



Culture of Sorghum.

It has, we believe, been satisfactorily proven that Chinese sugar cane is a very profitable crop, more so than any other grown in the State when pure seed has been planted at the right time, and the crops have been properly cultivated. The continual adulteration of the seed which has been going on from the time of the introduction of sorghum into these valleys to the present time by mixture of broom and other like kinds of corn, which has been planted everywhere and in every place people have chosen, not unfrequently in the same field, side by side with the cane, has been so general and universal that there is but very little if any pure seed to be found in the country. Some say there is none; how this may be we know not, but from the non-observance the world over, in these latter days, by agriculturists of that wholesome, inhibiting provision in the statutes of Moses, enjoining the people not to sow their fields with "divers kinds of seeds," the presumption is that the amount of unhybridized sugar cane seed is quite limited.

Under these circumstances, and until a different order of things can be brought about, cultivators of sorghum will have to do the best they can, by obtaining the best seed there is, and that which has not been adulterated to so great an extent, as much of that grown in this county, was last season, as to be wholly unfit for planting.

The hybridizing process has been going on in other States than this since the introduction of the Chinese sugar cane into North America, and in the countries of Europe, where it has been cultivated, there can be no pure seed obtained. New importations from China are spoken of as the only means of obtaining unadulterated seed, which those interested in the matter, in the east, intend doing the present season.

The time for planting in this and adjoining valleys has now arrived and the sooner the seed is put into the ground the more certainty there will be of its coming to maturity before the frosts of autumn shall come. A very sure way to insure germination when the ground is dry, as much of that suitable for the growing of cane now is, notwithstanding the great amount of water that fell during the month of March and the fore part of April, inasmuch as sorghum seed does not grow or spring up very readily, is to soak the seed until it sprouts, before planting, not in hot water, but by keeping it moist and spread out somewhat thinly to keep it from heating. The sprouting should only be carried on to the swelling of the seed sufficiently to break the shell. Further than that would be injurious, as the germs would be liable to be broken off in planting.

Late Tree-Planting.

The following on the subject of planting trees late in the spring is from the *Alta California*:

We have never derived any advantage from planting any earlier than near the time the sap is about to commence its flow, which time varies with the seasons. On the first day of April pear and cherry trees have been planted in this city, making a good season's growth, and producing fine specimens of fruit. Cherry trees have been dug when in full leaf, skillfully packed and shipped to Coloma, which made twice the growth by Autumn, of the undisturbed and remaining trees in the nursery. The finest pears exhibited at the State Fair held in Stockton in 1857, were grown on three year old trees, dug in the early part of the winter, heeled in—remaining in this position until in full bloom. They were then planted in the orchard, and out of three hundred so planted, not one failed to make a good growth, and nearly one-half produced a fair crop of fruit. The time for planting this season (particularly on heavy soil), will be when the weather becomes warm, and the soil in condition to work without packing. Trees that have been lifted early and kept in good condition dormant (perhaps peaches and nectarines might be excepted) may be safely planted as late as the 10th or 20th of April.

Product of Single Beans.—A farmer in New Hampshire raised 415 beans from one seed.—The *Boston Cultivator* says that Mr. Metcalf of Franklin, Mass., a few years since raised from two beans, 153 pods on one and 156 on the other. They "shelled out" 1,533 beans.

The Profitableness of Hens.

The following article, on the subject of keeping hens in preference to swine for the production of food, published in the *American Agriculturist*, is from the pen of Mr. J. C. Thompson, of Tompkinsville, Staten Island, New York:

Most families in the country, and on the outskirts of cities, think they must keep one or more pigs to use up the offal of the family—or because it is the "custom of the country." Having tried pigs and become disgusted with the trouble, labor, expense, filth and noise—to say nothing of the inferiority of pork to eggs and poultry—I abandoned the former for the latter; the result has been quite satisfactory, and after several years trial, I feel confident the advantage is decidedly in favor of poultry. Here is my last year's account: January 1, 1861, stock on hand 70 fowls, of which fifteen died during the winter from unknown causes, leaving me 52 laying hens. From these I obtained in January, 409 eggs; in February, 439; in March, 681; in April, 959; in May, 835; in June, 801; in July, 719; in August, 603; in September, 421; in October, 332; in November, 286; and in December, 440. Total, from 52 hens, 6,925 eggs—equivalent, in bulk, to seven barrels, as a barrel packed for market contains just about 1,000 eggs. About 8 eggs from the Leghorn or black Spanish breeds, weigh a pound. My 6,925 eggs therefore weighed 865 pounds. Allowing the hen to weigh 5 pounds apiece, they each laid, on an average, three times their weight in eggs alone. As they hatched full a hundred chicks, the weight of which, when ready for the table must have been 1½ pounds each the whole amount of food produced was over a thousand pounds, notwithstanding I killed off part of the old stock in June, July and August, depending on the spring-hatched chicks, which began to lay in August, to keep up a supply of eggs and replace those killed off. When we consider the amount of food (of the very best kind) produced in one year from so small a stock to start on, and then, too, the stock left whole at the end of the year, the advantage of poultry over pigs can be seen at a glance.

To produce 1,000 pounds of pork will require a vast amount of labor, a vast quantity of food, and any quantity of noise—giving fresh food for only a short time and salt food for the balance of the year—and the stock not left whole to start on again, as in the case of poultry. The product in eggs was more than 6,925, perhaps over 7,000, as I detected a boy that had access to the hen-house for some time, in stealing them. The number named was actually collected. My stock is principally Leghorn; and it now costs \$3 per month to feed 75 head. As some may desire to know how the hens are managed, I send a brief description.

THE HEN-HOUSE.

Mine is a lean-to—10x16 feet—10 feet high on the rear and 8 feet front, facing the south. A barn stands on the east end, a shed on the west end, with a glass front, for a shelter and feeding place in cold and wet weather. The roofs of both project three or four feet which keeps the ground dry in front and about the entrance. The back and front of the house are lined or double boarded, and the front has three glazed sashes—furnished with inside shutters—a ventilator 16 inches square is placed in the roof with a valve hung at the bottom, to close, more or less, as may be required, in cold and stormy weather.

ROOSTS.

A frame is made and hung to the rear of the house, which can be set at any desired inclination; the roosts are placed lengthwise on the frame, ladder-like, about 18 inches apart. As all fowls seek the highest roosts these are filled first, and others in succession. This brings them close together in cold weather. In warm weather the frame must be levelled to make them scatter on all the roosts and keep cool as possible. The floor being concreted, it is easy to clean, keeps out rats, and makes it dry. Under the roosts I place fine charcoal, or dry earth, or muck to absorb the droppings; a few shovelfuls added each day keeps the house free from any bad odor. The rest of the floor should be covered with sawdust, dry earth, chaff or cut straw, for, in cold weather, hens like to keep their feet dry and warm. Neither coal nor wood ashes should be put in the house, as they act on the manure and decompose the uric acid, thus wasting ammonia, and making the house offensive.

FOR NESTS

Use butter or lard tubs set on shelves at the ends of the house, one to two feet from the floor—portable nests, with glass nest eggs, are best. They should be often cleaned and supplied with fresh straw or hay. The grease on the tubs is a remedy against lice. Greasing the roosts at all the places where they touch the frame, and in fact, the inside of the house and roosts, with any kind of soft grease or fish oil is certain to destroy them, as they cannot live a moment in grease. A paint brush or white-wash brush can be used for applying the grease, which should be done early in the spring, and again in summer, if it appears to be required.

MODE OF FEEDING.

I give only sound grain; no other should be used. A variety is not objectionable. My standing dish is wheat screenings; this is always by them in a box slatted up at the sides for the purpose, as a feeding box. In

winter scalded corn meal or ground corn and oats is given to them warm in the morning; but the main food must be hard grains. They must be well supplied with finely cracked oyster shells, gravel and mortar, and green food in winter. Mine consume two or three heads of cabbage daily. They get the scraps from the table, scrap meat, etc. In summer, grass, lettuce and cabbage are furnished daily in abundance—they will consume a great quantity.

YARD ROOM.

The permanent yard is 50x50, opening into a grazing and rambling lot of 50x100, also used as a plum orchard. The fence is only 5 feet high, and by feeding well and clipping the feathers on one wing there is no trouble in keeping them at all times within the yard.

SETTING THE HENS.

To insure good healthy chicks the hens should be set in March, and certainly not later than April. By having portable nests, when hens desire to set and become fixed in the habit in the setting season, they can be supplied with eggs (the date of setting marked on them in ink or pencil), and any number of nests moved to a room for the purpose, which must be kept close, and well supplied with food and water. The nests may all be set side by side, for if the hens should all leave their nests at once to feed, when they return they will each take a nest, although they may change places. This arrangement insures their setting steady, as they are not compelled to wander off for food, but return quickly to the nest and keep up the warmth of the eggs, and thus bring out strong chicks. By setting a number at one time, if some hatch half broods they can be put together with one hen. When a setting hen looks pale about the head it is evidence she is lousy; clean and wash the nest, grease the hen under the wings, on the back and rump, wash the eggs in warm water, and return to the nest.

TREATMENT OF CHICKS.

When first hatched they must be fed on bread soaked in milk; after three or four days, feed with cooked or scalded Indian meal three times a day; but finely cracked corn or wheat screenings, should be always within their reach; also clean water. The hens with chicks should be kept in coops for several days, the coops kept dry and clean and placed in sheltered places. With such treatment not five per cent. of chicks will be lost.

In conclusion let me say, the secret of success with fowls is this: They must be young, well fed and cared for, and small numbers—12 to 25—pay much better in proportion than large flocks.

In a postscript Mr. Thompson adds:

I find 75 hens will eat six quarts of Indian corn a day, they helping themselves to it, that is, a peck to one hundred hens. The test was made on Indian corn, that being the staple food for poultry, making ninety bushels a year for 100 hens.

In Illinois where Indian corn is worth only ten cents per bushel, the cost would be nine dollars if kept a year—but as most hens lay when five or six months old, they pay in eggs more than the cost of keeping, leaving the stock clear at the end of the year.

Culture of Maddar.

The growing of madder in this part of the State is attracting considerable attention, and many inquiries have been and are being made as to the best mode of culture. Not having had experience in the matter we are unprepared to give any instructions in relation to the subject, as we know not what kind of soil is best adapted to its growth, neither at what time in the spring the seed should be planted, and as to the mode of putting it into the ground, and cultivating the plants, we are altogether uninformed; but there are those, and not a few, in these valleys, who have been engaged in the production of vegetable dyes and understand the *modus operandi* of growing madder and they owe the knowledge they possess in that respect, as well as in all others, to the community, and they should impart it at the earliest practicable date.

The following communication on the culture of madder, received a few days since, is not very explicit, but it may be sufficiently so for the purpose for which it was intended.

Provo, April 26th, 1862.

ED. DESERET NEWS:—

Some five years since I commenced the culture of the madder plant. I prepare the ground, a light sandy soil, by digging it deep and putting half a bushel of lime on each square rod, I plant the last of April, making my drills three feet apart and planting the seed in the drills one foot apart.

When the plants get about four inches high I nip off the top of each so that they may throw out lateral shoots, and when these attain the height of from eight to ten inches I bend them down and cover them with earth all but about two inches of the top end, which I nip off as in the first instance for the production of more lateral shoots. These I also in turn bend down and bury as before, and continue the process during the season. In the winter I lightly cover up the plants for protection from frost, and when spring comes

I remove the top soil and continue to cultivate as during the first season, till the roots are fit for use, which is when they are three years old. The Dutch use them when two, but the French not till they are three years old. The older the plants the better the color.

When the plants are taken up for use, which should be in the spring, cut out the eyes and plant, which will produce roots fit for use one year sooner than when grown from the seed. Maddar seed is not considered good when produced from plants before they are three years old.

I intend to plant half an acre with madder this spring.

D. GRAVES.

Grafting the Tomato on the Potato.—"Horticulturist" in the *Horticulturist* states that he succeeded perfectly, in drafting a scion of the tomato on the potato vine. He cut about one third of the potato shoot off, just above a leaf, taking care not to hurt the bud in its base. The scion, being shielded from the sun, was every day sprinkled with a little water, and it took readily. In the fall, the tomato was loaded with ripe and unripe fruit, and had grown to large size.

Cows.—A correspondent of the *Prairie Farmer* says that where cows lose their milk by leaking, the evil may be remedied by applying a small quantity of collodion to the end of the teat immediately after milking. This will at once form a thin tough covering or skin, which will prevent the leakage, and which may readily be removed before milking again. The collodion may be purchased at any druggist's.

A FRENCH CONFIDENCE GAME.

M. Pasquier, who was Prefect of Police during the Empire under the First Napoleon, after his retirement, was full of anecdotes respecting confidence men, whose artifices duped persons apparently less artful than themselves. The following, says the *Philadelphia Press* is one of his anecdotes:

A magnificent carriage drove up, one day, to the door of a rich jeweller in Paris, and a well-looking, important, and not overdressed gentleman alighted from it. He said that he wanted a complete wedding parure, consisting of a lady's set of diamond ornaments, the price limited to 200,000 francs, equal to \$40,000. From several designs which he examined with the evidently practised eye of a connoisseur, he selected one which he desired might be executed within five days, and insisted on leaving four thousand francs with the jeweller as a deposit. He also selected a ring, worth 120 francs, which he begged might be sent to him the next day, giving his address, Prince Garagrin, Hotel Hollande, Rue de la Paix, which was a more fashionable house in 1860 than it is in 1862.

The jeweller's messenger called at the appointed time, and was shown into an apartment in the second story. There were five or six liveried lackies in the antechamber, one of whom escorted him to the Prince, who received and examined the ring, paid for it, and presented ten francs to the messenger, who returned home, joyfully congratulating the jeweller on having so wealthy and liberal a customer.

On the fifth day, as agreed, the jeweller carried home the diamonds, and found the Prince in his study, sitting before his cylindrical secretaire. His Highness minutely inspected the jewels with a glass, and suddenly one of the valets announced "Prince Dagorouki." "Ah, my brother-in-law," exclaimed his Highness; "I do not wish him to see the present with which I intend surprising his sister. Request him to stay in the drawing-room, and I will immediately join him."

Touching the table, the cylinder moved and the secretaire closed. The diamonds were within it—but on the table was an open box filled with plump leather bags, and numerous rouleaux of 100s were huddled together confusedly. On his arrival, the jeweller had noticed all this treasure, and more especially a large Russia leather portfolio, well lined with bank notes, the rough edges of which were visible.

The Prince quitted the room, saying he would immediately return. The polite jeweller begged him not to hurry himself. Twenty minutes elapsed, which seemed like three hours to the jeweller, over whom a vague apprehension crept. The door opened—Oh! here is his Highness, he thought. No. It was the master of the hotel, who asked if he was waiting for any one? "For the return of Prince Garagrin," the jeweller answered. "I have just sold him a set of diamonds for 200,000 francs. Are you his secretary?" The *maitre d'hotel* shook his head and sadly said, "I am his dupe and so are you, I suppose." "Impossible! The diamonds are shut up in that secretaire.—Besides look at all this money."

Alas! the leather bag which he seized was filled with nails. The rouleaux were of wood. The Russian leather portfolio contained scraps of waste paper. However, there was one consolation—the diamonds were safe. A locksmith was sent for—the secretaire opened and—empty! It stood flush up against a wall, in which a hole had been made, and there being a corresponding hole in the back of the secretaire, the jewels had readily been removed into the next room. The jeweller, as he well might be, was in despair. The master of the hotel had been swindled. All