# WILLAMETTE FARMER.

# SHALL FRUITS. The Market Fruit Garden.

We head this article the market fruit garder because we wish to distinguish it on the one hand from the market weekable garden, and on other from the market fruit orchard, where large fruits are grown for market. We wish to somewhat freely upon the business of raising small fruits for market, and as we be

discourse somewhat freely upon the business of raising small fruits for market, and as we be-lieve that success more generally attends upon the culture of a few acress in small fruits, then of a large number, we call it fruit garden in-stead of fruit farm. The steady increase of our population, and especially of our city-dwelling population, the growth of fruit esting habits in the community and the multiplication of fruit-canning and fruit-drying establishments warrant the predic-tion that the demand for fruit will increase a gradual and judicious estension of the area devoted to fruit growing is called for. The great mistake made in the extension of any branch of production is that it is too general. The soil culturists, becoming ware that the de-mand for certain products exceeds the supply grastly exceeds the demand, prices decline, and the business becomes unremunerative. To become a successful small fruit grower, a man must be specially qualified for the business, soite pursuit. The qualifications necessary are, briefly: 1. An analytical mind, capable of examines,

sole pursuit. The qualifications necessary are, briefly: 1. An analytical mind, capable of examin-ing minute details, and carrying them into oper-stion. Bome men will make comprehensive plans, but lack that patient attention to details necessary to carry them out. Such would hardly succeed in the business of fruit garden-ing. One with the natural qualifications in-dicated, after a brief service with a practical man, might engage in the business with a reas-onable hope of success. 2. But then, his location should be favor-able. He should be located near a large eity, or near a depot where he can ship to a large eity. There are two many disadvantages at-tending gardening remote from town, to make it advisable. The labor of hauling manure, of marketing the fruit, and of procuring the necessary amount of the right kind of labor is enough to discourage gardening far in the contry. 3. Too many have tried making the small

of marketing the fruit, and of particular of the second of the right kind of labor is enough to discourage gardening far in the country. 3. Too many have tried making the small first business an adjunct of farming. They do not go well together. Both require the exclusive attention of the cultivator at one and the same time. Just when the ploughing and sowing for spring crops requires the utmost efforts of the farmer, the transplanting and cality attention of and fruits must be attended to; and just when haying and harvesting call for all the help that the farmer can procure, ploking and marketing fruits can not be delayed. So we say-make small fruits must be attended to; and just when haying and harvesting call for all the help that the farmer can procure, ploking and marketing fruits can not be delayed. So we say-make small fruits must be attended to; and instructed in the farmer can procure, ploking and marketing fruits can not be delayed. So we say-make small fruits must be attended to; and instructed in the farmer can procure that fruits gardening pays better than fruit farming. For an interperioneed man, five acres are smoogh to commence with. By the time be bas fully mastered that amount, and brought its production up to its itmest capacity, he will be so instructed in the knowledge of the business, in the knowledge of varieties, and the best manner of marketing re to be qualided for extending his area. We have know of many failures in the small fruit business from lanching out too extensively upon the start. Men who would atday books and paper, become possessed of the theory of ring parteming, learn what large returns had been realized from one sere of strawberries, or rasperries, or grapes, and conclude that if they should plant ton, twenty, or fifty acres, with proportional results, they would berrow money, roll up a large bill for plants, make farge expenditores for undoucated labor, and further two or three years that they were running behind, and ad bandon the business in diguet. There is a bettor

THE KITTATINEY BLACKBERRY.—A fruit-gard-ener in Illinois says: "Were I going to set out blackberries, I should prefer the Kittatinny to any variety I have yet seen, for hardness, fla-vor and productiveness, and for a market berry, I believe it bas no equal. A. M. Furdy, of Palmyra, N. Y., an extensive grower of small fruits for market, says he has tried from ten to twelve sorts and has yet to find one that gives better satisfaction than the Kittatinny, sli things considered."

STRAWBERRY CULTURE. —A strawberry-grower states that to two barrels of rain-water he put one-quarter of a pound of common ammonia and one-quarter of a pound of common miter, and with this solution he sprinkled his straw-berry beds every night when blossoning. The result was double the amount of large straw-berrises to that just adjoining not so treated.

IT is almost useless—time thrown away, to set cattings late, and from late spring cuttings. Last spring we had a quantity of grape cuttings brought to us late by a friend, and we did not succeed in growing one in ten—not enough to pay for our labor—let alone what we allowed him for the cuttings.—Fruit Recorder.

THE DAIRY.

it too young. It should never be out even for solling until the ear has formed, or about the informeones is over. For winter feeding, without busking, it should be allowed to stand until the grain is half grown. Then the ear and stelk contain the maximum nurritiveness. To these who have insufficient hay there is no cheaper plan of supplying rich food for cows giving milk in winter than corn fodder. To have it in the best condition, however, it should be placed in large, compact shorks care-fully tied in order to provet it from the influ-ences of the weather.—Western Rural.

## Curing Cheese.

Curing Creese. The dairyman who gives his chosess no fur-ther stitution, after they come from the press. than to rub and turn them once a day, will be very likely to market a poor article. While it is essential to give particular carse to the pro-cess of converting milk into curd, it is equally essential to give particular carse to the curing of the cheeses after they leave the hoop. In the first place a new cheese must not be allow-ed to stand where there is a current of air, for myriads of little cheeks will be made in the rind and a way opened for the workings of the skipper fly. In the second place moisture must be avoided. The present secon on the Western Reserve has been one to test the skill of cheese makers in the curing department. The frequent rains, alternated with heated terms, are the worst of weather, for it is impos-sible to keep the temperature anywhere near seven, or to equalize the humidity of the at-mosphere. The best made cheeses will sometimes in pe-

The best made cheeses will sometimes in po-cultar weather, remain damp for sweral days after coming from the press, and under or-dinary care this will cause an unfavorable ap-pearance by mold, and not only that, but makes them objectionable. This can obvisted, how-ever, by taking a caring room that can be heated so as to dry out the dampness, or by using a cloth wet in hot water to wash off the mold as soon as it begins to make an appear-ance. This should be followed by wiping theroughly with a dry cloth and rubbing hard with hot gresse. Where checked, the best coat-ing is made of whey butter and rosin, there are four quarts of the former to one pound of the latter melted together. This coating improves the external appearance of the cheese, and is in no way injurious to the flavor.—Ohio Former, BRINE FOR PARSERVING BUTTER.—To three

in no way injurious to the flavor.—Ohio Farmer. BRINE FOR PARSERVING BUTTER.—To three gallous of brine strong enough to bear an egg, add a quarter of a pound of nice white sugar and one tablespoonful of saltpeter. Boil the brine and when it is cold strain carefully. Make your butter into rolls, and wrap each roll separately in a clean, white muslim cloth, tying up with a string. Pack a large jar full, weigh the butter down, and pour over the brine until all is submerged. This will keep really good butter perfectly sweet and fresh for a whole year. Be careful to not put upon ice butter that you wish to keep for any length of time. In summer, when the heat will not admit of butter being made into rolls, pack closely in small jars, and, using the same brine, allow it to cover the butter to the depth of at least four inches. This excludes the air and answers very nearly as well as the first method semand. and answers very nearly as well as the first method suggested—Dulchess Firmer.

> THE SWINE YARD. Sugar-Curing Hams.

Sugar-Curing Hame. The New York Tribuse thus summarizes the mode of converting hams into "sugar-enred" in Chicago: -About a million sugar cured hams are put up in one western city alons. The manufacture, or the art of curing them, and their successful packing for preservation, is so in chicago: -About a million sugar cured hams are put up in one western city alons. The manufacture, or the art of curing them, and their successful packing for preservation, is so made \$150 a month for his services. The ham obsen are of an average weight of four-teen pounds each, and they loss in the curing two or three pounds each of this weight. The brine is carefully preserved from one second to a distant city had his brine barreicd and shipped to his new place of business with his other stock in trade. The waste of sult, sugar and other substance absorbed by the meat is of course re-placed by constant additions. One packer is said to use 18,000 gallons of syrap yearly in the experieuce and tanks of the packers in the different weight of the ham. The the ham are removed from the picklers water, and hung up in the smoking houses for drying, which is an important part in the pro-set of preserving as well as flavoring. In this process the use of hickory timber is considered indispensable. This finishes the curing process Next they have to be propared for market in orden and merest the well be preserved for dispensable. This finishes the curing process Next they have to be propared for market in orden is inmeresed in a thick paste wash, inverse mis immeresed in a shoring house for drying, which is an important part in the pro-set of preserving as well as flavoring. In this process the use of hickory timber is considered indispensable. This finishes the curing process Next they have to be propared for market in up overy interstice of the subsequent under and

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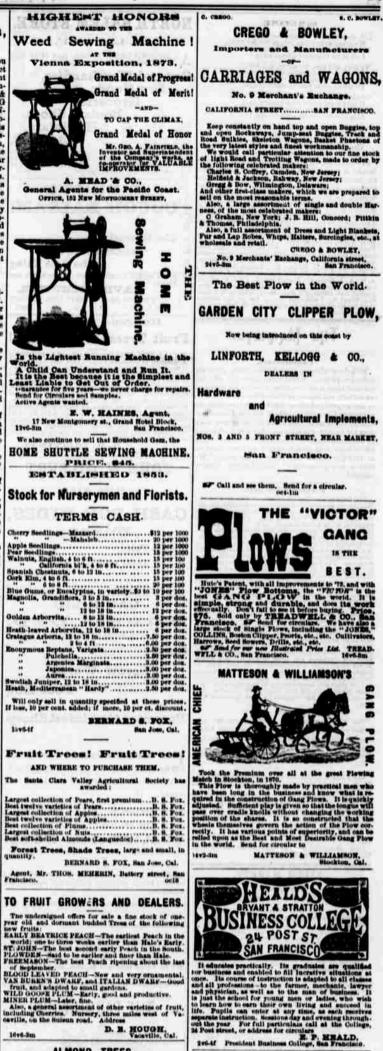
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