Nebraska Advertiser.

THURSDAY, OCTOBER 15, 1868.

AGRICULTURAL.

R. W. Furnas, Editor.

Meeting Nemaha County Agricultural Society.

There will be a meeting of the Nemaha County Agricultural and Mechanical Association at the Reading Rooms of the *Nebraska Advertiser*, on Saturday afternoon at 2 o'clock, October 17th, 1868. It is not only important but essential that every officer of the Society be present at that time, as business of the utmost importance will be transacted.

By order of the President.

H. O. MINICK, Secy.

The Committe on Hedges and Groves report as follows:

2nd best Hedge Fence, S. W. Kennedy.

1st best Hedge Fence, one year old, Wm. F. Paris.

2nd best, Geo. J. Bryant.

1st best Nursery, J. P. Miller.

1st best Hedge, this years growth, Geo. J. Bryant.

2nd best, Geo. J. Bryant.

1st best Specimen Hedge, R. W. Furnas.

1st best Grove (Cottonwood), Geo. J. Bryant.

GEO. J. BRYANT,
WESLEY DUNDAS,
JOHN CREASON,
B. F. MCININCH.

Management of the Grape.

If my capital in land were small, I should prefer but one vine, planted in a rich deep soil, the richer and deeper the better,—manure and dig deep in one liberal space, and give the top brood expansion and gentle pruning. If I were a mechanic, merchadt, or professional man, or even a farmer, this one would probably take all the time I could afford. But in the case of him who has the space to devote to a number of vines, with soil of ordinary fertility, their care being a part of his regular business, and not his amusement or relaxation, would not the recommendations of experienced fruit growers answer his purpose best, if they were carefully followed? I believe they would. Notwithstanding the frequent hard hits the slashing system has received of late, I have not heard from its friends, and did not even suppose it had friends, or was a system at all—on the contrary, an utter lack of system, practiced by lazy people. Fuller, Mead, Hussman, Grant, nor any other man who has written of the grape, have recommended much pruning, whatever their art of training; they let as little grow as possible to need cutting away, directing the life of the plant to the bearing canes and fruit.

We have yet to see the comparison drawn between the one vine system of extended and extending growth, and the same space devoted to vinyard culture, both in quality and quantity, and I doubt not there would be more cut out in selecting the leading canes, in the one vine than in the whole year's pruning and nipping of any careful vineyardist.

The comparison drawn between our native wild grapes and the cultivated kinds, as to healthiness, does not hold good in our section. The natives are fequently blasted by the vilest mildew—the cultivated seldom touched.

With the skill and judgment now engaged in the improvement of the grape, we may yet raise it as our greatest and cheapest luxury; but none deserves success who take halfway measures—who are not willing to dig deep, take pains, have patience and perseverance. We, with the editor of the *Tribune*, long to see the day when every man can partake of fruit of his own vine or vines; but the grape is not, nor yet will be, that will give any but scanty, sour, half-ripened fruit in this northern latitude, with the same care our forest trees get.—*Country Gentleman.*

Storing Potatoes for Winter.

It is often a matter of great pecuniary importance for a farmer to be able to keep his potato crop until spring.—Many made very handsome sums by pursuing this course the past season. Potatos were bought last fall for fifty cents a bushel, and those in good order were sold very generally in spring for two dollars. As long as the custom of early maketing prevails so generally, the man who cultivates the new seedlings and stores them untill spring, will be likely to pursue a safe course. Prices are generally enough higher to pay for the extra handling, and leave a margin for profit. They can be stored upon the surface of the ground in any dry position in the same manner as turnips, but this requires much care in covering the pits on account of the extreme weather that prevails in the best potato districts. It is not uncommon for the earth to freeze two feet deep. and the raising of a mound with walls of that thickness over potatoes is a great labor. It has its advantages however in saving carting, and once handling. The heaps or pits are usually made upon the field where the potatoes grow, and so near together that when the potatoes are picked up they are taken directly to the heaps, which contain from 30 to 100 bushels each, as suits the convenience of the farmer. A light covering of straw is thrown over the heap and the earth is put upon the straw, making a roof that will shed water and keep out the frost. When the farmer wishes to keep his potatoes for the spring market, this is a good method. Another way is to store the potatoes in pits, partly below the surface, but this can only be done where the soil is perfectly drained. There is not much difference in the labor involved, or in the security of the crop against frost. Farmers living near ports, who wish to ship their potatoes in winter, build cheap vaults or cellars in hills sides, that will hold from 500 to 1500 bushels. The vault has a window and shoot arranged for tipping in a cartload at a time, and a door is upon the south end for taking the potatoes out. In New Jersey and on Long Island it is quite common to store potatoes in the house or barn cellar, to be ready for market at any time when the prices suit. Immense quantities are stored by dealers in New York, mostly in barrels, but sometimes in bulk. In cellar storage, straw should be thrown over them to keep out the light. This crop keeps best away from the air, in darkness, and at a low temperature, a few degrees above freezing. That method is best which secures these conditions most perfectly, with the least labor, and with the least expense.—*American Agriculturist.*

Care of Tools.

We recently saw in one of the best farming districts of New England, a mowing machine left in the open field just where the last swath was finished. The man who owned it had kept it out without shelter for several years. He had unscrewed the cutting gear and housed it, from the apprehension that it might possibly rust. But he had not thought that the running gear would rust, or the wood rot. Yet this man was not lacking in intelligence or in capital. He had a good farm and plenty of barn room, and fifteen minutes' labor at the close of the hay harvest would have secured the machine against the weather. It was simply from the habit of carelessness in which he had been educated, that he did not put it under cover. That fifteen minutes of ease will cost him dear. A machine thus used may last five years, probably less. Poperly cared for and housed, it would be good for ten. If his machine cost him $125 he pays $25 a year for field exposure. This is not all; a mowing machine never runs so smoothly or cuts so well as after a few weeks' use when it is new; every day's exposure to sun or rain, or even to the dew of the night, rusts, warps, shrinks or swells some parts, which, if kept dry and oiled, would remain in the best condition very long. So the amount of labor expended in using the machine is greatly increased, and even the extra amount of oil and the greater frequency of application will of itself be an important item, and we may add to the $25 a year above stated, $5 more to balance the account of pecuniary loss and extra labor. This is patronizing the picturesque at great disadvantage. Can farmers afford this esthetic indulgence?—*American Agriculturist.*

Keeping Squashes.

Every one who grows squashes will have at least the Boston Marrow and the Hubbard. These may be taken as the types of autumn and winter squashes. The Hubbard is only in perfection when it has been kept into late winter or early spring, and by proper management the Marrow—in some points not excelled by any other variety—may have its season very much prolonged. Mr. Gregory, of Marblehead, Mass., well known as an authority on the subject of squashes, through his hand-book on the subject, (see our book list), directs that the squashes should be cut upon the approach of frost, and, if possible, have two days' sun to sear the cut stems; they are then to be handled as careful as eggs, and each one *laid* down on a spring wagon and taken to winter quarters. The squashes are to be kept at a low temperature without freezing, and in a dry place. Mr. G. gives a plan of the house in which he stores his squashes for winter. They are laid upon bins arranged one above another, and the house is provided with a stove, in which a fire is made whenever there is danger of freezing. A dry cellar will answer for storing winter squashes, if the above named conditions are observed.—*American Agriculturist.*