



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.

Table with 10 columns (1-10) and 6 rows (1 week, 2 weeks, 1 month, 3 months, 6 months, 1 year) showing advertising rates.

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Agricultural.

"The farmer sits in his easy chair and smokes his pipe of clay."

THE farmer must fence his bottom lands and brush patches for winter pasture for his stock.

Now is the time for the farmer to see what he has gained or lost during the year that is ended.

THE anti-fence movement is gaining ground in Georgia, but it is not likely that it will ever gain favor in Montana.

It is an old but true remark that successful farming does not consist in the number of acres planted, but the best results from the labor expended.

UNDER the old order of things we urged farmers to leave their stock on the range instead of gathering them about home to suffer for feed; but under the new dispensation it will pay to fence pastures for winter use, and gather the stock about home before winter sets in.

We publish in another column a letter from a Mr. Fross, of Ohio, in regard to a new variety of corn. We would state that we know nothing of the variety of corn spoken of, or of the writer of the communication. He may be responsible or he may not. His offer, however, seems very plausible.

FROM recent experiments with tame grasses on Smith River valley, we have no hesitancy in urging our farmers to cultivate their meadows. Timothy grows excellently and will yield double the number of tons per acre that can be cut from a meadow of wild grass. Upland is regarded as best for timothy, yet it will grow anywhere if properly attended to.

Who can take more comfort, as the winter blast howls without and whirrs the snow into drifts, than the progressive farmer, whose home is comfortable, larder well stored with edibles, wood-shed filled with wood, and whose kitchen defies the attacks of "Jack Frost." His store-houses are full, stock well provided for, and he is master of the situation. He need not bother his brain about customers, creditors, and the thousand and one things that daily distract the mind of the tradesman, but can take the world easy.

THERE is a great deal of talk about the cost of fencing, but to our mind successful farming seems absolutely impossible without it. In an exclusively grain-growing district, like Dakota, farming may be done without fencing, but in Montana, and in fact every region where mixed husbandry is alone profitable, fencing, let it cost what it will, must be had in order to carry on the business profitably. With the world of poles on our mountains and the low rate at which wire fencing is furnished, Montana can better afford to fence than do without the convenience it affords.

ARTHUR JARRIED writes from Clackat county, Washington Territory, under date of December 23d, as follows: "I left Bozeman about September 1st. I rented my ranch there, thinking I could find a better climate, and I think I have found it. We have not had any winter here yet; the ground has not frozen scarcely any, and we have had but two little snows. I think this country good for stock, grain, vegetables, fruit, and in fact anything almost a man wishes to raise. There is considerable vacant land here yet. I am about eight miles from the Columbia river, and the Northern Pacific Railroad is right on the opposite side of the river. I will tell you more of this country when I learn more about it."

GOOSEBERRIES AND CURRANTS.

We have often in passing through country gardens noticed the neglect in not having a sufficient quantity of gooseberries and currants, especially the latter, and have called attention to the fact. The reply usually is that the mildew destroys the gooseberries, and the leaf insects the leaves of the currants. We told them how easy it was to get rid of both. Plant Downing's Prolific or Houghton's Seedling gooseberry and no mildew will appear. They are not large kinds, but they bear enormously and are of better flavor than the large ones. Then select the Red Dutch Currant, what we consider the best flavored, and dust over the leaves as soon as they are formed, with dry road dirt, coal ashes sifted, or white hellebore two or three times, and the insects, if they should make their appearance at all, it will be of short duration, and not long enough to do any damage, though they work rapidly when they get a chance.

Neither the gooseberry nor currant is any trouble to raise. They should be set out from last year's wood, the cutting should be from six to ten inches in length, planted in a bed where they are to stand permanently, force them into the ground not less than four inches, press the soil firmly around them, watch them and let them alone. If a bush is desired, let the buds or cutting when planted remain; but if a tree or single stem is preferred, remove all the buds that would go beneath the surface. Let them stand about three feet apart in the row, and if there is more than one row let the rows be four feet apart. In the spring the dead wood of both the gooseberries and currants should be cut out, and the new or last year's growth, should be thinned where there are too many, as is frequently the case, as it may interfere with the product. — Germantown Telegraph.

THE WORLD'S BREAD AND MEAT.

An interesting paper was read by Dr. Drysdale, of London, before the Social Science Congress at the recent annual session at Nottingham, upon the subject of the world's present and future food supply. The paper attracted special attention, as it well might, for the subject is one of vital importance to Europe, and especially to Great Britain. This distinguished assayer adduced many statistics gathered from the highest sources, upon which he based conclusions that will hardly be questioned by those who are well informed on the topic under consideration. He emphasized the fact that Europe is now importing one-twelfth of her food, and that, at the rate of increase which has marked the history of recent years, she will soon import one-sixth of it. So far as Great Britain is concerned this fact possesses great significance. To the essayist one thing was clear, and that the continent in the near future would send them no meats, but on the contrary be a competitor with Great Britain for meat supplies.

Passing by details that are interesting, pertaining to the enormous monthly consumption of meat in Great Britain and the rapid increase of population, we come to come to another consideration dwelt upon by Dr. Drysdale, to wit: Great Britain consumes more meat per head (100 lbs. per head annually) than another European nation. He said her unceasing activity required that this kind of easily digested albumen should be used by her people, and he compared the condition of the British people with that of the people of Italy, who consumed only eighteen pounds per annum, and were sunk in lethargy and superstition. France and Germany were referred to as the leading nations of Europe in activity, intelligence and culture, and they consume more than any continental country except Belgium. It was shown that meat is becoming dearer year by year, and that the same is true of

milk and other dairy products. The suggestive circumstances was also dwelt upon that the death rate was very much higher among ill-fed nations and classes than among the well-fed.

In all this there is profitable food for thought for American farmers and stock-raisers. To this continent will Europe continue to look for supplies of meat-food, as well as breadstuffs and dairy products. With our unmatched facilities for supplying them—resources that are well nigh boundless—she need not look to us in vain for food; and, while her requirements will be an advantage to our own people, it is to her a god-send that she can draw from us whole-some food, both bread-stuffs and meats, at prices that enable the masses of her people to enjoy them.

NINETY DAY CORN.

DONNELLSVILLE, O., December, 1883.

I have a quantity of a very superior quality of white seed corn, which was originated by myself, and which is unusually early. Hence its name, "Ninety-day Corn." It will mature sufficiently in ninety days to be out of the way of the frost and freeze, thus filling a want long felt. The ears are from ten to twelve inches long and well filled at both ends. The grains are large and long, while the cob is comparatively small. One hundred and thirty bushels of shelled corn of this variety was raised on one acre this season, and many old and reliable farmers have pronounced it the best and most prolific variety they have ever seen. As I am over anxious to learn what it will do in other States and climates, and if it is to be one of the leading varieties of the future, I have concluded to make the following offer to the readers of the HUSBANDMAN: I will send to any farmer who will give it a fair trial and report his success to me next season, and who will send ten cents in a letter to pay the postage, a large sample package of the corn.

IRRIGATION IN CALIFORNIA.

In 1871 the crops in the valley of the San Joaquin river, California, from a long drought and severe north winds, were threatened with entire destruction. Some of the farmers then hurriedly cut a few ditches from the King river, and the flooding they thus obtained made the wheat yield from 30 to 55 bushels per acre, and land which had previously been hard to sell at \$2.50 per acre rose in value to \$25 and \$30. From that time to this the system of regularly managed irrigation has steadily grown in all that valley section, lying 200 miles southeast of San Francisco. There are now six companies organized for this purpose, with an estimated capacity to furnish water for the irrigation of about 650 square miles, although past experience tends to show that, after the system of irrigation has been once established, the water supplied will go further and probably make cultivatable a much larger area. The companies buy their water rights from the companies at the price of \$10 an acre, for which they can take as much water as the area of ground requires, and draw at any time and as often as they choose. They have to make their own laterals, which are usually ditches four feet wide by one deep, and can be made cheaply by plow and scoop. Since this system of irrigation has been adopted, many thousands of acres of land, therefore almost barren, have been turned into some of the most productive farms on the Pacific coast, and are especially valuable for the raising of grapes and other fruit. — Scientific American.

The Poultry Yard.

KEEP the poultry quarters clean and halt the battle against disease among the fowls is won.

FOWLS which are expected to lay during the winter months must be amply fed with good, nutritious food.

THE white of an egg is one of the best of applications for burns and scalds. It prevents contact with the air and is more cooling than any oil. Beaten up with sugar it is an excellent remedy for dysentery.

PROF. COOK says Light Brahmas have proven even better layers in winter than his Brown Leghorns; their eggs are finer in quality, larger and of rich color. At the age of six months the cockerels weigh seven and eight pounds, and while not equal to the Games, Dorkings, or the Houdans for

table use, they by no means disgrace a dinner. From his own experience he thinks there is no fowl that equals the Light Brahma for the farmer. The Brown Leghorns are perfect non-sitters. They are admirable layers except in cold weather, when he finds them inferior to the Light Brahmas.

A CORRESPONDENT of the World says he never found anything to take the place in the hen house of a hard earth floor, thickly sprinkled over once a week with fresh dry soil or road dust; a little air-slacked lime mixed with it is an improvement. The loose earth receives and deodorizes the droppings and keeps the fertilizing properties fresh and soluble. The floor should be scraped once a week with a fine rake, the scrapings saved for manure, and the floor re-covered with fresh earth. He keeps a pile of dry loam on hand and under shelter for this purpose. The hen manure saved in this way more than pays for the trouble, to say nothing of the improved condition of the fowls.

CONCERNING POULTRY DISEASES.

D. E. Salmon, D. V. M., Veterinarian of the Department of Agriculture, says that "chicken cholera is one of the most widely diseases, and certainly causes enormous aggregate losses. It is now as well understood as any of our contagious diseases, and it is one of the few in which the germs have been discovered and carefully studied. These germs, under ordinary conditions, must be taken into the stomach with the food and drink to produce their effects, and consequently by a proper use of disinfectants, the disease may be almost entirely prevented."

Now, I dare say, nineteen-twentieths of the poultry-raisers who read that did not see anything very funny about it; on the contrary they were filled with profound respect for the learned gentleman who "discovered and carefully studied the germs;" but the other twentieth, the practical poultry-raisers who studied the disease for years before the scientific claps concluded that chicken ailments were worthy of their attention, and who found out that perfect cleanliness and free use of disinfectants would prevent it, couldn't help smiling when they read the learned veterinarian's remarks concerning chicken cholera, and one—a woman, of course—triumphantly exclaimed: "I told you so!"

Ten years ago, W. H. Todd said: "We have never had chicken cholera in our yards or any experience with it. It is our opinion that it may be warded off, or controlled by good sanitary means—cleanliness, ventilation, not over-crowding and a free use of disinfectants." I always had more confidence in Todd than I had in most men, consequently I acted on his advice, and when I found it was good, I passed it along. For over six years I have steadily preached the doctrine of the "ounce of prevention," and the poultry people who knew most about chicken cholera agreed with me upon all the main points. Of course we did not know anything about the germs (and cared still less) until after the scientist discovered them; but we did know what was of infinitely more consequence to us, viz., that by proper sanitary precautions we could keep the cholera out of our yards, while neighbors who neglected such measures had their poultry yards almost depopulated by ravages. And the discovery and careful scientific study of the germs, when boiled right down to the practical point, amounts to precisely the same thing, consequently it has added nothing to the stock of practical knowledge concerning poultry cholera. Yes, we know that the disease can be prevented by vaccination, at least, that is what the scientists tell us, but that part of the business has not yet reached the practical point, still it looks hopeful. Dr. Salmon tells us that after a few investigations "to determine the best method of putting up the virus, there is no doubt but that it can be sent to any part of the country in such a form that any one could use it."

That's what we want, and I believe that it will be done, but until that time comes I advise poultry raisers to stick to the preventive measures, and let the "sure cures" for chicken cholera alone, and don't be taken in by any "dried vaccine blood" business either; before the genuine article of virus is offered for sale by responsible parties there will be a host of swindlers who will advertise worthless stuff under various names, but if you don't bite, you won't lose anything.

What is true of chicken cholera is true of other poultry diseases—the "ounce of pre-

vention" is worth more than the cure, and, paradoxical as it may seem, it is cheaper, too. It is easier to keep fowls well than it is to cure them, and it is a great deal more profitable. In the whole list of poultry ailments there is not one that may not be prevented by cleanliness, ventilation, proper food and care, and general watchfulness on the part of the poultry breeder. It is easier to drain the poultry yards than it is to cure the rheumatism, leg weakness, stiff joints, cramps, and contraction of the toes brought on by compelling the fowls to use swampy runs; it is easier to arrange the poultry house that the fowls shall be exposed to the effects of drafts of cold, damp air on one hand or impure air on the other, than it is to cure roup after it once gets a foothold; it is easier to keep your fowls free from lice than it is to get rid of the unpleasant boarders after they once move into your poultry house; it is easier to arrange the roosts so that the fowls shall not be injured by jumping therefrom, than it is to remedy the injuries; it is easier to feed right than it is to cure, but you cannot cure rickets, because your fowls will be dead before you find out what ails them. And, finally, it will be easier and more profitable, too, for you to follow my disinterested advice than it will be to eternally doctoring sick fowls and burying dead ones; but if you won't take good advice when you can get it for "\$2 per year, postage prepaid," let your fowls die. I don't care; it's none of my funeral anyway. — Fannie Frink, in Prairie Farmer.

The Household.

Plum Pudding.—Four eggs well beaten, 1 1/2 pints of milk, 1 1/2 lbs. of butter or suet, flour to make a stiff batter, 1 lb. of raisins, 1 1/2 lbs. of currants, half a pound of citron, half a nutmeg; grease your pudding cloth well, then dredge with flour, and tie tight, giving a little space for swelling. Put into boiling water, and boil gently for three hours, turning frequently. Dip in cold water, and turn out.

Delicate Cake.—Whites of 12 eggs, 1/2 lb. of butter, 1 lb. of flour, 1 lb. of sugar. Flavor with bitter almond—just enough to detect it. Mix like fruit cake batter and put in quicker oven.

Puff Cake.—Half a cupful butter, 1 1/2 cupfuls white sugar, 1 cupful sweet milk, 3 cupfuls flour, 2 eggs, 3 teaspoonfuls of baking powder.

Cornstarch Cake.—Half a cupful butter, 1 cupful white sugar, half a cupful sweet milk, half a cupful cornstarch, 1 cupful of flour, whites of three eggs, 1 tablespoonful of baking powder.

Wedding Cake.—Three pounds of butter, 3 pounds of sugar, 3 pounds of flour, 2 pounds of eggs, 4 pounds of raisins, 6 pounds of currants, 2 pounds of citron, 1 ounce of mace, 1 ounce of cinnamon, 1 ounce of nutmeg, half an ounce of cloves, 1 pint of brandy, 1 lemon.

Douglas Mixture.—Take of sulphate of iron, (common coppers,) 8 ounces, sulphuric acid 1/2 fluid ounce, put into a bottle or jug one gallon of water, in to this put the sulphate of iron. As soon as the iron is dissolved add the acid, and when it is clear the mixture is ready for use. This mixture is

Rye Bread.—Make sponge as for wheat bread, let it rise over night; then mix up with rye flour, not as stiff as wheat bread. Place in baking pans; let rise, and bake half an hour longer than wheat bread.

Rolls.—Flour, two quarts; sugar, one tablespoonful; one-half cup of yeast; one pint of scalded milk, or water if milk is scarce, and a little salt. Set to rise until light; then knead until hard, and set to rise, and when wanted make in rolls. Place a piece of butter between the folds and bake in a slow oven.

Fried Potatoes.—Chop fine cold boiled potatoes; heat some butter in a frying pan and put the potatoes in. A few minutes before taking them from the fire stir in some well beaten eggs. Serve hot.

Codfish Croquettes.—Take boiled codfish; pick it to pieces; add an equal quantity of bread crumbs and mashed potatoes; pepper well, adding a little salt if necessary. Flour your hands; roll in shape and fry brown in lard.

Cocoanut Pudding.—Two quarts of tart apples, chopped fine, 1 cup of sago swelled in 2 cups of boiling water, 1 cup of sugar, 1 1/2 cups of desiccated cocoanut; mix together thoroughly and bake one hour. Serve cold.