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OLD SERIES]

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

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Agricultural Journal.

From Cole's American Veterinarian. FEEDING AND MANAGING MILCH COWS.

The grasses particularly the clovers, are the best summer food. When these begin to fail, the deficiency may be supplied by green corn, which is very sweet and produces a large quantity of milk, of excellent quality. The tops of beets, carrots, parsnips, and cabbage and turnip leaves, are good. Pumpkins, apples, and roots, may be given as the feed fails.— Give only a few at first, especially apples and gradually increase.

Roots are of great importance when cows are kept on dry fodder. Potatoes, carrots, beets, turnips, parsnips, artichokes, and vegetable oysters, are good. The last three and cabbage and turnips keep good in the ground through the winter, and are fresh and fine in the spring, before the grass starts.

Potatoes produce a great flow of milk, but it is not very rich. A little Indian meal is good with them, to keep up the flesh and give richness to the milk; and this is the case with beets and most kinds of turnips, as they tend largely to milk. A little oil meal and flaxseed is excellent, in addition to the Indian meal, to keep up a fine healthy condition, and impart a rich quality to the milk, and gives a lively gloss to the hair of cattle, and softness and pliancy to the skin.

In all cases of high feeding in winter, particularly when cows have but few roots, shorts or bran are excellent to promote digestion and keep the bowels open. Three pints each of oil and Indian meal, or two quarts of one and one quart of the other, is as high feed in these articles, as cows should ever have. On shorts, bran and roots, they may be fed liberally.— Four quarts of Indian meal, in a long run, will dry up and spoil the best of cows, so that they will never recover.

Carrots are among the very best roots for milch cows, producing a good but not very great mess of rich milk, and keeping the cow in good health. Parsnips are nearly the same. Ruta-bagas are rather rich, and keep up the condition. To prevent any unpleasant taste in the milk from feeding turnips, use salt freely on them, and milk night and morning before feeding with turnips. Cabbage turnip, (or turnip-rooted-cabbage-below-ground,) has no such effect. It resembles ruta-baga, is raised in the same way, and yields as much or more.

Some keep cows in the barn, by night in the warm season. They are saved from storms, and more manure is saved. There should be good ventilation in hot weather. Cows are much better for being kept in the barn nearly all the time in cold weather. To drink freely of cold water, and then stand half chilled to death, is highly injurious. But they should go out a little while daily, in favorable weather, and be driven around gently, for exercise. Inaction is death to all the animal race.

Cows and other cattle are badly managed. They are not watered, in short days, until ten o'clock in the morning and their last chance for drinking is about four in the evening. Thus they go sixteen hours without drink, and during that time they take nearly all their food, which is as dry as husk. They suffer to a great degree from thirst, and then drink to excess. As a remedy, give cattle a part of their breakfast, and then water them, and water again after finishing their morning meal; and if kept up, water again at night. If it be too much trouble to take good care of stock, then keep less, and they will be as productive and more profitable, if well managed.— We have fed sheep that had constant access to water within eight or nine rods, and after eating thirty or forty minutes in the morning, they would all go and drink.

Milch cows are injured by being driven far to pasture, especially in hot weather, and still more if hurried by thoughtless boys.

From the Canada Farmer and Mechanic.

PLAIN ADVICE TO COUNTRY GIRLS.

The following from the Saturday Visitor, is worthy the attention of many "country girls" that we wot of. It is from the pen of a lady, and is what we call plain talk:—

You know I said that I could quilt almost as fast as two of you. The reason is I take care of my hands. One-half of you are too proud to do this. You would not be caught putting a glove on to sweep or hoe, or weed in the garden, because you think it would look as if you wanted to be fine ladies. If you see any one taking care of her hands or careful to wear a sun-bonnet to preserve her complexion, you say she is "proud and stuck up."— But is you are proud—too proud to think you require any care to look nice. You have an idea you look well enough at any rate. So you just make yourself as rough and coarse as ever you can, by way of being independent. Your hands grow as stiff and hard as if you held a plough and swung a scythe, and when you take a needle you can scarcely feel it in your fingers. This is wrong. There are many things which women ought to do, which require their hands to be soft and pliable, and they should be careful to keep them so, in order to make them useful. Every woman who lives in the country should knit herself a pair of woollen gloves, with long fingers closed at the tops—no mitts, to let the fingers get hard. There should be a piece of ribbed work at the wrist to make them stay on.

When you use your hoe, rake, or broom put on your gloves—when you take hold of a skillet, pot or kettle handle, take a cloth to keep your hands from being smeared and hardened. When you wash clothes or dishes, do not have the water so hot as to feel unpleasant. Many girls scald their hands until they can put them into water almost boiling. Such hands are unfit to use a needle or a pin. They are not so good to hold a baby or dress a wound. Take care of your hands, and do not forget your faces. I have seen so many country girls who at sixteen had complexions like alabaster, and at twenty six their faces would look like a runnet bag that hung six weeks in the chimney corner. One reason of this is, they do not wear a bonnet to protect them from the sun. Another reason is, the habit they have of baking their faces before a wood fire. I have seen women standing before a great roaring fire and cook, until I thought their brains was as well stewed as the chickens; and they would get so used to it they would make no attempt to shield their heads from the heat. Nay, they would sit down in the evening and bake their faces by the hour; and this is one of the reasons why American women grow old, withered, and wrinkled, fifteen years before their time.

But another and the greatest reason is, your diet. People in this country live too well, and eat too much hot bread and meat. Country people usually eat richer food than those who live in the cities, and that is a reason why, with all their fresh air, their average age is little greater than that of city folks. Thousands of beautiful blooming country girls make old, shallow-faced women of themselves before they are thirty, by drinking coffee, smoking tobacco, and eating hot bread. They shorten their lives by these practices about as much as city ladies with their fashionable follies. I do not know what you think about it, girls, but I think it is about as much sin for women to get old, brown, withered faces, by eating too much, as it is for men to get red noses by drinking too much. Very few people think it a disgrace to have a bilious fever; but I would just as leave the doctor would tell me that I was drunk as that I was bilious. The one would come from drinking too much, the other from eating too much; and where is the difference? All this is a very serious matter, for it affects health and life; and the reason why I talk about your complexion in speaking of it, is, that every body loves to look well whether they will acknowledge it or

not. Now people cannot look well unless they are well; and no one can be well very long who does not try to take care of herself. The woman who roasts her head at the fire, disorders her blood, brings on headaches, injures her health, and makes her face look like a piece of leather; when she swallows hot coffee, hot bread, greasy victuals, and strong pickles, she destroys her stomach, rots her teeth, shortens her life, and makes herself too ugly for any use, except scaring the crows off the corn.

J. G. S.

From the Canada Farmer and Mechanic.

SUGAR FOR PRESERVING BUTTER.

The New England Farmer says, a great deal has been written for the preservatives of butter. Some writers say, if the buttermilk is wholly separated from the butter that no preservative is necessary, as pure butter will keep well without any addition. Yet very few ever attempt to keep butter without the aid of some preservative; and most persons prefer their butter slightly salted, and some would have it sugared also.— We have known a few individual who preferred butter without salt, and at each churning a little has been kept pure for their especial use.

Some persons say that salt is the only proper preservative of butter, as other substances, such as sugar, saltpetre, &c., are injurious to the quality. Now, this reminds us of those dictatorial individuals who would make their taste a standard, though it is at variance with that of the majority of consumers. One pomologist says that a vinous-flavored peach is the best, and that a year of a campagne quality should be preferred, while the majority of mankind are in favor of sweet, luscious fruits. One person prefers tea, another coffee, and a third would like something a little more vinous or spiritous.

How absurd, then, when tastes are so different, for any one to assume the authority of Judging for himself and for others too! Salt is used in butter both for the purpose of preservation and to render it more palatable. But for long keeping, twice as much salt is used as is necessary to adapt it to the taste of consumers generally. This is evident from the small quantity of salt in lump butter, which usually sells high in market, while tub butter, equally as good, excepting the larger quantity of salt, generally sells 25 per cent. lower.

As the large quantity of salt, used for preservation, is injurious, as to taste, why should we not use a suitable quantity of salt for taste, and add sugar as a further preservative? For our use, we prefer butter and meat preserved, in part, by sugar, instead of using salt wholly, and using for preservation twice as much as would render it palatable. Butter and meat, preserved partially by sugar, are more healthful, as well as palatable.

We copy an article from the Pennsylvania Cultivator on this subject; but we do not endorse the recommendation of saltpetre for butter, nor are we prepared to say that it is injurious. But we choose to refrain from articles of doubtful utility, and which may be injurious or dangerous.

Sugar-Curing of Butter.—Persons who put up keg butter for their own use, or for a distant market, usually salt their butter very high. This high salting necessarily detracts from its quality, injures its ready sale, and reduces its price. If we can modify this excess of salt, by using more palatable substances, of equal efficacy, as preservatives, it will be an improvement. Chemists tell us that sugar is one of these substances; and experience gives us the same information. Who is not familiar with "sugar-cured hams"? If pork can be cured with sugar, why may not butter be so preserved also? is a common sense inquiry. Experience has shown that it may. Dr. James Anderson, the celebrated agriculturist, whose treatise "On the Management of the Dairy, particularly with respect to the Making and Curing of Butter,

is still our highest and best authority on the subject, found, from some years' trial of it, that the following named composition—the properties of which we believe were discovered by his amiable lady—was far preferable to salt alone, as it not only preserves the butter more effectually from all taint, of rancidity, but makes it also look better, and taste sweeter, richer, and more marrowy, than portions of the same butter cured with common salt:—

Composition. Take of sugar, one part; of nitre, one part; and of the best Spanish great salt, (or rock salt,) two parts. Beat the whole into a fine powder, mix them well together, and put them by for use. The doctor continues:—

Of this composition one ounce should be put to every sixteen ounces of butter; mix this salt thoroughly with the butter as soon as it has been freed from the milk, and put it without loss of time, down into the vessel prepared to receive it, pressing it so close as to leave no air-holes, or any kind of cavities within it. Smooth the surface, and if you expect that it will be above a day or two before you can add more, cover it up close with a piece of clean linen, and above that a piece of wetted parchment, or, for want of that, fine linen that has been dipped in melted butter, that is exactly fitted to the edge of the vessel all round, so as to exclude the air much as possible, without the assistance of any watery brine; when more butter is to be added, these coverings are to be taken off, and butter applied close above the former, pressing it down and smoothing it as before; and so on till the vessel be full. When it is quite full, let the two covers be spread over it with the greatest care, and let a little melted butter be poured all round the edges, so as to fill up every cranny, and effectually to exclude the air. A little salt may then be strewed over the whole, and the cover be firmly fixed down, to remain close shut till it be opened for use. If all this be carefully done, the butter may be kept perfectly sound in this climate for many years. How many years I cannot tell; but I have seen it two years old, and in every respect as sweet and sound as when it was only a month old.

It deserves to be remarked that butter cured in this manner does not taste well till it has stood at least a fortnight after it has been salted; but after that period has elapsed, it eats with a rich, marrowy taste that no other butter ever acquires; and it tastes so little of salt, that a person who has been accustomed to eat butter cured with common salt only, would not imagine it had got one fourth part of the salt that would be necessary to preserve it.

It is to be hoped some of our farmers on reading the above, will follow its recommendations. This composition is, we have understood, much used in Goshen, Orange County, New York, a place famous for its superb butter.—Great care should be taken to get the purest salt and sugar. That known through the country as the "ground alum" is the best salt.

The sugar should be of the purest white—either the loaf or the "fallen loaf." Those excellent butter-makers in the glades of the Alleghanies, would do well to make some experiments for themselves in this matter.

CURE OF PRESERVES, &c.

As the weather becomes warm in spring, preserves, sauces, jellies, &c. are liable to become sour, if not attended to, unless they are composed of a large amount of sugar or other preservative. By scalding preserves, &c., occasionally, after the weather becomes warm, and sitting them in a cool place, much may be done to continue them in a good condition. In some cases it may be necessary to add more sugar in order to keep conserved preparations in summer.

In scalding them, great care should be taken to cover them closely before they cool, and in all cases expel them as little as possible to the air. Mould is considered a vegetable substance, of a low or imperfect order, which is propagated by fine seeds floating in the atmosphere.