



# THE PROGRESSIVE FARMER.

"The Progressive Farmer is a good paper—far above the average—and possibly the best advertising medium in N. C." Printers' Ink.

THE INDUSTRIAL AND EDUCATIONAL INTERESTS OF OUR PEOPLE PARAMOUNT TO ALL OTHER CONSIDERATIONS OF STATE POLICY.

Vol. 11.

RALEIGH, N. C., SEPTEMBER 29, 1896.

No.

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PAPERS.  
Progressive Farmer, State Organ, Raleigh, N. C.  
Whitakers, N. C.  
Beaver Dam, N. C.  
Lumberton, N. C.  
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Each of the above-named papers are requested to keep the list standing on its first page and add others, provided they are duly elected. Any paper failing to advocate the Ocala platform will be dropped from the list promptly. Our people can now see what papers are published in their interest.

## AGRICULTURE.

The Virginia station finds the expense of harvesting, cutting up, and filling into the silo to be about sixty cents per ton.

Now that soaking rains have fallen in many sections, fall plowing will commence in earnest. Plow wheat land thoroughly.

Don't underestimate the value of the hen. By working seven days in the week, she contributes more than \$135,000,000 every year to the wealth of this nation of ours.

The hen lives largely upon what the live stock on the farm wastes; even when eggs touch the rock bottom point, poultry pays a larger percentage than anything else on the farm.

A good average crop of any kind is better for permanent use than extra early sorts or extra late. The early has some advantages, but that which takes almost an entire season and fully matures is the most satisfactory.

The true chicken cholera is a very rare disease, and many times when a flock begins to die off rapidly the trouble is simply a bowel complaint, arising from impure drinking water, and when this is the case the remedy is to improve the food and surroundings.

While the soil may be full of fertility, tillage only will not supply the elements of nutrition. If continuous cropping, by the machine or animal, is to be practiced, manure must not be withheld, however good the tillage may be. Fertilization and tillage together make the large crops.

Before digging a well it is well to look and see what kind of trees are growing near it. Locust trees will send their roots a distance of 15 to 20 feet for water, and if a well is within that distance they will surely get into it if the well is walled within staves. In a driven well of course the water can only get in at the bottom, and this is a much better and cheaper way of putting down wells than the old fashioned one of digging out the earth by hand.

## WEEKLY WEATHER CROP BULLETIN

For the Week Ending Saturday, Sept 19, 1896.

CENTRAL OFFICE, Raleigh, N. C.

The weather during the week ending Saturday, September 19th, 1896, was favorable for the work of gathering crops, but was not such as to cause any improvement in the outlook. The temperature rose steadily during the week, and the last days were almost as warm as any experienced this summer, with maximum temperatures as high as 100 degrees. The weather turned decidedly cooler on Sunday. Some good local rains occurred this week on the 13th, 15th and 16th, which were heaviest in the eastern portion of the State. The largest amounts were 3.85 inches at Warrenton and 2.95 at Weldon. Over large portions of the State the drought still prevails; many wells and creeks are dry, and at places there is some difficulty in obtaining water.

The weather was perfect for picking cotton; the crop is opening very fast, and is probably nearly all open; picking is proceeding rapidly. Never before has the crop been gathered so early. The hot weather this week caused some more premature opening, and the final yield will be as low as previously estimated. Corn is dry and now being gathered. An early frost would probably injure a little tobacco still left in the fields. Potatoes and peanuts are being dug. Both crops are not as good as promised a month ago. Potatoes are fair; peanuts on stiff lands nearly a failure. Turnips very poor stand generally, but best in northern portion of eastern district. Very little fall plowing for wheat and oats has yet been done.

Every year some section of our common country has its season of drouth and consequent damage to growing crops. Drouth is a serious misfortune, and yet it may have mitigating circumstances if it helps to make the farmer a progressive thinker, lifting him out of routine work and qualifies him to adapt himself to a wide variety of conditions, says the Southern Farmer.

It benefits a farmer to get out of the ruts, and drouth is likely to get him out of many ruts. Drouth teaches the advantage of catch crops and expedients to minimize the loss, and of that system of culture that will enable the soil to resist the effects of drouth for some time. Drouth emphasizes the importance of irrigation—the application of water to the growing plant in the right quantity and at the right time. Farmers should profit by the teachings of the late drouth and put in a large acreage of small grain and forage crops this fall.

## AN ELECTRIC FARM.

The first real electric farm and garden in practical operation on a large scale is on the Jersey coast, about fifty miles from New York City, and the first consignment of vegetables raised by electricity is about to be placed on sale in the New York market. The owner of the farm is Thomas Flemming, who is a thorough gardener and electrician, having served an apprenticeship in both lines.

A large stream of water flows through the farm, and this is used in generating the electricity. Plows, rakes, harrows, mowing machines, are all worked by electric motors, and the dropping of the seed is performed by planters that can be regulated to meet the required distance. The cultivation of the plants after they have come up is done by small plows. Weeds are electrocuted. A small electric wagon goes across the field or between the rows of plants and drags a heavy wire netting upon the ground. A powerful electric current is applied to this, and every weed or vegetable growth that it touches is instantly killed. A lighter current applied to the plants stimulates a rapid growth and increases the size.

The effect on flowers in the greenhouse raised under the influence of the electric light is very curious. At first the light was injurious to many blossoms. The color of tulips was deeper and richer for a few days, but they lost their brilliancy when exposed to sunlight. The color of scarlet flowers turned to grayish white, and while all bloomed earlier and produced larger blossoms, they soon faded. By reducing the intensity of light and covering them with opal glass globes, the injury to their quality was lessened.

These flowers seemed abnormal mon-

strosities. They are double the ordinary size, and exceeding brilliant when kept in dark rooms during the day time and used only for evening decoration. Mr. Flemming hopes by another winter to ship specimens of these flowers to New York, exposing them for sale only at night in stores lighted by electricity. They are to be used for bouquets or corsage bouquets at night.

The explanation of the increased growth of plants under the influence of electricity was thought to be the extension of the working season for them—the continuous light preventing them from resting at night, but it is now generally conceded by scientists that electricity helps the plants to assimilate nitrogen of the atmosphere and favors them in taking up certain mineral salts of the earth. A point of great importance which Mr. Flemming proposes to prove is that the cost of producing fruits, flowers and vegetables stimulated by electricity will be less than when cultivated in the ordinary way. He is a practical man as well as theorist, and utilizes power in every available way in order to produce the greatest results with the least possible expense.—Farmers' Voice.

## EXPERIENCE WITH WHITE SWEET CLOVER.

A correspondent of the Country Gentleman speaks as follows concerning this commonly called pest weed, white sweet clover:

It first grew on our land in spots, as the seed was washed on from the creek overflowing the land, then as it grew up and the land was plowed for corn, it was plainly seen that the corn would be much better than where there was none growing. I considered it then advisable to gather some of the seed as it grew wild, and seed it upon part of a piece of rye in the spring, as you would with ordinary clover.

The result was, in the fall after the rye was off the ground, there was a very rich growth of about two feet high, a solid mat of it that it was almost impossible for a man to walk through. In the spring it was left to grow about up to the horses' knees, and in due time for corn planting, and then was turned under by having a sharp share on the plow to cut the roots well, and a chain attached to the plow to drag under completely the green growth. It was perfectly subdued, and the corn on that four acres of a twelve acre lot was much heavier and a better, healthier color than on the remaining ground where red clover was seeded, and there was only about six inches growth to turn under.

I would advise all farmers in preparing ground for a good corn crop to seed their ground with this clover, either with winter grain or spring grain. It will yield much better corn crops and will enrich their ground more and more each year. There is no danger of the seed lying in the ground and coming up another year, and it quickly dies after turning under. I think it is worth five times the quantity of common clover turned under. It also acts as a subsoiler, as the roots will run deep and loosen the subsoil. I will gather a good quantity of the seed this year to use for another season. It is the cheapest manure that can be used, and is equal to many more loads of manure to the acre than any farmer puts on his land. The seed should be hulled and cleaned the same as other clover seed is prepared. For hay for cattle, it is good cut early before it gets stalky, and two and three crops can be cut from it when cut in that state, and then it dies off.

## FARMING FOR A LIVING.

There is no gainsaying the fact that if farmers would farm more for a living and not simply to make money, they would live better and make more money too. The essential thing to do, and it is of prime importance, is to produce all the food crops on the farm that are necessary to sustain the necessary laborers and stock and a surplus for market. On farms remote from market, farmers cannot successfully diversify their agricultural pursuits. With the establishment of good roads and manufacturing enterprises throughout the country, the demand will be increased and the ability to transport products enlarged.

But it will pay the farmer to rotate his crops and diversify them sufficient to meet his own wants at home. Let him not only build up his home, but his land. No handsome residence with all the evidences of thrift and happiness, looks in place on a farm whose soil is depleted of humus and given over to briars and brambles.

## TAKE CARE OF THE TOOLS.

Take care of the farm implements and machinery. It would seem that no word or suggestion or warning is necessary on this point, but it would surprise the general reader if he were traveling over the country to note the evidences of carelessness which are so often seen. The provident and pains-taking farmer has a place for his implements, where he sees to it that they are housed and properly cared for when they are no longer required in the cultivation of crops. His improvident neighbors some times leaves his implements where they were used last, or about his premises without shelter. Even his harvester or mowing machine is left in the field long after it has been used, subjected to all kinds of weather and inevitable injury.

The cost for repairs is necessarily increased under such inexcusable neglect, and the period when a new machine will be necessary is much shortened. The care of tools is an important factor in farm economy, and a word in season, while not necessary for the provident man, may be serviceable to such as are too remiss in this direction.

## SHARP DECREASE IN HOP YIELD

It is not surprising that the crop of hops is much smaller than a year ago, or than any average crop in recent years. The market for two years past has drifted into a deplorably low condition, and hop growers cut their acreage for '96 right and left. A preliminary estimate by the American Agriculturist, which is the authority on the hop crop, places the total '96 yield at approximately 175,000 bales, subject to revision as later returns come in; of this the Pacific coast is credited with 100,000 bales, and New York 75,000; the total crop of '95 was placed at 292,000 bales, '94 320,000 bales. The United States exports annually an average of 95,000 bales domestic hops and imports 5,000 to 17,000 bales foreign. The hop crop of Europe is also materially less than last year, and with a return of normal trade conditions there is a probability of higher prices, which ought to make it possible to market the surplus of old hops now in the hands of dealers.

## THE DAIRY.

INEXPERIENCED DAIRY WRITERS.

Correspondence of the Progressive Farmer.

The writer has for years been of the opinion that a good deal of injury has been done to the cause of farm dairy butter making by the mischievous writings of a class of agricultural editors who when in want of copy to fill space write short items on subjects with which they may not be especially familiar.

The following item was copied from a farm journal published in Chicago: "Creamery butter is superior to that made on the farm because the creameries are fitted with the latest appliances for producing butter of uniform quality. The farmer cannot compete with the creamery because he has not the facilities for so doing. Individuals, however, who make a specialty of choice butter, and who are supplied with all that assists in the lessening of labor, can easily secure better prices than is obtained for creamery butter."

It will be noted that three propositions are laid down in the above item. First, it is stated that creamery butter is superior to that made on farms and the reason given is that creameries are fitted with the latest appliances for producing butter. Now the facts are that some creameries are so fitted and some are not, yet doubtless the majority have modern outfits.

Second, it is stated that the farmer cannot compete with the creamery because he has not the facilities for so doing. Now this is a pretty broad and serious charge to make against a class as a whole. Just think of the editor of an agricultural paper—and in this case the proprietor and publisher—a person who is dependent on the progressive farmers for the support of his publication, and through it his own support, I say just think of such a person making such a serious charge against a class of persons in which is included his own constituents, his patrons, the persons whose money he is soliciting and taking in pay for a publication in which they are being slandered. It is an outrage to say the least. It may perhaps be offered as extenuation of such a cause that the editor and proprietor of the paper quoted from had but recently come into these positions and was experienced. But such a plea will hardly excuse him.

He ought to know enough about progressive farmers to know that many of them have dairy houses, or rooms, fitted out with needed modern appliances for all features of butter making. Their list of appliances include improved milk strainers, cream raising apparatus, churn, butter worker, butter print, butter carriers for printed butter, small packages to be used when butter is not printed and many other little articles required, one of which is of course a thermometer. It is suspected that the writer of the quoted item knows more about office matters than butter making.

Third, he states that individuals who make a specialty of choice butter, and who are supplied with all that assists in the lessening of labor can easily secure better prices than is obtained for creamery butter. Now in the name of common sense if "individuals" can accomplish all claimed in third proposition quoted—and they can—why can not "the farmer" do the same? He can.

F. W. MOSELEY.

## RIPENING CREAM PROPERLY.

A bulletin from the Iowa Experiment Station makes the following statements in regard to ripening cream:

"It would seem from experiments that the right degree of acidity largely governs the flavor of butter, all other conditions being favorable. Another essential feature in making good butter is, that the cream should be frequently stirred during the ripening process, as many of the lactic acid germs are aerobic and require free oxygen. Where the cream is warmer than the surrounding atmosphere, odors are given off; where the cream is cooler, odors are taken on. We have found the best results to be obtained by quick ripening, with frequent stirring. Our highest flavored butter was produced when the acidity was about 37 and the cream ripened at a temperature above 70 degrees. The writer could not say that 37 would do for all localities, as no experiments have been conducted outside of the college creamery. We found no difficulty in changing the flavor of butter from one to three points where the

## AGRICULTURAL EDUCATION.

Successful farming is a science. The best posted man is generally the most successful. A thorough knowledge of the nature of the soil cultivated and its adaptability to seeds and grains equips the tiller of the soil for the application of his practical knowledge and experience. The farmer is all the better for a liberal literary education and a course in a business college. He is enabled to conduct his operations intelligently and on business principles.

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same cream was divided and ripened to different degrees of acidity at various temperatures. It was found when the cream was ripened to an acidity above 40 that it took on a bitter flavor. The same results were noticeable when the cream was ripened for a long period at a low temperature without much stirring. Low temperatures seem to be favorable to the growth of germs that impart a bitter flavor to the cream."

## COSTLY WOODS IN NEW YORK

Lying in some of the great lumber yards of New York, and showing their value only to the experts and the initiated ones, are heaps of rare and costly woods, some from the countries of the Equator, others cut from American forests. In one single lumber yard it is no uncommon thing to see a stock that is valued at \$50,000 or more. In one block near the East River front there is often a million dollars' worth piled up in the open air or under the cover of rough sheds.

The veining and mottling of a log and the veneers that are made from it fix its value. While all these special woods of commerce are costly, prices three and four times the average are paid for unusual patterns of rosewood, mahogany and black walnut.

There are several hundred varieties of fine woods brought each year into New York, but of these only a few are known to commerce to any extent. Mahogany, French burl, rosewood curly ash, American quartered oak, figured birch, black walnut, Circassian walnut and satinwood are the fancy timber varieties that sell the best, their prices running from three to ten cents a foot for veneers. These figures give no adequate conception of values, until they are examined carefully. But the calculation is a simple one. A veneer is a thin strip cut from a board by a shaving machine, 30 veneers being allowed to each board of an inch thickness, the boards of these costly woods running about two feet in width. As a rule these boards are eight to ten feet long, and thus a single veneer of mahogany two feet wide and ten in length is worth, by itself, from 50 cents to a dollar. A double row of these veneers piled up five feet high is worth easily \$2,000.

In the log, mahogany sells here at \$1 to \$1.50 a foot, board measurement. It comes from Mexico and Cuba, and, brought to this city in logs, it is sold in veneers. These veneers, stacked up in piles in the sheds, are so brittle that the only way of shipping them to the furniture and piano manufacturers is to pack them in cases. A case usually holds 500 sheets, or from \$300 to \$500 worth, and is so heavy that the strength of from four to six men, with rollers, is necessary to get it upon a truck. A case is known in the trade as a "fitch."

Even unvarnished and unpolished as these rare woods are in the rough, the patterns are easily visible, and the designs and veining are very beautiful. Nearly all these woods are sold in veneers, for two reasons: First, they are too costly to use solidly; and second, they all have a tendency to warp. Next in popularity to mahogany comes American figured walnut, from Kentucky, West Virginia, Tennessee and the western part of North Carolina. The finest logs of this timber are to be found on the slopes of the Blue Ridge and Cumberland Mountains. So important is it to get woods of fine patterns that some leading walnut dealers inspect the trees themselves before they are cut down. They employ experienced woodsmen to search over the whole region where the best walnut lies for months at a time, and then the finest trees having been marked, the dealers leave the city and go through the woods on horseback themselves, selecting the most valuable trees, afterward buying them from the farmers or the owners of the land.

These precautions amply repay the trouble, for the reason that at times American walnut sells for 20 cents a foot in veneers, and a single log six feet long has been known to yield as much as \$525.

## RELATIONS OF WAGES AND PRICES.

High wages do not necessarily mean high prices. For instance, in Australia wages of laborers are 25 per cent higher than in the United States; yet it only costs a working man one third as much to ride on the railways of Australia as it does in America. Why? Because in Australia the government owns and operates the railways, while in the United States the railways and banks run the government.