistently and systematically used, but is only a partial remedy, and bears no comparison to kerosene. Neither is it so easily or cheaply used. Kerosene is

a harmless remedy, while nothing more can be desired as to efficacy. Twice a week sprinkle a little on the bottom of each nest; also in every crack and on the top, bottom and sides of all the perches. A touch on the head of young chicks, and a little under the wings of hens, etc., is the proper way of using.—Corr. Country Gentleman.

POULTRY.

Farmers do not manifest the interest they should in raising fowls. I mean more particularly chickens. They go a great way in furnishing the table; and they can be cooked in various ways, and are cheaper and much more wholesome than pork, so extensively used here in the West. The eggs we could not possibly do without. If we have more than we can use we can sell them and buy something we like better. Some claim that chickens do not pay, but we know they do, even at present prices. Fowls generally eat what would otherwise go to waste, and the labor of caring for them and gathering the eggs is simply good exercise.—Ez.

The Household.

Ripe Tomato Pickles.—Select smooth tomatoes, not ripe enough to be soft, nor showing more than a tinge of green around the stem. Wash and wipe or drain thoroughly dry. Insert a few cloves through the tender skin; then lay in a stone jar and cover with vinegar. The smaller tomatoes are best, as the largest are apt to become broken; three cloves should be used for a tomato the size of an egg. Most excellent pickles are made of the yellow plum tomato and the small red cherry; push a clove into each at the stem end and merely cover with vinegar. Pretty effects are produced by arranging the two colors together on a glass dish; as an accompaniment of baked beans, nothing better could be found. If the vinegar is of good elder and not too strong, they will not mould or grow soft.

Sweet Tomato Pickles.—Cover green tomatoes with boiling water, allowing a large spoonful of salt for each quart of water. When the water becomes cold remove and drain the tomatoes; slice one-fourth of an inch thick and lay in a jar until about two inches deep. Over this sprinkle brown sugar half an inch deep, and a few whole cloves and bits of stick cinnamon. Repeat in alternate layers until the jar is full; then cover with vinegar, lay on them a cabbage leaf or a few grape leaves, and weight down with an old plate.

Easier Method.—Many who do not relish sweet pickles, put them up in the same manner as the above, leaving out the sugar; or, if preferred, lay whole green tomatoes in a jar, scald the spices in a quart of vinegar, turn this with the spices over the tomatoes, and cover with cold vinegar. If the housewife lacks time or inclination to put up green tomato pickles in the autumn, they can be laid in strong brine with the cucumbers, and in the winter make nice pickles by merely "freshening" and covering with vinegar. Or they may be made into sweet pickles by adding sugar and the necessary spices.

Tomato Preserves.—Excellent preserves are made of the small yellow tomato. Wash and weigh the fruit, and lay in the stew kettle; then with a pestle break each tomato, to release the juices. To each four pounds of the fruit allow three pounds of white sugar and one lemon sliced very thin. Siew slowly until thick; then pour into bowls or wide-mouthed bottles, and cover with a piece of writing paper dipped into the white of an egg and pasted over the top. Keep in a cool place.

Preserving Tomatoes.—Slice perfectly solid tomatoes, and put them in an air-tight can. Be very sure that the can is perfectly air-tight, by standing it on its head for an hour or so. Put them in the darkest corner of your cellar and the coolest, and you will have fresh tomatoes in the depth of winter.

Tepid milk and water cleanses oil-cloth without soap. To make a carpet look fresh, wipe with a damp cloth after sweeping.