

# AGRICULTURAL NEWS

## THINGS PERTAINING TO THE FARM AND HOME.

**By Reducing Bones to Ashes a Valuable Plant Food Is Found—Best to Grow Early Corn—How to Have Success with Fertilizers.**

### Early Corn Is Best.

Millions of dollars' worth of corn is lost every year from failure of corn to be planted, or planted on too poor ground to mature its crop. This soft green has some feeding value, but more for ruminant animals than for the hog, which gets most of it. But even when fed to the best use the nutrition is not in the soft corn as it is in the fully ripened grain. Not even remastication can get out of soft corn what is not there. Even in the arid West, where dries up prematurely, the earliest planted corn fares best. When the hot winds come which wither the immature corn to almost nothing, the green that has formed ear and grain has so much saved beyond even the power of the hot winds to wholly dissipate. Hence we always advise the early planting of corn. Even if the frost kills the blade just as it is pushing above the surface, there is vigor enough in the root to send out a new shoot. It is rather more serious if the frost catches corn when it is five or six inches high. Then the frozen leaf has often to be clipped off before a new growth will start. Sometimes corn even thus frozen down matures a better crop than that from corn planted after the frost was over. The root has been growing even while the top was frozen. Hence, though such corn would never have quite as big stalks as that which grew without interruption, it would have large and well-filled ears. Most of the stalks would have suckers, and these also would be well eared. Early corn always has more grain than in proportion to its stalk growth.

### Bones and Ashes.

Bones, as they are, are not available as food for the farmer's crops; therefore, he takes no interest in them, and they are suffered to lie about the farm unnoticed. This writer says to buy bone meal is very handy, but this does not justify the farmer in neglecting so valuable a home resource for plant food. If you reduce the bones that accumulate on the farm to dust, you have a genuine article. Mr. Hallock says, after numerous trials between what is called green bones with all the marrow and fat in them, and dry bone, he found the dry bone raised the best crops. Of all the matters of which bones are composed, there is not a single particle which is not a direct constituent or food for plants. Thus we see, when we reduce them to available food, it is all good.

Now, it is but little trouble to have barrels placed conveniently to receive the ashes from the house and tobacco barns, and you will find that it takes but little time to collect all bones, both large and small, that are lying about the farm, giving it an unsightly appearance. Do not be afraid of them. A man that is too nice to take hold of bones will not make much progress in farming. Save all the beef and hog bones when killed. Put a good layer of ashes at the bottom of a barrel, then a layer of bones, and so on until nearly full; then fill with ashes. Keep the mass wet, but not enough to leach. Use soapuds if convenient. Do not suffer the mass to freeze, as the process will stop while frozen. While dissolving bones with ashes is a slow process, it is simple, and requires no great care, and while you are about your farm work, you are making fertilizers that are valuable. Not only this, but I think the mixture of the bones and ashes is more valuable as a manure than either by itself.—Ohio Farmer.

### Cultivating After Rain.

Much the best time to cultivate is after a rainfall which has packed the surface soil, provided time enough has elapsed for the surface to dry. Heavy soils are rich in mineral plant food, and this as the water evaporates is left on the surface as a crust which effectively excludes light and air. When this crust is turned under it is dissolved by the moisture and makes a rich food for plants. Besides, the cultivation opens the soil to receive air, thus drying the soil and turning the air itself into moisture. This enormously increases available plant food in the soil. Besides, the loose soil on the surface which the cultivator leaves prevents too rapid evaporation, and thus makes the soil both warmer and moister than it would be if uncultivated.

### Red Pepper for Poultry.

The habit of dosing fowls with various hot condiments in order to improve their condition is very like similar habits in human beings. It is likely to result in permanent loss of health. Only when cocks or old fowls are sick is it allowable to use such means to restore health, and then only medicinally and for one or two doses. If chickens are chilled by being dragged through the wet, two or three small pieces of red pepper will excite the internal organs to action. Then if food is eaten it will be digested and no more dosing will be needed. Some people dose fowl with pepper in cold weather to keep them warm. If fowls are out of condition and moping in winter it is more likely lack of gravel or broken clam shells to fill their gizzards with and enable them to digest food than for any other reason. In summer time no grown fowl that runs at large needs any conditions to keep it healthy.

### Cheaper Growing of Beets.

It is a mistake to plant field beets in narrow rows, so that all the work is to be done by hand. There is a little hand labor needed while the plants are small, but after that all the work of cultivation can be best done with the cultivator. If the horse is careful and steady a width of two feet between the rows is sufficient for all the kinds of beets. But their tops will grow so large as to completely shade the soil between.

labor for cultivation the beet crop may be very easily and cheaply grown.

### Storing Eggs.

Eggs should not be stored near any odorous commodity, as they have almost the proclivity for butter for absorbing odors. Special care should be taken in shipping. In one instance, a shipment of eggs was placed near a large shipment of apples on the ship because it was almost unsalable, because it was complained that they had the odor of apples. Pickled eggs are not so apt to be affected by odors as other eggs. In the pickling there seems to be a deposit of the shells which tends to fill the pores; perhaps that is the reason why the shells of pickled eggs are almost always burst when boiled.

### Faith Aids Digestion.

Salt in moderate amounts is doubtless an aid to digestion. The craving it is natural with all herbivorous animals, and is especially strong in those that chew the cud. If cows are not salted regularly the cream from their milk will not make butter so quickly. This is possibly because lack of salt allows food in the stomach to ferment before it can be digested. This always causes fever and increases the cellulose in the milk. The same result is caused by the change in fall from green feed to dry. Cows should be salted at least twice a week. It is better still to keep some where they always can have access to it. They will not eat too much for their good.

### Some Government Experiments.

The United States Government has made some experiments with bisulphite of carbon in order to learn the effects of the substance on seeds that have been exposed to it in sealed vessels. An exposure of forty-eight hours failed to injure the germinating qualities of peas, beans, cotton, kaffir corn, buckwheat, turnip, cabbage, cauliflower, pumpkin, cowpeas and carrots. Such an exposure is too long, however, twenty-four hours being sufficient, the result proving the destruction of weevils and any insect that may be in the seeds. The germinating quality was decreased in barley, wheat, rye, corn, rice, millet and crimson clover. It is believed that an exposure of only twenty-four hours will not injure any seeds, as the tests made were very severe and such as would not be necessary as a practice.

### Success with Fertilizers.

The impression that the mere application of a few pounds of fertilizers to a poor soil is all that is necessary to make it produce a large crop has now about disappeared from the mind of the average farmer. This wisdom has been gained from experience. The three great essentials, which have most to do with the successful culture of the soil, are good cultivation, proper rotation and judicious fertilization. The three requisites mentioned are mutually dependent upon one another. If the soil is in the best physical condition, and this can only be brought about by thorough cultivation, it affords a better opportunity for the plant roots to forage about in search of food. Furthermore, it admits the passage of air and enables the water to move freely, and unless the soil admits of such, the plant is retarded in its growth, which, of course, means a reduction in the yield.—Hoards Dairyman.

### Farm Notes.

When trees are pruned of surplus branches and shoots while they are young it avoids the cutting off of large limbs in after years.

An old sheep keeper says that good fat sheep never lose their wool. Wool is lost through lice, ticks or scab, due to a mite, and none of these beasts can endure fat. Poor sheep is always their feeding ground.

Fine butter has its origin farther back than the churn. The quality which most affects the price is the flavor. Unless this is beyond criticism there can be no expectation of a gilt-edge price. The flavor of the butter depends on the milk, and the flavor of the milk upon the food, the health and surroundings of the cows.

When cows have been bred and appear to be barren the cause is usually that they have been made too fat or kept too closely in the barnyard without exercise. It is waste of food to give cows grain twice a day if they are in full flow of milk. When very fat the cows will do best on a pasture of scanty herbage, on which they must travel about for their food.

Farmers dislike sheep on some pastures, as a flock on scanty herbage will graze so close to the ground as to injure some varieties of grasses, but the close grazing by sheep is an advantage in their favor, as they keep down the weeds just as they are appearing above the soil. Weeds that are of no value as food when they have matured provide dainties to sheep when the shoots are young and tender.

The varieties of cantaloupes differ very much. Those that are the most attractive in appearance may be deficient in quality. The little Jenny Lind and Notted Gem are of fine flavor and excellent quality, but are small. One of the best varieties is the Emerald Gem, which is of medium size, dark in appearance of rind and not very attractive, but is always a favorite with those who grow it. As soon as ripe the melon loosens itself from the vine, a peculiarity of the Emerald Gem only.

When the pasture is bare of shade the cows undergo a severe ordeal on warm days. During the time a cow is eating from the pasture she simply stores the food until she is supplied, when she then metastates it, which process is known as "chewing the cud." This she likes to do in a quiet, shady place. If comfortable, she may perform the operation several times during the day, eating a large quantity, and consequently producing more milk than if uncomfortable. If the pasture has no shade an open shed will be serviceable.

### Mme. Patti's Dread of Burglars.

Burglars are the great terror of Mme. Patti's life at Craig's-Nose Castle, and she has had all the window shutters fitted with electric bells, which start ringing at the slightest touch, while by the same machinery a gun is fired and a number of dogs are let loose in the grounds. Special electric bells are told off every night on "round-duty."

## WEEKLY MARKET LETTER.

Downing, Hopkins & Company's Review of Trade.

This renewed expert demand has been the dominating factor in the wheat market during the last week. The forward movement of the new crop has been disappointing both in quantity and in quality, but has been sufficiently large to warrant the expectation of a fair increase in stocks at centers of accumulation. The market is lacking in speculative support, the volume of speculation having fallen to the minimum. This serves to emphasize the legitimacy of the present advances. There has been no change in crop prospects in America and we still maintain that the present crop will be the second largest raised in the history of this country. From a speculative point of view the market now possesses two sides. There is no longer any doubt that Europe requires all of our available surplus. We cannot meet this increased draft and at the same time replenish our at present depleted reserves in all positions. But it must be remembered that Europe has already bought largely and that her necessities are not entirely for the immediate present but for the entire crop year. The increasing movement of the new crop promises to more than offset the demand for the time and result in increasing stocks.

Corn is king. This has been and is a year of prosperity and advancing values. It is futile to talk of surplus supplies or the growing crop. The former is unprecedentedly large. The latter promises to be much smaller than anticipated, but neither will have but temporary influence on values. We are emerging from a period of depression and panic. Every other commodity is advancing in value. Corn is going to participate in the general advance. It has been selling too low. It is going to sell higher. The shortage in the wheat, rye and potato crops of the world insures the substitution of corn as a food product to an extent never before known. To argue that corn is going to sell lower is to maintain that the panic still exists. Everyone knows better.

### Portland Markets.

Wheat—Walla Walla, \$3@84c; Valley and Bluestem, \$3@87c per bushel. Flour—Best grades, \$4@40c; graham, \$3.85; superfine, \$2.50 per barrel. Oats—Choice white, 37@38c; choice gray, 36c per bushel. Barley—Feed barley, \$19@20; brewing, \$19@20 per ton. Millstuffs—Bran, \$14 per ton; middlings, \$21; shorts, \$20@21.

Hay—Timothy, \$12@12.50; clover, \$10@11; California wheat, \$10 per ton; oat, \$11; Oregon wild hay, \$9@10 per ton.

Eggs—\$17.50 per dozen. Butter—Fancy creamery, 50@55c; fair to good, 40@45c; dairy, 30@35c per roll.

Cheese—Oregon, 11@12c; Young America, 12@12c; California, 9@10c per pound.

Poultry—Chickens, mixed, \$2.50@3.00 per dozen; broilers, \$1.75@2.25; geese, \$3@6.50; ducks, \$4@4.50 per dozen; turkeys, live, 11@12c per pound.

Potatoes—Oregon Burlarks, 40@45c per sack; new potatoes, 50c per sack; sweets, \$1.40 per cental.

Onions—California, new, red, \$1.25; yellow, \$1.00 per cental.

Mutton—Gross, best sheep, wethers and ewes, 2 1/2@3 1/2c; dressed mutton, 5c; spring lambs, 5 1/2c per pound.

Hogs—Gross, choice heavy, \$1.50; light and feeders, \$3@4; dressed, \$5@6 per 100 pounds.

Beef—Gross, top steers, \$2.75@3.00; cows, \$2.25; dressed beef, 4@5 1/2c per pound.

Veal—Large, 4 1/2@5c; small, 60 per pound.

Seattle Markets.

Butter—Fancy native creamery, brick, 22c; ranch, 14@16c.

Cheese—Native Washington, 10@11c; California, 9 1/2c.

Eggs—Fresh ranch, 20@21c.

Poultry—Chickens, live, per pound, hens, 10c; spring chickens, \$2.75@3.75.

Oats—Feed, wheat, \$0.50 per ton.

Corn—Choice, per ton, \$2.25@2.35.

Wheat—Feed, \$0.50 per ton.

Barley—Rolled or ground, per ton, \$2.25; whole, \$2.25.

Fresh Meats—Choice dressed beef, steers, 6c; cows, 5 1/2c; mutton sheep, 5 1/2c; pork, 7c; veal, small, 6.

Fresh Fish—Halibut, 6c; salmon, 3@5c; salmon trout, 7@10c; flounders and sole, 3@4c; ling cod, 4@5c; rock cod, 5c; smelt, 2 1/2@4c.

Potatoes—New, in boxes, 30@35c.

Butter—Fancy creamery, 27@28c; dairy, 24c; good to choice, 20@22c per pound.

Eggs—Store, 18@24c; ranch, 25@30c; Eastern, 16@22c; duck, 16@17c per dozen.

Seattle Hotel Pharmacy, PORTLAND, OR.

... Portland, Oregon ...

A. P. ARMSTRONG, LL.D., Prof. J. A. WESCO, Secy.

THE WORLD OF BUSINESS

provides employment to thousands of students, and to thousands more, for the management.

Learn what business really means.

A BUSINESS EDUCATION PAYS

... Seattle Markets.

Wool—Choice foothill, 8@12c; San Joaquin, 6 months' 7@9c; do year's staple, 7@9c; mountain, 10@11c; Oregon, 11@12c per pound.

Hop—10@13c per pound.

Millstuffs—Middlings, \$19@20.

Onions—New red, 70@80c; do new silver skin, 85@95c per cental.

Potatoes—New, in boxes, 30@35c.

Butter—Fancy creamery, 27@28c; dairy, 24c; good to choice, 20@22c per pound.

Eggs—Store, 18@24c; ranch, 25@30c.

Portland Hotel Pharmacy, PORTLAND, OR.

... Portland, Oregon ...

A. P. ARMSTRONG, LL.D., Prof. J. A. WESCO, Secy.

THE WORLD OF BUSINESS

provides employment to thousands of students, and to thousands more, for the management.

Learn what business really means.

A BUSINESS EDUCATION PAYS

... Seattle Markets.

Wool—Choice foothill, 8@12c; San Joaquin, 6 months' 7@9c; do year's staple, 7@9c; mountain, 10@11c; Oregon, 11@12c per pound.

Hop—10@13c per pound.

Millstuffs—Middlings, \$19@20.

Onions—New red, 70@80c; do new silver skin, 85@95c per cental.

Potatoes—New, in boxes, 30@35c.

Butter—Fancy creamery, 27@28c; dairy, 24c; good to choice, 20@22c per pound.

Eggs—Store, 18@24c; ranch, 25@30c.

Portland Hotel Pharmacy, PORTLAND, OR.

... Portland, Oregon ...

A. P. ARMSTRONG, LL.D., Prof. J. A. WESCO, Secy.

THE WORLD OF BUSINESS

provides employment to thousands of students, and to thousands more, for the management.