



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.

The harvest is beginning on some of our valleys.

A HAIL STORM is about as destructive to the pea crop as to any that grows.

The reports from the different valleys are generally that wheat and oats straw is short but the heads good.

It will pay to produce timothy hay simply because it will yield more tons per acre than the average wild grass.

TO SRED bench land to timothy harrow and seed just before snow flies, and next spring it will come up and make a fair crop the first season.

THE meadows this season are generally good. But the haymakers have had a bad season and the hay will not average in quality with other years.

THE Gallatin next to the Bitter Root has the earliest harvest of any valley in the Territory. This is probably owing to the fact that more winter wheat is grown there.

A PRACTICAL farmer suggests that the best plan for raising a blue-joint meadow is to furrow it off about eight feet apart and run the water almost continually through these furrows. It is claimed to be much better than flooding the land.

It is not a good plan to flood meadows for a week at a time as some farmers do. The meadow may require more water than the grain field, but it should be supplied with the same skill and judgment. Where the water runs too long it has a tendency to kill the grass rather than promote its growth.

THERE are not many good plowmen. One reason, probably, is that few men understand the art of setting a plow so that it will run easily for both team and holder. The plow should run level, the point neither digging downwards nor turning up. It is but the work of a minute to set the plow right for one who understands the business. Good plowing is an art; bad luck will be the fate of the country should it ever become one of the lost arts.

PEOPLE who grow strawberries, and especially on a large scale, sometimes suffer quite an inconvenience from the runners of the plants filling up the space between the rows. Talking with a fruit grower, not long ago, about this matter, he told us that this trouble can be avoided. The whole secret, it appears, lies in putting out the sets in proper position. Plants throw out runners on the opposite side from the parent runner; for instance, if a runner creeps out to the south and makes a stand, the stand will throw out a runner from the south, never from the east or west, until new crowns are formed, so all that is necessary is to mark the sets as taken up, and so arrange them that the runners will all take the same direction and with the row—Journal of Agriculture.

THE observations of this season clearly demonstrate that it is a mistake to shut the poultry out of the small fruit orchard. We notice that a number of our farmers are purchasing mesh wire fencing with this view. But we wish to say to them that it is a mistaken idea. Fowls will protect rather than destroy the berry crop. They gather up all the insects and leave the berry patch healthy and free from the thousands of pests that web the foliage and blight the crop. One who has never tried the experiment has no idea how efficient a flock of poultry may prove in this respect. It is true they eat some berries, but if they are well fed, what berries they eat will never be missed. We have this season visited gardens where no poultry were allowed, and those where the garden was the only poultry yard, and we must confess that the best results were observed where the poultry roamed over the strawberry beds and among the currant, raspberry and gooseberry bushes at will.

EXPERIENCE IN MONTANA FRUIT GROWING.

FORT MAGINNIS, August 5th, 1884. Editor Husbandman.

The writer planted a small orchard of apple, crab-apple, plum, cherry, and small fruits from the Geneva Nurseries on the 20th of May, 1883, on strong clay land, during a heavy rain, mulched with auger chips, and did not irrigate after September 1st. Mulched well with rotted manure in the fall. Cattle accidentally eat off nearly all the tops early in the fall and broke down several of the apple trees. The winter was very severe with us, killing many of the box-elder and cottonwood trees. Notwithstanding all these drawbacks, only the tops of three of the apple trees were killed, and these apparently more from being scorched by last summer's sun than from being frozen by last winter's frost. The rest are all in good condition. Crabs doing first-rate, plums badly injured, cherries nearly all killed, and some of the small fruits, including strawberries, were killed. All were supposed to be of the hardiest varieties.

The result of my experience so far is, that hardy apple trees can be grown in Montana if planted in the proper time, in proper soil and properly cared for; that is, mulched with auger chips or some such material, the first summer, tied properly to good firm stakes, the bodies protected from the hot sun by a light board, and allowed to branch low, or near the ground, not to be irrigated after September 1st; mulched with fine rotted manure during winter, and ground to be well cultivated. Crabs do still better than apples; the hardiest varieties of plums are worth trying, but cherries, unless harder than those I have tried, are hardly worth the trouble. Such has been my experience so far.

KEEPING FRUIT WITHOUT CANS.

We clip the following which will prove very valuable, if true, from the Prairie Farmer of August 2d, and as the authority is good would recommend its trial, and twelve months hence will be glad to publish the results, provided our friends will make the experiment and be kind enough to report:

"In our issue of July 19th we published a communication to the Prairie Farmer from the editor of the Sharon (Mass.) Advocate, describing a simple process of keeping fruits in bowls and other open top vessels, simply covered with the unglazed cotton, such as purchased in the stores rolled in blue paper, as follows: 'Directions: Use crocks, stone butter jars, or any other convenient dishes. Prepare and cook the fruit precisely as for canning in glass jars; fill your dishes with fruit while it is yet hot, and immediately cover with cotton batting securely tied on. Remember that all putrefaction is caused by the invisible creatures in the air. Cooking the fruit expels all these, and as they cannot pass through cotton batting, the fruit thus protected will keep indefinitely. The writer of this has kept berries, cherries, plums, and many other kinds of fruit for two years with no cover save batting on the jars.'

[As previously stated, if fruit can thus be unfaithfully kept, it is a matter of great interest. We find in the Sharon Advocate of July 25th, our articles and remarks copied, and the following editorial remarks, which are confirmatory of the previous statements, and we advise at least a limited trial of the process by our readers. We will not discuss the theory of the method, which is of less immediate importance than the practical outcome. Mr. Wickes says:]

This subject is of such importance to the public, and so little understood, that we again refer to it. Brother Judd, editor of the Prairie Farmer, is no doubt correct in supposing that the preservation of fruits in tightly sealed cans results from the exclusion of the oxygen of the air. We suppose, however, that depriving the bacteria of oxygen deprives them of life, as no animal life can exist without it. Professor Tyndall demonstrated several years ago that all putrefaction was caused by the bacteria in the air, and could be prevented by enclosing the article in cotton batting.

"The published results of Tyndall's experiment fell under the eye of Dr. Chase, an eminent physician of Thomaston, Maine, and he at once saw its practical value. At his suggestion, Mrs. Chase put up several gallons of Damson plums in stone pots with but little sugar, the jars being only covered with cotton batting. The plums kept perfectly, until opened one and two years afterward. Mrs. Chase told the result to the editor of the Advocate, and we have for three years put up berries in the same way, and never had a jar fail to keep. Last year we opened in the presence of several people, a jar of blueberries that had been put up just two years, and found them in nice order. To Prof. Tyndall belongs the honor of the discovery, and to Mrs. Chase the honor of being the first to make a practical use of it. We desire to make so useful a matter known to the general public, and we only claim to have been the first to publish the directions."

GRASS IS KING.

Once upon a time cotton was king, then came wheat,—but they have been dethroned; they have had their days. These two crops were each honored with first place because it required labor to produce them, while the true king was appreciated as a sort of a wild provider. But now under a wise system of agriculture, it is found that no crop yields to the producer the same amount of money annually for the same amount of labor that grass does. Farmers of the North Pacific must bear in mind that the wild grasses are becoming things of the past; and they will soon learn that the soil which has heretofore produced the wild grasses will not long withstand the cereal sedge, although it yields bountifully now. Throughout the country lying east of the Cascade range there are some districts where a clay subsoil is found. In such places successful cereal crop systems can be maintained. But as is well known a large portion of the country referred to has not the advantage of a clay subsoil; on the other hand, a sandy soil. That land will give out; it cannot be maintained except at a great expense in the way of providing fertilizers. It will, nevertheless, grow rich, nutritious crops of domestic grasses as it has those of wild grasses. The advice of this journal is, let every farmer in that section experiment with different kinds of grasses until one is found that will take the place of the natural grass.—North Pacific Rural Spirit.

CHARCOAL IN HORTICULTURE.

Not only florists but the growers of small fruits in Europe are making use of charcoal for promoting the growth of the plants they cultivate. It is not claimed that the charcoal is in any sense a fertilizer. It is an inert substance, and one not liable to pass into a state of decay even under the most favorable circumstances. It endures longer when exposed to the action of the elements than any of the metals, except those that are ranked as precious. When it forms a union with the oxygen of the air it forms nothing but carbonic, which, though highly useful to plants, is obtained from the air without the trouble of producing it. It contains considerable potash and some lime which the roots of plants will appreciate. Its principal use, however, consists in storing up moisture, fertilizing elements contained in water, and various gases, as ammonia, and giving them out as the wants of plants require. A barrel of freshly-burned charcoal will absorb nearly its own bulk of soap-suds or liquid manure without presenting the appearance of being wet. The roots of the plants will pass between the pieces of charcoal and will often penetrate them, and in so doing will be in a position to appropriate the substances in the pores. Charcoal is very desirable for placing in pots or boxes in which house plants are raised. It will retain many of the bad odors that are likely to arise from most fertilizers. It is also very desirable for garden

beds in which roses, annual flowers, and edible vegetables are raised. It is an excellent substance to bury in the ground where grape vines are planted. For placing in pots, boxes, and garden beds it should be tolerably fine. For grape vines and large shrubs it may be in the form in which it is taken from the kiln, or is usually found in the market. For these purposes it should be buried quite deeply. Persons who sell or use charcoal often have charcoal that is too fine for keeping up a fire, and will dispose of it for a nominal price. This will be very suitable for use in the house, or the flower or the vegetable garden. Persons who have large grapevines will find it to their advantage to burn their own charcoal. New England Farmer.

The Poultry Yard.

DISEASES AND THEIR REMEDIES.

A writer in the Poultry Keeper, Chicago, discusses certain complaints and difficulties as follows:

"Whenever you have a northeast storm, with damp, chilly, disagreeable weather, look out for the roup. Roup is to the fowls what heavy colds are to human individuals, and as we may have cold in the head, cold on the bowels, sore throat, and other disturbances from cold, the term 'roup' covers them all. Roup in some forms is contagious, while in other shapes it may exist in a flock without affecting any but those of weak constitutions. The first thing to do with the affected fowl is to clean out the nostrils, and every breeder should have on hand a small syringe, which should be put to use early. Roup, when malignant, makes known its presence by a peculiar, disagreeable odor. The sick fowl looks droopy, and a slight pressure on the nostrils causes a discharge, which is very offensive in smell. Make a solution of copperas water, and with the syringe inject some of it into the nostrils, and also down the throat. If the bird is no better in a few hours, try a severer remedy, which is the injection of a mixture of coal oil and carbolic acid. Add ten drops of carbolic acid to a tablespoonful of coal oil, and force a small quantity into each nostril. This will cure when all other remedies fail. Night and morning give roup pills (or powder) either in the food or by forcing down the throat. Add some, also, to the food of those that are well.

How to make roup pills is what most persons desire to know. The basis of all roup pills or powders is asafoetida. This is combined with tonics and cathartics. Here is the method, and by which a large quantity may be made at a small cost. Take one teaspoonful each of tincture of iron, red pepper, ginger, saffron, chlorate of potash, salt and powdered rhubarb; mix them intimately. After thoroughly mixing add three tablespoonfuls of hyposulphite of soda, and mix together well. Incorporate this with one ounce of asafoetida, working it together until the whole is completely mingled, occasionally softening it, whenever necessary, with castor oil. This can be made into pills, or when dry, into a powder. It is of the same composition as many of the roup pills which are sold at 50 cents a box.

There are many suggestions for making hens lay, but their virtues depend upon stimulating the fowls and supplying them with materials for producing eggs. Here is a recipe, which is a good one (Much better than the majority,) the cost of the ingredients of which is but very little. Take of bone meal, ground meat and parched wheat (ground), two pounds each; linseed meal, common salt, ground oyster shells and charcoal, one pound each; saffron, red pepper, ginger and hyposulphite of soda, one-quarter pound each. Have all the ingredients in a fine condition, mix them together thoroughly, and you will have about thirteen pounds of condition powder, at a cost of not less than five cents per pound, and which is not only egg food, but a preventative and cure for many diseases. Give a heaping tablespoonful once a day to every ten fowls, in the soft food.

As to lice. This is not a disease, but is not out of place here. To be rid of them provide a dust bath, dust the fowls with Persian insect powder, clean out the poultry houses and coops, rub the roosts with coal oil, and whitewash the buildings inside and out with hot whitewash to which carbolic acid has been added.

For scurvy legs, rub the legs two or three times, (once a week) with lard and sulphur, to which a few drops of carbolic acid have been added, or with a mixture of lard and

coal oil; but do not grease sitting hens in any manner, as it injures the eggs.

Iron in any shape is beneficial to fowls. Copperas is sulphate of iron, and if a little copperas is added to the drinking water, or ground fine and mixed with their food, the benefit will soon be seen in the reddened comb and healthy look. If an old iron pot is used in which to keep the drinking water, the gradual oxidation of the iron by the water will cause particles of oxide of iron to be given off, which will be taken up by the fowls when drinking. A handful of nails or old pieces of refuse iron, iron filings or even iron cinder if placed in the vessel containing the water, will more or less afford iron to the poultry. Iron is invigorating, stimulating, and assists in guarding the system from disease. Iron is in the blood of every living creature, and any deficiency thereof causes weakness or debility. The use of copperas is beneficial in another respect. It is a remedy for a great many diseases, is a good disinfectant, and a sure remedy against contagions of a certain character. Do not be afraid to use it. A tablespoonful of a solution of copperas in the drinking water for a dozen fowls is sufficient, and as it is cheap in price, the expense of its use is but a trifle.

Moulting is simply shedding old feathers. Feed liberally, giving both the egg food and tonic. Warmth is one of the best remedies for all diseases, especially roup. Pip, or a thickening of the membrane of the tongue near the tip impedes breathing and sometimes suffocates, especially chicks. Clip off the end with a pair of scissors, in an extreme case, and give the bird a good mouthful of butter or lard, to which a few drops of coal oil are added. Bowel diseases other than cholera may be treated in this manner. Use castor oil for constipation, and castor oil with a drop or two of laudanum for diarrhoea. Always give clean water, free from filth.

The Household.

Potatoes.—To serve with roast beef boil them and when done and peeled, warm them up in melted butter, sprinkle with chopped parsley, and serve in hot dish.

Rissoles.—To make rissoles take any kind of nice cold roast meat, chop fine, salt and spice it to taste. Roll a tablespoonful in very thin pastry crust and fry quickly in butter or lard.

Cocoanut Cake.—One cupful of butter, 1 of milk, 2 of sugar, 4 eggs, 3 cupfuls of flour, 1 cocoanut grated, the rind and juice of a lemon, 1 teaspoonful soda, 2 cream of tartar.

Corn Bread.—One egg, two cupfuls of milk, butter the size of a hickorynut, half a cupful of sugar, two cupfuls of Indian meal, 1 1/2 of flour, one teaspoonful of soda, two of cream of tartar, a little salt.

Chocolatina Ice Cream.—Take one-quarter of a pound of the chocolatina and boil it for three or four minutes in half a pint of milk. Now have a quart of the richest cream to which add the boiled chocolatina and half a pound of sugar; stir till the sugar is dissolved, then put it into the freezer and freeze in the usual way.

POTATOES IN THEIR JACKETS.

I must here throw myself into the great controversy of jackets or no jackets. Should potatoes be peeled before cooking, or should they be boiled in their jackets? I say most decidedly in their jackets, and will state my reasons: From 53 to 56 per cent. of the above-stated saline constituents of the potato is potash, and potash is an important constituent of the blood—so important in Norway, where scurvy once prevailed very seriously; it has been banished since the introduction of the potato, and according to Land and other good authorities, it is owing to the use of this vegetable by a people who formerly were insufficiently supplied with saline vegetable food. Potash salts are freely soluble in water, and I find that the water in which potatoes have been boiled contains potash, as may be proved by boiling it down to concentrate, then filtering and adding the usual potash test, platinum chloride. It is evident that the skin of the potato must resist this passage of the potash into the water, though it may not fully prevent it. The bursting of the skin only occurs at quite the latter stage of the cooking. The greatest practical authorities on the potato, Irishmen, appear to be unanimous. I do not remember to have seen a pre-peeled potato in Ireland. I find that I can at once detect, by the difference of flavor, whether a potato has been boiled without its jacket, and this difference is evidently saline.—Popular Science Monthly.