

AGRICULTURAL.



AUTUMN.

Now sheaves are slanted to the sun
Amid the golden meadows,
And little sun-tanned gleaners run
To cool them in their shadows;
The reaper binds the bearded ear
And gathers in the golden year,
And where the sheaves are glancing
The Farmer's heart is dancing.

There pours a glory on the land,
Flash'd down from Heaven's wide portals,
As Labor's hand grasps Beauty's hand
To vow good-will to mortals:
The golden Year brings Beauty down
To bless her with a marriage crown,
While Labor rises, gleaming
Her blessings and their meaning.

The work is done, the end is near,
Beat, Heart, to flute and tabor,
For Beauty wedded to the Year
Completes herself from Labor,
She dons her marriage gems, and then
She casts them off as gifts to men,
And sunbeam-like, if dimmer,
The fallen jewels glimmer.

There is a hush of joy and love
No giving hands have crowned us;
There is a heaven up above,
And a heaven here around us!
And Hope, her prophecies complete,
Creeps up to pray at Beauty's feet,
While with a thousand voices
The perfect earth rejoices!

When to the Autumn heaven here
Its sister is replying,
'Tis sweet to think our Golden year
Fulfills itself in dying;
That we shall find, poor things of breath,
Our own Soul's loveliness in death,
And leave, when God shall find us,
Our gathered gems behind us.

(London Athenæum.)

REPORT OF THE DOMESTIC GARDENERS' CLUB ON SMUT IN WHEAT.

In consideration of the great importance of the culture of wheat, and in order to find some preventative for the smut, which is becoming very prevalent and exceedingly injurious to the crop, the Club have been directing their attention to the matter, by holding discussions on the subject; and, after several deliberate investigations, have come to the conclusion that the first cause of smut in wheat is owing to the grain being in a sickly, diseased state, brought on by various causes, by which the plant in a growing state is checked, either by over watering, being kept too dry or by general bad culture, so that the grain is not properly matured, and consequently is in a putrid and diseased state and the vitality or life at an end. The disease of the grain being either a fungus or insect continuing life, coming in contact with good grain, adheres to and contaminates it in such a manner that, when in a growing state, the disease is carried into the system of the entire plant, and is the cause of a continuation of disease.

In order to prevent wheat becoming diseased, it is necessary that the seed be selected from a good clean stock of well matured grain, which should be well cleaned by sifting it before a strong wind, in order that the light grain may be blown from the heavy, well matured, which should be chosen from the heap, rejecting that part which contains the refuse and light grain.

BRINING AND LIMING.—The soaking of wheat in brine and mixing with lime, has been universally practised by the best farmers in Great Britain for more than a hundred years, and smut there is little known. It has also been successfully practised by the best practical farmers in America with the same good effect; and from many inquiries made by the different members of the Club of cultivators who have practised brining and liming in this Territory, every one has universally stated that, when seed wheat has been thus prepared, the grain has always been free from smut.

PREPARING THE SEED.—This is simply to make a brine strong enough to float an egg on the top, in a large deep tub, and then turn enough wheat into the brine to fill it within six inches of the surface; the light grain, smut and refuse will float on the top, and must be skimmed off, and the grain stirred with a stick at different times to cause all the smut and refuse to rise on the top of the brine. The most convenient method of performing the business is to have a basket made to fit the inside of the tub, turn the wheat into the basket, let it remain three or four hours for skimming, etc., then the basket may be lifted up and placed on two sticks laid across the top of the tub to allow the brine to drain into it. When the wheat is moderately well drained, turn it out on the floor, sift over it some slacked lime and mix it well together with a shovel until the wheat is well covered over with the lime; it is then ready for use.

The exchange of seed is a system that has been adopted by practical farmers for many years. Cultivators of clay or heavy soil, exchange wheat for seed with those who cultivate light, sandy or gravelly land. The difference of location has a tendency to invigorate and give a healthy state to the grain.

SELECTING SEED.—In order to keep wheat true to its variety and in a good healthy condition, select out the largest and best ears from a good stock when ripe, say enough to make half a bushel of wheat, or more, every three or four years. Sow this wheat for seed the succeeding season, and by this method much may be done to keep the grain in a healthy state.

To the above methods of cleansing and preparing wheat for sowing, many more might be named, which would all however tend to one purpose, viz: cleaning the seed in such a manner that all the light seed is parted from the good, heavy, well matured grain; and brining, liming, soaking the seed in a lye made of ashes, using urine, and the use of blue vitrol as a substitute for brine and lime, etc., in order to destroy the disease in its latent state, and put the seed in condition, to produce a strong, healthy plant.

A crop of wheat raised from well prepared seed, may be seriously injured by being sown on land partly seeded by the former crop of wheat which was smutty and foul. The continual cropping of the same piece of ground with wheat, as often practised, is a bad system, and would in time bring on smut, and have a tendency to reduce the crop. It must also be evident to every intelligent cultivator that the sowing of wheat, year after year, on the same land will, in a measure, weaken the healthy condition of the grain, owing to the continual exhausting of those ingredients contained in the soil that produce the requisite qualities in the grain, as starch, gluten, etc. The continual succession of crops may not exhaust a soil in such manner as to cause any failure in the amount of straw, but it will in every case have a material effect on the healthy condition of the grain.

The many systems recommended of rotation in cropping are too numerous to mention, and are not wanted in this country, but that change of crops is necessary in the culture of wheat, change of soil and good management in culture to ensure good crops and keep wheat in a healthy condition, cannot but be evident to every tiller of the soil.

(From the Nashua Gazette.)

Pigs and Pork.

We select from a correspondent's letters the following items relative to pigs and pork. He recommends that pigs should be wintered upon two ears of corn a day, fed very regularly, one at night and one in the morning, keeping them in a warm close pen, without water. He says they will live in a sort of hibernating condition, and upon this small amount of feed keep in good condition. If watered or fed with liquid food and kept in the cold, much of the food is expended in keeping up animal heat. The pigs should be in good condition when put up, and must be well bedded to enable them to keep warm.

"The best and most solid pork," says the same writer, "is made by rapid feeding of pigs in autumn, which have kept thin all summer. Hogs that are kept fat through the summer are most apt to afford soft pork, which shrinks in the pot. Hams or, in fact, any part of the pig designed for bacon should never be put in pickle—they are decidedly better salted dry."

In this we perfectly agree with the writer. Our practice has been to weigh the pork to be salted and the salt, giving six pounds of fine salt to one hundred pounds of pork. First sprinkle about one-fourth of an ounce of saltpeter, finely pulverized, upon a ham or shoulder, and then rub it well over with salt, and pile up the pieces just as you would pile up a lot of stove wood, in some dry room. It should be overhauled once, and the spare salt rubbed on fresh-looking spots, and the pile reconstructed so as to allow the air to come to all parts. It will completely salt in as many days as a ham weighs pounds.

It should be smoked in a large, airy room, by a fire of some kind of sweet, green wood—hickory is best—and the fire should be so far off that its heat never would warm the meat, and the more gently it is smoked the better. One small fire, once a day, is better than a constant smoke. Never use rotten wood for smoking. The true art of smoking meat is to impregnate it with pyroligneous acid, which can only be distilled from sound wood, and it is easiest obtained from green wood. If it is desirable to use sugar or molasses on the hams it should be applied in advance of the saltpeter. It has a preservative quality, and if used at the rate of a table-spoonful to a medium-sized ham it is not objectionable.

For pickled pork, it is advantageous to salt it in bulk, before packing in barrels. Nothing will drain off from meat thus salted, but just what should drain away. When your pork is ready to go in the barrel, pack it as tight as you can force it in, and then fill the barrel with brine—not salted water, but brine which is water saturated with salt. Pork thus cured will keep longer than we can calculate.

To keep hams, hang them in a dry, cool room, and draw a loose cotton bag over them, and tie it tightly around the string that holds the meat. This must be done before flies come in the spring, and it will keep them away. We have kept hams prepared in this way till over three years old, and they were as much better than new ones, as ripe old cheese is better than one a day old.

Marl as a Fertilizer.—South Carolina planters are hunting up beds of marl, as a fertilizer; one gentleman who paid a dollar an acre for land two years ago, has refused twenty dollars an acre for the whole plantation, as renovated by this ingredient.

EXPERIMENTAL FARMING.

We have repeatedly called the attention of farmers in this Territory to the important subject of making experiments in agriculture, and pointed out some of the benefits to be derived therefrom, not only to themselves, but to agriculturists generally, if they would but move in the matter, and give to the public the result of their operations. Knowledge derived by experimenting, in whatever pertains to the tillage of the soil, is more valuable than many have supposed, and can be obtained without much expense or labor, and if those who are engaged in farming would give the subject that consideration, which its importance demands, they would lose no time in taking the initiatory step to possess themselves of that knowledge which is within the reach of all, and easily obtained; and when acquired would be an invaluable treasure from which much pecuniary benefit would result.

The following from the *Germantown Telegraph*, by a "Berks county Farmer," is replete with good ideas, and suggestions, in relation to the subject under consideration, which the farmers of Utah will do well to follow out the coming season, to some extent:

It would be an important point gained in the advancement of agriculture, could but a few of our farmers be persuaded to try, each of them, a single experiment in field husbandry during the next year, selecting for a subject any one of the commonly cultivated plants which supply aliment to either man or beast. Such an enterprise need not necessarily involve much expense. A limited extent of surface, or even a box or pot of soil, would embrace an area sufficiently extensive for the carrying out of many experiments which might be rendered of great practical importance to the farmer. The effects of certain fecundating manures on certain crops, or upon crops under varying or different circumstances, may be observed as well on a small extent of surface as on a large one. On the subject of vegetable physiology, for instance, notwithstanding all that has been published concerning its mysteries and its laws, how little, in reality, do we know of either. If we take even, the first principle of vegetation, we shall find that scarcely any two writers entirely agree in relation to them; antagonist theories and discrepant hypotheses are as abundant among our physiological writers, as among theologians. Mere speculative philosophy has supplied the place which should be occupied by demonstrative knowledge, and simple dreams the place of actual fact.

Every farmer has both time and opportunity to institute and carry out, not only one experiment, but several. Let him, for instance, select one, two or three vegetables, of different kinds, and try the effect of a given manure upon each and all. Suppose he should procure a number of pots, or vessels, and having filled them with good soil, should add to the contents of one, a certain quantity of phosphate of lime; to another a like quantity, by weight or measure, of guano; to a third poudrette; and so on till his pots were all employed, each one having the same kind of earth, but a different kind of manure, and that in these pots he should, on the same day, plant at a uniform depth, a certain number of wheat grains or kernels of corn.

In this way, not only one experiment, but a series of experiments would be instituted, the results of which might throw much light upon a subject not yet very definitely or clearly understood, viz: The relative value of different manures, when applied to wheat and corn.

Because our fathers produced, on virgin and different soils, good and remunerating crops of both these important staples, with but little or no manure, it by no means follows as a necessary result, that similar efforts, on our part, will be followed by similar results. In the long process of cropping, the vegetables grown upon the soil, have taken from it more than the parsimonious applications that have been bestowed, have returned to it. The phosphates and silicates have been exhausted, and must be re-supplied. Other mineral substances essential to the healthy development and proper manuring of these crops, have also been measurably consumed or abstracted from the soil, without any compensating return. The humus supplied has not been adequate to the exhaustion produced by successive crops of roots and cereals, and hence it is that agriculture becomes a profitless and irksome pursuit.

The result of a few simple and cheap experiments, may set us right in this important matter, and teach us what our lands are deficient of, and what we must supply in order to render them fertile in the production of roots, and grain. This is an important subject to the farmer at this day, and we trust it will receive the attention it so eminently deserves.

Wool Gathering.—Blankets were named after one Thomas Blanket, who flourished in the town of Bristol, England, during the reign of Edward III., in 1337, and who was the first to make cloth now known by his name. The thread or yarn now known as "worsted," was first manufactured in the town of Worsted, near Bristol, and hence its name. "Linsey-woolsey," was first manufactured in the town of Linsey, and "kerseymere" obtained its name from having first been manufactured in shops situated on two streams, the *Kersey* and *Mere*, in Suffolk, England.

Wine Farming.

Mr. B. Buchanan, a well-known successful wine producer of Ohio, gives in the *Ohio Valley Farmer*, the following statement of the raising and fermentation of wine. Recollect, wine is not "made"—it grows. Our readers know well our opinion—expressed years ago—of what wine farming was destined to be in this country. No doubt some States, portions of States, as well as counties, are much better adapted to it than others; nevertheless, the business will gradually increase and spread until it shall become nearly general, and quite as much so as are certain other crops at the present time.

Wine farming will, in a few years, become simplified, and almost as easily understood as corn-planting. There is no mystery in it. Experience alone must teach the proper position as well as the soil; the right distance apart for the vines; the most judicious method of spring and summer pruning; and, as for cultivation, keep the ground clean with the plow or cultivator, like corn.

Making the wine is as simple as making cider. The grape-bunches are cut from the vines, and all unsound or unripe berries picked off the bunch and thrown into the bucket; to make—with the addition of sugar—vinegar, or an inferior wine. The perfect grapes of each day's cutting are taken to the winehouse, and in the evening, after being mashed in a barrel with a beetle—stem and berries—cr passed through wooden rollers in a small mill, are put on the press and the juice extracted. About one-third runs off without any pressure. The outer edges of the pomace are cut off for eight or ten inches, after the first pressing, separated with the hands, and thrown on top, when the power of the screw is applied, and another pressing made. This is repeated two or three times. The juice from the last pressing, being very dark and astringent, is put with the inferior wine. The other is put in large casks, filled about five-sixths full, to ferment and make the good wine. No sugar or brandy should be added to the best Catawba juice—or must—as it makes a better wine without, and is strong enough to keep well. One end of a syphon is placed in the bung-hole of the cask, the other being crooked over, rests in a bucket of water.

The fermentation commences in a day or two, and the carbonic acid escapes through the water. In ten to fourteen days, the syphon may be removed, the casks filled up, and the bung driven in lightly—in a month, tightly. In mid-winter the wine is drawn off into another cask, and the lees of the wine, with the pomace of the grapes, are used to make brandy.

The wine will be clear and pleasant to drink in a month or two after the first fermentation ceases. The second fermentation occurs in the spring, about the time of the blossoming of the grapes. This is but slight, and it will be merely necessary to loosen the bungs; when it is over, the wine will be clear in two or three months, and safe to bottle; but that operation had best be deferred until November. And this is the whole process of making still-wine—the wine for general use; and being a natural product of the juice of the grape, it is more wholesome than any mixed or artificial wine, however showy and high-priced it may be.

Let the grapes be well ripened; the press, casks, and all vessels perfectly clean; and then keep the air from the new wine, by having the casks constantly bung-full, and there is no danger of its spoiling. This is the whole secret.

It is presumed that no one will go into wine farming at first, but take the precaution to test, by the cultivation of a few acres, the capabilities of the soil, position and climate, and the kind of grape best suited to it.

Harvesting Beans.

It seems to be supposed by some, that beans should remain in the field ungathered, until they are fully ripe and ready to shell out. Experience shows that this is neither necessary nor wise. Watch for the time when the leaves of the plant begin to turn yellow, and the pods have become plump and hard. Then pull and stack them up in the field loosely, putting a few stones or cross-pieces of wood underneath each stack, to keep the bottom tier dry, and to promote ventilation of the whole. Do not forget to stack them firmly, to prevent the stacks from blowing over.

Beans so managed will ripen a good deal after being gathered, and will command a much higher price in market than if they had been left standing longer, and so been nipped by the frost, and dragged and soaked in the mud. Let them remain thus stacked until dry enough for threshing.—[Exchange.]

Preserving Sweet Potatoes.—The *Ohio Cultivator* gives the following method of preserving these precious roots during the winter weather:—Take dust from the highway and dry it thoroughly; then pack the potatoes in layers in it, using either barrels or boxes for this purpose. They should be kept in a warm place, such as in the vicinity of a stove, or some situation where they cannot be affected with frost during very cold nights. This appears to be as good as any other method yet published.

Thirty Thousand Apples on a Single Tree.—Wm. R. May, of Ponfret, Ct., picked 40 bushels of apples from one tree. He had the curiosity to count the number of apples in one peck, and found 190, making 760, in one bushel, and consequently 30,400 apples grew upon one tree.