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OLD SERIES]

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

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ANNUAL REPORT

OF THE ST. JOHN AGRICULTURAL SOCIETY.

The following letter from Mr. Layton, of Richibucto, to the Society, on the same subject, is deemed worthy of publication:—

[The letter alluded to was published in the "Courier" of 14th April last.]

The following is a statement of the proceedings of the Loch Lomond Branch Society:—

LOCH LOMOND, 22d, Oct. 1849.

Robert Jardine, Esq., President of the Agricultural Society for Saint John County, &c. &c.

SIR,—As some of the principal premiums recently offered by our infant Society remain yet to be awarded, I regret that it is not in my power to forward you for the information of the Parent Society, a full report of our disbursements. At the same time I feel much pleasure in acquainting you of the unanimity that prevails in this Branch, and the zeal manifested by the members, individually and collectively, to promote the cause of Agriculture generally. Two valuable members enrolled their names the evenings after the Exhibition, adding liberal donations to the funds, and others expressed their determination to become members of the Society immediately.

A great deal could not be expected at the first Annual Show here, at this time, owing to the disadvantageous circumstances under which the country has had to labor (in part occasioned by the failure of the crops for several years previously) but, certainly, the specimens of the potatoes, turnips, carrots, and other vegetables exhibited, as well as grains of various kinds, would do credit to countries far more renowned for agriculture.—The Cattle Show was only ordinary, but as stock is in the way of improvement, by the Ayrshire and other good breeds being introduced into this quarter, there cannot be a doubt that ere long, a very improved breed of cattle will be the result.—Sheep and Swine were of a very fair quality; and I am happy to add that quite a reaction in favor of agriculture has taken place.

I am, sir, your most obedient servant,
JOHN JORDAN.

President of the Loch Lomond and Goldengrove Agricultural Society.

The Directors thinking it might be of service to obtain the opinion of Mr. Robert Gray, a practical Farmer, recently from Scotland, on various points of husbandry, the following is his reply to their application:—

OAK PARK, FREDERICTON, Oct. 24, 1849.
To the President of the St. John Agricultural Society.

SIR,—In answer to your request to furnish you with my mode of cultivating turnips, my opinion of what kind of cows are best adapted for dairy purposes, what rotation of crops I think would be most suitable in this country, and the way in which "Dunlop" cheese is made, I beg to submit the following.

THE CULTIVATION OF TURNIPS.

Land intended for turnips should be ploughed in the fall, especially if it has any portion of clay in its composition. It has thus the benefit of the winter's frost which renders it friable and easier worked in the Spring. The number of spring ploughings and harrowings will depend on the nature of the soil, which must be thoroughly pulverised and cleaned, every clod broken, and every weed gathered off. It is then drilled up into ridges of from 26 to 30 inches, according as the land is level and clear of stones or otherwise.—Well prepared manure is then put into the drills, and seed sown (at the rate of 3 lbs. per acre) as soon after as possible.

It is of great importance that the operations of drilling, manuring, covering the manure, and sowing, should be carried on in as rapid succession as possible. Seed

sown on the evening of the day that the manure is applied and covered, will vegetate under the most unfavorable circumstances, whilst, if it is delayed for only twelve hours it will either not vegetate at all or so partially and feebly as to render it useless as a crop. So soon as the young plants show their rows distinctly, the grubber or cultivator should be passed between the rows, and the stripe of surface left between its operation and the line of plants should be taken off by the hand hoe. This gives an effectual check to the first growth of weeds, and renders the subsequent weedings comparatively easy. When the plants have got to some size, and begin to crowd each other, they should be singled out to a distance of from 10 to 14 inches according as the crop is likely to be, a bulky one or otherwise. Moist weather is the best for this operation, but it should not be delayed more than 8 days beyond the proper stage though the weather should be unfavorable. While the thinning is going on, the earth should be removed from the roots of the plants left, so that only the taproot shall have a hold of the soil. At least one hand hoeing will be necessary after this, and as much cultivation between the rows as there is leisure for up to the time that the plants begin to meet their leaves across the drill, when the drill plough may be passed lightly between the rows so as to form a channel for the surface water to run off, but without putting any earth up to the bulbs.

MANGOLD WURTZEL.

The culture of mangold wurtzel is much the same as for turnips, only the seed requires to be sown by the hand, and slightly covered with a rake or shovel. It is chiefly valuable as food for milch cows, as it does not like turnips taste the milk. In other respects I think it inferior to turnips, and being easily damaged by frost it should not, in my opinion be grown to any extent in the Province.

CARROTS.

Land intended for carrots should have the manure ploughed in the fall, and by as deep a furrow as possible. The seed should be thoroughly separated, mixed up with moist earth or sand, and placed in a rather warm situation, such as a kitchen, and turned over repeatedly for forty eight hours before sowing.—This will cause the seed to germinate and insure an early braird. The rest of the treatment is similar to that for turnips, only in thinning out the distance between the plants should be from four to six inches.

BREEDS OF CATTLE.

From my experience in the matter, I give a decided preference to Ayrshire cows for the dairy.

I believe they will yield a greater quantity of milk in proportion to the food they consume than any other breed, besides this they are docile and hardy, and will thrive on pasture and with a description of keep when such breeds as the Short Horns would starve. They also possess more than average feeding qualities of their own, and when crossed with the Short Horn or Durham Bull, the produce is an animal remarkable for early maturity and a disposition to fatten. If proof were wanting of the excellence of the breed, it would be found in the circumstance that they are carried in almost every quarter of the globe. Large droves are taken every year to England, and during the last ten years, considerable numbers have been shipped to the Cape, the Isle of France, to Sweden, Denmark, Belgium, and the United States.

ROTATION OF CROPS.

The same rotation will not answer equally well on all soils and under all circumstances. The one I consider most generally applicable, and which I have myself adopted is the following.

First year (and when the ground has been broken up from grass) oats or buckwheat; Second year, drilled green crop; properly cleaned and manured; Third year, wheat, barley or other grain, with grass seeds; and fourth, fifth, sixth, and perhaps seventh year, grass made into hay or pastured.

METHOD OF MAKING DUNLOP CHEESE.

When more than the produce of one milking is used, the old milk must be heated to the same temperature as that newly drawn from the cows or a little above it. This is best done by putting the milk, after taking off the cream into a tin pan, and that again into boiling water. When the milk is properly heated, it is (together with the cream previously drawn off,) and the new milk put into a tub and well stirred together and the steep applied. When the milk has coagulated, which will be in about 20 minutes, the whole should be stirred up and thoroughly broken by the hand.—In ten minutes afterwards the whey should be taken off, and the curd pressed against the bottom of the tub, till it is firm enough to be lifted into a drainer or vessel with a porous bottom, when it is cut with a knife, once in every ten minutes for an hour. It is then put into a cloth, and a pressure applied to expel the whey more thoroughly. When this done and the curd gets dry and firm, it is put into a tub and carefully minced with the curd knife, and salt and a little nitre applied. The curd with a cloth round it, is then put into a chesnet, set before the fire for three hours, and turned from time to time to preserve a uniform heat. It is then put in the press and a light pressure applied. At the end of an hour the cheese is turned upside down in the chesnet, and a cloth drawn from boiling water applied. At the end of another hour the cloth is again changed, and the cheese is left in the press till the following morning, when it is taken out, slightly heated before the fire, and again returned to the chesnet and the press.—When the wet cloths have been changed a time or two, a dry cloth is substituted and a greater pressure applied. The dry cloths are changed every two hours till the cheese is perfectly dry, when it is taken out, the chesnet well warmed, and a thin cloth put into it. The cheese is then returned to the chesnet for the last time and subjected to a light pressure for half an hour, when it is taken out and laid on a plank in a dry situation with a cloth thrown over it for a day or two, and turned over and rubbed with a coarse towel, (taking care not to break the edges), every two days till it is sufficiently dry for keeping.

The above cannot be called my methods exactly, but are the modes considered at present in Ayrshire as the most profitable and advantageous.

If they contribute to make the way more smooth to my brother Farmers in this Province I shall be gratified.
I am your obt. servant,
ROBERT GRAY.

AN ENGLISH RECEIPT FOR BUTTER MAKING.

The proper temperature or heat in the cream for churning is from 52 to 58 degrees. If below 52 degrees, the butter will suffer from the tediousness of the process; if above 60 degrees, the quality will be inferior. Having washed and beat the butter entirely free of butter-milk, work it quickly up, with half an ounce of pounded salt to the pound. Let the butter lie for 24 hours, and then for every pound allow half an ounce of the following mixture.—Four ounces of salt, two of loaf sugar, and a quarter ounce of saltpetre. Beat them well together; and having worked the butter up well, pack it into jars or kits. Instead of srewing a layer of salt on the top, which makes a part of the butter useless for the table, place a layer of the above mentioned in folds of thin muslin, stitch it loosely, and lay it neatly over the top.

RECEIPT FOR "GOSHEN" CHEESE—NEW YORK.

The morning milk is strained into a tub, to which the milk is added, after being warmed to about blood-heat. The cream from the evening milk is taken off and stirred, then passed through a cloth, to render it nearly of the consistency of the milk. The rennet is next: It is prepared when taken from a calf of from a week to a month old, by cleansing to take off grass or saliva, but care should be taken not to be too free with

water, after which the curds are well salted and returned, with a large quantity of salt to the rennet bag, and suspended in a dry chamber, when they are usually kept for a year or more. We usually put from four to six rennets in two gallons of water, and two gills is sufficient for 90 lbs. of curd or cheese when pressed. The rennet to be well stirred with the milk and allowed to remain 30 minutes to form the curd, it is then cut into cross sections about an inch square and allowed to settle and separate from the whey, when the process of cutting and scalding is commenced, by first dipping up a quantity of whey, and heating it, and returning it to the tub of curd, in which some portion of the whey remains, so that in returning the hot whey you do not heat the whole mass, more than to prevent the hand and arm to be held in to continue the process of breaking and stirring the curd. After the process of scalding is sufficiently advanced to render the curd quite hard, and should be as fine as grains of wheat, the whey is entirely removed, and cold water applied to run off the whey and cool the curd. One teacupful of fine salt is used for twenty pounds of cheese. We keep them in press 24 hours; when taken out the cheese are oiled with lard, and turned on shelves until fit for market.

From the Dollar Newspaper.

MANURES—THEIR PREPARATION.

The best manner of preparing and increasing the value of manures, is of the highest importance to every one engaged in agricultural pursuits.

By a long continued succession of crops the soil becomes exhausted, and unless supplied with those materials necessary for the nourishment of vegetation, ceases to produce. Vegetable and animal matter, undergoing decomposition, are of all substances the most suitable for reviving lands worn out by excessive cultivation. Labor cannot be more profitably employed on a farm, nor rendered more productive than in acquiring and taking care of manure. Of this the experience of a few years will convince any one, however skeptical he may be on the subject.

If the hay, straw, and other materials, on which stock is fed, are rotted, unexposed to the action of the rain and sun, the manure is much better than that prepared in the usual manner. Much of its substance is washed by dashing rains; and by the action of the sun's rays, its more volatile ingredients are exhaled, and thus lost to the husbandman.

Cattle should be housed during winter. In this there is not only saving of manure, but a much larger number can be kept in good condition on the same quantity of fodder. Cattle should also be provided with a yard in which to remain some part of the day when the weather is too inclement. The surface of this enclosure becomes enriched during the winter. Early in the spring, just after the frost begins to go out of the ground—say when it is thawed about two inches deep—shovel up the mud and haul it to some convenient place; there mix it with straw or stable manure and lime, a layer of each being placed alternately. This makes an excellent compost which may be put on as top dressing in the fall when small grain is sown, or it may be put on as any other manure; great care being taken to spread it evenly.

If the cattle are not kept stabled, the barn yard should be constructed in the form of a basin, so as to preserve all the fluid parts of the manure. If the soil is not clayey it should be removed and clay brought and pounded in so as to make a permanent bottom. After this is done, dirt may be brought from the woods or any other convenient place and thrown into the basin. This, after it becomes saturated, makes an excellent manure.

The manner in which manure is applied to the soil is frequently more injurious than beneficial. It is thrown in large heaps which remain until the ground is ready for tillage, when they are only spread so much that the plough can with difficulty pass through them. This treatment injures both the crop and the soil. Vegetation grows more luxuriantly on the