VERMONT FARMER.

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Vermont Farmer

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Correspondence.

Articles that are brief, practical, and to the point, will receive the preference for this column. Ten lines of what you know is better than a column of what you guess.

For the VERMONT FARMER.

FARMS, FARMERS, AND FARMERS' BOYS.

The farm is, or should be, a source of profit to the farmer. That is a poor farm indeed that does not pay for good cultivation. Two things go badly together, poor farms and poor farmers. A good farmer may make a poor farm pay, while a poor farmer can rarely make any farm pay. That farm must be so rich that it needs no dressing, and so weedless as to need no hoeing, and the seed so self-vegetating as to plant and grow itself, without care, to be profitable to a poor farmer. But as profitable as good farms are to good farmers, there is frequently a cry heard, "*Farming don't pay!*" and one would think so to ride over the country and see how often a "shingle" is attached to a place on which is scrawled or painted, "This place for sale," or "This farm for sale." Often these farms appear as desirable, at least to the passer-by, as one could wish—rocky sometimes, certainly, but nevertheless one can rarely see why, with its good buildings, in good repair, pleasant location and surroundings, it should not be desirable as the farmer's pleasant home, and profitable for cultivation. There are certainly causes for this state of things, but the apparent cause is that "*Farming don't pay.*" There are some reasons why it does not pay which are worthy of notice.

First. A dissatisfaction at the farmer's plodding life, especially with farmers' boys. City life is often preferable to country life on a farm. "Tickling the earth with a hoe" in the spring, and then having to wait until autumn to see it "laugh with a harvest," seems altogether too long to wait for remuneration, and then not to know just what the crops are going to be and how well they will pay, is thought to be poorer encouragment than some place on a job team, or in a store or office, with the prospect of a present realization of thirty, forty, fifty or sixty dollars per month. But in this apparent superiority of advantage there is an increase of expense, both necessary and incidental, which is forgotten, as is also the terrible increase of exposure of moral manhood, which is to be thought of in the estimate of all advantage to be gained by the change. But alas! both are often forgotten, especially the latter, and the golden hues of the morning gild the sky of life's prospects, and the low hanging cloud is unnoticed. So there is a restlessness and a desire to be something besides a sun-browned, tough, healthy, sinewy farmer, and the boys want to pack right up and go to Boston, New York, or elsewhere, for a more remunerative business than farming—then the father is left alone, and "help is scarce," and he thinks he cannot afford to hire and pay as good wages as men want for other business, and so concludes to "sell out," with the plea that "*farming* don't pay." There is, however, one uncontrovertable fact apparent, to wit: if farming don't pay nothing pays, for man who "was formed of the dust of the ground" finds that the food for his sustenance comes from the same earthly source. And behind all other occupations stands the farmer—to feed all the rest, and his farm is beneath them for their support, and he who tills the soil is therefore the most independent of all men, for he can not only support himself and family, but all the world besides must come to his granaries, potato bins and stalls for food, and *beg for it*, too, if not easily obtained. No matter how close the times are or how "hard" money is, he and his can live, for he stands next to nature herself, and she rarely fails to yield enough at least for his support—for as "summer and winter cannot fail while the world stands," neither can "*seed time and harvest.*" But she does not yield without care and toil. He is a lazy man any way who expects to live without work, and he must starve or die in the poor-house, or dishonestly get his living by his cunning devices, who tries the experiment of living without work. Honest work is honorable, no matter if it does bronze the face, color the hands and soil the clothes, and no man should despise that sort of toil which comes so near nature that one can get his own living and cheat nobody in doing so, and then can, at an honest, fair price, help his neighbor, who honestly spends his time at other trades, *to live*. The plow, hoe and scythe are excellent antidotes of idleness, and a means of honest livelihood when rightly used.

It is, however, noticeable what a vast difference there is in different men on farms as well as in all other trades. One man will run a farm all out when another will take it and make it pay in spite of all the embarrassing circumstances in which he found it, and all by the use of that quality wrapt up in our yankee word *thrift*.

We have said a farm is, or should be, a source of profit. And now, although we have hinted at some of the ways, we wish to notice some of the things which will make it unprofitable, and which will never fail to do so, and the poor farm is not to blame for it either. We have in mind specially our New England farms, because even they, rocky and often bleak, are rewarders of intelligent toil. The first drawback to the success of the farm is the want of practical intelligence as applied to good management. The old country-man said of his apple trees, when he set them out:

"I rams 'em in,
Now thick, now thin;
For what care I
If they live or die!"

And as an orchard set out thus, and in its growth cared for accordingly, will not pay, but will be a scrawly affair, so will it be with the rest of the farm. And no man can farm successfully unless he does so intelligently, which implies both knowledge and carefulness. "Knowledge is power," says the adage, and it is power certainly on a farm. Brain work to plan the management of a farm is better than a great amount of hard work at a disadvantage—not that brain work certainly which would get rid of all other work, but which would make every thing result to the best advantage, and then the harder the work the more there is actually accomplished. Knowledge of mechanics, with study, has made horse rakes, mowers, reapers, and all such labor-saving machines, and the same sort of knowledge will help wonderfully in planning and executing so as to make the farm yield best to the hand of skilled labor. It is often true that when a boy has some mechanical genius he goes off to a machine shop, and he may perhaps do so for a while if he can be spared from the farm—not to leave the old homestead forever, but to be prepared to come back and *farm* to better advantage. So, again, a knowledge of chemistry is important, and farmers are waking up to the fact that the more they know of the chemistry of the soils and manures on their farms, and of the ingredients necessary to be added for certain crops, the better; and boys should train for farmers at school as much as for any of the professions. But now-a-days, if a boy goes away to school, the question is asked, "What profession will he choose?" as though study were incompatible with a farmer's occupation, and that because farming must be so far below education that if one studies much he must be something beside a farmer—a notch or two higher up. But the truth is, the farm is the highest place one can occupy, and the sooner it is an admitted fact the better, for then instead of leaving the farm for the city or something else, it will be felt that the farm is the Throne, and the hoe the Scepter, with which men rule the world.

Again, we notice that carefulness is essential to intelligent farming, which means carefulness of tools, and of time and means to prosecute the work. The farmer who leaves hoes, plows, horse rakes, mowing machines, carts, chains, axes and scythes just where he used them last, will want them sometime when he cannot find them, and when they are found they will be unfit for use and perhaps spoiled. It does require a little more care certainly to pick up tools, and clean all the dirt and water off the hoes and plows, hang the chains in their place—they having a place in particular and not everywhere in general—and put the scythes where they will not cut the first one who wishes to go near where they are—and have all things as snugly put away and in shape as a ship's cordage is when she is under a competent commander; but then one will not have to run round half the forenoon to find missing things when in a hurry, and get fretted and sweaty, and scold and feel worse than though he had done a hard day's work; but can keep calm and cool and collected, and save his brain and nerve power for practical use.

Another point worthy of notice is the importance of contentment. The farmer's song should be:

"I am contented, be it known,
By this my happy strain,
And many a man who wears a crown
Has tried to be in vain;
But should such chance to love his lot,
Pray what has he that I have not?"

One with such a song on his lips, and with a contented heart, can go patiently and intelligently to his daily labor, and plow his long furrows even with an ox team, and sow his seed and wait for the harvest, hoeing and weeding and keeping all things in a condition till he reaps the reward of his toil. And the boys should have the same spirit, and girls too, for that matter, and then there will be no desire to shift the toil from the well paying farm to some speculation or city job, but there will be a satisfaction in tilling the earth, and then see her smiling in her happiest moods with green grass and corn and waving grain, instead of sullenly scowling in shattered dejection among weeds and desolation.

Then let the farmer cultivate no more than he can and do it well. It is folly to do otherwise, to run all over two hundred acres of mowing for fifty tons of hay is not as advisable as to get the same from twenty-five acres, and it is not as intelligent either.

Let the farmer do all this and trust in God, giving himself and all to the work as a christian should "by prayer and supplication letting his requests be made known unto God," and thanking Him when the table is spread with the products of the field for His providence, and he will, with all these other things, be one of the happiest men alive. His farm will pay and his boys stay at home and be contented. CRUCIFER.

SANFORD CORN IN CHITTENDEN COUNTY.

Last fall O. S. Bliss was at my place, and saw a piece of Sanford corn that I had raised for fodder. It attracted his attention. He said at the time it was the best that he had ever seen. He noticed it in the *Country Gentlman*, and as I am having frequent inquiries in regard to it, I thought it best to let the readers of the VERMONT FARMER have the benefit of my experience in raising it.

I procured from Massachusetts one-half bushel; planted it with Ross Horse Planter; rows three feet nine inches apart; dropped five to six kernels at a drop every eleven inches. As it drops but one kernel at a time it spreads the hill to almost a continous drill at that distance in dropping. I hoed it with Ross Horse Hoe, the same as yellow corn; cut in September, bound, set in large stooks from six to eight feet in diameter at the base, and husked 70 bushels of good, sound ears of corn. The fodder was not weighed, but estimated from six to eight tons to the acre of the best corn fodder that I ever saw; the stooks were very large and notwithstanding the continual wet weather through the fall, it did not mould or even color in the stook or barn, but came out bright and sweet. All kinds of stock like it, and will leave good hay for it. I fed without cutting and there was the least refuse of stalks of any corn fodder that I have fed.

On rich ground twelve quarts of seed is sufficient for an acre. It will grow ten feet high, and completely cover the ground with its foliage. The longest ear that I measured was fifteen inches. When green it is equal to the best grades of sweet corn for eating.

F. B. HATHAWAY, M. D.

Milton, March 14, 1873.

Notes and Queries.

Cow drying up.

——"We have a good cow, nine years old, which has always been an excellent cow for milk and butter. She appears to be doing well in all other respects, and to be perfectly healthy, but has been drying up until she does not give a teacupfull of milk. She is to calve in August. Can you give me any information as to what is the cause of her drying up?" URSULA C. BOWKER.

Sheep fat, but giving no Milk for their Lambs.

——"I have several sheep which have dropped their lambs and are in good flesh and doing well, but have no milk. They appear to have large udders. What ails them? URSULA C. BOWKER.

Barnston, P. Q., April 15."

Barometer.

——"I wish to inquire if you have had any experience with any barometer, and if so what? Do you know whether Woodruff's Mercurial Barometer is manufactured at Peterboro, N. H., or not? Please answer in the FARMER. H. C."

The Dairy.

For the VERMONT FARMER.

LIGHT WANTED.

Will Mr. Douglass, or some other butter-wise man, answer a few inquiries from one who is interested?

We have, this season, a dairy of 34 cows, and we are talking of trying some of the modern improvements for setting milk, cooling it artificially, if we can only find out what is the best method. Mr. Douglass's plan seems to meet all the exigencies, as far as cooling the milk is concerned, but it seems to me that it must be more work to handle the milk than in the Jewett pan, and I cannot see wherein it is any better, and the cost, I should judge, would be about the same. Perhaps Mr. Douglass could enlighten me on that point.

We have running water from a never-failing spring that is always cold in summer, rarely going as high as fifty-five degrees, and I have tried it when it was forty-four by thermometer in the summer. Now this water is colder than milk should be kept, and how can we regulate it so as to have the milk of the right temperature? About half of the season for butter making the milk must be warmed instead of cooled. Mr. Douglass suggests that warm water conveyed into the vats would be préferable to heating the air, and it seems to me that must be true, if we could, by any means, keep the water of the right temperature. Would it injure the butter to put in water that is quite hot and let it cool off? It would, of course, have the same effect as scalding the milk, and I have seen that recommended often, and I have also seen it suggested that it injures the grain of the butter, to scald the milk. Which is right?

I notice in Mr. Douglass's article that he speaks of letting the milk stand till thick before skimming. Is that his usual method? Many insist that the milk should never be allowed to get thick before skimming, but when we cannot cool the milk artificially, we have no choice in the matter; in very hot weather, the milk will get thick, as every dairy-woman knows to her sorrow.

When the thermometer is up among the nineties, and it is almost matyrdom to have a fire at all, then if, as is often the case, a cool spell has preceded it, there will come three messes of milk to be skimmed and pans washed; to be sure there will come a morning afterward when there will be none to skim, but that will be when the air is fresh and cool, and the work would not be so burdensome as when we have to do it. But the plan of cooling the milk, and deep setting obviates these inconveniences, and is a perfect godsend to farmers' wives, in these times of scarcity of kitchen help and high wages, for poor services. I have known one dairyman failing to get help for his wife in the house, to hire an extra man for out door work and help in the house himself. The improved method of setting the milk would have been a saving to him that summer.

Mr. Douglass states that he uses the barrel churn, but I must confess that I do not know what kind he means, for I never saw any thing like what he describes. We use a large dash churn, and churn by dog power. This power is much in use in this immediate vicinity, and is much liked by the men, as it saves their time.

The butter comes very quick this time of year, but after our cows come out to grass, the cream is much longer coming. What causes the difference?

When there are white specks in the buttermilk I strain them out with a common wire sieve, and I have stirred it to butter, so that I know it is dried cream and not sour milk as some affirm; it makes good shortening, but is not as rich as cream that has not been churned. LAURA B. BOYCE.

☞"If you don't like it, bring it back." That is the way all agents of the Blanchard Churn show their confidence in its merits. They are never brought back.

The bottom has fallen out of a Knoxville (Tenn.) man's well, disclosing an apparently boundless cavern.

Horticulture.

For the VERMONT FARMER.

THE JOURNAL OF INGLESIDE, NO 8.

BY HORTENSIUS.

Grimes' Golden Pippin.

Having fruited this variety two years, I am prepared to join in its praise. It is not a new apple, since it originated in West Virginia about ninety years ago, and has been grown to considerable extent in Ohio for about fifty years, and in various places west of the Mississippi for twenty or twenty-five years, yet it has but recently been brought to general notice. In the few years that it has been before the public it has attained great popularity, and probably no variety is more sought for in the Western nurseries at the present time.

The tree is thrifty and a handsome grower, proving quite hardy, and seeming to succeed everywhere. It produces abundant, annual crops. The fruit is of medium size, lemon yellow, covered with minute brown dots. The flesh is yellow, crisp, rich, with a brisk, sub-acid flavor. It is a good keeper, and in this section its season will probably continue till March and April, perhaps later, since they are reported to have been kept with good care till June. Were this fruit of larger size, it would seem that nothing would be lacking to render it of the highest value for market purposes, though being rather tender in flesh, and of such color as shows bruises, it would require careful handling. But let us try it widely both in the valley and on the hills.

The Minister Apple.

Received from Wm. H. Bailey, Esq., of Plattsburgh, by whom it is very highly esteemed. It originated in Massachusetts, and was first shown to the elder Manning who brought it to notice and recommended it, by a minister, the Rev. Dr. Spring, of Newburyport, whence its name. The fruit bears much resemblance to that of the Benoni. It is large, irregular, oblong-conical, ribbed. Skin very distinctly splashed and striped with red on a greenish yellow ground. Stalk an inch long, slender, curved. Calyx small, closed, in a plaited basin. Flesh yellowish, moderately rich, with a mild, sub-acid and agreeable flavor. Season, mid-winter. A productive and showy fruit.

American Golden Russet.

What a delicious morsel we have here. Where can we find anything to surpass this pretty little apple with its tender and juicy flesh and mild, rich flavor? It is preeminently a fancy dessert fruit, and for this use holds much the same rank among winter apples as does the Early Joe among summer sorts. It is too small to become very popular, or to be a profitable sort to raise for market; but whoever plants one or two trees of it will provide for his family a source of much satisfaction. It is very productive, but unfortunately the surface of the fruit is subject to black spots of fungus, which often render it of little value.

The Belmont Apple.

Thus far no fruit succeeds better at Ingleside than this popular Ohio apple. The trees are very vigorous in growth, perfectly healthy, and remarkably productive. In consequence of its bearing so heavily the fruit is not uniform in size, and many small and imperfect specimens are produced. But I gather a large yield, varying in size from medium to large, and of such beauty and excellence that I rank the Belmont with the Swaar as a table fruit.

The color is clear, waxen yellow, often with a bright vermilion cheek, and thinly scattered with irregular, carmine dots. The flesh is tender, crisp, juicy, with a mild, subacid, fine flavor. Season, February.

This variety does not seem to endure in the colder sections, and I cannot recommend it for extensive planting here. It is not sufficiently known to command a ready sale, and does not handle well, but it is really a delicious dessert fruit, and valuable as an amateur sort.

The Burlington Pippin.

Here is a winter Fameuse for the hills of Vermont. Some forty years ago, when our growing city of Burlington was but a country village, the late Charles Adams, Esq., occupied a large property lying about the present high school building and known in those days as the Town Farm. The tree to which this apple has been traced back stood on this estate, and being well known among the fruit men of that day and place, was from this circumstance called the Town apple. Long ago the old apple tree died, or was destroyed by the changes going on around it; but Judge Smalley and Dr. Hitchcock had each previously taken scions from it and grafted them in young trees on their own grounds. Shortly before the death of A. J. Downing, Judge Smalley brought the apple to his notice, and he, taking considerable interest in it, proposed naming it the Smalley Pippin. The Judge, however, in replying declined the honor, as not his due, since he had merely aided in common with others in bringing the fruit into wider notice, and suggested that it might very properly be called the Burlington Pippin. This was just before the terrible disaster on the Hudson in which Mr. Downing lost his life, and nothing more was written about the apple. The new name proposed by Judge Smalley stuck to the fruit, however.

For this history I am indebted to Mr. A. Taylor, nurseryman, of Burlington, who, finding the apple held in good esteem there when he came into the place sixteen years ago, has propagated and disseminated it to some extent. Whether the tree on Mr. Adams' place was the original seedling tree or only a graft brought from some other section, no one can now tell. The close resemblance this variety bears to the class of apples represented by the Fameuse, St. Lawrence, &c., suggests that it may have a common origin with those. If so, its seed or scion may have been brought from France by the early missionaries to Canada. The fact that Burlington in its early day was in the closest communication with the valley of the St. Lawrence, would seem to render it highly probable that it came from that direction either as seed or scion.

The tree is believed to be as hardy as that of the Fameuse. It bears its fruit from terminal buds; so it does not over bear, but, rather, yields every year a moderate crop of uniformly good character. The fruit is large, highly colored with red on a light yellow ground. Its quality and flavor very strongly suggest the Fameuse, but it is perhaps richer than that variety. And its season is a month later than that of the Fameuse, in December and January.

The fact that it is a winter apple of great beauty and of undoubted hardiness commends it to the attention of those who can only succeed with the Red Astrachan, Fameuse, &c.

The Goodale Pear.

I had admired the vigorous and symmetrical growth of my specimen tree of this new variety, but I was not prepared, from anything I had heard of it, to find on it fruit of such excellence as I gathered from it last fall. The fruit was large, pyriform, brownish-red; flesh very fine-grained, sweet, juicy, melting and perfumed. Season, October. I should judge it to be an early and abundant bearer. Few sorts, I dare say, give more promise for orchard planting in this region than the Goodale, and since it is believed to be one of the hardiest of pears, having originated in Maine from seed of the McLaughlin, it should be included in the lists of those who are planting selections of the hardier pears in the northern and eastern parts of the state.

Bee Keeping.

BEE CULTURE.

A paper read before the Farmers' Meeting of the Board of Agriculture, &c., at Brandon, March 5, by J. E. Crane, Esq., of Bridport.

Few portions of our country, I believe, are more inviting to the apiarian than our own State. Early in April the alders that grow so profusely along most of our streams furnish a fine supply of pollen. A little later the various varieties of willows, the soft maple and elms, furnish some honey, and a great profusion of pollen, so essential to the early production of bread. These are followed by the beautiful pendant blossoms of the sugar maple, the dandelion and strawberry, on which our industrious insects find employment in collecting both honey and bread. As these pass by, the currant and gooseberry, with the fruit tree blossoms, furnish the bees oftentimes a real harvest. A week or ten days later and the red raspberry, the white and red clover open their treasures, which are eagerly sought by the bees. Usually, as the clover dries up, the linden or basswood opens its waxen flowers and furnishes a better supply of honey from ten to fifteen days than we may expect at any other time during the season. Indeed, so valuable is this tree for honey that it ought not to be cut down until it has measured its years of usefulness. After linden blossoms fail the bees busy themselves on mullions and thistles and ragwort, the vine blossoms, the second crop of red clover and buckwheat. As the frosts of autumn nip these, the golden rod and the various varieties of the wild asters, with their rich masses of bloom, gladden field and forest, and the hum of industry is still heard.

These are a few of the most important of the honey producing plants in our State, and it is very interesting to notice how the wants of the bees are met from early spring till late in autumn. Of these plants, fruit trees, red raspberry, clover and basswood furnish most of the honey in the section in which I reside.

I will not attempt to estimate the amount of honey that is annually produced and wasted for lack of honey-gatherers to secure it. I know it to be immense. I shall in this paper rather attempt to show how it may be secured, and thus furnish employment to a large number of persons who may not have the necessary strength or capital for other occupations. And now for the question. How may this large amount of honey that is now largely going to waste be secured? I answer: It may be secured by energetic, wide awake, intelligent bee keepers in numbers sufficient that there shall be at least one in every school district in our State. Of course such will use movable comb hives, the honey extractor, Italian bees, &c.

I will now give very briefly my mode of management, and if it shall assist others in this fascinating pursuit I shall feel that my labor has not been in vain. In the section in which I reside the "honey harvest" commences usually soon after the white clover commences to blossom, or about the middle of June, and closes with the basswood blossoms, from July 15th to August 1st. During this time in ordinary seasons honey is very abundant. Now if every hive is full of bees and brood at the beginning of the harvest, it is almost sure to give large returns in honey or young swarms, or both; but if any stocks are very weak at this time they will give little or no profit and perhaps not store even enough for winter. That I may get every hive filled with bees and brood by the commencement of harvest, I commence with the first warm days of spring feeding in shallow boxes rye meal or unbolted wheat flour, which the bees will carry to their hives in large quantities until they can get pollen from natural sources. At this time, also, I endeavor to go over all my hives, carefully lifting the frames from each one, and noting in a book the amount of honey, bees and brood that each one contains. Guessing will not answer here, I must know. If in early spring a hive contains a plenty of bees, with the proper amount of brood and sufficient honey to last until the flowers furnish a supply, it will need but little farther attention before June. But where many stocks are kept together some will be found to be weak in numbers, or will lack sufficient stores, or they may contain a worthless queen or be altogether queenless. If the queen is defective I prefer to unite at once with some colony that has a good queen. When a colony only lacks food I exchange comb with some hive that can spare it as well as not, or resort to feeding. I am most troubled by a deficiency of bees, and how to increase them rapidly that all of my hives may be full of them by the time of the commencement of the honey harvest is the great question with me through April, May and early June. During April and May I am careful to keep the hives as close as possible, that all the heat generated may be retained, and thus assist brood-rearing. I also feed a little liquid sweet every other evening to stimulate them in their attempts to rear young bees. As the spring advances, a judicious exchange of combs is very desirable. To illustrate: I open a hive that contains a swarm that covers four combs with bees, and taking out a comb from the outside of the bees, and then dividing the cluster of bees in the middle I insert the empty comb. If this change is made at the right time the queen will very soon fill it with eggs and brooding proceed faster than it otherwise would. But if the colony is not strong enough for this, I take the empty comb and give it to a strong colony, taking therefrom a comb of mature brood just ready to hatch and place it in the weak stock, and in a few days the population will be largely increased. This interchange of combs may be continued as long as may be necessary to bring about the desired result.

Before the harvest commences the bee keeper should decide whether he will increase his stocks or take all the profits in surplus honey. If he desires to increase his stock it can be done most satisfactorily by making artificial swarms. There are many ways of doing this, but I prefer the following method: A few days before the natural swarms appear deprive a few hives of their queens, which may be used in making new colonies. Eight or nine days later these queenless hives will contain a large number of sealed queen cells. Now take the combs from as many hives as you desire new swarms, shaking one half the bees from the combs with the queen at the entrance of the hive, then place the combs and remaining bees in a new hive, setting at a little distance from the old one. The old bees will all leave it in a day or two if the weather is pleasant and return to their old hive, making it strong enough. The young bees that are hatching very fast from the brood in the new hive will in a few days make it sufficiently populous. Twenty-four hours after placing the combs in the new hive insert a sealed queen cell into the center of the brood of each, and they will need but little further attention. Skill, experience and judgment are essential in all matters pertaining to bees, and especially so in making artificial swarms. If the bee keeper desires surplus honey instead of an increase of stocks a very different course must be pursued. In this case all natural swarming must be discouraged and few or no artificial colonies made; for it is evident that if a stock of bees cast a swarm its strength is divided, and the laborers that gather the honey to fill the new hive and feed its brood, had they remained at home could have stored as much surplus in boxes as it takes to fill the new hive and feed its young bees. Besides, much valuable time is lost in preparing to swarm. How then can this swarming impulse be controlled? I have little faith in patent non-swarming hives about which we hear so much. I believe the hive is yet to be invented, if indeed it ever will be, from which swarms will not at times issue unless the bee keeper interferes to prevent it, for swarming is one of the strongest instincts of the honey bee when everything is favorable. There are many things, however, that seem to discourage swarming, which when combined quite effectually prevent it, but not always. To discourage swarming as much as possible the brood chamber should be rather large, that the queen may find ample room for ovipositing. It should have arrangements for ample ventilation in hot weather. The hive should also be painted white, or stand in the shade, which I prefer, and be so arranged that a large number of boxes can be placed very close to the brood before any preparation has been made for swarming.

Or if you prefer liquid honey, add as many more combs as the hive contains, and use the extractor. Bees are not as apt to swarm where a large number of colonies are collected together as where there are but few hives kept. Where all these conditions are complied with I believe very few swarms will issue; still in good years there will be some swarms that seem to prefer the excitement of swarming to quiet industry. Such in due time will start queen cells and rear young queens, that they may be in readiness for that event.

I now prefer to go over my apiary about once a week during the swarming season, carefully lifting the combs from each hive, that I may certainly know their intentions. If I find a colony that has the swarming fever I at once take from it a large portion or all their brood combs and replace with empty combs or frames. Finding their own domicile robbed of its treasures they seem content to give up the idea of emigration and commence with renewed industry, repairing their loss and storing surplus honey. The combs taken from such hives can be used to strengthen weak colonies or make new ones, or may be returned to the same swarm after their swarming impulse is subdued. This method, so far as I have tried it, has proved very satisfactory.

As fast as boxes are filled and capped they should be removed, and replaced by new or empty ones if the harvest will warrant it, and as soon as the harvest fails all should be removed, as the combs become soiled by the bees if they remain very long in the hive after being filled. And just here I want to say a few words about boxes. For market they should be made with glass sides and ends, with top and bottom of wood, and of a size that when filled will weigh about four pounds. I make mine $6\frac{1}{4}$ inches long by $4\frac{1}{4}$ inches wide and $5\frac{1}{2}$ inches high outside. Two nice white pieces of comb should be attached to the top before the box is nailed together, to induce the bees to commence and guide them in building straight combs lengthwise of the box. Such combs being the most suitable size for the table. When ready to ship to market these boxes should be made tidy in appearance by removing all propolis, and if the glass side of a box is badly soiled it should be removed and replaced by a clean one. Cases should be made with open sides, that the quality of the honey may be seen at a glance, and large enough to hold twelve boxes. In these carefully pack the boxes, three in width and four in length, and on one end mark the net weight, with the owner's initial letters. October and November are the best months to ship to market.

After the honey harvest is past and all the boxes removed, the bee keeper should again go over his hives to see that all have an abundance of honey for winter. If any hive is found that is lacking in food it should at once be supplied, or else the stock must be broken up later in the season and united with some other colony. If there is a deficiency of bees in any hive they must be supplied with brood from hives that can spare it, or else they must be stimulated by feeding to rear young bees, or two or more such united. Also at this inspection the age of every queen should be noticed. If any queen is found that is three years of age or nearly, it should be destroyed and replaced by a young queen. A queen three years of age may winter well, but is apt to fail early the next spring, which is very injurious to the prosperity of the colony. I prefer after the harvest to destroy all old queens over two years of age, and give the colony a young one instead. If a hive contains a young fertile queen, an abundance of young bees hatched the last of the summer, and plenty of honey, it possesses the most essential requisites for successful wintering. Comb two or three years old is preferable to new comb, as it is warmer.

I suppose more bees are lost through wintering than from all other causes combined. An old bee keeper told me he had kept bees for forty years or more, but he knew no more about wintering bees than when he first began, and I fear this is true of the majority of bee keepers, for the more they do for their bees the greater the loss. "Extremes meet," and a little knowledge is said to be a dangerous thing. These proverbs are most emphatically true in bee keeping. Too much warmth in winter will affect a swarm of bees in much the same manner as too great cold. Yet the lowest temperature that we ever experience will not injure a good swarm of bees in a common board hive if they have enough food and air, and the combs are kept dry, and no draft of air through the hive allowed. One morning in January the thermometer indicated a temperature below zero. I then opened a hive on its summer stand and placed the thermometer in the center of a medium sized swarm, when the mercury gradually rose to eighty degrees, while the combs were quite dry and free from frost.

Now how can this condition be secured, viz., enough air for respiration and dry combs, without a draft of air through the hive? I have heretofore wintered my bees almost wholly in the cellar, but now prefer to winter out of doors on their summer stands, as they seem to come forward earlier in the spring, and the hives become full of bees by the time clover is in bloom. As soon as the ground freezes, or a little before, I remove the honey board from the top of the brood chamber and place over the combs an old woolen cloth or old carpeting, or if these are not at hand I use cotton cloth. Over this I pack chaff or sawdust with a little ventilation above the chaff. This packing permits all the moisture to escape, while it retains the heat. Where hives are shallow it is desirable to lay over the combs a few cobs or sticks before the packing is put on, that the bees may pass over the combs as they love to cluster close to the warm woolen and sawdust. Only one hole should be left open from the brood chamber for the bees to fly out in warm weather, and it need not be large. Care should be taken that this entrance does not get filled by dead bees or other litter from the hive, as the bees finding themselves imprisoned would worry themselves to death. This mode of wintering bees has given me perfect satisfaction.

I have not mentioned the moth worm, about which most persons who keep bees seem to be much troubled. Those who keep bees as I have indicated in this paper will almost forget that this worm ever does much harm except to combs outside of hives. These combs in warm weather should be looked over often and the worms destroyed, or else submitted to the fumes of burning sulphur.

Perhaps some one will expect me to say something with regard to the profits of the apiary. The profits will depend very much upon the skill, experience, and tact of the apiarian, as well as the season and section in which he resides. I have yet to learn of one person who has cared for his bees intelligently and has given up the business because it does not pay.

In conclusion I would say that I have tried very briefly to give the outlines of bee culture as practiced by myself, and I believe largely by many other successful apiarians throughout this country, without entering into particulars, as it would require a volume to do so.

The best time to apply manure as a top-dressing for grass is probably early in the spring. But I have been astonished to find how rapidly the manure works down among the grass (or how soon the grass works up into the manure) and disappears, no matter when applied. Some farmers hesitate to top-dress their grass land for fear it may give the grass a rank taste. If the manure is evenly spread and thoroughly harrowed there is no difficulty of this kind. Sheep and cows will eat the top-dressed grass in preference to that in the same field where no manure has been applied. —*Joseph Harris.*

Ladies' Department.

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

For the VERMONT FARMER.

MUSIC.

We all love music whether vocal or instrumental. There is something in it that stirs our inmost souls. Thankful, indeed, ought those to be who have been blessed with musical talents. But I want to ask if the farmer loves music less than the merchant, lawyer or doctor? You are justly indignant at such a question, and yet how seldom do we see the farmer's home adorned with an organ or piano. Oh! I hear some old fogy say, "gals that play on the pianer aint good for anything to work." Think you that any energetic farmer's daughter would feel less inclined to work for being able to entertain her friends, and make home happy with music and song? I tell you any sensible girl would be all the more willing to work, and strive all the harder to please a father who had expended his hard earned money to afford amusement for his family, and who thought his daughters capable of something beside scrubbing and sweeping.

And another thing, why don't we see more books in our farmers' homes? Would not the money spent at the circus, races and other elevating (?) places of amusement be much better expended in purchasing a few good books? while the pleasure derived from them would be more lasting and beneficial.

BARBARA BAFTON.

RECIPES FOR THE FARMER.

Oatmeal mush.

Two quarts of sweet milk; one pint of oatmeal and one cup of raisins; salt to taste and cook slowly for twenty minutes; to be eaten with sirup or cream and sugar.

ARVILLE.

Cup Cake.

Two eggs; one cup of sugar; one-half cup butter; one-half cup cream; one-half cup sour milk; soda and cinnamon.

Cream Cake.

One and one-half cup sugar; three eggs; one teacup thick cream; one teaspoon soda; one-half nutmeg; salt.

Ginger Cake.

One egg; one cup molasses; one-half cup butter; one-half cup cream; one-half cup sour milk; one teaspoonful ginger; one teaspoonful soda.

Ginger Snaps.

One-fourth pound each of butter, lard and brown sugar; one pint of molasses; one cup of sour milk; two tablespoonfuls of ginger; two teaspoons soda.

Dover Cake.

Two eggs beat with one cup of sugar, one half cup of butter and same of milk beat in it, two cups of flour, with one teaspoonful of soda and one teaspoonful cream tartar sifted in it. Stir all well together and flavor with nutmeg.

Grape Jelly.

Take ripe, juicy grapes; pick them from the stems, put them into a large earthen pan, and mash them with the back of a wooden ladle, or a potato beetle; put them into a kettle without any water, and cover them closely, and let them boil 15 minutes, stirring occasionally from the bottom; then squeeze through a jelly bag, and to each pint of the juice allow a pound of loaf sugar; dissolve the sugar in the grape juice; then put it over a quick fire, in a preserving kettle, and skim it twenty minutes. When it is clear, thick jelly, take it off put it warm into tumblers, and cover them with double tissue paper, cut to fit the inside.

MARRIAGE AND MENTAL GROWTH.

There is a period in the early life of every true woman, when moral and intellectual growth seems for a time to cease. The intellect, having appropriated aliment requisite to growth of the uncrowned feminine nature, feels the necessity of more intimate companionship with the masculine mind to start it on its second period of development. Here, at this point, some stand, for years, without making a step in advance. Others marry, and astonish, in a few brief years, by their sweet temper, their new beauty, their high accomplisments, and their noble womanhood, those whose blindness led them to suppose they were among the incurably heartless and frivolous.

RUINED BY A SILVER TEA-SET.

Said a young husband whose business speculations were unsuccessful:—"My wife's silver tea-set, the bridal gift of a rich uncle, doomed me to financial ruin. It involved a hundred unexpected expenses, which in trying to meet have made me the bankrupt I am." His experience is the experience of many others, who, less wise, do not know what is the goblin of the house, working its destruction. A sagacious father, of great wealth, exceedingly mortified his daughter by ordering it to be printed on her wedding cards, "No presents, except those adapted to an income of $1,000." Said he "You must not expect to begin life in the style I am able, by many years of labor to indulge; and I know of nothing which will tempt you to try more than the well-intentioned but pernicious gifts of young friends." Such advice is timely. If other parents will follow the same plan, many young men would be spared years of incessant toil and anxiety; they would not find themselves on the downward road, because their wives had worn all of their salary, or expended it on the appointments of the house. The fate of the poor man who found a linchpin, and felt himself obliged to make a carriage to fit it, is the fate of the husband who finds his bride in posession of gold and silver valuables, and no large income to support the owner's gold and silver style.

Pecuniary agencies have force
To stimulate to speed the female horse.