Sheep and Chickens.

Sheep are especially sensitive to the kind of soil from which they are to feed. Some are better adapted to uplands or hills, and others to lower grounds and richer pastures. Some are better adapted to produce good mutton, others to produce finer and larger fleeces of higher priced wool. The farmer's land and his markets for mutton and wool and the special attention he can give his flock, should determine for him the kind of sheep he should select for the beginning of a new flock. Almost any kind that can live on his farm and under his care, may pay expenses; but only the best breeds and those best adapted to his circumstances will afford the most profit, and these are the kinds he should purchase for a starter.

Sheep and chickens when once established on a farm, hold their place for a long time. The more necessity, therefore, for making good selections in the beginning. Each man should determine beforehand what he intends to try to do, and then make his choice of breed in acordance with his plans, and work toward the end in view. Sheep and chickens may seem side stock raising to farmers who raise corn and wheat by the hundreds of acres, but they often prove that the profits from these side stock raisings add much to the pin money of the farmer's wife, and to the ready cash of the farmer himself, and that the time and expense used in furnishing a small herd of good sheep or a flock of good chickens for his wife and family to care for, pay better than any other investments, in time or money, he has ever made on his farm. If the largest profit is to result, the best breeds must be selected and the best care must be used to accomplish what you have undertaken.

Select your sheep with care and judgment, and they will soon pay expenses.—Journal of Agriculture.

Cost of Raising Corn.

A few weeks ago, the Orange-Judd Farmer published an article showing that corn can be produced at 6 cents a bushel. Mr. G. W. Waters, in the Journal of Agriculture, says the estimates of that paper are "immeasurably low and wholly misleading so far as the cost of the three items of 'removing stalks, plowing, harrowing and planting' are concerned. For instance the estimates for 'removing stalks': In the first place it is not good farm practice to remove the stalks unless they are cut at the proper time for feed, in which case their removal would not come in as an item of cost in the preparation for the succeeding crop. But the estimate given—.03.1 cents per acre—would give a man and two-horse team about 31 cents a day for the work of cutting the stalks with a cutter or for raking and burning.

"Plowing, harrowing and planting are all three grouped and put at 54.9 cents per acre. Let us take each separately, and see how much time would be required for a man and team of two horses to do one acre. In plowing, two and a quarter acres a day is fully up to the average for a two-horse outfit, but make it two and a half acres. This makes two-fifths of a day per acre. In preparing ground for corn it should receive two harrowings. Fifteen acres a day is more than the average amount that may be gone over with a two-horse team; but say a team does that much and we have two-fifteenths of a day per acre. In planting, twelve acres a day is good work with a check-rower, hence one-twelfth of a day per acre would be required to plant. Add together two-fifths, two-fifteenths and one-twelfth and we have thirty-seven sixtieths of a day for 0.549, or 89 cents a day.

"Take the next item, cultivation. There is is a wider range as to amount of work done in this than in the preparation. The average amount should not be less than two harrowings and three plowings. Fourteen acres a day for harrowing, and seven acres a day for cultivation would give four-sevenths of a day per acre, which, at 0.559, would be 97 cents per day for man and team. According to the above estimates, the number of days actual time required to raise one acre of corn would be one hundred and thirty-one four hundred and twentieths, which, at the rate given by O. J. Farmer, would pay the farmer for one man and team just 86 cents a day, all told.

"The estimates for gathering and cribbing are about right; 2½ cents per bushel being the average price paid in Missouri."

Breeder's Gazette asks: Where are the good fat native cattle of the future to come from? This is a query which naturally arises at this time. Receipts of Westerns at the Chicago yards are heavily short of last season. Several reasons are advanced to account for this, but the one of greatest interest to the farmers of the corn States is the fact that thousands of range-raised cattle which in previous years would have gone direct to the dressed beef trade have been sidetracked somewhere between the great grazing grounds and the Chicago yards, and instead of going to the block this fall have been secured by eager buyers for feeding purposes. Never in the history of the cattle trade has the transfer of stock from Western grass to the corn cribs of the central valleys assumed such startling proportions.

Drying Vegetables in California.

drying vegetables in california.

A San Francisco paper, referring to new and improved processes for drying vegetables in that State, says:

"Vegetables, like potatoes and carrots, are poured into the hopper of the cutting machine, where rotating knife blades cut them into slices a quarter of an inch thick. After being sliced the tubers are slightly sulphured in a wooden chamber. Here great discrimination must be used. If they are sulphured too much the potatoes will taste of the fumes; if too little they will not contain enough antiseptic property, and bacteria attracted by the starch will develop. A little sulphuring is absolutely necessary to preserve the color of the vegetables to some extent, and to prevent decay. The next transition of the fruit is to the evaporator, a sort of small Ferris wheel, consisting of a brick oven with glass windows. This is revolved close to hot pipes for a few hours. When this stage is passed the potatoes resemble dry chips, and it takes six or seven pounds of the fresh to make one pound of the dried. Onions are so pungent that bacteria do not take kindly to them. They are, therefore, only slightly sulphured before drying. The drying process shrivels them so much that it takes twenty parts of fresh onions to make one of the dried. The sight of the tears of the employes whose eyes are smarting from the fumes of the onions under preparation is almost pathetic. Carrots dry in the ratio of one part of dried to nine parts of fresh vegetable. The industry has proved very profitable, as the dried fruit is in demand all over the country, and especially in the mining districts. It is not unlikely that further improvements may soon be made in the drying process. It has been suggested that steam be employed. In such cases, the starch in the potatoes would be partly cooked and sterilized, and after this the tubers could be evaporated as before. In this way the potato could be rid of sulphur, well dried, and yet be capable of being quickly soaked, and there would be no chance for bacteria to develop."

"Among the Ozarks."

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