

FOR FARMERS AND GARDENERS.

A FARMER'S SONG.

We envy not the princely man,
In city or in town,
Who wonders whether pumpkin vines
Run up the hill or down;
We care not for his marble halls,
Nor yet his heaps of gold,
We would not own his sordid heart
For all his wealth thrice told.

We are the favored ones of earth,
We breathe pure air each morn,
We sow—we reap the golden grain—
We gather in the corn;
We toil—we live on what we earn,
And more than this we do,
We hear of starving millions round,
And feed them gladly too.

The lawyer lives on princely fees,
Yet drags a weary life,
He never knows a peaceful hour—
His atmosphere is strife.
The merchant thumbs his yard-stick o'er—
Grows haggard at his toll,
He's not the man God meant him for—
Why don't he till the soil?

The doctor plods through storm and cold,
Plods at his patient's will;
When dead and gone he plods again,
To get his lengthy bill.
The printer (bless his noble soul)
He grasps the mighty earth
And stamps it on one handsome sheet,
To cheer the farmer's hearth.

We sing the honor of the plow,
And honor of the press—
Two noble instruments of toil,
With each a power to bless.
The bone, the nerve of this fast age,
True wealth of human kind—
One tills the ever generous earth,
The other tills the mind.

Adobie Soil for Fruit-Growing.

The Sacramento Union says that the orchards about Martinez are coming into notice for the excellence of the fruit, particularly the cherries and apples, which they have sent to the San Francisco market this season. Much of this product is raised on the adobie soil of the hill sides, without irrigation, and the proof of its quality is the steady demand which the shippers have always found for Martinez fruit. The oldest of the trees is not yet over four years, and their fecundity is remarkable. Exposed to the cold winds and fogs that occasionally visit even this sheltered part of the Bay shore, they nevertheless mature their fruit early and abundantly, with but little care. The apples are especially fine. It is to be doubted whether any better apples come to our market than some of the Martinez variety of the pippin. A strawberry pippin, raised in Bush's orchard, back of the town, is noted in the vicinity for its superior size and flavor.

This orchard, which is a very promising one, is comprised within twenty five acres of adobie soil, and consists of about 1200 peach trees, 400 apple trees, 120 cherry trees, 60 plum, and 40 pear trees, together with a small number of assorted varieties of quince, pomegranate, etc.

The peaches have this year yielded about 1200 pounds, mostly small, but of good flavor. One hundred and fifty of the apple trees are in bearing, and vary from twenty five to one hundred and twenty pounds each in product. The trees are still small, but loaded with fruit of extremely large size. One of them, resembling a bush rather than a tree, contained two hundred and sixty apples, nearly every one of which weighed half a pound.

The cherries are also highly prolific in this vicinity. Seventy five trees in the orchard just mentioned, yielded about twenty pounds to the tree, which were sold during the past season at an average of \$1.25 per pound. The first sent to market brought \$2 per pound.

The plums are also fine, averaging in product about fifty pounds to the tree, and finding good sale at thirty seven and a half cents per pound.

The adobie soils in and around Great Salt Lake City have already produced good apples and doubtless will prove equally favorable for growing apricots, plums, cherries, etc. Peaches must be grown upon the bench-lands; not that the adobie soils are not adapted to the peach, but the late and early frosts of the lowlands, where the adobie land is located, seem more fatal in their effects upon the peach than any of the other varieties of fruit trees as yet in bearing in those localities.

A Vineyard in North Carolina, four miles north of Fayetteville, contains four thousand vines.

Plow and sow and joyfully reap.

California Fruit-Growers' Convention.

From the San Francisco Herald we learn that the Fruit-growers' convention met in that city a few weeks since, at the Musical Hall—Mr. J. W. Osborne in the chair.

Blackberries, strawberries, raspberries, nectarines and figs were considered in reference to the adaptability of their growth in California. The recommendation of the Convention, as to grapes and cherries was as follows:—

GRAPES.

Black Hamburg, recommended for general cultivation. Catawba, recommended for further trial. California Mission, good for some localities. Black Cluster, recommended for general cultivation. Violet Chapelas, recommended for general cultivation. McCready E. White, recommended for general cultivation. Joslyn's St. Albans, recommended for general cultivation. Victoria Hamburg, recommended for general cultivation. Chas. Fontainebleau, recommended for general cultivation. White Muscatel of Alex., recommended for general cultivation. Connor H. Muscatel, recommended for general cultivation. Isabella, recommended for general cultivation. Black Malvoisie, recommended for general cultivation. Early Muscadine, recommended for general cultivation. Flame Col. Tokay, good for some localities. Concord, recommended for further trial. Rebecca, recommended for further trial. Royal Muscadine, recommended for further trial. Sweetwater, recommended for general cultivation. Muscatton, recommended for further trial.

CHERRIES.

Holland Begarrean, recommended for general cultivation. Royal American, recommended for general cultivation. May Big, recommended for general cultivation. Van Schaick, recommended for further trial. Gov. Wood, recommended for general cultivation. Bilbo de Cholsy, recommended for general cultivation. Black Tartarian, recommended for general cultivation. Black Eagle, recommended for general cultivation. Sparkhawk's Honey, recommended for general cultivation. Red Carnation, recommended for further trial. Napoleon Begarrean, recommended for general cultivation. Downton, recommended for general cultivation. Florence, recommended for general cultivation. Elton, recommended for general cultivation. May Duke, recommended for general cultivation. Kirtland's Late Morello, recommended for general cultivation. Late Duke, recommended for general cultivation. Kentish, recommended for general cultivation.

Cooking Tomatoes.—The New York Tribune contains some suggestions on preparing tomatoes for the table, which, we doubt not, will be found acceptable to all lovers of this healthful vegetable. The Tribune says that, by the common manner of cooking, or half-cooking, rather, this delicious and wholesome vegetable is spoiled. Instead of simply scalding and serving as "sour porridge," it should be cooked three hours, having first been prepared as follows:

"The fruit should be cut in halves and the seeds scraped out. The mucilage of the pulp may be saved if desired, by straining out the seeds, and adding it to the fruit, which should boil rapidly for an hour, and simmer three hours more until the water dissolved, and the contents of the saucepan is a pulp of mucilaginous matter, which is much improved by putting in the pan, either before putting in the fruit or while it is cooking, an ounce of butter and half a pound of fat bacon cut fine, to half a peck of tomatoes, and a small pepper pod, with salt to suit the taste. The fat adds a pleasant flavor, and makes the dish actual food, instead of a mere relish."

While cooking, the pan should be carefully watched and but little fire used, and the mass stirred often to prevent burning, towards the last, when the water is nearly all evaporated. The dish may be rendered still more attractive and rich as food by breaking in two or three eggs, and stirring vigorously just time enough to allow the eggs to become well cooked. It never should be dished until dry enough to be taken from the dish with a fork, instead of a spoon.

When cooked in the manner here described, tomatoes may be put in tight cans and kept any length of time; or the pulp may be spread upon plates and dried in the sun, or a slow oven, and kept as well as dried pumpkin, dried apples, peaches or pears, and will be found equally excellent in winter. For every-day use, a quantity sufficient for the use of a family a week may be cooked at once and afterwards eaten cold or warmed over.

Breeding Swine.—A noted English pig breeder, Mr. Thomas Crisp, of Suffolk pursues, according to a letter in the Boston Cultivator, "a different course of breeding from that followed by many in this country. He prefers breeding stock of two and a half to six years old, to that of less age. The progeny is stronger and more thrifty." A fact that should not be lost sight of.

Hops.—The Journal of the California State Agricultural Society contains the following statement:

"The hops of commerce are scarcely ever of first quality. A single shower of rain, which is very seldom escaped during curing time, is sufficient to destroy one fourth of the strength of the hops, and greatly damage its flavor. For this reason, California is the land for hops. Cured where all the world know that rain never spoils, California hops would command the markets of the world. We have barley cheap enough; and in places, water soft and free from mineral. With these three ingredients in perfection, we can make ale and porter for export, which would be noted for superiority all over the world."

We have been long satisfied that this portion of the continent was superior to all others for hop-raising. The fine specimens of hops found in our canyons demonstrate this.

Our ales and porters should be of superior quality. The very poor quality of these "mild drinks" heretofore manufactured here are no criterion to what might be done. Considerable improvement has been made recently and still there is room. We do not wish to have the agreeable and invigorating properties of our mountain hops substituted by the mixture of nauseous barks and weeds.

Frost.—On Sunday night last, we had the most severe frost of the present fall. The vines were killed, we believe, throughout the city; the leaves were stricken and have since turned brown and begun to fall profusely; all indications that winter is at hand and reminding us that all vegetables liable to injury from early frosts should be at once gathered up and put into the cellar. The California Grape Vines, also, should be trimmed and buried.

As to potatoes and carrots, they may probably remain in the ground while the weather continues pleasant. We are assured that during the last month, the potatoes have grown more than during any two former months; this is also the case in some degree with carrots; hence to let them remain in the ground as long as practicable will be advantageous. Produce all you can and save all your produce.

This Year's Sugar Crop.—The West Baton Rouge (La.) Sugar Planter, of Aug. 26th, says:

"Taking our own parish as a criterion—and we think we have some claim to being a sugar producing parish—we will unquestionably fall short of last year's crop from natural causes. We made last year 21,515 hogheads, which, was the largest that we ever made, and would be well coming up to figures if we make this year fifteen thousand, exclusive, however of the loss by the Lobdell crevasse of about twenty five hundred hogheads. Our crop looks well and promises well, as a general rule, and if nothing occurs to set back from this time until ground up, our planters will realize a fine field. As it is, we do not complain, nor do we hear of any serious complaints; but we have seen many, far more prosperous seasons than the one now ahead of us. In these conclusions, as regards the crops of our parish, we are indebted to the experience of many of our most experienced planters—men whom we know to be perfectly competent to judge in such matters. This much for one parish.—Now it is notorious that the crops of the other parishes are pretty much in the same condition as ours, and if reports are true, in many parishes they are much worse."

Butting of Cows.—The Country Gentleman has a correspondent who says that in every case a cow may be made to let down her milk by striking the udder with the clenched fists. "When a boy," says this correspondent, "my business was to suckle the calves night and morning. I noticed, after the calves were of some size, and when first admitted to the cows, and after, when the milk was nearly exhausted, particularly if the supply was scant, that they made a most vigorous butting of the cows' bags, causing them to kick about lustily."

From this he took the hint and, by a judicious use of his fists, has never failed to speedily bring down the milk even from the most obstinate holders up.

Grapes.—the editor of the Santa Cruz Gazette says she is loth to admit do, not generally flourish well in that vicinity. There is too much fog for them, so that they are inclined to mildew; but some experiments now being made with the Black Hamburg and the Isabella grape give promise of better success. The native varieties require much sun and dry atmosphere to ripen well.

Seed Corn.—It is stated in an exchange that the butt end of an ear of corn will produce three weeks earlier than seed from the smaller end and ripen more uniformly. It is therefore recommended that farmers break their seed-corn ears in two in the middle and for seed use the butt end only.

Winter Quarters for Sheep.—S. Lahm, of Canton, O., whose flock has averaged 700 in number for the last ten years, under date of November 25, communicates to the Ohio Cultivator his method of dividing and arranging his flock for the winter—and we copy it as interesting to all wool growers:

"Our breeding ewes are selected and in a flock by themselves. This week they be subdivided into flocks of not over fifty, and with each flock will be put a buck—selecting of course the best bucks and the ewes with reference to the bucks. Next our last spring lambs are divided into flocks with reference to age, sex and condition—never over 100 together, usually about 80. Next is what we call our stock sheep, not under one nor over three years old. This flock will also be subdivided according to age and condition when we commence feeding. The sheep are now in their respective stables at night, and will soon be fed regularly. One of the most important items in the management of sheep, is to have them go into winter quarters in good healthy condition. By paying strict attention to this, we have not of late years lost over one or two per cent. during the year.

Eating Fruit.—Hall's Journal of Health contains the following suggestions the propriety of which will be evident to all:

"No liquid of any description should be drank within an hour after eating fruits, nor anything else be eaten within two or three hours afterward—thus time being allowed for them to pass out of the stomach, the system derives from them all their enlivening, cooling and opening influences. The great rule is, eat fruits in their natural state, without eating or drinking anything for at least two hours afterward. With these restrictions, fruit and berries may be eaten with moderation during any hour of the day, and without getting tired of them, or ceasing to be benefited by them during the whole season. It is a great waste of lusciousness that fruits and berries, in their natural state, are not made the sole dessert of our meals, for three-fourths of a year; human enjoyment and health, and even life, would be promoted by it."

A Pig-full, not a Bucket-full.—The Lynn News is to be held entirely responsible for the following:—

"A neighbor of ours was trying to convince another neighbor that it was better to buy large pigs in the Spring than small ones, as the former would eat little more. One of his reasons was the following: Last spring I bought a little pig from a drover, and he was good for eating but wouldn't grow much. He got so after a week or two, that he would eat a bucketful at a time, and then, like Oliver Twist, call for more. Well one morning I carried out a water bucket full of dough, and after he had swallowed it all, I picked up the pig and put him in the same bucket I had fed him from, and the little varmint didn't fill it half up."

The "Big-Head" disease, (hitherto peculiar to a certain class of men in this age), we are informed, has made its appearance among horses in some parts of the States. Inquiry has been elicited in relation to the cause of the disease. If the symptoms are in the least analagous to those exhibited by the human species, when under the influence of this disease, there is truly some cause for alarm. Would not "tapping" be found somewhat alleviating, if not positively remedial? We have nowhere seen this recommended. It may not be amiss to try it.

Sheltering Manure.—Stable manure kept under shelter, and properly mixed with absorbing substances, muck, leaves, strawy litter, etc., is of much greater value than when exposed in the open yard. An analysis made at the English Agricultural College, shows that it contains more than double the quantity of nitrogenised matter, and the same of salts, containing organic and inorganic matter, soluble in water; while of potash and soda, the unsheltered manure contains 80 per cent., and the sheltered 2 per cent.

Eig Bull Calif.—The Boston Herald notices a native bull, belonging to Mr. Lorenzo Leavit, of Wolfborough, N. H., four years old, which weighs about twenty seven hundred pounds—almost a ton and a half; and the circumference of the neck is six and a half feet. A curiously constructed machine has been invented to prevent this animal from doing mischief. It is expected that some very heavy beef will be raised in New Hampshire within the next six years.

The Horse Tamer.—Rarey has been very successful in London, taming a vicious horse, the "King of Oude." The London News says the audience fairly trembled when he unlocked the iron pole, gave it to the groom, and, with not even a stick in his hand, stood in the ring with that screaming savage of a horse, and then fairly out-manuevered him by his wierd-like tact.

Planting Trees.—An article on this subject will be printed in our next.