

VERMONT FARMER.

AN AGRICULTURAL AND FAMILY NEWSPAPER FOR THE RURALISTS OF THE GREEN MOUNTAIN STATE.

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THE FORTY-ACRE FARM.

I'm thinking, wife, of neighbor Jones, that man of stalwart arm,
He lives in peace and plenty on a forty-acre farm;
While mine are all around us, with hands and hearts a-sore,
Who own two hundred acres, and still are waiting more.

His is a pretty little farm, a pretty little house;
He has a lot of good things, and quiet as a mouse;
His children play around the door, their father's life is
No strain, no care, no worry, no toilsome life.

Looking at me and my wife as I'm sitting here,
No words are in the corn field, no thistles in the oats;
The horses show good keeping by their fine and glossy coats.

Learn all the wisdom of the meadow, 'neath the beech-
-tree shade,
Learn all the gentle manners of the gentle milking maid.

Within the fields, on Saturday, he leaves no crated grain
To be gathered on the morrow for fear of coming rain.
He keeps the Sabbath holy, his children learn his ways,
And plenty fills his barn and bin after the harvest days.

He never has a law suit to take him to the town
For the very simple reason—there are no line fence
-downs.

The bar-room in the village does not have for him a
-charm,
I can always find my neighbor on his forty-acre farm.

His acres are so very few he plows them very deep,
'Tis his own hands that turn the soil, 'tis his own hands
-that reap.

He has a place for everything, and things are in their
-place,
The smallest smile upon his fields, contentment on his face.

May we not learn a lesson, wife, from prudent neighbor
-Jones,
And not—'for what we have not got,—give vent to sighs
-and moans?

The rich are always happy, nor free from life's
-alarms,
But blest are they who live content, though small may be
-their farms.

Correspondence.

CROPS & C. IN HARDWICK.

To the Editor of the Vermont Farmer:

The season of vegetation having nearly passed away, a word respecting the crops—the results of the year,—may not be without interest. It has been a season of excessive heat and moisture, highly favorable to vegetable growth. The hay crop was very heavy, much above the average, but some of it has been harvested in a damaged condition. Corn was of large growth and late, but owing to the absence of early frosts it has ripened well, and may be regarded as fully an average in quantity and quality. Wheat and oats were damaged to some extent by rust and had harvest weather. Late-sown oats are generally poor and light. Potatoes rusted early, and are reported as rotting badly in some localities; a small crop of inferior quality is anticipated. Fruit, consisting principally of apples, are few and small,—almost a failure. Hardwick is somewhat noted as a dairy town, being one of the best in this section of the State. The butter crop this season is large, probably not excelled by any previous year, and mostly remains yet in the hands of the farmers. Many are getting anxious, however, and desire to sell, but are loath to accept present prices. This town presents a fine field for the butter dealer who wishes to invest money in a really fine article at reasonable prices. But little cheese is made, and that only for home use. Grass-fed beef is quite abundant, the best selling at 7 and 8 cents per pound.

Hardwick, Oct. 8.

The Dairy.

STANDARD OF AYRSHIRE COWS.

The following are the points which the Royal Agricultural Association of Ayrshire has established as the standard of Ayrshire cows: Head short; forehead wide; nose fine between the muzzle and the eye; muzzle moderately large; eyes full and lively; horns widely set on, inclining upwards, and curving slightly inwards; neck long and straight from the head to the top of the shoulders, free from loose skin in the under side, fine at its junction with the head, and the muscles symmetrically enlarging towards the shoulders; shoulders thin at the top; brisket light; the whole forequarter thin in front, and gradually increasing in depth and width backwards; back short and straight; pipe well defined, especially at the shoulders; short ribs arched; the body deep at the flanks, and the milk veins well developed; pelvis long, broad, and straight; hip bone wide apart, and not much overlaid with fat; thighs deep and broad; tail long and slender, and set on a level with the back; udder capacious, and extending well forward; hinder part broad and firmly attached to the body; the sole or under surface nearly level; the teats from two to two and a half inches in length, equal in thickness; and hanging perpendicularly; their distance apart at the sides should be equal to about one-third the length of the udder, and across to about one-half of the breadth; skin soft and elastic, and covered with soft, close and woolly hair; the colors preferred are brown, or brown and white, the colors being distinctly defined; weight of animals, when fattened, about forty imperial stones, (560 lbs.) sisking the official.

WASHING BUTTER.

M. J. Roberts, of the Iowa Agricultural College, in answer to a query on this subject says: "In answer to the negative, I ask what is the use of mixing water with your butter, when you admit that it must all be worked out? Any butter-maker knows that if you salt your butter and let it stand from twelve to twenty-four hours, the buttermilk or water will separate itself, when worked the second time. When my butter is churned, I let off the buttermilk and press it together gently, getting out what milk is lying loosely in it. I then work in the salt, using care not to work it too much. I then take it up in the bowl, and set it in a cool place till evening, or the next morning, when I consider the salt dissolved, and the butter ready for the second working. This must not be done by pounding and crushing, but gently breaking apart and pressing together until the moisture resulting has the appearance of brine. If you want for immediate use I make it up in pats or rolls; if not, I pack it in clean, sweet jars, filled with a inch of the top; then dampen a clean cloth and lay over the butter, and fill up with salt to exclude the air. In this way I have never failed to keep butter in a cool, dry cellar. One-half ounce salt to the pound will do, but I try to salt to taste; at least use a little more."

I like the Blanchard churn as well as any of the patents I have seen. There is no difficulty in keeping it sweet and clean, but I do not believe there is any better way of making butter than the old fashioned dash churn. You only have the backbone to work it.

The milk producers in the region about New York have at last become thoroughly aroused to a sense of the manner in which they are defrauded by the middlemen who furnish the lactated fluid—or what passes for it—to the city consumers, and are taking measures to protect themselves by organizing producers' associations which will deliver the milk directly to the consumers. It is said that New York pays \$12,000,000 annually for milk, while the dairymen receive only \$3,000,000,—the greater part of the profit being absorbed by the middlemen, who do an immense amount of adulteration,—and the producers are going to see if they cannot get a little larger share of the just profits of the business. The consumers, who are, if possible, even more interested in the correction of the present system, by which they are paying large sums of money for chalk and wa-

ter, of course welcome the new movement, in the hope of securing better milk, and the prospect of a considerable improvement, if not a genuine reform, of the business is quite encouraging.

PROFITABLENESS OF THE CHEESE FACTORY.

The prosperity of the agricultural districts, wherever this business has been introduced, is universally known and acknowledged. One of the many evidences of its profitable-ness to the patrons, or stockholders, will be found in the following statement from Mr. W. L. Cooley, of the Spring Brooks, Oakland County, Michigan, Cheese Factory, giving the operations of that factory during the year 1871:

Number lbs. milk received,	1,182,512
Number lbs. cheese made,	115,000
Total receipts from sale of cheese,	\$14,700.11
Expenses of manufacturing,	\$2,245.00
Expenses of marketing,	106.14
Expenses of superintending,	102.05
Expenses current,	22.25
Interest on factory,	21.00
Total expenses,	\$2,501.44
Net profit,	\$12,198.67

Stock Raising.

A TROTTER WONDER.

We saw the three-year-old Lambert filly, belonging to George Hammond, trot last week, and must say we never saw anything like her. Her grand sire, (old Ethan Allen), in his best days, did not even strain, striding handsome way of reducing time to its lowest minimum, than this filly. If old Hyslick can show a three-year-old filly that can beat her for beauty or speed, we would like to see her trot. She made a full mile on Mr. Hammond's half mile track in 2:46 1-2, without a skip or break, and apparently with great ease. It was the opinion of good judges who saw her, that she could have shortened the time materially. It must be remembered that this filly has been broken this season, and consequently has but little training.—*Middlebury Register.*

QUALITY OF MEATS, AND IMPROVEMENT OF STOCK.

Owing to the marked individuality which man exhibits in the selection of his food, and to the intimate relationship subsisting between food and the organism it nourishes, it is impossible to arrange the alimental substances in the strict order of their nutritive values. You can bring a horse to the water, but you cannot compel him to drink it; you can swallow any kind of food you please, but you cannot force your stomach to digest it. It is therefore vain to talk of a certain kind of food as being more nutritious than another, when his stomach tells him unmistakably that it is poisonous, and refuses to digest it. There are persons who relish and readily digest fat pork, and yet they cannot eat a single egg with impunity; others enjoy and easily assimilate eggs, but their stomachs cannot tolerate a particle of fat. Every day we see exemplified the truth of the proverb that "one man's meat is another man's poison."

The enormous and rapidly increasing demand for meat which characterizes the food markets of these days, has reacted in a remarkable manner upon the nature of the animals that supply it. Formerly the animals that furnished pork, mutton and beef, were allowed to attain the age of three years old and upwards before they were considered to be "ripe" for the butcher; but now sheep and pigs are perfectly matured at the early age of one year; and two-year-old oxen furnish a large quota of our roast beef. The so-called improvement of stock is simply the forcing of them into an unnatural degree of fatness at an early age; and this end is attained by doctored selection and crossing of breeds, by avoidance of cold, by diminishing as much as possible their muscular activity, and lastly, and chiefly, by over-feeding them with concentrated aliments.

Every one knows that a man so obese as to be unable to walk cannot be in a healthy state; yet many feeders of stock look upon the monstrous fat bulls and cows of fair prize celebrity as normal types of the bovine tribe. It requires but little argument to refute so fallacious a notion. No doubt it is desirable to encourage the breeding of those varieties of animals which exhibit the greatest disposition to fatten, and to arrive early at maturity; but the forcing of individual animals into an unnatural state of obesity, except for purely experimental purposes, is a practice which cannot be too strongly deprecated. If breeders contented themselves with handing over to the butcher their huge living blocks of fat, the matter would not, perhaps, be very serious, but unfortunately it is too often the practice to turn them to account as steers and dams. Were we to judge at a cattle show, we certainly should disqualify every extremely fat animal entered for competition amongst the breeding stock. Unless parents are healthy and vigorous, their progeny are almost certain to be unhealthy and weakly; and it is inconceivable that an extremely obese bull, and an unnaturally fat cow, could be the progenitors of healthy offspring. We should by all means improve our live stock; but we should be careful not to overdo the thing.

If we would have ponderous bulls and cows at our fat cattle exhibitions, let us condemn to speedy immolation those unhappy victims to a most abhorrent fashion; but in the name of common sense let us leave the perpetuation of the species to individuals as a normal state, whose muscles are not replaced by fat, whose hearts are not hypertrophied, and whose lungs are capable of effectively performing the function of respiration.

There is conclusive evidence to prove that one of the effects of the present mode of fattening beasts is disease of the internal organs of the animal; but it is by no means certain that the flesh of those diseased animals is unwholesome as food. The flesh of an over-fattened animal differs from that of a lean, or moderately fat one, in containing an exceedingly high proportion of fat; but it

is to be sure, but one by no means to be despised. It makes up by its immense numbers for its disinclination to appear. A horticultural friend who has just returned from a trip up the Hudson river, and who is well acquainted with the devastation caused by the red spider in greenhouse culture, tells us that many orchards in that reputable fruit region have the foliage half destroyed by this little pest, without any one seeming to give anything like the matter with the trees, except that they exhibit an unaccountable rustiness on the upper surface. We find that there are some of these insects ravaging the orchards of our own district, as our friends hands us some apple leaves on which are scores. They have to be examined with a good pocket lens in order to get a good impression of their activity and destructiveness. They appear larger than those we find in greenhouses, on roses, fuchsias, and other tender plants; but whether or not they are a different species from those or natives of the soil, or are introductions from some other parts, are questions which may, perhaps, interest the entomologist, but will hardly aid in the destruction of the foe. We suppose on large trees the labor would be too great to attempt any means for their eradication, but for young trees which are easily reached, it might be well worth while to try to keep them down. The popular recipe in garden books is to mix flour of sulphur in greasy water, and then syringe with it, of course keeping the mouth of the syringe near the surface of the water while drawing up the liquid, as the oily and sulphury water flows only on the top, and is drawn into the syringe only in that way. This greasy liquid causes the sulphur to adhere to the leaves, and it is said the red spider abandons these leaves in disgust.

Horticulture.

THE DUCHESS OF OLDENBURGH.

We see that this fine Russian apple took the lead at the late State Fair in Minnesota among those adapted to a severe Northern climate. It has not generally been regarded as an apple of high flavor, but specimens which grew upon two-year-old trees in our nursery the past season agreeably disappointed us in that respect, being really good as an eating apple. It is extremely productive, as well as an early bearer, and the fruit is large and handsome.

SWEET POTATOES IN VERMONT.

The Middlebury Register says: It has generally been supposed that sweet potatoes could not be successfully raised in this climate. Our agricultural editor has looked that theory into the mire, by raising several barrels of nice tubers as we have seen anywhere. We have tested them too and find them toothsome as well as comely.

The editor of the FARMER has raised sweet potatoes successfully, every season of the six during which he has lived upon the shore of Lake Memphremagog. Anybody can raise them who has a sandy soil and a southern exposure in which to plant them. The plant should be set about the first of June; in hills raised in a conical form to the height of a foot, putting a shovel full of well rotted manure in the center. Mr. Chapman and we have tried the experiment in Vermont because both of us have resided some time in the sweet potato growing regions, and knew that anywhere that corn will ripen the sweet potato will grow.

HOUSE PLANTS IN WINTER.

James Vick, of Rochester, often gives valuable information in his annual catalogue. In relation to profitable house plants for winter and how to keep them, he says: "The hyacinth and narcissus, the crocus and early tulips, are especially adapted to house culture. The Egyptian lily is a favorite for the house, and with a few geraniums, etc., will make a fine collection. All the lilies will grow well in the house, the longiflorum being the first to flower, the auratum next, and the lancifolium sorts last. The dicentra, or bleeding heart, is so excellent for winter blooming and keeps so long in flower that it is a favorite with us. It will please every one. The ivy and Madeira vine are fine climbers, and furnish abundance of delicate foliage. Many plants in the garden that have not become exhausted by overwatering may be taken up and potted before hard frosts, and in this way a collection can be secured at a very little cost or labor. The stock, tropaneum, dianthus, ageratum, cecilia scandens, are desirable for this purpose."

"Few plants can endure the high temperature and dry atmosphere of most of our living rooms. The temperature should be such as to allow them to grow above sixty-five in the day time and not above forty in the night. As much air and light as possible should be given, while the leaves should be sprinkled every morning. A spare room, or parlor, or extra bedroom, is better for plants than a living room. A bay window, connected with a warm room, especially if facing the south or east, makes an excellent place for keeping plants in winter. It should have glass doors on the inside, which can be closed a part of the time, especially when sweeping and dusting. The main thing in keeping house plants in health is to secure an even temperature, a moist atmosphere and freedom from dust. Sprinkle the leaves occasionally, and when they need water use it freely. If the ground dry, or appears, wash with muslin frequently, and occasionally with a little tobacco water, or a decoction of quassia chips. If the red spider comes, it shows the plants are in too dry an atmosphere. Bars a little sulphur under the plants, the fumes of which will kill the spider, and afterwards keep the stems and leaves well moistened. Occasionally, but not often, worms appear in the pots. This can be avoided in a great measure by careful potting. A little weak lime water is sometimes of benefit in such cases, also five drops of liquid ammonia to a gallon of water, though, perhaps, the better way is to pot, removing the earth carefully, so as not to injure the growth of the plant."

"While a good many plants can be obtained from the garden for potting for winter flowers, the bulbs must be the main reliance, and are unrivaled for house culture during the winter months. As nearly all can be grown in so many ways—in pots, or baskets of sand and moss, or in vessels of hot water—they are almost an endless source of interest and amusement in every stage of growth. With a little moss from the woods or swamps, a few quarts of sand, some pots, or a shallow box or two, and a few dozen crocuses, early tulips, hyacinths and narcissus, any one is prepared for a pleasant little winter garden."

RED SPIDER ON FRUIT TREES.

Among the insect enemies of the fruit-grower, it is singular that no one has referred much to this spider. It is a small enemy

of the herd of Duncan Buchanan, of Albany, and especially of his fine bull Gillespie, which took a premium last year at the state fair, and the first at the Orleans County, the same year. This year Mr. B. took first prizes on both bull and cow in this class; also a number of others on cows and heifers. No Devons were entered, and but one Hereford, we believe.

In the Short-horn class, Mr. Cleveland's noble herd was conspicuous by its absence, but those entered by Salmon Nye, of Coventry, Thos. Baker, of Barton, Messrs. Phillips, of Glover, J. B. Cook, of Greenboro, M. M. Kelsey, of Derby, and others, make up a show of the most creditable character.

Some very nice Jerseys and Jersey grades were shown, among which we note Salmon Nye's first premium cow, the Dr. Skimmers' heifer and calf, Mr. Markers' fine yearling bull, and a heifer and calf of Duncan Buchanan.

The "natives and grades" at this fair were remarkable for the absence of pure natives among them, and also for the proof that furnish of how rapidly our native stock is being graded up by the infusion of good blood. In a few years it will be almost impossible to find what was once known as a "native," since nearly all the bulls now in use have a blooded ancestry, at least on one side. The premiums on this stock were well distributed among the different exhibitors. In this class we find many of the best dairy cows offered for premiums, and winners thereof. The impression seems to prevail that for the dairy the grades of the so-called dairy breeds, Ayrshires, Dutch and Jerseys, are quite equal to the pure bloods.

Among the oxen and steers we noticed Mr. Hawkins, fine pair, spoken of in our recent account of his farm, the nice pair brought from Caledonia County by Mr. Ufford, a fine pair of Short-horn two-year-olds, giving six feet and weighing 2200, by D. J. Ware, of Irasburgh, fat oxen by Orrin Cutler, Mr. Nelson and J. G. Hall of Barton, and the Barton town team of ten yoke. Mr. Cleveland, of Brownston, M. Kennedy, Jr., of Troy, and L. L. Collier, of Derby, show good three-year-old steers, and the trained oxen of Master Ufford were extremely creditable to the skill and care of their young owner.

GRAINS AND SEEDS.

Fifty traces of magnificent corn adorned the walls, and the committee, though it had a difficult task, distributed the premiums with judicious discrimination, Moses Beadle, of Barton, getting the first on 12 rowed and John Paine, of Albany, on 8 rowed. There was but a moderate show of small grains. Mr. Baker had some nice wheat; so did Mr. Page, of Westmore, who got the first premium. Bradley showed a silver ball buckwheat, which he finds something extra, and J. C. Page some good rye. We ought not to have omitted the good traces of pop and sweet corn, Jesse Alden getting first on one and M. J. Tracy on the other.

We find that we have already over-run the space which can be given to the subject, and so must pass over the Floral Hall and Mechanical Department. They were both good and creditable to the exhibitors. Butter, cheese, honey and sugar were all abundant, and good. J. B. Cook took first on butter, Tracy of Brownston, on cheese, J. W. Howard of Irasburgh, on honey, Moody Conner, Irasburgh, G. E. Bryant, Brownston, and Jesse Alden, Grasburgh, first in the different grades of sugar, and A. W. Seavey on maple honey. A. M. Foster, of Cabot, according to the committee, had the best sugar, and we don't doubt it, for he is a sugar grower, and we don't doubt it, for he is a sugar grower, and we don't doubt it, for he is a sugar grower.

SWINE.

Pigs are "under the weather," at this time, "spelling" the sheep in that business. H. Cheney, of Westmore, had a good Chester boar, G. C. Clark, of Albany, a nice sow and pigs, as also had Dr. Kimball, of Coventry, with a boar pig; with which another b. p. by H. O. Whiteher, made up the bulk of the show in this line.

Horses generally come first in fair reports, but we are so little skilled in the horse business, uniformly getting cheated in a horse trade and showing our ignorance when we talk about them, that we shall have to have a special horse editor before we can make the FARMER a very weighty authority on this subject. Among the exhibitors who took premiums we may name Jack Kendall, of Newport, on farm and carriage horses, L. T. Peabody, and G. W. Pratt of the same town on mare, colt and stallion respectively; G. H. Walworth, of Coventry, on trotting stallion; W. G. Hawkins, of Barton, on matched carriage horses; Jos. Vance of Albany, on same and on a remarkable breeding mare and a number of colts; McClary, of Albany, Mosman, of Barton, Baldwin, Jenness and others of the same town, our friend Hayes, of Albany, on his nice filly that also took the second and ought to have had the first prize at the state fair, with others whom we will not attempt to name. Those who are judges say the horse show was extremely good and well divided among the different classes of animals.

THE OREGON COUNTY FAIR.

In our issue of the 4th inst. we gave a brief notice of this fair. This week we make fuller extracts from our notes, taken on Wednesday, the 2d, the whole of which day we profited spent in examining the stock and other things exhibited by the good people of one of Vermont's most prosperous, progressive and productive counties.

The largest herd was that of Thomas Baker, of Barton, embracing 13 head of Dutch, or "Holstein"; two Short-horns, and several nice grades. We have repeatedly described Mr. Baker's stock in our reports of fairs, and in special notices of his fine farm and its products. It is mainly from the old Jarvis importation, though he has judiciously added fresh blood of some of the later introductions from the same original source. The Jarvis stock is distinguished, even among the Dutch cattle in this country, by its great and uniform excellence as dairy stock. It is not so heavy as the large selected animals of the Massachusetts herds, the importers of which seem to have had in mind some notion of making the Dutch rivals to the Short-horns, and to have regarded size quite as much as dairy qualities. In adaptation to our climate this strain shows great natural fitness, or very perfect acclimation. They are good feeders; the steers make strong, intelligent and handy cattle; and both steers and cows fat up quickly, and make beef that is very acceptable to the butchers, if we may judge by the prices they are willing to pay for them. Mr. Baker always takes high premiums for his Dutch beef, and sells it to regular customers at a considerable advance over average prices.

Next in numbers and not inferior to the Dutch, was the Ayrshire stock on exhibition. We have before had occasion to speak highly

of the herd of Duncan Buchanan, of Albany, and especially of his fine bull Gillespie, which took a premium last year at the state fair, and the first at the Orleans County, the same year. This year Mr. B. took first prizes on both bull and cow in this class; also a number of others on cows and heifers. No Devons were entered, and but one Hereford, we believe.

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Ladies' Department.

We particularly desire contributions to this column upon all subjects interesting to our lady readers.

THE PHILOSOPHY OF FRYING.

Perfect frying is the perfection of cooking, but as soon as the fat is not sufficiently hot to create the burnt crust around the article fried, then the fat penetrates it and absolutely prevents cooking from taking place at all. If the fat is not boiling, bubbling hot, the process that takes place is not cooking, but simple drenching the food with a tepid fat, and rendering it totally indigestible. It makes no difference how hot the fat is made afterward, the mischief is done the moment the fat penetrates inside. All perfectly fried food has a thin, crisp, brown outside crust, (which has in itself a pleasant, relishing taste), and is perfectly free from even the suspicion of fat inside, except what was intentionally put there by the cook. All housekeepers know that to fry well their fat should be hot. But they do not attend to it half as scrupulously as they would if they understood the true philosophy of it. Bailing, bubbling hot fat cannot penetrate anything, and cooks to perfection; tepid fat penetrates everywhere, and does not cook at all, but actually prevents cooking. Any housekeeper who reads this, and chooses to profit by it, need never put any greasy, fried, half-cooked and indigestible food upon her table. The whole secret consists in having the fat boiling hot before the things are put in. There is one other condition which follows naturally from this first one, but which is almost invariably just sight of even by good cooks, and that is that the fat should entirely cover the article to be fried. The reason of this is, that the part not at once covered by the fat remains cool, cools off the fat near it, and then absorbs the tepid fat just the same as if it had never been hot. Frying-pans should be deep, well filled, and heated to the boiling point, and then it is easy to turn out fried food crisp, brown, and dry on the outside, and perfectly soft, moist and well cooked within. It is a peculiarity of the outside crust of things fried in boiling fat that the fat itself drips off from it as readily as water; hence, well fried articles are neither greasy in appearance nor very greasy in reality. Frying ought to be as easy as bailing.—*Christian Union.*

HOW TO PUT CHILDREN TO BED.

Not with a reproof for any of that day's sins of omission or commission. Take any time but bedtime for that. If you ever heard a little creature sighing or sobbing in its sleep, you could never do this. Seal their closing eyes with a kiss and a blessing. The time will come, all too soon, when they will lay their heads upon their pillows lacking both. Let them at least have this sweet memory of a happy childhood, of which no future sorrow or trouble can rob them. Give them their rosy youth. Nor need this involve will license. The judicious parent will not so mistake my meaning. If you have ever met the man or woman whose eyes have suddenly filled when a little child has crept trustingly to its mother's breast, you may have seen one in whose childhood's home dignity and severity stood where love and pity should have been. Too much indulgence has ruined thousands of children; too much love, not one.—*Fanny Fern.*

BOILING POTATOES.

When they come to the table smoking hot with their "jackets" on, all bursting with the floury inside, it is a sight to make a dyspeptic good natured, and never will fall to turn a sullen face into a wreathing smile.

Then let me say a few words about cooking this vegetable, and tell the way in which I have been the most successful.

To boil potatoes, let them lie in cold water six hours at least before boiling, (twelve hours for very old potatoes is not too long.) Then put them in a water a little salted, and let the water be kept at a moderate boil till they are done, which should be tested with a fork; then pour off the water and let them stand in the pot till they are dry. Great care should be taken not to let them boil a moment after they are done, as it will render them watery.

An excellent plan to make old potatoes newly is to turn them into a cloth and rapidly shake them about, or take them one at a time in a cloth and slightly press them.

The large potatoes should be put into the pot before the smaller ones, that they may be equally done. It requires from forty to fifty minutes to boil old potatoes. New ones will take half the time.

The baby happened once in a pretty little caprice to slap father's face instead of kissing him when he stooped down for his greeting. Papa laughed, mamma laughed, aunties laughed, and baby thought she had hit a happy idea. After that she would slap papa instead of kissing him. Papa was very content to feel the soft little waxy touch against his cheek. And it was very funny. It was also a nice little show for friends when they come in. Baby could at any time win a round of laughter and applause by visiting an expectant cheek with a blow for a kiss. She was such a sweet plaything! But there came a time when she ceased to be a plaything. What had only been arch and "cute" became downright rude. If the now mortified her parents by her brusque pet manners as a little girl, it was in doing precisely what they had taught her to do while she was a little baby.—*Illustrated Christian Weekly.*

CORNUCOPIA.

Take a crook-neck, hard-shelled Summer squash, one that is rough and warty. Lay it where it will ripen and dry for a month or two. Cut off the large end, leaving the crook-neck for the bottom. Scrape out the inside on a dry it a while longer, then paint it green or some bright color. Put on about three coats of paint, and varnish it, and you will have as pretty a cornucopia for a winter bouquet of dried flowers, as though it was made of something very nice.