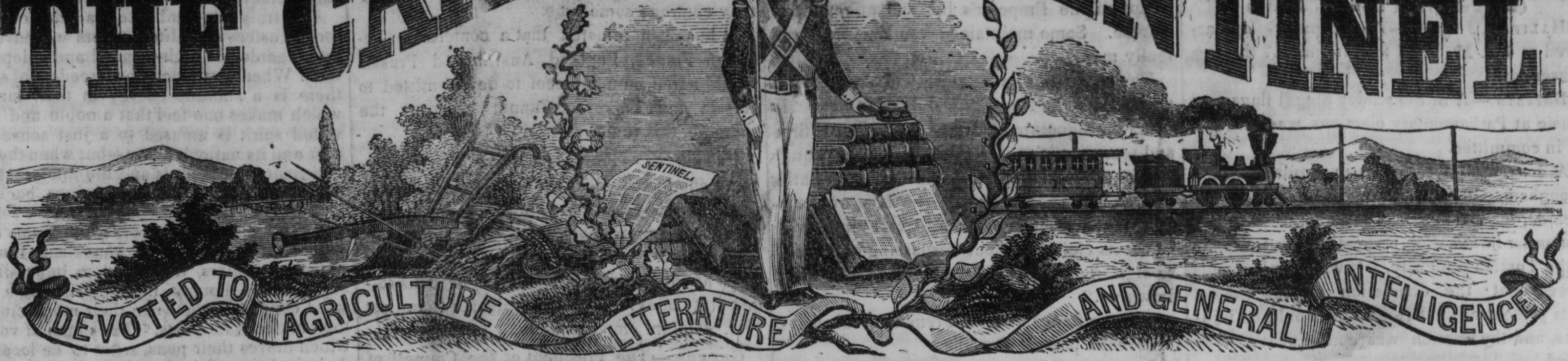


THE CARLETON SENTINEL



Published and Edited

"Our Queen and Constitution."

By James S. Segee.

Vol. VI.

WOODSTOCK, N. B., SATURDAY, JULY 23, 1853.

No. 4.

Agricultural.

HAY MAKING.

There are probably few labors involved in the management of a farm, more important than that of hay making. The crop of hay must be the chief reliance of the farmer for stock feeding, however much or great may be the assistance he derives from grain and roots. He can never make these subserve his purpose entirely, though he possesses, unquestionably, the power of rendering them most valuable adjuvants in the work. Still hay is the great staple—the principal and main reliance during winter. It is therefore of the very first importance that this crop should be well cured; consequently any suggestions having a tendency to ameliorate the quality of the product, while, at the same time, it shall effect a diminution of the expense involved in its acquisition—in other words, any system that will enable the farmer to economise one-third or one-half of the labor usually expended in the harvest, with an actual benefit to the hay, must be of practical benefit to the husbandman and entitled to his special attention and regard.

By mowing ordinary grass in the first part of the day—permitting it merely to wilt, and then with a horse-rake, throwing it into middling sized and well compact windrows, and making it into "grass cocks," of from sixty to eighty or a hundred pounds weight, as circumstances may appear to demand, the crop will be in a condition to "make" without any further trouble, and in a manner too, which will render it perfectly bright, elastic and sweet, and far more nutritive than hay cured in the ordinary way, by exposure to the sun. Good grass, cured in this manner, will always be characterised by a green and lively color, and the peculiar aroma, so pleasant in hay fields, will be distinguished in the barns. The succulence of green grass, is perhaps one of its most attractive features, and hay made on this principle is heavier from the desiccation of the native juices, than the same when cured by exposure. Excessive drying causes the stalks, to become brittle, and much is in consequence lost in "making," especially if the crop is cut when very green, or not fully ripened. Upon the old plan, frequent spreadings and tossings were considered necessary. The field must be raked carefully, and the next day, perhaps, the cocks are again spread out, cocked again, and again opened; and so until the fibre is broken up and rendered so fine that cleanliness in securing it is impossible, and the waste of time in performing these operations, is, after all, not to be reckoned as the most important loss involved in a system which has nothing to recommend it to the attention and suffrages of the farmer, unless it be merely the negative excellency of being old. The labor of curing hay, under this regime, is intense; it is performed, necessarily, in the hottest part of the day, and the time expended in its performance is by no means an item of small or insignificant consequence; for in the hay season, time is always valuable. By pursuing this new plan, and using a horse-rake, if the surface of the soil is such as to admit of its successful action, three men will easily perform the labor of six on the old plan, unassisted by the rake. This I know to be a fact, not only from observation, but the assertion of my friends, who have tested both methods for a series of many years. This fact is proved. A late writer, of much critical knowledge and great practical experience in matters pertaining to agriculture, in some remarks upon the value of the hay crop, and the best and most economical method of curing it, says:—

"Hay cured in this way," i. e. in the manner above described, "is of greater value, and will command a higher price in the market, than hay made in the old way by spreading out thin and drying in the sun, until it loses its fragrance and green color. The principal advantage of the new method, over the old, consists, in some

measure, in drying in the shade, the hay not being spread out very thin; the fragrance, and a portion of the juices are thereby retained, and all the labor of spreading the first day, is saved. I practised this new method for over six years, and therefore know its superior advantages.—No intelligent farmer, who will reflect upon the subject, and follow the new mode a few years will ever go back to the old way. I am aware that to farmers in some of the most agricultural districts my suggestions may seem to be gratuitous, as they have already adopted the new mode."

A friend to whom I some years since recommended the system of grass cock curing, and who adopted it, in part, with a view of demonstrating—not its excellency, as he assured me, but the reverse, wrote me last season as follows: "I have now wholly fallen into your views, in reference to the superior economy of curing in grass cocks. I have tested the system pretty thoroughly, and am convinced of what indeed every one must be who will reduce the method to the ordeal of experience, as I have, that hay, thus cured, is, in many respects, greatly superior to that cured in the ordinary manner. Clover hay, in fact, can never be thoroughly made in any other way. It may be dried it is true; but is no more entitled to the appellation of hay, than the dry, insipid, and unnutritious haulm thrown from the threshing floor of the seed producer.

"In the first place, every leaf and head which becomes thoroughly 'made' falls off in the process of handling, and is lost before arriving at the barn. By grass cock curing, I find that all the foliage is not only preserved, but its peculiar hue and aroma are also retained. Clover hay, thus cured, is always partaken of by cattle, with great zest; it is nutritive, highly salutary in its action upon the animal's health; is never musty, and in the market, is far more eagerly sought for than the same description of crop when dried in the sun. My hay crop also, since the adoption of this system, has been obtained at a greatly diminished expenditure of strength and cash. I have made several estimates, as accurately as circumstances would permit, and am confidently assured that, by this method three hands—assisted by a horse-rake, will accomplish the work of six. This great saving—one-half—is of importance to the farmer. So you see, you have succeeded in making one convert from the ranks of those whose inveterate prejudices have so long wedded them to the shackles of error. Of this statement you may make such use as you see fit."

A PRACTICAL FARMER.

Cheese-Making from a Small Dairy.

We have received requests from several of our lady correspondents, to write a short article on cheese-making, especially in reference to that large class of farmers who keep but few cows. It always gives us pleasure to comply with the requests of the ladies, especially to those who are good house-keepers—know how to milk a cow, make good butter and cheese, and cultivate a small garden.

First rate cheese can be made from a few cows, but it is attended with more labor in proportion to the amount made, than in a larger dairy, inasmuch as the curd has to be made every morning and placed aside till you have sufficient to make a good sized cheese. The milk is placed in a tub, and warmed to the proper temperature (95 deg. Fahr., or about as warm as taken from the cow,) by adding a portion of heated milk. The rennet is then added, the milk well stirred, and afterwards let alone till the curd is well come. The time this will occupy varies from fifteen minutes to two hours, according to the amount of rennet, the temperature, &c.—the hotter it is put together and the more rennet there is added, the quicker will the cheese come. As a general thing the longer it is coming, the tenderer and sweeter will be the curd. If it comes too quickly, it is, owing to an excess of lactic acid, being formed from

the sugar of milk, so that the curd has that hard, tough, white appearance that is the case when the curd is precipitated by vinegar, or any other acid: but if there is a very slow formation of lactic acid, the curd is gradually precipitated in flakes, is less dense, and very sweet and tender. It is then broken up quite fine, either by hand or a curd breaker made for the purpose, which cuts it into very small pieces. After this it is allowed to stand and settle. The whey is then drawn off and passed through a sieve, to remove any curd there may be in it. The curd is then placed in a strong cloth, and well pressed, to remove the whey. It is then placed in a cold place, and the operation repeated daily—or every other day, if the milk will keep sweet, as it will in the fall—till there is curd enough to make a cheese of the desired size. When the right quantity is obtained, the curd is all broken up very fine, salted and well mixed. In putting the curd in the vat to be pressed, a cloth sufficiently large to cover the whole cheese is placed in the vat, a "fillet," (usually made of sheet tin, and from three to six inches wide, and sufficiently long to lap over four or five inches when placed around the cheese,) is placed inside the vat for an inch or so, and the cloth drawn up straight, so that when it is pressed the fillet will not cut it. The whole of the curd is then put in, the cloth turned over the top of it, a smooth board placed over, pressed for some time, it is taken from under, and punctured all over with a skewer, either of wood or iron. Place it in the press again, until it has become sufficiently consolidated to take out of the vat without falling to pieces. It must then be turned, or inverted in the vat, and a clean cloth put around it. Place it again under the press, occasionally turning it and putting around fresh cloths, till the cheese when pressed does not wet them. It is then all right, and should be kept in the dairy, or other cool damp place, for a few days, placing a little salt around it, when it may be taken to an upper room, where it will require turning very frequently, or the side next the floor will mould. Let the room be dark and well ventilated.

A cheese press may be purchased for \$5. and the cost of the vats, fillets, &c., is very trifling; so that it is to us surprising that so few farmers with from four to ten cows ever make any cheese—not even enough for their own consumption. Good cheese sells for nearly as much as butter, and yet a cow will give to say the least, as much again cheese as she will butter. It is true the whey is not so good to fat hogs as the sour milk, yet it contains much nutritive matter and is a valuable food for shoats, or a good drink for fattening hogs; yet we think it would be more profitable to make cheese at the present relative prices of the two articles, than butter.—Genesee Farmer.

CHARCOAL FOR SWINE.—It may not perhaps be generally known that one of the best articles that can be given to swine while in preparation for the tub, is common charcoal. The nutritive properties are so great that they have subsisted on it without other food for weeks together—Geese confined so as to deprive them of motion, and fattened on three grains of corn per day, and as much coal as they can devour, have become fat in eight days. The hog eats voraciously after a little time and is never sick while he has a good supply. It should always be kept in the sty and be fed to the inmates regularly like all other food.

MILK AND CREAM.—It is asserted that milk always throws up a smaller proportion of the cream it contains, when of some depth in the vessel, than when shallow; and that more cream rises by diluting the milk with water, and rendering it less tenacious, although the quality of the butter is injured by this treatment.

To abuse animals by starving them, is as base as the hope of gaining, by it, is baseless.

FATHER GAVAZZI ON THE EMPLOYMENT AND IMPRISONMENT OF NUNS.—And what are the nuns for? They pray. To pray it is not necessary to go into a convent. And also, generally speaking the prayer of nuns is Latin prayer; so that their prayer must be very cold, and contrary to the direction of Paul, not to pray in an unknown tongue. But what are their works on behalf of the universal church? In my country they paint wax candles for Candlemas; they work at scapulars and small rosaries; take care of some innocent lamb the wool of which is to make a pallium for an archbishop; and they embroider, occasionally, bady linen, to be presented by the Pope himself to the Queen of Spain for the royal baby. They have a large kitchen where they make fine sugar-plums. When the father confessor is in a bad humor, the nuns present a piece of sugar-plum to dulcify his mouth. These are the great businesses on behalf of the universal church.—I know my duty towards an American and Christian audience; and therefore, nothing to-night will be heard from my lips touching their immorality; but these walls of monasteries are the abomination of desolation, as says the prophet Daniel; and alas! if any one of the public press compels me to reveal the immorality of the monastery! You believe that all the nuns are satisfied and content: you mistake. They are called the "doves of Heaven" and the "spouse of Christ;" but mark what kind of liberty they enjoy—iron doors, iron railings, iron padlocks, iron windows—all iron round the doves of heaven and the spouses of Christ.—Think you that a young girl who chooses the life of a nun, that her mind is ripe for a perpetual sacrifice of her life? I know the business of monasteries. Many become nuns through despair, and, after their passion, they repent of their great sacrifice. Many are compelled to be nuns by their friends, relatives, or confessors; and they live till their death in despair.—Take the case of Miss Talbot in England; why was she put in a nunnery? Because she had four hundred thousand dollars fortune, on which the priests of London had made some arrangement. Were it not that she had an astute relation, she would now have been an inmate of a convent, instead of being lady Howard.

THE NUMBER OF NUNNERIES IN THE UNITED KINGDOM.—From the extraordinary exertions which the Popish party are making to defeat the Nunneries' Inspection Bill on the second reading, and, we rejoice to say, the not less earnest efforts which its friends are making to ensure its success, we may anticipate an unusually animated and interesting debate.—Among the facts which Mr. Chambers, or some of the leading supporters of the bill, will bring forward on the occasion, will be one which will rather take the British subject by surprise. It will be shown that there are no fewer than 128 convents in Ireland, and 75 in England, making 203 of these institutions altogether. Mr. Cobden said there were only 6 or 7 in England, but it appears there is more than ten times the latter number.—London Morning Advertiser.

TEETH.—Healthy teeth depend mainly on healthy digestion, and on cleanly habits as regards the teeth. They must, of course, be confined to the purposes for which they are designed. If they are employed for the purpose of cracking nuts, biting thread, unscrewing needle-cases, or turning the stopper of a smelling-bottle: if the mouth is used as a kind of portable tool-chest, in which a pair of scissors, a knife, a vice, a corkscrew, or any other instrument may be found at the time of need—then serious and irretrievable injury will eventually be done to the enamel of the teeth, which no healthiness of digestion nor cleanliness of habit will avail to remedy.

St. Thomas dates to the 10th ult. The yellow fever was raging fearfully on the island. Hospital deaths number four to six per day.