

THE GLEANER.

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Nec araneorum sane textus ideo melior, quia ex se filagignunt, nec noster vilior quia ex alienis libamus ut apes.

No. 52.

Miramichi, Friday Morning, September 15, 1843.

List of Letters

Remain in the Chatham Post Office,
June 1843.

Andrews Thomas	Harper James
Dover near Chatham	Hickey Wm. care of
Anderson John	J. T. Williston
Black River	Johnston William
Keyle Patrick care of	Knight John
John Tobin	King Thomas
Brown James	Keohan Patrick
Balear William care of	Kelly Patrick
Rev Mr Egan 2	Lynch Thomas care of
Brown Thos Chatham	W Abrams
Brown Mathew	Lawson George care of
and shoe maker	P German
Brown John Chatham	Martindale Jonathan
Head	Morgan Henry
Brookway Daniel	Murphy Patrick
Chatham	Morrison Mr shoe
Bain Mrs Sarah	maker
Barnet Church	Mar W
Barron Mrs M. at P.	Minter, Captain Foster
Barron's	Minnard Margaret
Coughlan Chas	Murray John care of R
Chisholm Colin Black	Johnston
River	Mason Andrew
Caine Judith care of	Mallen Thomas
Henry Murphy	Mahoney Dennis
Campbell Colin lower	Murphy James care of
Napan	Mr Rankin
Chalmers Wm care of	Murphy Jeremiah
A. Goodfellow	Malcolm George Nel-
Campbell Malcolm	son
Rigger	Maher James care of
Collins John	John Curran
blacksmith	Miller Isabella
Carry John Bastibogue	Noonan John Inn
Criks John care of	Keeper
Mr Rae	McCullam James
Chatham	Chatham
Coughlan James black	McKay John Black
brook	River
Chalmers John care of	M'Cormack Alex
Mr Frost	M'Innes Pa
Clark Richard M.	Barbigoane
Chino Wm care of	M'Cullam James jun
John Noonan	O'Donnell James
Coughlan P.	M'Innes Andrew
Dooning Wm. care of	Bay da Vin
James White	M'Ewen Hugh
Darison Wm care of	Escuminac
John Hea, sen.	M'Keane William
Dooglas Wm Chatham	Charlottetown
Duncan Andrew	M'Dougald Peter
Canada	M'Donald John
Nicolson M	shoemaker
Dergan John care of	O'Brin Wm Chatham
Mr Blackstock	O'Donnell James
Doyle John Chatham	O'Connor Edward
Fraser Wm	O'Keefe John care of
Frecker Thos Chatham	Luke Pike
Fenton Alex	O'Neal Patrick
middle district	Power Patrick
Fenton D care of Wm.	North Esk
Graver	Porrier Brunean
Forryth Martin care of	Power James
M. Lyons	Pockmouche
Foster D. Chatham	Pearse Thos
Forly Patrick care of	Quirk John care of
J. White	Pierce Butler
Forbes William	Ryan Mrs care of
Grant Wm	Rev Mr Egan
Gray Placide	Rowan John
Bay do	Robertson Chas
Gordon William	Ruddick Joseph
lower district	Raymond John
Gaynor Patrick	Rigley Mathew
Chatham	Ruddick John Barst
Gainer Laurence do	Church
Gillis Mary do	Stack Mary Miss
Gamsithe John do	Smith John
Geddes Samuel do	Symonds John
Ger Wm	Simpson E Mrs
Hasley Edmund care of	Simpson Joseph Barst
John Noonan	Church
Hannahan Mary	Stevens George
Hinchliff Ann	Shannahan James
Henderson George	Saunders Alex
Hardy Thomas	Sullivan John
block maker	Shank Philip
Holland Mathew	Sprat Thos & M
Richibecto Road	Shaw Alex
Hillock Sarah Chatham	Tierney Mathe
Hall Margaret or	Twoody Joseph
Bagnal	Williston John
Hanter Hugh	Bay da Vin
Hannahan John	Wilson Andrew 3
Hanter John	Williams W
Hanter Sarah Mrs	Walsh John Escuminac
Hays M. care of M.	Do care of Mr. Rankin
Dwyre	White Wm shipwright

All Letters not called for within three months
from this date, will be sent to the General
Post Office as Dead Letters.

JAMES CAIE, P. M.

To Let

The SAW MILL with HOUSE and FARM
at French Fort Cove, Newcastle. Also—The
House and FARM at the Point, adjoining there-
to. Apply to
I. M. JOHNSON.
Chatham April 15th, 1843

Agricultural Journal.

From the British American Cultivator. CULTIVATION OF HEMP.

The cultivation of hemp and flax is in our opinion one of the most important subjects that has ever been brought under the notice of the Canadian public. If the cultivation of these plants was entered into on an extensive scale, it would be a means of elevating the standing of the Canadian Agriculturist higher than if any other mode of farming were adopted. The whole of the best lands in Canada East would produce these plants equal to the most celebrated country for their culture on the continent of Europe, and if influential men in that section of the Province do not take steps to stimulate the *habitans* into something like action on the subject, they deserve to be branded as being neither worthy of the confidence or affections of the people. Portions of almost every district of Western Canada are suited for the growth of these plants, and it is strange indeed that if an intelligent English population are so regardless of their own and their country's welfare as to be indifferent upon a matter of such magnitude, and one which would alone place the colony in a position to make her exports equal to her imports. We would say then to every intelligent man in the province, form yourself into a hemp and flax society—advance your dollar, collect and disseminate all the information you can on the subject, show yourself worthy of being called sons, native or adopted, of one of the brightest and most valuable appendages of the most intelligent and noble empire on the face of the habitable globe.

No method can be so efficient as the formation of societies for the introduction of the cultivation of these plants; we are so convinced on this subject that no time shall be lost by us, in organizing a society for the above purpose in the township and village where we reside. Let others adopt the same steps, and if only twenty members can be found who would be willing to pay the annual sum of five shillings each, the business would be commenced, the profits of which would soon influence others to become members of such associations, and enter in a spirited manner into the cultivation of these plants.

We are so well convinced of the importance of the subject under discussion, that we shall not give it up until we see the issue of a fair experiment made in its culture.

The soil best suited to hemp is a strong rich loam, such as may be found near rivers; any alluvial soils are adapted to its culture, providing they are not too wet and cold.—In some parts of the country the soil is naturally too fertile for wheat,—soils of this nature are the best quality of lands for hemp.

Opinions differ in regard to its effect upon the soil, but it may be ranked with wheat as an exhauster, with the difference that it gives no return to the soil. It will therefore be seen that the farmer who turns his attention to the production of this plant, as well as flax, that a large portion of his farm will necessarily have to be sown to grass and fed with stock.

The harvesting of the crop occurs about the twentieth of August, which will leave the ground as clean as a garden, and in admirable preparation for a crop of wheat with a single ploughing. By being brought into a state of garden culture for hemp and by heavily dunging, alternate crops of wheat and hemp or flax may be grown upon the same ground for a series of years. Instead of pulling we would recommend knives or hooks for that purpose, which may be had for seven and sixpence; sharpening hooks, such as used for reaping wheat, are the most convenient implements for the purpose. A man would cut half an acre per day with one of these hooks. Cut hemp is worth considerably more per ton than pulled. The steeping and dressing is very similar to that of flax. The produce of an acre of hemp might be fairly estimated at 600 lbs. on the description of land recommended above, which would be worth £2 per cwt. for exportation, and even more than that for home consumption, until the country produce sufficient for its own consumption. The quantity of seed per acre will depend entirely upon the quantity of seed sown. If the plants are thick on the ground, a small quantity of seed may be expected, if they are thin, a large quantity, which has been known to equal 40 bushels per acre. The average may be safely calculated at twenty bushels per acre, if the ground be in a high state of cultivation.

From the Yankee Farmer.

PRESERVING CHEESE.—For the benefit of the cheese-making sisterhood, please to insert in your valuable paper the following recipe, to prevent new made cheeses becoming fly-blown and maggoty. Take common garden peppers, let them be well dried and pulverized, then simmer in bacon-fat thirty or forty minutes. Strain the fat off through a thin cloth, and it will be fit for use.

When a cheese comes new from the press to the shelf, rub it all over with this preparation, and repeat it every time the cheese is turned, and 99 in 100 will be preserved free from skippers. Dark rooms and screens are useless appendages to the cheesery, if this precaution be constantly and faithfully applied. A cheese room should have a window partly open day and night, and if a fly attempts to deposit its eggs in a cheese that has been well prepared in this way, it will "surely die" immediately.

From the American Agriculturist. MANAGEMENT OF THE DAIRY.

After providing a dairy maid of the proper standard, which, in all cases, ought to be found in the farmer's *better-half*, the farmer must provide a good stock of cows, and see that they be well attended to. They must give *good milk*. There is almost as much difference in the milk of cows, as there is in wheat and cheese. They must also be well fed. Rich food, and abundance of it, makes rich food and in large quantities. The cows must have plenty of good water; and they must at all times be well salted. They should be managed kindly, and milked quickly, to induce them to yield all the milk, and the stripping should be all drawn, as the milk rapidly improves in quality towards the last.

When strained for butter, the milk may be placed in tin pans or stone-jars, of any convenient depth. It is a mistaken notion that more cream will rise from a given quantity of milk in a shallow, than in a deep vessel. In many dairies, scalding the milk is practised. This produces a larger quantity of butter, and when it is fresh, is well flavored; but it soon becomes rancid. The cream should be kept in a clean, cool, well-ventilated place; a cellar or well-shaded, stone dairy-house, over a running stream, is best in summer. In this, the churning should also be done, and the butter kept. Some churn all the milk. This gives a greater quantity of butter, but is attended with much more labour in churning. When, however, it is done by a little stream of water, or by goat, sheep, or dog power, it is of small consideration. Cold water should be added to the cream in warm weather, and warm water in winter, so as to bring the temperature of the cream to between 50 and 55 degrees at the commencement, and the process of churning will carry it 60 degrees, or upward. Extensive experiments in Scotland have shown that the greatest quantity of butter has been produced at 60 degrees, and the best quality at 55 degrees. Mr. Alton describes the process common in the dairy districts of that country, which is to place the milk when first drawn in coolers for 6 or 12 hours. When entirely cool, it is then put into a large tub; a second or third milking may be added till the whole is loppered. It is then ready for churning, but if the lopper is not broken which causes it to ferment, it may remain several days. The churning is commenced at 50 to 55 degrees, but it must attain 70 degrees before the butter can be separated.

When collected, the butter must be thoroughly cleansed of every particle of butter-milk. This can only be done by working it either with or without cold water. A ladle ought always to be used for this purpose, the hand never. Nothing should be then added to it but *fine salt*. Vast quantities of butter are yearly made in the United States, which are used for no other purpose but soap-grease, from the total want of care in preparing it. Five things are required in producing butter to keep for a distant market. All the butter-milk must be worked out; pure, fine salt used; and during this process and afterward, the butter should be kept cool; the vessels in which it is packed must be sweet; and they should be closed from the air. When filling a vessel with butter from successive churnings, brine may be placed over the top to exclude all the air, or a clean cloth used, saturated with salt.

Cheese can only be made to advantage when the cows have a free range in a summer pasture. Unless their food contains a great deal of nitrogen, which it seldom does, exercise is absolutely essential to develop the case, in which is the peculiar principle of cheese. All the care and neatness enjoined above for making butter, are equally required for making cheese.

One or more milkings, if sweet, may be made into a cheese. No cream should be taken from the milk. When enough milk is obtained, heat it to its natural temperature, and add rennet sufficient to produce coagulation in 30 or 40 minutes. For this purpose a piece two inches square, and soaked in a pint of water for 12 hours is generally sufficient; for a cheese of 20 lbs. The curd is then broken into fine pieces, and all the whey run off, when, after being drained, it is placed in the hoop and under the press. After 10 or 12 hours, the cheese should be rubbed with fine salt and replaced in the press, where it may remain 48 hours. If the whey is set in pans it will produce cream which may be churned into butter for greasing the cheese. The cheese should be turned daily at first, and occasionally afterward till it is cured.

It should be kept in a cool, dry place, and when ready for market is best preserved by packing in a cask with clean, dry oats.

Use no coloring for cheese. Annatto, which is generally supposed to be used for this purpose, is a good vegetable medicine enough for dysentery and some other disorder. But the trash sold for Annatto, and such as is used for coloring cheese, is the vilest compound ever presented for human food; consisting of old powdered bricks, starch, turmeric powder, train oil, potash, soft soap, quicklime, chalk, pipe-clay, and sometimes, a little of the genuine article added. Even if pure, it would not improve the cheese; and filthy as the ingredients are, they injure it just in the proportion in which they are used.

An agricultural committee in Jefferson county N. Y., examined 27 cheese, and 10 butter dairies, comprising 829 cows, in the fall of 1842, and they report that the cows make on an average 318 lb. of cheese each, beside 40 to 50 lbs. of butter in the fall and spring. The cheese averaged 2 lbs, 2 1-2 oz, and the butdairies 13 1-2 oz. per day. The cheese 5 1-2 cents per lb. will exceed the value of the butter at 12 1-2 cents per lb., 1 3-8 cents per day. The comparative value of the offal for porkmaking, and the labor in preparing each, must then determine which is the most profitable article for market.

MULTICOLE RYE.—This is the name given to a plant, a native of Poland, which has been introduced into cultivation with great success in the south of France, and of which the following account is given in the London Farmer's Magazine:—"It grows on common soil suited to the old fashioned rye, but its habits are totally different. By the report of above thirty respectable agriculturists near L'Orient, who have cultivated it for the past two years, it does best when sown the 1st of June. Its growth is most rapid. Two crops of it are before July cut for hay, and by the 15th of August, a grain crop is reaped. The straw is from 8 to 10 feet high, and the ear from 10 to 18 inches long. An account of this rye may be found in the "Transactions" published by the French Minister of Agriculture, &c. Would not this variety of spring rye be worthy of trial in those parts of the country where other grasses are difficult of growth, on soils rather sandy and light, but which if in good condition, are the best for this grain. The growth, if correctly stated, is truly surprising.

From the N. Y. Agriculturist.

EARLY-SOWN WHEAT.—In our excursions in different parts of the country the present season, we have invariably found that those fields which were latest sown to wheat last fall, have suffered the most from the fly and winter-kill. Now is this generally the case throughout different sections of the country? If so, it becomes an important matter to sow early, and instead of leaving it till the last of September, or the fore part of October, as is frequently done here at the north, it should invariably be got in as early as the first ten days of September.

The only objection which we have heard to early sowing is, that it produces too rank a growth the following spring; but this is easily obviated by pasturing it for a week or two with sheep or young cattle, the last of April or early in May. We have been informed that pasturing wheat in the spring on rich soils, not only renders it less likely to be struck with the rust, but it also thickens the crop, and operates as a preventive to the grain being lodged. When stock is turned on to wheat fields, great care should be taken to see that the ground be sufficiently dry to prevent peaching, otherwise it might cause serious injury to the crop. The advantages of early sowing now, if our observations prove correct as to the fly would be very great; the disadvantages we are yet to learn. Wheat being the principal money crop in large sections of the northern and middle states, too much attention cannot be paid to an improved culture of this great staple product. We shall be much indebted to any of our readers who will favor us with communications on this important subject.

ORCHARDS.—All orchards not in culture should have the hogs turned in to them to eat the falling fruit. In doing so thousands and tens of thousands of the insectiferous enemies of the apple will be destroyed in their embryo state. The trunks of the trees should also be rubbed thoroughly with a hard brush, and then painted with a mixture of soft soap and flour of sulphur, in the proportion of five gallons of the former to one of the latter, and to make assurance doubly sure, lime (unslacked best) should be strewn pretty freely under the trees, not forgetting to sow with a heavy hand immediately around the trunks.

We often hear complaints made by farmers of the decay and death of their fruit trees, and to our mind the reason is obvious enough. It is neglect. Fruit trees, like animal and human bodies, have their enemies and diseases to contend against, and as they cannot doctor themselves, require that their wants be supplied by