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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.

The farmer is king.

The soil is our greatest source of wealth.

There is no class of men on earth so independent as the agriculturist.

The wheat fields of India are to be enlarged as well as increased in numbers.

Plenty fills the farmers' storehouse, and, though the markets are inactive, the farmer has a good living.

The farmer who plows his land now will have the largest half of his spring labor completed before that season arrives.

Do not exhaust the soil by continual cropping, but rest your fields alternate years and thereby keep up their fertility.

As yet but few farmers have attained any success in raising buckwheat, and the impression prevails that it cannot be profitably grown in this climate.

Peas are the easiest crop grown; and make most excellent feed for hogs. Those, however, who undertake to raise hogs should sow wheat as well as peas, and mix when fattening hogs.

Never in the history of Montana has the farmer had a better show to get his fall labors completed, do his fall plowing, and make all the necessary preparations for winter.

Most persons agree that to grow small grains, such as rye, wheat and oats, in orchards is injurious, especially in young orchards. Timothy is said to be even worse, if left to grow to maturity.

J. F. Chamberlain, of Grass Range, this year produced a potato that weighed six pounds. It is nice and smooth and free from bumps, and is, we believe, the champion potato grown in Montana.

Wisconsin leads in the production of cranberries; Michigan comes next; from 150 to 200 bushels is grown to the acre. Why cannot our marshes be utilized? Certainly the industry will pay abundantly.

During the year 1883, the wine product of France was 36,029,182 hectolitres, one hectolitre being equal to 22 gallons. This shows an excess of more than 5,000,000 hectolitres over the average production of five years, 1875 to 1880, during which the phylloxera was making its ravages.

For large hanging baskets the Madelra vine is very satisfactory. It is best not to give it a very rich soil; its growth will not be so strong, but the leaves will be closer together and more attractive. Pinch it back mercilessly till the basket is covered with foliage. After that let a few vines grow, allowing some to droop, and others train up along the chains suspending the basket. Keep the glossy leaves clean, and we can assure you from our own experience that you will have a charming plant.

Cut your flowers, all of them, before they begin to fade. Adorn your rooms with them; put them on your tables; send bouquets to your friends who have no flowers, or exchange flowers with those who have. You will find that the more you will cut the more you will have.

The bottom lands along the Lower Musselshell are similar to that along the Hell Gate river below Frenchtown in Missoula county. The soil appears to be a loam deposit upon hardpan, and has sand enough in it that the water from the stream during the spring so saturates it that crops can be grown without artificial irrigating. It is noticed that the seasons in the Lower Musselshell are earlier, and that there is seldom any early frosts. The bottom lands of the Musselshell are confined to narrow strips along the river and are well grown with timber. In no part of the Territory is there so much land favorable for fruitgrowing, and we predict that the day is not far distant when the settlers there will give their attention to fruitraising.

The Scientific American gives the result of experiments which have been made in England as to the comparative value of good hay for stock. It is estimated that 100 pounds of hay are equal to 275 pounds of green Indian corn, 400 pounds of green clover, 442 pounds of rye straw, 300 pounds of wheat straw, 160 pounds of oat straw, 180 pounds of barley straw, 150 pounds of pea straw, 200 pounds of buckwheat straw, 400 pounds of dried cornstalks, 175 pounds of raw potatoes, 504 pounds of turnips, 300 pounds of carrots, 54 pounds of rye, 46 pounds of wheat, 59 pounds of oats, 45 pounds of mixed peas and beans, 64 pounds of buckwheat, 57 pounds of Indian corn, 68 pounds of acorns, 105 pounds of wheat bran, 167 pounds of wheat, pea, and oat chaff, 170 pounds of mixed rye and barley, 59 pounds of linseed, and 330 pounds of mangel-wurzel.

The American Agriculturist says: "The great point in keeping onions through the winter is to get them dry and keep them dry and cool. A damp, warm cellar is one of the worst places. If you do not want to use them until spring, a good place is to put them in a dry barn or loft, and cover them over with straw or hay a foot or more thick, and let them freeze and stay frozen until they thaw of their own accord. They should not be handled while frozen, unless you wish to use them immediately. We have kept onion sets by mixing them with dry malt sprouts, say not less than one bushel of sprouts to a bushel of sets. We placed a layer of sprouts two inches deep at the bottom of a large bin, and then a layer of sets four inches deep, and then two inches of sprouts, and so on until the bin was full, when we placed a foot or two of sprouts on top. The bin was in a hay loft where it was exposed to frost. In the spring the sets come out in the most perfect condition—none decayed and none sprouted. Coarse, dry bran, would answer the same purpose."

MONTANA FARMERS AS LAND-OWNERS.

The question is often asked, how much land should the Montana farmer seek to possess? To which we would reply, that much depends upon his purse; some, also, depends upon the particular branch of agriculture to which the farmer is devoting himself as to what he may actually need. But as a business proposition we would recommend that our farmers own all the land they are able to pay for. It is found to prove a good investment. It is only a question of a very few years when not only all our arable lands will be taken up, but the most of our table lands, fit only for pasture will be claimed and fenced. This being the case land is bound to increase very materially in value. It is lower now than it will ever be again, and it stands our farmers in hand to get all now that they expect to need. There are instances in the States where men own such large possessions that it is hard for them to make money enough out of them to pay the taxes; but there is no danger of such ever being the case in Montana. But how much land a man should own, how much he should farm, are very different things. We do not recommend large farms. It is best to curtail farm operations to the labor of a few men, until the market problem is fully solved. Yet it is well to own plenty of land. Every farmer should have enclosed, besides the necessary pastures and meadows, double the land he wants to cultivate, in order that he may crop it alternate years. By this method the

land is not exhausted. And since land is cheap it will be found by far the most economical means of keeping up the fertility of the land. As farmers are also stockgrowers on a small scale, they will find elbow room very convenient; and, since they can not have this permanently without owning the land, they should acquire titles to as much as they can. Now we are well aware that large farms are not thought to be conducive to the general welfare of the country, as it necessitates sparse settlements; but there is no question as to its being beneficial to the individual. And we had rather have 5,000 prosperous farmers in Montana having good bank accounts and broad acres, than double that number cramped up on small farms upon which they could scarcely make a living, and would therefore recommend farmers to possess all the land they can without getting in debt.

MONTANA HARD FIFE WHEAT.

Some time ago prediction was made in the columns of the HUSBANDMAN to the effect that the hard Fife wheat raised in this country would in a few years become a soft wheat. The grounds for this was based upon the fact that the color of the wheat raised here is not so red as the Minnesota wheat. Also that the White Toas grown here is of a lighter color and softer than the States-raised. The Montana Millers who have expressed themselves on the hard Fife wheat as far as has been ascertained do not agree in the belief that it will be any softer than that grown in Minnesota. They concur, however, in the opinion that the present crop of the Montana wheat is superior to the grain from which it was grown. As soon as a portion of the present crop is ground the question will be pretty well settled. If the hard Fife proves to be a good wheat for this climate it will in all probability take the place of fall wheat. Besides being the best wheat for the roller processes it is claimed that it ripens earlier than the other kinds of spring wheat raised here, which is indeed a great advantage in its favor. The only objection yet urged against it is that it shatters more easily than other wheat. This is suggested, may be overcome by harvesting while in the dough. We hope soon to give our readers the result of hard Fife grown and milled here this year.

THE JUDITH FOR WINTER WHEAT.

The fine crops grown this year along the north base of the Snowies prove conclusively that upon a large area of the Judith valley, good crops may be raised without irrigation. Sod land broke up in May and sown in oats and wheat as late as the 28th of that month, grew crops, the average yield of which was as heavy as those raised elsewhere, with irrigation. The soil appears to get sufficient moisture from the Snowy mountains to grow crops with perfect certainty. It is believed that this section is best adapted to growing winter wheat and several farmers are making a trial of it, having this fall sown the grain. Now that a flouring mill is being built there we may look for more rapid development, and we believe the Judith is destined to be the great winter wheatgrowing district of Montana.

WHO WANTS A MILLER.

GENTS:—I have been advised to write you regarding a good location for a miller. I have had thirty years experience in Glasgow, Scotland, and three years here. It there was good encouragement I would take a share and superintend the erection of one on the new system, and run it. Am married and have a family of five. I have a mill leased here but trade is very slow. I am sir, yours truly. NIEL MARSHALL. Monroe, Mich., October 24, 1884.

The Poultry Yard.

MONTANA is proving to be all we have claimed for it as a poultry producing country. Fowls are generally healthy and very prolific. It requires a warm house to be sure, but these are not difficulty or expensive.

There is no industry we are more pleased to see flourish than poultry growing. We want to see fowls as plenty in our markets as mutton and beef at all times in the year, and eggs within the reach of every home in the land; not only the producer but the poor villager who has not the facilities for growing his own supply.

The London Live Stock Journal states that no less than sixteen different species of worms have been found in domestic fowls, some mere parasites and others quite large. As a remedy it is suggested that all artificially prepared food should be cooked, as it is believed that it is by eating such that the fowls become infected.

Many of our people think poultry growing in Montana is not a success because prices remain quite high; but this is a mistake. There is an abundance of chicken and egg producers, but a very large percentage of them are consumed at home, and this will always be the case as long as sirlain stake retails in our markets at twenty-five cents per pound and it is well it is so, for a farmer cannot afford to pay that price for steak and sell full grown fowls for less than fifty cents each. It is better to keep the birds and so long as living is high poultry will be high too; and a farmer who engages in the industry will find it profitable if the product is used only for his own table.

Eggs bring much higher prices in winter than in summer, and the aim of poultry men should be to obtain a liberal supply of winter eggs. An exchange says early early hatched pullets, not much matter what breed, are the best winter egg producers; but they must have warm quarters and warm feed, carefully varied every few days so as to stimulate their appetites. Fowls are great meat eaters. In the summer they satisfy their desire for meat by eating worms, etc., but in winter they have no such resource, and so they should have meat scraps, bones, etc., furnished them. In fact everything which will tend toward increasing the production of eggs should be supplied the hens, in liberal quantities.

We are proud of what has been accomplished in Montana, in the way of producing eggs and poultry during the past nine years that we have been conducting this department. In early days we often met good practical farmers who declared that poultry were an expense rather than a profit; that a hen would eat her head off a half a dozen times a year, and many other discouraging assertions. But we maintained that there must be something wrong; that properly handled poultry could be made the most profitable thing on the farm, and by persistently keeping the matter before our readers—the most practical information to be had in regard to feeding, the best breed, and other matters pertaining to the business, we are proud to say that it now ranks well up with other farm industries. The farmers of the Territory are all well stocked with fowls, and the farmers' table is well supplied with chickens and eggs. Nine years ago these commodities were a luxury but they are not considered so now to the farmer, since they find it better and cheaper to grow them for home use than to market them and buy beef.

HOGS FOR MONTANA FARMERS.

In casting about us for relief for the Montana farmer from the present crisis of low prices and inactive markets, we at once see that the greatest relief can be had through the production of pork. There should be no stagnation in trade, no inactivity of farm products, so long as we find the farm commodity of other countries that can be produced here, being consumed in our midst. Montana is using large quantities of bacon, hams, and lard every year that is shipped from the east, that, if produced here, would consume double the present product of our Territory. But some farmers argue that it takes the cream of the soil to produce hogs. So it does. They also claim that hogs are always produced in Montana at a loss. But we cannot see why such is necessarily the case. We do not produce corn to be sure; yet we can get as much fat-producing material from one acre of land here as can be had from an acre in the States, and at as small a cost of labor. Forty bushels of corn is a good yield per acre in the States, and more fields yield less than there are that go over that, while in Montana we do not consider forty bushels of small grain a large crop by any means; and the average of our Territory is fully up to that of the best corn producing State. And, since small grain is just as valuable for making pork as corn Montana ought to be able to compete. Corn is an expensive crop to raise and this will nearly make up the difference in the price of labor between the States and our Territory. The Montana farmer, to get the best results should, of course, used chopped feed, wheat, barley, and peas. Swine here

are not subjected to the diseases that harass the States' farmer, though the severe cold weather in winter will make it necessary to provide swine houses. But with all the disadvantages of providing houses, chopped feed, etc., our surplus grain can be marketed at good figures in this way, and we are anxious to see our farmers undertake this method of disposing of it.

WHY DO EGGS SPOIL?

We find lining the shell a thick skin, which, when kept in a healthy condition by the albumen of the egg, is impervious to air, but if the egg remain too long in one position, the yolk being heavier than the albumen, gradually sinks through it, and having none of the qualities requisite for keeping the skin lubricated and healthy, the skin soon becomes dry and impervious to air, which penetrates through the yolk, causing the mass to rot. Therefore, the true plan is to keep the yolk in a central position. By doing this the egg can be preserved for a long time. My plan for accomplishing this is to take a keg or barrel and pack the eggs on their sides, end to end, laying a tier first around next to the staves, and so continue until a layer is filled; so on until the barrel is full. Use oats for packing; jar them down as much as is required to keep them firmly in their places; head up the barrel ready for the market. By rolling the barrel about a quarter round every few days the yolk of the egg will be kept as required. By making chalk marks across the head of the barrel at right angles across each other, you will have a guide for rolling the barrels as required. When eggs are packed in large quantities for market I think this plan will be found convenient and safe.—American Farmer.

The Household.

HOW TO BE PRETTY.

A tablespoonful of sulphur taken every other morning for a week, then omitted three mornings and taken again, will clear the complexion in a couple of months, but will probably make the black specks more numerous for a week or two. A mixture of powdered brimstone or sulphur in diluted glycerine, rubbed on at night, in connection with the other treatment, will soon cause them to disappear. Wash off carefully in the morning with soap and water in which there is a little ammonia. After this, if the face seems oily, wash it at night with spirits of camphor, reduced with half as much glycerine and a few drops of ammonia. In the morning bathe the face as before with a little ammonia in it, and after wiping it carefully, sponge it over with camphor and water, and in a short time the fairness of your skin will delight yourself and surprise your friends.—Lilly Langtry.

Lemon Pie.—Take one pint of water, dissolve one-quarter of an ounce tartaric acid in the water, sugar to taste, and flavor with lemon; add two beaten eggs and two tablespoonfuls of cornstarch; put the whole in a tin and set in a kettle of boiling water; stir until it thickens. Can be baked with two crusts or one, with a meringue on top.

Light Biscuits.—When setting the bread to raise at night, put in one quart extra of flour. In the morning take the dough over the bread and put in one egg, one-half cup of sugar, and one heaping tablespoonful of lard; mix all together and let raise; when light, mould into biscuits and let raise again; then bake in rather a quick oven.

Sauce for Puddings.—Take a piece of butter the size of an egg, one small cup of white sugar, two well beaten eggs; beat all together; stir in gently one tablespoonful of flour; pour over this two cups of boiling water; set on the stove and let boil a few minutes; flavor with vanilla.

Buns.—Lemon buns are made of one-quarter of a pound of butter, half a pound of sugar, one pound of flour, four eggs, half a teacupful of sweet milk, two teaspoonfuls of baking powder; add lemon extract to your taste; currants, also, if you choose. Bake in a moderate oven.

Fricassee Oysters.—Two quarts of oysters four large tablespoonfuls of butter, a tablespoonful of flour, salt, a dash of Cayenne and the yolks of three eggs. Put two spoonfuls of the butter into a frying pan, and let brown without burning; add the seasoning and the drained oysters. When the oysters begin to curl, stir in the flour made smooth in the remainder of the butter. Let bubble up, add the beaten yolks, and take at once from the fire. Garnish, if you please, with sliced lemon.