



Rocky Mountain Husbandman

PUBLISHED EVERY THURSDAY.

TERMS, \$4.00 Per Year.

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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.

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Agricultural.

FARMERS in southern Illinois state that the peach crop will be a failure in that country this year.

OVER \$2,000,000 worth of cut flowers are sold annually in New York. There are over 500 men engaged in the business.

CALIFORNIA BIRDERS raise sixty-two bushels of snufflower seed to the acre, and after grinding a gallon of oil from each bushel, feed the residue to chickens and cows.

THERE are many distinct varieties of strawberries—differing in form, color, productiveness and flavor—in a ten-acre field as you can find in the garden of any amateur grower of new cultivated varieties.

THE nurserymen of Illinois are talking of organizing a State Association for the furtherance of their business, better acquaintance, etc., and it is quite probable a meeting will soon be called and the association organized in proper form.

THEY have a State Board of Silk Culture in California, and at the last annual meeting S. A. Sellers offered to lease his grove of 3,000 mulberry trees to the Board at \$20 an acre, the Board desiring to make it an experimental station. "So runs the world away."

THE present indications point to the raising of a much larger fruit crop in Montana this year than ever before. Many new apple trees which have not born fruit are well filled with fruit buds, and the older trees show that they will be more heavily laden with fruit this season than ever.

THE lower Musselshell valley will in time be Montana's most extensive fruit growing country. The soil is similar to that of the Bitter Root valley, and the natural protection is better. Crops can be planted earlier and they mature earlier than in any other part of Montana. Wheat and oats grown in that section last year ripened fully three weeks earlier than elsewhere in this Territory.

A FARM is not complete, though surrounded with a substantial fence, unless it is supplied with a number of gates. We remember that the estimates of a gentleman of the time he had lost during the year in letting down and putting up his bars equalled fully two weeks. Perhaps our farmers do not lose so much time as this, yet the time lost is considerable, and it can easily be avoided by making gates. These winter days when it would be disagreeable working in the field can be employed to good advantage in making farm gates.

A copy of the late proceedings of the New York State Agricultural Society contains condensed reports from fifty-three counties of that State, giving the names of such varieties of the potato as have succeeded the best in those different localities. The Burbank was placed at the head of the list in thirty-four counties, Beauty of Hebron in

nine counties, Early Rose in six, Chili in two, and Conqueror and Late Rose in one each. Among those which stood high, but not first, were Mammoth Pearl, Peerless, Early Vermont, White Star, Snowflake, White Elephant, Early Ohio, James Vick and Queen of the Valley.

AN exchange says: It is not the actual low temperature which endangers the safety of such plants as strawberries and other small fruits, grapes, roses and shrubs, but the sudden changes or the exposure to severe drying winds. Now that the soil is covered by the sheltering mantle of snow, it is a good time to make a permanent covering of coarse litter or manure, which will protect the plants from the warmth of a clear, sunny day and the following cold of a sharp, clear night. It is changes like this which is fatal to many really hardy plants, which might be saved by the protection of a few evergreen boughs, some straw, or some coarse litter from the stables.

THE ORIGIN OF THE POTATO.

The potato, originally a South American plant, was introduced into Virginia by Sir John Harvey in 1629, though it was unknown in some counties of England a hundred and fifty years later. In Pennsylvania potatoes are mentioned very soon after the advent of the Quakers. They were not among New York products in 1695, but in 1775 we are told of 11,000 bushels grown on one 16-acre patch in this province. Potatoes were served, perhaps as an exotic rarity, at a Harvard installation dinner in 1707; but the plant was only brought into culture in New England at the arrival of the Presbyterian immigrants from Ireland in 1718. Five bushels were accounted a large crop of potatoes for a Connecticut farmer, for it was held that if a man ate them every day, he could not live beyond seven years.—January Century.

CURE FOR CABBAGE PESTS.

A gentleman in West Virginia believes that he has discovered a simple and effectual remedy for that abominable pest the cabbage worm. It is so simple, and easily obtained, that it should be tried by all who are in any way troubled with the creature, and, although out of the season of growing cabbage, may be noted down in the memorandum book for reference at the proper time. The remedy consists in procuring smart weed, or pepper weed, as it is sometimes called; well known to all farmers, growing in and about farm yards, or sometimes by the roadside. Take the weed green and dry it thoroughly, so that it can be reduced to powder, which sprinkle over the young plants, or when the worms begin to appear; it will also prevent injury from the little black flea that sometimes infest the plant. Possibly if the smart weed was boiled in water, and that sprinkled on the plants it would serve the same purpose.—Ex.

THE BREADSTUFFS' SITUATION.

What is the breadstuffs' situation? Dullness is the rule in the milling centers. Flour has accumulated until the supply is quite large and, because of light export trade it is increasing. Atroad prices have not improved, but have rather declined. England is our largest reliable customer for flour, but her mills have this winter been turning out more stock than for years before at the same period. Our own country is not now by any means the only large seller of flour to England. Hungary is at present a most formidable competitor for that trade.

With wheat, likewise, we appear to be overloaded. In foreign markets, too, there is a larger supply of wheat than current consumption can make way with for many weeks, if not for some months. There is wheat in England which cost its first receivers considerably more than the most which could now be got from it, and not a few old and firmly established British houses dealing in grain have latterly been pushed to the wall by the tide of declining values in breadstuffs.

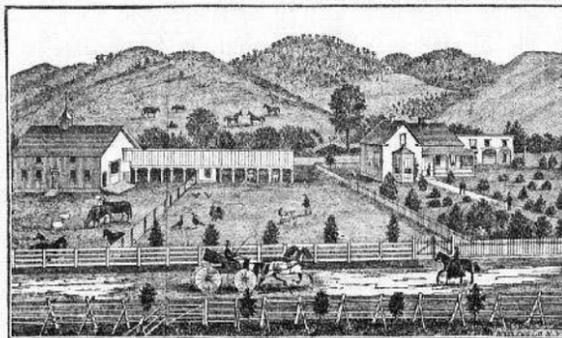
On January 5th there was in this country a grand total of 35,500,584 bushels of wheat. All this grain is in the producers' hands. It was all in warehouses and elevators, or in transit by rail or water to the chief points of accumulation. For substantially all of it the producers have been paid. It is not the farming class from any depreciation in value and from the cost of "carrying" to which this vast stock of grain is certainly liable. How much wheat there may still be in the farmers' hands there is no way of even ap-

proximately determining. No, it is the milling and the grain-dealing class which has to bear the risks incident to the disposal of our overload of wheat.

The past year the farmers have certainly been shrewd enough. As though by a preconcerted plan, they have held the market up to stiffer figures than foreign values would justify, simply by refusing to let go of their grain when prices weakened until strong values were restored. They very wisely took advantage of the fitfulness of the speculators, who, whenever there is a drop, at once seek for a real or fictitious reason for hoisting values upward again.

There is an aggregate of over fourteen million bushels more of wheat in sight in this country now than there was a year ago, and there is more wheat on our hands now by about eighteen million bushels than at this time in 1882. An unfortunate difference is that in those years foreigners were not remarkably well supplied with breadstuffs. Now, as before noticed, they have more grain on hand than almost ever before. With all other grains, however, our situation is more favorable. We have only about a million bushels more corn in sight than a year ago and some six million bushels less than in 1881 or 1882 at the same period.

These facts would seem to indicate a continuance of declines in breadstuffs values. And we may be pardoned if we allude to the fact that soon after harvest the St. Louis Miller warned its readers that the grain declines, which have since occurred, were so probable as to be almost inevitable, and we repeat now what we declared then that this is not a year for millers to buy wheat much ahead of the demand for flour.—St. Louis Miller.



Pleasant View Farm—the Home of J. G. Pickering, Missouri Valley, M. T.

SHADING TRUNKS OF TREES.

An old and experienced orchardist and fruit grower, Mr. Edison Grayford, of Floyd county, Illinois, offers some valuable suggestions relative to the shading of the trunks of trees on the southwest side, as a protection against the effects of the sun and wind on that side. He says that he has sought a remedy for this serious trouble by very low heads, but it has been only partially effective; and the real remedy is in having the main branches, as well as the trunk, to lean toward the one o'clock sun. Although the position of his orchard is unfavorable, all the trees he has set in this way are doing finely.

Professor Budd, of the Iowa Agricultural College, to whom these suggestions were made, strongly confirms these views, and says that he saw in Russia hundreds of cherry and plum trees planted at an angle of forty-five degrees toward the one o'clock sun, and has urged for years the importance of having trees to lean in the direction mentioned. They may have an awkward appearance for a time, but we soon become accustomed to it, especially in consideration of the advantages.

There is not a doubt of the correctness of these views, nor that Mr. Budd has for several years urged this mode of protecting the life and health of fruit trees. We have recommended the same method for over twenty-five years, not only by the low branching of the trees, but by generally securing the trunks of trees as well as of bushes and plants, against the effects of the sun, especially in winter, when the damage is nearly all done by the freezing and thawing process on the sunny side of the trees constantly going on. By the leaning of the trees, as recommended, the trunks are protected against this ever changing of temperature, while, on the north side, where the sun's rays have but little effect, and where the temperature is nearly uniform, no injury is suffered.—Germania Telegraph.

MONTANA oats are finding market at Spokane Falls, W. T.

The Poultry Yard.

If fowls are not kept in too large numbers, if they are provided with well ventilated houses which are cleaned two or three times a week, and are fed with a considerable variety of food and supplied with good clean water and have gravel in abundance with which to grind their food, there is no danger of cholera. So soon as any fowl shows any tendency to disease it should be removed from the flock at once, and if it has what is termed cholera the heroic treatment is the best, which is to kill the bird and burn its body. If the birds do not seem to be in a thriving condition there should be a change in their feed. It is well to use cayenne pepper mixed with corn meal and fed to them once or twice a week. A little copper in their drinking water occasionally, if they are out of condition will be of service. Applying kerosene oil to their roosts so as to free them from vermin is desirable. Whitewashing the poultry house every few weeks is a good sanitary measure.—Rural World.

PROFIT IN DUCKS.

In the Northwest, at least west of the Mississippi, so far as our observation has extended, ducks are bred to a very small extent. We can see no reason why this should be, especially in a country abounding in small lakes and streams, where the most abundant feed and the best natural facilities exist in so many convenient forms and localities. Perhaps it may be well to note the objections that are most frequently raised by farmers and poultry breeders, as a rea-

son, and brought a handsome price compared with poultry of other kinds. But where duck raising is the principal spring industry of thrifty housewives in extensive districts of England, the home of the Aylesbury, the great English market variety, the young flocks are fed with great care and skill from the first on choice fare and to their utmost capacity, and at the end of seven or eight weeks are ready to go into the market as a great delicacy, commanding remunerative prices.

Again, it is too often forgotten that the feathers of ducks are valuable, and those of the beautiful White Aylesburys can be sold with geese feathers, to which they are quite equal in value, and will bring the largest price in the market. This is one considerable item, and though feathers are proverbially light, yet the ounces count up rapidly into pounds when the number of birds to be marketed is of any importance. We have not time in this connection to say all we would offer on this subject, but will still further enlarge upon it in a future article.—Poultry and Farm Journal.

TURKEYS.

The turkeys that lay the soonest and the nearest home and that are the best mothers are those that have been well cared for during the winter. Yet a turkey has the instinct to go away and hide her nest, just as the Indian likes to get away from civilization. But if you do not want it to get too far away make it stay at home this winter. Turkeys, as well as barnyard fowls, like dust baths. If you haven't provided them with road dust give them the sifting of the ashes, with a little sulphur in it. Some people put this at one end of the hen-house. We put it in boxes. The only difficulty of this plan is that hens may want to make nests in the boxes. The ashes when somewhat used should be removed. Probably the sulphur will have killed the insects, if the ashes do not entirely remove them. Sulphur, however has a tendency to open the pores and produce colds at bad seasons, and where there are damp draughts.—N. Y. Herald.

The Household.

A CHAPTER ON PIES.

As there are two sides to every question, I wish to say a few words for the much slandered pie. Perhaps the condemnation so severely passed on this common article of food refers to those which are unskillfully made; but in my opinion (and I have had long experience in planning for the ever-recurring three meals a day for a family) nothing gives the housekeeper more satisfaction than good pies, which can be easily and quickly made at any time. She may then welcome the unexpected visitor without being troubled with the first anxious thought, "What shall I have for dinner?"

For dessert what is nicer than a green-apple pie, made of tart, mellow apples and flavored with cinnamon or lemon peel? I never thought pies unwholesome either. I know people who have eaten them in moderation for three-score years, whose health compares very favorably with that of many people of half their age who live and diet scientifically and do everything by rule. It is my custom late in the autumn, or after cold weather has fairly come on, to prepare mince meat for the coming season by boiling several pounds of lean, fresh beef; when cold it is chopped and seasoned with cinnamon, cloves, allspice and salt, and so forth. Chopped raisins are added in such quantities as one feels like using.

It is sweetened with part sugar and part molasses. Apples are chopped and added last—about twice the bulk of the other materials. If they are insipid in flavor, two or three teaspoons of vinegar will help it, then water enough to make all moist enough for pies. A piece of butter does no harm. This is then placed on the stove in a proper dish, and cooked until the apples are done, or nearly so. Dried currants, cherries or raspberries stewed, add both to the color and flavor, if they are at hand.

This may be packed while hot in small stone jars and put away in a cool place for future use, or fastened up in glass preserving cans if one has them empty. It will keep all winter in a cool place with molasses spread over the top, and covered tightly.

Enough may be used of it any time to make pies for a week or two if desired; or the apples may be left out and added to the seasoned meat, as the pies are made.