

THE GLEANER:

AND NORTHUMBERLAND, KENT, GLOUCESTER AND RESTIGOUCHE
COMMERCIAL AND AGRICULTURAL JOURNAL.

Old Series]

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

[COMPRISED 13 VOLUMES

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Miramichi, Monday Evening, February 10, 1851.

No. 16.

Agricultural Journal.

REPORT OF THE DIRECTORS OF Kent Agricultural Society.

FOR THE YEAR ENDING JANUARY 13, 1851.

The Directors, in submitting their first Report to the Society, beg leave to introduce to its notice, what has been done on their part in furtherance of the common object of the Institution, and in accordance with the trust reposed in them.

The Directors almost immediately after the formation of the Society, expended nearly £50 in procuring seeds of various kinds for the use of Members, and are happy to state that about two-thirds of them were speedily disposed of, including a large quantity of Turnip seed.—Much of the Carrot, and Mangel Wurzel, it is to be regretted, did not germinate, thereby preventing a fair trial as to the cultivation of these valuable esculents. The Directors would recommend the practice of growing these seeds from such healthy roots as have succeeded; the seed would thus become more acclimated, and the producer, perhaps, more fortunate in his attempts at cultivation. At all events, until then, let it not be said such roots cannot be successfully cultivated.

The next subject for consideration was, how far the awarding of premiums would be a judicious expenditure of the Society's funds, and in what manner and for what objects they should be awarded. The Directors finally agreed to award premiums for four objects only, viz. —best cultivated Farm, best acre of Wheat, best half acre of Turnips, and for the best Ploughing; deeming a competition for such objects best calculated to direct the industry, awaken the intelligence, and improve the condition of the farming community. In fact, it was considered the duty of the Directors, not merely to distribute the funds of the Society, but to award premiums so as to kindle a feeling of emulation to acquire the unattained but yet attainable and worthy objects of the Agriculturists' vocation.

It has already been stated in a previous Report, who were the successful competitors for the first two premiums, but below will be found a complete list of the premiums, the objects for which they were offered, and the persons to whom they were awarded.

The Directors in turning their attention to the Stock of the country, considered it advisable to procure an Ayrshire Bull, also two Calves of the same breed, several Sheep of the Leicester breed, some Pigs, and also secured the services of a Horse for two seasons. Some of these were given as premiums, others disposed of at public sale. In all cases, it is matter of congratulation, that they have fallen into good hands, whence, if profitable, the various breeds may be disseminated, and the stock improved.

The Directors were induced to believe that a portion of the funds might be advantageously applied to burning lime. The encouraging confidence in its usefulness of many who have used it in other countries, and the want of it so generally felt by agriculturists, induced the Directors to ascertain at what price it could be afforded to members of the Society. A kiln was erected at cost of £40. The quantity of limestone, however, capable of production last fall was so limited, (not exceeding 70 tons) as rather to excite than satisfy the demand. Arrangements are now being made to have a quantity early in the Spring, when it is believed it can be sold for 1s. 3d. or 1s. 6d. per barrel a price within the reach of all.

The mechanical tillage of the soil next attracted the attention of the Directors, and a Ploughing Match was held to exhibit the knowledge and dexterity of our Farmers (being open to all) and to improve them. The Directors are of opinion that this branch of

the farmer's education has been neglected and requires attention in order to its improvement.

A synopsis has been here presented of the "doings" of the Directors during the first nine months of the Society's existence. As far as was practicable they have laboured to effect the object of the Institution by importing superior seeds; by stimulating to excel in the highest departments of practical farming; by urging the adoption of turnip culture; by affording a facility for improving the breed of stock; by introducing an agent, powerful in its chemical, and rich in its fertilising qualities, and by exciting improvement in the mechanical part of tillage.

Many things have necessarily been left undone, which it is to be hoped another year may see accomplished; particularly the selection of an Agricultural library: for while we all may be laboring to apply our knowledge, we should not forget to increase it.

There is reason to be thankful that the crops in this country have this year been preserved from disease of any kind. The Potato particularly, evincing such a general healthiness, while all around us, destroyed by its enemy is matter of surprise. Should it not also be of caution? The season, also, naturally suggested the necessity of effectual draining, to relieve a drowning land of superfluous moisture, and in the Spring of chilling cold consequent upon it. Land, called dry and warm, has this season remained unturned till June on this account. Surely in a farming community this deserves attention.

The directors have been favored with several copies of Professor Johnston's Report, and they cannot conclude without expressing their deep satisfaction at the favorable view in which the capabilities of the Province are pointed out by a talented, and unprejudiced stranger, and they earnestly hope, with such an opinion in favor of our Province, a few years will prove that the capabilities of its tillers are at least equal to its natural ones. To effect this change they recommend the perusal of the Report, as containing sound, sensible, and practical advice.

The have also been favored with some valuable Reports on several practical subjects by the New Brunswick Society for the encouragement of Agriculture, Home Manufactures and Commerce. These reports are calculated to convey much useful knowledge, are clear, concise and comprehensive, and have been got up at some expense.

The Directors would recommend them to the consideration of every farmer desirous of being well acquainted with the subjects on which the treat, and consider a small portion of the Society's funds judiciously expended in promoting such objects.

For the best cultivated Farm, Ayrshire Bull Calf, John Potter.

For the second best, Leicester Ram, Alex. Johnson.

For the best acre of Wheat, Ayrshire Bull Calf, John Carruthers.

For the second best, Leicester Ram, Wm. Doherty.

For the best half acre Turnips, Turnip Drill, David Wark.

For the second best, twenty shillings, Wm. McLeod.

For the best Ploughing, thirty shillings, Andrew Dixon.

For the second best, twenty-five shillings, James Graham.

For the third best, twenty shillings, S. B. Hetherington.

For the fourth best, 15 shillings, James Carruthers.

For the fifth best, 10 shillings, Edmund Hutchinson.

J. G. G. LAYTON, President.

Richibucto, Jan. 13, 1851.

ANNUAL MEETING.

At a general meeting of the Directors and Members of Kent Agricultural Society, held Jan. 13, 1851.

The Treasurer's Account is submitted for inspection, whereupon a Committee is appointed to examine it, who report the ac-

count and vouchers are correct and satisfactory.

The Director's Report is submitted, approved of, and a number of copies directed to be printed.

It is further resolved, that this Society apply to the Legislature for an Act of Incorporation.

The following Office-bearers were then chosen for the ensuing year:—

President.—J. G. G. Layton.

Vice Presidents.—David Wark, Wm. Brait.

Treasurer.—John Main.

Corresponding Secretary.—C. W. Weldon.

Recording Secretary.—J. C. Wheten.

Directors.—J. W. Welden, John Clark, Joseph Schollick, Robert Lawson, David Wright, Robert Clark, Andrew Dixon, Wm. Doherty, John Potter, Alexander Johnson, J. P. Ford, Isaac Sowerby, John Mooney, Thomas Stevenson, John Glendenning.

Kent Agricultural Society in Account with the Treasurer.

1850.		
May 24,	Paid for Seeds imported, £45 6 2	
	Paid carriage on do., £5 9 3	£48 5 5
Aug. 24,	paid for procuring Services of Horse, two seasons, 15 0 0	
	paid for Ayrshire Bull, imported, 12 10 0	
Sept. 9,	paid James Johnston's expenses, 0 10 6	
	paid for Coal, 9 0 0	
17,	paid John Wilson for hauling, 1 17 6	
	paid John Richardson, for building Kiln, 11 15 0	
18,	paid Peter Campbll, Difference of Exchange, 2 12 0	
	paid for Ploughing Match, 1 11 3	
Nov. 4,	paid for burning Lime, 5 0 0	
6,	paid for burning Lime, 9 0 0	
Dec. 2,	paid for Stock imported from P. E. Island, 13 15 0	
3,	Sundries accounted for by J. G. G. Layton Esq., 36 2 3	
3,	paid Edmund Powell and others, to orders, 12 13 6	
April 15,	by Subscriptions, 46 0 0	
Aug. 1,	Provincial Grant, 90 0 0	
	Lime and Stock, sold, 13 18 9	
	Seeds, sold, &c. by Mr Layton, 30 11 10	
	to balance due Society, 0 18 2	
		£180 10 7

JOHN MAIN, Treasurer.
Richibucto, Jan. 13, 1851.

YORKSHIRE BACON.

The following is the method of curing bacon in Yorkshire:

After killing, it is allowed to hang twenty four hours before being cut up; one pound of saltpetre is then rubbed into a twenty-stone pig, (of fourteen pounds to the stone,) and one and a-half or two stones of common salt, care being taken that it is well rubbed in; after which it is laid in a tub kept for the purpose. Having lain a fortnight, it is turned over, and a little more salt applied, say half a stone, and left there a fortnight longer; it is then taken out, and hung up in the kitchen, where it remains two months to dry; but should the winter be far advanced, and dry weather set in, a shorter period might suffice. At the proper time, it is taken down from the hooks in the kitchen, the inside washed over with quicklime and water, to preserve it from the fly, and is then hung up in a spare room, where heat does not penetrate, and where it can be kept perfectly dry, and is ready for use. The smoking system is not generally adopted in the northern counties. The above plan never fails, if done with care; the saltpetre and salt should be of the best quality, for upon those articles depends the success in producing a good article for the table. The whitewash not only preserves it from the fly, but also prevents it from becoming rancid, as might otherwise happen.

TO KEEP CHEESE.

When a whole cheese is cut, it is frequently found to be unpleasantly dry, and to lose flavour before it is all eaten. This is best prevented by cutting a sufficient quantity for

a few days' consumption from the cheese and to place the remainder in a cool place, rather damp than dry, spreading a thin film of butter over the cut surface, and covering it with a cloth to keep off the dirt. This removes the objection existing in families against purchasing a whole cheese at a time. The common practice of buying cheese in small quantities should be avoided, as not only a higher price is paid for any given quality, but there is little likelihood of obtaining exactly the same flavor twice running.—Should cheese become too dry to be agreeable, it may be used for stewing, or when grated cheese is wanted.

From the Boston Cultivator. TO MAKE GOOD BUTTER IN WINTER.

We often hear the complaint that winter butter is poor. Ours was so for several seasons. It was very slow in coming, and frothy, white, and sometimes bitter; while butter made from the same kind of milk in the warm season was good. I devised many plans for improvement, such as throwing in salt, warm milk, scalding cream, &c.; but to no purpose. At length I scalded my milk when brought from the cow, afterwards setting it in either a cold or warm place as most convenient. I mean, I communicated sufficient heat to my milk to destroy the effect which frosty feed in autumn or dry feed in winter had upon it.—Since which time we have made (with fifteen minutes' churning) purer, sweeter, and more yellow butter than we ever made in summer—and sometimes from frozen cream gradually warmed. And were it not that the increase of manufactories, the pursuit of fashion, and other causes combined, render helping hands in the dairy room, now-a-days, very scarce, I should be at the trouble of scalding my milk before setting it, during the summer, as well as in winter, for surely butter made in this way possesses a delicious richness and dryness which cannot be found in any other.

PAY ATTENTION.

Much good often arises from attention to what appear to be trifles.—In the county of Suffolk a very productive kind of wheat is grown, called 'Spalding's prolific,' for which we are indebted to the carefulness of a man in humble circumstances. A writer in the Agricultural Society's Journal states that thirteen years ago Spalding, a laboring man while thrashing in his master's barn, found three or four particularly fine ears of wheat; these he had the foresight to pick out and plant in his garden; the next year he again sowed the produce, and the third year grew a quarter of an acre; he then sold his entire growth, which was sufficient to plant ten acres; the produce of this was upwards of eight quarters per acre. A small subscription was raised by the neighboring farmers for Spalding; he died a few years since; there are still some of the family living at Barningham. Spalding has done as much for his country as many more public men; though unknown, he has had his name widely disseminated, though perhaps he did not reap any very great worldly benefit from his discovery.

METHOD OF PRESERVING PORK.

Mr Editor,—I am aware that much has been written on this subject, and also that the great mass will continue in the beaten track of his good old fathers, because they are unwilling to run any hazard, and I am fully satisfied that there is a great difference in cellars, some favorable to the preservation of meat, others unfavorable; and so of other articles. The method which I have adopted for two years past, has previously been practised by some of my friends with complete success, where the common mode had often failed. I pack my pork the same day of killing, (even though it be not fairly cooled through), in