# ROCKY MOUNTAIN HUSBANDMAN

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EDITOR AND PROPRIETOR

The ROCKY MOUNTAIN HUSBANDMAN is designed belas the name indicates, a husbandman is every use of the term, embracing in its columns every arcment of Agriculture, Stock-raining, Horti-hure. Social and Domestic Economy,

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# AGRICULTURAL.

The white autumnal frosts, the brown and yellow leaves, and the chill October winds remind us that winter will soon be here. How is the farmer prepared should it prove severe? The grain and vegetables may be well stored, the hay stocked convenient, and all the preparations complete bout the farm for caring for the stock, etc. But how are the conveniences of the household? Have you taken any thought of these? Have you thought of the number of tracts the wife, mother or daughter must take ere spring smiles forth upon the earth gain? Have you arranged by every means in your power to lessen these, prepared everything that such as are taken may be mostly within doors. If you have not, do not delay doing so. No one is so poor but what be can arrange his culinary department so that the dear ones can prepare a meal without going out doors. We have urged this every fall, and shall continue to do so until there is a radical change in our rural homes. We care not what the circumstances may be, these things may be arrauged. A few days, a week or two weeks finecessary, spent fixing up the kitchen making it comfortable and preparing to have wood, water, vegetables, etc. near at hand, cannot be better spent. This duty every man owes himself and family. The most humble abode in all these mountains, however rough on the outside, may be made cozy and comfortable as a palace within. Let every reader of the Husbandman turn his attention to this matter just once, and arrange the household with such systematle order as to make the feminines so comfortable that they cannot but smile with happiness all the winter through.

## ENCOURAGE THE BOYS.

The average boy is a gregarous animal. He abhors solitude. Es delights in the company of his fellows, though he may receive from their hands nothing but kicks, hard knocks and other personal abuse. Still the congenial society upon every possible occasion, and, to enjoy this society he braves parthus far failed to unrayel.

The wise parent should take advantage of extent under their complete control. It is heart of man is deceitful and desperately wicked, if forced by circumstances to be so, and we don't think boy-nature differs greatly from man-nature. The desire for companionship is natural and harmless, and to endeavor to circumscribe or prohibit this desire will only result in mortification to both parent and child.

Farm life may seem to isolate the young from each others society completely. It may do so for a time, but the reaction will-come or now than when our race were savages. excellent.

sooner or later, and then the farm is minus | a boy. If, however, adjacent farmers will allow their boys to exchange labor-"change works," in farm parlance-the result will be to create a spirit of emulation that will make the boy love his home and endeavor to excel in the work he is to perform. There should be no grumbling and scolding, no cufts or rebuffs, if there be occasional bursts of boy-nature that make the old farm ring, and hush for the moment the song birds of the field and forest. Do not attempt to restrain or restrict. Give nature full vent. It may not be amiss to aid and encourage.

Something like this must be done or the boys will be stealing down the back stairs and out at the side door at unreasonable hours and questionable purposes. If they are denied their innocent pleasures by day, they will find ways and means to hunt wacermelons, steal apples, rob grapes, plunder corn fields and raise the devil generally, by night.-Ek:

#### WHAT AGRICULTURE DOES."

An exchange says: Without agriculture there is no wealth. Gold and silver is not wealth-they are its convenient representatives: Commerce produces no wealth-it simply exchanges it; manufacture and the arts combine it. Agricultural is the prolitic mother of wealth. The rest simply handle it when produced and delivered into their

The earth breeds savages. Agricultue breeds enlightened nations; it breeds houses and ships, temples and seminaries; it breeds the manufacory sculpture, painting and music are its offsprings. The wheels of the work shop, the sails of commerce, the implements of science, the pen of genius, the pencil and chisel of the artist, the eloquent tongue of the orator, the scheming brain of the statesman, the equipages of wealth, the banqueting of pleasure-all that renders earth in its tides of life anything but a great sepulchre, move and have power of being, because the fields yield their fruits to the patient toil of the husbandnan.

We might manage to live without merchants, without mariners, without orators, without poets, perhaps we might possibly survive the loss of demagogues—but sure, 1 am, we could not without plowmen.

The state of husbandry in any country is the best test of its enlightment. The thermometer of civilization rises or falls as drives the plow. "You must send the plow," exclaimed a man who had traveled all over christian missionary ground, "in heathen lands, a barbarian nation needs but to be plowed up deep, subsoiled, planted, and the inevitable harvest will be an enlightened nation."

## STOCK AND POULTRY DISEASES.

Good and evil are strangely blended in spirit within him leads him to seek their this world of ours. We can hardly avail Just why this is so, is one of those myster- bushes of fifty years ago, and our hogs les which the intelligence of the world has grew spontaneously in the woods, and fatted themselves on the mast, and our shortlegged, old-fashioned chickens roosted in this natural desire for companionship and the trees and scratched the forest leaves so regulate boyish infercourse as to satisfy from the virgin soil in search of food-in this innate desire, keeping the manner and this golden age of hog and hen, we had no cholera, nor did our cattle die with Texas useless to say that "my children have been fever, nor rinderpest. But then cow and taught to obey without question." The hog and hen were all of scrub breed-indeed condition before near domesticated them. Our animals, like ourselves, multiply diseases, as the modes of life become more and more artificial. In the human race, diseases are evidently more numerous in the civilized, than in the savage state, but our knowledge of the prevention and cure of diseases has even outrun their multiplication, so that

Can we apply the same laws of hygiene to our domestic animals with similar good results? It would be hazardous to give an affirmative answer to this question. Our stock breeding has been constantly in the direction of producing radical changes in the physical constitution of animals, affecting directly, their form, size and period of

Under the influence of this special treatment we have produced a race of hogs which will make growth of 250 to 300 pounds in ten or twelve months, while our woods hogs would hardly make that the weight in two years, with the best feeding. Now, such a mushroom growth must have but little power to resist disease.

Zymotic disease of the nature of colera, yellow fever, typhus, in the human subject, are propagated by the poison operating on those whose feeble vitality is insufficient to resist the epidemic tendency. So in the lower animals, as we make a forced growth, the bulk of living matter is greatly disproportioned to the vital force, and the power of resistance is correspondingly diminished. Now, if such animals be over-fed, or fed on unwholesome food, disease will be generated, and if fever assumes a typhoid character, which it is likely to do, then it will become epidemic and will be communicated to all animals which have not vital force enough to resist the contagion, if they are exposed

What is true of the hog, is equally true of our exaggerated breeds of barn-yard fowls; and they become diseased from the same cause. What shall we do then? Shall we go back to the mast hog, and duck-legge hens, to get clear of cholera? That we should, does not necessarily follow. If a man can raise ten hogs in a year, to the weight of 250 pounds, he can afford to risk the loss of five of them, rather than feed the ten for two years to get the same weight of pork, and that of an inferior quality.

Much can be done, no doubt, to prevent the original generation of the fever (for such it is) in proper attention to food; water and the general condition of the animal, but we cannot speak of these now .- Indiana Farm-

### A TRANSATLANTIC MOAN.

The 13,000,000 quarters or 104,000,000 bushels of wheat, which the Pall Mall Gazette now acknowledges to be a low estimate for the deficiency which Great Britian will have to supply this year from foreign sources, will cost a current market prices, £30,000,000 or in the close neignborhood of \$150,000,000. Thus for one article of food alone our transatlantic cousins will have to pay at the rate of nearly five dollars per head to foreign growers. Yet it is conceded that they will in this way obtain the supply far cheaper than if they attempted to grow it at home, even if so large an amount could be profitably grown on the small area of the ourselves of blessings on the one hand with- British Isles. It is a fruitful ground of comout being cursed with the evils that lie near plaint with them, however, that the two ing housewives, and even professional cooks ental commands, hunger, cold and darkness. by. When our cattle browsed on the spice principal sources of supply-America and boil things that ought to be prepared other-Russia-should both show an increasing disinclination to be paid for their exports of food in manufactured articles. The vast improvements lately made in our various manufactures-or as the English prefer to say, our protective policy-have almost destroyed their trade with this country in iron ware and cotton frabrics and seriously injured other branches of traffic, and it extorts a moan from the neighborhood of John were searcely removed from their primitive Bull's pecket that henceforth he must pay for the food imported from this country, out of the profis made in other directions instead of by an interchange of productions.

> Canadian farmers claim that six bushels of peas are equal to ten bushels of corn for fattening hogs, and that peas will yield a larger number of bushels per acre than the average duration of human life is great- corn. The pork made from peas is most

#### THE HOUSEHOLD.

#### RECIPES.

Cottage Cheese .- When the milk is nicely clabbered put it on the stove and let it 'remain until well scalded, but do not allow it to boil. Pour both the curd and the whey into a bag made of cheese cloth and suspend it untill well drained, and the curd is left quite dry; turn this latter into a pan and add salt, a bit of butter, and enough sweet cream to make quite moist. It can be molded into little balls, or put into a glass dish without further preparation.

Soda Cookies .- Three-tourths of a teacu of butter; two cupfuls of sugar; two eggs; a grated nutmeg; one small teaspoonful of soda, dissolved in a tablespoonful of sweet milk; two teaspoonfuls of cream 'tartar, in flour enough to make a soft dough. To make: Rub the butter and sugar together until light; add eggs without beating, then the spice and soda. Beat a few minutes be-fore putting in the flour, then handle as little as possible. Do not knead. Roll rather thin; cut into shape; bake in a hot oven. If liked soft, take the cookies from the tips as soon as baked; put in a jar, and cover close-

Ginger Snaps (Excellent).-One teacupful of melted butter; one teacupful of brown sugar; one teacupful of dark molasses; one teaspoonful of ginger; one teaspoonful of soda in a large spoon of hot water. Flour, to make a stiff dough. Roll thin, cut into small cakes, and bake in a quick oven. Table syrup is not as good as cominon molasses for ginger snaps.

Baking .- In baking, see that the furnace or oven is properly heated; some dishes require more heat than others. Look at the object in process of baking from time to time, and especially at the beginning; turn it around, if necessary, in case it be heated more on one side than on the other, to prevent burning. In baking meat and fish, besides keeping the bottom of the pan covered with broth or water, place a piece of buttered paper over the object in the pan. It not only prevents it from burning, but acts as a self-basting operation, and keeps the top moist and juicy. If the top of a cake bakes faster than the rest, place a piece of paper

Snow Puddings .- Cover one-third of a package of gelatine with a little cold water, and when softened, stir into a pint of boiling water, add one cupful of sugar, or sugar to taste, and either the juice of two lemons or half a teacupful of wine; when cold and beginning to thicken, add the well-beafen whites of the eggs. Beat all lightly and smoothly together, pour the mixture into a mold, and set away until hard. Serve in the centre of a deep platter with a boiled custard poured around, made with the yelks of three eggs, one pint of milk and half a cupful of sugar.

Boiling.—This is the most abused branch in cooking. We know that many well-meanwise, with a view to economy; but a great many do it through laziness. Boiling requires as much care as any other branch, but they do not think so, and therefore indulge in it. Another abuse is to boil fast instead of slowly. Set a small ocean of water on a brisk fire and boil something in it as fast as you can; you make much steam but do not cook faster, the degree of heat being the same as if you were boiling slowly. If the object you boll, and especially boil fast, contains any flavor, you evaporate it, and cannot bring it back. Many things are spoiled or partly destroyed by boiling, such as meats; coffee, etc. Water that has been boiled is inferior for cooking purposes, its gases and alkali being evaporated.

Hard Sauce for Pudding .- Stir to cream one cup butter with three cups powdered sugar; when light beat in juice of a lemon, two teaspoonfuls nutmeg.