

# THE GLEANER:

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OLD SERIES]

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

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## Agricultural Journal.

From the Genesee Farmer.

### LABOR WELL APPLIED IS PRODUCTIVE OF PROFIT.

Farmers should ever bear in mind that "well directed labor" will ensure its reward. Of all classes of men, there is none upon whom this truth needs to be enforced more than the farmer. How many of our farmers are year after year toiling on, overwhelmed with their business on an immense estate, and at the close of the year, the accounts are about balanced, and again the same toil and vexation must be renewed. If right directed effort had been put forth, no more land farmed than could be done to perfection, what a saving of labor, what an increase of profit, what a reward in every point of view, would be received! In travelling through the best farming districts of this country, we often find illustrations of this truth most striking.

I have in my eye a farm of medium size, which, a few years since, was any thing but neat and in order; and which gave sad indications that labor had not been "well applied." But a change has come over this scene. A new occupant takes possession, fixed in his principles—determined that he would carry out this great maxim on which depends the prosperity and success of the farmer, that "What is worth doing is worth doing well." Now how soon the farm begins to assume a new appearance. The land is drained where needed, the buildings are neatly repaired and arranged; manures are obtained best suited to the soil, and crops which are adapted to this region; a new and improved stock of cattle, sheep and swine are secured, and in short everything characteristic of the good farmer appears year after year, under the direction of him who knows how to apply labor. Instead of having at the end of the year, to resort to loans to make up the deficiencies, this same farm yields a return that gladdens the heart of the farmer. As years roll on each succeeding one finds a larger balance in favor of well directed labor; and now in addition to the ordinary appendages of a farm, there is reared, out of the profits of this well regulated concern, a neat and tasty cottage, in the midst of shrubbery the most tasty and luxuriant—all the work of him who started with the determination to do all things well. And this is not all; as the well regulated expense book is balanced, a profit which would gladden even the hearts of some of our bankers on the capital invested, is found on hand, to be applied as may best conduce to the comfort and welfare of an interesting family. There is no complaint of means to educate the children. They are brought up practically to appreciate the maxim that "what is worth doing, is worth doing well," and their education prepares them to carry out in all the varied scenes of life this all important but too little practiced truth.

Let me then urge upon the farmers who read this paper—and I am glad to know they are many, and among the most intelligent in our land—to put in practice, if they have not already done so, this simple but effectual method of farm labor, which brings with it the most abundant reward, and without which they will in vain struggle on, never securing the end of their toil. Order is Heaven's first law—and let it be yours in everything relating to your farm. Remember you belong to a noble profession, and one that is destined to exert a mighty influence on the destinies of a world.—As one man, then let the American Farmers adopt as their motto, "All things relating to my farm shall be well done"—and no more should be undertaken than can be thus done—and soon he will be found to occupy that exalted position that will cause his influence to be felt the world over. Surely it cannot be necessary to urge upon the enlightened, the intelligent, the hard working American Farmer, further considerations in support of a principle that must, on a moments re-

flection, commend itself to every right-minded, reflecting man.

In the London Gardener's Chronicle I find the following anecdote which the celebrated Robert Bakewell used frequently to relate—he whose name is familiar to almost every one for his extraordinary success in breeding cattle and sheep, and to whom probably Great Britain as well as this country owes as much as to any one individual, for that system of breeding which has secured the choice breeds of animals which are now to be found. It is to our purpose, as it gives the history of an old farmer, and one of olden times too, who was renewed by adopting the principle laid down as the heading of our article—"Labor well applied is productive of profit."

Mr Bakewell said: "A farmer who owned and occupied 1000 acres of land, had three daughters. When his eldest daughter married, he gave her one-quarter of his land for her portion, but no money; and he found, by a little more speed and a little better management, the produce of his farm did not decrease.—When his second daughter married, he gave her one third of the remaining land for her portion, but no money. He then set to work, and began to grub up his furze and fern, and ploughed up what he called his poor, dry, furze land, even where the furze covered, in some closes, nearly half the land. After giving half his land to two of his daughters, to his great surprise he found that the produce increased; he made more money, because his new broken up furze land brought excessive crops, and at the same time he farmed the whole of his land better, for he employed three times more laborers upon it; he rose two hours sooner in the morning; had no more dead fallows once in three years—instead of which he got two green crops in one year, and ate them upon the land.—A garden never requires a dead fallow. But the great advantage was, that he had got the same money to manage 500 acres, as he had to manage 1000 acres; therefore he laid out double the money upon the land.

"When his third and last daughter married, he gave her 250 acres, or half that remained, for her portion, and no money. He then found that he had the same money to farm one-quarter of the land as he had at first to farm the whole. He began to ask himself a few questions, and set his wits to work how he was to make as much of 250 as he had done of 1000 acres. He then paid off his bailiff, (who weighed 20 stone,) rose with the larks in the long days, and went to bed with the lambs; he got as much more work done for his money; he made his servants, laborers and horses move faster; broke them from their snail's pace; and found that the eye of the master quickened the pace of the servant. He saw the beginning and ending of every thing; and to his servants and laborers, instead of saying, "Go and do it my boys," he said to them, "Let us go and do it my boys. Between come and go he soon found a great difference. He grubbed up the whole of his furze and his ferns, ploughed the whole of his poor grass land up, and converted a great deal of corn into meat for the sake of the manure, and preserved his black water, (the essence of manure;) cut his hedges down, which had not been plashed for 40 or 50 years; straightened his zig-zag fences; cut his water-courses straight, and gained a great deal of land by doing so; made drains and sluices, and irrigated all the lands he could; he grubbed up many of his hedges and borders covered with bushes, in some places from ten to fourteen yards in width and threw three or more closes into one. He found out that instead growing white-thorn hedges and haws to feed foreign birds in winter, he could grow food for man instead of birds.

"After all this improvement, he grew more and made more of 250 acres than he did from 1000; at the same time he found out that half of England at that time was not cultivated, from the want, of means to cultivate it with. I let him rams, and sold him Long Horned bulls," said Mr. Bakewell, "and told him the real value

of labour, both indoors and out, and what ought to be done with a certain number of men, oxen, and horses within a given time. I taught them to sow less and plough better; that there were limits and measures to all things; and that the husbandman ought to be stronger than the farmer. I told him how to make hot land colder, and cold land hotter, light land stiffer; and stiff land lighter. I soon caused him to shake off his old prejudices and I grafted new ideas in their places. I told him not to breed inferior cattle, sheep, or horses, but the best of each kind, for the best consume no more than the worst. My friend became a new man in his old age, and died rich."

Is it not true, that "Labor well applied is productive of profit?"

## AUTUMN.

BY JAMES ALDRIDGE.

The summer's task is done;  
O'er ripen'd fruit drops from the bending bough,  
In red and golden hues, the forests now,  
Are glitt'ring in the sun.

Gone every summer bird,  
Yet, through the short'ning days warm noontide hours,  
Where bloom, in sunny nooks, pale autumn flowers,  
The bee's low voice is heard.

Down-sloping sunbeams fall  
Athwart the meadows, yet with verdure green,  
Where one, of still sweet countenance is seen,  
With faded coronal.

Lo! where she cometh now,  
Calm Autumn! with a wreath around her thrown,

Of wheaten ears, and wild flowers overblown,  
Twined with the cypress bough.

Some tears into her eyes  
Up from her gentle heart their way will force,  
As she o'erspreads with leaves her sister's corse,  
That all unburied lies.

Not with a saddened mien,  
But contemplative, calm, expressing still  
Sweet resignation to a higher will,  
In joy and hope serene.

Like one, who trustingly  
Borne on the sounding waves of time and change,  
Sees, with clear eye of Faith, far off and strange,  
A bright eternity!

"Sweet Sabbath of the year!"  
Whence come this holiest influence of thy day,  
When earth with summer flowers no more is gay,  
And woods and fields are sere?

From every mortal heart,  
Father of love! what thanks to thee are due,  
Who mak'st all seasons lovely to our view,  
By thy divinest art.

By an Old Farmer.  
CANADA THISTLES.

Believing in the fact that the root is as much dependent for prosperity on the branch as the branch is on the root, I take a hoe, in the spring of the year, when they first make their appearance, and just crop them off at the surface with one stroke, which a man can do and walk right along. I repeat the operation as often as the thistles appear, which may be three or four times in the season. I have frequently killed them in this way the first season, so that they have not appeared again in the same place; but if they should appear the next season they will look sickly, and by repeating the same process the second year they will be entirely subdued. But if unfortunately, you have neighbors less faithful than yourself, you will be constantly annoyed

with new cases which will require attention.

I have pursued this practice of cutting thistles with a hoe for nearly forty years; and although my neighbour's farm is now filled with them in every field, there has never been on mine in any one year more than a man could cut up with a hoe in ten minutes, provided they were standing in one spot. But they will spring up in some new places every year or two, requiring, like the maintenance of liberty, "eternal vigilance."

From the Canada Farmer and Mechanic.

## RIPE BREAD.

Bread, made of wheat flour, when taken out of the oven, is unprepared for the stomach. It should go through a change or ripen, before it is eaten. Young persons or persons in the enjoyment of vigorous health, may eat bread immediately after being baked, without any sensible injury from it—but weakly and aged persons cannot—and none can eat it without doing harm to the digestive organs.—Bread, after being baked, goes through a change similar to the change in newly-brewed beer, or newly-churned buttermilk, neither being healthy until after the change. It not only has more nutriment, but imparts a much greater degree of cheerfulness. He that eats old ripe bread will have a much greater flow of animal spirits, than he would were he to eat unripe bread. Bread, it is well known, discharges carbon, and imbibes oxygen. One thing in connection with this thought should be noticed by all housewives; it is to let the bread ripen where it can inhale the oxygen in a pure state. Bread will always taste of the air that surrounds it while ripening; hence it should ripen where the air is pure. It should never ripen in a cellar, nor in a close cupboard nor in a bed room. The noxious vapors of a cellar or cupboard should never enter into and form a part of the bread we eat. Bread should be light, well baked, and properly ripened before it should be eaten.

Bread that is several days old may be renewed, so as to have all the freshness and lightness of new bread, by simply putting it into a common steamer over the fire, and steaming half or three-quarters of an hour. The vessel under the steamer containing the water should not be more than half filled, otherwise the water may boil up into the steamer, and wet the bread. After the bread is thus steamed, it should be taken out of the steamer, and wrapped loosely in a cloth, to dry and cool, and remain so a short time, when it will be ready to be cut and used. It will then be like cold new bread.

## DOMESTIC ITEMS.

Spare minutes are the gold dust of time; and Young was writing a true, as well as a striking, line when he affirmed that "Sands made the mountain and moments made the year." Of all the portions of our life, the spare minutes are the most faithful in good or evil. They are gaps through which the temptations find the easiest access to the garden.

Those who are of opinion that money will do everything, may be reasonably suspected of doing everything for money.

It is false economy to purchase moist sugar, for half a pound of pure refined sugar gives more sweetness than one pound of raw: a slight trial in coffee will prove this.

In airing rooms, both the upper and lower parts of the window should be opened as the bad and heated air, form its lightness, will pass out at the top, and the fresh cool air come in at the bottom.

Roast meat is more nutritious than boiled, as in boiling the gelatine is extracted, and is dissolved in the water.

Coffee should never be boiled as boiling extracts and dispels the fine aromatic oil which gives it flavor and strength. It should be made by pouring boiling water through coffee in a strainer.

Writing paper dipped in brandy is often used in covering preserves and jams; but it has a bad effect, as the spirit soon eva-