

## Agricultural.

All matter for this Department should be addressed to W. T. PARCEL.

### RAISING TIMBER.

The high price of all kinds of timber in Nebraska should cause farmers to turn their attention more particularly to raising it, and not always be compelled to purchase at a high price every fence post and every stick of wood they need. The lowest price for fence posts this winter is \$10 per 100 in the tree. An acre of locust set 8 feet apart each way would give 650 trees. Supposing a locust tree would grow to 10 inches in diameter in 10 years, and high enough to cut three lengths of posts, two lengths of which could be split, and make two posts each, it would make five posts to each tree, and at 10 cents a piece would make each tree worth half a dollar, and 650 trees would be \$320 an acre, or \$34 a year for ten years, which is more than any farmer expects to make from an acre by any grain crop he can raise. Cottonwood grows much faster than locust, and cottonwood railroad ties are worth \$1.00 apiece. In a conversation with a citizen of Douglas county he made the remark that an acre of cottonwood, like some he set ten years ago, was worth \$1,000. They were set 8 feet apart, and are over a foot in diameter, and one railroad tie could be cut from the butt of each tree, which would make \$680.00 for the ties, and then there would be not less than 50 cords of wood besides, which, at \$4 per cord would be \$200.00, making a total of \$1,000 an acre.

The above calculation will look too large to any one who has not seen trees growing on our prairies, and probably they will not grow so large in so short a time in every location. If \$100.00 worth of timber can be raised on an acre in ten years it is more profitable than raising corn and wheat.

If every farmer in Nebraska would set out ten acres of timber in the spring they would have enough in ten years to keep themselves in wood, fence-posts, etc. Phoenix, of Illinois, says if he was young again he would set out pine for saw logs. He has set out a large amount of timber of different kinds, and tries to encourage others to do the same.

The following table shows the number of trees that may be set on an acre at the distances named, any one can make calculations for himself with regard to the profit likely to be obtained from raising timber:

4 feet by 4 gives 2722 trees to an acre
4 " 8 " 1362 " " "
6 " 6 " 1210 " " "
8 " 8 " 650 " " "
8 " 10 " 544 " " "
10 " 10 " 435 " " "
12 " 12 " 302 " " "

Persons who have had experience in transplanting trees of different kinds will benefit others by giving it in the Agricultural Department of the Herald. Some of our farmers have been planting large numbers of trees for raising timber and they should encourage others.

### Mutton the Meat for the Million.

Mutton is the best meat we can eat—best as being the healthiest—best as being the most delicious, if well cooked. We do not mean the woolly, greasy mutton of the Merinos and Saxons, nor the coarse, stringy, tallowy, though the very economical mutton of the Leicesters, Cotswolds, and other long wool sheep. When we say mutton is the most delicious of domestic meats, we have the flesh of the middle wools in mind—that is, of South-downs, par excellence, and Cheviots, Hampshire-downs, Shropshire-downs, and others of their kindred in a less degree. Mutton is made more economically, and is used up more advantageously, than pork or beef. A farmer can seldom have fresh beef unless he has so large a number of hands that they can consume a quarter before it will spoil. More grain is required to make a pound of pork than a pound of mutton. It is more healthful food than pork; fat mutton will keep longer, and a family of ordinary size can dispose of a small sheep before the mutton will spoil, even in quite warm weather. Besides, if a farmer is on friendly terms with his neighbors, he can easily sell, or lend one or two quarters. By a system of exchanging fresh meats, several families may be supplied with that of most excellent quality at all seasons of the year, at a very cheap rate. Mutton is more nutritious and will consequently give a laborer more strength than pork; people of studious habits, and children in particular, will feel better, accomplish more, and be more healthy when they eat mutton than if they eat much pork, or even beef.

Convenience is an important consideration at all times, on the farm or elsewhere. When fresh mutton is wanted, one man can dress a sheep or lamb in a few minutes; while much longer time is required to butcher a beef or a hog. Nothing is lost in making mutton,

and it costs comparatively nothing.—The wool will usually cover all the cost of keeping during a year, and often that fattening too. Taking this view, which is a fair one, no one can fail to perceive that mutton is the cheapest meat that can be raised. Small families can salt and dry one or both hind quarters, or cook a quarter and eat it cold. A quarter of lamb after it has been cooked, may be kept ten or twelve days, and still be good. Farmers should learn to prepare their own meat, and not sell their animals to the butchers, who sell them the meats for their own tables at exorbitant prices. Furthermore, a great many people who have only a garden or small farm, can often fatten a few sheep during the winter, and thus have better meat, at a much cheaper rate than if they purchased it.—Am. Agriculturist.

### St. Joseph Advertisements.

**GROCERIES, WINES, LIQUORS,**  
Westheimer & Eppstein  
W.H. WHOLESALE DEALERS IN  
NO. 91, FELIX STREET, SAINT JOSEPH, MISSOURI.

### SIGN OF THE PADLOCK

SECOND STREET.  
NEARLY OPPOSITE THE POST OFFICE.

ST. JOSEPH, MO.

Having purchased of my old partner all his interest in the established hardware house of CULHOUN & CO., I can now extend my stock of

### HARDWARE

CUTLERY, AND

AGRICULTURAL IMPLEMENTS.

Wholesale and Retail, at Low Prices!

### ATTENTION FARMERS!

I have a large stock of such Goods as are needed by you, call at the "Sign of the Pad Lock" to purchase.

### FLOWS, CULTIVATORS,

PLANTING HOES, GRAIN CRADLES,

GRASS AND BRUSH CUTTERS,

OX CHAINS, TRACE AND

HACKAMAN, SNAFFERS, SHOVELS

AND SPADES,

HAY RAKE, HAY ROLLER,

WOOL CARDERS,

WEAVERS NEEDS,

POTTERY, GLASS,

WHEEL CHAIRS,

HAMMERS, WINDOW GLASS,

NAILS, LOCKS, HINGES,

BUTCHERS KNIVES,

AXES, HATCHETS,

SAWS, AND PLANES.

I call your special attention to my stock of BLOOD'S

GRASS and GRAIN CRADLES, the best article

in the market.

Agent for the CAYUGA CHEESE Masher and Mower, undoubtedly the best machine in market.

Agent for KENDENHALL'S HAND LOWM.

### J. L. Ellingwood.

Will remove to my New Building,

North side Felix street, between 3d and

4th, about March 1st, 1865.

Dealers in

### A. G. MANSFIELD,

Wholesale and Retail Dealer in

### IRON, STEEL,

HEAVY HARDWARE,

### Agricultural Implements.

My stock of Iron and Steel is large, complete, and superior to any heretofore offered in this market.

Also a large stock of

### WAGON & BUGGY WOODWORK,

BLACKSMITH'S TOOLS,

FAIRBANKS SCALES,

MOLINE AND ROCK ISLAND

PLOWS,

BROWN'S CORN PLANTERS,

SULKY CULTIVATORS,

BUCKEYE REAPERS AND

MOWERS, & C., & C.

Agent for

Grover & Baker's

CELEBRATED

### SEWING MACHINES.

Orders from a distance will receive prompt attention.

### No. 22, THIRD STREET

Saint Joseph, MO.

October 25th, 1865. 6m

### Woolworth & Co.,

BOOKSELLERS,

STATIONERS,

BINDERS & PAPERDEALERS,

Saint Joseph, MO.,

o-25 6m

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and it costs comparatively nothing.—

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and dry one or both hind quarters, or

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