



## THE FARMER.

In a sweet healthy air, with a farm of his own,  
Secluded from tumult and strife.

The farmer, more blessed than a King on his throne,  
Enjoys all the comforts of life.

When the sweet smiling Spring sheds her perfumes  
around,

And music enchants every tree,  
With the glittering plowshare he furrows his ground,  
With a mind independent and free.

When Winter howls dismally o'er the earth,

And want tells his tale at her door,  
Serenely he sits at his clean blazing hearth,  
And dispenses relief to the poor.

Then let idle ambition her baubles pursue,

While wisdom looks down with disdain,  
The home of the farmer bath charms ever new,  
Where health, peace and competence reign.

## TREATISE ON HORTICULTURE.

BY E. SAYERS.

## A SKETCH ON THE ORIGIN OF THE DIFFERENT VARIETIES OF THE CABBAGE.

The cabbage, or *brassica oleracea* of botanists, is found growing wild in many parts of Great Britain, and in this state has little or no head; the plant is simply composed of stalks and leaves, and throws up a shoot from the centre, blossoms and produces seed for a new generation.

## THE EARLY YORK AND SUGAR LOAF

Are the two first varieties spoken of as cultivated in the garden in the days of Abercrombie and Miller, the best gardeners of their time some hundred years ago; from these two varieties a great number of the early kinds now in cultivation have originated.

The true Early York is a small oval-shaped cabbage, with very smooth light green leaves, and one of the best cabbage ever cultivated; it is extensively cultivated by the gardeners in Yorkshire for seed to supply the London seedsmen, and it is from this source alone that the seed can be obtained in a pure state. The Early May is spoken of by Abercrombie as coming into use a little before the Early York, and is nothing more than a small variety of the Early York, and at this time we have the Large York or Late York, which is nothing more than a large variety of the true Early York; hence these are three varieties of the true breed of the first type of the class. Next comes the Early Battersea cabbage—a variety from the Early York, rather larger head, leaves not so smooth, a little more heart shaped, and comes into use a little later than the York. This variety is extensively cultivated by the market gardeners in the Battersea fields, near London, for the Covent Garden market. From these varieties of the York and Battersea many intermediate varieties have been originated. The Wellington and the London, two varieties of larger size than the York, were much cultivated about thirty years ago for the London market, which are now out of use and not to be found in the catalogue of the seedsmen.

Since that time we find a very good variety originated by the name of the Enfield Market cabbage, similar to the Wellington; Adams' Early, Atkinson's Early, and many other varieties have also been produced of the same type; none, however, have excelled the true Early York for its good qualities as an early cabbage.

The Sugar Loaf cabbage claims the next in priority to the Early York, as an original type; this is a long oblong-shaped cabbage, with the outer leaves collapsing or closing to the heart, which is sweet and tender, and by many preferred to any other for a table cabbage in its season, which is soon after the Early York. The Sugar Loaf has never been very extensively cultivated, or has it ever been much amalgamated with other varieties, and when the seed is obtained from good reliable seedsmen, the variety is pure to its species.

## THE OX HEART,

A sub-variety, of French origin—an excellent summer cabbage—is most probably an hybrid from the York and Drumhead. This is a medium-sized cabbage, and as its name implies, is in shape like an ox heart; it comes into use at midsummer, and is a good variety for table use.

## THE OLD DRUMHEAD,

Or cattle cabbage, so called, is the original type of a large flat head cabbage, like a drum, from which it derives its name. This is a coarse, large variety, cultivated by the English farmers on a large scale for feeding cattle and sheep in the fall, as green feed, previous to using rutabaga, and other roots for winter feed. This variety is the largest of the cabbage tribe, producing on rich, well cultivated ground large flat heads, often weighing from 10lbs to 15lbs each.

The Drumhead, like all other original types, has been converted (if I may be allowed the term) into several new names. The Bergen is precisely the same, which has been long cultivated by the gardeners of Bergen, N. J., near New York, and is taken to market under that name; by good management the cabbages

are good specimens of the parent Drumhead, no more nor less.

We have also lately introduced the St. John's Drumhead—a smaller variety, having short stalks, forms a better head on poor ground in this climate, and is really an improvement on the old stock, if large cabbages, and are to be preferred for domestic use. To this class also belongs an excellent variety, known as "The low, flat Dutch." This cabbage possesses all the good qualities that can be desired in a large cabbage; it has a short stalk, forms a large, snug, flat head, and comes to perfection at a good season in the fall, on almost any ground that is well cultivated. So much for the old original class of cabbage.

## THE RED DUTCH,

Or pickling cabbage, is an old variety, derived from the Dutch, and is used altogether for pickling. The pure variety is grown by the Dutch gardeners in large quantities for seed for the London seedsmen, as the English gardeners never grow the red cabbage for seed, it being the worst of all cabbages to mix and deteriorate every other variety growing near it.

## THE WINNESTADT.

Of late we have received from the States a new variety, quite distinct from any other, "the Winnestadt." This variety appears to be a hybrid between the early and late cabbage, and has so far proved to be the best of the kind we have for general cultivation. The Winnestadt is an excellent early cabbage, coming into use soon after the Early York; it is a close, snug head, of a conical shape, which is very tender, and of excellent flavor. This variety, on being planted late, makes a good winter cabbage, and, indeed, it will serve every purpose for domestic use.

## SAVOY CABBAGE.

Next comes the Savoy Cabbage—a distinct variety from Savoy, which is a great favorite with the English as a winter cabbage; indeed it is never considered to be in eating until frost has appeared. The old green curled and yellow curled are two of the best varieties, but the best and most improved is the Drumhead Savoy—a large, green, curled variety, of excellent flavor, forms a good solid head, and is the only one worth cultivating in this Territory.

In addition to the above may be named the Scotch kale, Brussels sprouts, and several other varieties cultivated merely for greens in the spring, and which are not worth a description in this place.

## CAULIFLOWER AND BROCOLI.

To this class also belongs the Cauliflowers and Brocoli, of which there are several varieties. Of the Cauliflower there are the early and late, which resemble each other, the only difference being the time of coming into perfection, as their name implies.

Of the Brocoli there are several different varieties; first, the white and purple Cape, originated at the Cape of Good Hope. This variety comes to perfection in a short time after planting, and will most likely make good heads in this climate, if well cultivated. Of the English varieties there are the white and purple heading, and white and purple sprouting Brocoli. The first two make fine heads like the cauliflower, with the different colors, and the two last make small clusters or heads up the stalk, and on the sprouts of the stalks late in the spring.

The Khol Rabbi, or turnip-rooted cabbage, may also be considered as belonging to the class; it may be called a *monster*, having neither head or stalk, both of which have, by some freak of nature, been transformed into a large bulb above ground in shape of a turnip, with leaves on the top, having very much the appearance of a pine apple, but not quite so agreeable to the palate.

There are two varieties of this root—the green and the purple; it has been cultivated more than one hundred years in the gardens of the rich more as a curiosity than a vegetable for culinary purposes; it, however, makes a good dish cut in slices, cooked like a turnip, and served up with melted butter, &c.

This root has of late been much cultivated in Great Britain, I am told, for feeding cattle, and is taking the place of the rutabaga turnip or Swede, which is much on the retrograde in that country. The root will answer the same purpose in this Territory and probably be to be an excellent root for green feed for cattle during winter.

In writing the above article, I have taken more space than I at first intended, in order to describe some of the numerous varieties of cabbage, which have no other claim on the cultivator than merely a name or some peculiar flavor to gratify the palate of the epicure. Within ten years I have cultivated and tested over thirty varieties of cabbage, and have come to the conclusion, from experience, that the Winnestadt is the best for general cultivation, and will answer every purpose for garden culture.

If early cabbage is desired it may be well to cultivate a few plants of the true Early York, and for a late crop, on a very rich moist ground, the Drumhead may answer a good purpose. The Sugar Loaf and Drumhead Savoy may also answer a good purpose for those who like variety, but it would be well if no other kind than the Winnestadt was cultivated; indeed, if this variety was the only one raised for seed and kept pure and true to its variety, (which might easily be done) every person could have good, tender heads of cabbage during the season, on almost any ground under a good state of cultivation, and not be disappointed in the fall with leaves and stalks, which is often the case of inferior varieties.

[From the New York Tribune.]

## A Looking-Glass for Farmers.

Charity covereth a multitude of sins, but not even charity, stretched to its utmost limits, can blind us to the shameful condition of most American farmers. Such untidiness and ignorance of true economy as may be seen all over this Columbian paradise, finds scarcely a parallel in Europe. Though oppressed with a huge burden of taxation, ground into the dust by superior castes, and wanting in the natural brightness of our own people, the farmers of Europe show more neatness about their dwellings and far better management in bright exceptions to be met with in all our States and Territories; there are hundreds of farms well tilled, and thousands of barns well filled, and many and many a farmer's home about which every is tidily and tastefully kept. But we speak of the national evil as a whole, and point to the exceptions as bright examples for imitation.

Kind hearted apologists may urge that our country is young, that we have a sparse population on an immense area of land, and that the principles of rural taste have never yet been established. But while there is weight in all these arguments, there is only the more reason why we should set about an improvement at once. Perhaps as good a way to aid this laudable work is to hold up a looking-glass for farmers to see their shortcomings reflected therein. Sensible men are generally willing to try and correct bad habits, when clearly pointed out, and even if they cannot do all they would, they accomplish something. Here is something from *The Country Gentleman*, which may interest farmers of such a turn of mind. The editor saw in a recent journey through the rural districts:

1. Houses with broken windows; sometimes with old hats or rags thrust in to keep out the weather, but usually with free ventilation.

2. Houses with unfinished chimneys, and with brick and mortar lying on the roof.

3. Houses with loose clapboards, some of which have been knocked off, and others hanging by a single nail.

4. Door-yards rooted up by pigs, the latter having free access, for the convenience of ready feeding with kitchen slops.

5. Door yards grown up with burdocks and thistles, with a few scattered, half dead fruit trees surrounded with suckers.

6. Door yards with scattered boards, uncorded wood, old barrels and boxes, and slop puddles.

7. Broken back barns, that is, with the roof deeply bent down in the middle, shingles partly off, boards occasionally off the sides, or hanging at one end by nails.

8. Barns with the doors off the hinges, and propped with rails.

9. Barns with large piles of manure against the sideboards, and wagons, harrows and plows scattered about the yard.

10. Orchards with dead limbs, broken branches, and abundance of suckers and coarse weeds about the foot of the trunks.

11. Piles of apple brush thrown along fences, and plentifully invested with thistles, mulleins and burdocks; the fences often half down with many scattered rails in every variety of position.

12. Fences lined and nearly hid with tall nettles and elder bushes.

13. Board fences with posts set very shallow, and leaning at various angles of inclination, sometimes propped with stakes, boards occasionally knocked off, or hanging at one end.

14. Pastures in thin or partly cut woods, or in newly-cleared land, with many decaying piles of brush, and a luxuriant growth of thistles, iron-weed and poke.

15. Pastures innumerable filled with a dense growth of ambrosia or rag-weed.

16. Wet pastures, poached while wet with the feet of cattle into rough knobs, and grown up with coarse grass and smart-weed.

17. Corn-fields with a dense undergrowth of weeds, and potato-fields with a dense overgrowth of the same.

18. Plowed fields with wet-patches or unplowed portions, the latter variously covered with coarse grass, weeds and bushes.

19. Cows running at large in the streets, dropping their manure in the most inconvenient places, and thrusting their heads through poor fences into neighbors' cabbages and corn-fields.

20. Attempts at hedging, made by carelessly and irregularly setting out plants in unprepared ground, never cutting, and allowing the line to become covered with weeds and grass.

These results will always take place when the owners forget that the price of neatness and success is eternal vigilance, and that the original curse of "thorns and thistles" is intended to be converted to a blessing by inducing industry, enterprise, and the cultivation of the vigorous virtues.

We are glad to say that very many farms were nearly free from these blemishes—often not more than one or two to be seen at a time, and we are informed that they are rapidly decreasing and disappearing before the intelligence and spirit of enterprise, which agricultural societies and periodicals have done so much to foster.

**Cashmere Goats.**—R. W. Scott, of Kentucky, informs the *Ohio Cultivator* that G. W. Ogden, of Fayette county, has a flock of eighty Cashmere goats, grades and full bloods, male and female. He was astonished to see "how rapidly the short-haired scrub is transformed into the fine wool-bearing Cashmere—four or five crosses appearing to make them in all equal to pure-bred animals from imported stock."

## The Culture of Wheat.

Among the subjects discussed at the late State Fair at Emira, New York, was the culture of wheat, and from the published report of the speeches made on that important subject by experienced farmers, we make the following extracts:

Louis E. Heston, of Alabama, Genesee county, N. Y., thought it desirable to increase the cultivation of wheat. Wheat afforded more profit for the labor than other crops. His soil is a clay loam, resting on limestone. He breaks up sod land and sows it to peas; then plows the ground and drills in wheat, two bushels per acre. Since the advent of the of the midge, he sows little but Mediterranean variety. Gets about thirty-five bushels per acre. Keeps a large number of sheep. Feeds them with straw and one bushel of oats to one hundred sheep per day. Also feeds them cornstalks and cuts them when he can. Buys bran for his sheep when cheap enough. He seeds down with the wheat; one peck timothy sown in the fall with the wheat, and six quarts of clover per acre sown in the spring. Does not often mow clover; plows it under as manure for wheat. He has one hundred and sixty acres of arable land, and sows about fifty acres of wheat each year, and ten acres of corn. Thinks he can continue this without injuring his land.

T. C. Peters remarked that it was getting to be a common practice in the wheat districts, to sow timothy in the fall and clover in the spring.

Mr. Bowen, of Medina, N. Y., said some of his neighbors had raised thirty-five bushels of Mediterranean wheat after barley. A great breadth of land had been sown to wheat this fall.

Gen. Harmon, of Monroe county, thought it desirable to increase the culture of wheat, because it makes most manure. If grown every third year with clover and sheep, it improves the land. He did not approve of turning in clover. Would rather let his neighbors eat it off with their sheep for nothing. He turns under a clover sod in July, from seven to eight inches deep, with a Michigan subsoil plow. Sows one and a half bushels of seed per acre. The Mediterranean variety is more extensively grown in his vicinity than all other kinds together. The Dayton variety has yielded very well, but is tender, and is apt to sprout in wet harvest weather; is no better than the Mediterranean, a little whiter. Some farmers that grew it last year have not sown it this fall. The earliest variety that he has grown is the Virginia May, a bald white wheat, but not as white as the Soules. He drills his wheat. The Hessian fly does not effect the Mediterranean as much as it did the Soules, so that they can sow earlier than formerly, say the first week of September. He has seen the Hessian fly for five years. The midge is the only enemy they have to fight now. Sown in good season, the Mediterranean is but little injured; but when sown as late as October, is as much injured as the Soules.

John Wade, of Coburg, C. W., thought seed wheat should be brought from the north, as it ripens earlier. Corn from Canada will ripen two weeks earlier. There is no crop more profitable than wheat. Has grown wheat every third year, and his land is better than it was thirty years ago. His rotation is grass land, manured and planted with corn, followed with oats or barley, seeded, followed by wheat. In his vicinity, they seldom grow winter wheat. The Fife is the most popular spring variety. Gets about thirty bushels per acre.

Gen. Harmon had sown three bushels of unleached ashes and four bushels of plaster per acre on his wheat, and obtained an increase of four bushels of wheat per acre.

S. Walrath, of Canton, St Lawrence county, said they used to grow wheat in his neighborhood. He had sown wheat for ten years, but the fly took it, and he had abandoned wheat culture. Corn and grass and spring wheat are now grown, and the land is increasing in fertility. Farmers grow more roots than formerly. Carrots are preferred.

G. Miller, of Markham, C. W., occupies between three and four hundred acres. He grows about twenty acres of roots every year, principally ruta bagas. After the roots are off, plows the land in the fall, and cultivates it in the spring, and sows spring wheat and seeds down with timothy and clover. Obtains a larger yield of spring than winter wheat. Sows two bushels of Spring wheat per acre. Manures his land for roots. Never applies it to his grass land, likes to plow manure under. Has obtained 393 bushels of wheat from seven bushels of seed, about a bushel per acre, say 56 bushels per acre.

**Boiling Potatoes.**—Clean wash the potatoes and leave the skin on; then bring the water to a boil and throw them in. As soon as boiled soft enough for a fork to be easily thrust through them, dash some cold water into the pot, let the potatoes remain two minutes, and then pour off the water. This done half remove the pot-lid, and let the potatoes remain over a slow fire till the steam is evaporated; then peel and set them on the table in an open dish. Potatoes of a good kind thus cooked, will always be sweet, dry and mealy. A covered dish is bad for potatoes, as it keeps the steam in, and makes them soft and watery.

**Onions For Cattle.**—A writer in the *Home-Steak* has great faith in the efficacy of a peck of onions for ridding cows or oxen of lice. He claims to have found them an infallible remedy in his practice. They also give tone to the stomach, are especially valuable in hot weather, when working cattle will lie in the shade.