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# 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.

There is no season of the year when the farmer feels his independence more than in winter.

The complaint in the spring about poor vegetables is oftener due to their being kept too warm than to their being kept too cold.

A THERMOMETER for the root house will only cost fifty cents and no farmer can properly temper the air for his vegetables without one.

The winds may shriek and moan without, and drifting frost and snow fill the air, yet the farmer whose store-houses are filled with plenty is contented and happy.

KEEP YOUR vegetables in a dark place and never allow the temperature to rise above forty degrees or sink below thirty-five degrees if you want to have them nice and crisp all the winter long.

If you don't believe there is happiness in country life visit the home of some of Montana's pioneer farmers and partake of a Christmas dinner with them, and if you are not convinced we will give it up.

The first wheat raised in the new world, was sown by the Spaniards on the Island of Isabella, in January, 1494, and on March 30 the ears were gathered. The foundation of the wheat harvest of Mexico, is said to have been three or four grains carefully cultivated in 1530, and preserved by a slave of Cortes. The first crop of Quito, was raised by a Franciscan monk, in front of the convent. Garcilazo de la Vega, affirms that in Peru, up to 1658, wheaten bread had not been sold in Casco.

The farmer is very apt to regard his bins of grain, root-house stores of vegetables, his nice porkers, and his fine flock of chickens, ducks, geese, and turkeys, his daily gathering of eggs, his nice butter, milk, rich cream, and such other articles as he produces, as the necessities of life. But one-half of the world, yes two-thirds or even all of it, not engaged in husbandry look upon the majority of these things as luxuries. The farmer who grumbles at such a lot in life cannot appreciate a good living. How many thousands of villagers are there all over the country who would gladly exchange with him? Farmers, we admit, are often short of money; yet the majority of them have plenty that will bring money and all who have half the energy and thrift necessary to make a living in a village or city, has a home well supplied with comforts and lives on the fat of the land.

### THE BEST FARM LOCATION.

What location is best for a farm in Montana? Is a question which we believe has not been fully determined. It seems natural with persons selecting locations on the benches to prefer to cultivate the land that slopes towards the south, but this desire is probably as much from a preference for the sunshine as to a preference from any other

cause. Observations show that as much depends upon the kind of soil as upon its location. Sandy land which lies where it has a full benefit of the sun will not produce crops without plenty of irrigation; but with frequent waterings cereals and vegetables will grow more rapid and mature earlier than elsewhere. Most of our soil is of this nature. There are, however, some districts where there is considerable clay in the soil. It is hard to plow when wet, holds moisture, produces very good crops; but it is slower, and therefore not extra land for any crop except meadow. Where there is a scarcity of water for irrigation, bench land sloping to the north and northwest is preferable. Our native grasses grow thickest and to a greater length in such localities than upon the benches sloping to the southward. The high land wheat farms of Gallatin county which slope toward the north and northwest produce the best winter wheat that is grown without irrigation. The grain does not ripen quite as early as that grown on other lands, but is heavier and the yield per acre is larger. For gardening we prefer land sloping toward the sun, provided the locality is not subject to early frosts. For fruit-growing west and northwest slopes are best. The best proof of this is that our wild fruit grows on the north and west slopes. Orchards planted on south slopes have winter-killed worse than those protected from the forenoon sun by mountains or groves of timber.

### HARD SCOTCH FIFE WHEAT.

The discrimination in the price by St. Paul and Chicago and more eastern markets in favor of this article against all others, and especially the fine large plump-grained soft wheat of Oregon and Washington Territory, one year ago and the almost total abandonment of the use of the Montana article at the same time by even our own people, set our farmers to inquiring into the merits of the wheat from which the flour was being made, that was driving their products from our own markets, and was creating such a preference for itself in the markets of the east. The examination of the hard wheat showed it to be a very small inferior looking berry—nothing to compare in beauty to the White Toss and Russian varieties in use; yet it was hard and flinty and made splendid flour. A few car-loads were accordingly shipped and sown and now we hear it announced by the local papers of different sections where it was grown that Scotch Fife wheat is the wheat for Montana. But we are not entirely satisfied with the experiment. Sown on fall-plowed land it came forth, grew, and ripened early, and some claimed it yielded more than other varieties, while others hold that it yielded much less per acre, shattered badly in handling, besides, that our system of irrigating would in a few years make it a soft wheat, as the grain grown here was more plump and round, possessed of a more watery substance than the Dakota product. Which of these statements to believe we are not prepared to say. As yet there has been no test made of the milling qualities of the hard wheat grown in our Territory. Some crops have been ground but they were mixed with other varieties and consequently were no test. We are inclined to favor the Fife wheat—do not believe it will become soft by Montana culture, and believe that its superiority in quality will be a stand off for any lack in yield, and would counsel our farmers to continue in its production. But we are not prepared to say that it is the wheat for Montana. We do not consider that enough is yet known to decide so important a question. The soft wheats grown in our Territory this year ripened well, and our mills are turning out a splendid quality of flour, and it is regaining its former popularity. Yet for all this we recognize the fact that Scotch Fife wheat will make a little the best flours of any yet grown, and as Montana wants to be up in quality as well as quantity it is necessary to keep up the experiment. We feel confident that a grain that will grow upon the dry hills of Dakota will succeed equally as well here. Possibly we may have to be content with a lighter yield than we are used to from the varieties now in use. But should it prove to be a superior flouring wheat it will be the thing for the Montana farmer to grow.

### GROWING TOMATOES.

Unless farmers have well regulated hot-houses for starting tomato plants, or can procure well-advanced plants readily from some gardener who grows them in his green-

house, we believe the best policy is to grow them from the seed. Mr. J. W. Tinsley, one of our most extensive and successful gardeners, grows tomatoes from the seed altogether. His mode of procedure is to plant them as soon as the ground thaws sufficiently to admit of it. He digs trenches about fifteen inches deep and three feet apart. Fills the trenches with half-rotted manure to the depth of about ten inches and covers with five or six inches of rich, mellow loam soil. He then plants the seeds and covers with straw so as to protect the earth from frosts and cold. The plants come forth and grow rapidly. By giving them sunshine, and being careful to cover in the evenings and stormy days, the plants will have an early start. The manure underneath them serves to warm the soil and assist the germination of the seeds and growth of the plants. The past season was quite unfavorable for tomato-growing, and Mr. Tinsley, while many others made a total failure, raised in this manner a large quantity of this vegetable. This procedure gave them such an early start that they were ripening three weeks before the tomatoes grown in any other manner. Mr. Tinsley thinks that his plan is much better than to start plants in a hot-bed and transplant them. He plants seeds from plants of his own raising, and is very careful to select from the best and ripest vegetable he can find. He is another of those farmers who contend that better results can be had by growing vegetables from seeds grown in Montana than from those furnished from any other climate. The same manner of planting is adopted by him in growing squash and melons, in which pursuit he has had admirably good success.

### HOW LONG WILL OUR SOIL LAST?

This is a question that suggested itself to us nineteen years ago when we first commenced to study the possibilities of Montana as an agricultural country. In those primitive days of husbandry in our Territory, farming was looked upon and in fact was, a matter of secondary importance, and but few thought otherwise than that it would be short-lived. The writer remembers once in those days writing a chronicle of ten years hence, in which it was represented that the bench land farms, through continuous irrigation, had moved down on the low valley lands, and their owners had gone down to possess them; and hence, trouble had arisen in regard to their ownership. Fifteen years ago, in conversation with a friend in the east in regard to the future of our Territory we were forced to confess, that though our native soil was unsurpassed for richness, save possibly by that of the valley of the Nile, that continuous cropping would exhaust it and that we could see no economical means of fertilizing it when once exhausted, or of keeping up its original fertility; for, unlike the States, the growth of clover or of crops of weeds to plow under and enrich, it did not seem practical, and unlike the Nile, the valleys did not overflow and thus become enriched by nature. Agriculture was in its infancy then and we knew little of the possibilities of the soil we were cultivating. But the lapse of fifteen years enables us to speak more intelligently of the subject. We find the field today yielding from thirty to forty bushels of grain that did not yield over that amount eighteen years ago, and there has been no commercial fertilizer used. The only means used to prevent their deteriorating has been the resting of them occasionally. And we are now confident that the fertility of our soil may be perpetuated indefinitely, if only our farmers will adopt the plan of cropping their fields alternate years. In many instances land may be improved by this treatment. In connection with this it is well to irrigate thoroughly. Winter or fall irrigation seems to be the most valuable. It appears that though our lands are not flooded by overflows as in the region of the Nile, the irrigation necessary to produce a crop goes a great ways towards keeping up the fertility. And by summer fallowing and winter irrigation the work is made complete. And we can assure our readers that if this mode of husbandry prevails, it will be many long years before our valleys become poor and exhausted like the hills of New England or other portions of the old-settled States. Instead of being without any means of fertilization as we supposed fifteen years ago, we have a method which, for cheapness and utility, excel anything employed in the Atlantic States. All that is necessary is for our farmers to own double the amount of land they wish to cultivate and cultivate it

alternate years, and twenty years hence we will find the fields which were broken eighteen years ago, just as fertile as now, and we can see no reason why they should ever wear out. And as to their washing away, our fears were groundless. The flooding of the land carries off some soil, but it brings on some also, so the loss is not so great; and it is safe to say that by judicious farming the majority of our lands will last a thousand years. Some will not regard the matter and will crop their land for all it is worth. These, of course, will exhaust it sooner or later; but the intelligent, reading farmer, will leave to his children as rich a heritage in soil as he found in these mountain wilds when he turned the pioneer furrow.

## The Poultry Yard.

NEVER keep more than fifty chickens in one room.

ALWAYS separate the diseased fowls from the remainder of the flock.

A WEEK'S good care of fowls will begin to show in the increase of eggs.

HUNDREDS of farmers praise the HUSBANDMAN for its poultry department.

If you will follow the precepts of this department you cannot fail in the poultry business.

It does not require much time to attend to poultry, but the work requires to be done with great regularity.

The old saying, "What is worth doing, is worth doing well," is as true in poultry growing as in anything else.

If your neighbor is not making a success with his fowls show him the HUSBANDMAN, and induce him to subscribe for it.

If the fowls refuse to wallow in the ash-box heap the ashes up in a nice cone shape and they will take pleasure in tearing it down.

FORCED feeding, such as hot soft feed and peeps, makes hens old at four years; but they should be fattened for the market before they arrive at this age.

### CARE OF POULTRY.

Farmers who keep fowls are too apt to regard the innumerable articles they see on this subject as entirely theoretical and without practical utility. But they are wrong. The success in this industry depends entirely upon the management and care exercised. The all important question just now is how to make the hens lay in cold weather. This is easy enough. In the first place you must have a good poultry house. It should have two apartments: one very light that the sun may shine in, and the other dark and warm enough that water will not freeze in the coldest weather. This may be had by making it about one half in the ground. This done see that you have none but young hens except the few faithful old biddies you wish to keep through for sitters. Be sure all are free from vermin and scaly legs, then feed and water regularly and properly, and eggs will be the result. Wheat should be the staple, but vegetables, soft feed—chopped, hay, and in fact every variety of food obtainable, should be employed. It is also necessary to supply plenty of clear water a dust bath, bone, ash or lime gravel. The soft feed should be given once a day and should be warm, and about one teaspoonful of cayenne pepper every two or three days to the dozen fowls should be mixed in. You may also feed chopped hay soaked in warm water; outside cabbage leaves or cabbages; turnips; rutabagas—thrown in whole or chopped fine—raw meat and the endless variety of articles, help. This is no theory. We know a flock of fowls within less than a Sabbath day's journey of White Sulphur Springs that have been laying since this treatment began—soon after the moult-ing season was over. The recent cold snap of 40° below zero had no effect upon them, and we have yet to learn of a single case where this care has been exercised, that proved a failure.

### POULTRY FOR THE SMALL FARMER.

Of all the auxiliary branches of farming there is none that will pay the small farmer better than growing poultry. It is far less laborious than the production of pork or the carrying of grain to market, and equally as remunerative. It is better to sell eggs at fifteen cents a dozen and chickens at twenty

cents each, than to sell grain at 50 or 60 cents or 75 cents per hundred. The business would be rather too small for a farmer with a thousand acres of grain land to depend upon exclusively, yet carried along with growing swine, feeding cattle, growing horses, etc., it will pay well and the farmer who cultivates less than 100, can find nothing to which he can devote himself that will prove more profitable. It need not be the sole occupation, yet it may be made the leading one. Like dairying, it is very confining, though the work is not so hard. It is profitable in connection with butter-making, as the curd from the sour milk makes an excellent food for fowls. A glance over the field will convince any one that things have not equalized themselves. When we remarked five years ago that butter at 50, 60, and 75 cents per pound, was out of proportion, since cows are worth \$35 per head, the people saw it at once, and it occurs to us now that things are equally as much out of proportion now, that grain is so low, while poultry and eggs, despite the competition of the States, remain at the old figures. These prices though are not out of proportion when compared with the retail cost of beef or other articles of living; but it is the grain that is too low. If the surplus grain was fed to poultry that commodity would bear a better price and our people would eat more birds and eggs and less beef. This would not injure the country, as the surplus beef would find a market in Chicago. Why not try this scheme? Let our farmers with one accord give more attention to their poultry yard. It will give them some relief, and should poultry, in the course of years fall below a profitable figure, something else may then suggest itself. But for immediate relief give attention to the poultry yard.

## The Household.

No MONTANA farmer with a well stored larder can complain of a poor table if the Household department of the HUSBANDMAN is within reach of his wife.

Clara's Cookies.—A cupful each of thick cream and sugar, one beaten egg, scant teaspoonful of soda, a half teaspoonful each of salt and cinnamon, flour to mix just so as to roll out. Bake quickly.

Ham Cake.—A capital way of disposing of the remains of a ham and making an excellent dish for breakfast is: Take one pound and a half of ham, fat and lean together; pound it or pass it through a sausage machine; boil a large slice of bread in half a pint of milk, and beat it and the ham well together, and add an egg beaten up. Put the whole into a mould, and bake a rich brown.

Carrot Soup.—Cut up some carrots very fine, put into a pot with either a small piece of raw beef or the bone remaining from a roast leg of mutton, two or three onions, one turnip, pepper and salt. Boil for three hours, and then put through a colander or sieve. Make this the day before it is wanted, and rewarm. Potato soup is excellent made in the same way, only substituting potatoes for the carrots and adding one carrot.

Pudding Sauce.—A delicious sauce for plain rice pudding is made by stewing some apples and grapes until perfectly soft, then rub them through a sieve, sweeten, put a lump of butter in, and if too thin stir in a little corn starch.

Cream Pie.—A cream pie made after this rule is an improvement upon the old-time so-called pie: Make a rich custard; if possible, use cream, if not, use rich milk and some cream with it; bake this in a puff paste; while it is baking whip a coffee-cup full of thick, sweet cream till it is as light as it can be, and when the pie is taken from the oven put the whipped cream on top.

Beef Fritters.—Beef fritters are nice for breakfast; chop pieces of steak or cold roast beef very fine. Make a batter of milk, flour, and an egg and mix the meat with it. Put a lump of butter into a sauce pan, let it melt then drop the batter into it from a large spoon. Fry until brown; season with butter and salt and a little parsley.