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THE  
**NEW ENGLAND FARMER,**

AND  
**HORTICULTURAL JOURNAL.**

CONTAINING

*Essays, Original and Selected,*

RELATING TO

**AGRICULTURE AND DOMESTIC ECONOMY;**

WITH

**ENGRAVINGS,**

AND THE

**PRICES OF COUNTRY PRODUCE.**

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BY THOMAS G. FESSENDEN.

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**VOLUME VII.**

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## AGRICULTURE.

FOR THE NEW ENGLAND FARMER.

### HAYING.

MR FESSENDEN—I read in the last Farmer some directions for mowing, from some of which, though sanctioned by general practice, I beg leave to enter my dissent. "The mower's work, you say, will not only be made easier by the coolness of the morning air; but also by the dew on the grass, which is cut the more easily for being wet."

I admit that the grass is cut with more ease when it is wet than in a dry state; but when the grass is wet, the ground is of course wet; and if the grass is thick and suffered to lie in the swarth it makes very imperfectly and slowly, and from its wetness is liable to lose its sweetness; as tea and all other herbs lose their sweetness or strength, by being steeped in water. Or if a person follows the mowers to spread the grass soon after it is cut, the ground upon which it lays is not soon dried; much care is requisite to separate all the wet locks; and to spread it completely; and much time and labor are employed without necessity; a matter of no small consideration in the busy season of haying. My own wish therefore is never to cut my hay but when it is perfectly dry, and the ground not only dry but warm; it has then the advantage not only of the direct rays of the sun but of the reflected heat from the ground. Like weeds cut down in a corn field when the sun is clear and warm, it wilts at once; it requires very little tossing about or as the English call it, tedding, and it retains its sweetness. So far then it is a very great saving of labor and a gain of time and of quality in the hay.

I am always anxious likewise to have my hay put in cock at night though it may have been mowed very late in the day, and be quite green; provided only, it is not wet. Wetness upon hay, from dew or rain, is always in a degree injurious; it hurts its sweetness; but the moisture arising from the natural heat of the hay, is not prejudicial; but serves on the contrary, to forward the making of the hay, unless it is permitted to continue too long, or the heaps when in a green state are made too large. It must not be suffered, if I may use the expression, to go on to the acetous fermentation. The best farmers, I believe, agree that clover-hay should be stirred no more than is indispensable, in order to save it—because of the loss of its most nutritious parts, the leaves and flowers. By putting my hay in cock at night, I have the farther advantage of finding the ground round it dry and warm early in the morning, which is of great importance to the expeditious making of the hay. Clover is always much better for being cured in part by salting. An old experienced farmer in my neighborhood, maintains, that it is so with all hay; and he told me a few days since, that he considered the cost of a bushel of salt to every load of hay he put in his barn saved in his being able to house it so much sooner and of course with much less labor.

You will not understand me, Mr. Editor, as wishing to set up my own in opposition to your intelligence and experience. My remarks are

founded upon my own practice; I hope you will think that there is some reason in them; and if you please, you may submit them to the agricultural fraternity. C—.

Essex county, July 17, 1828.

P. S. Sometime since I passed a farm near Boston, which I was told belonged to a gentleman, who had been a ship-master; and found his hay cocks at night covered with pieces of canvass, probably parts of an old sail, of a suitable size, painted with a coarse red paint and having weights in the corners to keep them down. They could have cost but little; if taken care of would last for years; could be thrown upon the hay with very little trouble; and fifty or a hundred of them on a small farm in such a capricious, or as the farmers say, catching season as this, would have proved of a utility much outweighing the expense.

FOR THE NEW ENGLAND FARMER.

### STAGGERS IN SWINE.

MR. FESSENDEN.—Within the last two years I have had six pigs of different ages attacked with a disorder, called the Staggers. Other persons in my neighborhood have likewise suffered, and that very severely in the loss of some large and valuable swine. The hog in this disorder is first observed to be continually turning himself round or running from one part of the sty to the other; he soon becomes totally blind; refuses to eat, falls down and rolls upon his back in fits, which seem very painful and before long commonly dies.

I inquired of a celebrated Cattle Doctor in my neighborhood, a very useful and well meaning man, if he knew the disorder and what was the cause and remedy. He replied that he was often called to cases of this kind, and commonly lost half his patients; that in fact he was seldom successful. The cause of it, he said, to use his own expression, was pizum (poisoned) teeth, which might be known by being discolored. The only remedy he knew was first to insert his knife into the animal's neck just back of his ears up to the hilt and "drive in" a piece of garget root; then to cut a gash beginning between his ears down his forehead and clean into the bone and then with a punch to beat out the poisoned teeth as many as there might be. After such horrible cruelty as this, it was no longer matter of surprise to me that half his patients died; but that any of them survived; and I wondered much at what medical school such a gentleman could have received his diploma.

I myself at first lost two swine from entire ignorance as to what to do; but in one of the volumes of the Philadelphia Memoirs of Agriculture, (the 1st, I think) I found a direction to cut off the tail and ears of the animal as the easiest way of bleeding him, and then to give him a strong dose of Castor Oil. I have followed these directions and have then immediately turned the sick hog out of the sty into the pasture, and in this way have succeeded in saving them. Sometimes they have relapsed but have been restored by being again turned out. They do not soon come to their appetite and the disease materially and for a length of time

injures their growth. The disorder likewise is said to be contagious and likely to go through the whole sty; but this has not been the case with my swine.

The cause of the disorder, is as yet, I believe, unknown. Some attribute it to their eating the liquor of meat which has been cured by saltpetre; others to a wet lodging; others to excessive feeding. Neither of these causes apply to my hogs; nor can it be the weather, as it has happened with me at various seasons. I have no doubt that a release from the confinement of the sty was of great service to the sick swine. Whatever may be the cause, it may be useful to give the result of my own experience, in a case where, certainly, interest and humanity are greatly concerned; and I should be happy to hear from your more experienced correspondents, what they know of the subject.

Respectively, yours,

July 17, 1828.

FOR THE NEW ENGLAND FARMER.

### INSECTIVEROUS BIRDS.

MR FESSENDEN—I have noticed in your New England Farmer several accounts of the ravages of the canker worm this season. And I am inclined to believe this insect, as well as some others, has been more numerous in the county of Essex this season than for many years. Now, Mr Editor, we are told by many people, we must tar our trees and do many other things to preserve our orchards from the ravages of the canker worm, which, after all, it avails but little. The insect increases in number yearly. But for my own part, I think, were we to leave off wantonly destroying our small SINGING BIRDS, we should be less troubled with insects of all kinds. It is a fact well known to every naturalist, that small birds destroy an almost incredible number of noxious insects. The amiable and indefatigable ornithologist, ALEXANDER WILSON, who perhaps was better acquainted with the habits of our birds than any other person, when speaking of the *Sturnus Predatorius*, or red winged black bird, which, by the way, is by our farmers considered the most mischievous of birds, says "their food in spring and the early part of summer consists of grub-worms, caterpillars, and various other larvæ, the silent but deadly enemies of all vegetation, and whose secret and insidious attacks are more to be dreaded by the husbandman than the combined forces of the whole feathered tribes together. For these vermin the black-birds search with great diligence; in the ground at the roots of plants, in orchards and meadows, as well as among buds, leaves and blossoms; and from their known voracity, the multitudes of these insects which they destroy must be immense.

Let me illustrate this by a short computation. If we suppose each bird, on an average to devour fifty of these larvæ in a day, (a very moderate allowance) a single pair in four months, the usual time such food is sought after, will consume upwards of *twelve thousand*. It is believed that not less than a million pairs of these birds are distributed over the whole extent of the United States in summer; whose food being nearly the same, would swell the amount of vermin destroyed to *twelve thousand millions*. But the number of young

birds may be fairly estimated at double that of their parents, and as these are constantly fed on larvæ for at least three weeks, making only the same allowance for them as the old ones, their share would amount to *four thousand two hundred millions*; making a grand total of *sixteen thousand two hundred millions* of noxious insects destroyed in the space of four months by this single species. The combined ravages of such a hideous host of vermin would be sufficient to spread famine and desolation over a wide extent of the richest and best cultivated country on earth.

All this, it may be said, is mere supposition. It is, however, supposition founded on known and acknowledged facts.

Mr. Bradley, in his General Treatise on Husbandry and Gardening, shows, "that a pair of sparrows, during the time they have their young ones to feed, destroy on an average, (every week) about *three thousand three hundred and sixty* caterpillars." This calculation he founded on actual observation. And it is well known that several kinds of our birds, such as the *hirundo*, *musciæpa* genera, and some others, feed entirely on insects.

I am fully persuaded, as long as farmers and others permit boys to roam over their fields and shoot down every small bird they meet—as long as young men are in the habit, on our anniversaries, of forming themselves into shooting parties, for the purpose of destroying small birds, which they do in immense numbers—I say as long as this wanton destruction of birds is carried on, we must expect innumerable hosts of noxious insects will continue to commit depredations on our orchards, our fields, and our gardens.

Yours, respectfully,

Danvers, July 18, 1828.

F—

FOR THE NEW ENGLAND FARMER.

### THE VINE.

MR. FESSENDEN,—I last autumn addressed a request to some gentlemen who have extensive vineyards on the border of the Rhine in the most northern department (*Haut Rhin*) of France and requested them to send me 6000 grape vines, comprising only those which were cultivated with *the most ease and most success* in their vineyards, and which were, there, fully to be relied on for *abundant yield and regular crops*. I applied to these gentlemen from a full conviction of their knowledge on the subject, they having been most successful cultivators of the vine in that northern locality; and also because in a long intercourse I have never been deceived by them, but on the contrary most honorably dealt with. In consequence of this application, I received in April last 6400 vines, which arrived in perfect order and were planted at my establishment here, where those who are desirous can view them. But the object of most importance is the *selection of kinds* made by them and which consists of the following.

Auvernas blanc  
— gris  
Facun or Bourger  
Gros Rauschling  
Petit Rauschling  
Hinesch  
Rothliehtner

It will be perceived that several of the above are German varieties, and it is a subject of gratulation that the two first enumerated, from which the celebrated Champaigne wine is made, are found

to succeed so far north. From the particular circumstances under which this importation was made, I think the vines selected extremely well calculated to succeed as far north as we may reasonably expect vineyards to flourish in our country. I will merely further remark, that the great distance up the Rhine, where these were obtained, caused their land transportation through France, to amount to more than the original cost of the vines.

Yours, most respectfully,

WM. PRINCE.

Linnæan Botanic Garden, }  
July 18, 1828. }

FOR THE NEW ENGLAND FARMER.

### CANKER WORMS AND SLUG WORMS.

MR. FESSENDEN,—These two destructive insects have again appeared in great numbers—to the great annoyance of farmers and gardeners; but with their *return*, there does not seem to have been a correspondent *return* of good sense, and practical skill on the part of many of the sufferers. I think that you could not render a more acceptable service to the public, than by republishing in your journal (without the plates) the two treatises of the late Professor Peck, on the canker worm and slug worm. Before I proceed to make any remarks or remedies, I would observe, that though the times of the appearance of these most destructive insects, are not as well fixed, as those of the locust, which appears stately once in sixteen or seventeen years; and although I am aware, that no such law prevails, or governs the movements of the canker worm, and the slug worm, (having seen both in very small numbers during the whole interval since their last extensive ravages,) yet it is true, that the canker worm and the slug worm have appeared but twice within my memory in great force, and we have no reason to doubt, that we shall again enjoy a long interval of peace from their depredations.

Now as to remedies. I agree, cordially, with your Lynn correspondent, that in tarring we have the most effectual, and the most certain remedy. Yet it is a very expensive remedy as it respects labor—and if other means can be devised less troublesome and as effectual, it would be worth a premium of five hundred dollars from the State Legislature—I might say a thousand.

During the last visitation of the canker worm, about 17 or 18 years since, Mr. Josiah Knapp, of Boston, applied effete or slacked lime to the roots of his apple trees, which had been overrun the year before, and the insects disappeared. I published his letter in our journal, and tried the lime on the greater part of my trees, leaving some without the application. Every tree treated with lime was free from the insect—every tree not treated with lime, was infested with them.

Professor Peck observes, that the insects which rise in the fall and spring, rarely come from a greater distance than three or four feet from the stock—so that an application of lime to that distance would suffice.

I am not, however, confident on this subject—but I think it worthy of extensive experiment. A gentleman in Rhode Island has tried a circle of tin with success. An account of it was published in your paper. Will you invite him to give a specific description of the mode of application, and of the success? I have no doubt that a premium would be given to him if it should prove effectual.

As to the slug worm, I had no difficulty whatever in subduing it by shaking lime over the leaves

in the middle of the day. This was effected by suspending on a long pole an old sieve filled with lime, and shaking it over the whole tree. The slugs were entirely destroyed.

The sieve should be suspended by twine at least eighteen inches long, so as to admit of considerable motion to the sieve. If these suggestions shall be of any use, it will afford me the highest pleasure. It should be recollected, that the slugs will re-appear the last of August.

JOHN LOWELL.

Roxbury, July 22, 1828.

N. B. I am much pleased with the POTATO ONION, procured at the New England Farmer Seed Store—I had them of full size ten days since, and their quality as an esculent is equal to any.

[Extract from a letter to the Editor of the N. E. Farmer.]

### PEAR TREES.

"Have you any information of the existence of the disorder which prevailed for the two last years, and excited so much anxiety for the fate of the Pear trees? I have the satisfaction to observe that the cause, whatever it may have been, has ceased to operate in this vicinity. Our Pear trees look well, and although not remarkably fruitful, are thrifty, and throw out new wood in abundance."

Yours, W. J.

Plymouth, Mass. July 22, 1828.

From the American Farmer.

### PRESERVATION OF PEACH TREES.

In your paper of the 6th of June, I observed one or two paragraphs upon the subject of the preservation of peach trees. If you esteem this luscious, and during its season incomparable fruit, as I do, you will not hesitate in rendering every aid towards its successful cultivation.

In addition to my orchard, I have about one hundred peach trees of different kinds, (and some one or two which are natives of our village, and of but few years, are equal to any,) not one of which is at all injured by the worm, while many of my neighbors' are entirely destroyed. I can assure every one, that from my experience, no difficulty exists, and the produce amply remunerates for every trouble. One of your correspondents recommends lamp or fish oil, and then boiling water. Both are right, although I should say that boiling water was a very doubtful remedy, and would require to be often repeated. Not long since I saw a very fine peach tree in a perfect state of preservation. Although it had been several years bearing, (it was in a small garden, the reason of there being no more) yet the worm had not injured it. Always anxious to learn every thing connected with agriculture, I inquired particularly with regard to its treatment, and was informed that the lady of the family had directed the suds of soap after washing, without regard to their being cold or boiling, to be thrown about the tree—and it had the desired effect.

The season is approaching when the insect commences its depredations. The season of its depredations may be fixed as commencing early in July, and ending in September. Its greatest ravages are during the month of August. It penetrates the surface, and commences its depredation by boring the tree and depositing its egg about one to three inches below the surface. I have read in works upon the subject, that the bark is there more tender, which I presume is an

error, and that all bark of the root is equally soft, and that it is only the natural instinct which causes the insect to commence at that place. The egg, thus lodged in the wood of the tree, is there hatched and becomes a worm, which feeds upon the tender wood and bark, and effectually destroys the tree. My method of prevention is this:

Early in the month of July, with a hoe I clean away the earth from about my trees, in size and in shape like a common wash bowl. The excavation being about three inches deep next the tree, and six or eight in diameter. I then fill up the hollow with common wood ashes, and raise an embankment about the tree, also about the size of a common wash basin inverted; and have never yet known the insect to penetrate this embankment of ashes to the injury of my trees. I have never discovered any injury to result from the caustic nature of the ashes, and always take the precaution in the fall, say October, to remove the ashes and mix them with the surrounding earth, drawing up fresh earth to the tree to supply the place of the ashes. If any of your correspondents to whom this process is unknown, should be induced to try this experiment and should succeed, if they are as fond of a basket of fine Old Mixtons as I am, they will be obliged to me; if unsuccessful, I shall not have given them much trouble.

I have heard and read of various remedies for preventing the injury spoken of, but do not believe that any of them will prove efficacious, except the application of some substance to the tree just below the surface, which will prevent the approach of the fly or insect. I have often thought that lime in its powdered state, would be more efficacious than ashes; but as the ashes have never failed me, I have never tried the experiment. I have known it recommended to remove the earth from the tree, so that the frosts might have full effect. This, however, will do no good, as the injury, or rather the seeds of it, are lodged in it before the frosts commence, and are not injured or destroyed by it. I have known the earth removed, and tobacco stems and other offal from the tobaccoists, applied with success. Ashes, however, are less trouble and more certain. In the summer I give my trees a thick coat of wash; a mixture of cow-dung, urine, soap-suds, ashes and lime. I do not know that it is of service in preventing the injury I speak of, but have often thought it did; preventing by its disagreeable nature, the approach of the fly to any part of the tree. It is of essential service to the general health of the tree by destroying worms and insects, which are prevented from depositing their eggs in the bark. If you think the above worthy a place in your columns, it is at your service.

Dayton, Ohio, June 24, 1828.

II. B.

From the Hampshire Gazette.

#### BUTTER.

Butter was not used for food by the ancient Jews, Greeks and Romans. The invention of this article is ascribed to those barbarous nations, the ancient Scythians, Germans and Britons, and from them the Greeks and Romans derived their first acquaintance with it, about the time of the Christian era. After learning its nature, they made use of it only as an ointment, and in medicine, and their agricultural writers take no notice of it.—The ancient butter appears to have been liquid, and was poured out like oil, and the Christians

sometimes burned it in their lamps at their altars. In our English translation of the Bible, the word butter is used in Genesis xviii. 8; Deut. xxii. 14; Judges v. 25; 2 Sam. xxii. 29; Job. xx. 17, and xxix. 6; Isaiah vii. 15; and Prov. xxx. 33.—Biblical critics agree that in all these passages, the Hebrew word translated butter signifies sour thick milk or cream.—The passage in Proverbs might have been translated "The pressing of the milk bringeth forth milk." Jahn says "anciently butter was not much used, but instead of it oil of olives. In the Bible there is no mention made of butter."—He remarks that what in some translations is rendered butter, was used as a drink, and must have been milk in some shape or other. At the present day, there is but little butter used in countries where the olive grows. Olive oil supplies its purposes. A late traveller in Italy, Rev. J. J. Blunt, says butter is not to be met with in those parts of Italy not much frequented by travellers, and in Sicily, he did not find it in a single place, excepting the cities of Palermo and Messina.

The cream of the milk of the goat, ewe, ass, buffalo, rein-deer, and cow yield butter; but "no length of churning," says the N. E. Encyclopedia, "will produce it from the cream of woman's milk, or of mare's milk."

The vessels used by the ancient barbarians in making butter, were not very different from modern churns. In the northern parts of Africa, in Egypt, and Arabia, they churn by putting the cream into a goat's skin, and pressing it to and fro. Sometimes they place it on an inclined plane, and keep it rolling from the top to the bottom. This method soon produces butter. An English traveller in Greece, observed them treading the goat skins filled with cream, with their feet. In Bengal they churn by turning a stick in the milk, and in this way, families have fresh butter every morning.

Butter, it is said, may be got by agitating milk as drawn from the cow, in greater quantity than from the cream of the same milk. Even whey by churning yields butter. In Scotland, 14 gallons of whey are said to afford one pound of butter.

#### HAY MAKING.

As the season for making hay has arrived, I wish to say something upon what I have found, from experience, the best manner of saving it, because I consider one ton of good hay of as much value for feeding a stock of cattle, as two tons of poor.

It should be an invariable rule to cock up in the afternoon, all the grass which has been cut in the forenoon, and not open it again until the heat of a meridian sun has exhausted the dew and made the earth hot the next day, and then it need not be spread very thin. The best way is to turn the cocks directly over and loosen them a little, so that the sun and wind can penetrate through them, and then before the dew falls put them back in their original position. The next day the weather being good, serve it in the same manner, as soon as the dew is off, and you will find, after it has been open to the sun a short time, it will be sufficiently made to be taken into the barn, and that it has retained its original green color, looks nearly as bright as it was before mowing, has a rich perfume and will weigh more, as well as support more stock, and bring a better price in market.—It may be that a longer time will be necessary for curing clover, when mowed green and the crop

large. If that is true, the same mode must be pursued to have it good, at least it must be protected from the dew. Let clover once be soaked with a heavy dew, after it has been wilted by the sun, and it is of but little value; the leaves drop, change color, and are lost, the stock becomes brown and tasteless; indeed, it will hardly compensate the farmer for his labor of taking it to his barn; but secured from the dews and made by the wind and sun, it will be good hay, even a richness will be retained in the stocks, so that cattle or horses will consume the whole. In seasons of showers, you have the only security which is possible, by having your hay in cock, which, done as it ought to be, prevents it from receiving much damage; whereas showers upon hay, half made, and spread on the ground, nearly ruin it.

A small quantity of salt put on our hay, which is early cut, is of great utility; it preserves the hay and is healthful for the cattle.

Our soil is good for grazing; cattle and beef are one of our staple exports; that our stock should be well wintered is of great importance, because it is always easy to make good beef from cattle of any description, which have been well wintered, and are in good order in the spring. Every farmer, therefore, who wishes to make money by his business, cannot pay too much attention to have his hay good, and his stock well tended, for thereby wealth will come to him.

Should it be objected, that to make hay in this manner, the hay makers would be out of employ towards the close of the day, the answer is, that having secured what has been cut in the morning, the mowers may proceed to cut the grass, because it ceases to wilt after the dew-fall, and consequently is not injured by lying open on the ground having never been wilted by the sun.

Could we but learn to make our hay as it should be, and abuse our working oxen less; not make them work excessively hard all day, and, at the same time, be continually branding them with a sharp iron, because they can do no more than their strength permits, we should find many more dollars in the pockets of our farmers, and the value of our stock nearly doubled.—*Maine Patriot*.

*How to clear a House of Cockroaches.*—Messrs. Editors,—Having been greatly annoyed by the nocturnal visits of these insects which appear to be equally in want of food and clothing—some of my family applied a remedy which succeeded so well, that I am inclined to mention it for the benefit of those to whom it is not already known.—Into a common bowl was put a gill or two of water, and made sweet with molasses. As the family were about to retire, this was set upon the kitchen hearth under and about which seemed to be their favorite resort. Several splinters were placed, one end on the hearth, in order to provide a passage to the water. The first night about 20 were taken; the second, more than one hundred; the third, about fifty; the fourth, about twenty;—the fifth, seven; which, I believe has very nearly cleared my house of the nuisance. This remedy is so simple, and at the same time so effectual, that hereafter no family need be troubled with cockroaches, unless they choose.—*Col. Reg.*

[It might be well to add here, that this should serve as a caution against drinking water, or any liquid in the dark, as the same kind of weather, which makes people most thirsty, also makes insects the most plentiful and troublesome.]

## HOG STY.

The ways of constructing these houses are various: But the best are those which are framed and boarded. The boards, that the swine may not gnaw them to pieces, should be of some harder wood than white pine, and they should be fastened with ribbings and spikes. Whatever be the constructure of sties, they should always have one part close and warm, with a tight roof over it; and the other part open, in which the trough is placed. Swine will not well bear to be wholly secluded from the weather and sunshine; and it is hurtful to them to have a cold and wet lodging; more hurtful than many people are ready to imagine.

Although there should be a part of the sty, planked and boarded and warm, covered from rain and sun, and amply supplied with litter, yet the greater part of it should have no wooden floor.—The trough in which pigs are fed should be firmly fixed to the floor, so that they may not overset it, and it is very important that the divisions of a pigsty be so numerous, that pigs of nearly equal size and strength only should be permitted to feed together, otherwise the more powerful will exclude the others, and materially stunt their growth.

The more comfortable hogs are kept, the less nourishment they require. The trough should be on the upper side covered with one or more lids, and upright pieces set before it at such distances that one hog only can put his head between any two of them. If sixteen hogs are to be kept in the same sty, it should be thirty-two feet long and twelve wide, and the apartments should be so divided, that too many of the animals may not be forced to lie together. And it would, probably, be well to divide likewise the feeding apartment. Posts should be set up in the sty for the hogs to rub themselves. If thirty-two hogs are to be kept or fatted, perhaps the better way is to have two hog-sties of the dimensions last described, placed together with a roof over the whole, and a passage between them for the purpose of carrying food to the troughs.

The upper part of the sty, or some part of it may be appropriated to storing the different articles of food, which are wanted for feeding the animals, and it would be well to have a steam boiler beneath the same roof. If a part of the roof be made to extend considerably beyond the sty, it will afford a cover for forming a heap of composts with the dung of the swine.—*Deane.*

## FOOD.

Among those objects which immediately relate to health, there is no one more important, and less regarded by individuals, than their aliment. It is a mistaken notion, that one person requires an animal diet, and another, whose avocation and habits are different, a vegetable regimen; many of the diseases originating in dyspepsia, the great endemic of the Northern States, are induced by a habit of living too exclusively upon a few articles of food, most of which are animal. Nature intended that man should subsist upon the variety of bounties with which she has so liberally replenished the earth, and constituted his system in a manner suitable to partake, almost indiscriminately, of whatever is agreeable to his palate; and the injurious effects of many articles of diet are to be attributed not so much their peculiar nature, as to the refinements in cookery. Although the *roast beef* of England has become the magnum bonum of a good

dinner in this country, the too great freedom and frequency with which it is used, already affect the constitutions of the opulent, by those peculiar disorders which have been entailed on the descendants of the high bred families of Great Britain.—The gout was once a stranger in New England; but the luxury of modern days is preparing the way for a train of constitutional irregularities, which future generations can only regret, while they suffer its inflictions. To live long, live simply.

It is true, that animal food contains a greater portion of nutriment, in a given quantity, than vegetables, and in a proper state of preparation it is best adapted for the immediate action of the absorbents of the chyle-poetic viscera; but the digestive functions of the human system become prematurely exhausted, by constant action, and the whole system eventually sinks under great or uninterrupted excitement. If plain animal food were taken once a day, and men would substitute for the various ragouts with which modern tables are so abundantly furnished, wholesome vegetables and pure water,—or a weak, fermented beverage for the more deleterious potatoes of distilled liquors, we should see health walking in the paths that are now crowded with the bloated victims of voracious appetite. Millions of Gentoos have lived to an advanced age without having tasted of any thing that ever possessed life, and been wholly free from a chain of maladies which have scourged every civilized nation on the globe; the wandering Arabs, who have traversed the barren desert of Sahara, subsisting on the scanty pittance of milk from the half-famished camel that carried them, have seen two hundred years roll round, without a day of sickness.

The temperature of our food is an exceedingly important consideration. We are accustomed to take it too warm, forgetful of the fact, that artificial heat destroys the muscular tone of the stomach, vitiates its secretions and its physical powers, and induces painful and dangerous diseases of the liver. Let us take then another hint from the children of nature, who subsist on aliment of a temperature no higher than that of their own bodies, and who are generally hardy and long lived, until the simplicity of their habits is interrupted by the adoption of the vices brought among them by the civilized invaders of their native forests.—*Bost. Medical Intelligencer.*

## AMERICAN DESERT.

There is an extensive desert in the territory of the United States, west of the Mississippi, which is described in Long's "Expedition to the Rocky Mountains." It extends from the base of the Rocky Mountains 400 miles to the east, and is 500 from north to south. There are deep ravines in which the brooks and rivers meander, skirted by a few stunted trees, but all the elevated surface is a barren desert, covered with sand, gravel, pebbles, &c. There are a few plants, but nothing like a tree to be seen on these desolate plains, and seldom is a living creature to be met with. The Platte, the Arkansas, and other rivers flow through this dreary waste.

*Catnip poultice, good for obstinate ulcers.*—The way to make a poultice of it, is to put it on in vinegar, and boil it until it becomes soft, then thicken it with bran, spread a little butter, that has no salt in it, over it, to prevent its sticking.

## HOW TO AVOID DYSENTERY.

Rules which the celebrated Dr. Rush recommended for the prevention of this disease;—He advises that spices, and particularly Cayenne pepper, and the red peppers of our own country should be taken with our daily food. Mr. Dewey, a British surgeon, informs us that the French, while in Egypt, frequently escaped the diseases of the country, by carrying pepper with them to eat with the fruits of the land. Purging physic should also occasionally be taken, as any medicine of laxative nature by preventing costiveness, will act as a preservative from this disease. A military captain in the year 1778, while stationed at Arbo, preserved his whole company from the dysentery which prevailed in the army, by giving each of them a purge of sea salt; and some years afterwards saved his family and many of his neighbors from the same disease, by distributing among them a few pounds of purging salts. This disease was also prevented in an Academy at Bordentown, N. J. by giving molasses very plentifully to all the scholars, which had the effect of keeping the bowels in a laxative state.

Another rule to be observed is to avoid exposure to the dampness of the night air; and when necessarily exposed, the bowels should be more carefully protected than any other parts of the body. The Egyptians, Mr. Dewey tells us, for this purpose, tie a belt about their bowels, and with the happiest effect. These directions emanate from a high source, and deserve serious consideration. The facts adduced are striking, and should induce others to adopt similar measures for the prevention of this destructive disease.—*N. Y. Obs.*

## CIDER.

Good cider can be made any where, of good fruit, by the following method: When your apples are well ground, wet your straw with the juice instead of water; put some straw in a cask next your receiving tub, with a blanket on it, to filtrate or strain it; then put it into a good clear strong cask immediately; suffer it to have as little air as possible, to prevent fermentation. When your cask is full bung it up tight, and remove it to your cellar, not to be disturbed for one month at least. This cider will retain its sweetness for years, and be as clear as needful; it will be fit for bottling in four weeks. It should not be removed in the cask it was put up in, but racked into another. If there be any who doubt this mode, let them try one cask after the above method. The foregoing is certified from experience.

BENJ. WALDRON.

## TO OWNERS OF APPLE ORCHARDS.

Save your tar for your carriage wheels; and apply round your trees a hair cord, in the following manner, which will prevent the depredation of the *Canker-Worm*.

"Take cow or horse hair—let it be spun into cords of about two inches circumference, then take a pair of sharp shears or scissors, and clip off the ends of the hair upwards, and tie the cords round the tree."

HORTICULTURE.

*Rot in Sheep.*—Dried Juniper Berries are a good antidote against this destructive epidemic.—As soon as the slightest symptoms of it appear in a flock, a handful of these berries should be given for every two sheep per day, and to be continued until all apprehension is removed.

## NETTLES.

Every body knows that the leaves of stinging nettles are thick set with sharp prickles that penetrate the skin when touched, and occasion pain, heat, and swelling, which symptoms were imagined formerly to ensue from the prickles being left in the wounds they made. But the microscope discovers something much more wonderful in this common vegetable, and shows that its prickles are formed and act in the same manner as the stings of living animals. Every one of them is found to be a rigid hollow body, terminating in the most acute point possible, with an opening near its end. At the bottom of this cavity lies a minute vessel or bag, containing a limpid liquor, which, upon the least touching of the prickle, is squirted thro' the little outlet, and, if it enters the skin, produces the mischief before mentioned by the pungency of its salts. Hence it comes to pass, that when the leaves of nettles are considerably dried by the heat of the sun, they sting but very little; whereas such as are green and juicy produce violent pain and inflammation.

## OLIVE GATHERING IN PORTUGAL.

Towards the month of November, the olive arrives to that degree of ripeness which renders them fit for the annual operations. Like our walnuts, they are beaten from the boughs by means of long rods, while large cloths spread around the trunk, receive as many as fall within the space they occupy. The rest are gathered from the ground by women and children; and so great is the produce, that the entire population of an olive district find ample employment, in this work alone, for several weeks, although assisted by large groups who flock from a distance of nearly two hundred miles, to share the labor, and return with a little store of money thus earned, for their winter subsistence. Nothing can exceed the sprightliness of these olive gleaners; from sunrise to the hour of vespers no sound is heard than that of singing and merry converse, while every countenance reflects the gladness of the season, and the general happiness of the simple hearted peasantry. When the mills are set in motion, the farmer can securely reckon on a supply of ready money wherewith to cultivate his lands; the pork-feeder and poulterer find the bruised kernel of the olive a plentiful and nutritious article for fattening their numerous pigs and turkeys; while the poor laborer, in addition to his present wages, anticipates to pay, and stores of preserved olives which, with a little bread, will long furnish the daily meal for himself and his household, almost free of cost.—An imperfect idea may be formed, even from this slight sketch, of the cheering effect produced when the national tree yields its accustomed tribute to the children of the soil, and imagination will not fail to picture, in a like degree, the deep gloom, despondency, and the disappointment that pervade all these classes when that supply is withheld, whether by the immediate visitation of Providence, in smiting the earth with a blight, or the remorseless cruelty of man, in wantonly afflicting his fellows.

The crop of wheat and rye in Pennsylvania this season, is calculated to be double that of ordinary years. A great portion of the poorer sort of land is said to have produced nearly thrice the usual quantity. The rye straw, an article of consideration in the eyes of the farmer, has surpassed expectation as much as the grain.—*Bos. Statesman.*

## AMERICAN VINE.

The expedition to the Rocky Mountains found on the borders of the Arkansas, near the eastern side of the great desert, hundreds of acres of the same kind of vine (*vitis vinifera*) which produces the wines of Europe. These vines were growing in a wild state and were surrounded with hillocks of sand, rising to within 12 or 18 inches of the end of the branches. They were loaded with the most delicious grapes, and the clusters were so closely arranged as to conceal every part of the stem. Those hillocks of sand are produced by the agency of the vines, arresting the sand as it borne along by the wind.

## ENGLISH COTTAGES.

Travellers speak of the neatness, convenience and beauty of the cottages of the English farmers peeping out from among the green trees, and festooned with the woodbine and honeysuckle. The pride of the husbandman beyond the waters, exhibits itself in gathering around his habitation those ornaments, which are at once useful and elegant, attended with but slight expense and affording large revenues. Fruit trees and flowers, hedges and walks are described as blended together in scenes on which the eye rests with pleasure. The ostentation of the farmer of New England usually contents itself with rearing a huge exterior, whose construction exhausts his resources, and leaves neither disposition or resources to complete the interior, so that the husbandman often lives in a great shell, of which one portion only is rendered habitable. The ornaments which with a little attention and care might form pillars and wreaths of verdure, richer than those which the chissel of the sculptor has ever worked on temple or palace, are neglected, and the slovenly garden seems to call out shame on the listlessness which neglects its beauties.—*National Egis.*

WALNUTS—*an excellent Family Medicine.*

Every body eats walnuts; every body knows how to make a pickle of walnuts; few, however, know the medicinal virtue of walnuts. Now the fact is, walnuts when prepared, *secundum artem*, are an excellent opening medicine and laxative, and this is the way to prepare them; get the green walnuts fit for pickling, put them in a stone jar, filled up with moist sugar, in the proportion of about half a pound of sugar to the score of walnuts; place the jar in a saucepan of boiling water for about three hours, taking care the water does not get in, and keep it simmering during the operation. The sugar when dissolved, should cover the walnuts, if it does not, add more. Cover it close, and in six months it will be fit for use; the older it gets the better it is. One walnut is a dose for a child six years of age, as a purgative; and it has this great advantage over drugs, that whilst it is an excellent medicine, it is at the same time very pleasant to the palate, and will be esteemed by the young folks a great treat.

*To take spots out of silk, linen, or woollen.*—Take spirits of turpentine twelve drops, and the same quantity of spirits of wine—grind these with an ounce of pipe-maker's clay, and rub the spots therewith. You are to wet the composition when you do either silk, linen, or woollen with it; let it remain till dry, then rub it off, and the spots will disappear. True spirits of salts diluted with water, will remove iron moulds from linen—and sal ammoniac, with lime, will take out the stains of wine.—*American Farmer.*

## CANCER.

Mr. Thomas Tyrell, of Missouri advertises that a cancer upon his nose, which has been treated without success by Dr. Smith, of New Haven, and the ablest surgeons in the western country, has been cured in the following manner. It was recommended "to use a strong potash, made of the lye of the ashes of Red Oak bark, boiled down to the consistence of molasses, to cover the cancer with it, and in about an hour afterwards cover this with a plaster of tar, which must be removed after a few days, and if any protuberances remain in the wound, apply more potash to them, and the plaster again, until they all disappear; after which heal the wound with any common salve." Cautey and the knife had previously been used in vain. This treatment effected a speedy and perfect cure.

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, JULY 25, 1828.

## PRESERVE SHEEP FROM THE GAD-FLY.

There exists, in some parts of the country, a species of fly, which naturalists call *æstivus ovis*, of the same genus with that which deposits eggs in the hair of horses, and causes botts. This fly attacks sheep, from about the middle of August to the middle of September, deposits its eggs in the nostrils of the animals, and causes those worms, which so frequently destroys them. The *Mechanic's Gazette* recommends as a preventive, "covering the nostrils of sheep with a list of gauzy substance, through which the animal can breathe, and keeping it in its place by some adhesive substance." We doubt, however, the practicability of "keeping it in its place." Another preventive which sheep owners tell us is effectual, is to keep the noses of the sheep constantly smeared with tar, from about the middle of August to the latter end of September. If the sheep swallow some of the tar so much the better, as it prevents or cures the rot, and confirms their health.

If the fly has performed its mischievous function and the seeds of the disorder are already sown, you may make use of the following: Take half a pound of good Scotch snuff, pour two quarts of boiling water on it, stir it and let it stand till cold. Inject about a table spoonful of this liquid and sediment up each nostril of the sheep with a syringe. This must be repeated three or four times at proper intervals, from the middle of October to the first of January; the grubs are then small and are easier destroyed than afterwards, and have not injured the sheep as they will, if deferred until latter. Half an ounce of *assafoetida*, pounded in a little water, and added to the snuff, will make it more effectual. The owner of the sheep need not be alarmed when the operation is performed, to see the sheep very drunk and apparently in the agonies of death, as they will in a few minutes recover. I never knew any bad effects to follow. Dry snuff may be blown up the nose with a quill, and have a good effect; but it is a tedious dirty job. I have tried vinegar and blue die with but little or no success.

Instead of Scotch snuff, a decoction of tobacco will answer the purpose. A gentleman who owns a large flock of sheep, informs us that he had used it with perfect success. Spirits of turpentine are injected into the nostrils of sheep, as a remedy for worms; but that substance appears to possess one material disadvantage, which should preclude its

use for that purpose, namely, when thrown into the nostrils it kills the *sheep* as well as the worms.

From an inadvertance in our paper of the 11th instant, the notice of the annual meeting of the Massachusetts Society for Promoting Agriculture was incomplete. After the vote of thanks to the Hon. Mr. Lowell, the following vote was passed, Mr. Prince having also declined a re-election:

*Voted*, That the Society learn with great regret the determination of John Prince, Esq. to decline a re-election as a member of the Board of Trustees; and that the thanks of the Society be presented to him for the well known assiduity, zeal, and interest manifested by him in the cause of agriculture, while a member of the Board.

A true copy from the record.

BENJ. GUILD, *Assist. Rec. Sec'y.*

Corrected list of the officers.

Hon. Thomas L. Winthrop, *President*,  
 Hon. Israel Thorndike, *First Vice President*,  
 Hon. Thomas H. Perkins, *2d do. do.*  
 Hon. John Lowell, *Corresponding Secretary*,  
 John Heard, Jr. Esq. *Treasurer*,  
 Gorham Parsons, Esq. *Recording Secretary*,  
 Benjamin Guild, Esq. *Assistant Recording Secretary*.

Hon. Richard Sullivan,	} <i>Trustees.</i>
Hon. John Welles,	
Hon. P. C. Brooks,	
Wm. Prescott, Esq.	
E. H. Derby, Esq.	
John C. Gray, Esq.	- }

We beg leave to call the attention of our readers to the advertisement of Mr Champion, in our paper of this day. The American improver has now a rare opportunity to become, possessed, at reasonable prices, of very fine stock.

In addition to the great variety of fruits with which the Philadelphia market is supplied, Peaches have been exposed for sale of tolerable quality and in considerable quantities. Young corn is abundant. By arrivals at New York from Charleston and Norfolk, we remark several cargoes of Watermelons.

*Thames Tunnel*.—We are glad to find, that the Company for prosecuting this great and arduous enterprise, have passed resolutions for its prompt completion. The water has again been entirely excluded from the shaft, and nearly 300 feet of the south Tunnel is dry. The public are again admitted to inspect the great work.—The sum expended on it is 130,000*l.* and it is calculated that only 170,000*l.* more will be necessary to complete it.

*Wool*.—The Boston Courier states that more than \$200,000 have been paid in this city, since the passage of the Tariff, for wool raised in Massachusetts, Rhode Island, Connecticut, Vermont, and New York.

*The Clove* is now cultivated in the vicinity of Port au Prince, in the island of St Domingo. A single tree has produced sixty pounds, of excellent quality. Might not this plant be cultivated in the south western part of the United States?

*Blackstone Canal*.—This canal is now navigable from Providence to the Allion Factory. With three or four weeks of dry weather, the navigation will probably be opened to Worcester.

The Mowing Match at Canandaigua, on the 4th excited much interest. The first premium, a Plough, was awarded to Samuel Remington, of that town, who mowed, in one minute, 100 feet in length, and a total of 892 square feet.

The tax on foreign butter and cheese, imported into England during the last year, amounted to 300,000 pounds sterling.

#### ST. SWITHIN'S DAY.

Most of our readers, perhaps are acquainted with the prognostications connected with St. Swithin's Day, which has just passed, being the 15th of July. The old Scotch proverb respecting it is:—

"St. Swithin's Day, gif ye do rain,  
 For forty days it will remain,  
 St. Swithin's Day, an ye be fair,  
 For forty days 'twill rain na mair."

The unusual quantity of rain since Tuesday last, St. Swithin's Day, has gone far towards converting us to the belief in this popular superstition, and had it not been for the late delightful change in the weather, we should have advised our farming friends to prepare for a forty days' rain, and in the meantime have edgelled our brains for the invention of some method of making hay within doors, on the economical and labor saving principle of the Paddy, who said, "if you want your potatoes dug, fetch 'em along." While on the subject we will refer to the circumstances from which the tradition abovementioned is said to have taken its rise, which cannot fail to interest and amuse the reader. In doing this we shall again draw upon the excellent article on Popular Superstitions, in the last American Quarterly Review. Swithin, or Swithum, Bishop of Winchester, who died 868, desired that he might be buried in the open church yard contrary to the usual custom with Bishops, and his request was complied with; but the monks, on being canonized, considering it disgraceful for the Saint to lie in a public cemetery, resolved to remove his body into the choir, which was to be done with solemn procession on the 15th of July: it rained, however, so violently for forty days together, that the design was abandoned. The vulgar tradition adds that the monks, finding it vain to contend with a Saint who had the elements so completely under his controul, gave him his own way. So soon as their intention was abandoned, he became appeased, though not altogether so, and hence still reminds the descendants of those obstinate people of the supremacy of his power. In the north of Scotland this day is termed St. Martin of Bullion's Day, and the same superstition is there prevalent. One thing is certain, our summers are every year more and more assimilated to the British summers, in a majority of which there is a showery period at this season.—*Lancaster Gazette.*

*Worth knowing*.—The toad is said to be a voracious destroyer of that worst of all domestic vermin, *cockroaches*. It is stated that two or three toads, being placed in the kitchen one night, upon examination in the morning, were found completely gerged with those troublesome invaders of the fire-place. We have had cockroach traps invented and sold to rid our houses of these creatures, but these traps have not answered in all cases;—housekeepers will now be able to oppose a natural antidote to one of their discomforts, and a profitable commerce in toads may be the result of the discovery.—*Boston Patriot.*

#### TO HORTICULTURISTS.

There is a negligence amongst some who are profiting by the sale of fruit trees which should be corrected. It is extremely vexatious for a man to purchase a fruit tree, have it taken a thousand miles, nurse it a dozen years, and instead of realizing his expectations, to find fruit of a most inferior quality. This has happened with a gentleman in Frankfort, Ken. in relation to the sycamore pear; and he has circulated around him the grafts, so that the injury is extensive. I hope you will put in your paper a short paragraph, that you will, upon request of any gentleman who may hereafter be imposed on, give publicity of the kind of deception, and by whom practised, provided the deception was made by a vendor of trees.\* This will correct a carelessness which must be its cause;—for I cannot believe there is any man so lost to what is due to himself and to his fellow man as to thus deceive him for the paltry sum of the price of a small tree; the injury to the one, and to society, is incalculably greater than the benefit to the other.

\* [We shall have no hesitation in doing it if the person making the complaint will leave his name with the editor].—*American Farmer.*

From the Southern Agriculturist.

#### THE PROCESS FOR MAKING CASTOR OIL.

*Dear Sir*. In compliance with your request, I send you the process for making Castor Oil; and hope that it may prove useful to the gentleman who requested the information.

After collecting the bunches of seeds, expose them to the sun until perfectly dry—then lay them on a scaffold, and beat them with a very small flail, which will separate the hull from the seed; then pound them in a wooden mortar till the shell of every seed is broken. Have a vessel of water at boiling heat, which you will then put the seed into from ten to twenty minutes. A dirty scum will rise which must be taken off; the clear oil will then rise, which must be put into a second vessel without water, to be acted on by a slow fire, not to arrive at boiling heat; as soon as it appears clear and transparent, taking off the scum that may appear, (which will make an inferior quality of oil;) it is ready for bottling; as soon as cold, exclude it from the air. The kind of Palma Christi said to be the best for making oil, is of the species where the stalk is pink.

P. S. The quantity of water in the first vessel must be as three to one to the quantity of the best seed, and stir frequently to prevent its adhering to the bottom of the vessel, which would give it a burned taste. Be careful that it does not boil over, as it will take fire.

I remain yours, &c. S.

*Rail Road*.—Messrs. Makepeace and Baldwin have completed their examination and survey of the rail road, to the borders of the State of New York, through part of Pittsfield, Lanesborough, Cheshire, Adams, Williamstown, and Pownal, Vt. The inclination of the land is found to be very gradual: generally not more than from ten to twenty-five feet in a mile. The New York commissioners set out on Monday to examine the route surveyed by Mr. Baldwin last summer.—The best feelings are entertained towards this project, by the commissioners and the people of that State.—*Bos. Daily Adv.*

**Apothecaries.**—This business increases rapidly, and we fear that it is too often left to inexperienced boys. An elderly lady, finding herself triflingly indisposed, sent for some peppermint, and took a few drops; it produced a stupor, and on examination of the phial, it contained *hemlock*. A few drops more would have put her to sleep "to wake no more." The greatest caution is necessary in venders and purchasers of drugs.—*Enquirer*.

**When to praise.**—Praise the fineness of the day when it is ended—praise a woman when you have known her—a sword, when you have proved it—a maiden, after she is married—the ice, when you have crossed it, and liquor after it is drunk.

**THE NEW AMERICAN GARDENER.**

A work with this title, compiled by the Editor of the New England Farmer, with the assistance of a number of scientific and Practical Horticulturalists in the vicinity of Boston and New York, will be published by J. B. RUSSELL, Proprietor of the New England Farmer, to-morrow. The articles are arranged alphabetically, and comprise the most useful VEGETABLES and FRUITS which can be conveniently and economically cultivated in the climate of New England and the Middle States; as well as a Treatise on FLOWERS, and on LANDSCAPE or PICTURESQUE GARDENS, on the general management of the SILK WORM, and the manufacture of SILK, and a Treatise on the culture of GRAPE VINES and the STRAWBERRY. The article on Fruit Trees contains an enumeration and description of all the Apples, Pears, Peaches, Cherries, Plums, Nectarines, Apricots, &c. &c. that can be raised to the most advantage, and their relative for- wardness in bearing, which will be found to be of incalculable benefit to gentlemen in laying out orchards. Each of the above articles is furnished by gentlemen practically acquainted with the subjects on which they have written.

The following is the General Index of the book, which is super- added to a Calendarial Index, giving directions for perform- ing the work of all the months in the year as they follow in success on.

Apple	Eleanore	Mulberry
Apple tree	Eudive	Mushroom
Apricot	Espaliers	Mustard
Artichoke	Fenel	Nectarine
Asparagus	FLOWERS, ORNA- } MENTAL } Nursery	Oak
Balm	FRUIT TREES	Okra
Barley	FRUIT TREES	Onion
Bean	Garlick	Orchard
Beet	Gooseberry	Parsley
Beet plant	Gourd	Parsnip
Borecole	Grafting	Pea
Borer	Green house	Peach tree
Broccoli	Hawthorn	Pear tree
Brussels sprouts	Heading down	Pepper
Buckthorn	Hedges	Plum tree
Calbage	Hoeing	Potato
Canker worm	Horse Radish	Pruning
Caraway	Hot bed	Pumpkin
Cardoon	Hot house	Quince
Carrot	Hyssop	Radish
Caterpillar	Inarching	Rhubarb
Cauliflower	Indian corn	Roller
Celery	Inoculation, or bud- } ding } Rosemary	Rue
Chamomile	Insects	Sage
Cherry tree	Jerusalem Artichoke	Salsify
Chervil	LANDSCAPE AND } PICTURESQUE } Savory	Sea kale
Chive	LAVENDER	SILK
Colewort	Layers	Skirret
Coriander	Leaves	Spinach
Cress, water	Leek	Squash
Cress, garden	Letuce	STRAWBERRY
Cucumber	Locust tree	Tansy
Cureulio	Dibble	Tarragon
Currant	Love apple	Tenail
Cuttings	Madder	Thyme
Dandelion	Mangel Wurtzel	Tomato
Dibble	Marjoram	Turnip
Dill	Melon	VINE.
Drains	Mint	
Duck		
Egg plant		
Elder		

In addition to the above, the work contains a variety of articles on Domestic Wines from the Red and Black Currant, Gooseberries, Elder Berries, &c. Jellies from fruits, preserva- tion of fruits, &c. and many other articles on domestic economy, which will make the work desirable to families. It is hand- somely printed, and makes a volume of 312 pages.

Any person who will obtain subscribers for, or engage five copies, and forward \$6.00 as payment in full, shall have a sixth copy gratis, for his trouble.

**Genesee—Indian Reservation Lands.**

On the 3d of September next, at Batavia, and on the 10th of September, at Batavia, will be sold at auction about forty thousand acres of land in the Tonnewanta, Canneadea, Buffalo and Cattaraugus reservations.

The title is indisputable, and information respecting it may be had and maps showing the lots to be sold may be seen, on application to Thomas & Orden, in New York—J. Fellows, at Geneva—G. W. Long, at Batavia, and H. B. Potter, at Buffalo.

**Valuable English Stock.**

Mr Champion of Blythin Nottinghamshire, who has sent several specimens of his Improved Short Horns, and high bred Leicester Sheep, into the United States, and who has for the last twenty years had the honor to obtain a great number of premiums and sweepstakes for both his cattle and sheep, at various agricultural associations, now intends to give up his farm, and to sell by auction without reserve, the whole of his breeding stock, consisting of nearly one hundred head, including Bulls, Cows, and Heifers, and the celebrated Miss Poynts, with a very superior bull calf bred from her, by Blythin Favorite. Also about 150 Rams, and 700 breeding Ewes. The sale will take place on the 4th and 5th of September next. Mr C. has spared neither trouble in selecting, nor expense in obtaining the best animals; and his sheep combine with constitution, the most valuable qualities of size, great inclination to fatten, with a superior staple of wool, both for length and fineness. Mr Champion will be glad to afford every accommodation to purchasers, in sending the stock to Liverpool, from which place he is distant only 95 miles. Blyth, near Bawley. (Eng.) May 12, 1833.

**Patent Balance and Hay Scale Manufactory.**

The subscriber, agent for Thomas Improved Patent Hay Scales, and patent Balances, informs the public that he has on hand a good assortment of correct and well finished patent Balances of all sizes—and will furnish at the shortest notice his improved Hay Scales—of any size or weight—apparatus of every description furnished separate for old or new works.

J. R. NEWELL.

**Budding or Inoculating**

May be performed from 15th July, to the 15th September, (there are many kinds of fruit that cannot be raised otherwise) such as peaches, apricots, nectarines; and it is the readiest way of obtaining the choicest kinds of roses on sweet briar or common rose stocks. Budding of roses is the most beneficial, and the best way to increase that valuable flower. You can obtain 12 from one cutting. A man bred to the nursery business, and who has the best method known for budding, will make public the art for a small compensation; and 9 out of 10 grows. This man will attend any who has 2 or 3 days' work, at moderate wages, and may be heard of at the New England Farmer Seed Store. July 25

**Patent Green House.**

The subscriber proposes to solicit a patent for a green house, which will be built without stone, brick, lime or sand; also without burning any kind of fuel, or using steam or dung, and only half the usual quantity of glass. The simplicity of its construction, the cheapness of building, and the saving of expense, make this invention worthy of notice. Any man of taste can have one for a trifling sum. The subscriber would prefer a subscription from those interested, before taking a patent. Roxbury, July 23. GEORGE HEWSON.

**A Partner Wanted,**

Who can command a capital which he would be willing to invest in establishing a Horticultural and Botanical Garden at Baltimore. He may now have an opportunity of forming a connection with a person capable of conducting such an establishment, and who possesses many advantages. For further information, inquire personally, or by letter, post paid, to G. F. Miller, Baltimore. Baltimore, June 13, 1833.

For sale, an Improved Short Horned Durham Cow, and Bull Calf, three weeks old, from the Coelebs stock, of remarkable good size and form; color red and white, handsomely mixed. The last year's Calf (a heifer) from the same Cow obtained a premium at the Brighton Cattle Show in October last. Inquire at the office of the New England Farmer.

**Bull Calf for Sale.**

For sale, a beautiful Bull Calf by Admiral, a very desirable animal for those who feel interested in the improvement of our breed of Stock.—Apply to Maj. Jaques of Charlestown, where he may be seen. 31 July 13

**German Geese.**

For sale, two pairs of this superior breed of Geese, from East Friesland, Germany—produced from a pair imported last year direct from Bremen, in ship North America, Capt. Child; and which were selected by said Capt. himself, with the greatest care. These geese possess many important qualities peculiar to their breed—among which is, their size, their usual weight when fat being from 25 to 30 pounds each—also the large quantity of feathers which they yield, the Germans pluck them three times a year, and the feathers are considered the best in the German, English and Dutch markets—and their remarkable docile, gentle and domestic dispositions. Apply to Capt. S. P. Child, Warren R. J. where the geese are to be seen—or to Wm. B. Bradford, Jr. No. 24 India street, head of Central wharf, Boston—or to the New England Farmer Seed Store. July 18 31

**Barefoot and Serab.**

These two valuable animals, which have been sent to this country by Admiral Sir Isaac Coffin, will, for the present season, stand at Brighton.—They are young, and have been highly celebrated in England. The pedigree of Barefoot, a chestnut horse, is as follows.

FOALED 1820.

Barefoot, by Trump, dam Rosamond by Buzzard, out of Rosehery, sister to Huley and Tartar, by Phenomenon, out of Miss West by Matcham—Regulus—Crab—Chadders—Basid.

In 1822, when at Pontefract, sweepstakes of 20 gs. each, for two years olds—11 subs. Barefoot beating Harpooter.

In 1823, York Springs St. Ledger, of 25 gs. each 6 subs.—Barefoot beating four others.—A. Pontefract sweepstakes (1-30 guineas each ten feet, 10 subscribers. Barefoot beating Palestine.

In 1823, the Doncaster great St. Ledgers, of 25 gs. each, 30 subscribers. Barefoot beating 11 others.

In 1823, at New Market, Barefoot won a handicap plate value £50, beating Tressilian and five others.

In 1824, at Ascot Heath, Barefoot walked over for the Swinlas stakes, of 25 sovereigns each 3 subs.

In 1825, at Lancaster, the gold cup, value 10 gs. added to a sweepstakes of 10 sovereigns, 17 subs. of all ages. Barefoot beating Lottery and two others.

In 1826, at Manchester, Handicap stakes of 30 sovereigns each, 10 ft. with 20 sovereigns added—6 subscribers—Barefoot beating two others. At Lancaster, the gold cup, value 100 gs. added to a sweepstakes of 10 sovereigns each, 9 subs.—Barefoot beating two others.

SRAB, (a beautiful bay Horse.) FOALED IN 1821. Got by Phantom out of Jesse, by Totteridge—her dam Cracker by Highflyer, out of Nutcracker, by Miteum.

In 1824, won the New Market stakes, 50 gs. each 21 subs.—Serab beating four others.

In 1825, at the New Market Craze meeting, the stakes, 100 sovs. 7 subs. Serab beating two others. The same year, Spring meeting, Serab won Handicap sweepstakes, 100 sovs. 6 subs. beating three others.

In 1826, Serab won Kings Plate, 100 gs. beating 30 others.

In 1827, Stocton, Serab won the gold cup. 5-13

**PRICES OF COUNTRY PRODUCE.**

	FROM	TO
APPLES, best,	barrel	
ASHES, pop, first sort,	ton.	92 50 97 50
Pearl, first sort,		100 00
BEANS, white,	bushel	1 50 1 75
BEEF, mess, new,	barrel	10 50 11 00
Cargo, No. 1, new,	"	3 50 3 75
Cargo, No. 2, new,	"	7 25 7 50
BUTTER, inspected No. 1, new,	pound	12 14
CHEESE, new milk,	"	8 10
Skimmed milk,	"	7 3
FLOUR, Baltimore, Howard-street,	barrel	5 25 5 37
Genesee,	"	4 00 5 00
Rye, best,	"	2 37
GRAIN, Corn,	bu. hel.	53
Rye,	"	59
Barley,	"	70
Oats,	"	30 32
HOG'S LARD, first sort, new,	pound	9
LIME,	cask,	1 00 1 50
PLASTER PARIS, retails at	ton.	2 50 2 75
PORK, new, clear,	barrel	13 00 19 00
Navy, mess, new,	"	13 50 14 00
Cargo, No. 1, new,	"	13 00 13 50
SEEDS, Herd's Grass,	bushel	2 00 2 25
Orchard Grass,	"	4 00
Fowl Meadow,	"	4 00
Rye Grass,	"	4 00
Tail Meadow Oats Grass,	"	5 00
Red Top,	"	1 00
Lucerne,	pound	50
White Honeysuckle Clover,	"	50
Red Clover, (northern)	"	11 12
French Sugar Beet,	"	1 50
Mangel Wurtzel,	"	1 50
WOOL, Merino, full blood, washed,	"	42 45
Merino, full blood, unwashed,	"	25 30
Merino, three fourths washed,	"	38 40
Merino, half & quarter washed	"	30 35
Native, washed,	"	25 30
Pulled, Lamb's, first sort,	"	13 48
Pulled, Lamb's, second sort,	"	29 30
Pulled, for spinning, first sort,	"	35 38
<b>PROVISION MARKET.</b>		
BEEF, best pieces,	pound	10 12
PORK, fresh, best pieces,	"	10 10
whole hogs,	"	6 6
VEAL,	"	8 8
MUTTON,	"	5 10
POULTRY,	"	5 10
BUTTER, keg and tub,	"	12 14
Luop, best,	"	16 20
EGGS,	dozen	11 18
MEAL, Rye, retail,	bushel	70 70
Indian, retail,	"	65 65
POTATOS, new	"	75 75
CIDER, [according to quality.]	barrel	2 00 2 50

## MISCELLANIES.

## TO A CHILD.

Thy memory as a spell  
Of love, comes o'er my mind—  
As dew upon the purple bell—  
As perfume on the wind—  
As music on the sea—  
As sunshine on the river—  
So hath it always been to me,  
So shall it be forever.

I hear thy voice in dreams  
Upon me softly call,  
Like echo on the mountain streams,  
In sportive water-fall,  
I see thy form as when  
Thou wert a living thing,  
And blossomed in the eyes of men,  
Like any flower of spring.

Thy soul to heaven hath fled,  
From earthly thralldom free;  
Yet 'tis not as the dead  
That thou appear'st to me.  
In slumber, I behold  
Thy form as when on earth—  
Thy locks of waving gold—  
Thy sapphire eye of mirth.

I hear in solitude,  
The prattle, loud and free,  
Thou utterest in joyful mood,  
While seated on my knee.  
So strong each vision seems,  
My spirit that doth fill,  
I think not they are dreams,  
But that thou livest still.

*Cardinal Wolsey*, one of the greatest ministers of state that ever was, poured forth his soul in these sad words: "Had I been as diligent to serve my God, as I have been to please my king, he would not have forsaken me in my gray hairs."

*Dread of death*—It is a common symptom in nervous disease, and is here considered with its regard to its influence on health. In these cases it seems rather to spoil life than destroy it. Not only the child, but the young man till thirty never feels that he is mortal; but after forty a man's thoughts are much occupied by the inevitable prospect, and most of us have our little corps of consolation to protect us from the fear of it. Those of authors come out in their works. One of the most remarkable, is a little Essay on Death, by Lord Bacon; not that in his Essays, but towards the end of his works, near his will. The curate of a London parish, who has great experience of death-bed scenes, was asked how people generally met their end? And the answer was, "either they wish for it as a relief from suffering, or they are not conscious of it." Even Dr. Johnson, who dreaded death so much at a distance, seems to have feared it as little on his arrival as other people; and we believe that to many persons with right views, who have had a liberal allowance of sickness and sorrow, death becomes an object not so much of apprehension as of curiosity and interest. This state of mind is not only necessary for our comfort during health, but for our safety during sickness. One of the ablest physicians alive, once said that in a dangerous illness, *ceteris paribus*, a christian would have a better chance of recovery than an unbeliever—that religious resignation was a better soothing medicine than a poppy,

and a better cordial than an æther. Dr. Reid gives a similar opinion in the following expressive passage: "The habitual horror which thus overshadows the mind, darkens the little daylight of life. An indulgence in this morbid excess of apprehension not only embitters a man's existence, but may often tend to shorten its duration. He hastens the advance of death, by the fear with which his frame is seized at its real or imaginary approach. His trembling hand involuntarily shakes the glass in which his hours are numbered."

Contradictory as it may appear, there are well attested instances of persons who have been driven even to suicide by the dread of dissolution. It would seem as if they had run into the arms of death in order to shelter themselves from the terror of his countenance.—*Quar. Rev.*

*Method*, as Mrs. More says, is the very hinge of business; and there is no method without punctuality. Punctuality is important, because it subserves the peace and good temper of a family; the want of it not only infringes on necessary duty, but sometimes excludes this duty. Punctuality is important as it gains time; it is like packing things in a box, a good packer will get in half as much more as a bad one. The calmness of mind which it produces, is another advantage of punctuality: a disorderly man is always in a hurry: he has no time to speak with you, because he is going elsewhere: and when he gets there, he is too late for his business, or he must hurry away to another before he can finish it.—It was a wise maxim of the Duke of Newcastle—"I do one thing at a time." Punctuality gives weight to character.—"Such a man has made an appointment: then I know he will keep it." And this generates punctuality in you: for like other virtues it propagates itself: servants and children must be punctual where their leaders are so. Appointments indeed, become debts; I owe you punctuality, if I have made an appointment with you, and have no right to throw away your time if I do my own.

*Agriculture*.—I one year raised a large supply of carrot seed, so that I had much left after sowing the next year, and continued to sow from the same parcel for seven years at least; but was surprised to find, as I thought, my ground much impoverished, though yearly manured; for, at the last, though my seeds vegetated, which I thought a sufficient proof of their goodness, yet at last they did not grow well for two or three years, till they were little larger than pipe-stems, and were not worth pulling. But as my seeds vegetated, I was wholly unconscious of the cause; however, I finally threw away my seeds and got new ones; and the next planting in the same ground succeeded well; my seeds vegetated quicker, grew thrifty, and produced abundance; and I am within bounds in saying of ten times the size of those produced from the old seed. Now, what is the value of a carrot seed to a carrot? a beet seed to a beet? a cabbage to a cabbage?

*Temperance*.—It is worthy of record, that no *ardent spirits* were used by the seamen, at their dinner on the Neck, on Friday the 4th inst. This is really one of the most encouraging signs of the times—that a class of people, whose profession has always been held to give them a peculiar license in all the points of minor morals, and whose hardships have often no other alleviation than is furnished by a recourse to the *can of grog*, should

set an example of this kind, was more than the most sanguine friend of temperance could have expected.—*Salem Gazette.*

*The toad*.—An English farmer on the 20th May, 1826, inclosed a small toad in a garden pot, rendered air tight, and buried it in the ground; and on the 14th May, 1828, in presence of a witness, he dug up the pot, and found the toad not only alive, but hearty, and apparently in a thriving condition, as it had grown considerably; the lustre of its brilliant eyes appearing to be not a whit diminished by its long incarceration.

Dr. Macartney, the anatomical professor in Dublin, with about fifty other surgeons, have begun the patriotic work of surrendering up their own bodies for dissection, by signing, with all due solemnity, an order to their respective executors to that effect.—*Albion.*

In a Charleston paper now on our table, is an advertisement of a raffle—and the article to be gambled for is a folio Family Bible!—The advertisement is headed, "faint heart never won a fair lady."—*Providence Patriot.*

*Large coal*.—Five dollars was refused last week for a single piece of coal, while passing through Pottsville, from one of the mines of the North American Company. It weighed upwards of a ton and a half.

"What constitutes a state" of drunkenness? A court in Pennsylvania have decided that a man was not a habitual drunkard unless he was intoxicated *half the time*; and in New York, unless drunk *all the time*.

## Turnip Seed, &amp;c.

Just received at the New England Farmer Seed Store, No. 52 North Market Street, Boston, an extensive assortment of Turnip Seeds, some of which are the growth of the present season—the finest sorts either for family use or stock. The most improved sorts for the former are the White Stone, White Dutch, Yellow Stone, Yellow Malta. The *Yellow Stone* is one of uncommon excellence and keeps well. Of the sorts for field culture, the White Norfolk, White Globe, and *Yellow Aberdeen* or *Bullock* are preferable. The *Yellow Aberdeen* is most approved among the farmers of England and Scotland, as it grows to a large size, is very sweet and nutritious, and keeps till June. Also, *Yellow Ruta Baga*, or Russian Turnip, of the best description. The above seeds were sown in Europe expressly for us, and the utmost dependence may be placed upon their genuine quality. A variety of Long and Turnip Radishes, suitable for growing the three ensuing months. Prickly or Fall Spinach, Long Prickly and Early Cluster Cucumber; also the genuine Gurkin Cucumber, or West India pickling one of the finest pickles.

Likewise 200 lbs. fresh common white flat English Turnip Seed, a part of it the growth of 1828:—to dealers and purchasers by the quantity, it will be put at a low rate.

## Oat Meal, Oat Flour, Groats, &amp;c.

Just received at the New England Farmer Seed Store, a further supply of the above articles, viz. 30 barrels of fresh Oat Meal, fine bolted Oat Flour, Hulled Oats or Vermont Rice, Scotch Barley, &c. for sale in any quantities, wholesale or retail. Also a few canisters of fine *Oat Flour*, neatly packed, at 50 cts. per canister.

## Seeds for the West Indies.

Merchants, masters of vessels, and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from \$4 to \$5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

## Bremen Geese.

For sale, 10 pair fine Bremen Geese. Apply at the New England Farmer Seed Store. July 4.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (over the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, AUGUST 1, 1828.

No. 2.

## THE ARTS.

FOR THE NEW ENGLAND FARMER.

### KELP, OR CRUDE SODA.

MR FESSENDEN,—Considering the vast increase of the manufacturing establishments in our country it may be thought extraordinary that the manufacture of kelp or crude soda has not received the attention of our industrious and enterprising citizens; those especially, who are particularly interested in the bleaching, soap, and glass establishments. The plants from which kelp may be obtained are to be found in inexhaustible abundance on our shores without the trouble of culture; especially at Cape Ann and Marblehead, and are frequently employed as a manure. The manufacture is so simple as to require no scientific knowledge; a few days' experience on a small scale would enable any person to prosecute the business extensively, and no doubt to great pecuniary advantage. In conversing with a gentleman interested and experienced in the great bleaching establishment at Dover, N. H. he manifested a disposition to introduce and encourage the use of American kelp if he could be furnished with a sample for experimental trial, and it should be found to answer the desired purpose. The American article may, it is presumed, be afforded at a lower price than the imported.

*Fuci* is the botanical or generic term for the various species of marine plants commonly known by the names of sea-weed, sea-wreck, and seaweare. They are found on flats at low water, or attached to rocks near the shore and in coves. It has been ascertained that *Fuci* grows with astonishing rapidity from floating seeds lodged on rocks and stones.

*Fuci vesiculosus*. In this species, the frond is a leaf-like substance resembling leather or parchment, midribbed, the stem forked or parting in pairs one after another. The vesicles or air bladders are globular and innate in the membrane of the frond. It is readily distinguished from *Fuci nodosus* by the air bladders very generally occurring in parallel pairs, while in *nodosus* they are single; and from *F. serratus* by the edges of the frond being entire or wanting the serratures which mark that species. It is generally from one to three feet in length. One pound of the ashes gives three ounces of kelp. This species is most highly prized for the manufacture of kelp.

*Fuci nodosus*. The frond is leathery, compressed, veinless, branched, and feathery, the receptacles are divided and have a small stem, roundish, mostly solitary. Fronds from two to six feet in length and at short distances swell into large air blubbers.

*Fuci serratus*. Frond, leathery, flat, midribbed, divided; serrated at the margins. Receptacles solitary, flat at the ends of the stem, serrated, sharpish. It grows in deep water, and is only uncovered at the ebb of the tide. This is inferior for kelp.

*Fuci torvus*. This is the small kind, growing abundantly on rocks, and is called rock-weed.—This yields well in excellent kelp. It consists of a simple frond without branches, and is sometimes

called catgut. It affords considerable quantities of kelp.

*Fuci palmatus*, is the kind known by the name of dulse. It is divided deeply and spreading so as to resemble the hand with the fingers spread. This also yields good kelp.

The public are indebted to Dr. John Revere, now of New York, for the following valuable communication, relative to the crude sodas of commerce. It has been published in Professor Silliman's excellent journal, for December last, and merits a republication in the *New England Farmer*, for the benefit of our citizens who reside on our sea coast. J. T.

*Plymouth, July 17, 1828.*

*Some Remarks on the Crude Sodas of Commerce; by JOHN REVERE, M. D. Lecturer on Chemistry, applied to the Arts, at the Maryland Institute for the Promotion of the Arts and Manufactures.*

New York, October 15, 1827.

SIR—In a course of lectures on chemistry, applied to the arts, I had occasion to collect the facts contained in the following paper. To those who are familiar with the science of chemistry, there will be little that is new. I have been induced to offer these remarks to your Journal, rather from its title, than the general scope of its contents, which I observe are almost purely scientific.—The importance of this substance in the useful arts, the ignorance observed among manufacturers and dealers respecting its nature, and the shameful impositions sometimes practised, constitute its chief claim to your attention. The facts stated may be relied upon, as they have been established by repeated experiments.

JOHN REVERE, M. D.

Crude soda, in whatever manner procured, is generally known in this country, among manufacturers and merchants by the name of *barilla*.—But as the value of the article depends very much upon the former circumstance, it will be proper to observe, that it is obtained as an article of merchandize, chiefly in four different modes, viz. 1. in a saline form, on the surface of the earth, and from the water of certain lakes; 2, from the incineration of certain land plants; 3, from the combustion of marine plants; and 4, from the decomposition of sea salt by chemical processes.

The crude soda, formerly known by the name of *natron*, is found in considerable quantities in Egypt, the interior of Africa, and in South America. It exists in lakes, and in particular districts, and forms an efflorescence upon the surface of the earth during the dry season. I am not aware that in this form, it is known as an article of commerce, in the United States.

The most valuable of the crude sodas known in this country, are obtained by the incineration of several kinds of plants which grow in the vicinity of the sea. The best is brought from Alicante, Malaga, and Carthagea, in Spain; it is obtained from an annual plant, the *salsola sativa*, which is cultivated and secured like hay, and afterwards burnt in holes dug in the earth. From the great quantity of soda it contains, it melts into thick paste, which on cooling, becomes condensed into a stonelike mass; the popular name of this plant

in Spain, is *barilla*. So highly is this plant esteemed in Spain, that, according to Mr Parkes, the exportation of the seed is prohibited, under penalty of death. There are several varieties of the *salsola* cultivated on the shores of the Mediterranean, especially in the island of Sicily, and also in the Canary Isles, which yield an abundance of soda. For convenience, all the crude sodas obtained by the combustion of land plants, may be called *barilla*. The *barilla* most common in our market is brought from Spain, Sicily, Teneriffe. Although many parts of the United States are favorably situated, I have known but one attempt to cultivate them. It was made on the eastern shore of Maryland, from seed procured for the purpose in Sicily. The attempt failed, owing evidently to the imperfection of the seed.

The increased demand for soda for the arts, throughout the civilized world, has led men to seek other sources from which this useful substance may be procured. Modern science and industry have succeeded in extracting a large supply from marine plants, which were accounted so entirely worthless among the ancients, that *algæ projecta vilior* was a common proverb at Rome.—The substance procured by the combustion of these plants is called by the French *varech*, and by the English *kelp*. The inhabitants of the coast of Europe have been in the habit, from time immemorial, of collecting the sea weed, *urack* or *sea ware*, as it is indiscriminately called in Great Britain, and manufacturing it into a coarse alkali, for domestic purposes. It is only, however, within a century that any attempt has been made in Great Britain to prepare the kelp in a large way. It was in the year 1723 that this substance was first brought into the market as an article of merchandize. But the great consumption of the alkalies in the modern arts, especially by the bleacher, soap and glass manufacturer, and other manufacturing chemists, has attracted more and more attention to the subject, until the manufacture of kelp in Great Britain has become a very important department of industry. I am under the impression that kelp has never been brought into our market, or attempted to be manufactured in the United States, but as it appears to me that this manufacture may be introduced advantageously among us, I propose to give some account of the most approved method at present practised, in the hope that it may direct the attention of those persons to the subject, who are conveniently situated for making the attempt. From the increase of our manufactures, and as all the crude sodas at present consumed are imported, it is highly probable that there would be a full demand for the article. The material may, for the trouble of collecting it, be had in immense quantities, along our extensive sea coast, nor can anything be cheaper or more simple than its manufacture. Some idea may be formed of the advantages that may be derived from this manufacture, from the great and obviously increasing importance that is attached to the subject in Great Britain. There are frequent communications on the subject in their best journals, and prizes offered to encourage its cultivation, by their societies for the promotion of the arts and manufactures. As long ago as 1798, it

was stated by Professor Jameson in his mineralogy of the Shetland Isles, that "farms which before the introduction of kelp, rented for forty pounds, now rent for three hundred pounds." It is also asserted by Mr. Parkes that Lord McDonald of the Isles, now realizes ten thousand pounds per annum from his kelp shores, which his ancestors considered valueless.

Nearly all marine plants, especially the *fuci*, are found to yield soda from combustion. Those which are preferred are the *fucus vesiculosus*, *nodosus*, and *serratus*; they are found spontaneously growing on the rocks near the shore, generally between high and low water marks. Generally speaking, bays and coves that are sheltered from the winds and tides are found best, though some of the *fuci* flourish best in the most exposed situations, and the strongest tide-ways. Formerly, the kelp was made entirely from the floating sea-ware as it washed up on the shore; but, since the manufacture has become profitable, greater care is taken in its preparation. It is now common to cultivate these plants by depositing on sandy beaches large boulder stones, to which the *fuci* may readily attach themselves, and to cut and collect the ware; calcareous stones are found best. In the Repertory of Arts, there is a particular description of the process employed in the manufacture of one hundred and fifty tons, on the farm of Stroud, in Herts, which received the prize of the Highland Society.

This sold for five pounds ten shillings per ton. As this is considered the most approved method, I will give an abstract of it. In the Orkneys, they account the spring the best season for cutting the ware, because they are less exposed to the rains. The weeds that are left bare by the tide are cut with sickles, and those under water with bill hooks. It is considered important to land the ware, as fast as it is cut, and to carry it to a suitable situation to dry; it is thought that as soon as the weed begins to wilt, the pores of the plant become relaxed, and allow the soda to exude, which is dissolved and lost, if the ware be left in the water or exposed to the rains. There is no doubt that kelp made from such ware is weaker. It is spread on clean ground to dry, and when pretty well dried, it is collected into large cocks, protected from the rain if possible, and allowed to heat for six or eight days, or even from fifteen to twenty if the ware has been collected from coves with muddy bottoms. A dry day, when there is a brisk breeze, is selected for burning the ware, which is conducted in the following manner. The kilns are rudely constructed of stones and turf upon the firmest sward that can be found. The most convenient are about two feet six inches in height, two feet four inches in breadth, and from eight to eighteen feet in length, according to the quantity of ware to be consumed. A little dry straw is first spread over the bottom of the kiln, and kindled, to which the ware is slowly added, as fast as it is consumed, the combustion being accelerated by the breeze. Should the weather become calm, or if the ware is not sufficiently dry, the ashes cool and cake into white crusts, when it becomes necessary to rake the ashes until the combustion is perfect, before adding fresh ware. When the ware is all burnt, the last process consists in working or raking the ashes with iron rakes, so that the combustion of every part shall be perfect. It is transformed into a thick paste, which, on cooling, becomes solid, somewhat resembling good indigo; it

is then broken up into masses of about two hundred weight, covered with dry ware, and is ready for the market. If the ware has been taken from a muddy situation, it sometimes happens that the ashes remain dry, and do not assume the form of a paste. By allowing the combustion to continue a little longer, or by adding some salt or saltpetre, the difficulty is easily overcome. The kelp is found to yield from three to six or eight per cent. of pure soda. (To be concluded next week)

FOR THE NEW ENGLAND FARMER.

Copy of a letter from Dr Mitchell to Wm Prince, Esq. Proprietor of the Linnean Botanic Garden.

New York, 19 June 1823.

WM PRINCE, ESQ.—I offer you thanks, my dear sir, for the copy I very lately received of your Short Treatise on Horticulture, &c. It came in very seasonably after the perusal of Mr Wilson's publication, and of Major Adlum's tract on the Vine, to which I may add Dr Mease's book on Silk, compiled at the request of the Secretary of the Treasury.

I have gone through it once with pleasure and instruction, and I intend to do it again. You have united so much science with practice, or in other words, associated so much Botany with Gardening, that I shall keep it near me as a work for steady reference.

I consider your descriptions of Fruit trees and fruits, of Ornamental trees and Shrubs, Grape and Strawberries, Bulbous roots, Green house plants, and others, highly interesting. I am interrupted by visitors, and have only time to offer one of my late feeble efforts in return,

So farewell,

S. L. MITCHELL.

FOR THE NEW ENGLAND FARMER.

#### SILK WORMS.

MR. FESSENDEN,—The attention of the public has been so much engaged lately in the history and rearing of the SILK WORM, that every thing connected with the subject must be interesting. Under this impression, I would state the following facts, to show that these entirely inoffensive and defenceless insects are exposed to suffering from the attacks of an insidious enemy from which they should be protected.

On visiting my little family of worms, I several times remarked that a spider had let himself down upon the place where they were feeding, and had evidently been an annoyance; and have since had reason to believe that some perished from wounds which they had received. Yesterday, on visiting the matted moths, I perceived a large male moth suspended about a foot above the shell, by the scarcely visible filament of a spider's web, attached to the ceiling, two feet and a half above; and found that this had been effected by a little bottle spider (so called) whose bulk was not equal to a twelfth part of the moth's, and whose weight must be still more disproportionate. II.

Dorchester, July 29, 1823.

FOR THE NEW ENGLAND FARMER.

#### POTATOS FOR CATTLE.

MR FESSENDEN—I observed in a late New England Farmer an article from the Massachusetts Agricultural Repository, headed "raw potatoes bad for milch cows," stating that they were of a gripping nature. As to the effects they may have on

milch cows, I am not so well informed, although I have occasionally given them to cows about the time of calving, both before and after, to stretch their bags. But it is generally said among farmers, that although potatoes increase the quantity of milk, they render it more thin and less nourishing. Even of this I am not certain, for I have always found them a very nourishing food for neat stock. For many years past I have fattened my beef solely on raw potatoes, and have witnessed none of the accidents alluded to, nor observed any of the gripping effects mentioned. Cattle will almost invariably devour them greedily, even at first, and if they are then given too plentifully, a relaxation is produced, which feeding with hay will soon correct. Several years ago I fed one cow separately on ruta-baga or Swedish turnip. She did well, but did not thrive so fast as those fed on potatoes. And I would here remark, that the ruta-baga gave no bad taste to the beef, as some have feared it would. I have found that while I resided in a town not so near Boston market, and where potatoes were raised in greater abundance, that they were on the whole, the cheapest and best food for fattening cattle I could raise. A FARMER.

Lynn, July 28, 1823.

Remarks by the Editor.—The observations of our correspondent, as given above, are in perfect accordance with those of Mr LOWELL in his remarks on the article alluded to by our correspondent;—and republished in the Massachusetts Agricultural Repository for the express purpose of proving its statements to be incorrect.

FOR THE NEW ENGLAND FARMER.

#### AMERICAN LYCEUM.

We have been requested to give an insertion to the following prospectus, and are well wishers to the plans for improvement which it contemplates.

The undersigned agree to associate under the name of the ——— branch of the AMERICAN LYCEUM, and adopt the following articles for their constitution.

Article 1. The objects of the Lyceum are the improvement of its members in useful knowledge, and the advancement of popular education, by introducing uniformity and improvements in common schools, by becoming auxiliary to the Board of education.

Article 2. To effect these objects, they will procure a cabinet, consisting of books, apparatus for illustrating the sciences, and a collection of minerals, will hold meetings for discussions, dissertations, illustrating the sciences, or other exercises which shall be thought expedient.

Article 3. Any person may be a member of the Lyceum, by paying into the treasury annually, two dollars; and twenty dollars paid at any one time, will entitle a person, his or her heirs or assigns, to one membership forever. Persons under eighteen years of age will be entitled to all the privileges of the Society, except of voting, for one half the annual sum above named.

Article 4. The officers of this branch of the Lyceum shall be a president, vice-president, treasurer, recording and corresponding secretaries, three or five curators, and three delegates, to be appointed by ballot on the first Wednesday of September annually.

Article 5. The president, vice-president, treasurer, and secretaries, will perform the duties us-

ally implied in those offices. The curators will have charge of the cabinet and all other property of the Lyceum not appertaining to the treasury, and will be the general agents to do any business for the Society under their direction. The delegates from other branches of the Lyceum in this county semi-annually, to adopt regulations for their general and mutual benefit, or to take measures to introduce uniformity and improvements into common schools, and to diffuse useful and practical knowledge generally through the community, particularly to form and aid a board of education.

*Article 6.* To raise the standard of common education, and to benefit the juvenile members of the Lyceum, a portion of the books procured shall be fitted to young minds; and teachers of schools may be permitted to use for the benefit of their pupils who are members of the Lyceum, the apparatus and minerals under such restrictions as the association shall prescribe.

*Article 7.* The president or any five members will have power at any time to call a special meeting, which meeting shall be legal if notice shall be given according to the direction in the by-laws.

*Article 8.* The Lyceum will have power to adopt such regulations and by-laws as shall be necessary for the management and use of the cabinet, for holding meetings, or otherwise for their interest.

*Article 9.* The foregoing articles may be altered or amended by vote of two thirds present, at any legal meeting; said alteration or amendment having been proposed at a meeting, not less than four weeks previous to the one at which it is acted upon.

#### APPARATUS FOR SCHOOLS, ACADEMIES, AND LYCEUMS.

A set of apparatus, of a simple and practical character, particularly designed for illustrating the most important branches of a popular education in schools and lyceums, is already devised and collected, and consists of the following list, and numerous other articles, as they shall be called for, namely,

For the mathematics, are a diagram, to illustrate the nature and uses of addition, subtraction, multiplication, and division; several diagrams to show the properties and uses of the different superficial figures, such as circles, ellipses, squares, triangles, &c. with the method of finding their contents; models of various solids, namely, of cylinders, prisms, cones, pyramids, parallelipeds, and spheres, fitted to illustrate the method of measuring wood, timber, cisterns, bins, cellars, wells, canals, &c. &c.; also the different quantity of surface necessary to enclose a given bulk in different shaped solids.

For natural philosophy, are a set of mechanical powers, namely, levers, simple and compound—pulleys, single and multiplied—wheel and axis—wedge—screw and inclined plane—a hydrostatic bellows and syphon, intended to illustrate the laws and power of water, particularly the hydrostatic press.

For chemistry, are a pneumatic cistern, an iron cylinder for making gasses by heat, a flexible tube, and such other articles as shall be called for.

For astronomy, are a representation of the solar system, a globe for showing the change of seasons, the five zones, the equator, ecliptic, and meridians; several articles for illustrating eclipses, a

machine for tides, another to show why there is a tide on the side of the earth opposite the moon, and one to show why the earth and other planets are flattened at the poles.

The articles in the above list can be procured for fifty dollars.

#### COLLECTIONS OF MINERALS.

Specimens in geology and mineralogy, intended to represent one hundred of the most useful productions in the mineral kingdom, are collected in quantities sufficient to supply such schools, lyceums, and individuals, as shall wish to procure them, and consist of the following minerals, viz.

Quartz, three varieties—mica, two—felspar, two—granite, six—gneiss, two—mica slate, three—lime, four—marble, twelve—hornblende, two—hornblende rocks, five—argillite, two—talose rocks (soapstone), three—sandstones, three—gray wacke, three—chlorite, one—chlorite slate, two—gypsum, four—porphyry, three—amygdaloid, one—asbestos, two—serpentine, two—jasper, one—clay, three—soils, five—coal, ten—iron, ten—lead, one—copper, one—graphite, one—rock salt, one.

Each specimen will be labelled and numbered; with a description of its ingredients, proprieties, uses, and localities, in a small volume to accompany each set.

The collection above named, with the volume, can be procured for twenty dollars.

Letters upon the subject of apparatus or minerals directed to JOSIAH HOLBROOK, Boston, will be duly attended to.

From the Montgomery Freeman.

#### RHEUM PALMATUM, OR PIE-PLANT.

Improvement in rural economy is of a tardy growth, compared to the progress of the mechanic arts. In the latter, some fortunate genius invents a labor-saving instrument—he hastens to Washington—obtains a patent, and if he has in fact discovered any thing materially useful, it is soon extensively known, and every where applied. Not so in rural affairs. No farmer or horticulturist, whatever improvements he may make, ever thinks of asking a patent. His discoveries are noticed by a few of his neighbors only, and it is a long time before his country duly appreciates the value of whatever he may introduce. The history of potatos, confirms these remarks; for notwithstanding their intrinsic merit—notwithstanding they yield their treasure so soon after planting, and require so easy and simple a dressing; it was nearly two hundred years after they were carried to England, before they found their way into many of the best cultivated gardens, and to the opulent tables of that country.

The pie-plant is another instance of the slowness and difficulty with which every new vegetable finds its way to notice. There is every where a partiality to articles of customary culture, and it is with hesitation and reluctance that our cooks attempt to dress new ones, or to bring them upon the table. Besides, the pie-plant is three or four years coming to any degree of maturity; which discourages many persons from attempting its cultivation, and for a long period deprives the cook of an opportunity of gaining, or exerting her skill. In addition to all this, the true name of the plant, (rhubarb) has, in some instances prevented its culinary use, and compelled the cultivators to give it a new one (pie-plant) in order to prevent a pre-

vious nausea and disgust. But in opposition to all these circumstances, within sixty years past it has spread from its native Tartarian mountains or the hills of Thibet, to every part of the globe where horticulture is understood; and now bids fair to be as extensively used as any other production of the garden. In England it is in high estimation. Mr. Cobbett says that not less than thirty wagon loads of this article is sold every day in the London markets.

These remarks are made to awaken the attention of the Montgomery farmers to the cultivation of this valuable esculent. It is the best propagated from the seed, which is now just ripe, and should be planted immediately; for if not sowed until spring, it very often fails to germinate, and a season is lost—whereas, let it be directly committed to the earth, and in a few days it will be up. If the weather should then be hot and dry, let the young plants be shaded from the violence of the sun. They will require no further attention until the next spring, when they should be taken carefully up with as much dirt about the roots as possible, and transplanted where they can always remain. If the soil be deep and good, they will improve for twenty years, annually producing an abundant crop. A dozen plants are sufficient for a family. Those who would wish more particular directions, may consult Fessenden's "New American Gardener," just published at Boston.

AGRICOLA.

*Tea plant.*—This plant has within the last few years been cultivated in Brazil, on a very large scale, and with great success. It was originally brought from China, about the year 1816, by orders from King John 6th. and during the administration of Count la Barea; when a number of Chinese, accustomed to its cultivation and preparation, were, at the same time, conveyed to Rio de Janeiro, for the purpose of naturalizing it. It was first planted at the royal estate of Santa Cruz, formerly belonging to the Jesuits and now converted into a perfect paradise; and eventually it was spread to several of the Provinces. In that of St. Paul, where the soil and climate have been found peculiarly congenial; the plantations are on an extensive scale, and the Brazilians are said already to grow sufficient for their own consumption. In five years, it is expected, they will be able to export a considerable quantity, which certainly will be considered a phenomenon. A Brazilian young gentleman, who has for some years been pursuing his literary and useful researches amongst us, has furnished several scientific persons in London with samples of Brazilian tea; and, on infusion, it is found stronger than that of China, usually drank, which may, perhaps, be owing to its being of last year's growth, whilst the tea consumed in England is generally three or four years old. Should this new article be imported here, it is a quere under what denomination it can be placed, unless the custom-house allows it to rank with medicinal herbs.—*London paper.*

To remove an attack of the sick headache, a correspondent in one of the monthly journals recommends the patient to take a table spoonful of ginger, mixed with a lump of sugar, in a tumbler three parts full of water, with the chill off; to sit, for a quarter of an hour, with his feet in water agreeably warm; and to apply a napkin, wrung out of cold water, to his temples or forehead, whichever part appears most affected.

## BEET SUGAR.

It may be within the recollection of some of our readers, that when attempts were first made to extract sugar from the beet, the project was treated with great ridicule. The first experiments on a large scale were made under the patronage of Napoleon, when at the height of his power he attempted to enforce his famous continental system, against England, and she, in return, seized upon the colonies, and destroyed the commerce of France. The English, of course, amused themselves very much at the Emperor's expense, and we recollect a caricature that had a great run at the time representing the imperial family employed in making this sugar; Napoleon himself standing at a tub, with his arms dyed to the elbows in a liquid whose crimson color might have a double meaning, and the little king of Rome sitting on the floor, and sucking a beet root for his supper.—But in spite of smuggling and ridicule, and, worst of all, of peace, which brought back the West India article, the manufacture of beet-sugar continued to flourish, and seems to have thriven all the better for being deprived of imperial patronage.—In fact, it has gradually extended itself until, at the present time, it seems there are more than sixty manufactories of this article in the various parts of France. One of our latest Havre papers we see mentions that two new establishments for making this sugar were about to be set on foot near Valenciennes, and another on a large scale near Paris. And in proportion as the manufacture has increased, it has been improved by the science and art of the practical chymist, particularly in the boiling and chrySTALLIZATION, till it is thought that the manufacturers will soon be able to afford their sugar made in this way, as cheap as that which is imported from the East or West Indies.—*N. Y. Jour. of Commerce.*

## HEMP.

The high duty on hemp, canvass and duck, will, for a time, be a matter of some inconvenience—and the only way to obviate it, is to set about the business of cultivating hemp, and manufacturing the articles from it that are needed. This may be made a profitable business. We are not aware that any considerable quantity was ever raised in this State; but there could not be a better region for it. It is a hardy plant, and will grow in almost all climates. It is grown in India, in Italy, and Russia. It may be cultivated throughout the whole extent of the United States. Our thrifty housewives will tell you, that it will flourish luxuriant here, for it is their custom to scatter a handful of seeds by the side of their bee-house, where it springs up and grows without care or attention, and continues to blossom and yield food for bees until they retire into winter quarters. One sowing, for this purpose, is sufficient. It will spring up year after year like the common weeds, from the seed which sows itself. There could not be a better or more suitable and profitable crop for new lands. It yields from six hundred to a thousand pounds of clear hemp per acre, and when properly prepared, brings, in the market, if of middling quality, two hundred dollars per ton. The principal labor is in the dressing and preparing. It should be water-rotted. Every town furnishes conveniences for doing this, and a little experience will soon enable one to regulate this part of the business understandingly.

There has been a prejudice against American

hemp which has prevented its use; but this prejudice arose from the improper manner of preparing it. It has been found that the fibre of American hemp is better and stronger than the Russian, when prepared like it. This has been proved by the experiments of the navy commissioners, who were directed by Congress to institute a course of experiments on the subject.—*Farmers' Journal.*

## PREMIUM ON MULBERRY TREES.

These trees grow readily in our soil, and require scarcely more attention than is given to the common forest tree. But gardeners and agriculturists have not yet taken the precaution to prepare nurseries of them for an extensive supply.—If our enterprising husbandmen therefore wish to set these trees out in great numbers, we fear they must go beyond the confines of this State to obtain the best kinds and in sufficient abundance. Under these circumstances we respectfully suggest to the *Middlesex Society of Husbandmen and Manufacturers*, the propriety of offering a premium for the best mulberry orchard, to contain not less than fifty trees, which are not less than three years old. A premium of ten or twenty dollars would turn the thoughts of farmers to the subject, and, in a few years, they would have as many mulberry trees in progress as would be wanted for the cultivation of silk. A premium might also be proposed for the best mulberry nursery, which should contain not less than five hundred or even a thousand trees, not less than one year old. When the directors of the *Middlesex Society of Husbandmen* meet to propose premiums, we trust this subject will not be overlooked or forgotten.—*Concord, Ms. Gazette.*

## INOCULATION.

The time for budding fruit trees has arrived, and we hope that it may be more generally improved than it has been heretofore. The principal reason why more good fruit is not cultivated, is that it takes so long to get the trees in a bearing state. There are few farmers, however, who have not good apple stocks for inoculation, the fruit of which now is of little worth. If these were budded the present season, in three or four years they would begin to yield fruit. The difference between indifferent fruit and that of the best kind is so great, that few we should hope would forego a luxury so cheaply to be obtained.

In the *Spy* of the 2d instant we made some remarks on the practicability of a more extended application of grafting and inoculation, and alluded more particularly to the inserting of the Madeira nut, or English walnut, on the butter-nut stock. A friend of ours who has cultivated that nut, and who has inoculated almost all kinds of trees, says that the Madeira nut tree so nearly resembles the butter-nut and black walnut, that he has no doubt of its growing well in either of them. We hope the experiment may be made, particularly in these parts of New England, where the winters are most mild, and best adapted to the rearing of this nut. We hope, also, that some of our neighbors may try the experiment of budding the improved varieties of the shagbark walnut, upon those of a poorer quality, and also upon the pignut tree.

In confirmation of our former remarks, we find in the *New England Farmer*, a letter from a correspondent, who says he has four thousand scions growing, which were set this spring; among which are pears in locust and forest hazel stocks,

and apricot, peach, and mulberry scions in plum tree stocks. The pear often does well in apple stocks, and generally does so in the quince and wild plum or shad bush.

But we would direct the attention of our farmers particularly to the cultivation of the grape.—The wild grape vine grows spontaneously almost every where. Many of the vines are barren, and a considerable portion of those that are not, yield fruit of but little value. These might be inoculated with kinds that are valuable, and thus rendered productive and profitable. The Isabella grape, a species recently introduced into New England from North Carolina, is found to combine in a remarkable degree, the excellence of the imported varieties with the hardihood of our native grape, and is altogether superior to the best of the latter kind. Those who cannot procure buds of the Isabella, may still make their barren vines productive, and improve those which bear the sour and inferior kinds of the common wild grape, by budding them with the white and pale red varieties, which may be procured in almost every town. *Worcester Spy.*

From the Worcester Ægis.

## CULTIVATION OF THE GRAPE.

The cultivation of the Grape has become an interesting object of attention. The experiments which have been made, go far to show that the varieties suited to our climate may be made to flourish and be productive of delicious fruits for the table, uniting the luscious coolness of the melon with the rich flavor of the peach and pear, at an expense not exceeding that of rearing the Indian corn. On a small scale, the vine may be trained over fences or buildings, to cover their sides with the deep verdure of its leaves, and wreath their summits with its graceful festoons.

Judging from personal knowledge and the statement of writers of approved judgement, we are induced to believe that inoculating grape vines is liable to some objections: among others to the following.

1. The operation would be difficult for those not very skillful in the use of the budding knife.
2. The vine from which the bud was cut would be destroyed by bleeding.
3. The stock into which the bud was inserted, would be killed from a similar cause.
4. The operation, if practicable with safety, would be comparatively useless: for the shoot sent out from the bud, if it should live, could not ripen so far as to bear the frost when the vine was left uncovered, or to resist decay, if sheltered during the winter.
5. It is decidedly the most difficult, dangerous, and ineffectual method of all devised for the propagation of the vine.

The vine is commonly propagated from seeds, layers, cuttings, or grafts; by seeds for the purpose of obtaining new varieties of delicious fruit; by layers to furnish strong and large plants the first year; by cuttings for vigorous and healthy vines and for the facility of the operation; and by grafting, in the early spring, into the root, below the surface, for the purpose of changing the character of the fruit.

The danger of making incisions in the vine at any other period, than when the frost has checked the circulation, is familiarly known to those who have had occasion to practise the mystery of pruning. The horizontal branches may be re-

moved when the main shoots are in vigorous growth; but cutting the part from which buds should be selected would sever the arteries of vegetable life, and soon relieve the gardener from further care of his plant. A reason as strong against the practice may be found in the fact, that if the buds are allowed to remain on the parent stalk until the wood is ripened, they may, at the season of pruning, be safely separated, and by covering with earth, converted into new vines with vigorous tops and sound roots.

The method of propagation, which is called that by *cuttings* is that recommended by the most experienced cultivators and judicious writers. Its advantages are, great economy of labor, increase of the number of plants, certainty of obtaining the same fruit with the original stock, convenience of cultivation, and the sure growth of healthy vines. In the autumn when pruning takes place, the shoots taken from the mature wood are cut off and separated in pieces. Some cultivators leave them eighteen inches long; others form them with only one eye on wood of one year old and a few inches of that of the preceding year: by a third method the cuttings have only a single bud. The cuttings thus prepared are preserved through the winter, by covering them with earth. In spring they are inserted so as to leave one or two buds above the ground, and freely send out shoots and fibres. This we believe is the easiest and best method known for propagating the vine.

#### THE VINE.

A number of gentlemen held a meeting in Baltimore, in June last, to form a society to promote the culture of the vine. Such is our opinion of the nature of their object, that we think there is scarcely any thing calculated to prove so useful to the country, as this undertaking, if successful.—They propose to hold fairs for the exhibition of wines, about the time of vintage. Dr Monkur delivered an address at the meeting, which contained some interesting facts about the culture of vines in the different climates of Europe, with a statement of the comparative degrees of latitude in the United States.—*N. Y. Statesman.*

#### HORTICULTURE.

A proper attention to the science of horticulture has ever been considered among the blessings of civilized life; and it may be observed, that the more any country has advanced in the knowledge of agriculture and gardening, the further that country has progressed in civilization. It is very evident, that in this country, where liberty seems to have made her abode, and the rights of man are protected, that great progress has been made within a few years in the science of agriculture. Societies have been formed under the auspices of some of our most enlightened citizens throughout the country—considerable progress has been made, and by universal opinion, an excitement to much greater improvement is anticipated. This spirit has also extended to horticulture;—and almost every man possessed of a small piece of ground, may display his elegant garden enriched with flowers and fruit, judiciously selected, so as to have a constant succession of nature's bountiful gifts; for a small garden well cultivated will produce much, and while it promotes health in the cultivation, must also afford pleasure from the time the blossoms first appear until the fruit arrives at maturity. But it must also be remarked

that to have flowers, fruits, and vegetables in perfection, they must be well attended; the ground kept clean from weeds by the hoe and rake, for nature is always the same, she will reward the industrious, but gives sparingly and almost refuses every thing to the negligent.

Pater ipse colendi  
Haud facilem esse viam voluit.—*VIRGIL.*

From the Massachusetts Spy.

#### CANADA THISTLES.

Having seen several articles in your paper relating to the Canada thistle, and having had the satisfaction of destroying several bunches of them in a manner different from what I have seen described, I feel disposed to communicate it to the public. In 1822, I discovered the Canada thistle in a pasture where I kept about twenty sheep; I mowed them twice or three times in wet weather, but they appeared to grow the faster for it, and had, by the next spring, spread over three times as much ground as they occupied before, and were in a flourishing state. I caused them to be cut once more. I then took about two quarts of salt, and spread over the thistles, and the sheep being hungry for it, they very soon eat what they could, and continued upon the spot till they had stamped much of the grass and thistles into the dirt. I continued to throw on salt once or twice a week, for several months, and frequently put in other cattle, when they needed salt, so that the ground in a short time was almost bare, and what few thistles were to be seen were covered with rust. The next season I ploughed the ground, and have since planted and sowed it, and I believe there is now, not a single thistle on the piece. I discovered another bunch of them in another piece the next year, which I treated in the same manner, and have now on the ground a piece of corn, but have the satisfaction to say, there are no thistles in the field. A FARMER.

#### LIGHTNING RODS.

Professor Fausher, of Yale College, says,—  
“In a dry atmosphere its influence extends to from 30 to 40 feet.

In a damp do. from 20 to 25 feet.

When it rains profusely, from 15 to 20 feet.

From this statement it will be obvious that conductors should always be erected with reference to the most watery state of the atmosphere.

#### THE BIG WALNUT TREE.

This mammoth product of the American forest, which was exhibited in New York and Philadelphia, has been transported to London and sold for two hundred pounds sterling. It was found near Lake Erie, and measures 36 feet in circumference; its interior presents a splendid drawing-room.

#### APOPLEXY.

In giving the history of four classes of apoplexy, in which emetics appeared to have been exhibited with advantage, contrary to the general opinion of this practice being dangerous, Mr Swan takes occasion to remark, that apoplexy depends more frequently on the difficult transmission of blood through the lungs, or from its not being properly organized, than is imagined. A stomach overloaded by wholesome food, or containing a small quantity of indigestible food, deranges all the parts to which the *par vagum*, or eight pair of

nerves, are distributed, and therefore the lungs do not perform their functions; in which cases, tho' bleeding is absolutely required, the quantity of blood may be taken away without affording complete relief, and if there are no symptoms of paralysis, and it is probable that the stomach contains indigested food, it is advisable to give an emetic. *Edinburgh Journal.*

It has been estimated that the steam boats belonging to and trading from New York, consume during a running season of eight months, about 180,000 cords of pine wood, to which may be added 20,000 cords for other modes of consumption, making in all 200,000 cords. At Philadelphia, we have 12 boats besides ferries in constant use, which probably, with works and manufactories in the neighborhood and in New Jersey, use 150,000 cords per season, making an aggregate of the consumption of the two ports, 350,000 cords per annum. This vast destruction must, we apprehend, exhaust the lands within reach of navigable waters in the course of a few years, when a substitute must be resorted to, or the cost will be heavily increased. It is fair therefore to calculate, that the day is not far distant, when a demand for 175,000 to 200,000 tons of coal annually, for the use of steam boats, will be added to the coal market.—*Penn. Gazette.*

The State of Pennsylvania is going on with great power and rapidity with the canal. About 8 miles of her canal, that is from Pittsburgh to the northern turnpike, will be in successful operation, it is believed, in about three months; the residue, about 30 miles to the western base of the Alleghany mountains, will be put under contract on the 1st of September; and the rail road over the mountain, about 35 miles, will be under contract this fall, to be completed the next season.—The average number of hands employed this season has been above 4000, and the monthly disbursements of money, eighty or a hundred thousand dollars. The Pennsylvanians have reason to be proud of this great work, which they carry on in the only way in which important public improvements ever can be effected.—*Nat. Intel.*

From the number of milk-men I observed passing the Brooklyn Ferry, I was led to enquire the quantity of milk carried to the city each day from Brooklyn. I find it is 975 gallons, or 3900 quarts, which at 6d. is \$234 00 per day; \$1638 00 per week, and \$88,176 00 per year; and at a season when perhaps the least is used. I could not guess the extent of pasture it would require to supply such a vialactra, though A YANKEE.

E. Britton, Esq. of Little Falls, N. Y. has now, says the People's Friend, more than 300 swarms of bees. 200 of them young swarms, and doing well. This is making a business of honey-making.

A paper printed in the State of Alabama speaks of a most deplorable and alarming scarcity of young ladies. Every respectable female, native or stranger, found there, is, as soon as possible, hurried to the hymeneal altar. The young men are as 100 to one of the young ladies!!!

The steam boat, that runs between Aberdeen and London, is of 1000 tons, and 160 horse power. Steam boat excursions from London to sea take place weekly.

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, AUGUST 1, 1828.

## TAKING HONEY.

A writer for the American Farmer, vol. v. p. 72, gives the following description of a mode of taking honey adopted by a gentleman of his acquaintance. "He has no need of cap, mask, or gloves—so far from shielding himself, he rolls his sleeves up above his elbows, and goes at it when *the sun is at its meridian*, knowing that the bees are all at that time *from home*. The brighter the sun the better, and the month of August is his honey harvest. When he goes, at mid-day, he takes off the top of the hive, and takes out as much honey as he thinks proper—nails on the top, and goes on to another, and another, until he is done. The honey is as nice and white as it can be—the bees immediately fill up the vacant place, and the next year you have nice new honey again."

## TO PRESERVE HAM, &amp;c.

A writer in a Southern paper states that he has for more than twenty years past kept meat hanging up in his smoke house, through the summer season, and no fly, worm or bug has injured it.

"To prevent such injury about this time of year I take a strong ley made of wood ashes. I commonly boil it to make it stronger than it generally runs off; then I take my bacon and smoked beef, having two or three gallons of the ley in a large iron bottle, and take each piece of meat and dip it into the ley, so that it is completely wetted with it, then I let it dry—then I hang the meat in its former place. By this process I have invariably found that it kept the meat free from bugs and worms, and no taste of ley is ever perceived, even on the outside."

## DR. COOPER'S AXIOMS IN FARMING.

1. Two crops of grain should not succeed each other; they should be separated by potatoes, clover, grass, turnips, beets, or carrots for fall feeding.

2. Good agriculture requires no naked fallows: fallow crops [any hoed crops] that compel you to keep the ground clean while they are growing, answer the purpose.

3. Manure once in four years.

## BRAKES.

A friend in Andover informs us that common brakes can be destroyed *effectually*, by pulling them up by the roots, in the month of June, when their roots are short, and they start very easily.—It may be necessary, in some cases, to go through the process the second year, though they seldom require this trouble.

## LUXURIANT GROWTH.

Mr. J. W. Warren, of Weston, has left several spires of Timothy or Herds-grass, at the office of the New England Farmer, measuring *five feet three inches* in length; the heads of which measure between *nine and ten inches*.

## GARLICK.

A writer in a Philadelphia paper states that when the *fall fever* raged violently in the neighborhood of a canal, then in a state of progress, numbers of the workmen engaged on it eat plentifully of garlick, and wholly escaped, while those who abstained from the use of this article were severely afflicted by the disorder.

William Prince, Esq. Proprietor of the Linnæan Botanic Garden, near New York, and his sons Mr William Robert Prince and Alfred Stratton Prince, have each been elected members of the Paris Horticultural Society, which is now progressing in its operations with the greatest success, and has already published nine numbers of its Transactions. Triplicate copies of these works have been transmitted to the gentlemen above named by the Chevalier Soulange Bodin, who has been appointed Secretary of the Society; and one copy has been presented by the Mess. Princes to the Hon. JOHN LOWELL of Roxbury.

## FINE FRUIT.

Scotch Gooseberries measuring *four and a half inches* in circumference, picked a few weeks since from the bushes, can be seen at the New England Farmer Seed store, preserved. They are of the same kind of those advertised and sold at this place last spring. Likewise white and red Dutch Currants one inch in circumference, bushes of which will be for sale at this place the ensuing autumn and spring.

## CLOVER—Query.

It has been suggested by a German farmer that in Holland, in an unfavorable season for making hay, it is customary to put down clover, green salted, in vats. It is eaten with avidity by cattle, during the winter. A correspondent in Salem wishes to know if any thing similar has ever been adopted in this country?

## THE BEE MILLER.

The following method of destroying a very pernicious insect has been recommended, and is at least worth the trial. To a pint of sweetened water (sweetened with sugar or honey) add half a gill of vinegar; set this in an open vessel on the top of the hive, and at night, when the miller comes to his work of destruction, he will prefer this composition, and, diving into it, immediately drown.

Extract from a letter to the Editor of the New England Farmer, dated Brownsville, N. Y. July 20, 1823.

## THE SEASON.

This has been the wettest season remembered in this part of the country. Our wheat for many miles around is badly rusted, so that we shall not get half a crop. The price of wheat for several years, has been with us from fifty to seventy-five cents per bushel; it is already a dollar, and instead of sending a large supply to the New York market, we shall not raise enough for our own consumption. Our hay crop is very good, but we have difficulty in harvesting it without damage from rain.

## CULTURE OF HOPS.

The New Brunswick Courier, in recommending the culture of Hops in that province, as an article of export, gives the following information respecting the best mode of gathering, drying and bagging, which we copy for the benefit of our agricultural readers.

As the culture of the hop plant concerns the individual who follows it, as a means of living, more than those who could, from convenience, and other local circumstances, render it an item of profitable domestic produce, our observations at this time, are confined to preparing it for a market, under the different heads of gathering, drying, and bagging.

No specific time can, in this country, where, on account of the variety of its soil and climate, vegetation is more or less rapid, in different parts, and also in different seasons, be fixed upon for the gathering, or picking of hops:—good judgement, and experience, therefore, are the surest guides to be followed. Their ripeness is to be ascertained, by their strong scent, their hardness, and the brownish colour of their seed. When they arrive at this state of maturity, no time should be lost in having them expeditiously picked, as in the event of a heavy rain falling, they would be bruised and discolored, and thus rendered less valuable in the market, than such as are picked, bright and clear. Special care ought to be observed, also, to pick the hops when they are dry, and the weather fair.

The drying of the hops is the next part of the process to be attended to. After having been picked, they ought to be immediately carried to the oast or kiln. This building is similar in its construction to a brick-lay'd kiln, for the drying of oats; only, that the floor is overlaid with a covering of hair cloth. The oast, previous to the hops being laid upon it, ought to be moderately heated by a fire of charcoal, and the heat not suffered to be diminished, during the course of drying, but rather increased. The hops are to be laid on, a foot, or a little more, thick, and allowed to remain, without being turned, for the space of nine hours, and in two or three hours afterwards, they will be fit for bagging. This may be ascertained by the brittleness of the stalks, and the easy falling off of the hop leaves. The turning of the hops at all, is considered to be injurious rather than otherwise; to prevent this, therefore, oasts ought, where hop-curing is carried on upon an extensive scale, to be furnished with a moveable tin cover, let down to within a foot of the surface of the hops,—this will render the oast close, and the heat will be reflected upon the hops, in nearly an equal degree, on the top as at the bottom.

The mode of bagging is simple, and can be managed to suit convenience, and particular circumstances. It ought to be attended to, immediately on the hops being removed from the oast, and put into strong coarse linen bags; the bags must be placed in such a situation, as to admit of persons stepping into them, in order to tread the hops down, as they are gradually put in. Thus put up, they will keep for several years, provided they be lodged in a dry place, and defended from the ravages of vermin.

## IMPROVEMENT IN VEGETABLES.

There is scarcely a vegetable which we at present employ that can be found growing naturally. Buffon states that our wheat is a factitious production, raised to its present condition by the art of Agriculture. Rice, rye, barley, or even oats, are not to be found wild, that is to say, growing naturally in any part of the earth, but have been altered by the industry of mankind, from plants not now resembling them even in such a degree as to enable us to recognise the relations. The acid and disagreeable *apium graveolens* has been thus transformed into delicious celery; and the *colewort* a plant of seamy leaves, not weighing altogether half an ounce, has been improved into cabbage, whose leaves alone weigh many pounds, or into a cauliflower of considerable dimensions, being only the embryo of a few buds, which, in the natural state, would not have weighed many grains. The potato, again, whose introduction has added ma-

ny millions to our population, derives its origin from a small bitter root, which grows wild at Chili and at Montevideo. If any of my readers should be sceptical upon the subject of such metamorphoses, let them visit the fairy bowers of horticulture, and they will there perceive that her magic wand has not only converted the tough, cariacacious covering of the almond into the soft and melting flesh of the peach, but that, by her spells, the sour sloe has ripened into the delicious plum, and the austere crab of our woods into the golden pippin; that this, again, has been made to sport in almost endless variety, emulating in beauty of form and color, in exuberance of fertility, and in richness of flavor, the rarer production of warmer regions and more propitious climates.—*Dr. Paris on diet.*

**COOKING POTATOS.**

Of all the good things which nature produces, through the patient industry of the farmers, there is nothing which is so agreeable to the palate as the potato, nor any one vegetable so universally esteemed, yet this is so frequently rendered unpalatable by the manner of cooking it, that but comparatively few are acquainted with the real flavor of this esculent root. Lovers of mealy potatoes will do well to attend to the following method, communicated to us by a lady of this town, whereby potatoes a year old may be rendered as delicious as new ones boiled in the common manner. Peel them, put them into cold water, and let them remain two or three hours; then boil them in water which has been salted, observing that it boils when they are put in; pour off the water when they are done, shake them well for a short time, put them on the fire again, and at the expiration of ten or fifteen minutes, they will be ready for the table.—*Lancaster Gazette.*

We continue to be visited with frequent and severe thunder storms. The storm which passed us on Saturday morning was severely felt to the north, at New Ipswich, Ashby, Fitzwilliam, &c.—We are informed that three horses in one stable were killed by lightning in Fitzwilliam, and that a man in the act of cleaning one of the horses was struck down and somewhat injured at the same time. Two hogs were also killed in Ashby.—The storm of Sunday night, which was severe but of very short duration here, was felt with extreme severity in the towns abovementioned.—*Ibid.*

**SILK.**

According to the latest accounts from the southern countries of Europe, where silk is a principal object of trade, all the silk-worms are in a thriving condition, and promise an abundant crop. In Smyrna, Broussa, and other ports of Asia Minor, no fears are entertained for this year's supply.

The Coffee Crop in Hayti is said to have fallen short. This is a great calamity, as the Government and People depend almost entirely upon it.

**Farm Wanted.**

Wanted to purchase, or hire, on a long lease, from 150 to 300 acres of the best land, located within thirty miles of Boston—for which a fair price will be given. Address "P. D." Boston, through the post-office. 6t Aug. 1

**Wanted.**

A young man is wanted, to attend to the sales of a Milk Establishment, who can produce the most undoubted recommendations—none other need apply. Liberal wages will be given. Apply at the New England Farmer Seed Store, No. 52 North Market-street.

**German Geese.**

For sale, two pairs of this superior breed of Geese, from East Friesland, Germany—produced from a pair imported last year direct from Bremen, in ship North America, Capt. Child; and which were selected by said Capt. himself, with the greatest care. These geese possess many important qualities peculiar to their breed—among which is, their size, their usual weight when fat being from 25 to 30 pounds each—also the large quantity of feathers which they yield, the Germans pluck them three times a year, and the feathers are considered the best in the German, English and Dutch markets—and their remarkably docile, gentle and domestic dispositions. Apply to Capt. S. P. Child, Warren R. I. where the geese are to be seen—or to Wm. B. Bradford, Jr. No. 24 India street, head of Central wharf, Boston—or to the New England Farmer Seed Store. July 18 3t

**THE NEW AMERICAN GARDENER.**

A work with this title, compiled by the Editor of the New England Farmer, with the assistance of a number of scientific and Practical Horticulturalists in the vicinity of Boston and New York, is just published by J. B. RUSSELL, Proprietor of the New England Farmer. The articles are arranged alphabetically, and comprise the most useful VEGETABLES and FRUITS which can be conveniently and economically cultivated in the climate of New England and the Middle States; as well as a Treatise on FLOWERS, and on LANDSCAPE or PICTURESQUE GARDENS, on the general management of the SILK WORM, and the manufacture of SILK, and a Treatise on the culture of GRAPE VINES and the STRAWBERRY. The article on Fruit Trees contains an enumeration and description of all the Apples, Peaches, Cherries, Plums, Nectarines, Apricots, &c. &c. that can be raised to the most advantage, and their relative forwardness in bearing, which will be found to be of incalculable benefit to gentlemen in laying out orchards. Each of the above articles is furnished by gentlemen practically acquainted with the subjects on which they have written.

The following is the General Index of the book, which is superadded to a Calendarial Index, giving directions for performing the work of all the months in the year as they follow in succession.

Apple	Elecampane	Mulberry
Apple tree	Endive	Mustiroom
Apricot	Espaliers	Mustard
Artichoke	Fennel	Nectarine
Asparagus	FLOWERS, ORNA- } Nursery	
Balm	MENTAL	Oak
Barley	FRUITS	Okra
Bean	FRUIT TREES	Onion
Beet	Garlick	Orchard
Bean plant	Gooseberry	Parsley
Borecole	Gourd	Parsnip
Borer	Grafting	Pea
Broccoli	Green house	Peach tree
Brussels sprouts	Hawthorn	Pear tree
Buckthorn	Heading down	Pepper
Cabbage	Hedges	Plum tree
Canker worm	Hoeing	Potato
Caraway	Horse Radish	Pruning
Cardoon	Hot bed	Pumpkin
Carrot	Hot house	Quince
Caterpillar	Hyssop	Radish
Cauliflower	Inarching	Rhubarb
Celery	Indian corn	Roller
Chanomile	Inoculation, or bud- } Rose	
Cherry tree	ding	Rosemary
Chervil	Insects	Rue
Chive	Jerusalem Artichoke	Sage
Colewort	LANDSCAPE AND } Salsify	
Coriander	PICTURESQUE } Savory	
Cress, water	GARDENS	Sea kale
Cress, garden	Lavender	SILK
Cucumber	Layers	Skirret
Curculio	Leaves	Spinach
Currant	Leek	Squash
Cuttings	Lettuce	STRAWBERRY
Dandelion	Locust tree	Tansy
Dibble	Love apple	Tarragon
Dill	Madder	Teasel
Drains	Mangel Wurtzel	Thyme
Duck	Marjoram	Tomato
Egg plant	Melon	Turnip
Elder	Mint	VINE.

In addition to the above, the work contains a variety of articles on Domestic Wines from the Red and Black Currant, Gooseberries, Elder Berries, &c. jellies from fruits, preservation of fruits, &c. and many other articles on domestic economy, which will make the work desirable in families. It is handsomely printed, and makes a volume of 312 pages.

Any person who will obtain subscribers for, or engage five copies, and forward \$5.00 as payment in full, shall have a sixth copy gratis, for his trouble.

**Imported Cow for Sale.**

For sale, an Imported Short Horned Durham Cow, and Bull Calf, three weeks old, from the Coelebs stock, of remarkable good size and form; color red and white, handsomely mixed. The last year's Calf (a heifer) from the same Cow obtained a premium at the Brighton Cattle Show in October last. Inquire at the office of the New England Farmer

**Barefoot and Serab.**

These two valuable animals, which have been sent to this country by Admiral Sir Isaac Coffin, will, for the present season, stand at Brighton.—They are young, and have been highly celebrated in England. The pedigree of Barefoot, a chestnut horse, is as follows.

**FOALED 1820.**

Barefoot, by Trump, dam Rosamond by Buzzard, out of Roseberry, sister to Huley and Tartar, by Phenomenon, out of Miss West by Matcham—Regulus—Crab—Childers—Bastid.

In 1822, when at Pontefract, sweepstakes of 20 gs. each, for two years olds—11 subs.—Barefoot beating Harpooner.

In 1823, York Springs St. Ledger, of 25 gs. each, 6 subs.—Barefoot beating four others.—A, Pontefract sweepstakes of 30 guineas each ten feet, 10 subscribers. Barefoot beating Palestine.

In 1823, the Doncaster great St. Ledgers, of 25 gs. each, 80 subscribers. Barefoot beating 11 others.

In 1823, at New Market, Barefoot won a handicap plate value £50, beating Tressilian and five others.

In 1824, at Ascot Heath, Barefoot walked over for the Swinlas stakes, of 25 sovereigns each 3 subs.

In 1825, at Lancaster, the gold cup, value 10 gs. added to a sweepstakes of 10 sovereigns, 17 subs. of all ages. Barefoot beating Lottery and two others.

In 1826, at Manchester, Handicap stakes of 30 sovereigns each, 10 ft. with 20 sovereigns added—6 subscribers.—Barefoot beating two others. At Lancaster, the gold cup, value 100 gs. added to a sweepstakes of 10 sovereigns each, 9 subs.—Barefoot beating two others.

SCRAB, (a beautiful bay Horse.) FOALED IN 1821. Got by Phantom out of Jesse, by Tutteridge—Ler dam Cracker by Hlighyer, out of Nuteracker, by Mateum.

In 1824, won the New Market stakes, 50 gs. each, 21 subs.—Serab beating four others.

In 1825, at the New Market Crane meeting, the stakes, 100 sov'ngs, 7 subs. Serab beating two others. The same year, Spring meeting, Serab won Handicap sweepstakes, 100 sov'ngs 6 subs. beating three others.

In 1826, Serab won Kings Plate, 100 gs. beating 30 others. In 1827, Stocton, Serab won the gold cup. j. 13

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.		
ASHES, pot, first sort,	ton.	92 50	97 50
Pearl, first sort,	"		100 00
BEANS, white,	bushel.	1 50	1 75
BEEF, mess, new,	barrel.	10 50	11 00
Cargo, No. 1, new,	"	8 50	8 75
Cargo, No. 2, new,	"	7 25	7 50
BUTTER, inspected, No. 1, new,	pound.	12	14
CHEESE, new milk,	"	8	10
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	5 25	5 37
Genesee,	"	4 62	5 00
Rye, best,	"		2 87
GRAIN, Corn,	bushel.		52
Rye,	"		50
Barley,	"	60	70
Oats,	"	30	32
HOG'S LARD, first sort, new,	pound.		9
LIME,	eask.	1 00	1 50
PLASTER PARIS retails at	ton.	2 50	2 75
PORK, new, clear,	barrel.	13 00	19 00
Navy, mess, new,	"	13 50	14 00
Cargo, No. 1, new,	"	13 00	13 50
SEEDS, Herd's Grass,	bushel.	2 00	2 25
Orchard Grass,	"		4 00
Fowl Meadow,	"		4 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		5 00
Red Top	"		1 00
Lucerne,	pound.		50
White Honeysuckle Clover,	"		50
Red Clover, (northern)	"	11	12
French Sugar Beet,	"		1 50
Mangel Wurtzel,	"		1 50
WOOL, Merino, full blood, washed,	"	42	45
Merino, full blood, unwashed,	"	25	30
Merino, three fourths washed,	"	33	40
Merino, half & quarter washed	"	30	35
Native, washed,	"	25	30
Pulled, Lamb's, first sort,	"	43	48
Pulled, Lamb's, second sort,	"	28	30
Pulled, for spinning, first sort,	"	55	57

**PROVISION MARKET.**

BEEF, best pieces,	pound.	10	12
PORK, fresh, best pieces,	"		10
whole hogs,	"		6
VEAL,	"	6	8
MUTTON,	"	5	10
POULTRY,	"		scarce
BUTTER, keg and tub,	"	12	14
Lump, best,	"	16	20
EGGS,	"	14	18
MEAL, Rye, retail,	bushel.		75
Indian, retail,	"		60
POTATOS, new	"		75
CIDER, [according to quality,]	barrel.	2 00	2 50

## MISCELLANIES.

## RECORDS OF WOMAN.

BY MRS. HEMANS.

The following is the picture of Gertrude von der Wart, whose devotedness to her husband on the rack is well known.

Her hands were clasp'd, her dark eyes raised,  
The breeze threw back her hair;  
Up in the fearful wheel she gazed—  
All that she loved was there.  
The night was round her clear and cold,  
'The holy heaven above,  
Its pale stars watching to behold  
The night of earthly love.

"And bid me not depart," she cried.  
"My Rudolph, say not so!  
This is no time to quit thy side;  
Peace, peace, I cannot go.  
Hath the world ought for me to fear  
When death is on thy brow?  
The world! what means it!—mine is here—  
I will not leave thee now.

I have been with thee in thine hour  
Of glory and of bliss;  
Doubt not in-mury's living power  
To strengthen me through this!  
And thou, mine honor'd love and true,  
Bear on, bear nobly on!  
We have the blessed heaven in view,  
Whose rest shall soon be won."

And were not these high words to flow  
From woman's breaking heart!  
Thro' all that night of bitterest woe  
She bore her lofty part;  
But oh! with such a glazing eye,  
With such a curdied cheek—  
Love, love! of mortal agony,  
Thou, only thou should'st speak!

The wind rose high—but with it rose  
Her voice, that he might hear;  
Perchance that dark hour brought repose  
To happy bosoms near,  
While she sat striving with despair  
Beside his tortured form,  
And pouring her deep soul in prayer  
Forth on the rushing storm.

She wiped the death-damps from his brow,  
With her pale hands and soft  
Whose touch upon the lute chords low  
Had still'd his heart so oft.  
She spread her mantle o'er his breast,  
She bath'd his lips with dew,  
And on his cheek such kisses press'd  
As hope and joy ne'er knew.

Oh! lovely are ye, love and faith,  
Enduring to the last!  
She had her meed—one smile in death—  
And his worn spirit pass'd.  
While ev'n as o'er a martyr's grave  
She knelt on that sad spot,  
And, weeping, bless'd the God who gave  
Strength to forsake it not!"

The Emperor of China has prohibited "the filth used for smoking," from being imported into the celestial empire.

A worthy knight and citizen was asked, a few days ago, to explain the term *statu quo*, which he did in the following manner: "Why, *statu quo*—*statu quo* belongs to the fine arts—you all know what *co* is—*co* is latin for *company*, as we see it marked, you know Barclay & Co. Meux & Co.—whenever it is more than one, it is always *co*. But

I will describe it to you—you know what a statue is—well, a statue by itself is nothing more than a *statu*, but when there is more than one statue, as, for instance in the case of Gog and Magog at Guildhall, or the men at St. Dunstan's, why then that is statue and co.—that is the latin *statu quo*."

From the Zion's Herald.

## ANCIENT BURYING GROUND.

While at Pittsburg, Penn. in May, the Rev. Mr. Gwinn, an aged and respectable member of the general conference, related to me some circumstances respecting ancient burying grounds, in the section of the country in which he resides, which appeared to me of an interesting character. Having a desire to retain the facts, he very kindly gave them to me in writing; with permission to make any use of them I pleased. My informant said that he had examined those grave-yards himself, and could attest to what he had written—the substance of which I forward for your insertion in the Herald, if you think it worthy a place.

New Bedford, June 26, 1828. J. SANBORN.

"In the county of White, State of Tennessee, near the town of Sparta, there have been discovered three burying grounds, where a very small people are deposited in tombs (coffins) of stone.—The greatest length of the skeletons is nineteen inches. Some of these people appear to have lived to a great age—their teeth being worn smooth and short, while others are full and long. Many of the tombs (graves) have been opened, and the skeletons examined. The graves are about two feet deep; the coffins are of stone, made by laying a flat stone at the bottom, one at each side, one at each end, and one over the corpse. The dead are all buried with their heads to the east and in order, laid on their backs and their hands on their breasts. In the bend of the left arm is found a cruise or mug, that would hold nearly a pint, made of ground stone, or shell of a gray color, in which is found one, two, or three shells, supposed to be sea shells. One of these skeletons had about the neck 94 pearl beads. There are many of these burying grounds. Near the one which I examined is the appearance of an ancient town. The bones found in these graves are strong and well set, and the whole frame appears to be well formed. These grave-yards are in extent from half an acre to an acre and a half.

In the same neighborhood is a burying ground where the dead are buried in the same manner as above described, and where the skeletons are from seven to nine feet long."

**Childhood.**—There is in childhood a holy ignorance—a beautiful credulity—a sort of sanctity, that one cannot contemplate without something of the reverential feelings with which one should approach beings of celestial nature. The impress of the divine nature is, as it were, fresh on the infant spirit—fresh and unsullied by contact with this withering world. One trembles, lest an impure breath should dim the clearness of its bright mirror. And how perpetually must those who are in the habit of contemplating childhood—of studying the characters of little children, feel an appeal to their own hearts—"Of such is the kingdom of heaven!"—Aye, which of us, of the wisest among us, may not stoop to receive instruction and rebuke from the character of a little child?—Which of us, by comparison with its divine sim-

licity, has not reason to blush for the littleness, the insincerity, the worldliness, the degeneracy, of his own.

**Genius and Feeling.**—Nobody possessed of common sense or common sensibility would offer consolation to one who had just lost a beloved wife. Sympathy is the only thing that the case will admit of. The subjoined letter is not excelled, perhaps is not equalled, by any similar effusion.—The very peculiar circumstances under which it was written might have deterred a friend less anxious, or a writer less confident in the expression of what he felt than Mr Gray.—*Charleston Courier*.

MR GRAY TO MR MASON.

"I break in upon you at a moment when we least of all are permitted to disturb our friends, only to say that you are daily and hourly present to my thoughts. If the worst be not yet, you will neglect and pardon me; but if the last struggle be over,—if the object of your long anxieties be no longer sensible to your own sufferings, allow me, at least in idea, (for what could I do, were I present, more than this?) to sit by you in silence, and pity from my heart, not her who is at rest, but you who lose her.

"May he who made and he who afflicts us, the Master of our pleasures and of our pains, support you!—Adieu.

"I have long understood how little you had to hope."

It need scarcely be added that the amiable woman whose extreme illness prompted Mr. Gray's anxious inquiry, was she whom her husband has immortalized (so long at least, as English poetry shall endure) in the exquisite inscription on her monument in the Cathedral of Bristol.

"Take, holy earth, all that my soul held dear," &c.

## Turnip Seed, &amp;c.

Just received at the New England Farmer Seed Store, No. 52 North Market Street, Boston, an extensive assortment of Turnip Seeds, some of which are the growth of the present season—the finest sorts either for family use or stock. The most improved sorts for the former are the White Stone, White Dutch, Yellow Stone, Yellow Malta. The *Yellow Stone* is one of uncommon excellence and keeps well. Of the sorts for field culture, the White Norfolk, White Globe, and *Yellow Aberdeen* or *Bullock* are preferable. The *Yellow Aberdeen* is most approved among the farmers of England and Scotland, as it grows to a large size, is very sweet and nutritious, and keeps till June. Also, *Yellow Ruta Baga*, or Russian Turnip, of the best description. The above seeds were saved in Europe expressly for us, and the utmost dependence may be placed upon their genuine quality. A variety of Long and Turnip Radishes, suitable for growing the three ensuing months. Prickly or Fall Spinach, Long Prickly and Early Cluster Cucumber; also the genuine Girkin Cucumber, or West India pickling one of the finest pickles.

Likewise 200 lbs. fresh common white flat English Turnip Seed, a part of it the growth of 1828—to dealers and purchasers by the quantity, it will be put at a low rate.

## Oat Meal, Oat Flour, Groats, &amp;c.

Just received at the New England Farmer Seed Store, a further supply of the above articles, viz. 30 barrels of fresh Oat Meal, fine bolted Oat Flour, Hulled Oats or Vermont Rice, Scotch Barley, &c. for sale in any quantities, wholesale or retail. Also a few cannisters of fine Oat Flour, neatly packed, at 50 cts. per cannister.

## Seeds for the West Indies.

Merchants, masters of vessels and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from \$4 to \$5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (over the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, AUGUST 8, 1828.

No. 3.

## AGRICULTURE.

FOR THE NEW ENGLAND FARMER.

### FARMERS' WINTER EVENINGS.

No class of the community have more leisure during the evenings of winter, than practical farmers; and it may, perhaps, be a question worthy their consideration, whether those living in the same neighborhood, can enter into any arrangement, to appropriate a portion of this leisure time, to aiding each other, in the cultivation of their social, intellectual and moral faculties, or in the skill and success of their important and dignified employment.

The instruction and pleasure received by myself, a winter or two since, at weekly meetings with a few practical farmers, are fresh in my recollection; and two volumes of notes taken from statements of the observation and experience of the various members of the association, still remain, as satisfactory proof, that social, intellectual and moral improvement, was not the only advantage derived from the meetings, but that much practical instruction was received by all who attended them.

If I understand the object of a few articles of association, entitled "American Lyceum," published in your last number, it is to furnish farmers and others, with an opportunity to aid each other by reading, communications, and discussions upon subjects relating to their professions. Indeed it is well known that those branches of the Lyceum, already in operation, have had many practical and interesting discussions and communications, both upon agriculture and the mechanical arts, as well as the other various relations of human society.

It is hoped that farmers in every town in New England at least, will give the subject an early and serious consideration; and that many will be induced to make arrangements, to devote a few evenings of the approaching autumn and winter, to the benevolent and dignified object of aiding each other in the improvement of their minds, their hearts, and their farms.

On a future occasion I may ask a place in your paper for a few practical questions upon agriculture, as proper for discussion at social meetings.

FRANKLIN.

FOR THE NEW ENGLAND FARMER.

### STACKING HAY.

MR. FESSENDEN—Perhaps it may prove beneficial to communicate to the public a mode of stacking which has been put in practice in this town. A foundation being laid adjoining the side of a barn, proceed to mow up the hay in a square or oblong body, quite to the eaves on the barn, on the inner side of the mow or stack; and on the outer side to such height as to give a proper descent. Drive into the plate three or more hooks, directly under the gutter. Lay on the outer side of the stack a joist to support the rafters, which should be of sufficient length to reach from the hooks (with which they are connected by plate hinges riveted on the under side) to the outer edge of the stack; the rafters to be covered with boards, laid on clapboard fashion. This roof may

be raised and lowered for the purpose of putting in and taking out hay, and will effectually secure the top of the stack from wind and rain.

### BORCHESTER.

FOR THE NEW ENGLAND FARMER.

### DESTROY THISTLES.

MR. FESSENDEN,—I was pleased to observe in your last, the subject of the Canada thistle again brought to view. I allude to the piece signed "a farmer," from the Massachusetts Spy. [page 13 of the current volume.] I have no doubt of the efficacy of salt, or strong brine, in destroying this worst of all pestiferous weeds. I destroyed the most of what few I found on my farm last year, with some refuse beef brine, without the trouble of cropping them down; though I think it best to crop them, even under ground. Indeed the cropping or cutting down, should be attended to before this time of the year, if nothing more is done; in order to prevent their spreading. Its downy seeds are now in this vicinity wafted about in the air by every wind—they just begin to be let loose, and will propagate far and wide. It is matter of astonishment, that so little attention is paid to the subject. Farmers were informed several years ago, of the efficacy of the above method of destroying the thistle, or one quite similar, in vol. ii. p. 411 of the New England Farmer, and yet they still neglect to make use of it.\* I understand some proposals have been made in our State Legislature on the subject; perhaps that body may think it a subject worthy their attention. But much might be done by individuals, if all would be awakened to a sense of its importance.

Salt, that has been used for salting imported hides, and for salting the bottoms of vessels may sometimes be purchased for a trifle; and farmers may be assured that if applied, it will destroy thistles, as well as any other tree or plant.

Lynn, Aug. 4, 1828.

A FARMER.

\* The following is an extract from the passage alluded to: "Cut off each thistle about half an inch below the surface of the ground, and then put on it a gill of coarse salt. Fish brine may be used instead of salt, and will answer the same purpose. If in a bed of these thistles, a few should escape the first year, the above operation should be carefully performed on them the year following. The summer season, when the thistles are in full growth, is the proper time for doing this business."

### THE SEASON.

Extract of a letter to the Editor of the New England Farmer, dated Florida, N. Y. July 29, 1828.

We have had a very favorable season, our crops of all kind are good. Barley (our staple produce) is remarkably fine, and is now going rapidly into our barns. Our meadows were never better, and our fields of Indian corn are luxuriant—while our gardens please the eye, and contribute an abundant supply for the kitchen.

Preventive against moths.—Calamie, or sweet flag root cut in thin slices and scattered among woollens of any kind, will effectually repel the assault of this destructive insect.

### AUGUST.

From the middle of August to the middle of September is said to be the best time for sowing winter rye. By sowing early you provide green food for sheep late in the fall and early in the spring, and by early sowing, and feeding in the fall the roots of the grain take such firm and extensive hold of the soil that they are less liable to be thrown out of the ground by frost, or winter-killed. When sowed so early three pecks of seed will be sufficient. Preserve your sheep from the gad-fly, which causes worms in the head, by keeping their noses continually smeared with tar from the middle of August to the latter part of September. If you mix a little fine salt with tar, and place it under cover where your sheep can have access to it no doubt they would keep their noses sufficiently smeared with tar to prevent the troublesome assiduousness of the buzzing belligerent, who so often plants the seeds of death in the nostrils of one of the most useful and inoffensive of the four-footed friends of the farmer.—*New England Farmer's Almanac.*

### HORN SHAVINGS.

Horn chips and shavings can be procured in considerable quantities wherever the manufacture of combs is extensively carried on. They are admirably prepared for the purposes of manure, either for land under tillage or as a top dressing for grass grounds, and when judiciously applied in either case, they have seldom if ever failed to make a rich manure. As a manure for potatoes and corn they are found valuable; when applied to either at the time of hilling, covering them with the soil, the good effects are immediately perceptible. The application of fifty bushels to the acre at the time of seeding a field of rye, in the autumn, would much improve the crop, and much more improve the land, if to be laid down to grass. It has been thought, that laying in a dry sandy soil, under grass, in a dry season, was injurious; it is probable, under such circumstances, the crop was not benefitted, but if there was enough grass to cover the shavings from the scorching sun, the succeeding crop would be materially increased by the application. But a situation in which there is no doubt of their efficacy, is, strong moist land under grass, the improvement of the crop from the first is very visible, and it continues for years. It is a warm, stimulating, permanent manure, and were it within reach of the generality of farmers, more might be said to encourage them to use it. Let any one who has the opportunity make the trial of it, and he will hardly fail to discover its value. The usual price is about ten cents per bushel.—*Notes to Davy's Agric. Chem.*

### TURNIPS.

In Kent's Hints, page 128, is the following on turnips.—In crops they answer three great purposes; to clean the ground; support live stock, a vast deal; and prepare for other crops; particularly for barley and clover, or grass-seeds. The turnip crop is the Norfolkman's sheet anchor; and he spares it no pains. The stubble of wheat, barley, or oats, is preferred for bringing on turnips. They plough very shallow; so as to skim off the rough sur-

face only, some time before Christmas. In the following *March* it is well harrowed (their soil is a sandy loam) and then is cross ploughed to its full depth. In *May*, it is ploughed again, the same depth, and if dry weather and the soil stiff, immediately harrow after this ploughing. By the first of *June*, it ought to be perfectly clean. Now, 10 good cart loads of manure are laid on an acre, regularly spread, and ploughed in quite fresh, half the depth of the other ploughing.—It thus is left till about the 21st. of *June*; and then is well harrowed, to blend the soil and earth together.—It is then ploughed to its full depth, and harrowed, once only, the way it is ploughed. The seed is then immediately sown, on the fresh earth; \* not even waiting for the ploughing a second ridge. A quart of seed an acre is sown. The seed is harrowed in twice, the same way the ground was ploughed. The harrow is short tined, and the lighter the better.

The nicest part of the turnip husbandry now remains to be observed: It is hoeing; without which all the former labor is thrown away.—When the plants cover three inches in diameter, hoe them with a 10 inch hoe; and set them at 15 inches apart; without regard to the apparent health in the choice of those left. About 10 or at most 14 days after the first hoeing, the ground is hoed a second time, so as to stir the mould effectually between the plants, and to check weeds.—About 14 or 20 days after the 29th. September, the turnips are fit for consumption, and so to April, unless frost injures them.—Where the land is wet the whole are drawn, and fed in cribs. On light dry land, every other ridge is drawn.

He adds, 20 acres of a good crop of turnips fallen 15 or 16 bullocks, and support 10 followers or store cattle for 25 weeks; or of sheep, as 8 to 1 bullock. But the greatest advantage is in cleaning, meliorating and preparing the soil for other crops.

To save turnips in the field, they sink some beds in the ground where they grew, about two feet deep, of a considerable width, and lay 5 or 6 layers of turnips in them, one upon another, with a little fresh earth between two layers, and cover the top over with straw, to keep out the frost. Or pile them up in small stacks, with the greens outward, and a little clean straw between every two layers; and lastly cover or skreen them with wattles lined with straw.†

\* In Maryland, turnip seed is usually sown a full month later than this.

† At Wye, with intention to try a new mode, my turnips were sown in broad-east, thick. A plough having a narrow fin without its mould board, was run through the young plants, carefully, for leaving them on a narrow slip of earth. Handhoes followed, working across the rows, and cutting near a foot width of the plants quite up; the hoers stopping occasionally to thin the clusters of turnips left by the hoers. A double mould board plough afterwards run through the intervals, heaves up the earth on each side and leaves the plants on clean ridges. Advantages as this proved, I could not procure it to be repeated more than once more, a few years afterwards. Overseers are as fixed to old habits as the negroes under them; and I was much abroad on other business. I have indeed always found the negroes better disposed to execute my designs, than the overseers, who invariably are attentive and ingenious in taking short cuts for slurring over all work, to soon get rid of it and go a frolicking. I usually sowed near the end of July though I felt disposed to break through the practice; and sow a little later, for saving them before they were old in growth when they incline to be open and spogy, and therefore do not keep so well as younger turnips, close and in full vigor. In that country turnips are but little hoed and that slovely: and to thin the plants the country

#### KITCHEN GARDEN—AUGUST.

Several crops are to be sowed this month for winter and the next spring and early summer crops; as cabbages, cauliflowers, onions, carrots, spinach, and some principal crops planted for late autumn and winter supplies. In this month, digging vacant ground is required for sowing and planting several fall crops. All new planted articles must be watered, and diligent attention paid to the destruction of the weeds before they grow large, or come to seed.

Asparagus, which will be now all run to seed, must be kept clean from weeds, which is all the culture they will require till October or November, then to have their winter dressing.

Sow cauliflower seed about the latter end of the month, to stand the winter, in frames, hand-glasses and warm borders, for the early and general summer crop, next year; and for which remark the above time, for if the seed is sown earlier, they will button or run in winter; and if later, they will not attain due strength before that season. If the weather is dry, occasionally water them, and let them be shaded from the mid-day sun.

Earth up the former planted crops of celery, repeating it every week according as the plants advance in growth. Do it moderately on both sides the rows, but be careful not to clog up the hearts.

Cucumbers in frames, &c. may now be fully exposed by removing the glasses. Picklers, or these in the open ground, will now be in full perfection. Gather those for pickling while young two or three times a week. While the weather continues hot, daily water the plants.

In dry weather hoe various crops in rows, to kill weeds, loosening the earth about, and drawing some of the stems of the plants, to encourage their growth.

Sow cos, cabbage, and Silesia and brown Dutch lettuces, in the beginning and middle of the month; and towards the latter end for successional crops the same autumn, and for winter supply, and to stand the winter for early spring and summer use. Plant and thin lettuces of former sowings a foot distant.

Onions being now full bulbed, and come to their mature growth, should be pulled up in dry weather, and spread in the full sun to dry and harden, for a week or a fortnight, frequently turning them to ripen and harden equally for keeping. Then clear them from the gross part of the stalks and leaves, bottom fibres, any loose outer skins, earth &c. and then house them on a dry day.

Sow winter onions both of the common bulbing and Strasburg kind, for the main crops to stand the winter to draw young and green, some for use

people think would be destroying what they had done. They count the turnips by the number of plants, rather than by the quantity of the roots.

Turnips in rows, having 12 or 14-inch intervals. Every other row taken up and saved, would leave intervals 24 to 28 inches wide. Cover the remaining turnips with long dung: then in November, before the frost sets in, dip deep a double mould board plough, and heave the earth on the turnips, to stand the winter. Make the experiment. Such a plough is highly valuable on many occasions. It especially saves 2 or 3 bouts in clearing out, when ploughing maize. Of potatoes every other row taken up would leave 3 feet intervals between the rows of remaining potatoes. The haulm cut off and laid on these potatoes, may then be covered by the earth heaped on them by a stout double mould board plough; for keeping this half of the crop through the winter. It may be first tried in a few rows.

in that season, but principally for spring supply; and some of the common onions also to stand for early bulbing in summer. The common onion is mildest to eat, but more liable to be cut off by the frost than the Strasburg onion. This never bulbs and is of a stronger hot taste than the other, but so hardy as to stand the severest frost. The White Portugal Onion is the finest sort for fall sowing.

Potatoes may now be dug up for use in larger supplies than last month, but principally only as wanted, for they will not yet keep good long, from their not having attained their full growth.

Sow an autumn crop of Radishes, both of the common short top and salmon kind. Likewise turnip radish, both of the small white, and the red, for autumn, and the principal crop of black Spanish for winter; and hoe the last sown to six inches distance.

Sow the prickly-seeded, or triangular-leaved spinach, for the main winter crop, and for next spring that sort being the hardest to stand the winter.—Sow some in the beginning and some towards the latter end of the month, each in dry-lying rich ground exposed to the winter sun.

Hoe the last sowed turnips eight inches distant in the garden crop; but large sorts, in fields or extensive grounds, must be thinned ten or twelve inches or more.

Be particularly attentive to gather all seed that are ripe before they disseminate. Many sorts will now be in perfection; you must therefore cut or pull up the stalks, bearing the seed, and lay them in the sun to dry, &c. as directed in July.

#### MODE OF PRESERVING POTATOES.

The following process for preserving potatoes has been recommended by an English writer, which he states "will preserve all the nutritious parts of this valuable root for years."

"Let the potatoes be particularly well washed, then put into the cider mill and ground to a perfect pulp; put this pulp under a powerful press, (in hair cloths, as in cider making), and press it as dry as possible: then take it from the press, and put it upon the hop kiln, and carefully and well dry it; and then let it be packed in casks, or kept in any other manner, so that it be always preserved in a completely dry state."

#### KELP, OR CRUDE SODA.

[Concluded from last week.]

France was in the habit of depending principally upon foreign countries, for the supply of crude sodas, until the period of the revolution. In consequence of the wars lighted up by that event, she found herself cut off from the rest of Europe, and compelled either to abandon some of her most important manufactures, or to find within herself the means of supplying the raw materials. She was entirely destitute of many articles of daily, and indispensable use. Surrounded by enemies, she had not even the means of obtaining nitre for preparing gun powder for her armies. This state of things, and the great political excitement that existed at the time, resulted in prodigious and successful efforts, to supply herself from sources which had not before been thought of. The value of the physical sciences under these circumstances was perceived, nor is there perhaps a period in their history more honorable than this. No longer confining herself to the closet and laboratory, philosophy went forth, and relieved with her

treasures, the distresses of the state. In the enthusiasm of the moment, the usual motives of human action seemed suspended; especially among men of science, every thing like private interest seemed lost sight of, in a desire to promote the public good. Important discoveries in the arts, which, if practised in secret, must have yielded immense emolument, were freely promulgated for the good of the republic. In this honourable competition of the sciences, chemistry stood pre-eminent. The most eminent chemists in France, were formed into committees, by the committee of public safety; the results of their investigations will be found in the early volumes of the *Annales de Chimie*, forming the most valuable series of papers on chemistry, applied to the arts, that can perhaps be found in the history of the sciences.

Among the most important of these papers is the report of Messrs. Lelievre, Pelletier, d'Arcet, and Girard, on the best means of extracting soda from sea salt. This led to the extensive manufacture of artificial soda in France, which is at present not only principally employed in their own manufactories, but has become a considerable article of export. The process recommended by the committee, and which, with some modifications, is still practised, was invented by Messrs. Leblanc and Dize. The process is briefly this:—it consists in decomposing the muriate of soda, by sulphuric acid. The sulphate of soda, thus formed, is intimately united, in certain proportions, with charcoal and chalk pulverized. By the application of a suitable temperature, in a reverberatory furnace, a somewhat complicated series of chemical changes takes place. It has been supposed that sulphate of soda is decomposed, a part of the sulphur of the sulphuric acid, being consumed in the form of sulphuretted hydrogen, forms slight explosions, and exhibits the appearance of fire works, while the unconsumed sulphur remains in combination with a portion of soda and lime, forming hydro-sulphurets, sulphates, and sulphites. In the meanwhile, the carbonic acid of the lime, and that formed by the combustion of the charcoal, unite with the soda, and form the carbonate of soda. This part of the process requires considerable tact in its management, as the value of the article depends upon the completeness of the decomposition of the sulphate of soda, and the quantity of carbonate of soda that is formed. The process lasts about seven hours, and the residuum, thus obtained, resembles in its appearance, fine barilla.

A considerable quantity of the artificial barilla, has been imported into the United States. In consequence, however, of the badness of the article in some instances, but especially from the quantity of sulphur that even the best contain, it is entirely fallen into disrepute. So little is it esteemed in this market, that the soap makers, who are the principal consumers, as several of them have declared to me, would not accept the article as a present, though they are sensible that it contains a large proportion of alkali. They find the ley, obtained by the lixiviation of the artificial barilla, contains so much sulphur, that when boiled and mixed with the other materials for making soap, the quantity of sulphuretted hydrogen disengaged, is so great, as to render the works almost untenable, while the soap becomes of a dirty blue colour, and is rendered unsaleable.

Knowing that this substance is generally employed in the soap manufactories of Marseilles, and

that these inconveniences are not complained of there, I was induced to inquire into the cause of this, in order to ascertain whether the evil complained of, by our manufacturers, might not be remedied. My attention was naturally first directed to the difference of the two manufactories; the following are the principal points of difference. In France, soap is generally made from soda and olive oil; it is coloured, and that most sought after is called *bleu pale*. In this country, we generally use the animal oils, and in all but the very fine soaps, our manufacturers are in the habit of using a considerable proportion of rosin; the most saleable of this kind of soap is of a bright yellow colour. In France, the soap is marbled, by adding to it, while in a mass, a solution of green vitriol, sulphate of iron. Now it appears from the statement of M. Laurens, who is practically acquainted with the subject, that in order to impart to the soap the precise tint, so much sought after, the *bleu pale*, the presence of the sulphuretted hydrogen, or rather of the alkaline hydro-sulphuret, (for both of the alkalis are found to answer the purpose,) is indispensable. In this process, the sulphuretted hydrogen, when united with the iron and oil, imparts a greenish blue colour, which does not combine with the soap, but is dispersed through it, during ebullition, in small masses, so as to produce the marbled appearance. M. Laurens remarks, that the more scientific manufacturers at Marseilles, are in the habit of adding sulphuretted hydrogen, after treating the soap with the green vitriol, should it not be found to possess the proper colour. This seems to afford a ready and natural solution of the fact, that artificial barilla is used with advantage in the soap manufactories of France, while in this country it is so objectionable. I have had recourse to a number of experiments with different substances, for the purpose of devising a cheap method of getting rid of the sulphur, combined with artificial soda, so inconvenient to our soap makers, but without arriving at any very satisfactory results. Some advantage may be obtained if the ley be introduced into open vats, into which the clippings of tin plate, or iron have been thrown, and left standing exposed to the air for several days, and occasionally agitated.

Economy of materials is the basis of successful manufacturing, and, as the intrinsic value of the crude sodas depends entirely upon the quantity of pure alkali they contain, the manufacturer should be able to form a correct judgment in this respect. For this, however, our dealers and manufacturers have a very inadequate standard—they depend almost exclusively on the senses, and the history of the article. The appearance, taste, and weight are their chief guides; after a long experience, and having paid dearly for that experience, no doubt they can form some general idea of the value of the article; but after all, their judgment, thus formed, must be loose. They generally break a piece of the barilla, and apply the tongue to the fracture; if the soda be in a caustic state, even though in small quantity, it will excite a much stronger sensation of taste than when it exists in larger quantity, in the form of a carbonate. Nor is the history of the article more to be relied on, as there are several different qualities brought from the same market. Indeed, I have known some instances in which the most experienced soap manufacturers, and even large manufacturing chemists, have been most egregiously deceiv-

ed, by judging of the article in this loose way. I lately assayed a sample of artificial barilla, that was sold at eighty dollars per ton, the price of the best in which there was scarcely an appreciable quantity of soda, while a sample of Alicant barilla, yielded fifty eight per cent. of pure soda.

☞ In the article on Kelp, in our last, the reader is desired to make the following correction: In the article *Fuci nodosus*, for *air blubbers*, should be *air bladders*. After *Fuci loricus*, ending in these words, "this yields well in excellent kelp." Next should follow,

*Fuci filum*. This is the long round kind, sometimes called *cajut*. It consists of a simple frond from twenty to thirty feet long, without branches. It affords considerable quantities of kelp.

#### FIRE BLIGHT.

This disorder is extending itself in this vicinity, to such a degree as to threaten the destruction of all our pear trees, unless some mode shall be discovered to arrest its progress. We are satisfied that the true cause of the disease has not yet been discovered. Dr Fiske, Dr Greene, and others, of our best horticulturists, have made the most minute examination, and have been unable to discover any trace of the work of an insect. Instances have come under our own observation, where the disorder commenced in spots upon the bark, which became discolored and dead, while it was apparently sound and healthy both above and below. In one instance, these spots were found to extend down the body of the tree to the root, while most of the branches remained green and apparently healthy. Cutting off the dying branches has sometimes appeared to check the disorder, but at other times no such effect has been visible, so that it still remains a matter of doubt whether it is of any use. Still, as it cannot be injurious, and as the appearance of the tree is improved by the removal, it is safest and best to continue the practice. Quince trees are also extensively affected by the same disorder. We hope the attention of our scientific men may be turned to the subject till the cause shall be determined beyond a doubt.—*Worcester Spy*.

#### ARKANSAS.

This territory has been the scenes of meetings, where the hostility of individuals has been urged to the destruction of life and private quarrels have been quenched in blood. A late fight between Wharton Rector and Robert Cluttenden, Secretary of the government, terminated in the death of the latter, who last fall, had killed Henry W. Conway, delegate in Congress. A rencontre occurred between Andrew Scott, late Judge of the Superior Court, who in 1824, killed Major Selden, one of his associates, and Gen. Hogan, a member of the General Assembly, when the latter was stabbed and died on the spot. The state of society where blood is shed so freely, must be deplorable. *Egis*.

#### CROPS.

The crops of grain in this region have generally been gathered in good order.

The quantity of hay cut and cured this season has perhaps never been exceeded in any former year.

The growth of Indian corn has also been very vigorous, and no doubt will yield an abundant crop.—*Hunterdon (N. J.) Gazette*.

#### FLORIDA.

In Florida alone there are more than 7,000,000 of acres suitable for the cultivation of coffee, and 8,000,000 for the growth of the sugar cane.

From Deane's New England Farmer.

### HEMP.

This plant is tap-rooted, and therefore does best in a deep and free soil. It is luxuriant, and quick in its growth, and therefore requires a rich, and well prepared soil. The soils which have been found to suit it best, are a rich gravelly loam, or a rich black mould, which is dry and deep. It is an error to think that it needs a wet soil, for it bears drought almost equally with any plant that we cultivate.

Mr. Elliot found by experiment, that it answered very well on a drained swamp. He tells of a man in the Jerseys, who raised as much hemp, yearly, on half an acre of such land, as brought him fifty pounds, York money. It is not uncommon for one acre to yield half a ton, which will sell for twenty pounds in cash, at the lowest. I am told by one who is much acquainted with it, that it is more easily broken and swingled than flax; and that, oftentimes, the brake will do all that is necessary in cleaning it.

To prepare land for a crop of hemp, the land should be ploughed to a good depth in the fall of the year preceding. If it be green-sward land, it should be ploughed as early as August or September, that the sward may be perfectly rotten. And if it were ploughed in ridges it would be the better, and fit for sowing the earlier. And by cross ploughing and harrowing in the spring, it should be made extremely fine and mellow. A little dung should be applied, if the land be not in the best heart; and the fall is the best time to apply it. But if composts are used, they should be laid on just before sowing.

The time of sowing the seed is as early in the spring as the soil can be got into good order, as it is a plant that is not easily injured by frost; but the middle of May will not be too late.

The seed for sowing should be of the last year's growth, as older seed is not wont to come up at all. I once sowed seed which was brought from England. It looked as well as any I ever saw—but not one in ten thousand ever sprouted. The quantity of seed for an acre, in the broad-cast way, is three bushels; but half that quantity, in the drill method, will be enough. If the land be poor, a smaller quantity of seed will serve. The ground should be watched after sowing, that birds do not take away the seeds.

The drill method is on some accounts preferable to the other. For though in the first crop it will fall short, it exhausts the land less; and therefore, in a long run, it may be more profitable. But in this way it produces more seed, and this method is certainly advantageous on account of the more convenient pulling of the hemp. If sown on narrow ridges, or beds, and the trenches shoveled out after sowing and harrowing, I suspect the broad-cast way would have the preference.—But of this I have had no experience.

As the correspondent parts of generation are on different plants, they are of two distinct sexes, male and female, and require different treatment. I will venture to assert, (contrary to M. Mercandier) that the male is the plant which bears the flowers, and the female that which bears the fruit, or seed.

That which bears the flowers, will be fit for pulling about the end of July. Its ripeness is known by its growing yellow at the top, and white at the root, by the falling of the flowers, and the

withering of the leaves. If care be taken in pulling, not to hurt those plants which are left, they will thrive the better after it, as they will have more room, and as the earth will be stirred about their roots. And the drill method is favorable to this work, as the pullers need not tread among the thickest of the hemp. Sowing beds has the same advantage.

After pulling, it must be put into the water without delay, to steep. Ponds and still waters are best. It will not take more than four or five days to water it enough. But it must be watched, lest it should be overdone. After watering, it must be spread and dried in the sun.

The fruitful kind does not ripen till about five or six weeks later. Its ripeness is known by the seed's turning brown. After it is well dried, and the seed taken off by a kind of coarse comb—it must be watered. It will take almost three times as much watering as the first kind. The one kind is more fit to be manufactured into thread and cloth, the other more fit for rigging of ships, and ropes. But the latest kind may be made pliable and fine, if labor enough be bestowed upon it.—Instead of steeping, spreading hemp in the dew will answer, as I have found by experience; and this method is practised in England.

The dressing of hemp may be performed in the same manner as that of flax, if it be not uncommonly large and long. A person who is well acquainted with the culture and manufacture of hemp, assured me, that when his neighbor raised it on a drained swamp, he had it twelve feet long; and that he might manage it easily in dressing, he cut it in the middle. It was then as long as ordinary hemp, and as strong for every purpose.

If some of the stalks of hemp should be too large and stubborn for the brake, they may be cut by themselves to be peeled by hand. The doing of it may be an amusement for children and invalids.

But to facilitate the dressing of hemp, mills should be erected for doing it. Or the machinery may be an appendage to some other mill. Two brakes should be moved together, a coarser and a finer, placed head to head, that the handfuls may be easily shifted from one to the other. It is light work for two boys to tend them. But the breaking of large hemp by hand, is severe labor for the strongest men.

If no convenient stream be at hand, a mill may be constructed to be worked by a horse.

It was formerly the custom to beat hemp abundantly with mallets, or with pestles in large mortars, or in fulling mills, to make it soft and fit for spinning. But Mr. Mercandier has shewn how it may be more easily done, by steeping it in warm water, or in lie, and washing it.

The great profit on a crop of hemp, and its being an article that will readily command cash, should recommend the culture of it to all our farmers. Besides the hemp itself, of the value of twenty pounds per acre, after it is dressed, the seed of an acre must be allowed to be of considerable value. Persons need not fear their crops will lie upon their hands, when they consider the vast sums of money which are yearly sent to other countries for this article, almost enough to deprive the country of a medium, and how naturally the demand for it will increase as it becomes more plenty. There is no reason to doubt of success in raising hemp, if the soil be suitable, and well prepared—for it is liable to no distemper—cattle will

not destroy it, unless it be with their feet, and it is an antidote to all sorts of devouring insects. Neither is the plant difficult as to climate. Though the hottest climates do not suit it, temperate and cool ones do—and it has been found, by the small trials that have been made, to thrive well in the various parts of New England. The most northern parts are very suitable for the growing of hemp. The southern are equally so.

A new method of rotting hemp was communicated by M. Bralle, and published in a foreign Journal, and is in substance as follows: To twenty-five gallons of water boiling hot, add twelve ounces of green soap—and when the soap is dissolved, twenty-two pounds of hemp are to be immersed, so as to be entirely covered with the liquor, the vessel closed, the fire put out, and the hemp left to macerate for two hours. Several steepings may be made in succession, care being taken to add soap, each time, to replace what has been absorbed, and to heat the water to the former temperature. The same water may be employed for fifteen days continually.

When the bundles of hemp are taken out, they are covered with straw, that they may cool gradually, without losing their humidity. Next day they are to be spread on a floor, the hands shifted, and a heavy roller passed over them—after which the hemp separates easily from the reed by beating. The hemp thus separated, is spread on the grass, and turned, and after five days removed to the ware house. In steeping the hemp, the bundles should be kept in a vertical position, as the operation is found to succeed better so than when they are horizontal.

The advantages of this method are, First, The superior speed of the process to that in common use; Second, Its being practicable at all seasons; Third, Its not being injurious to health, or producing any bad smell; Fourth, A saving of expense, when a proper apparatus is used; Fifth, A superior quality of the hemp so prepared, and less waste, so that nearly a fourth more hemp is obtained from the same raw materials; Sixth, The extending the culture of hemp to all situations, which can now be carried on only in the vicinity of running water.

A very good apparatus, for the process, is formed by a boiler, with covers for steeping vessels.

A process similar to the above described, would probably, save the trouble and expense of water-rotting flax. Lie made of wood ashes, would perhaps, answer the purpose of water impregnated with soap.

The Farmer's Assistant states that in the bog meadows in Orange county, N. Y. the hemp is cut close to the ground with an instrument made for the purpose. That when dried it is gathered in bundles, bound with straw and stacked in the field till about Christmas. It is then spread on the snow, and when the snow dissolves in March, it is generally found sufficiently rotted.

For further directions relative to the culture of hemp, see a letter from Hon. Justin Ely, published in the Mass. Agri. Repository, Vol. iii. p. 105.

A considerable advance has taken place in the price of the Liverpool and Manchester railway shares in the last week; they have been sold at a premium of £40 10s. a share, and none can now be had at that price.

The article of *white chocolate*, is among the novelties offered for sale in Paris.

## THE SEASON.

Our agricultural information from Nova Scotia, is exceedingly gratifying. The weather has been, as in some districts in this Province, unusually moist;—the rivers have been high; but the vegetation has been luxuriant. The wheat crop is, at present, exceedingly promising; but the abundance of the harvest, depends altogether on the future state of the weather. If the season be dry the labours of the husbandman will be amply repaid; but if it continue wet, the promising crop will be ruined by rust, and the farmers' swelling hopes blasted.—The Wellington Dyke, in Cornwallis, contains no fewer than five or six hundred acres of wheat in one body, and presents to the eye of the traveller, when viewed in connection with the surrounding country, a scene of grandeur and variety, not surpassed by any in the Colonies.

Indian corn also promises well.—The hay has also been unusually early and abundant.—One gentleman, at Kentville, several weeks ago, planted a field with potatoes, after having reaped from it an excellent crop of hay.—At Wilnot and Aylesford, where, from the peculiarly sandy nature of the soil, all sorts of crops are generally late, the prospect is unusually cheering.

Fruit trees, however, of almost every description, have suffered severely from the early cold rains in the Spring, and, such of them as have escaped the inclemency of that season, have been attacked by the insect foe, which, by piercing the tender stone of the plum and peach, has destroyed its organization, and the subsequent development of fruit.—The extent of its ravages, we are sorry to state, has been particularly evident, in the highly cultivated and beautiful garden of the Hon. Charles Prescott, of Cornwallis, where the Apricot and Nectarine have heretofore been brought to maturity in an open exposure, but, this season, almost entirely ruined by insects.

On the whole, however, we have every reason to believe, that horticultural improvement is following, in Nova Scotia, rapidly, the late advances in Agricultural pursuits.—On viewing the present state of the Province in these respects, and contrasting it with its condition fifty years ago, the imagination of every inhabitant, whether *native* or *emigrant*, must be delighted in anticipating what may yet be expected, from an industrious cultivation of the soil. By manly resolution the early settlers have been able to surmount the difficulties and privations, necessarily connected with their first location, and which are known only to those who have encountered them. Under the operation of their axes and ploughshares, the wilderness has literally been made to "blossom as the rose."

Let the praiseworthy example of our sister Province be imitated by us,—the toil of a few years would be richly rewarded,—to our inhabitants we would say, "Go and do likewise."—*St. John (N. B.) Courier.*

## CROPS IN WORCESTER AND MIDDLESEX.

During an excursion, a few days since, thro' the heart of the Commonwealth, to the neighbourhood of the Wachusett, we could not help remarking the healthy and vigorous appearance of the products of the earth. It is allowed on all hands that hay was never more abundant, but badly cured—Indian corn looks remarkably fine and luxuriant, and nothing is wanting but the hot sun of August to bring forth an uncommon crop;

small grain is not so good; rye is light, and the damp atmosphere has filled it, in many places, with ergot; barley and oats will be an average crop. The Middlesex hop growers mean this year to make up in quantity for any deficiency in quality; the arid knolls of Lancaster, Littleton and Harvard, present armies of hop poles, well covered with the vine; the brewers may expect an abundant supply. On the whole, the face of nature wears a most cheering aspect, and calls for the united praises of every intelligent being to adore the goodness of that overruling Providence, which so abundantly crowns the labors of the husbandman with success, and munificently supplies the wants of all.—*Newburyport Herald.*

## GROWTH AND MANUFACTURE OF SILK.

The Editor of the Western Review is enthusiastic in his predictions of the rapid increase of this article of our home manufacture. He says,

"The impulse is excited. Enquiry is afloat.—Instead of Gros de Naples and Florence silks, and Canton and Nankin Crape, we should be glad to live to see our ladies clad in Cincinnati lustrings, in Kentucky levantines, and Mississippi, Indiana and Louisiana Persian silks. Our fair might then, with something more of palliation, contemplate themselves in the mirror, or in the transparent fountains, in the splendor of a vesture wrought and colored by their own industry. Brilliance, beauty, and industry, would enable them to bind their victims by a three-fold cord, not to be broken."

## TOBACCO.

Gardeners in this vicinity use the powder or dust of tobacco to save the young and tender plants from being injured by insects. While the dew is on the ground the tobacco is thrown over the beds where the plants are just coming up; by this means their garden products are often saved from total destruction. Many plants are so completely eaten off on their first breaking through the surface, that the sower is often deceived, supposing the seed never vegetated. With farmers no crop is subject to greater injury than that of turnips. We see not why this tobacco dust will not have the same effect to save them; perhaps the price may be an objection; it now commands one dollar per bushel, but formerly could be obtained of the tobaccoists for twelve and a half cents.

*N. Y. Farmer.*

## GREEN CROPS AS A MANURE.

The expediency and profit of any particular method to improve and enrich a soil depend on circumstances. We should suppose this season to be a very favorable one for ploughing in green crops. Old and worn out lands, that usually produce but little grass, are now richly covered. Let this be ploughed in, and it will abundantly reward the farmer another season, when it will be more wanted.—*It.*

*Metheglin.*—Take a hundred pounds of honey for a barrel of pure water, or in that proportion, and boil them an hour. When the liquor is cool, barrel it; adding some ginger, cloves, and mace; though it will answer tolerably well without these. Some yeast must be put in the cask to ferment it. Let it have a little vent while fermenting; but close the vent as soon as most of the fermentation is over. It will improve by being bottled, after five or six months.

## PRESERVATION OF GRAPES.

In a cask or barrel, having its crevices well closed, to prevent access of the external air, place a layer of bran, which has been well dried in an oven; upon this place a layer of bunches of grapes, well cleaned, and gathered in the afternoon of a dry day, before they are perfectly ripe; proceed then with alternate layers of bran and grapes till the barrel is full, taking care that the grapes do not touch each other, and to let the last layer be of bran; then close the barrel so that the air may not be able to penetrate. Grapes thus packed will keep for a twelvemonth. To restore their freshness, cut the end of each bunch, and put that of white grapes into white wine, and that of black grapes into red wine, as flowers are put into water to keep them fresh.

*Observations.* It is customary in France to pack grapes, for the London markets, in *saw-dust*. If the precaution of drying the saw-dust by a gentle heat, before use, be had recourse to, this expedient may answer very well; but if this is not done, and if the wood has been cut fresh, the turpentine, and other odours of the wood, cannot fail to injure the fruit. Oak saw-dust will answer best.

## COCKROACHES.

A respectable professional gentleman informed us yesterday that he has recently discovered that the spirits of turpentine is an effectual remedy against the depredations of Cockroaches. He recommended to put a little of it upon the shelves or sides of your book cases, bureaus, armoire or other furniture, in which they take shelter, which may readily be done with a feather, and these troublesome insects will soon quit, not only the furniture but the room. The remedy is simple and easily obtained by every person who wishes it. It is not unpleasant to the smell—soon evaporates, and does no injury to furniture or clothing. This is a valuable discovery, if it proves, in all cases, as effectual as our informant assured us it did in his house.—*Louisiana Ad.*

*Method of cleaning Silks, Woollens, and Cottons, without damage to their texture and colour.*

Grate raw potatoes to a fine pulp in clean water, and pass the liquid matter, through a coarse sieve, into another vessel of water; let the mixture stand still till the fine white particles of the potatoes are precipitated; then pour the mucilaginous liquor from the fecula, and preserve the liquor for use. The article to be cleaned should then be laid upon a linen cloth on a table, and having provided a clean sponge, dip it into the potato liquor and apply it to the article to be cleaned, till the dirt is perfectly separated; then wash it in clean water several times. Two middle sized potatoes will be sufficient for a pint of water.

*Observations.* The coarse pulp, which does not pass through the sieve, is of great use in cleaning worsted curtains, tapestry, carpets, and other coarse goods. The mucilaginous liquor will clean all sorts of silk, cotton, or woollen goods, without hurting or spoiling the colour; it may be also used in cleaning oil paintings, or furniture that is soiled. Dirtied painted wainscots may be cleaned by wetting a sponge in the liquor; then dipping it in a little fine clean sand, and afterwards rubbing the wainscot with it.

From the American Farmer.

### PLUMS.

I have thought that some remarks, additional to those which I made in your paper of last week, on this fine fruit, might have the effect of inducing those gentlemen practically acquainted with the subject, to give the public the details of their successful practice. My information is, for the most part, theoretical, though founded, in some degree, on observation. If, therefore, not entirely useless, it is much inferior to what they can communicate.

The mode pursued by your correspondent (H.B.) of burying the fruit that is punctured and falls cannot be so efficacious as paving; for, in many instances, the inhumation, so far from being fatal, would only assist the insect's natural propensity to hide itself in the ground.

The plum tree is said to flourish in almost any soil where other fruit trees will grow. I have hardly ever seen a young and uninjured tree of that sort, whether in town or in the country, that was not healthy looking and vigorous, although its fruit might never come to perfection. There is nothing in our climate or soil, therefore, to prevent its thriving; and all that remains for us, is to devise some means of protecting its fruit.

If I were making a collection of apricot, plum, and nectarine trees, whether in the country or in town, I should plant them near the house, for greater security; and if possible, in the yard, that I might have a brick pavement under and around them. I should also place them much nearer together than trees stand in such an orchard; that is, ten or twelve feet, or even in some cases, six or eight feet; and, although I should endeavor to prevent them from growing very large, I would permit them to form tall stems. In such an arrangement, there would be several advantages. You might have a greater number and variety of trees in a smaller space—there would not be required so much paving—they would be more easily superintended, and would shelter each other from the excessive heat of the sun. And the fruit would not be so exposed to being pilfered.

Another method which I have begun to carry into effect, is to cultivate these sorts of fruit on trellises; or, as they are usually called, *espaliers*, standing in the open field or garden, where they can be watched, and facing to the south. It is not of much importance however, how they front, for the open trellis-work admits the air and light to penetrate and pass in every direction, and the sun shines upon it from all its aspects. In this particular, the simple espalier is preferable to the *wall*, which in our climate, is generally too hot and close. These espaliers may be arranged in rows of any length, one behind the other, twenty or twenty-five feet apart; and the interval may be devoted to the raising of various vegetables. If any of your correspondents should desire it, I will hereafter give you the details of construction accompanied by a drawing. The espalier need not be confined to the fruits specified above; but will no doubt answer very well, in some places, for the peach, the pear, and even the fig. For the vine they are commonly used, and are the best way of cultivating grapes for the table.

The principal advantages of this mode are these: that it occupies less room—that you may pave along under the trees at less expense—that, as they are never suffered to grow higher than

five or six feet, or seven or eight at the utmost, every part of them can be easily reached, to pluck off the fruit, to cut away dead and broken branches, to remove and destroy any insects that may fix upon them, and that they may be covered in the late frosts and cold nights of the spring. Trees of the kind of which we are now speaking, do not require protection in the winter; and hardly any fruit that does, is worth cultivating on a large scale. There is much danger to be apprehended even to the hardiest plants, from late frosts in the spring, when they are in blossom, or their fruit is tender, or their buds are just expanding; and a person who has not witnessed it, would be surprised to see how slight a protection will effectually secure them. A mat, thrown loosely over the top of the trellis, and hanging to the ground; or even leafed branches set up against the tree, will generally suffice. If you have water at a proper elevation, it is also very easy to irrigate trees or vines planted in this way.

For the culture and training of fruit trees on trellises, ample directions are given by Forsyth and McMalon, each of whose treatises every man should possess who wishes to have good fruit.

In selecting a site for an espalier orchard, a situation would be the best, (I think) in which the trees should be exposed to the sun only until about three o'clock in the afternoon; for I am persuaded that many of the disasters that occur to our trees, are occasioned by the intensity of our summer suns. This protection might be afforded by planting the trellis within the afternoon shade of a wood or a line of buildings; and, in some degree also, by giving it a proper front.

If these observations should be useful to any person who is anxious to be informed, I shall be much gratified.

AN AMATEUR.

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, AUGUST 8, 1828.

### ALMANACK FOR 1829.

The public are informed that the *New England Farmers' Almanack for the year of our Lord 1829*, by THOMAS GREEN FESSENDEN, Editor of the *New England Farmer*, is in press, and will speedily be published. The favourable reception and extensive circulation of this Calendar for the current year have induced the Author and Proprietor to commence the requisite preparation for an enlarged and improved impression, calculated for the year 1829. Communications of useful and interesting articles for this popular and widely circulating Diary, are respectfully solicited and will be gratefully acknowledged. They may be sent by private conveyance, or post paid, directed to the Editor of the *New England Farmer*, or Bowles & Dearborn, Washington street, Boston.

### POULTRY.

The following *easy and economical* method of rearing poultry has been communicated to the London Society for the Encouragement of Arts, &c. by Mrs D'Oyley, of Sion-hill, near Northallerton, who received the Society's silver medal for the same. Where poultry are reared expressly for the market, this method is certainly deserving of attention.

Mrs D'Oyley keeps a large stock of poultry, which are regularly fed every morning upon steamed potatoes, chopped small, and at noon upon

barley. In the poultry-yard is a small building, like a pigeon-house, in which the hens lay, with a frame with nets to slide in before each hole: the building is kept dry, light, and well ventilated; and once a week the floor is strewed with fresh ashes. When she wishes to procure chickens, she sets many hens together, confining each to her respective nest, by drawing the sliding net before the hole; and they are daily let out for air, exercise, and food.

As soon as the chickens are hatched they are taken away, and the hens have a second lot of eggs allowed them to sit again, by which means they produce as numerous a brood as before.—Mrs D. puts the chickens in long wicker cages, placed against a hot wall at the back of the kitchen fire, and within them has *artificial mothers*, under which the chickens run. These mothers are made of boards, about ten inches wide and fifteen inches long, supported by two legs in the front, four inches in height, and by a board at the back two inches high. The roof and back are lined with lamb-skins, dressed with the wool upon them, and the roof is thickly perforated with holes; they have no bottom, but have a flannel curtain in front and at the ends for the chickens to run under; which they apparently do by instinct. The cage is kept dry and clean, either with sand or with moss, and is of a proper size for fifty or sixty newly hatched chickens.

When a week old, they are carried together with their artificial mother to a grass-plot, in fine weather; and the mother is kept warm by placing a long narrow tin vessel at the back, filled with hot water, which will retain its heat for three or four hours at a time; and, towards evening, they are removed back again to the hot wall. When *three weeks* old, they are put into a small room appropriated to that purpose, which is fitted up with frames similar to the artificial mother, placed round the floor, and with perches conveniently arranged for them to roost upon.

When Mrs D'Oyley first attempted to rear poultry in this way she lost several, owing to the roof of the mother not being sufficiently ventilated; and experienced many losses from improper food, until she thought of getting coarse barley-meal, and steaming it until it became soft; with which, and with minced potatoes, they are fed alternately, and are frequently excited to eat by pellets of dough that are thrown to them.

Upon this food the young chickens are stated to grow surprisingly, and soon become fit for the table or market; and Mrs D. conceives that her method might be pursued near populous towns with immense profit. A young person, it is stated, of twelve or fourteen years old, might bring up some thousands in a season; for hens may be set four times in the year, and be made to rear two broods at each setting. The proper heat of the wall is 80 degrees of Fahrenheit's thermometer; and the troughs for the food are placed without side the cages, from which to the artificial mother, a small quantity should be littered, in order to point to the trough.

*Agricultural Memoranda.*—In Saxony, the shepherds have no fixed wages, but are allowed a profit on the produce of the flocks. From the adoption of this arrangement, the sheep owners derive great advantage, as the shepherds have no inducement to deceive them; but on the contrary are interested in taking care of the flock. How far

This practice is feasible in our country, it would be rash to assert; it is, however, worthy of investigation and perhaps of trial.

The juice of carrots, added to cream, in winter, will give the butter made therefrom, the flavor and appearance of that made in summer. [Feeding the cows with carrots is better].

A table spoonful of unslacked lime, given to horses, regularly with their water or food, for three or four days, (night and morning) will completely expel the bots.

Water, in which potatoes have been boiled, will protect cabbages, turnips, and vines, from the ravages of flies and bugs.

It is a safe maxim, that grain should never be sown but when the ground is laid down to grass, or ploughed from it.

It is remarked by Sir John Sinclair, that neither wheat or rye straw should be given to mules, as it disagrees with them, and will render them unfit for labor.

To insure a good supply of manure for the ensuing year, profit of every favorable opportunity to draw bog and swamp earth into the barn yard.

**INOCULATION OF FRUIT TREES.**

The best season for inoculating or budding fruit trees extends from the middle of July to the end of August, and includes all those days when the bark can be separated from the tree without injury to the buds. The praises often bestowed on this operation as a means of changing the kinds and introducing new varieties of fruits into the orchard, are often too general to be correct.—Grafting has been found much preferable on the pear, apple, and all stocks which will bear the application of the saw and knife. The scion once set, and any man can insert a graft with success, it grows rapidly and vigorously: requires no other care than pruning the shoots which might drink too deeply of the juices perhaps once during the season,—and having passed the first year rises into a fair and healthy top, firm enough to resist the pelting of the storm and the tossing of winds. The bud demands constant care, to loosen the bandages, to thin and lop away the branches above its insertion, and after much pains bestowed is liable to numerous accidents,—a careless finger may touch it too rudely—an insect may gnaw away its head,—a blast of wind may separate its connection, and if it escape all these perils, it will be less firm than the graft. For the peach, plum and other trees from which gum exudes on being wounded, and for bushes and plants too slender to admit of the insertion of grafts, budding may be applied with advantage, and indeed is the only method which can be used to obtain the desired varieties of fruits. The Rose, well deserving the rank assigned to it in poetry, as the empress of flowers, having in its almost countless varieties a whole republic of queens, may easily be changed by this process, so that the same bush may be covered with blossoms of all possible tints and every form of beauty, and a single garden pot exhibit all the colors of the rainbow, and all the combination of leaves which wide shrubberies can exhibit. The wild briars which spring spontaneously by the way sides form hardy and vigorous stocks for the insertion of the more delicate of the cultivated species of roses, and the experiments for ornamenting their stems with chaplets of fair blossoms may furnish the reader with amusement if it lead to no more useful result.—*Nat. Trans.*

**Plums, Peaches, &c. how kept fresh through the year.**—Beat well up together equal quantities of honey and spring water; pour the mixture into an earthen vessel; put in the fruits all freshly gathered, and cover them quite close. When any of the fruit is taken out, wash it in cold water, and it is fit for immediate use.

The fumes of brimstone are useful in removing spots or stains in linen, &c.: thus, if a red rose be held in the fumes of a brimstone match, the colour will soon begin to change, and, at length, the flower will become white. By the same process, fruit stains or iron moulds may be removed from linen or cotton cloths, if the spots be previously moistened with water.

Negotiations have been once more commenced between His Majesty's Ministers and the Government of the United States, for reopening the commerce between the British West India Islands and the ports of the Union. *Montreal Courant.*

The editor of the Milledgeville Recorder states, "that the district of country round Milledgeville, including a territory of forty miles square, is indebted to the banks to the amount of two millions of dollars."

**Farmer Wanted.**

An intelligent, capable man is wanted to take charge of a Farm a few miles from the city. He must be able to produce undoubted references, as to his knowledge of the business, habits of industry, &c. With one having the requisite qualifications an arrangement might be made for taking the farm on shares.

**FOR SALE.**

An excellent Mare with her Colt, by the celebrated Horse Bell-founder. Also, a Bull, two years old, by Denton—perfectly kind and good tempered. Likewise, one full blood Merino Ram, one Ewe, and one Lamb. Apply at the office of the N. E. Farmer. 3t aug. 8

**DISTRICT OF MASSACHUSETTS, to wit, District Clerk's Office.**

Be it remembered, That on the eighteenth day of July, A. D. 1823, in the fifty-third year of the Independence of the United States of America, J. B. Russell, of the said district, has deposited in this office the title of a book, the right whereof he claims as proprietor, in the words following, to wit:

"The New American Gardener; containing practical Directions on the Culture of Fruits and Vegetables; including Landscape and Ornamental Gardening, Grape Vines, Silk, Strawberries, &c. &c. By Thomas G. Fessenden, Editor of the New England Farmer.

"God Almighty first planted a Garden; and indeed it is the purest of human pleasures: it is the greatest refreshment to the spirits of man; without which buildings and palaces are but gross handy-works.—Bacon's Essays."

In conformity to the act of Congress of the United States, entitled, "An Act for the encouragement of learning, by securing the copies of maps, charts, and books, to the authors and proprietors of such copies during the times therein mentioned;" and also to an act, entitled, "An Act supplementary to an act, entitled, An Act for the encouragement of learning, by securing the copies of maps, charts, and books, to the authors and proprietors of such copies during the times therein mentioned; and extending the benefits thereof to the arts of designing, engraving, and etching historical and other prints. JNO. W. DAVIS, Clerk of the District of Massachusetts.

**Seeds for Fall Sowing.**

For sale at the New England Farmer Seed Store, a fresh supply of various Grass Seeds—also a great variety of vegetable seeds for fall sowing, viz. White Portugal Onion, Strasborg do. Silver skin do. Prickly Spinach and Dutch Cole for early greens—various kinds of lettuce, carrot, cucumber, cabbages, &c.—black Spanish or winter radish, &c. all warranted fresh.

**Farm Wanted.**

Wanted to purchase, or hire, on a long lease, from 150 to 300 acres of the best land, located within thirty miles of Boston—for which a fair price will be given. Address "P. D." Boston, through the post-office. 6t Aug. 1

**Wanted.**

A young man is wanted, to attend to the sales of a Milk Establishment, who can produce the most undoubted recommendations—none other need apply. Liberal wages will be given. Apply at the New England Farmer Seed Store, No. 52 North Market-street.

**Barefoot and Serab.**

These two valuable animals, which have been sent to this country by Admiral Sir Isaac Coffin, will, for the present season, stand at Brighton.—They are young, and have been highly celebrated in England. The pedigree of Barefoot, a chestnut horse, is as follows.

**FOALED 1820.**

Barefoot, by Trump, dam Rosamond by Buzzard, out of Rosoberry, sister to Huley and Tartar, by Phenomenon, out of Miss West by Matcham—Regulus—Crab—Chadders—Bastid.

In 1822, when at Pontefract, sweepstakes of 20 gs. each, for two years olds—11 subs.—Barefoot beating Harpooer.

In 1823, York Springs St. Ledger, of 25 gs. each, 6 subs.—Barefoot beating four others.—A, Pontefract sweepstakes of 30 guineas each ten feet, 10 subscribers. Barefoot beating Palatine.

In 1823, the Doncaster great St. Ledgers, of 25 gs. each, 30 subscribers. Barefoot beating 11 others.

In 1823, at New Market. Barefoot won a handicap plate value £50, beating Tressahan and five others.

In 1824, at Ascot Heath, Barefoot walked over for the Swinlas stakes, of 25 sovereigns each 3 subs.

In 1825, at Lancaster, the gold cup, value 10 gs. added to a sweepstakes of 10 sovereigns, 17 subs. of all ages. Barefoot beating Lottery and two others.

In 1826, at Manchester, Handicap stakes of 30 sovereigns each, 10 ft. with 20 sovereigns added—6 subscribers—Barefoot beating two others. At Lancaster, the gold cup, value 100 gs. added to a sweepstakes of 10 sovereigns each, 9 subs.—Barefoot beating two others.

**SERAB.** (a beautiful bay Horse.) FOALED IN 1821. Got by Phantom out of Jesse, by Totteridge—her dam Cracker by H. Ghlyter, out of Nuteracker, by Matsum.

In 1824, won the New Market stakes, 50 gs. each, 21 subs.—Serab beating four others.

In 1826, at the New Market Crane meeting, the stakes, 100 sov'ns. 7 subs. Serab beating two others. The same year, Spring meeting, Serab won Handicap sweepstakes, 160 sov'ns. 6 subs. beating three others.

In 1826, Serab won Kings Plate, 100 gs. beating 30 others. In 1827, Stocton Serab won the gold cup. j.13

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.		
ASHES, pot, first sort,	ton.	52 50	57 50
Pearl, first sort,	"		100 00
BEANS, white,	bushel.	1 00	1 50
BEEF, mess. new,	barrel.	10 50	11 40
Cargo, No. 1, new,	"	8 50	3 75
Cargo, No. 2, new,	"	7 25	7 50
BUTTER, inspected No. 1, new,	pound.	12	14
CHEESE, new milk,	"	8	10
Skimmed milk,	"	5	3
FLOUR, Baltimore, Howard-strect.	barrel.	5 50	5 62
Genesee,	"	4 62	5 00
Rye, best,	"		2 37
GRAIN, Corn,	bushel.		53,
Rye,	"		50
Barley,	"	60	70
Oats,	"	32	40
HOG'S LARD, first sort, new,	pound.		9
LIME,	cart.	1 00	1 50
PLASTER PARIS retails at	ton.	2 50	2 75
PORK, new, clear,	barrel.	13 00	13 00
Navy, mess. new,	"	15 00	14 00
Cargo, No. 1, new,	"	13 00	13 50
SEEDS, Herd's Grass,	bushel.	2 00	2 25
Orchard Grass,	"		4 00
Fowl Meadow,	"		4 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		5 00
Red Top	"		1 00
Lorain,	pound.		50
White Honeysuckle Clover,	"		50
Red Clover, (northern)	"	11	12
French Sugar Beet,	"		1 59
Mangel Wurtzel,	"		1 59
WOOL, Merino, full blood, washed,	"	56	60
Merino, full blood, unwashed,	"	25	30
Merino, three fourths washed,	"	36	40
Merino, half & quarter washed,	"	33	35
Native, washed,	"	25	28
Pulled, Lamb's, first sort,	"	45	50
Pulled, Lamb's, second sort,	"	25	30
Pulled, for spinning, first sort,	"	57	40
<b>PROVISION MARKET.</b>			
BEEF, best pieces,	pound.	16	12
PORK, fresh, best pieces,	"		10
whole hogs,	"		6
VEAL,	"	6	10
MUTTON,	"		5
POULTRY,	"	scarce	
BUTTER, keg and tub,	"	12	14
Lump, best,	"	13	22
EGGS,	dozen.	12	14
MEAL, Rye, retail,	bushel.		70
Indian, retail,	"		65
POTATOS, new	"		40
CIDER, [according to quality,]	barrel.	2 00	2 50

## MISCELLANIES.

## THE SWEET BRIER.—By BRAINERD.

Our sweet autumnal western-scented wind  
 Robs of its odors none so sweet a flower,  
 In all the blooming waste it left behind,  
 As that the sweet brier yields it; and the shower  
 Wets not a rose that buds in beauty's bower  
 One half so lovely—yet it grows along  
 The poor girl's path-way—by the poor man's door.  
 Such are the simple folks it dwells among;  
 And humble as the bud, so humble be the song.

I love it, for it takes its untouch'd stand  
 Not in the vase that sculptors decorate—  
 Its sweetness all is of my native land,  
 And e'en its fragrant leaf has not its mate  
 Among the perfumes which the rich and great  
 Buy from the odors of the spicy East.  
 You love *your* flowers and plants—and will you hate  
 The little four leav'd rose that I love best,  
 That freshest will awake, and sweetest go to rest?

## LINES

From the Saco Palladium.

*Give me a snug little farm, with sufficient learning to understand  
 my bible—a little wife that can milk the cow, and rock the cradle—that can sleep at night, and work all day—that can discourse music on the cheerful spinning wheel, and hang your Greek and Latin. The present times are too unnatural and luxurious.*

Our ancestors liv'd on bread and broth,  
 And woo'd their healthy wives in home-spun cloth;  
 Our mothers nurtur'd to the nodding reel,  
 Gave all their daughters lessons on the wheel.  
 Though spinning did not much reduce the waist,  
 It made the food much sweeter to the taste;  
 They plied with honest zeal the mop and broom,  
 And drove the shuttle thro' the noisy loom.  
 They never once complain'd as we do now,  
 We have no girl to cook, or milk the cow.  
 Each mother taught her red cheek'd son and daughter  
 To bake, and brew, and draw a pail of water.  
 No damsel shunn'd the wash-tub, broom, or pail,  
 To keep unsullied a long grown finger nail.  
 They sought no gaudy dress, no wasp-like form,  
 But ate to live, and work'd to keep them warm.  
 No idle youth, no tight-lac'd mincing fair,  
 Became a living corpse for want of air.  
 No filgets, faintings, fits, or frightful blues—  
 No painful corns from wearing Chinese shoes.

*March of intellect.*—A gentleman on visiting the school of Mr. Wood, in Edinburgh, had a book put into his hand for the purpose of examining a class. The word "inheritance" occurring in the verse, the querist interrogated the youngster as follows:

*Ques.*—What is inheritance?

*Ans.*—Patrimony.

*Ques.*—What is patrimony?

*Ans.*—Something left by a father.

*Ques.*—What would you call it if left by a mother?

*Ans.*—Matrimony.

*The Dutchman's shower.*—Our steady rain has been interrupted by two or three days of good weather, and pleasantly cool. We have found a good description of the previous month, in the Dutchman's weather journal, "had a dunder shower for tree weeks, and then it set in for a settled rain."

Messrs. F. & J. Andrews of Laneaster, propose to publish an Edition of Mrs. Rowlandson's Narrative of her captivity and sufferings among the Indians, by whom that town was destroyed in 1676.

## RATTLESNAKES.

The present season has discovered an unusual number of these venomous reptiles; several persons have been bitten, and some lives lost. The opinion of naturalists and others as to the manner in which this snake inflicts the wound, or rather when inflicted, ejects the poison into it, does not appear to be settled. Some suppose that the poison is thrown into the wound from a bag seated at the root of its tongue, and located there by nature for its reception. Others believe that the poison is contained in the upper jaw, and when the bite is inflicted it is injected through a small orifice in the tooth into the wound.

The latter hypothesis we believe is most correct. The upper jaw of the rattlesnake is provided on each side with one, two and three fangs, similar in size and appearance to the claw of a cat's foot. They are situated in the jaw, with their points inward. When the snake prepares to bite, he coils himself up with his head drawn back, he maintains his ground with resolute firmness, but with his rattle, warns you of his presence.—The lower jaw performs no part in the operation of biting—it is done entirely by the spring of the animal.

A few days since a gentleman of this town caught a rattlesnake, and with a forked stick fastened him to the ground, while with a knife he extracted the fangs, after which the snake bit a person with his masticators, without injury resulting from it. We examined two of the fangs of this snake, and the cylinder in them was distinctly visible to the naked eye, and in order to be more certain we inserted a horse hair with ease through it, their cavity passing through the tooth from its root, and coming out close by the point. It has been repeatedly said, and correctly too, that there is no part, however minute, of the animal creation, which nature has not adapted to some useful purpose. What then are those cavities in the fangs used for, which are so entirely different from the ordinary operations of nature? They are clearly intended for the transmission of the poison to the wound inflicted.—*Miner's Journal.*

*Gigantic hemp.*—There is now growing on the property of Stephen Girard, in Passyunk township, Philadelphia county, a stalk of hemp, (amongst others) *nine feet four inches high*, and has not yet attained its ultimate height. The stalk is *four inches and a half in circumference*, just above the surface of the ground.

*Cure for the fever and ague.*—Take a gill of very strong coffee, mixed with an equal quantity of lime juice—the dose to be taken just before the fit of ague is expected. Dr. Ponqueville's "Travels in the Morea," contains the following: I have often seen intermitting fevers subdued entirely by a mixture of coffee and lemon juice, which is the general remedy for them, all over the country. The proportions are three quarters of an ounce of coffee, ground very fine—two ounces of lemon juice, and three of water. The mixture to be drank warm, and fasting.—*Charleston Mer.*

*Lowell.*—Above 125,000 yards of cotton cloth, and about 3000 yards of cassinere, are manufactured weekly, in Lowell.

It is stated, that Mrs Hemans, so long distinguished as the first poetess of the age, is about to make Edinburgh her place of residence.

## SEXUALITY OF PLANTS.

This remarkable structure of plants exemplifies the same indispensable process in the vegetable as in the animal kingdom. One of the most singular plants which exhibits this structure in a very striking manner, is the *Valisneria spiralis*, a species which is common to Europe as well as to this country. It is an aquatic, growing on the margin of rivers, and bearing its fertile or female flowers on a very long spiral foot-stalk, so that whatever depth the tide may cause in the waters it always floats; the male flower, on the contrary, is attached to the stem, and is submersed until it is ready to blow, when it detaches itself from the stem under water, rises to the top, and carries its pollen to the female plant.

The same remarkable mode of fructification exists in a plant peculiar to this country. This is also an aquatic, very small, and much resembling a species of moss. The whole plant is immersed in fresh water streams. The female flower is attached to a spiral stem so slender as scarcely to exceed the finest hair in diameter; the male is borne on the stem under water, and migrates at its maturity to the surface, sheds its pollen, which floats around the female plant until the office of fructification is performed, when it withers and dies. It is the *Udora canadensis* of Nuttall, and may be found in the months of July and August in most of the tributary streams of our rivers.—*N. Y. Farmer.*

## RASPBERRY WINE.

Take equal quantities of fruit and water, bruise and let them stand two days, then strain it, and to every gallon put four pounds of coarse sugar. when dissolved, put the liquor in a barrel, and when fine, which will be generally in three months, bottle it, and in each bottle put a large spoonful of brandy.—*Id.*

## COFFEE.

It was owing in some measure to a distinguished French botanist, that we are so abundantly furnished with the coffee berry. Two plants were, under his care, taken to the West Indies, from the botanic gardens at Paris, but on the voyage the supply of water became nearly exhausted; this person was so anxious to preserve the plants that he deprived himself of his allowance in order to water the coffee-plants. From these two, all the coffee grown in the West Indies has sprung.—Formerly, coffee could only be got at a great expense from Mocha in Arabia.

## Turnip Seed, &amp;c.

Just received at the New England Farmer Seed Store, No. 52 North Market Street, Boston, an extensive assortment of Turnip Seeds, some of which are the growth of the present season—the finest sorts either for family use or stock. The most improved sorts for the former are the White Stone, White Dutch, Yellow Stone, Yellow Malta. The *Yellow Stone* is one of uncommon excellence and keeps well. Of the sorts for field culture, the White Norfolk, White Globe, and *Yellow Aberdeen* or *Bullock* are preferable. The *Yellow Aberdeen* is most approved among the farmers of England and Scotland, as it grows to a large size, is very sweet and nutritious, and keeps till June. Also, *Yellow Ruta Baga*, or Russian Turnip, of the best description. The above seeds were saved in Europe expressly for us, and the utmost dependence may be placed upon their genuine quality. A variety of Long and Turnip Radishes, suitable for growing the three ensuing months. *Priekly* or *Fall Spinach*, Long *Priekly* and *Early Cluster* Cucumber; also the genuine *Girkin* Cucumber, or West India pickling one of the finest pickles.

Likewise 200 lbs. fresh common white flat English Turnip Seed, a part of it the growth of 1826:—to dealers and purchasers by the quantity, it will be put at a low rate.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (over the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

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No. 4.

## AGRICULTURE.

### TARRING FRUIT TREES.

MR. FESSENDEN,—Our town has for several years been infested with the Canker Worm; the orchards, in some sections, having been completely ruined by them. Every expedient has been resorted to for the preservation of the trees, but none have been successful except tarring; and this, when properly applied and attended to, has proved entirely efficacious.—I have about 250 apple-trees, from twenty to thirty years old, and the last season I made use of between one and two barrels of tar, and a man would, after becoming a little more used to the business, apply a sufficient quantity to every tree in less than two hours, including the time taken in heating the tar, which should be rather more than blood warm. This, to be sure, is attended with some expense, but after all it is trifling, when compared with the loss of your fruit; or even the desolate appearance of your orchards, and the annoyance of the creeping millions, when the trees will no longer afford them sustenance, covering your fences and buildings, and like the flies of Egypt, "corrupting the whole land."

The method adopted by me is as follows:—I took the common sheathing paper and cut it into strips about four or six inches in width; these strips I dipped into tar which had boiled long enough to be pretty stiff when cold, and as soon as they could be conveniently handled, placed them round the trees, by tacking them with pump nails where necessary, and at a proper distance from the ground for the easy application of the future dressings. After having prepared the trees as above, you may rest perfectly easy until there is a frost sufficient to chill the surface of the ground. I know not what particular agency the frost has in the business, but such I believe is the fact, that none of the insects move from their fragile habitations, until they are awakened to a sense of their situation by a slight touch of the icy finger of Winter. But after a frost, as above mentioned, a single night must not be suffered to pass, until your trees have been secured by a dressing of tar on the paper, and where the paper does not adhere to the unevenness of the tree, grass may be put in to fill up the space, and a little tar upon it will stop any from going through it. The tarring must be continued every afternoon, (the later the better, as the insects do not move much till about sunset,) until sometime in the following May, unless the ground should be entirely closed with frost, or covered with snow.

Particular care should be taken in this respect; for the insects will continue to go up all winter, whenever the top of the ground is sufficiently thawed to admit of it. Nothing need be feared from the miller, or other winged insect, this being the male—the females having no wings to assist them in their ascent, the tar will be sure to arrest them, if properly and daily applied.

The trees do not suffer by the above process, the tar being confined to the paper, which may be taken off the 1st of June, leaving the bark perfectly bright and free from stain.

In this way orchards have been preserved from

the Canker Worm in the midst of their ravages, affording here and there a green spot for the eye to rest upon, when all around wore the appearance of worse than wintry desolation; in other instances, orchards have been reclaimed, after having been for several years stripped of their foliage and laid entirely waste; but in the latter case, much more time and care is required than if taken on their first appearance. W.

Lynn, Aug. 5, 1828.

### EMPLOYMENT OF TIME.

MR. FESSENDEN,—Your repeated favors induce repeated demands upon your goodness. I should like to add to your hints, inserted in your last upon the improvement of the winter evenings of farmers. If farmers benefit themselves by weekly, social meetings, they may confer a still greater benefit upon their sons and their daughters. If a subject upon agriculture or domestic economy, say the raising, use, and preservation of fruit—the management of a garden, or some particular vegetable, of a dairy, of poultry, or of fuel, should be prepared at one meeting for consideration at the next, it would naturally, and almost necessarily, become the topic of conversation at the table and fireside; both before and after the regular discussion. Conversation upon a particular and important subject would create a desire for reading, and this desire would lead to the possession of books, and periodical and weekly journals, which treated upon it. The natural consequence would be, that conversation and social intercourse, the channels of almost all the information and habits, both good and bad, which exist in the world would be purified and elevated. Topics of conversation would be immediately changed. Substantial improvements upon farms, domestic economy and convenience, the principles of science which ought to direct, in the construction and uses of farming utensils, the laws of heat, upon which the economy and success of the management of fuel depend; and consequently natural philosophy, chemistry, general science upon matter, intellects and morals, would, in conversation, take the place of a fashionable dress, or novels, the shape of a leghorn, the color, form or position of a bow most fashionable upon headdresses, and what is still lower, of petty scandal. And consequently good would be done and evil prevented.

FRANKLIN.

### NURSERIES AND GARDENS ON LONG ISLAND.

If Mr. Fessenden thinks the following memorandum, made on a late tour to the city of New York, worth the space they will occupy in a corner of the New England Farmer, he will oblige a subscriber by inserting them. I conceive it a just tribute to the Long Island nurserymen; though we shall soon show them something of the kind worth seeing in the vicinity of Boston.

Yours, &c.

VIATOR.

Newton, Aug. 12, 1828.

At Flushing we visited the Linnæan Botanic Garden, the establishment of WILLIAM PRINCE, Esq. This is probably the most extensive collection of exotic and indigenous productions in the

state of N.Y. and covers an extent, (buildings, &c. included,) of about 30 acres. Much taste and regularity is discoverable in the arrangement, and the intelligent proprietor has spared neither pains or expense in collecting from every quarter of the globe every tree, fruit, and plant, which might subserve for the use of man, or for ornament. At the time I was there, his collection of roses were in bloom; these cover the extent of an acre, and consist of more than 600 different kinds.

Opposite to Mr. Prince's is the establishment of Mr. MILLS. This consists of 8 acres, closely filled, and contains an extensive collection of fruit trees and ornamental productions.

In the immediate vicinity of these nurseries is the establishment of Messrs. BLOONGOOD & Co. of deservedly high reputation. Here, too, may be seen a very extensive collection of fine fruit and ornamental trees, shrubs, &c.

At Brooklyn we called at the celebrated Horticultural Garden of Mr. ANDRE PARMENTIER. This is a recent establishment begun in 1825. It contains 20 acres, and is surrounded by a wall of masonry, after the manner which we are told is practised on the old continent; a part only of this is, as yet, brought into a state of cultivation; it already contains, however, a valuable collection of fruit and ornamental trees, green-house plants, &c. and especially of grape vines which he has increased by extensive importations. This garden, so far as completed, has been laid out by the very intelligent proprietor in the most modern style and with great taste; for in the branch of ornamental and picturesque gardening, Mr. Parmentier, it is believed, greatly excels. On an eminence, in a corner of the garden, he has constructed a small, cheap edifice denominated a "Rustic," from the top of which you have a commanding view of the surrounding country.

### VINES.

Extract of a letter to the Editor of the New England Farmer, dated Bridgeport, Conn. August 5, 1828.

I had it in contemplation to give you a statement of some vines, of different varieties, which were planted in the fall of 1826, but have thought better to omit a more full account until I have given them a fair trial. To give you some idea, however, of their vigorous growth, I will mention the length to which some of the shoots of the present season have attained; I measured them on Saturday, 3d of August, and found the longest branch of the early white grape to be 15 feet, shortest 10 feet—6 branches in all, average 12 feet each, making the whole length of all to be 72 feet.

White Chasselas,	4	branches,	average length of each	10	feet.
Musk do.	5	do.	do.	do.	13 do.
Black Hamburg,	5	do.	do.	do.	12 do.
Tokay,	3	do.	do.	do.	13 do.
Munier,	5	do.	do.	do.	10 do.
Chasselas of Four-tainbleau,	6	do.	do.	do.	9 do.
Golden Chasselas,	4	do.	do.	do.	9 do.
Black Sweetwater,	4	do.	do.	do.	8 do.
Isabella,	15	branches,	two largest 17 feet each, shortest 9 feet,		
			average length of each 13 feet,—making whole length of all		195 feet.

The abovementioned vines are all in fruit, containing from two to fourteen bunches each, and the Isabella, fifty bunches. It will be observed

that this is the second season of growth since I received them; the fruit all looks well, and I think promises good success.

I have seen it recommended to graft some fine varieties of the grape on our native stock of vigorous growth, but have never seen an account of its ever having been tried.

I inserted a couple of grafts of the Isabella grape the last spring, which succeeded very well; the longest having already attained the length of 9 feet, and the shortest, 5; they now grow to the length of a foot, or little more, a week. J. B.

Our correspondent will accept our thanks for his statement; as the culture of grapes as a fruit for the table is now exciting much attention in New England, articles on this subject are perused with much pleasure. The Messrs WINSHIPS, of Brighton, had on the first year's growth of wood, of an Isabella vine, one hundred and twenty bunches. This year on the first and second years' growth there are three hundred and sixty-four bunches; two horizontal and one upright branch, each extending twelve feet from the trunk.

FOR THE NEW ENGLAND FARMER.

#### THE MASSACHUSETTS PROFESSORSHIP OF NATURAL HISTORY, AND THE BOTANICAL GARDEN AT CAMBRIDGE.

The Visitors of this Professorship, and public garden, feel it to be their duty to lay before the public, its actual situation, and its imperious wants. While its critical circumstances impose this obligation on the persons intrusted with its care, and management, they are sensible, that it is their duty to lay before the public, the history of their administration of its funds, in order that those who have contributed to it, and those who may be solicited to afford their aid to prevent its decline, and possibly ruin, may be enabled to judge how far the trust committed to the Board of Visitors has been faithfully executed. The subscription was commenced in 1801, and completed in the spring of 1804. There was a general and we may say an universal feeling in this state, that the natural history of the United States had been much to our disgrace, entirely neglected. There were, at the time when this subscription was opened, but two persons in New England, who could give a scientific description of any tree, shrub or plant, in this portion of our country. The other branches of natural history, Zoology, Entomology and Mineralogy, were in a state still more miserable. Yet at that moment, the remotest parts of Germany and Sweden were familiar with our plants, and when our early botanists began their studies, they were obliged to resort to the works of those distant authors written in a foreign or a dead language, in order to know with any accuracy the plants which sprung up under their feet. It was not, however, a sense of national inferiority alone which stimulated the exertions of the founders of the Botanic Garden at Cambridge. A personal experience of the embarrassments, which attended both useful and ornamental horticulture in the very limited state of knowledge which then existed, had its share in producing the exertion. Our fruits and ornamental plants were known by such an endless variety of names, that no man could feel the least security, when he ordered a tree or a plant, that he should not receive one, which he had before possessed in great abundance.

These motives led to the attempt to found a botanical garden. That it was so successful in the then existing circumstances of the town of Boston, and of the state is as surprising as it is honorable to the contributors. Boston did not at that time contain a population exceeding 35,000 souls. Yet a subscription was readily made of 35,000 dollars. The subscribers, instead of seeking an act of incorporation, or of granting the funds raised, directly to the College, chose to vest the visitorial power, and the entire management of the funds in the Trustees of the Massachusetts Society for Promoting Agriculture, with whom they associated the President of the American Academy of Arts and Sciences, and the President of the Massachusetts Medical Society for the time being. The motives, which led to this arrangement will be readily perceived. The duties of the Corporation of Harvard College were very great, and principally devoted to the care and discipline of the University. They might be, and in all probability would be, men, not conversant with Horticulture. The great object of the establishment, being the promotion of knowledge in native and foreign plants, useful in agriculture, horticulture and medicine, as well as the encouragement of the sciences of botany and entomology, it was natural and highly expedient, that the care of the Institution should be committed to persons among whose duties were the promotion of agriculture, horticulture, and the knowledge of the materia medica.

The funds raised by subscription were about 35,000 dollars. To this sum was added a grant of a township of eastern lands, which from various untoward circumstances has not been available to the Institution in any degree. The Board of Visitors will now proceed to state the manner in which they have disposed of these funds. There was no competent knowledge, existing in this country, as to what were the wants of a Botanic Garden, or as to the mode of putting one in operation. The Board of Visitors themselves decided that it was expedient to send the first Professor to Europe to acquire this knowledge. This voyage cost the Institution 9,000 dollars, and the Library selected by the Professor 1100 dollars more.— This, it will be at once perceived, made a serious encroachment on their funds.

The land on which the garden is placed, including the gardener's house, cost 1800 dollars, and a better location could not have been made within a reasonable distance from the College. The fences cost 1000 dollars. The Green Houses, equal if not superior to any in the state, cost 25,000 dollars, and the Professor's house 4,000 dollars.— The whole of the foregoing sums, to wit.

For the voyage of the Professor	-	\$9,000
“ Books	- - - -	1,100
“ Land	- - - -	1,800
“ Fences	- - - -	1,000
“ Green Houses	- - - -	2,500
“ Professor's House	- - - -	4,000

\$19,400

The laying out and planting the grounds including drains, banks, fish pond and walks, were cheaply executed for

6,000

\$25,400

There was some accumulation of income during the erection of the buildings and laying out the grounds, so that when the accounts were closed,

there remained property on interest to the amount of 13,000 dollars, besides a note of seven thousand dollars taken for a township of land granted by the Legislature, which owing to the misfortunes of the promiser became of no value, and the Board of visitors were glad to receive back the contract for the land, and to cancel the notes.

The fund thus diminished produced only 800 dollars per annum, while the Board of visitors were obliged by law, and by every sentiment of honor and justice to pay to Professor Peck his moderate salary of 1200 dollars. No man, it is presumed, will complain, that the Board of visitors declined to withhold its support from the first naturalist of New England, because in their service by the act of God he became unable to perform his duties. This obligation reduced the funds still lower. The Garden would long since have followed the fate of the Charleston Public Garden, and the New York Garden, founded by Dr Hosack, and purchased by the state, at the price of 35,000 dollars. It would have, like them, been converted into a wilderness, had not the Visitors applied for, and obtained the aid of the Legislature—of a very enlightened Legislature, who, not mistaking false maxims of economy for true ones, saw in the destruction of a great public work, great public loss, deeming that the riches and prosperity of a state are as much promoted, to say nothing of its reputation, by wise and generous establishments for the promotion of knowledge, as by any financial measures. The amount received from the Legislature could not in any one year exceed by the resolve itself 600 dollars, and frequently fell short of 500. Even this small sum has not been received during the last three years owing to the state of the Treasury. The Botanic Garden founded by private munificence, and one of the most honorable Institutions of the State must fall, unless a small portion of the public spirit exhibited by our predecessors still remains to be called forth in its support. Of this the Visitors can entertain no doubts; doubts, which would be a reproach to our present state of society—to a much more extended, and a much wealthier population. It is now more than 25 years since the last appeal was made on this account to public munificence. Many persons have accumulated fortunes since that time, and others, who then subscribed have increased their means of doing good.

It only remains now to state the wants of the Institution, and the means proposed of relieving them. The fences require an entire renewal.— They have lasted 20 years, which is all that can be expected from wooden materials. They can be replaced for 1000 dollars. The Garden stands in great need of a stove or hot house for tropical plants. The present house is a green house only, and when it is made sufficiently warm for tropical plants, the plants of cooler countries suffer. This, too, prevents our raising so many plants for sale, as we could wish to do, for the true policy of the establishment is to make it eventually support itself. At present it produces about 400 dollars a year, and on the proposed plan it is confidently hoped it will yield a thousand.

The next and a very pressing want is an adequate support, and at least something approaching to a suitable reward to the Curator. No Botanic Garden in the whole world can be found without one man of science at its head. In the impoverished state of our finances, we could offer to Mr NUTTALL only 500 dollars a year. But he had en-

couragement to hope for a better state of things; to him, that promised time, though patiently expected for seven years, has not yet arrived. Mr. NUTTALL has been for many years under the eye of the Board of Visitors. To the nation he was before well known. His conduct and his acquirements have appeared to the Board of Visitors, all that they could wish or expect from a man, who has devoted his best days to illustrate the natural history of these States. He has traversed all the most unhealthy climates of the United States, and from them all collected additions to our catalogue of plants. As a writer on subjects of natural history, Mr. NUTTALL takes a high rank. All his works exhibit a clearness, and a thoroughness of knowledge accompanied with simplicity, which render them highly valuable in the infant state of this science in our country. His last work, intended as an Introduction to Botany, for the use of students, is one of the best in our language.—Can there be a wish to restrict the compensation of this deserving and unassuming man to a miserable pittance of 500 dollars a year? We cannot expect that our Institution will flourish under so parsimonious a system. Some additional labours will be required in the Garden to make it what we wish it should be, an honor to Massachusetts; one of its sources of praise from foreigners, and of pride to ourselves.

For these various objects we ask only a subscription amounting to half what our fathers did for it, and for us. From 17 to 20,000 dollars will place the Garden in a state, which will require no further public aid. The Board of Visitors may take some share of praise for having made the Garden what it is, without calling for further subscriptions. The Garden at Cambridge would be deemed a respectable one in Europe. It is not much inferior to that at Edinburgh, or Leyden, and it is superior to an ancient one at Rouen, and many in Italy. In this address to the public we shall not be able to enter into details, but we shall publish in a separate sheet, the past and present state of our collections.

Our proposed mode of placing this garden on a footing with the one at Liverpool, (which is the mark at which we would aim) is,

First, by soliciting subscriptions in aid of the permanent fund. These subscriptions are not expected to be great from each individual, though we hope that the opulent, though often pressed into the public service, may set an example of liberality.

In soliciting these subscriptions we shall appoint those as solicitors (who we believe feel the importance of this school for a neglected science) to aid our own efforts.

Our second proposition is suggested by the experience of the Garden at Liverpool. That fine establishment is supported chiefly by the publick taste. The love and admiration of the beauties of nature is taxed, and not taxed in vain. Annual subscriptions are made for the privilege of visiting the Garden, and we should hope that this resource will not be found unavailing here.

It is proposed to have two prices for annual subscriptions,—one of three dollars a year, for which the subscriber shall have a ticket to admit his own family gratis for the year in winter and summer; the second to be five dollars, for which the person subscribing shall receive a ticket of admission on the same terms as those above stated, and shall moreover be entitled to receive plants, or cut flowers for ornament to the amount of two dollars.

Subscribers to the amount of 50 dollars shall also have tickets of admission for life for their families only.

Subscribers to the amount of 100 dollars shall have tickets of admission, gratis, during life, and shall be entitled to receive plants to the amount of 3 dollars a year

Subscribers to the amount of 200 dollars and upwards, shall have tickets of admission, gratis, during life, and shall have a right to receive plants to the value of 9 dollars per annum.

The prices of plants shall be fixed by the Curator, and shall be placed as low to subscribers as they are sold for cash.

It is, however, distinctly to be understood, that there are many plants which from their rareness or high value cannot be sold, but the classes of plants which are ever sold, the subscribers shall have an equal right with other purchasers to receive.

It may be proper to observe, that there are many hardy plants fit for private gardens which are always for sale, and persons wishing to procure such plants are earnestly requested to give to the Public Garden the preference.

A taste for botany, and for flowers, as necessary as agreeable ornaments, is inseparable from a state of polished society. It would not be credited, if we were to state the amount paid for flowers in London, Paris, Liverpool, Amsterdam, and all the other great cities of Europe. Our country cannot form an exception. New York and Philadelphia now support great establishments for the cultivation of flowers. It is not to be believed that a similar taste will not prevail among our ladies. We have one advantage over our sister states. We have a public garden, honorable to the state, and to the city, whose inhabitants founded it, and while we gratify our own tastes, and give pleasure to those who visit us, by ornamenting our rooms with the choicest productions of nature, we may feel at the same time, that we are contributing to the advancement of an establishment which will confer honor on this portion of our country.

REPORT.

The Committee to whom was referred the subject of devising means of relieving the present necessities and of promoting the future extension of the Botanical Garden at Cambridge, and the Professorship of Natural History, there established, submit the foregoing address to the public, and plan to the consideration of the Board of Visitors.

JOHN LOWELL, *Chairman.*

At a meeting of the Board of Visitors of the Massachusetts Professorship of Natural History, held at the house of the Hon. RICHARD SULLIVAN, on the 10th day of August, 1828, the above report was accepted, and the subject was committed to JOHN LOWELL, Esq. Dr JAMES JACKSON, and JOHN C. GRAY, Esq. to adopt such measures as they may deem proper to carry the foregoing plan into execution.

Attest. B. GUILD, *Secretary.*

TREES.

Extract from an Address to an Agricultural Society in Maryland, by THOMAS LOW, Esq. President of said Society.

Permit me again to urge you to plant locusts, chestnuts, cherries, and other useful trees, along your fences. Mr. Say, a much approved author on political economy, says, "In all times, attention to trees is recommended most strongly by

the ablest men.—The historian of Cyrus, puts amongst the number of his titles to glory, his having planted all Asia Minor with trees.—Sully, who had so many valuable economic views, planted trees in almost every province of France. I have seen many of them, to which public veneration attached his name, and they reminded me of Addison's observation, whenever he saw a plantation of trees, when he exclaimed "a useful man has been here."

"Man has only to plant trees once, and nature does all the rest—they become an ornament and enrich the proprietor, and they also add to the salubrity of the air—for the leaves absorb carbonic acid gas, which, when too abundant, is destructive of health, whilst they give out oxygen, which is that part of air the most proper for respiration."

Mr. Say also observes, that trees cause rain, and also benefit the soil by sheltering it from drying winds. Mr. Say undoubtedly alludes only to the absorption of bad air, but trees may be planted to improve it. The Asiatics have learnt from experience, that trees are either prejudicial or beneficial to health, according to their different exhalations, and to confirm, tell a story of two physicians, who resided at a distance, and wished to ascertain each other's skill. The first chose a stout man, and told him to carry a letter to the other, and to sleep on the road every night, under a tamarind-tree—the purport of the letter was, that the bearer had a complaint, which baffled his skill—the man arrived sick, the physician, by his inquiries, learnt the cause of his disorder, and immediately ordered him to sleep every night under a banyan-tree, and to deliver this reply, "the bearer you will find recovered."—Wholesome trees, in large cities, would perhaps prevent the yellow fever.

SELF-SHARPENING PLOUGH.

An enterprising mechanic has been here during the past week, exhibiting an improved cast Iron Plough, for which a patent has been obtained.—The advantage of this kind of plough is, that the share or point, being separate pieces from the mould iron, which have their upper and under surfaces similar, may be turned whenever one side begins to wear away, so as to wear less fast, and keep constantly sharp. This plough is much used where it has become known, and is approved by farmers, who have examined it here. The making costs no more than that of the common kind.

*Saratoga paper.*

*Domestic silk.*—We were not less surprised than pleased (says the Little Falls paper) to find, in a late excursion to the south, that the manufacture of silk is carried on as near as Paine's Hollow, in the town of German Flats. Mr. Philip Swift has cultivated the mulberry tree, and reared silkworms for some years past. Sixty skeins of fine silk were made last season in his family; and he has now about 1500 or 2000 silk worms busily employed. Let others of our enterprising citizens enter on the business, and it may become as profitable here as in the noted town of Mansfield, Conn. During the war, the raw silk made by a single family in a year, at the latter place, is said to have sold for one thousand dollars.

The breadfruit-tree is about to be introduced into the gardens at Chiswick, by the London Horticultural Society.

Extracts from a "Journal of a Horticultural Tour through some parts of Flanders, Holland, and the North of France, by a Deputation of the Caledonian Horticultural Society."

#### STEAM IN HOT HOUSES.

"For increasing and keeping steady the temperature in several of his hot-houses, Mr. Andrews has of late employed steam, in aid of the ordinary flues conveying smoke and heated air. The steam is carried through the house by means of metal pipes, which are laid along the top of the brick flues. The pipes are of copper, on account of its expanding less than lead. They are of a square form, and are set on edge, so that any condensed vapor trickling to the bottom may occupy but little room, or present only a small surface. As in the common steam engine, the boiler is made to regulate itself by a simple contrivance: It is furnished with a float, which descending in proportion as the water is dissipated in steam, in due time raises a valve and admits a new supply of water.—The superfluous condensed vapor also returns to the boiler, there being no other provision for disposing of it. It is scarcely necessary to add, that by merely opening a valve, the house can at pleasure be steamed, i. e. filled with steam, than which nothing can be more conducive to the health and vigor of plants confined in a hot-house. We were assured that seven bushels of coal would go as far in keeping up the steam-heat, as ten bushels do in maintaining an equal temperature the other way. When the aid of steam is resorted to, the temperature is found to be more easily regulated, continuing equable for a considerable length of time. Mr. Andrews, Junior, mentioned, that the furnace being duly charged, and the boiler prepared, he could with confidence leave the hot-house for eight or even ten hours together, being satisfied that the temperature would continue to be maintained for that length of time."

#### MARKET FOR BUTCHERS' MEAT.

"The market for butchers' meat in Ghent is kept extremely neat and clean; no offensive streams of blood are to be seen, every thing of that sort being confined to the shambles. Each dealer in meat keeps a carpenter's plane, with which he daily shaves the surface of the table of his stall, so that a stranger would be apt to think that all the tables were new."

#### MANNER OF FORCING RASPBERRIES.

"Raspberries are forced at Haarlem. The bushes are planted on the north and south sides of a pit filled with tanner's bark, leaves or stable-litter. The shoots of last year were at this time laid down to a horizontal trellis [structure of wood or iron] where they had yielded fruit in the vernal months. All means of artificial heat were now (29th August) of course removed. The shoots of this year were allowed to spring upright; and these will, in their turn, be laid down to the trellis at the approach of winter, when the others will be cut away. The gardener told us that raspberry plants thus treated, yield large crops; and doubtless they are better adapted to this mode of forcing than vines."

#### ON RAISING NEW VARIETIES OF FRUIT.

"The experience of Mr. Van Mons, (a famous Dutch horticulturist) confirms what has been observed by British horticulturists,—that the fruit produced by a seedling tree in the first year of bearing, affords by no means a fair criterion of its future merit. If a pear or an apple possess prom-

ising qualities, a white and heavy pulp, with juice of rather pungent acidity, it may be expected in the second, third and subsequent years greatly to improve in size and flavor; particularly if the buds, leaves, bark and wood possess the characteristics of approved bearing trees. Mr. Van Mons added a remark which we do not recollect to have met with in horticultural writings:—That by sowing the seeds of new varieties of fruits, we may expect with much greater probability to obtain other new kinds of good quality, than by employing the seeds even of the best old established sorts. He likewise gave it as his opinion, that if the kernels of old varieties were to be sown, it would be better to employ those of other countries similar in climate."

*Translated from the French for the Plymouth Memorial.*

#### ON THE CULTURE OF ROSE BUSHES.

Roses are increased by seed, buds, layers or shoots, and by grafts on other rose bushes.

The rose from the seed comes slowly; it diversifies varieties.

The most usual method to multiply roses is by buds and layers. Grafting succeeds better than budding with the choicest roses.

Plant not rose bushes either during frosts or great heat.

Dry earth causes more fragrance, and higher and stronger colours.

Moist earth, larger roses, less colour, and slower and later growth.

The rose will not flourish in pots or boxes, on account of its numerous roots.

The blooming of yellow roses may be anticipated, by pulling off the buds and leaving but a few. The hundred leaved rose will not flourish in the shade.

The white double rose stifles the growth of those near it; particularly the yellow rose.

Pruning agrees generally with every species of rose, except the yellow and the musk rose.

If rose bushes are watered with a ley made from the ashes of burnt rose bushes the salts contained in it will wonderfully contribute to their growth.

#### SWAMPS.

I have read of a swamp, of which meadow could not be made; and, being a disagreeable object, large deep ditches were dug, and the earth thrown up into little islands, which were planted with willows, and formed beautiful clumps of trees, here and there; so that nothing was seen but these trees, and various peeps of water. The ditches answered for fish ponds.

Lombardy poplar is planted about habitations in America for ornament; but an Italian gentleman says, in Italy it is saved at mills, whilst green, into boards of  $\frac{3}{4}$ ,  $\frac{1}{2}$  to one inch thick, and into plank 2 to 3 inches thick; and is greatly applied to making packages for merchandize. Nails are not apt to draw in these packages, the boards whereof are thin, and the wood being tender is easily cut into thin boards with hand-saws. In 20 years their trunks, he adds, grow to be 2 feet diameter and 30 long. Boxes of it made strong for the use of vineyards last there 30 or 40 years, which induces the expectation that they may last long in fence-rails or logs. As fuel, he says it makes a much stronger fire than the willow. The weeping willow is a singular and valuable ornament. Of other willows and osiers, the

best adapted to making baskets, hurdles, tool handles, &c. no husbandman ought to be without a permanent stock in full growth. For the more general, extensive, and important purposes, the Larch (*Pinus Larix, Lin.*) must have the first attention of landed men. See Doctor Anderson's 3d volume of Essays on Husbandry, for a full and satisfactory account of it, and of the extensive propagation of it in Scotland, with its useful and durable qualities, and its very quick growth, so much wanted in the oak.

Mr. Young speaks of fish-ponds, and of four ponds, an acre each, one above another, on a stream, which turned a mill below the ponds. 19 An. 400.

#### GAME IN NEW SOUTH WALES.

The following account of the sporting, &c. at Bathurst, in New South Wales, is given by a recent traveller:—"Bream is caught in all the rivers, bites very fast, and is nearly as large as the salt-water fish of the same name, caught on the coast. The cod is the most remarkable fish at Bathurst, and is not unfrequently caught as heavy as fifty, sixty, and even ninety pounds; when caught in large quantities, they are generally dried, and may be seen in this state hanging up inside the roofs of the settlers' houses. Game is plentiful; ducks, snipes, widgeon, teal, abounding near the rivers. I saw eight black ducks brought down at one shot, weighing, as I guessed, four pounds each. These are delicious eating. Sometimes the settlers will throw up a breast-work of boughs, near some favourite rendezvous of the birds, close to the water, and when they have collected near the spot, the sportsman fires from behind his battery, and does dreadful mischief among them, forty ducks having been brought down in this manner at one fire. The plover and bronze-winged pigeon are very numerous, and easily shot; the latter, especially, is a beautiful creature, and twice the size of the domestic pigeon, looks well, and eats well at table; but the best sport at Bathurst is the quail; this is the partridge shooting of New South Wales generally; but the Bathurst settlers seem to enjoy it in perfection, having a much greater scope of clean open country."

#### IMPORTANT ARTICLES OF TRADE.

The demand for Rattlesnakes and Alligators, for the foreign market, is steady and the trade brisk. "It is a fact, (says the Savannah Georgian) tho' perhaps not generally known, that both Rattlesnakes and Alligators are regularly reported by the Liverpool papers, as imports with Cotton, Rice, and other staple articles." Who will say after this that the United States do not beat the world all hollow in the variety and value of their productions?

It must be owned, however, that the North, ingenious as they are in the manufacture of wooden nutmegs and pumpkin seeds, are obliged to yield the palm to the south in their articles of export: and our Southern neighbors have no reason to find fault with the tariff, while they monopolize the snake and alligator trade.—*Berkshire American.*

*Dye for cotton.*—Cotton at Smyrna is dyed with madder, in the following manner: The cotton is boiled in common olive oil, and then mild alkali—being cleaned it will then take the madder dye. This is the fine color we see in Smyrna cotton yarn. I have heard that the sum of five hundred pounds was given in England for this secret.

## DOMESTIC ECONOMY.

Some of the leading principles in *domestic economy* may be comprised in few words. For instance—

Ready money purchases the best market.

Keep a minute account of every outlay, however trifling.

Be not tempted to purchase any unnecessary article by its apparent cheapness. If your means will allow it, do not buy in very small quantities articles in constant family use, and which are not perishable.

## GUATEMALA.

The condition of this country, as described by Mr Dunn, is deplorable. The population is composed of European Spaniards, Creoles or Americans descended from Spaniards, Indians, negroes, mulattoes, mestizoes, &c. The whites are divided into two parties—one aristocratic and superstitious; the other republican, but of the French revolutionary school. The mulattoes and other mixed races form the physical force of the nation. With some exceptions, all are ignorant, corrupt and licentious. Guatemala, is, perhaps, the only country on earth where *females carry daggers* in the garters of their stockings for the purpose of stabbing their fellow creatures.

*Intoxicating liquors* are the great source of the wretchedness and degradation of the people in Guatemala, as well as in some other countries.—Habits of intoxication prevail among the lower classes: the multitude of spirit shops offer powerful temptations, and the liquor is sold so cheap that the poorest Indian can become beastly drunk when he pleases. "These wretched creatures," says Mr Dunn, "may be seen rolling about the streets and suburbs, in a state sometimes approaching to madness, and sometimes to insensibility under its overpowering influence."—*Hamp. Gazette.*

## VINEGAR FROM HONEY.

If a pound of honey be dissolved in three or four quarts of water, and exposed to a temperature between the 70th and 80th degrees of Fahrenheit's thermometer, it will in a short time become a very agreeable acid liquor, which possesses an aromatic flavor, and strength superior to that of the best wine vinegar made of white wine.—*Domes. Ency.*

## THE SOUTH WEST WIND.

The following beautiful passage is from one of the published sermons of the Rev. Dr. Freeman, of this city: The south-west is the pleasantest wind which blows in New England. In the month of October, in particular, after the frosts, which commonly take place at the end of September, it frequently produces two or three weeks of fair weather, in which the air is perfectly transparent, and the clouds which float in the sky of the purest azure, are adorned with brilliant colors. If at this season a man of an affectionate heart and ardent imagination should visit the tombs of his friends, the south-western breezes, as they breathe through the glowing trees, would seem to him almost articulate. Though he might not be so wrapt in enthusiasm, as to fancy that the spirits of his ancestors were whispering in his ear; yet he would at least imagine that he heard the still, small voice of God. This charming season is called the Indian summer, a name which it derived from the natives, who believe that it is caused by a wind, which comes immediately from the

court of their great and benevolent god Cautatowwit, or the south-western, god, the god who is superior to all other beings, who sends them every blessing which they enjoy, and to whom the souls of their fathers go after their disease.

## INTERNAL IMPROVEMENTS.

The Vermont Chronicle has recently published a valuable table of all the Canals and Rail Roads, completed or in progress in the United States.—Among those completed, are the Middlesex Canal between Boston and Chelmsford, twenty nine and a half miles long—Hudson and Erie, between Albany and Buffalo, three hundred and sixty three miles—Champlain, Albany and Whitehall, sixty three miles—Oswego, connecting the Hudson and Erie Canal, thirty eight miles—Seneca, connecting Seneca and Cayuga Lakes with the Hudson and Erie Canal, twenty miles—Chesapeake and Delaware, from Delaware river, fourteen miles—Port Deposit to the Delaware line, ten miles—Schuylkill, Philadelphia, to Mount Carbon, one hundred and eight miles—Union, from Reading, to Middletown, seventy nine miles—Dismal Swamp, near the mouth of James River, to Albemarle Sound, twenty three miles. There are ten other Canals in progress and eleven others projected.—Of the Rail Roads enumerated, two are finished, one nearly completed, and nine projected.—*Salem Observer.*

*Ploughmen.*—To train ploughmen to habits of activity and diligence is of great importance. In some districts they are proverbial for the slowness of their step, which they teach their horses, whereas those animals if accustomed to it, would move with as much ease to themselves in a quick, as in a slow pace. Hence their ploughs seldom go above two miles in an hour, and sometimes even less; whereas, where the soil is light and sandy, they might go at the rate of three miles and a half. Farmers are greater sufferers than they imagine, by the habitual indolence of their workmen, which extends from the plough to all their other employments, for it makes a very important difference in the expense of labour. Where the land, however, is stiff, and deep ploughing is necessary, the operations ought not to be too much hurried.—*Code of Agriculture.*

*Mode of preserving butter.*—The following is taken from the journal of a Turkish traveller: "The butter which is mostly used in Constantinople, comes from Crim and the Kuban. They do not salt it, but melt it in large copper pans over a very slow fire, and scum off what rises; it will then preserve sweet a long time if the butter was fresh when it was melted. We preserve butter mostly by salt. I have had butter, which when fresh was melted and scummed in the Tartar manner, and then salted in our manner, which kept two years good and fine tasted. Washing does not so effectually free butter from the curd and buttermilk, which it is necessary to do, in order to preserve it, as boiling or melting; when the salt is added to prevent the butyricous part from growing rancid, we certainly have the best process for preserving butter. The melting or boiling, if done with care, does not discolor or injure the taste."

At a late meeting of the Royal Institution, a piece of cambric was exhibited, said to be made from the bark of the pine-apple tree in China.

## SEA WEED FOR MANURE.

*Ore weed, sea weed, sea ware, or sea wreck.*—These names are applied to all the vegetables which grow plentifully in the sea, and on the muddy and rocky parts of the shore below high water mark.

The sorts are chiefly three; the kali, or rockweed, which strongly adheres to rocks, and which is allowed to be of the greatest value for manure. The alga, called eel grass, or grass wreck, is of the next rank as to its richness. But there is another sort, consisting of a broad leaf with a long shank or stem, of an inch diameter, by some ignorantly called kelp; this is said by Sir A. Purves to be of the least value of any of the sea weeds. However, none of them are unimportant for fertilizing the earth.

All vegetables when putrefied are a good pabulum for plants; for they consist wholly of it. But the value of marine vegetables is greater than that of any other; for, besides the virtues of the other, they contain a large quantity of salt, which is a great fertilizer. Mr. Dixon thinks those weeds which grow in the deepest water are the best.—Perhaps they contain a greater proportion of salt than those which grow near the shore, as they are seldom or never wetted with fresh water.

A great advantage that these plants have above any other, is their speedy fermentation and putrefaction. The farmer has no need to wait long after he has got them, before he applies them to the soil. The rock weed may be ploughed into the soil, as soon as it is taken from the sea. This is practised in those parts of Scotland which lie nearest to the shore; by which they obtain excellent crops of barley, without impoverishing the soil.—Neither have they any occasion for fallowing to recruit it. In hills of potatoes, it answers nearly as well as barn dung. I have known some spread it upon young flax newly come up, who say it increases their crops surprisingly. The flax may grow so fast, and get above this manure and shade it, so soon, as to prevent evaporation by the sun and wind; so that but a small part of it is lost;—and flax is so hardy a plant that it does not suffer by the violence of the salt, like many other young plants.

But I rather think it is best to putrefy sea weeds before they are applied to the soil. This may speedily be accomplished by laying them in heaps. But the heaps should not lie naked. Let them be covered with loose earth or turf; or else mixed with it, changing to a salt oily slime, very proper to fertilize light soils, and not improper for almost any other.

As to the eel grass, &c. the best way is to cart it in autumn into barn yards, filling the whole areas with it, two or three feet deep. It may be either alone, or have a layer of straw under, and another above it. When it has been trampled to pieces by the cattle, and mixed with their stale and dung, it will be the fittest to be applied to the soil. It being a light and bibulous substance, it will absorb the urine, which is totally lost by soaking into the earth, unless some such trash be laid under cattle to take it up, and retain it.

Farmers who are situated near to the sea shore have a great advantage for manuring their lands. If they were once persuaded to make a spirited improvement, they might enrich their farms to almost any degree that they please. They should visit the shores after spring tides and violent storms, and with pitchforks take up the weeds, and lay

them in heaps a little higher up upon the shore; which will at once prevent their growing weaker, and secure them from being carried away by the next spring tide.

Many are so situated that they can drive their carts on a sandy, hard beach, at low water, to the rocks; and fill them with weeds. Can they be so stupid as to neglect doing it? It is even worth while to go miles after this manure with boats, when it cannot be done more easily. It has often been observed that manuring with sea weeds is an excellent antidote to insects. It is so, not only in the ground, but also upon trees. I have an orchard which has been for many years much annoyed by caterpillars. Last spring, about the last of May, I put a handful of rock weed into each tree, just where the limbs part from the trunk; after which I think there was not another nest formed in the whole orchard. April is a better time to furnish the trees with this antidote to insects. And the month of March is perhaps better still.

Putrefied sea weeds should, I think, be used for crops of cabbages, and turnips, and for any other crops which are much exposed to be injured by insects.

One disadvantage attending the business of farming in this country, is, that our cold winters put an entire stop to the fermentation, and putrefaction of manures. This may be in some measure obviated by the use of rock weed, which is so full of salt that it is not easily frozen: Or if frozen, it is soon thawed. I have been informed that some have laid it under their dunghills by the sides of barns; in which situation it has not frozen; but by its fermentation has dissolved itself, and much of the dung that lay upon it. There is undoubtedly a great advantage in such a practice.

Another advantage of this kind of manure, which must not be forgotten, is, that it does not encourage the growth of weeds so much as barn dung. It is certain it has none of the seeds of weeds to propagate, as barn dung almost always has. But some suppose that its salt is destructive to many of the seeds of the most tender kinds of plants; if it be so, it is only when it is applied fresh from the sea, at the time of sowing. But even this is doubtful.

This manure is represented in the Complete Farmer to be twice as valuable as dung, if cut from the rocks at low water mark; that a dressing of it will last three years; and that fruit trees which have been barren are rendered fruitful by laying this manure about their roots.—*Deane's N. E. Farmer.*

#### DISEASE OF SILK WORMS, AND ITS CURE.

In the southern provinces of France, where silk worms are bred, it is very common to find them attacked by a disease called the jaundice, in consequence of the color acquired by them: and very careful examination is continually made for the discovery of such worms as are attacked by it, that they may be removed, lest the disease, being contagious, should spread to others. The Abbe Cyseeric, of Carpentras, had recourse to a remedy in these cases, which though apparently dangerous, has been warranted by the success of twenty years. He used to powder his worms over with quick lime, by means of a silk sieve; he then gave them mulberry leaves moistened with a few drops of wine, and the insects instantly set about devouring the leaves with an eagerness which they did

not usually show; not one of the hurdles upon which he raised his worms appeared infected with the jaundice. It was at first supposed that the cocoons of silk were injured by this process; this however is not the case, and his method of practice is now adopted generally in the department of Vauluse.

#### THE CROPS.

We have again had rain every day last week. similar weather is certainly not in the recollection of the oldest inhabitants.

The grain crop in this District, nevertheless, if the weather settles, of which there is no certain indication, may prove an average. On low lands, and those not in good heart, it can now only ripen late, and it must be exposed to the frosts which are always more frequent in rainy seasons than in dry. It has generally shot into ear. Where the soil has not been too wet, the straw is abundant, and will assist in making up the deficiency of hay which it is now certain must be much below the average. If the present weather continue it will be found very difficult to secure the greater part of the crops; and already the little that has been mowed remains exposed, or has been secured in an indifferent condition. The potato crop is backward, and whatever may be the quantity, the quality must be indifferent. The turnips have escaped the ravages of the fly, which has in this neighborhood at least, done very little injury, although in the lower parts of the District, in some places, it has almost totally destroyed the wheat. The gardens have pretty generally been productive; the crop of fruit will be an average one, but the period of maturity will be later than usual.—*Quebec Gazette, of July 28.*

#### NEW ENGLAND FARMER.

BOSTON, FRIDAY, AUGUST 15, 1828.

We invite the attention of the public to the able and interesting document, relating to the state of the Botanic Garden at Cambridge, given in this day's paper; which will, it is confidently anticipated, not only elicit the attention of the public at large, but call into action that liberality for which the citizens of Boston, and those who inhabit its vicinity, have ever been so honorably distinguished. Contributions to such an object will be eminently beneficial to the contributors; and be the most direct method of enabling our countrymen to avail themselves of those vegetable treasures, with which NATURE has enriched, and ART may embellish the "happy land we live in."

#### TO PREVENT COWS FROM CONTRACTING BAD HABITS WHEN YOUNG.

Cows should always be treated with great gentleness, and soothed by mild usage, especially when young and ticklish, or when the paps are tender, in which case the udder ought to be fomented with warm water before milking, and touched with the greatest gentleness, otherwise the cow will be in danger of contracting bad habits, becoming stubborn and unruly, and retaining her milk ever after. A cow never gives down her milk pleasantly to the person she dreads or dislikes. The udder and paps should always be washed with clean water before milking; but care should be taken that none of that water be admitted into the milking pail.

#### EGG PLANT.

Mr P. B. Hovey, of Cambridge, has left at the New England Farmer office, some of the fruit of the Purple Egg Plant, which measures sixteen inches in circumference; raised from seed sold at this place.

#### ON COWS GOING DRY TOO SOON.

If at any time a good milch cow should go dry before her milk is gone, get a young calf, and put it to her, in order to preserve her milk against another year; for it is well known, if a cow goes dry one year, nature will lose its power of acting in future.—*Bath Papers, vol. 2, p. 294.*

#### MILCH COWS SHOULD BE WELL KEPT.

The keeping of cows in such manner as to make them give the greatest quantity of milk, and with the greatest clear profit, is an essential point of economy. Give a cow half a bushel of turnips, carrots, or other good roots per day, during the six winter months, besides her hay; and if her summer feed be such as it should be, she will give nearly double the quantity of milk she would afford if only kept during winter in the usual manner, and the milk will be richer and of better quality.

The carrots, or other roots, at nineteen cents per bushel, amount to about eighteen dollars. The addition of milk, allowing it to be only three quarts a day for three hundred days, at three cents per quart, amounts to twenty-seven dollars. It should be remembered, too, that when cows are thus fed with roots, they consume less hay, and are less liable to several diseases, which are usually the effects of poor keeping.—*Farmer's Assistant.*

*Thomaston.*—This is the greatest mart for lime in the United States. The rock from which the lime is made, appears to be diffused over this town and Camden, the town adjoining. It is supposed 150,000 barrels are made in these two places in a year, but it is now so low in price, that it is scarcely worth the trouble of making and transporting it.

*Bees.*—E. Britton, Esq. of Little Falls, has now more than three hundred swarms of bees; two hundred of them young swarms, and all doing well. It is doubtful whether there are many individuals who can produce the like number.

The Greeks ascribe the invention of hours to Anaximander, who probably received it from the Chaldeans. It has recently been ascertained that the division of the day into hours was known to and adopted by the Hindoos from their earliest ages.

The *Morning Herald*, in its report of the first day's meeting at Ascot, states that, when the rain fell during the day, seven acres of umbrellas spread their protecting influence over the mass of spectators.

4,081,017 yards of domestic cotton goods were cleared from United States ports for ports in the Pacific, to the southward of California, in twenty-eight vessels, in nine months ending in Jan, last.

We regret to learn that in some parts of the country the wheat is coming into ear very unfavourably.

William Lee, Esq. who has recently arrived in Leeds from France, has brought a small quantity of the seed of the cow-cabbage, which he had distributed amongst his acquaintance, in order to have a fair trial made as to its adaptation to this climate. The introduction of this tree cabbage may be of essential service to the community. In Plymouth it has been seen growing in the garden of Admiral Brooking to the height of eight feet, and in La Vendee it attains an altitude of from 12 to 16 or even more feet. It should be planted in a warm and sheltered situation; sixty plants are said to afford sufficient provender for one cow for a year, and as the side shoots are only to be used, it lasts four years without fresh planting.—*London paper.*

Some years since, a letter written in Arabic, was sent by the Emperor of Morocco to the King of England; but no person could be found in Britain to translate it. The same thing happened in the United States with respect to a letter from the Bey of Algiers to the President Madison. The French maintain a body of young men in Africa and Asia to learn the local languages, who if they prove good, are eventually made Consuls. With similar views President Adams attached young Mr. Hodgston, of Virginia, to Mr. Shaler's mission to Algiers. He has become a proficient in Arabic, and is Charge d'Affaires at Algiers. Mr. H. has discovered that the Berber language in Africa, is the Numidian; that of Syphax, Juba, and Masinissa.

A singular phenomenon has lately presented itself in the horse-bean. The maggot, which, it would appear, must have been very numerous last season, having secreted itself in the grain, changed into the aurelia of a small black fly, and is at this period eating its way out. We have witnessed several proofs of this circumstance in one sample, and it may be doubtful how far they are wholesome for horses until the bean is broken, when the fly becomes animated, and instantly commences its escape.—*Essex Herald.*

*Substitute for ringing swine.*—To prevent swine from digging in the soil, the best method is to cut the two tendons of their snouts with a sharp knife, about an inch and a half from the nose. This may be done with little pain, and no prejudice to the animal, when about two or three months old. Common practice of restraining them by rings fixed in the snout is painful and troublesome;—they must be replaced as often as they give way, and that happens so frequently, that rings afford but little security against the nuisance.—*London.*

Last year a poultry salesman in London sold 19,047 head of game. So much for prohibitory laws at variance with public opinion.

It has been stated to us that the quantity of fish transmitted from this port to the London market is so immense, that the carriage alone amounts to nearly £1000 annually.—*Boston (Engl.) Gazette.*

The ensuing Horticultural Fete is contracted for at a guinea per head; last year the appetites of the company were measured at nine shillings.

*Invention.*—A gentleman in Birmingham has invented a music desk, to which is attached machinery turning over the leaves of the music book, without taking the fingers from the instrument.

SUBSCRIPTION.

*For importing Grape Vine Roots from France, at a moderate price, and encouraging the introduction of that culture into the United States.*

Mr Alphonse Loubat, having considerably enlarged his Vineyard, on Long Island, where he now has, in full cultivation, thirty-five acres of ground, containing 72,000 Grape Vine Roots; having also the peculiar advantage of being enabled to procure the best specimens of roots from his father's extensive vineyards and nurseries, in the districts of Bordelais, Clerac, and Buzet, departments of Gironde and Lot and Garonne, in France, (45° N. Lat.) proposes to the numerous friends to the cultivation of the grape vine in the United States, a subscription will be opened on the first of August, 1828.

Mr A. L. will engage to furnish subscribers with the Grape Vine Roots, before the first of March next, and forward them free of expense, to the different cities where subscription lists shall have been opened. The roots will be three years old, and will produce considerable fruit the second year from the time of their being planted. They will be carefully classed and packed in boxes, with some of the original soil in which they have been raised, which will greatly facilitate the thriving of the roots, when transplanted.

Orders will be punctually attended to: the subscribers designating the quantities and species of the grape vine roots they wish to have. They will engage to pay for 1000 roots or more, at the rate of 12 1-2 cents for each root; for less than 1000, at the rate of 15 cents; and 25 cents per root for less than 50.—Roots only two years old, shall be paid for at the rate of 9 cents each for 1000 or more; 12 1-2 cents for less than one 1000; and 15 cents for less than 50 roots.—Payment to be made on delivery of the roots.—Letters not received unless post paid.

Subscription lists are open at New York, with Alphonse Loubat, 35 Wall street—Boston, E. Copeland, Jr.—Albany, R. M. Michael—Philadelphia, Van Amringe—Baltimore, Willard Rhoads—Washington City, Wm. Paro.—Richmond, Davenport, Allen & Co.—Savannah, Hall, Shapter & Tupper—New Orleans, Foster & Hutton—Charleston, (S. C.) J. & J. Street & Co. Mr A. Loubat's book on the Culture of the Grape Vine, and on the Making of Wine, may be found at the principal booksellers of the United States; and his agents will furnish them gratis to subscribers.

THE NEW AMERICAN GARDENER.

A work with this title, compiled by the Editor of the New England Farmer, with the assistance of a number of scientific and Practical Horticulturalists in the vicinity of Boston and New York, is just published by J. B. RUSSELL, Proprietor of the New England Farmer. The articles are arranged alphabetically, and comprise the most useful VEGETABLES and FRUITS which can be conveniently and economically cultivated in the climate of New England and the Middle States; as well as a Treatise on FLOWERS, and on LANDSCAPE or PICTURESQUE GARDENS, on the general management of the SILK WORM, and the manufacture of SILK, and a Treatise on the culture of GRAPE VINES and the STRAWBERRY. The article on Fruit Trees contains an enumeration and description of all the Apples, Peaches, Cherries, Plums, Nectarines, Apricots, &c. &c. that can be raised to the most advantage, and their relative forwardness in bearing, which will be found to be of incalculable benefit to gentlemen in laying out orchards. Each of the above articles is furnished by gentlemen practically acquainted with the subjects on which they have written.

A list of the contents of the work will be found in the New England Farmer for August 1.

Besides a faithful investigation of all the standard works on Gardening and Horticulture, recently published in England, and the Transactions of the London Horticultural Society, the New American Gardener is enriched by articles or extracts from the writings of the following American gentlemen:

J. Armstrong, Jesse Boel, L. Bartlett, L. W. Briggs, Joseph Cooper, Wm. Cox, J. G. Coffin, T. Coulter, S. Deane, E. H. Derby, H. A. S. Dearborn, Doct. Drown, Jared Elliot, J. Ellis, O. Fiske, Doct. Green, J. M. Gourgas, R. Howard, T. W. Harris, T. Hubbard, L. M'Kean, J. Kenrick, John Lowell, H. Little, A. Landrum, J. Mease, B. M'Mahon, F. A. Michaux, Wm. Moody, E. Preble, J. H. Powell, L. Peterson, S. W. Pomeroy, W. D. Peck, T. Pickering, E. Perley, A. Ponceauier, J. W. Proctor, S. G. Perkins, Professor Say, Doct. J. Spofford, Josiah Quincy, James Thacher, R. Treat, J. Tucker, R. Towhey, W. Wilson, N. Webster, J. F. Wingate, J. W. Watkins, Benjamin Wheeler.

Price \$1.25—Six copies for \$6.00.

Seeds for Fall Sowing.

For sale at the New England Farmer Seed Store, a fresh supply of various Grass Seeds—also a great variety of vegetable seeds for fall sowing, viz. White Portugal Onion, Strasburg do. Silver skin do. Prickly Spinach and Dutch Cole for early greens—various kinds of lettuce, carrot, cucumber, cabbages, &c.—black Spanish or winter radish, &c. all warranted fresh.

Orchard Grass Seed—growth of 1828.

Just received at the New England Farmer Seed Store, No. 52 North Market Street, 20 bushels of prime Orchard Grass Seed, raised, this season, with the greatest care, by John Prince Esq.—warranted to be equal in purity to any ever offered for sale in New England. A supply of pure Gilman Wheat, raised by Payson Williams and Mr Winchester, is daily expected.

Seeds for the West Indies.

Merchants, masters of vessels, and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from \$4 to \$5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

Farmer Wanted.

An intelligent, capable man is wanted to take charge of a Farm a few miles from the city. He must be able to produce undoubted references, as to his knowledge of the business, habits of industry, &c. With one having the requisite qualifications an arrangement might be made for taking the farm on shares.

FOR SALE.

An excellent Mare with her Colt, by the celebrated Horse Bell-founder. Also, a Bull, two years old, by Denon—perfectly kind and good tempered. Likewise, one full blood Merino Ram, one Ewe, and one Lamb. Apply at the office of the N. E. Farmer. St. aug. 8

Farm Wanted.

Wanted to purchase, or hire, on a long lease, from 150 to 300 acres of the best land, located within thirty miles of Boston—for which a fair price will be given. Address "P. D." Boston through the post-office. 6t Aug. 1

Oat Meal, Oat Flour, Groats, &c.

Just received at the New England Farmer Seed Store, a fresh supply of the above articles, viz. 30 barrels of fresh Oat Meal, fine boiled Oat Flour, Hulled Oats or Vermont Rice, Scotch Barley, &c. for sale in any quantities, wholesale or retail. Also a few canisters of fine Oat Flour, neatly packed, at 50 cts. per canister.

A Good Composer

Is wanted at the New England Farmer office.

PRICES OF COUNTRY PRODUCE.

		FROM	TO
APPLES, best,	barrel		
ASHES, pot, first sort,	ton	97 50	100 00
Pearl, first sort,	"	97 50	100 00
BEANS, white,	bushel	1 00	1 50
BEEF, mess, new,	barrel	19 50	11 09
Cargo, No. 1, new,	"	8 50	8 75
Cargo, No. 2, new,	"		7 25
BUTTER, inspected No. 1, new,	ponnd.	12	14
CHEESE, new milk,	"	8	10
Shredded milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel	5 50	5 75
Genesee, - - - - -	"	4 62	5 60
Rye, best, - - - - -	"		2 62
GRAIN, Corn, - - - - -	bushel		55
Rye, - - - - -	"		50
Barley, - - - - -	"	60	70
Oats, - - - - -	"	32	49
HOG'S LARD, first sort, new,	ponnd.		9
LIME,	cask,	1 00	1 50
PLASTER PARIS, retails at	ton,	2 50	2 75
PORK, new, clear, - - - - -	barrel	18 00	19 60
Navy, mess, new, - - - - -	"	13 50	14 00
Cargo, No. 1, new, - - - - -	"	13 00	13 09
SEEDS, Head's Grass, - - - - -	bushel	2 60	2 25
Orchard Grass, - - - - -	"		4 00
Fowl Meadow, - - - - -	"		4 00
Rye Grass, - - - - -	"		4 00
Tall Meadow Oats Grass, - - - - -	"		5 00
Red Top - - - - -	"		1 00
Lucerne, - - - - -	ponnd.		50
White Honeysuckle Clover, - - - - -	"		50
Red Clover, (northern) - - - - -	"	11	12
French Sugar Beet, - - - - -	"		1 59
Mangel Wurzel, - - - - -	"		1 50
WOOL, Merino, full blood, washed, - - - - -	"	36	60
Merino, full blood, unwashed, - - - - -	"		30
Merino, three fourths washed, - - - - -	"	33	49
Merino, half & quarter washed - - - - -	"	33	35
Native, washed, - - - - -	"	25	28
Pulled, Lamb's, first sort, - - - - -	"	45	59
Pulled, Lamb's, second sort, - - - - -	"	28	30
Pulled, for spinning, first sort, - - - - -	"	37	40
<b>PROVISION MARKET.</b>			
BEEF, best pieces, - - - - -	ponnd.	10	12
PORK, fresh, best pieces, - - - - -	"		10
whole hogs, - - - - -	"		6
VEAL, - - - - -	"	6	10
MUTTON, - - - - -	"		5
POTLTRY, - - - - -	"		scarce
BUTTER, Reg and Job, - - - - -	"	12	14
Lump, best, - - - - -	"	19	22
EGGS, - - - - -	dozen	11	12
MEAL, Rye, retail, - - - - -	bushel		75
Indian, retail, - - - - -	"		60
POTATOS, new, - - - - -	"		40
CIDER, [according to quality,] - - - - -	barrel	2 00	50

## MISCELLANIES.

From the New England Farmer's Almanack for 1829; now in the press of J. B. RUSSELL, proprietor of the New England Farmer and Horticultural Journal.

For the Calendar pages for the month of August, are the following lines; by T. G. FESSENDEN.

## HARVEST—INTEMPERANCE

The arable fields and gay meadows behold,  
And laughing luxuriant landscape accord,  
In tributes of verdure, enamell'd with gold,  
The hard-handed husbandman's promis'd reward.

But pause ere you gather the bountiful crop,  
And listen to well meant advice of a friend.  
The evils which flow from intemperance stop,  
So far as your own good example may tend.

Avoid the inveterate habit of some,  
(Excess vely foolish, atrociously sinful,)  
Now bloated with brandy, now reeling with rum,  
Now staling with whiskey a spanish brown skin-full.

With the fire of the elements raging without,  
If the fire of the still is consuming within,  
A body of adamant soon must give out,  
As the steel-sinew'd laborer soon must give in.

A man had much better be burnt at the stake,  
For thus he will finish his troubles much quicker,  
Than his own carcase take a blue blaze to make,  
And be burning for years with the fire of strong liquor.

They who are easily flattered are always easily cheated.

The petty vexations of life are like beggars; if you treat them kindly, they "call again;" but if you kick them from your door, they will be very likely to cut your acquaintance.

Silence is the best remedy for anger. If you say nothing, you will have nothing to unsay.

A man without wisdom is like a cat without whiskers, liable to thrust his head into a hole where he cannot draw his haunches through.

*True pith.*—The force of language is apt to be much injured by the multitude of words. A respectable farmer, has the singular happy talent of not saying too much. A young man wishing to obtain his consent to marry his daughter, called upon him one day when he happened to be in the field ploughing with his oxen. It was, past all doubt, a fearful matter for a diffident man to broach, and the hesitating lover, after running a parallel with the furrow several times round the field, and essaying with all his courage to utter the important question, at last stammered out,

I—I—I've been thinking, Mr. —, that—that as how I—I—I should be gl—gl—glad to—to—m—m—mar—marry your daughter.

FARMER—Take her and use her well—whoa, haw, Buck.—Berks. Am.

"Four and twenty Fiddlers" in a Whale's Belly.—An entertainment has been given by Mr. Kessels, the naturalist of Gand, for the purpose of exhibiting an enormous whale, which M. Cuvier and others think must have reached the age of 9 or 10 centuries. The orchestra was arranged in the interior of the stupendous animal, and there were 24 performers.—*London Weekly Review.*

An Irish gentleman being taken ill of a yellow fever at Jamaica, a lady who had married in that

island, indirectly hinted to him in the presence of an Irish physician who attended him, the propriety of making a will in a country where people were so apt to die—the physician thinking his judgment called in question, tartly replied, "By St. Patrick, madam, I wish you would tell me where people do not die—and I will go and end my days there."

This puts us in mind of a Hibernian minister who said during one of his sermons, that if there was no such thing as death in the world, we should increase to such a degree, that the plague would get among us, and we should die off by thousands!!!

*Flatterer.*—A flatterer is said to be a beast that biteth smiling. But it is hard to know them from friends, they are so obsequious and full of protestations; for, as a wolf resembles a dog, so doth a flatterer a friend.

*Longevity.*—Mary Fish, (who was born on a passage from Africa to this country in 1707,) died a few days since, in Dorchester county, State of Maryland—having attained the hundred and twenty-first year of her age.

A London hatter advertises having invented a porous hat, to remedy complaints made against water proof hats of preventing the escape of perspiration and causing headache. The inventor must have been a relative of the Irishman who made a hole in his shoe to let the water out.

## THE YANKEE AND DUTCHMAN.

The N. Y. Commercial Advertiser relates the following anecdote of a Yankee pedlar, and a Dutch Inkeeper, near Catskill.

After some sporting and bantering between Mynheer and Jonathan, who had shown off some common slight of hand tricks, the said Jonathan declared that he could swallow his robust host! Notwithstanding that Jonathan had already played off several of his Yankee tricks which puzzled the good people exceedingly, yet the assertion was too great a mouthful for them to swallow, if the pedlar could. A bet sufficient to moisten the throats of the whole company, was the consequence between the principal parties, though the landlord, in proposing it, had no idea that his customer would accept, when, as he supposed, he must be certain of losing. Jonathan then directed that Mynheer should be divested of his coat and boots, and be stretched longitudinally upon the old oaken table which had stood in the bar-room for half a century. These arrangements having been made, Jonathan voraciously seized upon the honest landlord's gouty great toe, which he pressed rather violently between his teeth, giving the good man a twinge which caused a writhing movement and a groan. "Dunder and blixum!" exclaimed Mynheer: "Vat te tefil do ye pite me sho for?" "Why, you darn'd great fool," said Jonathan, "You didn't think I was going to swallow you whole, did you?" A burst of laughter proclaimed Jonathan the victor, and Mynheer had to pay the toast and toddy.

*Patrick Henry.*—When Patrick Henry, who gave the first impulse to the ball of the American revolution, introduced his celebrated resolution on the stamp act into the House of Burgesses of Virginia (May, 1765,) he exclaimed, when descending on the tyranny of the obnoxious act, "Cesar had

his Brutus; Charles the First his Cromwell; and George the III"—("Treason!" cried the speaker; "treason, treason!" echoed from every part of the house.)—It was one of those trying moments which are decisive of character. Henry faltered not for an instant; but fixing on the speaker an eye flashing with fire, continued, "may profit by their example. If this be treason make the most of it."—*Percy Anecdotes.*

*Original Anecdote.*—In one of our country taverns a few years since, there happened to be a number of respectable farmers clad in the usual habit, when a spruce young gentleman came in, rigged in the highest style with a watch in his pocket, who strutted around the room with great pomp, dinging his gold watch keys and seals in the most foppish manner. After swaggering about the room a few minutes, he cried out and challenged any man in the room to drop money with him, one piece at a time, and the one whose purse held out the longest should take the whole and treat the company. No one at first appeared disposed to accept his challenge, which only tended to render the fop more inflated with an idea of his superior wealth, and he became the more earnest. At length, a rusty looking, but shrewd old farmer observed, if no one else would accept of his offer, he would do it. "It is done," said the fop, and immediately called on a third man to hold the hat, and commenced the game, by dropping a piece of money into the hat. The former then put his hand into his pocket and took out what was called a *bung-town* copper, and dropt it into the hat. The fop immediately dropt in his second piece, when the farmer, feeling in his pockets after another piece, but finding none, gravely observed, "I own you beat, I've got no more—you may take the whole and treat the company."—*Trent. Emp.*

*Curiosity.*—Large flocks of swallows are daily seen on the small bridges on the turnpike between Chelsea and Lynn. On the bridge nearest to Lynn may be seen at all hours of the day one which mixes with the rest in color perfectly white. For several days past it has been noticed with much pleasure by the passengers passing in the different stages.—*Centinel.*

## DISTRICT OF MASSACHUSETTS, to wit:

District Clerk's Office.

Be it remembered, That on the eighteenth day of July, A. D. 1828, in the fifty-third year of the Independence of the United States of America, J. B. Russell, of the said district, has deposited in this office the title of a book, the right whereof he claims as proprietor, in the words following, to wit:

"The New American Gardener; containing practical Directions on the Culture of Fruits and Vegetables; including Landscape and Ornamental Gardening, Grape Vines, Silk, Strawberries, &c. &c. By Thomas G. Fessenden, Editor of the New England Farmer.

"God Almighty first planted a Garden; and indeed it is the purest of human pleasures: it is the greatest refreshment to the spirits of man; without which buildings and palaces are but gross handy-works.—Bacon's Essays."

In conformity to the act of Congress of the United States, entitled, "An Act for the encouragement of learning, by securing the copies of maps, charts, and book, to the authors and proprietors of such copies during the times therein mentioned;" and also to an act, entitled, "An Act supplementary to an act, entitled, An Act for the encouragement of learning, by securing the copies of maps, charts, and books, to the authors and proprietors of such copies during the times therein mentioned; and extending the benefits thereof to the arts of designing, engraving, and etching historical and other prints. JNO. W. DAVIS, Clerk of the District of Massachusetts.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (over the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, AUGUST 22, 1828.

No. 5.

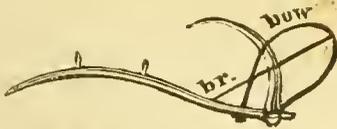
## AGRICULTURE.

We publish the following extract of a letter from a gentleman in Washtenaw County, Michigan, to the Editor of the New England Farmer, as a good comment on the beneficial effects of Internal Improvement. Who would have predicted, ten years since, of a cargo of Flour being sent from the interior of Michigan to Boston, and sold profitably at 5 or 6 dollars per barrel. We recollect the anecdote of twenty barrels of grain being sent from New York city to Sacket's Harbor, about sixteen years since. It was of course transported in wagons; eight barrels of the grain were consumed by the horses on their journey—four left for the use of the troops—and eight more retained for the horses on their return.

"The regularity with which I receive the New England Farmer, merits something besides a mere acknowledgement. But money is so extremely scarce here, that I shall be under the necessity of deferring payment until fall, when I intend to make a shipment of Flour to Boston, when you can take, on account, two barrels of our Michigan, which you will find not inferior to the best Genesee Flour. Our wheat harvest has been favorable this season, and the weather fine for harvesting it; and, above all, we have been blessed with a remarkably healthy season."

### GATHERING WHEAT.

MR FESSENDEN—I saw in a late New England Farmer, the method the English sometimes adopt to cut their wheat. I believe (for I have not the paper before me) the New Encyclopedia is credited therefor, as it respects the description. Having for several years past either cradled or mowed my wheat, the method above mentioned appeared to me so reasonable, at the same time so simple, that with one hour's work I was enabled to bring it into operation, much to my profit and satisfaction. I found on trial that one of the boys could be dispensed with, by adding a preventer brace, or regulator, thus:



The English, it would seem, have the standing grain on their left. On trial I found it had better stand on the right, the same as grass, with a boy to follow to place the grain which the scythe leaves, at an angle of 15 degrees to the direction of the mower. The bow may stand at a right angle with the scythe and regulated by the brace according as the grain stands, or leans; its length, according to the length of straw to be cut; mine is about 20 inches from the heel of the scythe.—Three small holes the size to receive a rake bow, is all that is needed in the snead made use of for grass, as the bow and brace can be taken out in a moment.

The acre of wheat cut by me the present season was strawed sufficiently large, for 40 bushels, had not our abundant rains beat down half the field where the straw was most abundant and at a season when the kernel had but half filled.—The crop is a good one, however, as the sample accompanying this, will declare. This wheat is

known by the name of the GILMAN WHEAT, its great product having drawn the premium six years in eight. I was a little more than seven hours in cutting the acre. Four men with sickles would probably have been a longer time, with a further loss of twice the heads or ears where the grain was lodged. As the scythe was laid close to the ground (the field having been rolled in the spring, after picking off the larger stones) the rakes followed the binding, thereby saving all. To have cradled it would have been impossible.

As an apology for troubling you with this, the writer will merely mention his conviction for years, that the agriculture of New England must rise, or her hardy sons must fall.

Yours, &c.

Fitchburg, Aug. 15, 1828. P. WILLIAMS.

FOR THE NEW ENGLAND FARMER.

### INSECTS.

MR FESSENDEN,—I take the liberty to send you a limb of an apple tree, with an animal, with eight or ten legs, two and a half inches long, which stuck so fast to the limb, that the person who cut it off, thought the limb was affected with the canker, and in cutting it off, the animal to his great surprise moved. As no one in this neighborhood ever saw an animal of this kind before, I thought it might be a public benefit, to have some agricultural gentleman examine it, and if any thing new, to have a description of it made public.

A SUBSCRIBER.

Newburyport, Aug. 5, 1828.

On the receipt of the above, we forwarded the insect together with the limb of the apple tree, to which it was attached to Dr. T. W. HARRIS, of Milton, Mass. whose investigations as a naturalist, and entomologist, have been highly honorable to himself, and essentially serviceable to the interests of agriculture. Dr. HARRIS, in reply, sent the following communication, which will be read with an interest, proportioned to the science and the utility of the suggestions it develops:

THOMAS G. FESSENDEN, Esq.

DEAR SIR,—Your note of the 6th inst. was received on Saturday evening. The box with its contents, sent you from Newburyport, arrived safely. The insect, which was a caterpillar, belonging to the nocturnal Lepidoptera, had formed its cocoon beneath the cover of the box, and was already changed to a chrysalis, in which state it will probably remain until next spring. Should it however, become a perfect insect before that time, (as is sometimes the case) you shall be informed of it, and of the genus to which it belongs, which cannot till then be determined.

The cocoon, or rather demi-cocoon, resembles brown paper in color and texture, and has intermingled, in its construction, a few hairs evidently derived from the body of the caterpillar. In form it is oblong, oval, and flattened; and is complete only on one side, the corresponding side being replaced by the cover of the box. By making a hole through the box above, I was enabled to see the chrysalis, which is of the common shape, and about one inch long. It was alive and moved its tail very briskly when disturbed.

The caterpillar undoubtedly fed on the leaves of the tree on which it was discovered. It appeared to have ceased feeding, having fixed itself firmly by its feet to the bark of the tree, preparatory to covering itself with its cocoon.

It will be well to apprize your readers that the second brood of slug worms will shortly appear, some of them as soon as the 15th. of the present month. The first brood was numerous, and according to former experience, the second will greatly exceed it in numbers. Those who have young and valuable trees had best immediately provide themselves with the simple apparatus for sifting ashes, &c. on the leaves, as recommended by Mr Lowell.

You may have observed that the squash and other cucurbitaceous vines frequently die, during this month, down to the root. On examining the stalk, near the root, you may discover a small whitish grub, which lives in the centre, and is the cause of this premature decay. The grub, when it has attained its full size, is about one inch long; it then enters the ground, forms a cocoon of coarse silky substance covered with grains of earth, and becomes a chrysalis. This survives the winter, and about the last of June or first of July the perfect insect is disclosed. It is nearly related to the Peach-tree insect, and belongs to the same genus. It does not appear to have been described by Linnæus nor Fabricius. Still, as I have not access to many of the works containing descriptions of American insects, I cannot confidently pronounce it to be a nondescript, and therefore give it a specific name provisionally, only till it shall prove to be entitled to an older one.

*Egeria Cucurbita.*—Body tawny, with four or five black dorsal spots; anterior wings olivaceous brown; posterior wings, except the margin and nervures, hyaline; tibiae and tarsi of the hind legs densely fringed with fulvous and black hairs. Length of the body three-tenths of an inch. The wings expand one inch and one quarter.

The above brief description will serve to identify the female, and the specific name will indicate the genus of plants on which the larva feeds.

On the 10th of July I observed one of these insects in the act of depositing her eggs. She continued flying and frequently alighting near the roots of the vines, and each time she alighted bent the tail downwards to drop an egg. So intent was she in this business, that she suffered me to approach very near and remain watching her a long time without being alarmed.

As the eggs are deposited and the larvæ make their first attacks near the root, it may be suggested to your agricultural friends, that, possibly, smearing the vines round their roots with blubber oil may repel the invader. The experiment, to be successful, should be made early in July.

The autumnal caterpillar, or, as it is commonly called, web-worm, has made its appearance in great numbers. Not only our forest and ornamental trees, but our fruit trees are now disfigured with their webs. The eggs are deposited in a cluster on a leaf near the extremity of a branch. The young larvæ when hatched (which happens from the last of June till the middle of August, some broods being early, others late,) cover the upper

surface of the leaf with a web, beneath which they feed in company, devouring only the upper cuticle and parenchyma of the leaf, leaving the lower cuticle and nervures untouched. As they increase in size, they progressively extend their web downwards, till, eventually, it covers a large portion of the branch. The full grown caterpillar is about one inch and one eighth long, and is of a yellowish colour, the back covered with contiguous black spots and a double series of small black tubercles, and the sides with several rust coloured tubercles. From the tubercles proceed thin bunches of diverging, slender, whitish, bearded hairs, intermingled with a few black ones.—The head and feet are black. When it has ceased feeding, the caterpillar leaves the tree, and, in some secure place, forms a thin cocoon, in which it becomes a pupa, and remains during the winter. In the following June it makes its escape and is then a small white miller or moth, frequently seen round houses in the evening. It belongs to the genus *ARCTIA*, and the species has not, to my knowledge, been described. It may, therefore, for the present, be denominated, from its well known habit, *the weaver*, or *ARCTIA textor*. Body and wings white, immaculate; anterior thighs tawny; feet blackish above. Length of the body rather over half an inch, expansion of the wings one inch and two-fifths.

Such being the habits and metamorphoses of this insect, it is apparent that, at no time, can they so well be attacked, with the view of arresting them in their destructive career, as when the larvae are small, and the webs just begin to appear. The leaf or leaves which then support them should be stripped off, and their inhabitants be immediately crushed or burnt, without being suffered to disperse.

The description of our supposed nondescript destructive insects might be greatly extended, but this paper is already sufficiently prolix, if not tiresome both to yourself and your readers.

You will please, whenever you wish, command the services of your humble servant,

T. WM. HARRIS.

Milton, Aug. 11, 1828.

FOR THE NEW ENGLAND FARMER.

#### GRAPE VINES.

MR. FESSENDEN,—I perceive by your paper of the 15th inst. that one of your correspondents under the signature of "J. B." says that he has succeeded very well by engrafting the grape the last spring. Your correspondent, (or any other horticulturist) would confer a favor on the cultivators of the vine, if he would, through the medium of your paper, communicate the particulars of the course pursued.

Were the scions of the first or second years' growth?—At what time were the scions cut?—Was cleft or whip grafting resorted to?—Was the scion inserted near the root of the stock, or in the upper branches? A. B.

Dudley, Mass. Aug. 20, 1828.

From the American Farmer.

Valuable practical information and hints on the culture of the Vine.

[From the author of "Coxe on Fruit Trees."]

SIR,—The cultivation of the vine has become so important to the health, morals, and prosperity of our country, that I cheerfully comply with the

wishes of some respectable friends, by communicating to you the result of numerous experiments, made under my own observation, in engrafting various kinds of delicate foreign grapes and superior varieties of our domestic grapes on the more vigorous stocks of cultivated vines, or on the native vines of our fields, or transplanted native vines, removed from our hedge rows into our gardens at the moment of engrafting. The process is extremely simple, and as far as I can learn from inspection of the most approved English and French writers, and from inquiry of intelligent foreigners, is not practised in Europe. It is performed by inserting a scion, of the usual size for planting, in the root or stock, under the surface of the earth, covering it with the earth, raised round the stock high enough to protect the scion, which is about six inches long, with two eyes only, the upper one to be even with the top of the little hillack raised around the plant. No clay or composition is necessary. The stock must be at least one inch in diameter, at one or two inches above the crown of the plant, when bared to the first roots, it must be sawed off at that point.—The stock is to be carefully split, after the loose bark is scraped off, and if necessary opened by a wedge; the scion, when firmly fixed, will be retained in its place by the pressure of the stock, after the wedge has been withdrawn or cut off. The time for engrafting is the same as for the apple about the 1st to the 10th of April in this State. In two or three weeks the buds will sprout. One only must be permitted to grow; it must be trained to a stake, and kept pruned of lateral shoots. In a good soil it will grow ten to twelve feet the first year; after this it may be cut down to two or three eyes, or trained at greater length to a trellis, according to its strength. They invariably bear fruit the second year, and frequently will produce one or more bunches the first year. This, however, should not be permitted, except from a wish to ascertain the quality of the fruit. It is now about six years since the first attempt of an intelligent neighbor in this mode of engrafting was exhibited to me, after repeated failures of the ordinary mode of engrafting above the surface, with the aid of clay and composition. I had experienced similar failures in my own experiments, owing to the greater flow of sap in our climate. I have now growths of at least ten feet from the grafts of this spring, exhibiting a luxuriant growth of a single bunch of grapes. When the stock is sufficiently large, two scions may be inserted, and if successful, may be reduced to a single stock, or one of them may be laid down by training, about six inches under the surface, to form another vine which the second year will be nearly equal in strength and productiveness to the parent vine. From the facility with which this operation may be performed, and the short interruption it creates in the bearing, it will be easy to change any number of vines from unproductive and inferior kinds, to such as may be adapted to the soil, climate, and object of the cultivator. Foreign and tender kinds may be speedily acclimated, and an early diffusion of the finer kinds through our extensive country may be accomplished, wherever native stocks are to be found.

I believe this mode of engrafting will be new to the greater portion of your readers; it certainly is not noticed by the Abbe Rozier, by La Nouvelle Quintinye, by Miller and Forsyth, all of whom I have consulted—and a highly intelligent friend, a

native of France, possessing large estates in that country and in the United States, assured me, after careful inspection of my vines, that it was perfectly new to him, and would encourage him to introduce it in his extensive plans of improvement, to which he is devoting much of his ample means. I am respectfully and truly, your friend and obedient servant,

WM. COXE.

Burlington, July 22, 1828.

#### PLUMS—GRAPES.

How to make sure of having Plums—Hints for preserving Grapes.

Columbia, Pa. July 21, 1828.

If your correspondent H. B. of Dayton, Ohio, will plant all his plum trees in a lot by themselves, and either constantly keep hogs in the lot sufficient to eat all the fallen fruit, or keep the ground perfectly free from grass and weeds, tramping the ground hard, and frequently sprinkling it with salt water or brine, sweeping the fallen fruit together, burning and burying it four or five feet deep, or destroying it in any way so as to prevent the worms from entering the ground, and to have no other fruit trees growing within 300 yards from the lot containing the plums, I will venture to predict that in 4 or 6 years his plum trees will bear more uniformly than apple trees: he ought not, however, to make the experiment with two or three trees, as it will undoubtedly fail on a small scale. The curculios from the neighboring trees will be sufficient to destroy the fruit on a few trees; turkeys, ducks, and fowls in general, will assist in destroying insects, as also birds, toads, frogs, &c. and ought never be debarred the liberty of ranging in an orchard.

As the mildew is the most destructive enemy to our choice variety of foreign grapes, and as the time is at hand when it usually makes its appearance, (being in the hot moist weather of August,) I will mention a remark communicated to me, by Mr Wm. Prince, of Flushing, Long Island, New York; he states that by the use of powdered sulphur blown on the leaves and fruit they have become complete masters of mildew at Boston, and by the experiments of a skilful man here, he states his conviction that vines which are trained lower than ten feet, although subject to the mildew, will not be subject to it if trained to a greater height, on that part which rises above ten feet.

Respectfully yours, J. B. G.

#### MALLEABLE CAST IRON.

A remarkable instance occurred to my knowledge of an individual fact, which might have been of the utmost use to society, but which, owing to the state of knowledge and government in Turkey, was wholly lost to the world. An Arabian, at Constantinople, had discovered the secret of casting iron, which, when it came out of the mould, was as malleable as hammer iron; some of his fabrication was accidentally shown to Mr de Gaffron, the Prussian charge d'affaires, and Mr Franzaroli (men of mineralogical science) who were struck with the fact, and immediately instituted an enquiry for its author. This man, whose art in Christendom would have insured him a splendid fortune, had died poor and unknown, and his secret had perished with him! His utensils were found, and several pieces of his casting, all perfectly malleable. Mr Franzaroli analyzed them, and found that there was no admixture of any other metal. Mr de Gaffron has

since been made superintendent of the iron manufactory at Spandan, where he has in vain attempted to discover the process of the Arabian.

From the Milton Gazette.

### A WONDERFUL DISCOVERY RECENTLY MADE IN AN OLD HORSE'S AGE.

"Tis to the pen and press we mortals owe,  
All we believe, and almost all we know."

Since the age of that noble animal, the horse, after a certain period of life, (that is to say) after the marks in his *incisors* and *cuspidati* are entirely obliterated, to be able to ascertain his age, with any tolerable degree of certainty, appears to the generality of "horse age" judges, to be a subject of very much uncertainty. I now take the liberty of laying before the public through the medium of your paper, an infallible method, (subject to very few exceptions,) of ascertaining it in such a manner after a horse loses his marks, or after he arrives to the age of 9 years or over, so that any person concerned in horses, even of the meanest capacity, may not be imposed upon in a horse's age, from 9 years of age and over, more than 3 years at farthest, until the animal arrives at the age of twenty years and upwards, by just feeling the submaxillary bone, or the bone of the lower jaw.

This method I discovered, by making many anatomical observations on the skulls of dead horses and repeated dissections. In order, therefore, to elucidate the above, I must in the first place beg leave to remark—that the submaxillary bone, or the lower jaw bone of all young horses, about 4 or 5 years of age, immediately above the bifurcation, is invariably thick and very round at the bottom; the cavity of said bone being very small, contains a good deal of marrow, and generally continues in this state until the animal arrives at that period which is generally termed an "aged horse," or until the animal acquires his full size in his height or thickness; or according to sporting language, is completely furnished, with very little variation. But after this period, the cavity as aforesaid becomes larger, and more marrow is contained therein. Hence the submaxillary bone becomes thinner and sharper a little above the bifurcation.

This indelible mark may always be observed in a small degree in horses about 8 years of age; but at 9 years old it is still more perceptible. It continues growing a little thinner and sharper at the bottom, until 12 years of age. From thence until 15, it is still thinner, and about as sharp as the back of a case knife near the handle. From this period until the ages of 18, 19, 20 and upwards, it is exceedingly so; and is as sharp in many subjects as the dull edge of that instrument.

**Rules.**—1. Put your 3 fingers about half an inch or an inch immediately above the bifurcation, and grasp the submaxillary bone, or the lower jaw bone. If it is thick at the sides and very round indeed at the bottom, the animal is most certainly under 9 years of age.

2. If the bone is not very thick, and it is perceptibly not very round at the bottom, he is from 9 to 12 years of age, and so on. From 12 to 15 the bone is sharper at bottom and thinner at the sides, the bottom is generally as sharp as the back of a case knife; from 15 to 18, 19, 20 and upwards, without many exceptions, the bone, when divested of its integuments, is as sharp as the dull edge of that instrument.

3. Allowances must always be made between heavy, large western or wagon horses, or carriage horses, and fine blooded ones. By practising and strictly attending to the above rules, upon all description of horses, the performer in a little time, will become very accurate in the accomplishment of his desires, more especially if he attentively observes the lower jaw bone of dead horses.

BOSCAIVANE.

### TEA.

We are not without fears that we may fail of withdrawing from the consideration and discussion of the all important and very interesting subject of politics, a sufficient number of persons to give ear to matters and things which we conceive deserve at least to share public attention. It will we apprehend, be necessary after the election, to eat and drink and provide for our families, equally as heretofore. We cannot, therefore, see the propriety of abandoning the various modes by which these objects are to be accomplished, to take care of themselves; especially, when it is known that neither the character nor interests of parties and leading partizans will lose any thing by a little less observation. Whether we obtain an audience or not, we shall continue to discharge our duty by calling attention to subjects which we believe deserve attention.

At this time we beg to recommend to the consideration of all parties concerned, the propriety of taking measures for bringing before Congress at an early period, the subject of a reduction of the duty upon tea. This article has become a necessary of life. Its use is found to be salutary, and ought, it is believed, to be encouraged. The duty at present is high—by many deemed too much so, and such as may be feared, will lead to the article being smuggled here from Canada, and thus extensively injure our commerce. The Secretary of the Treasury in his last annual report, makes the following judicious observations upon the subject:—

The use of tea, has become so general throughout the United States, as to rank almost as a necessary of life, when to this we add that there is no rival production at home to be fostered by lessening the amount of its importation, the duty upon it may safely be regarded as too high. Upon some of the varieties of the article, it considerably exceeds one hundred per cent., and is believed to be generally above the level which a true policy points out. A moderate reduction of the duty would lead to an increased consumption of the article, to an extent that in all probability, would in the end, benefit rather than injure the revenue. Its tendency would be to enlarge our trade in exports to China, a trade of progressive value, as our cottons and other articles of home production (aside from specie) are more and more entering into it. It would cause more of the trade in teas to centre in our own ports, the present rate of duty driving our tea ships not unfrequently to seek their markets in Europe; not in the form of re-exportations, but in the direct voyage from China. It would also serve to diminish the risk of the United States ultimately, losing any portion of a trade so valuable, through the policy and regulations of other nations.—*Penn. Gazette.*

The Editor of the *Pictou* (N. S.) paper, thinks that Hemp will become a staple article of export from Nova Scotia.

### SOMETHING NEW.

Fly-blows are peculiar in character and remarkably fatal this season. The slightest scratch on any animal, or even a tick bite, is sufficient to induce the fly to deposit her eggs, which turn to maggots in the space of an hour, of the most hardy kind we ever heard of. Wherever these flies attack, death to the animal is the consequence, unless the greatest pains is taken. Much stock has been destroyed by them, and one negro woman. A negro man was saved with the utmost difficulty. He was subject to a bleeding of the nose, and falling asleep with a speck of blood on his upper lip, the fly made her deposit which crept into his head. No matter where the worm is laid it will instantly penetrate the skin, with two strong prongs or pincers that it possesses, and make a sore for itself. It works to a great depth, passing through a very small hole for about an inch, when it enlarges it into a kind of cell, and does not stop, we believe, until it reaches the entrails, unless obstructed by the bone. We heard of one of these cells that held half a pint. The usual remedies to destroy it, such as calomel, spirits of turpentine, &c. are very seldom successful. A gentleman has requested us to state, that he has succeeded by cutting open the holes and pouring in a solution of karts horn, or aqua ammonia, and then keeping the place covered. We had a dog afflicted with these worms, which we destroyed in the following manner. We cut open the place to the depth of an inch, (but then did not reach them) and, after scraping out all the honey-comb-looking substance, poured the hole full of a very strong decoction from elder leaves and tobacco, boiled together. In about an hour they endeavored to crawl out but died in the attempt.—The dog appeared to be entirely insensible to the operation.—*Southern paper.*

**Glue.**—The jewellers among the Turks who are mostly Armenians, have a curious method of ornamenting watch cases, and similar things, with diamonds and other stones, by simply gluing them on. The stone is set in silver or gold, and the lower part of the metal made flat, or to correspond with the part to which it is to be fixed; it is then warmed gently, and the glue applied, which is so very strong that the parts never separate. This glue, which may be applied to many purposes, as it will strongly join bits of glass or polished steel, is made thus: Dissolve five or six bits of mastic, as large as peas, in as much spirit of wine as will suffice to render it liquid—in another vessel dissolve as much isinglass (which has been previously soaked in water till it is swollen and soft) in French brandy or rum, as will make two ounces, by measure, of strong glue, and add two small bits of gum galbanum or ammoniacum, which must be rubbed or ground till they are dissolved; then mix the whole with a sufficient heat. Keep it in a phial, stopped, and when it is to be used set it in hot water.

The Dengue has been introduced at Wiscasset, by the brig Olive, from Havana. Some cases have occurred. It is compared to the Rheumatic Gout.

In a country where every mouth may be employed to blow a spark into a consuming flame, all possible care should be taken to furnish no spark.

## EXTRACTS

From an "Annual Address delivered before the Rhode Island Society for the encouragement of Domestic Industry." By WILLIAM E. RICHMOND.

"The most obvious and the most natural division of human labour is three-fold—the labour of *Production*; the labour of *Manufacture*, and the labour of *Distribution*. In the first are comprehended Agriculture, Fisheries, Mining, and all other labours by which crude materials are created, or reduced to the possession and use of man. In the second division is included every process by which the crude productions of nature and of art are prepared for consumption. The third division comprehends the labours bestowed in the transportation of crude and manufactured articles, as well from the producer to the manufacturer, as from the latter to the consumer. This simple view of the labours of the community, mutually dependant and depending as they are, should inculcate on our minds the unity and indivisibility of their interests. United and harmonious in their movements, they support and assist each other, while they promote the common welfare: Divided and discordant in their views and operations, their jealousies are destructive to themselves and to the commonwealth. Let it, then, be our first object, with all our powers, to promote so desirable a union of sentiment and feeling. Without the FARMER, society could not exist: Without the MANUFACTURER, it could not exist in comfort: Without the MERCHANT it could not enjoy the conveniences and luxuries which it desires.

In praise of *Agriculture*, that parent and nurse of civilization and the arts, and in recommending her to the patronage of an enlightened people, too much cannot be said. It was observed by the most eloquent of that school of philosophers which laid the train for the grand moral explosion, which distinguished the close of the last century:—That he who first enclosed a field, and planted it, and called it his own, laid the corner stone of the social structure, and is accountable for all the evils of society. There is more of spleen and misanthropy in this sentiment, however redeemed by the splendid style in which it is dressed, than of sound argument. It supposes as true the very thing which was to be demonstrated; namely, that society is a curse, instead of a blessing to mankind. I quote the sentiment, however, for the purpose of proving that the appropriation, enclosure and cultivation of lands are the bases of human society and civilization. Rousseau, himself, admits, that he who opposes them is a savage, and, that he who would abrogate them wishes to become a savage. It is by permanent residence and exclusive proprietorship, only, that men are encouraged to till the earth—that a surplus of food is produced for the support of handicraft trades—that population is condensed and wealth accumulated—that the higher arts and sciences are cultivated—that society is protected and embellished. No friend of our race would wish to restore that *miscalled* golden age, when man, as ferocious as the tyger, lay in ambush for the weaker animals, or, in his turn, fell a prey to the more powerful ones, by which he was surrounded.

"The labours of Husbandry are among the most healthy and invigorating employments of man. "God made the country," says the proverb. Rural pursuits, more than any other, pre-

serve the simplicity of manners and innocence of life which constitute the charm and promote the happiness of society. It is impossible to conceive a more attractive picture of life than that presented by a well-settled rural neighbourhood, where the lands are fertile and well cultivated; the buildings, fences and roads in good repair; the men industrious and temperate; the women good house-wives, faithful companions and tender mothers; the children well schooled, obedient and mannerly; the clergyman a teacher by example, as well as by precept; the physician and lawyer, skilled in their professions, supported by their farms, and, emphatically, the guardians of the health and property of their neighbours; the school-master learned, faithful, and beloved by his pupils. In the unruffled bosom of such a retreat the votary of politics or pleasure might calmly bid adieu to the storms and frivolities of the world, "nor cast one longing, lingering look behind." How many such little communities may be found in this our country, where exist the elements of that power which constitutes, at once, its safety, and renown! Farmers, your lot is truly enviable. You cannot be unmindful of its advantages. On you, as the most numerous and virtuous, as well as the most permanent and independent class of this great nation, depend its present welfare and its future hopes. I will not presume to instruct you in any branch of your own profession; but permit me to impress upon you its dignity and importance—to incite you, to prefer it to all others, for the settlement of your sons in life; and to qualify them, by a proper education, to fill it, with success and respectability. It is an erroneous opinion, that none but *professional* men, so called, should be liberally educated. Every *honest* calling is more or less profitable, and, consequently, respectable, in proportion to the intelligence, generally possessed by those who follow it. An acquaintance with belles lettres and the *moral* sciences enables the farmer to participate, with honour and usefulness, in the politics of his country. An acquaintance with the *physical* sciences explains to him the principles of his profession, and qualifies him to assist the operations of nature with the suggestions of an enlightened philosophy. Educate your children, then. If you cannot spare your sons to go to college, encourage well-educated collegians to settle among you, as teachers.—Mingling the instructions of such men with their ordinary employments, your sons will grow up in the daily application of theory to practice. They will unite to a thorough and scientific knowledge of their profession, those acquisitions in general science, which qualify men to act their parts, as members of the body politic—as legislators and as statesmen."

*Folding sheep.*—Cotting, or folding of sheep, is a practice more or less extensively followed with particular breeds and in particular districts, but now generally on the decline. It was formerly thought to be indispensibly necessary to the success of the farmer in different districts; but of late a different opinion has prevailed, except in particular cases, and it is considered as merely enriching one field at the expense of another. The object is to enrich the arable land; but as this is done at the expense of the pasture, it is truly, as Bakewell expresses it, "robbing Peter to pay Paul."

## VARIOUS KINDS OF INTEMPERANCE.

Doctor D. M. Reese, a respectable physician of New-York, in a work recently published, considers intemperance as the prolific mother of human miseries, and is of opinion that if mankind were universally temperate in all respects, casualty and old age would be the chief passports to the grave. He notices several species of Intemperance:—Intemperance in Drinking, Intemperance Eating, Intemperance Sleeping, Intemperance in Clothing, Intemperance Labour, Depraved Appetites, &c.

*Intemperance in Clothing.*—Dr. R. points out the ill effects on health of tight lacing, and remarks that almost every professional man has witnessed the fatal results of this abomination. He dissected the bodies of two young females who had died of disease caused by tight lacing, and found "the adhesion of parts and the derangement of structure truly frightful." He adds, "the ingenuity of the ladies, perhaps, could not be better exerted than in contriving some method of preventing such havoc as is usually occasioned among them from tight lacing and thin dressing."

*Eating opium and snuff.*—Dr. R. states as a fact well known to the faculty, that hundreds of females in our large cities are in the daily use of taking opium. "This is neither more nor less than a fashionable way of getting drunk, and ought to be frowned upon by every husband and father."

Dr. R. says he has known two instances of death from *eating snuff*, "a habit which is perhaps increasing among the ladies of our country with a rapidity only equalled by the ravages of ardent spirits, and which is no less ruinous to health and destructive to life." "This practice has its origin in using the Scotch snuff as a *tooth powder*,—a fondness is soon acquired for it, and hundreds among us, especially among our females, *get drunk* upon it every day of their lives." The effects are paleness of countenance, torpor of body, stupor of mind, diseases of the stomach, lungs, &c.

*Drinking malt liquors to excess.*—In Great Britain, diseases are increased in number and fatality by the large quantity of malt liquor drunk in their community. Sudden deaths are frequent among those who drink habitually and excessively of these liquors.

*Cold water.*—Dr. R. says "that death seldom occurs from drinking water, except in constitutions previously impaired by some of the other species of intemperance."

*Drinking ardent spirits.*—This is the worst kind of intemperance, and in criminality, and the magnificence of its evils, outweighs all the rest.—*Hampshire Gazette.*

A gentleman in the Strand, London, has just adopted a mode of generating gas over a common kitchen fire, and of purifying it so well by a new process, which is yet a secret, that it may not only be introduced with safety into houses, but without causing any bad smell. The novelty of the invention consists principally in the adaptation of a retort to a common kitchen fire.

*Chesnut trees.*—It is stated in Philips' History of Fruits, that the great chesnut tree near Mount Etna, is perhaps one of the most extraordinary trees in the old world. It is called "the chesnut tree of a hundred horses," from the following traditional tale: Jean of Arragon, when she visit-

ed Mount Etna, was attended by her principal nobility, when a heavy shower obliged them to take refuge under this tree; the immense branches of which sheltered the whole party. According to the account given of it by Mr. Howel, this chestnut tree is one hundred and sixty feet in circumference—and although quite hollow within, the verdure of the branches is not affected; for this species of tree, (like the willow and some others,) depends upon its bark for subsistence. The cavity of this enormous tree is so extensive, that a house has been built in it; and the inhabitants have an oven therein, where they dry nuts, chestnuts, almonds, &c. of which they make conserves; but as these thoughtless people often get fuel from the tree that shelters them, it is feared that this natural curiosity will be destroyed by those whom it protects.

#### FATTENING SWINE.

“According to the opinion of the Rev. Mr. Elliot, the best time in the year to shut up hogs to fatten them, is the month of August. I rather prefer the month of September, when it may be depended on, that they will not suffer at all by the heat in their confinement; and there will be time enough to make them fat, before the weather becomes to be extremely cold.

He that attempts to fatten his hogs in winter will be a loser; for it has been found by long experience, that they do not gain in their flesh near so fast in a frosty, as in a temperate season. I therefore take care to get them fit for the knife by the beginning or middle of December, and I should choose to kill them still earlier, were it not for the advantage of keeping the lean part of the pork for some time without salting; as it most commonly may be done by exposing it to frost, in the coolest part of a house.

But a very important question is, what food and management is best in fattening swine? Peas answer well, when the price of them is low. But I am constrained to give the preference to Indian corn. Let them be fed in September with green ears from the field. There is nothing they will devour more greedily than this corn, and even the cobs with it.

In Indian harvest, the unripe ears should be picked out, and given to the hogs that are fattening, without delay; or as fast as they can eat them; for it will do them four times as much good in this state, as it will after it is dried, it being difficult to dry it without its turning mouldy or rotten; so that they will scarcely eat any of it in this state, unless they be kept shorter of food than fattening hogs should be.

After the unripe corn is used, that which is ripened must be given them.

If it be thought most convenient to feed them with corn of the preceding year, it should not be given them without soaking, or boiling, or grinding it into meal. For they will not perfectly digest much of the hard kernels; it being often too hard for their teeth. It has been thought by good judges, that the corn will be at least a sixth part more advantage to the swine for soaking it in water. But there is if I mistake not, still more advantage in grinding it. What new corn is given them, may be in ears, as it is not hardened enough for grinding. I know of nothing that will fatten hogs faster than a dough of meal and water. But as this is expensive food, the dough may be mixed with boiled potatoes, or boiled carrots.—

They eat these mixtures as well as dough by itself; and it appears to make no material difference in their fattening. In this mixture, barley meal will answer instead of Indian; which should be attended to in our more northern parts, where two bushels of barley may be as easily raised, as one of Indian corn. Both kinds of meal I have found to be a good mixture with boiled potatoes; but it should by all means be a little salted to give it a good relish.

While hogs are fattening, little or none of the wash from the kitchen should be given them.— Their drink should be fair water, which they relish better than any other drink, and of which they will drink a good deal, when they are fed only on corn, or stiff dough.

To prevent measles and other disorders in hogs, while they are fattening, and to increase their health and appetite, a dose or two of brimstone, or antimony, given them in their dough, is useful, and should not be neglected.

Some change of food may be advisable, in every stage of their existence, as it always seems to increase their appetite. But while they are fattening, laxative food in general should be avoided, as these animals are seldom known to suffer by costiveness, especially when they are full fed, but often from the contrary disorder. If they chance to be costive, a little rye will help them.

In feeding, steady care should be taken that not one meal should be missed, nor mistimed, and their water should never be forgotten. They should always have as much food as they will eat up clean; but never more than that quantity, lest they defile it and it be wasted. A little at a time and often, is a good rule.

If their skins be scurfy, or inclining to manginess, a little oil poured upon their backs, will cause it to come off. And some say a small mess of rye now and then, as a change in their food, is good against these and other disorders.

If the issues in the fore legs should chance to get stopped, every attempt to fatten them will be in vain. These, therefore, should be watched; and if found to be stopped, they should be rubbed open with a corn cob.

Rubbing and currying their hides very frequently, is of advantage to keep up perspiration. It is grateful to the animals, as well as conducive to their health and growth. A proper scrubbing post in the middle of their pen will not be amiss. And during the whole time of their fattening, they should have plenty of litter. They will lie the more dry and warm, and it will be more than paid for, by the increase of good manure.

When hogs are killed, a single one should not be left to live alone in a pen. He will be apt to pine too much after his former companions. And in cold weather he will suffer for want of lodging so warm as he has been accustomed to do.

The fat of pork should be plentifully salted with the best and strongest clean salt. It will take three pecks for a barrel. The pork should be kept continually under pickle; for if it be exposed ever so little to the air, it will become rusty and unpalatable.

Boiled or steamed clover hay will serve to keep hogs during winter, but the addition of potatoes or carrots, boiled or steamed with the hay will be an improvement.

Mr. Young directs soiling swine in a yard in preference to feeding them on clover in the field during summer. But Judge Peters, of Pennsylv-

ania, says, “In summer my hogs chiefly run on clover. Swine feeding on clover in the fields will thrive wonderfully; when those (confined or not) fed on cut clover will fall away.” The same gentleman asserts that hogs, while fattening, should constantly have some dry rotten wood, kept in the pen, which they will eat occasionally, and it proves very beneficial to them. It is also declared, as well by that gentleman as other writers, that food when soured by a proper degree of fermentation is much the best for fattening swine, and that one gallon of sour wash will go as far as two of sweet for that purpose. Mr. Young says, that the best method of feeding all kinds of grain to hogs is to grind it to meal, and mix it with water in cisterns for that purpose, at the rate of five bushels of meal to a hundred gallons of water.—*Deane.*

#### BATHING.

It is a common notion that bathing is of importance to the health only in summer. But this is a great mistake. It may, indeed be of more importance for the single purpose of cleanliness, for dust and perspiration, to require more frequent ablutions, in hot weather than in cold. But this is far from being the most important use of bathing.— To clear the pores of the skin, to soften the contractions produced by cold, to open the small vessel and tubes that are designed to carry the circulation to the very surface, are the great and salutary effects of bathing. In producing these effects, we perceive at once how bathing promotes health, especially at the season of the year, when we are exposed to autumnal fevers, and how it prepares the body for the rigours of winter. It is, also, obvious that the bath should be hot; not merely tepid or luke-warm, but considerably warmer than the body. Heat is a very subtle fluid and like all other fluids seeks a level, or an equilibrium. If you go into a bath somewhat colder than your body, your body loses heat; it imparts its warmth to the water till both are at the same temperature. The chill which is felt on coming from such a bath is evidence of this fact, and shows that the system has been injured rather than benefited. But if the bath be warmer than the body, the balance of heat is produced by the water's imparting heat to the body, and the operation of it is to give a grateful impulse to the action of the system, and send the blood briskly to the surface and the extremities, opening the channels, clearing away obstructions, and diffusing a glow over the body, and a quiet joy over the mind, which are the unimpeachable witnesses of health, and the perception of which is luxury.

*Troy (N. Y.) Register.*

*Acorns.*—These are sometimes given to poultry and would be found an advantageous food for fowls, were they dried and ground into meal.— Acorns can be preserved in a state fit for vegetation for a whole year by enveloping them in bees wax. Other seeds may be conveyed from distant countries by the same means. Miller advises to plant acorns as soon as they are ripe in October, which will come up in the following April; because, if they are attempted to be kept, they will sprout, though spread thin.

Mr. Benjamin Peacock, of Bristol, killed a calf on the 22d of July, of five weeks and four days old, which weighed 162 lbs.—and yielded 17½ lbs. of rough tallow.

### CANADIAN AGRICULTURAL REPORT, FOR JULY.

Haymaking, which is generally the most pleasant of all rural affairs, has, during the past month, been the most unpropitious ever remembered by the oldest farmer in all the country. Hay making began as early as the 5th of the month, at which time the weather broke, so that we had hardly two dry days together at a time, and there is scarcely a tenth part of the hay housed, but what is more or less damaged. Owing to the excessively deluged state of the lands, many fields of potatoes are greatly injured, as the rain fell in such abundance, that the ditches could not carry it off as fast as it fell; the consequence is, that grain of all kinds, on flat lands, stood up to the middle in water for several hours together. Wheat is much rusted where strong, so that the quality will not be so good as expected at the middle of last month. Oats and Barley are ripening, but are knocked down in a shocking state; many fields are lying as flat as if they had been passed over by a roller. Stock all in good condition, but the produce of dairies is very low. Fruit has suffered much from the heavy rains, as well as from the high winds, and will not be so abundant as was expected. In fact, we have seldom known a time in which farmers have suffered more, or in which their minds have been kept in such a state of anxiety as during the past month.

### LONDON IN OLDEN TIMES.

Sir William Davenant thus describes London, as it was before the great fire.

"Sure your ancestors contrived your narrow streets in the days of wheelbarrows, before those greater engines *carts*, were invented. O, the goodly landscape of Old fish-street! which had it not had the ill-luck to be crooked, was narrow enough to have been your founders' perspective: and where the garrets (perhaps not for want of architecture, but *through abundance of amity*) are so made, that opposite neighbors may shake hands without stirring from home. Then for uniformity of building—yours looks as if they were raised in a general insurrection. Here stands one that aims to a *palace*, and next to it another that professes to be a *hovel*. Here a giant, there a dwarf, here slender, there broad; and all most admirably different in their faces, as well as in their height and bulk. As for your ceilings, they are so low, that I presume your ancestors were very mannerly, and stood bare to their wives, for I cannot discern how they could wear their high-crowned hats.

"I now leave your houses, and am passing through your streets; but not in a coach, for they are uneasily hung, and so narrow, that I took them for a sedan upon wheels; nor is it safer for a stranger to use them till the quarrel be decided, whether six of your nobles, sitting together, shall stop and give place to as many bottles of beer.—Your city is the only metropolis of Europe, where there is a wonderful dignity belonging to carts."

### TO RENDER CUCUMBERS WHOLESOME.

Slice cucumbers into a basin of cold spring water, and it will not only make them eat by far more crisp and fine, but will also render them much more wholesome, and effectually prevent their rising in the stomach. The water will completely extract and take away the pernicious juice of the cucumber, which is the principal cause of their so often disagreeing with the stomach.

*Method of roasting eels.*—Having skinned and washed some of the finest large eels, cut them in three, four, or five pieces, according to their lengths. Make a seasoning of grated nutmeg, pepper, and salt, with a little thyme, sage, and lemon peel, all well beaten and mixed plentifully with crumbs of bread. Strew this well on the eels, stick them across on skewers, tie the skewers to the spit, baste them continually, and let them roast till they begin to crack and appear white at the bone. When taken up, send them to the table with melted butter and lemon juice, which will make the best sauce for them. They may be fried or boiled thus seasoned, with very good effect.

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, AUGUST 22, 1828.

### EXTIRPATING CHICCORY, or SUCCORY.

A correspondent wishes us to "publish the best mode of exterminating succory which prevails a great deal this season."

Chicory has been highly recommended by agricultural writers, both in Europe and America, as a valuable plant for cultivation. But every plant which grows where it is not wanted, is, in a relative sense of the word, a weed.

Weeds may be divided into annuals, biennials, and perennials, or weeds which will endure one, two, or more years without being renewed from the seed. All annuals and biennials are effectually destroyed by cutting or mowing the plant, at any point below that from which the seed leaves originated, in proper season to prevent the seeds from becoming so far matured that they will grow when lodged in the soil. With regard to perennial weeds, such as couch-grass, charlock, colts-foot, white-weed, and we believe chicory, their destruction can only be effected by repeated ploughing, harrowing, and extracting the roots from the soil, and either burning, or exposing them in such a manner as to ensure their destruction. We have, however, but little personal acquaintance with this chicory, either in its capacity of an useful plant or a pernicious weed; but should be much obliged to any friend or correspondent for information on the subject.

### SILK.

Extract of a letter to the Editor of the New England Farmer, dated Rochester, N. Y. Aug. 12, 1828.

Last year I commenced on a small scale the rearing of the silk worm, and have produced some beautiful specimens of silk; they do well in this country. I have now a nursery of about 2000 white mulberry trees. From all the information I can obtain, either by observation or otherwise, I believe that this section of country will prove fully equal to any other, (either Italy or France) for the raising of silk worms. The pamphlet of this subject, published by our government last winter, should be in the hands of every farmer and friend to the country, it is plain and practical. The grape vine also flourishes here and promises well—we have a soil peculiarly adapted to it.

### COW TEAM.

An intelligent gentleman at Geneva, Switzerland, proposes to substitute the labor of cows for that of oxen and horses; and he maintains that it would increase both the quantity of milk and the

calves, and that one cow will do as much work as an ox of equal size. He however, allows that the diminution of milk and labor may be one fourth, but still eight working cows would perform the labor of six oxen, and at the same time give as much milk as six cows that did not work—which would, in a year, amount to a considerable saving to the poor farmer. An elaborate article on this subject will be found in the New England Farmer, vol. iii. page 326.

### FRENCH MODE OF TAKING HONEY.

The following easy method of taking honey, without destroying the bees, is the method generally adopted throughout France. In the dusk of the evening, when the bees are quietly lodged, approach the hive and turn it very gently over; having steadily placed it in a small pit, previously dug to receive it, with its bottom uppermost, cover it with a clean new hive, which has been previously prepared, with two small sticks stuck across its middle, and rubbed with some aromatic herbs. Having carefully adjusted the mouth of each hive with the other, so that no aperture remains between them, take a small stick, and beat gently round the sides of the lower hive for ten minutes or a quarter of an hour, in which time the bees will leave their cells in the lower hive, ascend and adhere to the upper one. Then gently lift the new hive with its tenants, and place it on the stand from whence the other hive was taken. This should be some time in the week preceding midsummer day, that the bees may have time before the summer flowers are faded, to lay in a new stock of honey, which they will not fail to do, for their subsistence through the winter.—As many as have the humanity and good sense to adopt this practice, will find their reward in an increase of their stock and their valuable property.

### TRANSFUSION.

Some successful experiments are now making, by a gentleman in Herefordshire, with the view of preserving fruit trees from decay, by planting young trees in the vicinity, and transfusing the sap of the young plants through the bark of the decaying tree, and thus uniting the circulation of both.

The Editor of the Wilmington (N. C.) Reporter, states that he has seen a water melon, a present to a gentleman of that town, which weighed 41½ lbs. measuring in circumference one way 3 feet 4 inches, and the other 3 feet 7 inches.

### GARDENING.

The management of a garden, summarily speaking, consists in attention and application; the first should be of that useful and provident kind, as not only to do well in the present, but for the future; and the latter should be of that diligent nature as willingly "never to defer that till tomorrow which may be done today." Procrastination is of serious consequence to gardening; and neglect of times and seasons will be fruitful of disappointment and complaint. It will then happen, indeed, that a gardener cannot do what he would; but if he does not do what he can, he will be most justly blamed, and perhaps censured by none more than by himself.

Weeding in time is a material thing in culture, and stirring the ground about plants, as also earthing up where necessary, must be attended to. Breaking the surface will keep the soil in

health; for when it lies in a hard or bound state, enriching showers run off, and the salutary air cannot enter. Weeds exhaust the strength of the ground, and if they are suffered to seed and sow themselves, may be truly called GARDEN SINS. The hand and hoe are instruments for the purpose. Digging where the spade can go, between the rows of plants, is a good method of destroying weeds: and as it cuts off the straggling fibres of the roots, they strike afresh in numerous new shoots, and are thus strengthened. Deep hoeing is a good practice, as it gives a degree of fertility to the earth.

**MANURE.**

Manure is the great sinew of agriculture, as money is of war: and the making the best of every advantage or opportunity for increasing the quantity of it, is one of the most prominent traits in the character of a GOOD FARMER.

Amongst the stock of poultry, in the farm-yard of — Robinson, Esq. of Benningholme Grange, near Swine, is a hen of a most aspiring character. Last year, preparatory to incubation, she was accustomed to ascend a lofty tree, and having laid a number of eggs in an old crow's nest, succeeded in producing a young brood in that elevated station. The chickens were got down by means of a ladder, and reared in safety. In the present summer the same hen climbed up another tree, and laid her eggs (also in a crow's nest) in a situation wholly inaccessible. She hatched her offspring; but, as it was impossible to rear a ladder to the height, the chickens, on attempting to quit the nest, fell to the ground and were all killed. — *Hull Packet.*

R. Rush, Esq. Secretary of the Treasury, has advertised that the Revolutionary Claimants will be paid their half-yearly pensions, agreeably to the late act of Congress, on and after the 3d of September next.

*Prodigious.*—We understand that the steam-boat North America left New York on Saturday for this city, with 500 passengers; and after all intermediate stoppages and changes, actually landed 380 on her arrival at this place. — *Albany Chr.*

Two signs were once opposite each other, at Philadelphia—thus inscribed—"James Sholl" and "Jonathan Fell."

The work shops in the State Prison were lately burnt. The fire was discovered about the time the convicts were returning to their cells and is supposed to have been communicated by some of them.

*Fire.*—A small wooden box filled with saw dust in an office near Harper's Ferry, where no spark had been used for many days, was found to have taken fire near the bottom, the saw dust in the upper part was untouched.

*Blackstone Canal.*—The weather during a few weeks past has been favorable for the work of the Canal. It is confidently expected that the whole will be rendered navigable by the day fixed for the Annual Agricultural Festival.

*Cure for the Dysentery.*—It is probably not so generally known as it should be, that *boiled milk*, thickened with flour, and taken in the first stages of dysentery, is, in all common cases, an invaluable remedy. Boiled milk without flour is too harsh.

*Soundness of the lungs.*—Dr. Lyons, of Edinburgh proposes an ingenious and practical test for trying the soundness of the lungs. The patient is directed to draw in a full breath, and then begin to count as far as he can, slowly and audibly, without again drawing his breath. The number of seconds he can continue counting is then to be carefully noted. In confirmed consumption, the time does not exceed eight, and is often less than six seconds. In pleurisy and pneumonia it ranges from nine to fourteen seconds. But when the lungs are sound, the time will range as high as from twenty to thirty-five seconds.

It is delightful to see savages becoming civilized; but it is deeply disgraceful and afflicting to see civilized persons becoming savage.

Several Communications are on hand.

**Seeds for Fall Sowing.**

For sale at the New England Farmer Seed Store, a fresh supply of various Grass Seeds—also a great variety of vegetable seeds for fall sowing, viz. White Portugal Onion, Strasburg do. Silver-kim do. Prickly Spinach and Dutch Cole for early greens—various kinds of lettuce, carrot, cucumber, cabbages, &c.—black Spanish or winter radish, &c. all warranted fresh.

**Orchard Grass Seed—growth of 1828.**

Just received at the New England Farmer Seed Store, No. 22 North Market Street, 20 bushels of prime Orchard Grass Seed, raised, this season, with the greatest care, by John Prince, Esq.—warranted to be equal in purity to any ever offered for sale in New England. A supply of pure Gilman Wheat, raised by Payson Williams and Mr Winchester, is daily expected.

**Wild Geese.**

For sale, five pairs of Wild Geese, two pairs three years old Inquire of the subscriber. BENJ. J. PHILLIPS. Lynn, August 16, 1828.

**For Sale,**

A Bull Calf five weeks old of the Short Horn breed, from the best Imported Stock, both Sire and Dam, well known and highly approved. Apply at this Office for price and particulars of pedigree. 4t. August 20, 1828.

**Farmer Wanted.**

An intelligent, capable man is wanted to take charge of a Farm a few miles from the city. He must be able to produce undoubted references, as to his knowledge of the business, habits of industry, &c. With one having the requisite qualifications an arrangement might be made for taking the farm on shares.

**FOR SALE,**

An excellent Mare with her Colt, by the celebrated Horse Bell-founder. Also, a Bull, two years old, by Denton—perfectly kind and good tempered. Likewise, one full blood Merino Ram, one Ewe, and one Lamb. Apply at the office of the N. E. Farmer. 3t. aug. 8

**Seeds for the West Indies.**

Merchants, masters of vessels, and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from \$4 to \$5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827

**Farm Wanted.**

Wanted to purchase, or hire, on a long lease, from 150 to 300 acres of the best land, located within thirty miles of Boston—for which a fair price will be given. Address "P. D." Boston through the post-office. 6t. Aug. 1

**Oat Meal, Oat Flour, Groats, &c.**

Just received at the New England Farmer Seed Store, a further supply of the above articles, viz. 30 barrels of fresh Oat Meal, fine boiled Oat Flour, Hulled Oats or Vermont Rice, Scotch Barley, &c. for sale in any quantities, wholesale or retail. Also a few canisters of fine Oat Flour, neatly packed, at 50 cts. per canister.

**Gunpowder, &c.**

Du Pont's Gun Powder, at 23 to 50 cts. per pound—Shot—Ba&s—Flints and Percussion Caps. Also, Alum—Refined Salt Petre—Blue Vitriol, &c. constantly for sale at the *Du Pont Powder Store*, No. 65 Broad street—By E. COPELAND, Jr. The Du Pont sold as above, is warranted first quality—and is marked "E. Copeland, jr. Boston," on the head of the cask. 4t. March 11

**THE NEW AMERICAN GARDENER.**

A work with this title, compiled by the Editor of the New England Farmer, with the assistance of a number of scientific and Practical Horticulturalists in the vicinity of Boston and New York, is just published by J. B. RUSSELL, Proprietor of the New England Farmer. The articles are arranged alphabetically, and comprise the most useful VEGETABLES and FRUITS which can be conveniently and economically cultivated in the climate of New England and the Middle States; as well as a Treatise on FLOWERS, and on LANDSCAPE or PICTURESQUE GARDENS, on the general management of the SILK WORM, and the manufacture of SILK, and a Treatise on the culture of GRAPE VINES and the STRAWBERRY. The article on Fruit Trees contains an enumeration and description of all the Apples, Pears, Peaches, Cherries, Plums, Nectarines, Apricots, &c. &c. that can be raised to the most advantage, and their relative forwardness in bearing, which will be found to be of incalculable benefit to gentlemen in laying out orchards. Each of the above articles is furnished by gentlemen practically acquainted with the subjects on which they have written.

A list of the contents of the work will be found in the New England Farmer for August 1.

Besides a faithful investigation of all the standard works on Gardening and Horticulture, recently published in England, and the Transactions of the London Horticultural Society, the New American Gardener is enriched by articles or extracts from the writings of the following American gentlemen:

J. Armstrong, Jesse Buel, L. Bartlett, L. W. Briggs, Joseph Cooper, Wm. Cox, J. G. Cullin, T. Coulter, S. Deane, E. H. Derby, H. A. S. Dearborn, Doct. Drown, Jared Elliot, J. Ellis, O. Fiske, Doct. Green, J. M. Gougas, R. Howard, T. W. Harris, T. Hubbard, L. M'Keon, J. Kenrick, John Lowell, H. Little, A. Landrum, J. Mease, B. M'Mahon, F. A. Michaux, Wm. Moody, E. Preble, J. H. Powell, I. Peterson, S. W. Pomeroy, W. D. Peck, T. Pickering, E. Perley, A. Parmenter, J. W. Proctor, S. G. Perkins, Professor Say, Doct. J. Spofford, Josiah Quincy, James Thacher, R. Treat, I. Tucker, R. Tooley, W. Wilson, N. Webster, J. F. Wiegate, J. W. Watkins, Benjamin Wheeler.

Price \$1.25—Six copies for \$6.00.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.	2	50
ASHES, pot, first sort,	ton.	97	50
Pearl, first sort,	"	97	50
BEANS, white,	bushel.	1	50
BEEF, mess, new,	barrel.	10	50
Cargo, No. 1, new,	"	8	50
Cargo, No. 2, new,	"	7	00
BUTTER, inspected No. 1, new,	pound.	12	14
CHEESE, new milk,	"	5	10
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	5	75
Genesee,	"	5	50
Rye, best,	"	2	62
GRAIN, Corn,	bushel.		53
Rye,	"		50
Barley,	"	60	70
Oats,	"	32	40
HOG'S LARD, first sort, new,	pound.		9
LIME,	cask.	85	90
PLASTER PARIS retails at	ton.	2	62
PORK, new, clear,	barrel.	18	00
Navy, mess, new,	"	13	00
Cargo, No. 1, new,	"	13	00
SEEDS, Herd's Grass,	bushel.	2	00
Orchard Grass,	"		4 00
Powl Meadow,	"		4 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		5 00
Red Top	"		1 00
Lucerne,	pound.		50
White Honeysuckle Clover,	"		50
Red Clover, (northern)	"	11	12
French Sugar Beet,	"		1 50
Mangel Wurtzel,	"		1 50
WOOL, Merino, full blood, washed,	"	45	60
Merino, full blood, unwashed,	"	25	30
Merino, three fourths washed,	"	35	40
Merino, half & quarter washed,	"	26	35
Native, washed,	"	25	28
Pulled, Lamb's, first sort,	"	45	50
Pulled, Lamb's, second sort,	"	28	33
Pulled, for spinning, first sort,	"	37	40
<b>PROVISION MARKET.</b>			
BEEF, best pieces,	pound.	10	12
PORK, fresh, best pieces,	"		10
whole hogs,	"		6
VEAL,	"	6	10
MUTTON,	"	5	10
POULTRY,	"		scarce
BUTTER, keg and tub,	"	12	14
Lump, best,	"	20	22
EGGS,	dozen.	11	12
MEAL, Rye, retail,	bushel.		70
Indian, retail,	"		65
POTATOS, new	"		40
CIDER, [according to quality,]	barrel.	2	00

## MISCELLANIES.

From the Berkshire American.

## MILITIA SYSTEM.

Our Militia System, (says the accomplished Editor) is every day treated with less and less respect. It is attacked in the pulpit—lashed by the press—scouted by wags—hated by farmers—execrated by the mechanics, and treated with rudeness even by the soldiers themselves. In short, it finds little quarter except with idle boys, romping girls, and members of the Legislature. Not long ago the following conversation took place between Colonel Canteuzena, a member of the Legislature and Corporal Calabash—both officers of the Massachusetts militia.

Col.—Well, friend Calabash, you've got a rising post.

Corp.—Why, yes sir—rather on the rise; and as the militia system is falling, I may soon get to the top.

Col.—Get to the top!—what do you mean you ungraceless reprobate? You don't calculate, to mount over the heads of colonels, and majors, and the like, and get to the top without passing thro' the regular gradations of office.

Corp.—I had no idea of mounting at all; I was only thinking of waiting till the system come down to me.

Col.—Eh?—Then you will wait one while, by gorry—and you may as well hang up your whistle as to think of rising like a Ponce, on the ashes of our glorious and unparalysed militia system.

Corp.—It is not altogether unparalysed, colonel; on the contrary, it has met with some pretty smart shocks, that have benumbed and crippled it most severely. It is with great difficulty it can make a shift to stand, by the help of the Legislature.

Col.—Harkce, corporal Calabash, I belong to that honorable body, and I advise you not to cast none of your slurs and back-handed illusions upon the corroborated wisdom of the State, or possibly you may be brought up for attempt of court.

Corp.—I have been brought up by an attempt of court too often, and compelled to march half a day with a gun on my shoulder, a mere spectacle for boys—and all to gratify your Legislative wisdom, which is more lame than justice herself, and comes limping along a mile behind the sense of the age.

Col.—The age has no sense—the people are start mad—as mad as a March mare. We should have fine times, indeed, if our laws didn't compel the poor people to protect the property of the rich. But I cannot believe the people are in earnest about overthrowing our glorious and matchless militia system.

Corp.—Never boast of its being matchless, colonel, for public opinion is preparing a match for it that will be apt to blow it sky high, sir.

Col.—Is it so near its end then, Calabash?

Corp.—It is even so. It has been trembling for some years, and now only survives to excite ridicule and reproach.

Col.—Well, if it must go, I'll fight for it till all is blue. Ay, sir, I'll stick to it to the last, as Loidas did with his three hundred Sparmards at the Straits of Tremoppily;—I'll never, never give up the ship, by gorry.

Corp.—Bravo! colonel. I like to see a man of your mettle.

Col.—Ay, sir—I hope I am not wanting in the real military spirit. I am astonished to find a pro-

misng young officer like you, a corporal, enlisted against the militia system.

Corp.—I am a promising fellow, it is true; and as a proof of it, I promise you on the word of a corporal, that I have very little ambition for the honor and glory of a militia officer. So far from wishing to mount over your head, as you just now mentioned, that I pray heaven your epaulettes may cling to your shoulders, and your sword to your side, as long as the State continues in petticoats, and is pleased with mere military play-things.

Col.—Though I spoke about sticking to the system, I had no idea of holding on to my commission forever. No, I calculate soon to resign—my epaulettes and other bags of distinction, having already spent a good thousand dollars in supporting them honorably.

Corp.—Indeed! It is vastly tempting for a corporal to persevere in the path of promotion!—to get honor enough to come to a thousand dollars! But I take it militia honors will be less expensive before many years. The people are wide awake, and fully resolved to get rid of so useless a burden.

Col.—How do they calculate to get rid of it, Mr. Corporal?

Corp.—By getting the law repealed.

Col.—Exactly so. But harkce, Calabash, that is not so easy a matter as some people imagine. I belong to the Legislature, and while I have a seat there, I'll do my best to keep up the old militia system.

Corp.—Un\*qual and burdensome as it is!

Col.—I don't care a snap for that; I've spent a thousand dollars in its support, and—

Corp.—Never benefitted the country a thousand mills—I beg pardon for interrupting you, colonel.

Col.—Whether I've benefitted the country or not, I leave to my constituents to judge. But one thing I know, I've spent my money, and I'm determined others shall spend their'n in the same way.

Corp.—A noble principle that!—and worthy of a Legislator!!

Col.—Worthy, or unworthy, sir, it is the principle of a majority of the Legislature—of that honorable body, who are two thirds of them past and present militia officers, such as generals, colonels, majors, &c. all of whom have spent a great deal of money in brushing up their regimentals, and polishing their weepens, and wetting their commissions, and wish to strut about like so many buffoons, for idle boys to stare at, and never will consent that others shall come off with a lighter burden than they.

Corp.—Well, if the Legislature is composed of such men, it is time they had leave to stay at home, and the noncommissioned officers and privates will be apt to reserve the right of command, and say to them, at the ballot boxes—“to the right about face! March! You're dismissed!”

*Loss of brains.*—The present Duke of Manchester met with an accident, by which a piece of his skull was kicked away by a horse, with a portion of the brain also; and yet his Grace has made a very excellent Governor of a colony notwithstanding. It is now well known, that the outer, or as it is called, the *cortical* part of the brain, is entirely devoid of feeling when in a natural and healthy state; and that any portion of it may be lost by accident, (as in this instance) or by disease, without any interference with the intellect of the individual. It is only when the medullary, or in-

nermost portion of the brain, is compressed or injured, that life and intellect are affected.

Except thou desire to hasten thine end, take this for a general rule, that thou never add any artificial heat to thy body by wine or spice, until thou find that time hath decayed thy natural heat, and the sooner thou beginnest to help Nature, the sooner she will forsake thee, and leave thee altogether to Art.—*Sir. W. Raleigh.*

*Vegetable Resuscitation.*—A very old mulberry tree was shattered in pieces by a storm of wind in 1790; afterwards, an elder tree, which grew, without doubt, from berries that had fallen into the heart of the old mulberry trunk, usurped its place; this elder tree died in 1826, and then—36 years after the destruction of their parent stem—about a dozen of mulberry shoots started forth to the light of day.

Many people say ripe fruit is always wholesome. But it is injurious to eat to excess even of good; beside, proportions of different kinds of food are required. Fruit has very different properties, whatever those properties are, good or bad, they are most powerful when the fruit is ripe.

Numerous Swiss emigrants remained at Havre when the Olympian sailed, waiting a passage to the United States. All the American vessels there could have a full compliment. We are informed some months since, that from eight to ten thousand were arranging to emigrate, principally from the Canton of Bern.

*Bitter Almonds.*—These were considered by the ancients as of use to alleviate the evils of drunkenness. Plutarch relates that Drusus' physician, (who was a great drinker) took at every cup five bitter almonds, to allay the heat and fumes of the wine. Bitter almonds are held aperient, detersive and diuretic; they are therefore recommended in obstructions of the liver, spleen, &c. Pliny states, that a decoction of the roots of the bitter almond-tree supple the skin, prevents wrinkles, and gives a fresh, cheerful color to the countenance; and that bitter almonds cause sleep, and create appetite. They were considered as a cure for chilblains, as well as the bite of a mad dog.

## DISTRICT OF MASSACHUSETTS, to wit:

District Clerk's Office.

Be it remembered, That on the eighteenth day of July, A. D. 1823, in the fifty-third year of the Independence of the United States of America, J. B. Russell, of the said district, has deposited in this office the title of a book, the right whereof he claims as proprietor, in the words following, to wit:

“The New American Gardener; containing practical Directions on the Culture of Fruits and Vegetables; including Landscape and Ornamental Gardening, Grape Vines, Silk, Strawberries, &c. &c. By Thomas G. Fessenden, Editor of the New England Farmer.

“God Almighty first planted a Garden; and indeed it is the purest of human pleasures: it is the greatest refreshment to the spirits of man; without which buildings and palaces are but gross handy-works.—Bacon's Essays.”

In conformity to the act of Congress of the United States, entitled, “An Act for the encouragement of learning, by securing the copies of maps, charts, and books, to the authors and proprietors of such copies during the times therein mentioned;” and also to an act, entitled, “An Act supplementary to an act, entitled, An Act for the encouragement of learning, by securing the copies of maps, charts, and books, to the authors and proprietors of such copies during the times therein mentioned; and extending the benefits thereof to the arts of designing, engraving, and etching historical and other prints. JNO. W. DAVIS, Clerk of the District of Massachusetts.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (over the Agricultural Warehouse);—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, AUGUST 29, 1828.

No. 6.

## AGRICULTURE.

FOR THE NEW ENGLAND FARMER.

### HAY—FODDER.

Ma FESSENDEN—As the mowing season draws to a close, it becomes a matter of regret, that the result is likely to disappoint the early expectations of a great abundance. It is a fact, that in general the barns are filled, and that many small stacks make their appearance in the yards, but the *quality* ought to be considered as well as the *quantity*; and there is no doubt but a considerable proportion of the English hay got in this season, has been greatly injured in the making, by the continual showers, and that there is but a small portion of the general crop, which can be esteemed of a first rate quality; even the best is inferior to the hay raised in common seasons; having grown on a soil continually soaked with rain, it is less substantial and nutritious, and will not go so far in feeding either cattle or horses. In regard to the produce of the meadows, it is *very materially* injured; even the most favored lots have suffered greatly from a superabundance of water, which has checked the growth of the better grasses, and encouraged that of the coarse, broad grass, which when dried is hardly fit for any purpose but that of a poor litter. The lower meadows have been so long under water, that the best grasses have perished, and where in good seasons the eye is delighted to contemplate a thick and rich mixture of pipes, yellow, red, blue and eel, and other valuable grasses, nothing at present is seen but a dreary waste, the swarth, being laid down and in a state of decay. It is probable that the most of it will not be thought worthy of the labour of mowing, poling and bringing to the barn.

All these matters duly taken into consideration, the hay produce of this year, will be found, I apprehend, not to exceed an average crop; yet the impression of a great abundance is gone abroad, and has brought down the market to an unaccountable state of depression. If we consider that the exuberent vegetation of this season, has been owing to an unusual quantity of rain, aided by heat, and by frequent thunder, (electricity) we must acknowledge it to be the result of powerful stimulants, which after their effect is over, will leave the swarth in an exhausted state, threatening great sterility, the first coming season of a dry, or otherwise unfavorable nature. The reflecting, experienced farmer, will see, therefore, that although the precise time is hidden, that "*the lean kine*" are coming; and he will prepare accordingly. Under that impression it would seem, that, although much degraded, the produce of all meadows unmowed yet, may be, it ought to be, gathered and secured. A good salting will give some relish to poor fodder. It would assist to save the English hay for a better market, and towards the coming time of need, where barn room is wanting, the hint given in your paper of the 5th inst. and subscribed "DORCHESTER," is well deserving of notice.

The time for cutting the stalks of Indian corn is near at hand, and I shall improve this opportunity to point out a manner of curing them, prac-

tised by many careful farmers, and which will not fail to prove satisfactory to those who have not yet adopted the same. After cutting them by fair weather, they should be gathered the next or following day, tied in small bundles at the upper end, and set immediately, not too close, on poles fixed in the barn across the beams, taking care to have the doors opened in the day time, that they may dry and season. In January those which remain, ought to be taken down and packed close together, to prevent their getting too dry. The usual method of making small stacks of them round the fields, exposed for weeks to the wind, the dew, and the rain, is a dreadful waste of this article, which if cured as above, makes a sweet and excellent fodder.

With much esteem, I am your friend, &c.  
Weston, August 26, 1828. J. M. G.

FOR THE NEW ENGLAND FARMER.

### CANKER WORMS.

Ma FESSENDEN—I observed in my last Friday's paper a communication from W. of Lynn, dated August 5th, 1828, stating that the orchards in that town had, for several years, been infested with the canker-worm, and that every expedient had been resorted to for the preservation of the trees, but none have been successful except tarring. No doubt the writer is correct as relates to tarring. But if this mode of warfare should prove a complete annihilation of all the host of canker worms in an orchard, yet the campaign would be so long and tedious that I should attempt to take the castle by storm. I would not disturb the caterpillars till the leaves were cut; and when they commenced their depredations, and were feasting on the green leaves, I would come upon them as suddenly as did Cyrus and his army upon the king of Babylon and his nobles, when they were banqueting together. My mode of attack would be to take some rye straw, in a calm time, after sun-set, and scatter it round the trees, about co-extensive with the branches of the trees. Then scatter some sulphur, or roll brimstone powdered, amongst the straw. Then scatter a little fire amongst these combustibles; and my word for it, when the smoke and the fragrance of the brimstone shall ascend together like a cloud among the limbs and leaves, not a living creature will remain which will not feel as much agitated as did the Paeha of Egypt when he beheld the ruins of his fleet at Navarino. The caterpillars will quit their hold, and become an easy prey to the devouring element.

South Sandwich, Aug. 19, 1828.

Remarks by the Editor.—If the above mentioned mode of attacking canker-worms should not prove too troublesome and expensive, it would probably be advisable. Forsyth recommends burning of rotten wood, weeds, potatoe vines, wet straw, &c. on the windward side of the trees when they are in blossom, as a remedy against blight and caterpillars. But experiment alone can decide on the efficacy of the measure proposed by our correspondent as a remedy against canker-worms. What quantity of smoke the insects would endure, and the trouble and expense

of making such a fumigation as would prove their destruction, are matters to be decided only by experiment.

FOR THE NEW ENGLAND FARMER.

### SMUT IN INDIAN CORN.

Mr FESSENDEN—The fields of corn in this region perhaps never looked more promising than at the present period, with one exception only.—That is the unusual quantity of *smut ears*; and no one is in possession of any knowledge how to prevent this evil. Should you be in possession of any method to prevent smut, and would be pleased to make it known through the medium of your very useful paper, you would confer a very great favour on a Subscriber.

South Sandwich, Aug. 19, 1828. E.

Remarks by the Editor.—We have never observed a crop of Indian corn, which was not in some degree affected with what are commonly called "smut ears." The evil, however, has not, so far as our notices have extended, proved of much magnitude; the smut ears being comparatively few in number, and easily separated in husking from the sound corn. We should be much obliged to the cultivator, who would give us further information relative to this disease in one of our most valuable vegetables, and its remedy, if any has been discovered.

### SEPTEMBER.

Be most exceedingly careful to gather all the apples, pears, cherries, &c. which fall prematurely from your trees, and are technically called windfalls, and boil them for your swine, bury them a little this side of the centre of gravity, or so dispose of them as to destroy the worms they contain; otherwise the plague of wormy fruit will, for aught that I know to the contrary, be entailed on you and your heirs for aye. Your hogs will fatten the faster if you give them every day or two a little charcoal. They will take quantum sufficit of it as a medicine to neutralize the acid of their stomachs, and you have only to place it where they can get at it, and every hog will be his own doctor, and charge nothing for his fees. If you feed your hogs with old corn, you will soak, boil, or grind it, otherwise a part will not be digested. Their food will go the further if permitted to ferment till it has a sweetish taste, but should be given to them before it becomes decidedly sour. You may as well have a hole in your pocket for your money to escape from, as a drain to lead away the wash of your barn yard. True it may spread over your grass land, and do some good, but it will give a flood of manure to some parts, a scanty rill to other parts, and some will go to enrich the high way, &c.—[New England Farmer's Almanac.]

The quickest and most certain Mode of raising the Mulberry Tree, is from cuttings of the old branches. Take a branch in the month of March, eight or nine feet in length; plant it half its length in any good soil, and it will succeed to admiration, producing fruit the following spring. This I have witnessed in several instances.—J. Youell.

[From the N. Y. Statesman.]

### ORNAMENTAL TREES.

This is emphatically the season for realizing the importance, the convenience, comfort, and beauty of shades. Who that has been sheltered from the influence of a torrid sky, and has reposed in the coolness of umbrageous walks in this hot month, will grudge a little expense and labour during Spring and Autumn in augmenting the number of ornamental trees? The public squares and private enclosures of the city have been greatly improved in this respect within a few years; and nothing can be more grateful to the eye, or more conducive to health, than the quantity and freshness of foliage which in many places conceals our brick walls and protects our streets from the glare of a summer sun.

If this is the season to remind us of the importance of increasing the stock, it is also the best time for ascertaining the comparative beauty and value of different kinds of trees, the various characters of which are as strongly marked as those of men. Elegance of form and depth of foliage are perhaps the best general tests. From the almost endless variety which our forests and nurseries afford, good taste will select those that are most appropriate and best adapted to different locations. That prim, stiff, unmeaning, shadowless, dirty, exotic, the Lombardy poplar, ranks and files of which have invaded our shores, and driven back the natives of our own woods, is now, we hope, proscribed by universal consent, and will be exterminated as soon as possible. Among the kinds in our view most worthy of propagation, as well from ease of culture, as on account of its intrinsic beauty and density of shade, is the weeping willow. Some of its characteristics are drawn in the subjoined extract from a work lately published by a practical horticulturist. To the associations of the beautiful tree, the author might have added the allusion to it in that pathetic and exquisite specimen of sacred poetry, contained in 137th Psalm;

“By the rivers of Babylon, there we sat down; yea, we wept, when we remembered Zion. We hanged our harps upon the willows in the midst thereof.”

From Prince's Treatise on Horticulture.

*Salix Babylonica, or Weeping Willow.*—This is more disseminated in our country than any other exotic species, and may be considered as the most ornamental of the whole number. It is partial to a moist situation, and is said to be a native of the banks of the Euphrates, whence its specific title. It, however, flourishes in almost any situation, spreading its roots to a great distance in the earth, and extracting, by their wide extension, the necessary sustenance for a lofty development. It will attain to the height of from forty to fifty feet, or more, forming a fine, majestic and spreading head, with its long pendulous branches gracefully drooping on all sides; and this tree is calculated, when standing distinct, to form, by its fine outline and peculiar elegance, one of the most pleasing variations in ornamental pleasure grounds. Its growth is very rapid, and it consequently soon becomes of a size to afford shade and ornament. It is said, that in ancient times lovers' garlands were made of the wreaths of this tree, the branches of which are so slender and pliable. It has also, in latter years, been fre-

quently selected as suitable for planting in burial grounds, or to mark the existence of insulated tombs; and a tree of this species now droops its branches over the remains of that arbiter of empires, Napoleon. From respect to the memory of Napoleon, branches have been plucked from this tree, and planted in our American gardens, several of which are now flourishing at Newport and at Providence, as well as at the establishment of the author. A distinct species of Willow has, however, been dedicated to him by botanists, under the title of *Salix Napoleona*.

*New present of Fruits to the Citizens of the United States, by Thomas A. Knight, Esq.*

It would, indeed, be an unpardonable neglect in the Trustees of the Massachusetts Agricultural Society, to fail in putting upon record, in their journal, the following generous and public spirited letter from Mr. Knight. It should be known, that the box mentioned in the following letter, was a duplicate. Mr. Knight having despatched the same plants the year before, which, owing to the negligence of a carrier, were utterly lost; I am now able to state, more precisely, the fate of the trees and scions sent, though many of the scions are still in a doubtful condition. There were six pear trees sent, which are all alive. Three of them are known; Oakley Park, No. 3—Downton, No. 5—the Lowell pear ripening in England as late as May—three trees are unknown, the labels having been detached on the passage. There is a moral certainty, however, that these are No. 1, 2, and 4. All the other pears in Mr. Knight's list were sent as scions; they were all numbered by notches on the scions clearly distinguishable, but there were no scions marked 1, 2, and 4. Of course the trees whose labels were lost, were these numbers; but we shall only know them when they bear fruit, unless Mr. Knight shall replace them, which we have no doubt he will.—The nectarine trees are all alive; so are the cherries and the fig trees, and the Siberian apple, so highly praised as a cider apple.

As to the scions—No. 7, the one most highly spoken of by Mr. Knight, are growing and out of danger. No. 15 is also growing—so that of the pears in my possession, eight varieties, entirely new, are secured. Some others are yet fresh, and may grow. I divided the scions between myself and Gorham Parsons, Esq. whose great accuracy, and care, recommended him to me, as one of the fittest persons to secure the feeble and unpromising grafts. I have not heard what has been his success. The grapes, the Verdelho, and striped fruited grapes, were cuttings; two of the first, and one of the second, are now growing. Some of them were grafted into the roots of other grapes, and are also growing.

I have now only to add, that I shall be ready to give buds to such as may ask for them, till the stock shall have been exhausted; and I beg it may be considered, as a special favor to me, that persons disposed to take care of them, shall apply for them. It is a trust for our country, which I am anxious to discharge with the fidelity, which Mr. Knight expects from me. He considers me as his agent to spread these fruits as widely as possible, and I would endeavor to show, that the confidence has not been misplaced,

JOHN LOWELL.

Here follows a letter from Mr. Knight, to Mr. Lowell, published in our last vol. p. 323.—Ed.

### HAY AND FODDER.

Great losses are annually sustained in some parts of the United States in making hay, and in others in curing corn blades, commonly called fodder. Mine, in the course of many years, have, I think, amounted to a moiety of the crops; and most of the expedients I have resorted to, for avoiding these losses, have been but partially beneficial. Grass loses much both in quantity and substance by an exposure to the sun in curing it, and fodder more, being thus exposed in small bundles. Both, and particularly the last, suffer greatly by dews and rains. This year I have made the most promising experiment for remedying these evils. A large meadow in bottom land, of a grass called red-top or herd's-grass, was cut in dry weather, and shocked in large shocks quite green, but dry; that is, not wet with either dew or rain in the following mode. Four sticks of five feet long, of the thickness of a man's wrist or more, were set up in a square of two feet wide at bottom, and meeting at top in a pyramidal form, where the shock was to stand. One at least of these sticks should be forked at top, to keep them steady whilst the hay is putting round them. A round log, about six feet long and six inches in diameter, was laid upon the ground, with one end reaching to the centre of the two feet square between the sticks, and the other raised upon a fork about eighteen inches, for the purpose of enlarging the flue presently mentioned, lest it should be closed by the pressure of the hay, and that the log may be easily drawn out, when the shock is finished. Around and over the sticks, the shock was made, its top reaching two or three feet above the top of the sticks. The purpose of the log, was to make a flue for the admission of fresh air into the centre of the shock, and the expulsion of the air heated by the fermentation of the grass in curing. The flues were made to face the point from which the wind usually blows at the time of hay making. If any flues happened to be closed by the pressure of the grass, they were easily opened by a smaller and pointed log; or, when the largeness of the shock threatened this inconvenience, it was effectually prevented by inserting into the flue a short forked stick as soon as the log was removed, to hold up the hay. As the logs are removed as soon as the shock is finished, two or three are sufficient for following a dozen of mowers. The hay thus made is the best I ever saw, and the efficacy of the mode of curing it, was strongly supported, by the growing grass under the shocks having been uninjured; whereas I never left shocks so long in one spot before, without its having been killed by the undissipated fermentation of the hay in curing. Corn blades or fodder, sustain an immense loss, even in dry weather, by two or three days' exposure to the sun and dews; and in wet they are nearly ruined. For an experiment, I shocked them in the mode just explained, quite green and dry; but I chiefly allowed them from four to eight hours in the sun, before they are shocked. Thus was made the best fodder I have seen. But the weather was favorable. The ends of the blades were laid outwards, and the shocks bound at top by a rope made of the blades.—Taylor's Arator.

### ORCHARD GRASS.

The following is the substance of a letter, written by a gentleman of Richmond, Va. to a distinguished agriculturist of South Carolina, and published in the last number of the American Farm-

er. The observations, though intended for the Southern States, will, we believe, apply with little variation, in New England. The experience of John Prince, Esq. of Roxbury, and of other New England agriculturists, is favourable to orchard grass, and seems to sanction the encomiums, which it has received in the southern section of the Union:—

Richmond, Va. August, 1828.

Dear Sir—Yours of the 8th. ult. has been received, and I take pleasure in complying with your request in giving you my “views in relation to the most valuable grasses cultivated in this neighborhood, with my opinion as to those best adapted to your soil and climate, and the probability of your success in an attempt to grow them.”

For the last eight or ten years both myself and my neighbors, many of whom are amongst the most scientific, practical and observant farmers in our state, have bestowed much attention and been at some expense in the selection and cultivation of those grasses generally esteemed the most valuable, and after a full and fair experiment of all such within our reach, we have been led to the conclusion that the orchard grass (*Dactylis glomerata*) combines more valuable properties and possesses superior advantages to any other. It is about ten years since the orchard grass was introduced into my neighborhood, and the experience of every year increases our opinion of its value.—For your information I will now state some of the valuable properties which induce us to give it the preference to the other. The orchard grass grows rapidly and upon soils too much exhausted to bring clover, it resists the hoof and the tooth and bears the frosts of our winters and drought of our summers better than any other; from this circumstance it affords the earliest and latest pasturage: it is amongst the most nutritious food for fattening cattle and for milch cows; for sheep pasture it is unequalled, as even in our climate it affords an abundant bite throughout the winter; indeed I have for several years past supported my flock of sheep upon it exclusively, never giving them a mouthful of any other food, except when a fall of snow rendered it inaccessible to them, and I have in the months of February and March killed as fine fat mutton off my orchard grass fields as you could desire to see; this grass possesses the remarkable peculiarity, that it does not, like the second growth of every other grass, cause that excessive flow of saliva which is so debilitating to horses and other stocks; for land intended for permanent pasture, I should prefer it to any other, as I have never had occasion to renew a field which had been once sown with it; while clover, timothy, and I believe every other grass require to be renewed every few years; indeed from the following fact, I should conclude that it would never (as farmers say) run out. Nearly thirty years ago a lot near Elliott's mills was sown with orchard grass, and for several years fine crops of hay were cut from it; however, from neglect, the fencing got out of repair, and the lot was turned out into the common exposed to the whole stock of the village for a number of years; the proprietor again took the management of the property, a few years ago, and without sowing a grain of seed, has annually cut fine and heavy crops of hay from it. For hay it is thought to be at least equal to timothy which has generally been esteemed our best grass. Judge Peters of Philadelphia (the president of the Philadelphia Agricultural Society)

whom you no doubt know by character, who has cultivated it for nearly forty years, thinks it decidedly superior to timothy, and gives it the preference to all others. Notwithstanding the well known prejudice of agriculturalists against all innovations upon long established practice, and their almost unconquerable repugnance to every thing like improvement, we find that the reputation of this grass and its cultivation, wherever it has been introduced into a neighborhood, is most rapidly extending; indeed, so great has been the request for the seed, that for several years past the supply has been inadequate to meet the demand.

As to the probability of its succeeding in your section of country, the soil of which you describe, as consisting “principally of a fine black mould or loam, with a large proportion of sand to the depth of five or six inches,” I can only state, that I have never tried the orchard grass on such a soil, nor is there any of so light a description in my neighborhood; but it is now cultivated on the eastern shore of this state, the soil of which I should suppose very much to resemble yours; it is also cultivated by a friend of mine on James River, Va. whose soil and sub-soil answers precisely to the description given of yours; he finds it to thrive well and thinks it a most valuable grass. From a fact of its resisting the parching droughts of our summers, which for the last 6 or 8 years have almost invariably destroyed our clover and other grasses, I can hardly have a doubt of its proving a most important acquisition to your southern country; and the circumstance of its bearing so well the severity of our winters induces me to believe that in your climate it would remain in full verdure throughout the year. I have cut from it two crops of hay in the same season, and with you it will certainly bear more.

The usual time of sowing the orchard grass, here, is in the spring with oats, or on the wheat or rye sown the preceding fall, or in autumn, at the time of sowing wheat or rye. We generally prefer sowing in the fall, and with you it would unquestionably be best—as it would enable the grass to take such root, and get such a growth, that it would not be endangered by the hot sun of the succeeding summer; if not convenient, it might be sown alone without the covering crop of wheat or rye. In your soil and climate, I should suppose that it would answer well to sow it at any time during the month of September, October, or November, although I think the earlier the better. The crop of grass will be light the first season after it is sown, but you will find it to thicken very much afterwards. Since the general failure of our clover crops, we consider the orchard grass as more fertilizing and improving to the soil, than any other, from its thick covering affording such complete protection from the frosts and sun. The quantity usually sown is from one to two bushels per acre. I should prefer the latter quantity, as the seed is light and chafly. The period of cutting it here is about the middle of June, but of course would be earlier with you; the proper time being when the seed is formed and is matured.

I have thus (although imperfectly I fear) given you my views in answer to the queries propounded in your letter, but for a more full and particular account of the valuable properties of the orchard grass, than the compass of a letter would permit, I would refer you to several communica-

tions from Judge Peters and others, published in the early volumes of the American Farmer.

In conclusion, I would barely remark that if your state should (as from certain indications she now seems disposed) turn her attention to grazing stock and rearing sheep, I am convinced that in the orchard grass she would find that she had acquired a most important desideratum, and that it richly merits the reputation it possesses wherever it has been tried. It is hardly necessary for me to add that if you should at any time hereafter wish any further information upon the subject, that it will give me pleasure to furnish any which I may possess. I am with respect,

Your obed't serv't,

Hon. \_\_\_\_\_

South Carolina.

#### TO SAVE ORCHARD GRASS SEED.

When the head has a whitish cast, and when shook, the seed drops, cut it with the sickle or cradle, lifting the grips out of the cradle; handle grips or swaths as little as possible; therefore, neither bind them or shock them, but let them be gently gathered and carried into the barn floor in a sheet, by hand, or in a cart on sheets spread in the bottom of the cart; beat it out by grips, by striking the grips against any instrument; for instance, a narrow plank, fastened either perpendicularly or horizontally, or by any other contrivance; four strokes, generally, will take out all the seed without the chaff; riddle it; the seed will go through, the stalks, &c. will remain in the riddle to be thrown away; lay down the beaten grips in a pile till you clean up the floor, with the butts even; bind them in sheaves, to be cut and mixed with chop, bran, shorts, &c. for feed to stock. By this process, the hay is not lost, which would be the case by threshing, instead of beating out the seed. Two men will clean 50 bushels a day.

*A good teamster.*—Mr. William Bradford has for three years and three months past, with a six horse team, freighted to Boston, for one Company in this village, (various kinds of country produce,) eighteen tons, fifteen hundred, two quarters and nine pounds—has freighted merchandise from Boston, one hundred and fifty-eight tons, eighteen hundred, and nineteen pounds; for which he has been paid in cash four thousand eight hundred and twenty dollars. He has with the same team and during the same time, freighted to and from Boston, for the Strafford Copperas Company and others, one hundred and eight tons, seven hundred, two quarters, and two pounds; making an aggregate of three hundred and forty-nine tons, one hundred and two pounds. This has all been done with six horses without changing, with the exception of two horses for the last three months, averaging seventeen trips per year. His time of arrival and departure has been as regular as the United States mail stage. What is very remarkable, during all this time he has not drank a drop of spirits, wine, cider, or strong beer; nor has he at any time moved his team on the Sabbath.—*Montpelier, Vt. paper.*

*et. c.*—It is said that geese may be advantageously fed on turnips, cut in small pieces, similar to dice, but not so large, and put into a trough of water.

Learning is an ornament in prosperity, a refuge in adversity, and the best provision in old age.

Directions for the Rearing of Silk Worms, and the Culture of the White Mulberry Tree. Published by the Pennsylvania Society associated for the Promotion of those Objects. Philadelphia. 1828.

The above is the title of a pamphlet which we lately received by the kindness of Dr. Mease. It appears to us to be very well calculated for the uses implied by its title, and we shall therefore proceed to place before our readers such portions of its contents as point most plainly to such processes as are indispensable to success in the manufacture of silk.

Procure eggs in February and March, and choose those of a pale slate or clay colour; avoid all which are yellow, as they are imperfect. Keep them in a cold, dry place, (where water will, however, not freeze,) until the leaf buds of the mulberry begin to swell. If the eggs be soiled, dip the paper or cloth to which they adhere, in water once or twice, to wash off the coat with which they are covered, and which will impede the hatching of the worms.\* Dry them quickly in a draught of air, and put them in one or more shallow boxes, lined with paper; which place, if possible, in a small room, of the temperature of 64°, and keep it up to that degree for the two first days, by means of a fire in the chimney, or still better, in a brick, tile, or porcelain stove; or for want of these, in an iron stove; and use tanners' waste bark, turf, or charcoal for fuel, to promote and keep up a regular heat day and night. The third day increase the heat to 66°, the fourth to 68°, the fifth to 71°, the sixth to 73°, the seventh to 75°, the eighth to 77°, the ninth to 80°, the tenth, eleventh and twelfth to 82°. It is impossible to expect regularity in hatching, if reliance be placed upon our variable weather; and it is the regularity of the worms coming forth, which will insure their uniform growth, save much trouble in feeding and attending those of various ages, and cause the whole or the greater part, to form their cocoons at the same time, provided proper care be given during their progress.

When the eggs assume a whitish hue, the worm is formed: cover the eggs with white paper, (never use a newspaper,) pierced full of holes the size of a large knitting needle; the worms, when hatched, will creep through them; turn up the edges of the paper to prevent their crawling off. Lay twigs of the mulberry, having two or three dry and young leaves, on the paper, to collect the worms, and more as they continue to mount. For want of mulberry leaves, feed for a short time upon lettuce leaves, perfectly dry; if large, they should be cut in strips, and the mid-rib thrown away: or still better, feed with the twigs of the white mulberry tree, cut up fine. The worms first hatched are the strongest; nevertheless, if only a few come out on the first day, give them away, to save trouble, and depend upon those which appear on the second and third days. Give away also the produce of the fourth day, and then the whole stock will go on regularly. If it be wished to rear all that are hatched, endeavour to keep the produce of each day separate, by numbering the boxes and shelves. When the leaves on the twigs are loaded with worms, they are to be gently placed on clean stout white paper, laid on frames with crossed rattans, giving them a plenty of room. The shelves over which these frames should slide, may be four feet square,

and fixed to upright posts—they may be multiplied as required. Whether a distinct building or apartment in a dwelling house be devoted to a large parcel, it is absolutely necessary to secure the command of a gentle circulation of air, by having ventilators in the windows, floors, and doors.

One or more tin circular ventilators in place of panes of glass, would always ensure a regular circulation in the apartment: they may be stopped when their motion is not required. Red ants are deadly enemies to silk worms; to prevent their attacks, the posts containing fixed shells must not touch the ceiling, nor must the shelves reach the walls; the lower parts of the posts should be smeared with thick molasses. If the worms are fed on tables or moveable frames, their legs may also be smeared with molasses, or put in a dish of water; guard also against cockroaches, mice, and other vermin.

The worms being all hatched, whether they are to remain in the first apartment, or be removed to another room, or distinct building, the heat must be reduced to 75°; for, as the worms grow older they require less heat.

It is impossible to ensure the regular hatching of the worms without the use of a thermometer, which may be bought for \$2 50.

[To be continued.]

From Fessenden's New American Gardener.

#### PRESERVATION OF APPLES.

Apples keep best in a low temperature, and may be well preserved in an ice-house. An English journal recommends the use of dry pit sand for preserving pears and apples. Glazed earthen jars are to be provided, and the sand to be thoroughly dried. A layer of sand an inch thick is then placed in the bottom of the jar; above this a layer of fruit, to be covered with a layer of sand an inch thick; then lay a second stratum of fruit, covering again with an inch of sand. An inch and a half of sand may be placed over the uppermost row of fruit. The jar is now to be closed, and placed in a dry situation, as cool as possible, but entirely free from frost. Some assert that apples may be kept in casks through the winter, in a chamber or garret, by being merely covered with linen cloths. Apples, which are intended for winter's use, should be suffered to hang on the tree as long as they are safe from frost.

Cobbett says, "To preserve apples in their whole state, observe this, that frost does not much injure them, provided they be kept in total darkness during the frost, and until they be used; and provided they be perfectly dry when put away.—If put together in large parcels, and kept from the frost, they heat, and then they rot; and those of them that happen not to rot, lose their flavour, become vapid, and are, indeed, good for little. This is the case with the Newtown pippins that are sent to England, which are half lost by rot, while the remainder are poor, tasteless stuff, very little better than the English, the far greater part of which are either sour or mawkish. The apples thus sent have every possible disadvantage. They are gathered carelessly, tossed into baskets, and tumbled into barrels at once, and without any packing stuff between them: the barrels are flung into and out of wagons; they are rolled along upon the pavements; they are put into the

hold, or between the decks; and is it any wonder, that a barrel of pomace, instead of apples, arrives at London or Liverpool! If, instead of this careless work, the apples were gathered, (a week before ripe;) not bruised at all in the gathering; laid in the sun on boards or cloths three days to let the watery particles evaporate a little; put into barrels with fine cut straw-chaff, in such a way as that no apple touched another; carefully carried to the ship, and put on board, and as carefully landed; if this were the mode, one barrel, though it would contain only half the quantity, would sell for as much as, upon an average, taking in loss by total destruction, twenty barrels sell for now. On the deck is the best part of the ship for apples; but, if managed as I have directed, between decks will do very well. In the keeping of apples for market or for house use, the same precautions ought to be observed as in gathering and laying out to dry; and, perhaps, to pack in the same way, also, is the best mode that can be discovered.

"Dried apples is an article of great and general use. Every body knows that the apples are peeled, cut into about eight pieces, the core taken out, and the pieces put in the sun till they become dry and tough. They are then put by in bags or boxes in a dry place. But the flesh of the apple does not change its nature in the drying; and, therefore, the finest, and not the coarsest apples should have all this trouble bestowed upon them."

The following valuable observations, contained in a letter from Noah Webster, Esq. have been published in the *Massachusetts Agricultural Repository*:—

"It is the practice with some persons to pick apples in October, and first spread them on the floor of an upper room. This practice is said to render apples more durable by drying them. But I can affirm this to be a mistake. Apples, after remaining on the trees as long as safety from the frost will admit, should be taken directly from the trees to close casks, and kept dry and cool as possible. If suffered to lie on a floor for weeks, they wither and lose their flavour, without acquiring any additional durability. The best mode of preserving apples for spring use, I have found to be, the putting them in dry sand as soon as picked. For this purpose, I dry sand in the heat of summer, and late in October put down the apples in layers, with a covering of sand upon each layer. The singular advantages of this mode of treatment are these:—1st. The sand keeps the apples from the air, which is essential to their preservation. 2d. The sand checks the evaporation or perspiration of the apples, thus preserving in them their full flavour; at the same time, any moisture yielded by the apples (and some there will be) is absorbed by the sand: so that the apples are kept dry, and all mustiness is prevented. My pippins in May and June are as fresh as when first picked; even the ends of the stems look as if just separated from the twig."

Apples, it is said, may be well preserved by packing in any kind of grain; also in paper cuttings of the book-binder; or in shallow pits, between layers of turf, the grassy side inwards, with a sufficient covering of straw and turf to protect them from frost; likewise in dry flax-seed chaff, or pulverized plaster of Paris.

A letter from Ebenezer Preble, Esq. published in the *Massachusetts Agricultural Repository*, Vol. iv. No. i. p. 24, contains the following useful di-

\* It is not necessary to scrape off the eggs from the paper or cloth on which they have been deposited.

rections on this subject:—"The general method of gathering apples for cider, is, shaking the tree, and thrashing the branches with poles. The former will answer when the fruit is at maturity; they will then drop without injury to the buds.—Poles should never be used but with a hook at the end, covered with cloth or mats to prevent wounding the bark; they then serve to shake the small limbs. Particular attention is required in gathering winter fruit. They should be taken in the hand, the fingers placed at the foot stalk, and, by bending it upwards, the fruit is gathered with ease, and without injury; they should be moved from the gathering baskets with great care," &c. The same writer says, "The injudicious method practised in gathering fruit, is more destructive in its consequences, than is generally understood; the blossom buds of the succeeding year are placed at the side of the foot stalk of the fruit, and if the spurs are broken, no fruit on that part will be produced."—See further, FRUIT.

*Use.*—For pies, tarts, sauces, and the dessert, the use of the apple is too well known to require description. In France, bread is made consisting of one third of boiled apple pulp, baked with two thirds flour, properly fermented with yeast for twelve hours. This bread is said to be very fine, full of eyes, and extremely palatable and light.—Apples, by furnishing cider, a grateful and salubrious liquor, have a tendency to diminish the consumption of ardent spirits. Besides, apples are thought to alter and ameliorate the taste and tone of the human system, in such a manner as to destroy that artificial appetite, which is gratified by the deleterious preparations of alcohol.—"The palate," says Mr Knight, a celebrated English horticulturist, "which relishes fruit, is seldom pleased with strong fermented liquors; and as feeble causes, continually acting, ultimately produce extensive effects, the supplying the public with fruit at a cheap rate, would have a tendency to operate favourably, both on the physical and moral health of the people." In medicine, verjuice, or the juice of crab-apples, is used for sprains, and as an astringent and repellent. The good table apple, when ripe, is laxative; the juice is useful in dysenteries; boiled or roasted apples fortify a weak stomach. "Scopoli," says Loudon, "recovered from a weakness of the stomach and indigestion from using them; and they are equally efficacious, in putrid and malignant fevers, with the juice of lemons or currants." "In diseases of the breast," says Dr. Willich, (*Dom. Ency.*) "such as catarrhs, coughs, consumptions, &c. they are of considerable service. For these beneficial purposes, however, they ought not to be eaten raw, but either roasted, stewed, or boiled. They may also be usefully employed in decoctions, which, if drank plentifully, tend to abate febrile heat, as well as to relieve painful strictures in pectoral complaints."

Apples have also been recommended as food for horses and farm stock, for which purpose sweet apples are of the greatest value.—See *N. E. Farmer*, vol. v. p. 82. Sweet apples are said, likewise, to afford a saccharine matter, which is a good substitute for molasses. For this purpose the apples are ground and pressed in a cider mill, and the juice boiled immediately, the scum being taken off till it is reduced to a proper consistence.

The following process for making apple jelly has been recommended:—Pare and quarter the apples, and remove the core completely. Then

put them into a pot, and place it in a heated oven, or over a slow fire. When well stewed, squeeze out the juice through a cloth, to which add a little of the white of an egg. Boil it to a proper consistence, skimming just before it begins to boil.

#### BENE PLANT, (*Sesamum Orientale*.)

Mr Editor—The mucilage obtained from the leaves of this plant has proved very beneficial in some of the middle States, in the summer complaints of children, and was administered successfully last season to upwards of two hundred persons at the PAVILION. The seeds of the Bene or Sesamum are a great article of food in Egypt and the East, and furnish an oil said to be superior to that of the olive.—The magic power of the word *Sesame*, will always be remembered by those who have read the Arabian Tales.

Doctor James Smith, of the Vaccine Institution, Baltimore, says, "one leaf of this plant immersed in a tumbler of spring water, changes it immediately into a fine mucilage, that is perfectly clear, tasteless and inodorous, and very useful in the summer complaints of children, the dysentery, &c. Sick children take it as they would pure water, and as it is perfectly innocent, they may be allowed to take as much of it as they like."

The leaves of this rare and valuable plant may be obtained gratis at the PAVILION.

#### THE SHELTON OAK.

This stately tree stands on the road-side, where the Pool road diverges from that which leads to Oswestry, about a mile and a half from Shrewsbury; whose spires form a pleasing object in the distance; whilst above them, the famous mountain called the Wrekin, lifts its head, and inspires a thousand social recollections, as the well known toast that includes all friends around its ample base is brought to mind by the sight of its lofty summit. The appearance of the Shelton oak, hollow throughout its trunk, and with a cavity towards the bottom, capable of containing half a score of persons, sufficiently denotes its antiquity. Tradition informs us that just before the famous battle of Shrewsbury, June 12, 1403, headed on one side by Henry Percy, surnamed Hotspur, Owen Glendower, the powerful Welch chieftain, and the firm adherent of the English insurgents, ascended this tree, and from its lofty branches, then most probably in the full pride of their vigor, reconnoitered the state of the field; when finding the king was in great force, and that the Earl of Northumberland had not joined his son Henry, he descended from his leafy observatory with the prudent resolution of declining the combat, and retreated with his followers to Oswestry.

The great age of the Shelton oak, thus pointed out by the tradition which connects it with the name of Glendower, is likewise attested by legal documents belonging to Richard II. Waring, Esq. whose ancestors possessed lands in Shelton and the neighborhood, in the reign of Henry III., probably deriving them from Waring, son of Athlet, a Saxon, who had land in the market place of Shrewsbury before the use of dates was known. Among this gentleman's title-deeds is the following paper, subscribed, "per me Adam, Waring," and entitled, "how the great oak at Shelton standeth on mye grounde." [Here follows the transcript]. This extract will suffice to prove that the Shelton oak was esteemed a great one within one hundred and forty years of the battle of Shrews-

bury, and an object of remark to old people long before that period. The circumference of this tree at one foot and a half from the ground, is *thirty-seven feet*; and at five feet from the ground, it is *twenty-six feet*.

From the American Farmer.

#### TO PREVENT THE DESTRUCTION OF BEES, BY THE BEE-MILLER.

*Davies's Ferry, Essex Co. N. C. July 3, 1823.*

MR SKINNER.—Understanding that you are the publisher of a paper exclusively devoted to domestic industry and intelligence, and through which every subject upon domestic economy can be, and is readily communicated to the public; I take the liberty, through the advice of a friend, of making known to you, for publication, (should you think proper to publish the same,) my method of preventing the destruction of that useful insect, the Bee, by what is usually called the Bee-miller, or Bee-worm.

I have, sir, for many years, been the raiser of bees, and was at one time much troubled with the bee-worm; but, upon examination, I found they always bred between the bench upon which the hive sat and the bottom edges of the hive. I first adopted the method of having the bottom edges of the hive brought to so small a point or edge as to afford them no shelter; but now, during the warm season, I raise the hive by placing small sticks around under the hive, so as to raise it, say about half an inch from the bench, which I take out during winter or the cold months.

And I can say, sir, that for many years I have seen nothing of the bee-worm, and that my stock of bees have increased as fast as I can or could wish.

Yours, &c.

MILEY HAMILTON.

#### BARM, OR YEAST.

Dr Townson, in his "Travels in Hungary," gives the following recipe for making a ferment, which may be used as a substitute for yeast in the composition of bread.

"The ferment is thus made: Two good handfuls of hops are boiled in four quarts of water; this is poured upon as much wheaten bran as can be well moistened by it; to this are added four or five pounds of leaven; when this is only warm, the mass is well worked together to mix the different parts. This mass is then put into a warm place for twenty-four hours, and after that it is divided into two small pieces about the size of a hen's egg or a small orange, which are dried by being placed upon a board and exposed to a dry air, but not to the sun; when dry they are laid by for use, and may be kept half a year. This is the ferment, and it is to be used in the following manner; for a baking of six large loaves, six good handfuls of these balls are taken and dissolved in seven or eight quarts of warm water. This is poured through a sieve into one end of the bread trough, and three quarts more of warm water are poured through the sieve after it, and what remains in the sieve is well pressed out; this liquor is mixed up with so much flour as to form a mass of the size of a large loaf: this is strewed over with flour, the sieve with its contents is put upon it, and then the whole is covered up warm, and left till it has risen enough, and its surface has begun to crack; this forms the leaven. Then fifteen quarts of warm water, in which six handfuls of salt have been dissolved are poured through:

the sieve upon it, and the necessary quantity of flour is added, and mixed and kneaded with the leaven; this is covered up warm, and left for about an hour. It is then formed into loaves, which are kept in a warm room half an hour; and after that they are put into the oven, where they remain two or three hours according to the size. The great advantage of this ferment is, that it may be made in great quantities at a time, and kept for use."

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, AUGUST 29, 1828.

Extract of a letter to the Editor of the New England Farmer from a gentleman, who has been advantageously known to the American public by several useful works on scientific subjects.

### TREATISE ON BEES.

DEAR SIR,—Since I had the pleasure of seeing you last, I have made considerable progress in the investigation of the subject of bees. By the help of reading, correspondence, and my own observation, I shall (I think) be able in a few months to produce a small work entitled "*A Practical Treatise on the Management of Bees, and the Establishment of Apiaries, &c.*" Such a work in a cheap form is very much wanted in our country, and I am surprised that it has been so long neglected.

We fully coincide with the writer of the above, that a treatise of the kind he proposes is much wanted; and we know of no person from whom a better work could be anticipated than what this gentleman has means and talents to enable him to produce.—*Editor.*

*Yellow Locust.*—The culture of this valuable tree has been recently prosecuted with great success in various parts of New England. A gentleman in Brunswick, Me. writes us as follows:—"The four ounces of Yellow Locust seed purchased at the New England Farmer office last autumn, has done finely, as well as all the other seeds purchased of you. I have now over 1000 Locust Trees from this seed, some four feet high, doing well on the sandy plains of Brunswick."

We are happy to learn that the Hon. Judge PITMAN has accepted the invitation to deliver an Address to the Rhode Island Agricultural Society at their next anniversary.—This Society has been distinguished for the excellence of its Addresses.

The Annual Cattle Show, Exhibition of Manufactures, and Ploughing Match, of the Worcester Agricultural Society, will be held in the town of Worcester, on Wednesday, the 8th of October.

### EXHIBITION OF THE NEW ENGLAND SOCIETY.

On Tuesday last, notwithstanding the great heat of the weather, the Halls over the New Faneuil Hall Market were thronged with visitors to witness the exhibition of manufactures under the auspices of the New England Society. Between nine and ten o'clock, Gov. LINCOLN, who is President of the Society, entered the centre hall, attended by the members and several distinguished strangers, among whom were Gov. COLES of Illinois, Mr STEVENSON of Virginia, Speaker of the U. S. House of Representatives, and Gen. MORTON, of New York. After a very interesting address to the Society, the Governor proceeded to

declare the premiums which had been awarded by the Society for excellence in the several articles enumerated below. The address we hope soon to present to our readers.—*Patriot.*

FOR THE NEW ENGLAND FARMER.

### GRAFTING.

MR FESSENDEN—I have seen some remarks in your papers as to grafting, which propose a wide course of experiment on this subject. There are some singular instances of the support of vegetable life, by this process, which seem opposed to those general laws which have been supposed to govern the vegetable kingdom. If we reason from analogy, as relates to the animal kingdom, it is wisely so ordered, by immutable, eternal laws, that the succession of beings of the same species is preserved separate and unmix'd. Nothing unnatural can be continued; or, in other words, "monsters do not propagate."

As to many proposed experiments, as well as to some that are at present promising, it would be well to withhold too strong an expectation.

On the quince the pear is grafted. This produces what is called the Dwarf. But of several hundred, I believe I may say, that I have imported, I have scarcely one that promises anything, if alive. The Borer is fond of, and fatal to them, so much so, that almost all that have been imported, or propagated, have nearly disappeared before this voracious devourer.

So also as to the Thorn, I must think it a mistake that the pear thrives on this stock, I have in so many instances found the contrary effect to take place. In all cases, though, the pear grafts thrive for one, and at most two years, it is then too scantily supplied, and the grafts perish, apparently for want of nutriment.

I do not wish, however, to discourage a zeal, which if it fail in its main object, must yet in its progress do much probably to enlarge or fix the boundaries of knowledge. I am bound, too, to state one experiment, acquired in the very pathway of your correspondent, which will be new to some of your readers. About thirty years ago, I engrafted a number of apple trees with pear grafts. In most cases the graft projected on one side, and they did not generally unite so as to recommend the practice. It was otherwise with one, however, which united well, and for fifteen or twenty years produced an abundance of fine St. Michael pears as could be had. I have often surprised my friends when they praised the pears, by telling them they grew on an apple tree.

There are cases where stocks may be beneficially selected for grafting or budding in the way alluded to—say of the almond for the peach. So also some have taken for like use the plum stock.

The almond is very hardy, and no insect at present meddles with them.

It is otherwise with the plum of late. Of the almond, I raise several bushels, and will give you what you may wish, if needed, for distribution hereafter.

I have little knowledge of Horticulture, my attention being devoted as far as time will admit, to my farm. But there are some of your correspondents whose practice has been thorough: and if not so, there are some, I perceive, who do not mean any thing should be lost for want of zeal and application. I am, sir, yours,

Dorchester, Aug. 26, 1828. J. WELLES.

\* See New England Farmer, vol. vi. page 401.

FOR THE NEW ENGLAND FARMER.

### THE BORER.

MR FESSENDEN—For several years I have been in the practice of destroying the borers in my apple, quince, and mountain ash trees, as recommended by a Committee of the Mass. Ag. Society, and published in Thacher's Orchardist, by the free use of the Chisel, though it has given me pain to think no method had been devised to destroy the worm without greatly injuring the tree by the operation. I have at last discovered a way to extract the borer, which is so natural, simple, and expeditious, that I am astonished it has not been thought of before. It is this,—Open the bottom of the hole (which is easily discovered by the appearance of powdered wood) with a knife, and insert a wire, sharpened, and bent into a small hook, and you will soon draw out this destroyer of trees, even if he has penetrated a foot or more into the wood.

*Remarks by the Editor.*—The notice of our respected correspondent, relative to his mode of destroying the Borer, will, no doubt, prove useful, and he will please to accept of our thanks for his communication. The use of a wire for the extirpation of insects of this description, has been before recommended by JOHN PRINCE, Esq. of Roxbury, see N. E. Farmer, vol. ii. page 342; also Deane's I. E. Farmer, page 363. In the New England Farmer, vol. iv. page 382, is the following Editorial article:

### "LOCUST TREE BORER.

A horticulturist tells us that he has preserved his Locust Trees against the borer which has almost annihilated that fine tree in this part of the country, by first probing the holes made in the tree by the insects with a small flexible wire, a little hooked or curved at the end introduced into the tree. With this he destroys or extracts as many of the worms as possible. He then with a small syringe, injects into their holes strong soap suds, which puts a finishing hand to their destruction."

*Remedy for Whooping Cough.*—The following has been recommended for this complaint, which is now common:—Take equal portions of new milk and the lye strained from the ashes of hickory [white walnut] bark, of which one table spoonful may be given every hour through the day to a child seven years old.

### POWER OF HABIT.

In regard to food, it is very certain that habit can raise us above the standard of ordinary men. "Meat and drink to which we are accustomed" says Hippocrates, "agree with us, though naturally pernicious; but not those aliments to which we are unaccustomed, though naturally wholesome;" and henceforth he concludes, that it is more beneficial to adhere to the same sorts of food than to change them abruptly, even though we substitute better in their stead. Alexander the Great, when in India, found it necessary to forbid his army the use of wholesome food because it carried off the men, owing to their not being accustomed to it. So true is the observation of Celsus, that "whatever is contrary to their habits, whether it be hard or soft, is prejudicial to health."

Liban informs us that the Ethiopians eat scorpions, and Mercurialis states that the West Indians eat toads; neither of these facts is without a

parallel in Europe. At Padua and Rome there were two children who ate scorpions, and a girl took pleasure in eating frogs, lizards, serpents, mice, and all sorts of insects. Another ate live lizards and caterpillars with pepper and vinegar. Of spider eaters, who grew fat upon those disgusting insects, we could collect half a dozen instances from different writers. Galen relates of an old woman, that she had gradually habituated herself to make a meal of hemlock; and Sextus Empiricus assures us, that there have been persons who have taken thirty drams of that poison without injury. A student at Halle accustomed himself on purpose to arsenic, which he took with his food, from a boy; and though it at first occasioned vomiting, yet in time he could bear a considerable quantity. Hence it is evident, how one who habituates himself needlessly to physic, breaks down the bridges which, in case of emergency, might carry him in safety over the abysses of disease.—*New Monthly Mag.*

**Remedy for Cholera Morbus.**—A friend assures us that the following simple prescription for Dysentery or Cholera Morbus, has been frequently tried, and, when made use of in season, with uniform success:—To half a tumbler of vinegar add as much fine salt as the vinegar will dissolve, and take it fasting. It will operate as a cathartic, and, if the stomach be quite foul, as an emetic likewise.

At Springfield, a young man has been fined \$10, and the costs were \$12—total 22—for taking some apples from a farmer's orchard. Not being able to pay, the young man was committed to prison.

The Nova Scotian of last week, contains a long article on the subject of Geology, in reference to a paper which has been published by Messrs. Jackson & Alger, two scientific American gentlemen, who have recently visited this Province, for the purpose of examining its geological and mineralogical productions.

We repeat the hope, that some effort will now be made, to form a Geological Society. This Province abounds in minerals and other valuable substances, to which the attention of such an Institution might be profitably directed; and the individual amusement and instruction that could thus be afforded, would be ample and unfeigned.

*Halifax paper.*

**INTEMPERANCE.**

I will make a suggestion to a portion of the community who suffer more, perhaps, from the evil, than all others. I mean wives and mothers. Would you know how to mitigate the evil?

First, then, never offer a drop of ardent spirit to a child, as you value your future comfort. The deplorable habit of intemperance is, I have no doubt, contracted in thousands of instances in the years of infancy and youth, merely from having the dregs of flip and toddy, which the father and perhaps the mother have been comfortably enjoying; and perhaps as many more have been seduced into the habit by the misguided prescription of a dose of rum and molasses, to relieve a trifling pain. If you wish your husband to abandon the use of it, never use any yourself; and never let a day pass without having plenty of beer, or some other beverage in your cellar, which he can have as a substitute. He must be fixed in his habits indeed, if he did not take it instead of having recourse to the rum bottle.

**The Vulture's power of Sight.**—Professor Liebenstein remarked when travelling in South Africa, that if an animal chanced to die in the very midst of the most desert wilderness, in less than half an hour there was seen high in the zenith, a number of minute objects descending in spiral wheels, and increasing in visible magnitude at every revolution. These are soon discovered to be a flight of vultures, which must have observed from a height, viewless to the human eye, the dropping of the animal immediately marked out for prey.

**Derivation of pony.**—One of the literati was puzzling his brains about the derivation of pony, when a by-stander quaintly observed, "Sir, I am astonished you don't know what a pony is derived from."—"Why," said the man of learning. "Because," said the other, "every body knows that a pony is derived from a little horse and a little mare."

*An article on the culture of the Raspberry is deferred till next week.*

**Thacher's Orchardist.**

Just received at the New England Farmer Seed Store, No. 52 North Market Street, a further supply of **The American Orchardist**; or a practical treatise on the culture and management of apple and other fruit trees, with observations on the diseases to which they are liable, and their remedies. To which is added the most improved method of manufacturing and preserving cider, and also wine from apple juice and currants. Adapted to the use of American farmers, and all lovers and cultivators of fine fruit. By James Thacher, M. D. Fellow of the American Academy of Arts and Sciences; Honorary Member of the Massachusetts Medical Society, and of the New York Horticultural Society, &c. Second edition, much improved. Price \$1.00.

**Seeds for Fall Sowing.**

For sale at the New England Farmer Seed Store, a fresh supply of various Grass Seeds—also a great variety of vegetable seeds for fall sowing, viz. White Portugal Onion, Strasburg do. Silver skin do. Prickly Spinach and Dutch Cole for early greens—various kinds of lettuce, carrot, cucumber, cabbages, &c.—black Spanish or winter radish, &c. all warranted fresh.

**Orchard Grass Seed—growth of 1828.**

Just received at the New England Farmer Seed Store, No. 52 North Market Street, 20 bushels of prime Orchard Grass Seed, raised, this season, with the greatest care, by John Prince, Esq.—warranted to be equal in purity to any ever offered for sale in New England. A supply of pure Gilman Wheat, raised by Payson Williams and Mr Winchester, is daily expected.

**For Sale,**

A Bull Calf five weeks old of the Short Horn breed, from the best Imported Stock, both Sire and Dam, well known and highly approved. Apply at this Office for price and particulars of pedigree. At August 20, 1828.

**Farm Wanted.**

Wanted to purchase, or hire, on a long lease, from 150 to 300 acres of the best land, located within thirty miles of Boston—for which a fair price will be given. Address "P. D." Boston through the post-office. At Aug. 1

**Wild Geese.**

For sale, five pairs of Wild Geese, two pairs three years old. Inquire of the subscriber. BENJ. J. PHILLIPS. Lynn, August 16, 1828.

**THE NEW AMERICAN GARDENER.**

A work with this title, compiled by the Editor of the New England Farmer, with the assistance of a number of scientific and Practical Horticulturalists in the vicinity of Boston and New York, is just published by J. B. RUSSELL, Proprietor of the New England Farmer. The articles are arranged alphabetically, and comprise the most useful **VEGETABLES** and **FRUITS** which can be conveniently and economically cultivated in the climate of New England and the Middle States; as well as a **Treatise on FLOWERS**, and on **LANDSCAPE or PICTURE-SQUARE GARDENS**, on the general management of the **SILK WORM**, and the manufacture of **SILK**, and a **Treatise on the culture of GRAPE VINES** and the **STRAWBERRY**. The article on Fruit Trees contains an enumeration and description of all the Apples, Pears, Peaches, Cherries, Plums, Nectarines, Apricots, &c. &c. that can be raised to the most advantage, and their relative hardiness in bearing, which will be found to be of incalculable benefit to gentlemen in laying out orchards. Each of the above articles is furnished by gentlemen practically acquainted with the subjects on which they have written. A list of the contents of the work will be found in the New England Farmer for August 1. Price \$1.25—Six copies for \$6.00.

**Hull's Trusses for Hernia or Rupture.**

Dr Amos G. Hull, feels a confidence in further illustrating the novelty and excellence of his invention. Having devoted many years to the science and practice of surgery, it affords him a pleasure in having brought into successful operation, a new and improved instrument for so painful and dangerous a disease as Hernia. Various kinds of Trusses have of late been constructed, embracing the principles which belong exclusively to Dr Hull's invention; among these are the "Spiral Spring Trusses," of Belar Farr and Jesse R. Hovey. These trusses are in imitation of Dr Hull's, though much less perfect instruments, as has been abundantly evinced by the experience and opinion of the most eminent surgeons in the country.

Dr Hull takes this opportunity to caution all persons against an infringement of his patent, the validity of which has been fully established by judicial decisions and particularly in his suit against Rogers, tried at the last term of the Circuit Court of the United States. In that case, Judge Thompson charged the jury, "that the exceptions taken to the plaintiff's patent, were without foundation; that the specification was in all respects sufficient and legal; that the invention of the plaintiff was one of great utility; the usefulness and novelty of which had been established by Physicians and Surgeons of the highest respectability. That it appeared very fully in evidence, that this instrument was of the greatest value in surgery; had been the means of effecting cures, in cases where the art had failed before; had enabled persons afflicted with the disease of rupture to pursue their business and labours without inconvenience; and in fact, its invention had formed a new era in the treatment of the disease; that the instrument sold by the defendant, the one known as Mr. Farr's, and the other as Mr. Hovey's trusses, were infringements of Dr. Hull's patent; and the jury, in that case, brought in a verdict for the plaintiff, and the damages were trebled by the court, with costs.

A large supply of the above Trusses are received, and for sale, by EBENEZER WIGHT, Druggist—Milk-st. opposite Federal-st.—Agent for Boston. At Aug 29

**PRICES OF COUNTRY PRODUCE.**

Corrected every Thursday.

	FROM	TO
APPLES, best, - - - - -	barrel	2 00 3 00
ASHES, pot, first sort, - - - - -	ton.	97 50 100 00
Pearl, first sort, - - - - -	"	97 50 100 00
BEANS, white, - - - - -	bushel.	1 00 1 50
BEEF, moss, new, - - - - -	barrel.	10 50 11 00
Cargo, No. 1, new, - - - - -	"	8 50 8 75
Cargo, No. 2, new, - - - - -	"	7 00 7 25
BUTTER, unsalted No. 1, new, - - - - -	pound.	12 13
CHEESE, new milk, - - - - -	"	3 10
Skimmed milk, - - - - -	"	2 3
FLOUR, Baltimore, Howard-street, - - - - -	barrel.	5 75 5 87
Genesee, - - - - -	"	5 00 5 50
Rye, best, - - - - -	"	2 62
GRAIN, Corn, - - - - -	bushel.	53
Rye, - - - - -	"	50
Barley, - - - - -	"	60 70
Oats, - - - - -	"	22 40
HOGS LARD, first sort, new, - - - - -	pound.	9
LIME, - - - - -	cask.	65 90
PLASTER PARIS, retail at - - - - -	ton.	2 62 2 75
PORK, new, clear, - - - - -	barrel.	18 00 19 00
Navy, mess, new, - - - - -	"	13 60 13 50
Cargo, No. 1, new, - - - - -	"	13 00 13 00
SEEDS, Hard Grass, - - - - -	bushel.	2 00 2 25
Orchard Grass, - - - - -	"	4 00
Fowl Meadow, - - - - -	"	4 00
Rye Grass, - - - - -	"	4 00
Tall Meadow Oats Grass, - - - - -	"	5 00
Red Top, - - - - -	"	1 00
Lucerne, - - - - -	pound.	50.
White Honeysuckle Clover, - - - - -	"	50
Red Clover, (northern) - - - - -	"	11
French Sugar Beet, - - - - -	"	1 50
Mangel Wurtzel, - - - - -	"	1 50
WOOL, Merino, full blood, washed, - - - - -	"	45 60
Merino, full blood, unwashed, - - - - -	"	25 30
Merino, three fourths washed, - - - - -	"	35 40
Merino, half & quarter washed, - - - - -	"	31 35
Native, washed, - - - - -	"	25 28
Pulled, Lamb's, first sort, - - - - -	"	45 50
Pulled, Lamb's, second sort, - - - - -	"	28 33
Pulled, for spinning, first sort, - - - - -	"	37 40
<b>PROVISION MARKET.</b>		
BEEF, best pieces, - - - - -	pound.	10 12
PORK, fresh, best pieces, - - - - -	"	10 10
whole hogs, - - - - -	"	6 6
VEAL, - - - - -	"	6 10
MUTTON, - - - - -	"	4 8
POULTRY, - - - - -	scarce	
BUTTER, keg and tub, - - - - -	"	12 14
Lump, best, - - - - -	"	20 22
EGGS, - - - - -	dozen.	11 12
MEAL, Rye, retail, - - - - -	bushel.	70 70
Indian, retail, - - - - -	"	70 70
POTATOS, new - - - - -	"	40 40
CIDER, [according to quality,] - - - - -	barrel.	2 00 50

## MISCELLANIES.

## LINES WRITTEN IN A YOUNG LADY'S ALBUM.

BY THOMAS G. FESSENDEN.

Miss ANN, you are, it seems to me,  
An essence all ethereal;  
The brightest being that can be,  
Entirely immaterial.

A pencil tipp'd with solar rays  
Your charms could scarcely blazon;  
Contrasted with your beauty's blaze  
Bright Sol's a pewter basin.

Transcendent little sprig of light,  
If rhymes are always true,  
An angel is an ugly sprite,  
Compared to Sylph like you.

You frowning tell me, "this indeed  
"Is flattery past all bearing."  
"I ne'er before did hear nor read  
"Of any quite so glaring."

Yes this is flattery, sure enough,  
And its exaggeration  
May teach you how to hold such stuff  
In utter detestation.

Should beaux your ladyship accost  
With something like this flummery,  
Tell them their labour will be lost,  
For this transcends their mummery.

The man whose favour's worth a thought,  
To flattery can't descend;  
The servile sycophant is not  
Your lover nor your friend.

True generosity does not consist in obeying every impulse of humanity, in following blind passion for our guide, and impairing our circumstances by present benefactions, so as to render us incapable of future ones.—*Goldsmith.*

*Husbandmen, manufacturers, and tradesmen.*—He who expects to find the husbandman flourishing, while the manufacturers are out of employ; or the tradesman, on the other hand, in prosperity, while the former is in distress, "let him," as Fuller says, "try whether one side of his face can smile, while the other is perished."

*German musicians.*—The itinerant musicians in Germany, who go about the country in small bands like wandering troubadours, are a class so clever and eminent in their way, as to deserve notice. For a few florins these poor fellows will amuse you with such an exhibition of tone and skill, as would set up an English artist of the first water. They are a set of poor, but merry companions—with as little discord in their social intercourse as disturbs the harmony of their instruments. Happy, in spite of thread-bare coats, and sun-burnt faces—but with a gentility of mind, much superior to people of their class.

It is no wonder that when we are prodigal of nothing else, when we are over-thrifty of many things which we may well spare, we are very prodigal of our time, which is the only precious jewel of which we cannot be too thrifty, because we look upon it as nothing worth, and that makes us not care how we spend it. The laboring man and the artificer knows what every hour of his time is worth, what it will yield him, and parts not with it, but for the full value: they are only noblemen and gentlemen, who should know

best how to use it, that think it only fit to be cast away; and their not knowing how to set a true value upon this, is the true cause of the wrong estimate they make of all other things.

*Instinct in the ass.*—An ass was shipped at Gibraltar, on board the frigate Ister, for Malta. The vessel having struck on a sand-bank off the Point de Gat, at some distance from the shore—the ass was thrown overboard, to give it a chance (a poor one, for the sea was running very high) of swimming to land. A few days afterwards, when the gates of Gibraltar were opened in the morning, the ass presented himself for admittance, and proceeded to the stable which he had formerly occupied, to the no small surprise of his landlord, who imagined that by some mistake he had never been put on board the Ister. On the return of the vessel to repair, the mystery was explained. The ass had not only swam safely to the shore, but without a guide, had found his way from Point de Gat to Gibraltar, a distance of more than two hundred miles, through a mountainous and intricate country, intersected by streams, which he had never traversed before; and, what is most wonderful, in so short a time that he could not have made one false turn.

## THE WAY THEY DO THINGS AT THE SOUTH.

The Boston Courier says it is no uncommon thing to see in the streets of Washington, three or four yokes of half starved cattle, preceded by two miserable horses, drawing a small load of wood or hay. A letter from Natchez, Mississippi, to the editor of the American Farmer, contains the following:

I was transported in eleven days to this place, where I find all the tropical plants in full bloom in the gardens. The early fruits have disappeared, and plants are now in season. Vegetables of all descriptions are abundant; but what surprises me is, with the finest soil and extensive pasture, so little care is taken of it that butter now sells for 25 and 31 cents a pound: and the greatest portion of supply is brought from the state of New York, and 31 cents per pound paid for it.—I was told that forty cows would produce twenty four pounds of butter a week! There must be gross mismanagement some where. I observe the planters daily hauling corn out of their plantations to feed their hands and stock; this comes from up the river a considerable distance. They, I believe, pay attention to nothing but cotton, and purchase every thing else, instead of raising it.—It strikes me as poor economy, when it is observed, that eight oxen are employed to haul a load of corn, which four ought easily to carry; and when too they travel at a snail's gait, to suit the particular convenience of the driver, and indulge him in his lazy disposition.

*The Potato Onion,* lately introduced into this country, will be a most valuable acquisition to gardeners, as it is known to produce in equal abundance to the potato, from which it derives its name; never fails, as the severe frost has no effect on it.—*Dublin Correspondent.*

Miss Betsy Smith, a young lady who is employed in a cotton mill at Hooksett, N. H. wove, on the 8th inst. one hundred and seventy-eight yards of good shirting in thirteen hours on five looms; the yarn No 16. the cloth 7-8ths yard wide.

A farmer in Philadelphia cut his third crop of  $1\frac{1}{2}$  tons of hay in that city, on the 15th inst. and he anticipates one crop more. His farm is in the immediate vicinity of the spot where the Declaration of Independence was signed, generally called the State House Yard. If the hay were valued at the rent the ground would bring for building lots, it is said that it would be about 50 cents per spear.

*A large cucumber.*—Mr. H. Drake, of Hackett's town, plucked a cucumber from a vine in his garden, measuring fifteen inches in length, fourteen and a half in circumference, and weighed five pounds.—*New Jersey paper.*

## HOVEN OR SWOLN CATTLE.

The *Giornale Agrario Toscano*, communicates a remedy against the dangerous effects to which cattle are liable from too free feeding on clover, and some other vegetables of similar qualities.—It consists in a solution of ammonia, to be given in a quantity of water sufficient to enable the animal to swallow it with ease. One glass is generally found effectual. Should it be found otherwise, a second is to be given at the expiration of half an hour. Ample testimony is adduced to show the value of the prescription.

It has been asserted that a solution of potash, pearl-ash or a strong ley made by leaching ashes will answer the purpose of the above prescription.—*EDITOR N. E. FARMER.*

## FISH USED AS A MANURE.

All the parts of fish shell and all other—are excellent manures. They may be used, either salted or fresh; salted fish are generally considered the best. The offals of fish, and fish that are spoiled for eating, may be converted to this use; but they are most useful when used as an ingredient in compost. They are so strong a manure, that it has been said one single alewife will answer as a shovel-full of the best dung, in producing Indian corn. But they cause land to exert itself so much, that it will be apt to grow poor, unless care be taken to prevent it.

## Onions for Sale.

Six hundred bushels of prime Onions, (White Portugal, and Straw Coloured) raised by a gentleman in this vicinity, are offered for sale, to traders and others, by the bushel or barrel, on very advantageous terms. Enquire at the New England Farmer Seed Store. Aug 29

DISTRICT OF MASSACHUSETTS, to wit:  
District Clerk's Office.

Be it remembered, That on the eighteenth day of July, A. D. 1828, in the fifty-third year of the Independence of the United States of America, J. B. Russell, of the said district, has deposited in this office the title of a Book, the right whereof he claims as proprietor, in the words following, to wit:

"The New American Gardener; containing practical Directions on the Culture of Fruits and Vegetables; including Landscape and Ornamental Gardening, Grape Vines, Silk, Strawberries, &c. &c. By Thomas G. Fessenden, Editor of the New England Farmer.

"God Almighty first planted a Garden; and indeed it is the purest of human pleasures: it is the greatest refreshment to the spirits of man; without which buildings and palaces are but gross handy-works.—Bacon's Essays"

In conformity to the act of Congress of the United States, entitled, "An Act for the encouragement of learning, by securing the copies of maps, charts, and books, to the authors and proprietors of such copies, during the times therein mentioned;" and also to an act, entitled, "An Act supplementary to an act, entitled, An Act for the encouragement of learning, by securing the copies of maps, charts, and books, to the authors and proprietors of such copies during the times therein mentioned; and extending the benefits thereof to the arts of designing, engraving, and etching historical and other prints."  
JNO. W. DAVIS,  
Clerk of District of Massachusetts.

Published every Friday  
end of the year—but those  
time of subscribing, are  
per annum, payable at the  
pay within sixty days from  
to a deduction of fifty cents.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (over the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, SEPTEMBER 5, 1828.

No. 7.

## AGRICULTURE.

From the Memoirs of the New-York Board of Agriculture.

### REMARKS

*On cutting Oats and Italian Corn—making and applying Manures—Rotation of crops, &c.*

By PHILEMON HALSTED, of Westchester.

To JESSE BUEL, Esq.—Being honored with a circular from the Board of Agriculture, I will offer a few experiments which have proved to me of great advantage.

In the first place, every landholder who tills the ground should be very careful to provide and make manure by all possible means in his power; and this he may do to a considerable extent. He should provide himself with as much fodder as will winter more cattle than he can summer; and this is done in the following manner: Cut your oats when the straw is green in part; let them lay and cure in the swath until they are sufficiently dry not to mould; bind them in sheaves, and stack them. When they are threshed, the farmer will find that his oats will thresh to greater advantage. The light oats sticking to the straw, makes it good fodder, and I consider it of as much value as will pay the expense of raising the oats.

Secondly, give up the old method of cutting your top stalks; and when your corn is sufficiently hard, or when you cannot find an ear soft enough to boil and eat, then proceed to cut and stout your corn in the field, in the following manner: Bring the tops of two hills together, without cutting; bind them with a few spears of straw; then cut and set up about enough to make four sheaves, if bound; then put a band of straw about the top; and then you may add as many more, and bind the whole with two bands, always keeping the bottom of the stout open, so as to admit the circulation of air. At the proper time of gathering corn, you may proceed thus: Throw down the stout, unbind and begin to gather the corn; when you have stalks enough for a sheaf, bind them and lay it aside until you have enough for a stout. By this you save all the silk and small husks and under leaves of the corn, which were all lost by the former practice of topping and gathering corn. I will recommend that the stalks be stacked on a level, or poles laid on crotches, and foddered in the yard. I have been particular as to the time it takes in this process, and can say I am satisfied it takes no more time than in the old method.

The farmer should embrace every open spell in the winter to collect from his milking yard the scrapings, and also from the pond holes and hollows in his woods the leaves and dirt, and draw and spread them in his yard or yards. This will enable him to make, (by the help of twenty head of cattle,) one hundred loads of manure; which will be fit to put on the ground the next autumn, at the rate of twenty loads to the acre; which, if ploughed in, and the land sowed with wheat or rye, and seeded with timothy seed at the same time, and clover the next spring, it will produce a burden that will be satisfactory to the

owner, and the ground in better condition than when first ploughed.

It may not be amiss to mention what kind of cattle a farmer can winter on such fodder as I have spoken of. I would recommend that he buy, in the fall, young heifers of good quality, and good looking young cows; and if his situation permits, a pair or two of steers, broken to the yoke; all of which are in demand in the spring, and will advance in price sufficient to pay for the wintering, and leave for his advantage a yard full of good manure. I will also recommend attention paid to the hog-pen, and as much litter, weeds and refuse from the garden and yards, as can be procured, and by a careful mixture of some good black earth, the quantity of manure may be swelled to a large amount. As almost all landholders have on their farms ponds or swamps, that are mirey, I will recommend that they draw out, in the month of August, when most swamps are dry, a large quantity, and put it in a heap, and there let it lay until the next spring, when it will be fit to put on corn in the hill, and will have a very great effect. If, after the operating of the frost on the heap, the compost should crumble, and have a proportion of dust, it is then good. If it should dry hard and lumpy, like clay, it is only fit to be put into the barn-yard or hog-pen, and be trodden in with the compost. By application of pond manures as above, I have been enabled to make some poor land become very productive.

As I have given some practical remarks on the making of manure, I shall now proceed to state my process of culture. I break the ground in the month of April, and have the sod turned under by one of Frechorn's ploughs, about eight inches deep; (and here it is that many make great blunders, and much to their disadvantage, by not attending in person, and having their ground ploughed deep and well;) and then harrowed with an iron tooth harrow, or wood will do, if it be heavy, and the teeth made of good hickory, and kept sharp. Harrow the same way you have ploughed, until your ground is well mellowed; then when you see the earliest apple-tree begin to drop its blossoms, furrow your ground three feet apart at right angles, and plant four grains of corn in a hill.

Almost every farmer has some method of steeping his corn before planting, and rolling it in either plaster, ashes, lime, or tar; all of which, at some times, are an advantage, and at other times a disadvantage. After my corn comes up, and is sufficiently large to be seen in rows, I commence ploughing and hoeing, and continue it until the corn begins to shew signs of setting for ears, being particular to keep the plough a-going in dry weather. By the above culture, I have been enabled to collect from fifty to eighty bushels per acre; and by mixing pumpkin seed, and planting it with the corn, I have raised four ox-cart loads to the acre.

I have already described my method of collecting and preserving the top and bottom stalks for fodder. I shall proceed to my next crop, the next spring, which shall be corn, and a proportion of potatos; giving the preference to corn, on account of the great quantity of fodder. And this

year tilling, I break up the soil which laid last year beneath the furrow of the corn plough; thereby I am enabled again to raise a good crop of corn, and subdue all the wild grass roots and weeds which laid at the bottom of the furrow.—Third year, I split the corn hills with a plough, harrow the ground well, then plough, harrow again, and sow my oats and flax. My oats will produce about forty bushels, and upwards, per acre, depending on the season for their yielding; and my flax will average sixteen bushels of seed, and three hundred weight to the acre. I will observe, that where the ground is strong, and the oats very forward, they ought to be fed off to the ground, before they have a joint. This prevents their lodging, and gives the under oats an opportunity to come forward, which will much increase the quantity. The oat stubble and flax ground should soon be ploughed, harrowed and cross-ploughed: then draw on your manure, about twenty ox-cart loads to the acre; spread and plough it in as soon as possible. If you intend to sow rye put it in about the first of September, and sow your timothy seed after the harrow, eight quarts to the acre; then use a roller, which breaks the lumps. It may be fed off during the fall, by calves, colts or sheep, without any disadvantage. If you intend it for wheat, sow it about the twenty-fifth of September, and follow the same method as with the rye: sow clover in the spring, when the ground is open in cracks, about six pounds to the acre. By following the above directions, I have always realized a good crop of grain, and a great crop of grass; and the ground may and ought to remain in sod six years, before ploughed again.

### COCHINEAL.

It appears that an experiment lately tried in Spain, and in parts of the Mediterranean, to introduce the Cochineal insect, promises to be attended with the desired result in some of the provinces of Spain, as well as at Gibraltar, and at Malta. The Indian fig is of natural growth under the climate of those countries, and being the only food of the insect in question, originally suggested the idea of its importation. It has been ascertained that the powers of fecundity of the female cochineal insect are so great, as to enable it to give birth, in the very short course of its natural existence, to no less a number than 632,727.

### AMERICAN LYCEUM.

This institution proposes a system of mutual instruction, fitted to the towns and villages in New England, and other parts of the country. The instruction is to be conducted at weekly or occasional meetings for reading, conversation, discussions, dissertations, illustrating the sciences, or other subjects of useful knowledge, or popular, practical education.

To aid these exercises, it is proposed to have each branch or town Lyceum, supplied with books, simple articles of apparatus for illustrating the sciences, and their application to the business of the farmer, mechanic, or civil engineer; also, specimens of Natural History, viz. Geology, Mineralogy, and if disposed, in Botany and Zoology.

This collection is to be made with reference to the various classes of society in a town, and deposited in some central place, where persons from all sections of the town, and of various pursuits and ages, can meet, according to arrangements made to accommodate the whole.

At one time, school teachers can meet, and discuss or illustrate subjects relating to their profession, and consequently for the benefit, not of themselves, but of their schools, and through them, for the benefit of the community and the world.

At the same or another time, misses and lads, young ladies and gentlemen, who frequently waste their time in schools with little children, or have passed the age for common school instruction, may meet, and receive in a weekly or semi-weekly course of exercises among themselves, or under the assistance of regular teachers, a clergyman, a lawyer, a physician, a farmer, a mechanic, a merchant, or any gentleman or lady competent and disposed to teach, instruction fitted to their age, pursuits and wants.

At the same place, and with the same opportunities, farmers can meet, to bring together their own views and experience, and compare them with those related by authors upon the subject of consideration, it having been adopted at a previous meeting. By the aid of apparatus and tests, the correctness of views or principles may, perhaps, be tried by actual experiment.

Mechanics can also make use of the same place, library, apparatus and specimens, to illustrate subjects, and prove or test principles, which they daily use, and a knowledge of which would increase both their satisfaction and success in their useful pursuits.

Societies of females, for literary or benevolent purposes, might improve the same opportunities, to give interest to their meetings, and greater efficiency and usefulness to their exercises.

Besides exercises fitted to the pursuits or the wants of particular classes of society, others of a more general or popular character may be introduced, such as popular lectures on the sciences, or any other subject of useful knowledge and common interest; and these either by a citizen or citizens, or by some one employed from abroad for the purpose.

To strengthen and facilitate the operations of the several branch Lyceums, all in a county are to be united by a Board of Delegates, who are to meet semi-annually, to adopt regulations, and forward measures for the general and mutual benefit of the whole. A County Lyceum is intended also to adopt measures for the benefit of schools in their district—to collect facts respecting their state and their wants, suggest improvements, and perhaps act as a Board of Examiners of school teachers in the county, and of course to take the place of town committees for that object.

Each County Lyceum in a State is to appoint one or more representatives, to meet perhaps during the session of their Legislature, to organize and adopt measures to advance the interests of education. A State Lyceum may act as a Board of Education; and by appointing committees for specific objects, viz. one to examine and recommend school books; another to determine upon the most essential branches in a system of popular education: the proportionate time and attention proper to devote to each; the order in which

they should be introduced, and the most efficient methods of inculcating them.

Not only the various subjects of instruction, but the different faculties of the mind, viz.—judgment, memory, temper and imagination, might justly come under the consideration of this or another committee. The object of such a committee would be to give both efficiency and symmetry to education.

From several State Lyceums a General Union might be formed, to be called the American Lyceum, and to perform the duties of an American Board of Education, in the most extensive sense of the word.

Under the patronage of the American Lyceum may be published a Journal, or the Journal of Education; small, familiar and practical treatises on the sciences; scientific, biographical, or historical tracts, &c. for the benefit of the various town lyceums, schools, workshops, taverns, steam boats and private families.

More than fifty societies upon this plan are already formed, and from the greater or less success which has uniformly attended their operations, and from the great increase of strength and efficiency which an extensive and GENERAL UNION of the plan could not fail to give to individual efforts, it is most earnestly hoped that every town and village in New-England, at least, will take the subject into early and serious consideration, to determine whether they cannot, during the approaching autumn and winter, participate in spirit, and engage in the exercises, that they may enjoy the benefits of an institution designed for the diffusion of knowledge and the benefit of the world.

#### SILK.

FIRST AGE—THAT IS, UNTIL THE WORMS HAVE PASSED THEIR FIRST MOULTING, OR CHANGED THEIR FIRST SKIN. (Continued from our last.)

The apartment must be light, but the sun must not shine on the worms in any stage.

Feed the worms with the most tender leaves, four times a day, allowing six hours between each meal; give the smallest quantity for the first feeding, and gradually increase it at each meal between the moultings.

In about an hour and a half, the silk worms devour their portion of leaves, and then remain more or less quiet. Whenever food is given, widen the spaces for them; scattered food may be swept into its place.

Experiments may be made as to the comparative advantages of using chopped, or whole young leaves. If chopped, a sharp knife must be used, to prevent the leaves from being bruised, and thereby causing the exudation of water from them, which would prove injurious. On the fourth day the skin becomes of a hazle color and looks shining, their heads enlarge and assume a silvery bright appearance; these are marks of their approaching first change. Their food on this day, therefore, may be diminished, or when these appearances take place, but not before. Enlarge the spaces as the worms increase in size. The leaves ought to be gathered a few hours before they are used, that they may lose their sharpness: they keep very well in a cool cellar three days; the leaves ought to be gathered over-night, for the morning's meal, to prevent the danger of collecting them in rainy weather. The leaves must be pulled carefully, and not braised. On the

fourth day the appetites of the worms begin to decrease, preparatory to their first moulting, and their food must be diminished in proportion as the previous meal has not been completely eaten. If the precarious heat of the weather has been depended upon, the first change may not appear until the sixth or seventh day.

In the course of the fifth day all the worms become torpid; during this period, and in the subsequent moultings, they must on no account be disturbed. A few begin to revive at the close of the fifth day; some leaves may be then given. After the first moulting, the worms are of a dark ash color.

#### SECOND AGE.

As the worms are fond of the young twigs, some of these should be spread over them with the leaves attached, upon which the worms will immediately fasten, and they may then be removed to a clean paper; or lay a strip of chopped leaves near the worms, and they will leave the old food.

The litter is to be taken away; but as some of the worms often remain among the old leaves, they ought to be examined. To this end, the litter should be removed to another room, spread out on a table, and a few twigs placed over it, on which the worms, if any, will mount, when they may be added to the others; this rule must be attended to after every moulting. Ten per cent. is generally allowed for loss of young worms. The two first meals of the first day, should be less plentiful than the two last, and must consist of the most tender leaves; these must be continued for food until after the third moulting.

If between the moultings any worms should appear sick, and cease to eat, they must be removed to another room, where the air is pure and a little warmer than that they have left, put on clean paper, and some fresh leaves, chopped fine, given to them; they will soon recover, and then may be added to the others.

On the third day, the appetite of many worms will be visibly diminished; and in the course of it, many will become torpid—the next day all are torpid; on the fifth day they will all have changed their skins and will be roused.

The color of the worms in the second age becomes a light grey, the muzzle is white, and the hair hardly to be seen.

It must never be forgotten, that during the time the worms are occupied in moulting, the food should be greatly diminished, and no more given, than will satisfy those which have not yet become torpid on the first day—or those which have changed their skins before the others.

#### THIRD AGE.

During this age the thermometer must range between 71° and 73°. The revived worms are easily known by their new aspect. The latest worms should be placed apart, as their next moulting will be a day later also, or may be put in the hottest part of the room to hasten their growth. This rule must be observed in the next moulting; increase the spaces.

The second day, the two first meals are to be the least copious, the two last the greatest, because towards the close of the day, the worms grow very hungry. The third day will require about the same quantity as the preceding last meals; but on the fourth day, as the appetites of the worms sensibly diminish, not more than half

the former feed will be required. The first meal is to be the largest—feed those that will eat at any time of the day. The fifth day still less will suffice, as the greatest part are moulting; the sixth day they begin to rouse. Remove the litter, or even before they have moulted, if the worms are numerous.

## FOURTH AGE.

The thermometer should range between 68° and 71°. If the weather be warm, and the glass rise several degrees higher, open the ventilators, exclude the sun, and make a slight blaze in the chimney, to cause a circulation of the air. Widened the spaces for the worms. The leaves must now be regularly chopped in a straw-cutting box, or with a chopping knife. The food is to be greatly increased on the second, third, and fourth days. On the fifth, less will be required, as in the course of this day many become torpid; the first meal on this day should therefore be the largest. On the sixth, they will want still less, as nearly the whole will be occupied in effecting their last change of skin. Renew the air in the apartment by burning straw or shavings in the chimney, and open the ventilators. If the evenings be cool, after a hot day, admit the external air for an hour. None but full grown leaves should be hereafter given to the worms, and they must be all chopped; avoid the fruit, as they would prove injurious, and add greatly to the litter. On the seventh day, all the worms will have roused, and thus finish their fourth age. The litter must be again removed.

## FIFTH AGE, OR UNTIL THE WORMS PREPARE TO MOUNT.

The thermometer should be about 68°. The constitution of the worms being now formed, they begin to elaborate the silk-vessels, and fill them with the silky material, which they decompose, and form from the mulberry leaves. Give abundance of room—do not let the worms lie so close as to touch one another, for their respiration will be thereby impeded; continue to feed regularly and fully, as the appetite of the worms now becomes voracious; give food rather five times a day than four; even six meals will not be too many. The last meal should be late at night, and the first the next day in the morning, at an early hour. The worms are not again to be moved, and the huddles or feeding frames must be cleaned. On the seventh day of the fifth age, they have attained their largest size, viz. three inches long, and begin to grow shining and yellow. The appetites of some diminish, but that of others continues, and must be supplied, to hasten their maturity. The litter must be removed every two days, during the fifth age, but not when the worms are moulting, unless it can be done without disturbing them.

The preservation of the proper temperature of the apartment at this stage, cannot be too seriously impressed upon the cultivator. If sudden and great heat in the weather should take place, (as often happens at this time) serious loss may be suffered, without proper precautions. The increased heat to which the worms are exposed, causes them to cease eating, to leave their feeding shelves, and to wander about the room, in order to find corners and places, to form their cocoons in before the silk fluid has been fully elaborated, or matured; thus defeating in a great measure all the care previously bestowed upon them. In

the summer of the year 1825, vast numbers of worms were killed by hot weather, in Mansfield, Connecticut. To guard against sudden heat in the weather, close the window shutters while the sun is beating on them, and keep the ventilators in the ceiling or other parts of the room open, and if possible, tubs of ice should be brought into the apartment, until the thermometer shows a diminution of temperature to the proper degree. The windows must also be kept open every evening and until sunrise next morning, and water sprinkled on the floor, to promote evaporation, and consequently a freshness in the air.\*

## HORTICULTURAL FETE.

The Tenth Anniversary of the Horticultural Society of this city was celebrated on Monday at Mr. Niblo's Garden. The exercises commenced at 3 o'clock, by an address from the President, Dr. Hosack. His discourse had more particular reference to the condition and prospects of the institution. He was followed by the Rev. Mr. Schroeder, who pronounced a finished oration, which was both pertinent and classical. Both the addresses were listened to with attention and interest by a numerous assemblage of ladies and gentlemen. At 4 o'clock the Society and their guests in number about 200, sat down to dinner at tables in Mr. Niblo's little Theatre, the Sans Souci—the pit of which had been floored over for the occasion. The stage was ornamented with the scenery of the establishment, the auditory with flags, green branches, and vases of flowers. Along the centre of the building stood the table containing the specimens of fruit of the season, grapes, peaches, plums, nectarines, &c. the contributions of the members of the Society. The display was a most beautiful one, comprising some of the very choicest and most tempting gifts of Pomona. Respecting the solids and substantial on the tables around these, to speak their praise it is amply sufficient to say that they were prepared under the direction of Mr. Niblo.

The following were the regular toasts:

1. The United States of America.
2. The President of the United States.
3. Horticulture, one of the most useful and elegant arts of Peace.
4. The Day. The Tenth Anniversary of our Society; the only strife amongst its members, is for the furtherance of its object.
5. Agriculture, Commerce and Manufactures.—We are too equally the debtors of each, to withhold from them equal protection.
6. The Navy and Army of the United States, the fruitful sources of contribution to our Horticultural products.
7. Our associate institutions throughout the world—indulging the same feelings in different climes.
8. The universal alliance of men for good purposes.
9. Our Sister Societies of London, Edinburgh and Paris.
10. American Gardeners; they know how to protect the soil they cultivate.
11. The memory of De Witt Clinton; the Patron and Honorary Member of this Society.

\* If the worms should become diseased during the fourth or fifth ages, oak leaves may be given to them. These were stated to have been found very beneficial in the year 1772, in Bucks county—but the species of oak was not mentioned. The white oak may be tried.

12. The Orator of the Day.
13. The Fair Sex.

The toasts were interspersed with music by Mr Willis's band from West Point, which played several of the fine airs of Rossini and Weber, and with appropriate songs from some of the musical gentlemen of the company. Several excellent volunteer toasts were also given. The following will serve as a brief catalogue of the fruits displayed:

Grapes, by Mr. Armitage, of New York; four kinds, very superior, from Mrs. Griffith, of New Jersey.

Do. very fine, from Mrs. Saltus, N. Y.; six kinds do. from Professor Gimbrede's vineyard, at West Point, very fine; do from Mr. Oakley, Greenwich.

Gages and Plums, from I. Denniston, Esq. Albany; do. from Jesse Buel, Esq. of a new and superior kind, to be named by the Society.

Pine Apples grown on this Island by Herman Thorne, Esq.; strawberries, by Mr. A. Parmentier; peaches, from Mrs. Van Nortwick, N. J.;—do. J. Selby, Flushing; superior grapes from the garden of Dr. Hosack; fine peaches and grapes from Philadelphia; white Holland plums, from I. Dennison, Esq. Albany; German gage, do.; Cherokee plums, Mr. Selby, Flushing; decorations of flowers, by Messrs Floy, Wilson, Hogg, and Cooke; superior nectarines, Mr. T. Ash; variety of melons; apples from Dutchess county; currant wine, from Mrs. Griffith, N. J.; wine, from Edenton, N. C.; crecye wine, six years old; catawba wine, from Dr. Mitchell.

The following are the Officers for the ensuing year:

For President, David Hosack, M. D.

Vice Presidents, John R. Murray, Jacob Lorillard, William Neilson.

Treasurer, John Groshon.

Corresponding Secretary, Abraham Halsey.

Recording Secretary, William R. Cooke.

Council.—N. H. Carter, John I. Palmer, Wm. Curr, Charles Henry Hall, Michael Floy, Israel Dean, Andrew Clark, Richard Hatfield, Alexander Smith, Francis Cooper, Wm. Fairbairn, Wm. M. Ireland, M. D. Andrew Parmentier, Michael Burnham, Thomas Kinnersly, Nicholas Saltus, Wm. Seaman, Thomas Hogg, Geo. Newbould, Wm. Neale, Charles Oakley, Wm. Wilson, Oliver M. Lownds, G. W. Arnold, Wm. Phelan, Gavin Yuill, Peter Hatrick, Samuel L. Mitchell, Peter Aymar, Isaac Adriance, James Mc Brair, Edward Probyn, Wm. M. Price, George Nixon.—N. Y. Statesman.

*Electrified Seeds and Plants.*—By a series of experiments, M. Astier seems to have proved that when seeds or plants are electrified, they vegetate much more rapidly than in other circumstances. Some of his experiments were made on the monthly rose, (*Rosa Sinensis* and *R Sempervirens*.) which, when submitted to electric influence, produced more early flowers, and in greater abundance.—It would be worth while to try what effects might thus be produced on flower seeds in the way of improving color, size, doubling, &c.

Safety guns are made at Birmingham so constructed as to be completely guarded against accidental explosion.

\$3,000 damages have been given in England by law, to an individual injured by a bag of wool falling upon him, which was thrown from an upper room of a warehouse.

## DRAINS.

Drains used in farming are of two kinds, open and covered. Drains should be of a size and depth proportioned to the extent of the swamp and the probable quantity of water for which they are designed to be channels. They should generally be carried through the lowest and wettest part of the soil, although it should be necessary, in order to effect that purpose, to deviate from straight lines. Open drains sometimes answer the double purpose of conveying off superfluous water, and of inclosing fields. But they make a hazardous and inconvenient fence without the addition of a bank, hedge, or railing. The Farmer's Assistant says, "When a ditch is made for a fence, it ought to be four feet wide at the top, one or less at the bottom, and about two and an half deep; with the earth all thrown out on one side, and banked up as high as possible." Sir John Sinclair states, that, "It is a general rule regarding open drains, with a view of giving sufficient slope and stability to their sides, that the width at top should be three times as much as that which is necessary at the bottom, and in the case of peat mosses or soft soils, it should be such as to allow the water to run off without stagnation, but not with so rapid a motion as to injure the bottom."

But before you attempt to drain a piece of land, it will be well not only to calculate the cost, but to ascertain the nature of the soil which it is proposed to render fit for cultivation. If the subsoil or under layer be clay, the swamp may be worth draining, though there should be no more than six inches of black soil or mud over it, for the clay and the mud mixed will make a fertile soil. But if the subsoil or under stratum be gravel or white sand, it will not, in common cases, be best to undertake draining, unless the depth of black mud be as much as from fifteen to eighteen inches deep; for the soil will settle after draining, and be less deep than it was before. But the situation of the land to be drained may authorize some variation from these general rules.

The manner of draining a swamp is as follows: Beginning at the outlet, pass a large ditch through it, so as mostly to cut the lowest parts. Then make another ditch quite round it, near to the border, to cut off the springs which come from the upland, and to receive the water that runs down from the hills upon the surface, in great rains. These ditches should be larger or smaller, in some proportion to the size of the swamp, the shape and size of the hills which surround it, and other circumstances, which might tend to greater or less quantities of water being occasionally or generally led to the ditches. If the swamp be large, it may be necessary that some smaller cross drains should be cut in several of the lowest parts. The bottom of the main ditches, when the soil is not of an extraordinary depth, must be lower than the bottom of the loose soil; otherwise the soil will never become sufficiently dry and firm."

It is said by Sir John Sinclair, (Code of Agriculture, page 182.) that "in all drains, it is a rule to begin at the lowest place, and to work upwards, by which the water will always pass from the workmen, and point out the level. This enables the laborers also to work in coarse weather, and prevents their being interrupted by wet, so early in the season as otherwise might happen."

The mud and other materials, which are dug out of a ditch or drain, should not be suffered to lie in heaps or banks by the side of the ditch, but should be spread as equally as possible over the surface of the drained land. In this way, the matter taken from the ditches will tend to level the surface of the swamp—will, perhaps, serve in some measure for manure, and will not present any impediment to the passage of the water to the ditches. In some cases it may be advisable to transport the earth which is taken from the ditches, to the farm yard, or the hog pen, to form a part of that layer, which good farmers generally spread over those places in autumn, to imbibe liquid manure, or make into compost with dung. In many instances, we are told, that the earth thus dug out of ditches is thought to be worth enough to pay for the expense of digging the ditches.

## STEALING FRUIT.

A young man employed in the factory in this town, on wages of \$5 per month, and his board, feeling rather frolicsome, went into a farmer's orchard, "just over the fence," and took three sweet apples—only three—and, moreover not very good ones. This was in the evening. There were ten or twelve young fellows with him, but he was the scape-goat; and it so happened that the farmer, having suffered before from such frolics, concluded to try tides to his fruit, at the first chance.—The young man was arrested, and was quite inclined to laugh it off; but it would not do. It seemed there was a law that if any person shall ENTER UPON any grass land, ORCHARD, or garden, without permission of the owner thereof, with intent to carry away any FRUIT, with the intent to injure or defraud such owner, he shall be fined not less than two, nor more than ten dollars; and shall be liable to be sued by the owner besides.—And if, having entered, he shall actually take any fruit, he shall be fined not less than five, nor more than fifty dollars, besides being liable to be sued for three times the value of what he takes. And if either of the above offences are committed on the Sabbath, or between sunset and sunrise, the penalties shall be DOUBLED.

Finding this law very plain, and the magistrate finding the case very plain, the youth was fined ten dollars—being five dollars for the offence, and five dollars for committing it in the night. And then there was the expense of getting proof, &c. amounting to twelve dollars and some cents—say twenty two dollars and a half, in all!!!—the wages of four months and an half. The unfortunate issue of the affair frightened the young friends of the transgressor, and he was left—in gaol!!—a warning to all who are disposed to go out upon "hooking spears." The way to keep out of such trouble is, to keep out of such orchards.

Springfield Journal.

## EARTHQUAKES.

The philosophers of the present day concur in attributing earthquakes to a volcanic origin. In volcanoes we know there is an abundance of matter in a constant state of ignition, we know also that water thrown into a heated furnace will seatter the melted metal about in all directions; we have every reason therefore to conclude that if a quantity of water should be thrown upon the ignited matter in the bottom of a volcano, it would produce a mighty explosion, sufficient to shake the whole earth to a great distance. Earthquakes are

generally supposed to proceed from the explosions occasioned by an influx of water upon ignited matter in volcanoes. In proof of this it is observed that they occur mostly in the immediate neighbourhood of volcanoes; the more remote they are the more feeble. It is known that volcanoes have usually some connection with the ocean, for they sometimes throw out water and marine animals of different kinds. How far the ignited matter extends under the sea in a horizontal direction from the crater we cannot tell, but doubtless it reaches to some distance as volcanoes occur in the vicinity of the ocean. The pressure of water 2 or 300 feet in depth is so immense, that we may easily suppose the rocks beneath to give way, so as to let a quantity of water into the volcano beneath, which will be followed by all the usual effects of the earthquake.—Scholar's Quarterly Journal.

## IMPORTANCE OF KNOWLEDGE TO FARMERS.

1. The farmer ought to rise early, to see that others do so, and that both his example be followed, and his orders obeyed. 2. The whole farm should be regularly inspected, and not only every field examined, but every beast seen at least once a day. 3. In a considerable farm, it is of the utmost consequence to have hands specially appropriated for each of the most important departments of labour, for there is often a great loss of time, where persons are frequently changing their employments; and the work is not executed so well. 4. Every means should be thought of to diminish labour, or to increase its power. For instance, by proper arrangement five horses may do as much labour as six perform, according to the usual mode of employing them. 5. A farmer ought never to engage in a work, whether of ordinary practice, or intended improvement, except after the most careful inquiries; but when begun, he ought to proceed in it with much attention and perseverance, until he has given it a fair trial. 6. It is a main object in management, not to attempt too much, and never to begin a work, without a probability of being able to finish it in due season. —7. Every Farmer should have a book for inserting all those useful hints, which are so frequently occurring in conversation, in books, and gathered in the course of his reading, or in a practical management of his farm.—Sinclair.

## INHUMAN TRANSACTION.

A valuable fat ox, the property of A. F. Sawyer, of Mount Vernon, was, on Monday last, barbarously stabbed, by some malicious person, apparently with a pitchfork; the tines of which perforated his body in four places on each side, thro' the hide into the intestines. The wounds being adjudged such as must necessarily destroy the life of the ox, it was immediately slaughtered. Sufficient evidence being adduced on the spot to fix the suspicion on a person in the vicinity, he was arrested by Mr S. on an action of damage—and he will also doubtless be arraigned in behalf of the State, to substantiate his innocence, or answer for his guilt.—Amherst Cabinet.

## LONDON MANURE.

Several vessels have arrived at Perth this spring from London with cargoes of manure. It is laid down at the quay, free of all charges, at from six shillings and six pence, to eight shillings per ton; this may be about one shilling, or one shilling and sixpence higher than the same quantity can be ob-

\* See Deane's New England Farmer. Art. DRAINS

tained in the neighbourhood, but the farmers say this difference is more than counterbalanced by the superior quality of the London article. There is sometimes difficulty in freighting a vessel, for this purpose, as the cargo is not only unpleasant but dangerous, as it keeps its level amidst the shiftings of the vessel; but the present state of the coasting trade obliges ship-owners to take strange cargoes.

#### SAFE AND CERTAIN.

To destroy nits and lice on Children's heads. Take a table spoonfull of black pepper, pound it fine, steep it moderately, for ten minutes in two thirds of a gill of N. E. Rum, rub the mixture on the head when going to bed and cover it with a cap or handkerchief.

By applying the above from one to three nights, will save parents much time and trouble.—*Kennebunk Gazette.*

*Botany.*—Recent microscopical observations afford some reason to suspect that the *conferva zonata* of Linnaeus, an aquatic production, the green colour of which has hitherto led to its being considered a plant, is endowed with animal life.

From the American Farmer.

#### HEDGES.

MR. SKINNER.—In the 15th number of the current volume of the American Farmer, "A correspondent wishes to know which is the best kind of thorns for hedges," &c. I have had some experience in that branch of improvement, and am willing to communicate it. I have planted three different kinds, namely: the Virginian thorn, raised in abundance, and sold by Mr. Joshua Pierce, at his nursery, Linnaean Hill, near Washington, from 4 to \$5 per thousand, according to the quantity purchased. The English white thorn, which I imported from Liverpool, cost with charges from 5 to \$6 per thousand, a native thorn found in my own neighborhood, and which I have seen in abundance in several places in this State and Pennsylvania; I know not the botanical name, but in a natural state, it grows large, of a circular formed top, with a dark green oval leaf, something resembling that of a pear tree, the thorns very long and sharp, the berries large and red. I have been told it is the same as the New Castle thorn; for the mode of raising the plants, see Mr. Mahon's Gardening. The first mentioned, I think makes the handsomest hedge; I prefer it for a garden or lawn; the second sends out a great many lateral branches, and makes a close compact fence; the third is of a most exuberant growth, and shoots out in all directions, perhaps the greatest objection will be the expense of keeping it in proper bounds; I have had shoots of one year's growth upwards of 6 feet long. I am of opinion that with proper management, a sufficient fence can be made of any of the three kinds in 4 or 5 years. I have also a hedge of the wild crab apple, that I think will answer the purpose and am now preparing to plant the honey locust, that I think may excel them all, but as yet cannot positively decide. My mode of planting is, after manuring the ground well, and planting potatoes on it, (which enriches and cleans it from weeds) stretch two lines in the intended direction at a foot apart, and mark it off with a spade as deep as possible: then dig it out as deep as the good soil

goes; this I lay on the one side of the trench, and shovel out the sub-soil on the other side to the depth of 9 or 10 inches; this being done, let a careful hand go into the trench, and place the plants against each side of it at the distance of 8 or 9 inches, forming a double row 12 inches apart, and 8 or 9 distant in the rows \* \* \* \* having a smart boy to shovel in first the good earth, and then what came from below; care must be taken to fix the plants at the proper distance, and tramp the earth firmly about the roots. Before planting, I cut off all the straggling roots, and afterwards I cut the tops within an inch of the surface; after the first year, I again cut off about three inches from the ground; after the second, about twelve inches, and so on every year, letting them rise gradually, according to their vigor, till they come to a proper height; by these means I thicken my hedge at the bottom, otherwise it would be no fence, especially against the swinish multitude, that are always on the look out and ready for mischief. As to planting, I consider it immaterial, whether tis done in fall, winter or spring, if the ground be in good order; but if you have much to do, and defer it to the spring, there is a chance of the buds putting out before planting, which I would avoid if possible.

#### Probable Cost.

I estimate that the potato crop will pay for manuring and preparing the ground.

I suppose a good spademan, assisted by a boy, will plant 20 perches in a day—wages and victuals I value at \$1.

Suppose you plant at 8 inches distance in the row, it will require 50 plants to the perch—and suppose you value the plants at \$4 per thousand, the cost per perch will be as follows, viz:

50 plants at \$4 per thousand.	20 cts.
Expense of labor,	5

cts. 25 per perch.

Protection from cattle and sheep will be necessary for 3 or 4 years. They should not be planted nearer any protecting fence than 3 ft. nor where too much shade of trees will reach them, nor should they be allowed to rise higher than about 5 feet at any time, for if they are allowed to shoot up, they will get thin at the bottom.

I am so well convinced of the efficacy and necessity of this species of improvement, that I am astonished at its being so little attended to, and I am still more astonished, that I never saw by any agricultural society, the least notice taken or encouragement given to it.

Yours respectfully,

C. BIRNIE.

Thorndale, Tancytown, 14th July, 1828.

The ship Alexander has just brought for Colonel POWELL an extraordinary improved Durham short horn cow, which produced in England, as appears by certificate, 30 quarts of milk per day, in June last, and afforded from the milk of seven days 19½ pounds avoirdupois of butter, and had continued to give milk until the birth of her calf.

U. S. Gazette.

*Cheese.*—Several reasons being suggested for cheese being sometimes poisonous: Another has occurred to the writer, from observing a number of thirsty cows drinking the "green mantle of the standing pool," in a pasture, for want of pure water.—*Palladium.*

#### NEW ENGLAND FARMER.

BOSTON, FRIDAY, SEPT. 5, 1828.

#### THE RASPBERRY—*Rubus Idæus.*

In compliance with the request of a respected friend and correspondent, we give some notices of this shrub, and its cultivation.

Mr Lovell in the "*N. & American Gardener*," page 136, says, "there are only two sorts of raspberries of any great value, the white Antwerp, and the red Antwerp. The cane, or smooth stalked, is also praised by some persons, but we have had no success with it; it seems to us to be our native raspberry."

London enumerates the following varieties. "early small white; large white; large red; most large red Antwerp; large yellow Antwerp; cane or smooth stalked; twice bearing white; twice bearing red; smooth cane twice bearing."

Abercrombie gives the following for the culture of this shrub:

*Propagation.* The varieties can be perpetuated by young sucker-shoots rising plentifully from the root in spring and summer; when these have completed one season's growth, they are proper to detach with roots for planting, either in the autumn of the same year or the next spring, in February or March, but not later than the middle of April. These new plants will bear some fruit the first year, and furnish a succession of strong bottom shoots for full bearing the second season. New varieties are easily raised from seed—and they come into bearing the second year.

*Soil and site.*—"All the varieties will succeed in any common mould, trenched about two feet deep, and sufficiently manured; but the soil in which the raspberry-bush most prospers and bears the finest fruit, is a light rich loam. Allot the main crop a free exposure to the sun, that the berries may ripen in perfection. Be careful to favor the twice-bearers with a dry soil, and a sheltered sunny situation, to give the second crop every aid in coming to maturity. When raspberries are cultivated on a large scale, it is best to keep them in plantations by themselves. Set these in rows from four to six feet asunder, as the bushes are of the smaller or larger kinds, by three or four feet in each row. Scattered bushes may either occupy a single row lengthwise along the back part of a border, or stand in detached stools, at ten or fifteen feet distance. Select sorts are frequently trained against walls, stakes, or espaliers, from the most sunny to the most shady aspect, for early and late fruit of improved growth and flavor." Neill says, "The raspberry-bush grows freely in any good garden soil; but it is the better for being slightly moist. Although the place be enclosed by trees, and even slightly shaded, the plant succeeds. In an enclosed and well sheltered compartment, with rather a damp soil, containing a proportion of peat-moss, we have seen very great crops of large and well flavored berries produced: for example, at Melville-House, the seat of the Earl of Leven, in Fife-shire."—Haynes also recommends well manured bog-earth, and a situation naturally or artificially shaded.

*New plantation.*—"Raspberry-bushes are in their prime about the third and fourth year; and, if well managed, continue in perfection five or six years; after which, they are apt to decline in growth, and the fruit to become small, so that a successive plantation should be provided in time.

Select new plants from vigorous stools in full perfection as to bearing."

*Summer culture.*—"Keep them clear from weeds during the summer by hoeing between the rows; at the same time, loosen the earth about the plants. Under this management, the plants, if tolerably strong, will both yield a moderate crop the first summer, and supply young stems for bearing in greater plenty and perfection the following season; and so, from year to year, the summer culture should be repeated. As the plants get established, let all straggling suckers between the rows, or from the extreme roots of single stools, be cleared out by hoeing, or twisted off, to admit the air and sun freely to the fruit."

*Pruning and winter dressing.*—"It is requisite every winter or spring to cut out the dead stems, and to thin and regulate the successional young shoots. This annual pruning may be performed any time, during open weather, from November till the beginning of April. When kitchen-garden crops are cultivated between the rows, it is most convenient to do this as soon as the old bearers begin to decay. As to pruning indiscriminately in the open weather of winter, it sometimes happens that severe frosts immediately follow, and partially kill the plants: therefore it is safer to shorten the tender young stems early in spring; but let it not be deferred till the buds are making new shoots, as that would weaken the root. Cut out all the old dead stems clean to the bottom; and, having selected from the strongest young shoots on each main stool, three, four, or five, to be preserved for a succession of bearers, cut away the superabundant close to the ground. Let each of the shoots retained be pruned at top, below the weak, bending part; cutting in the smaller plants, to about three or four feet in length, and in the large sorts, to the length of five or six feet. If any of the stems diverge irregularly, or straggle much asunder, they may be tied together at top, and thus the strong ones will support each other; or the taller varieties may have the support of stakes. Prune plants against a wall or trellis as above; and train the shoots to rise a little diagonally. After pruning, having cleared away the cuttings, dig the ground between and about the plants. To turn in a little rich compost every year will conduce to plentiful and fine returns; lay it at the extremities of the roots, and deeper as the plantation gets older. Eradicate all straggling suckers."

*To obtain fruit of a very large size.*—"The fruit of the raspberry may be obtained of a very large size, other circumstances being of the most favorable kind, by destroying all the suckers; but in this way, the plant being destroyed, a double-plantation is wanted, one to grow only suckers, and the other fruit. In this way Reebt, at Berlin, produces plants ten and twelve feet high, with fruit larger than any we have seen in this country.—(*Versuch den Weinbau, &c:* p. 46.)

*Taking the crop.*—"The fruit of the different varieties comes in from the end of June or July till October or later. As it ripens, it should be timely gathered for immediate use; because, when fully ripe, it will not keep above two or three days before it moulds, or becomes maggoty, and unfit to be used."—(*Abercrombie.*)

Raspberries may be forced equally well with gooseberries and currants, and, like them, either planted in pots or in the soil or floor of the house. In M. Hope's garden at Haarlem, the raspberry

is planted outside along the north and south sides of a pit; the shoots of the preceding year are introduced under a glass and trained to a trellis, and forced while the suckers are left to grow upright in the open air.

#### ADVANTAGES TO BE DERIVED FROM AGRICULTURE.

The celebrated Watson, Bishop of Landaff, in a communication to the British Board of Agriculture, has the following passage.

"The agricultural improvements which have hitherto taken place amongst us, have been by the expenditure of private wealth; but the country cannot be brought to that *proportion of cultivation*, of which it is capable, unless individual efforts are aided and accelerated, by *public wisdom and munificence*. I boast not of any particular patriotism, but I would willingly pay my share of twenty or thirty millions of public money, to be appropriated by the Legislature, to the agricultural improvement of Great Britain and Ireland. This appears to me to be an object of far greater concern to our independence as a nation, than any extension of commerce or any acquisition of distant territory ever can be. If the time should fully come when an unproductive acre of land could not be found in either of these, our *fortunate islands*, we shall then have food within ourselves, for the annual sustenance of at least thirty millions of people, and with a population of thirty millions, what power in Europe, or what combination of powers will dare to attempt our subjugation."

#### SELECT SEED CORN.

It is highly important that your seed corn should be selected from the best samples which can be obtained, as the offspring whether vegetable or animal will in a great degree partake of the good or bad qualities of the parent. The following directions on this subject are from a scientific and practical agriculturist:

"When the first ears are ripe enough for seed, gather a sufficient quantity for early corn or re-planting; and at the time you would wish your corn to be ripe, generally, gather a sufficient quantity for planting the next year, having particular care to take it from stalks that are large at bottom, of a regular taper, not over tall, the ears set low, and containing the greatest number of good sizeable ears of the best quality; let it dry speedily; and from the corn gathered as last described, plant your main crop, and if any hills should be missing, replant from that first gathered, which will cause the crop to ripen more regularly than is common, which is a great benefit.—The above mentioned I have practised many years, and am satisfied it has increased the quantity, and improved the quality of my crops beyond what any person would imagine, who has not tried the experiment."

Dr Deane observed that "some recommend gathering seed corn before the time of harvest, being the ears that first ripen. But I think it would be better to mark them and let them remain on the stalks, till they become sapless.—Whenever they are taken in, they should be hung up by the husks, in a dry place, secure from early frost; and they will be so hardened as to be in no danger of injury from the frost in winter."

The donations and subscriptions for the Thames Tunnel, up to our last dates, amounted to upwards of \$42,000.

#### GOOD FOOD FOR MILCH COWS.

Beat up in a mortar dry corn cobs, pour boiling water over them, or boil them in a pot, stir them frequently when boiling, and when cold give it to your cows.

#### TO CAUSE NEW BARK TO GROW ON OLD TREES.

Scrape off the loose bark, and apply a mixture of cow dung and urine made into the consistence of paint. Apply this composition with a painter's brush, covering the stem carefully over. This softens the old scaly bark, which peels off the following winter and spring, and is succeeded by firm, smooth new bark.—(*Repertory of Arts, vol. iv. page 76.*)

#### HORTICULTURE.

The Editor of the New Bedford Courier in that paper of the 12th ult. has given a friendly and favourable notice of the *NEW AMERICAN GARDENER*, recently published at this office; and closes his remarks with the following just and well expressed observations on the importance of the "subject to which it is devoted:"

"We rejoice in the increasing attention which is given to the improvement of Horticulture in New-England. Let us imitate, in this respect at least, the noble example set us by our parent country. Travellers who visit England find nothing which calls forth their enthusiastic encomiums more than the taste and skill with which her country residences are adorned by the hand of successful cultivation. Almost every field is a paradise, we are told, in the ardent and somewhat extravagant language of their praise. Our gardens have been comparatively neglected. With a few exceptions, and those principally in the vicinity of our State capital, there have not been many enclosures heretofore in this part of the country, which an Englishman of taste, familiar with the state of cultivation at home, would consent to honour with the name of a garden. But what is there to prevent the gardens of New-England from attaining, with proper attention to cultivate and diffuse a correct taste in horticulture, the beauty and elegance so highly extolled in English gardens? To come still nearer home: though those who live in towns cannot all be farmers, they may all of them, in a town not more compactly built than ours, to a limited extent be Horticulturists. No man is aware, till he has tried the experiment, how much, by judicious arrangement, can be made to grow on a quarter of an acre of ground, or even on a smaller quantity; how many of those fruits, vegetables, and flowers, the best methods of rearing which are pointed out in the book before us, may be cultivated to advantage in his little garden. The rapid improvements of our gardens and grounds within a few years, shows that we have learned something of the powers of cultivation, that we are in some measure aware of what skill and taste can accomplish. But we have much yet to learn and to do. Let us profit from the experience of others, while improving and beautifying, each one his little domain. The studious and sedentary man will find in this employment a relaxation at the same time both of body and mind; and while the face of external nature grows daily more beautiful beneath his forming hand, the healthful and invigorating exercise imparts a kindred beauty to the intelligent spirit within that plans and directs its operations, and both alike conspire to promote his 'being's end and aim.' "

**PARSNEPS,**

Cause cows to give abundance of milk, and they eat them as freely as they do oil cake. In giving an account of the agriculture of the island of Jersey, an English writer says "Parsneps are grown by every farmer, and either by the spade culture alone, by the plough and spade, or by the small and great plough: any soil in good heart and tith suits them, but peculiarly a deep loam; and in the same spot, generally, are raised beans, peas, cabbage, and, occasionally potatoes.

"When the ploughing or digging is completed, the field is once harrowed; straight lines are then drawn across, by means of a gardener's rake, usually from north to south; women then proceed with dibbles, and set the beans in rows, at a distance of four inches, or five inches, from bean to bean, in four, three, and sometimes two ranks of beans, leaving intervals of between five and six feet between each of the sown rows. In the use of the dibble, and in dropping the beans, the women have acquired considerable dexterity. In many instances they are followed by children, who drop in each hole made by the dibble, after the bean, three or four peas; the parsnep seed is then sown at the rate of one third to one half a bushel to the acre.—*Quayle's General View of the Norman Islands.*

*Use.*—The writer above quoted asserts, that, in the island of Jersey, parsnep "is eaten with meat, with milk, and with butter; but not, as in the common mode of using it as human food in England, with salt fish, or, as in Ireland, together with potatoes.

"The next most valuable application of this root is hog-feeding. At first it is given to the animal in a raw state, afterwards boiled or steamed, and finally, for a week or fortnight, with bean and oatmeal. A hog treated in this way is sufficiently fattened for killing in about six weeks. Its flesh is held superior to that arising from any other food, and does not waste in boiling.

"Ballocks are also fattened with parsneps in about three months; their flesh is here considered of superior flavor to any other beef, and commands, on that account, an additional half-penny in the pound on the price. To milch cows they are also usually given; on this diet, the cream assumes a yellow colour. By the accounts here given, it appears, in proportion to the milk, to be more abundant, than when the animal is kept on any other food whatever. When the cow receives at the rate of thirty-five pounds per day, with hay, seven quarts, ale measure, of the milk produce seventeen ounces of butter. It is generally allowed that the flavor of the butter is superior to any other produced in winter.

"Geese are sometimes shut up with the hogs to fatten on parsneps, which they will eat raw.—The root is also given boiled; and for a week before killing they are fed with oats or barley only. Horses eat this root greedily; but in this island it is never given them, as it is alleged that, fed on this food, their eyes are injured. About Morlais, horses are not only ordinarily fed on parsneps, but they are considered as the best of all food, superior even to oats."

At a meeting in London, at which the Duke of Wellington presided, it was agreed to open a subscription to complete the Thames Tunnel. 27,000 dollars were subscribed the same evening. The Duke said the sub-marine road would be completed if funds could be raised.

**TO PICKLE GIRKIN CUCUMBERS.**

As inquiries are frequently made here on the best mode of pickling the Girkin cucumber, lately introduced, we have solicited and obtained the following recipe from a gentleman of this city, who has been eminently successful with them:

"MR RUSSELL—I enclose you the recipe for pickling the fine and delicate Girkin cucumbers, which I have raised two seasons, from seed purchased at the New England Farmer office. Put them in a brass kettle, with strong salt and water,—cover them with cabbage leaves, and keep them in a gentle heat near the kitchen fire,—change the water three times every other day,—drain them in a basket,—put them in pots, and pour boiling vinegar on them. In a few days, as the vinegar soaks up, fill the pots with very sharp boiling vinegar. In this way I have kept them in the finest order till they were all used, a few days since.

Yours truly, J. G. J.

While on this subject, we would remark that the Girkin cucumber being a tropical plant, (from St Domingo) requires that its seeds should be forced in hot beds to make them vegetate and start vigorously, or not planted in the open air till July, when the earth has acquired a sufficient degree of heat. They bear abundantly; and should be gathered when young, when about the size of walnuts.

*Bleaching Salts.*

Just received at the New England Farmer Seed Store, No. 52 North Market Street, a further supply of Bleaching Salts, or chloride of Lime, an account of which may be seen by referring to page 401 of the sixth vol. of the New England Farmer.

*New England Farmer.*

The subscriber wants to purchase a complete set of the New England Farmer. E. STEDMAN. Newburyport, Sept. 3.

*Seeds for Fall Sowing.*

For sale at the New England Farmer Seed Store, a fresh supply of various Grass Seeds—also a great variety of vegetable seeds for fall sowing, viz. White Portugal Onion, Strasborg do. Silver skin do. Prickly Spinach and Dutch Cole for early greens—various kinds of lettuce, carrot, cucumber, cabbages, &c.—black Spanish or winter radish, &c. all warranted fresh.

*Orchard Grass Seed—growth of 1828.*

Just received at the New England Farmer Seed Store, No. 52 North Market Street, 20 bushels of prime Orchard Grass Seed, raised, this season, with the greatest care, by John Prince Esq.—warranted to be equal in purity to any ever offered for sale in New England. A supply of pure Gilman Wheat, raised by Payson Williams and Mr Winchester, is daily expected.

*For Sale,*

A Bull Calf five weeks old of the Short Horn breed, from the best Imported Stock, both Sire and Dam, well known and highly approved. Apply at this Office for price and particulars of pedigree. 4t. August 20, 1828.

*Farm Wanted.*

Wanted to purchase, or hire, on a long lease, from 150 to 300 acres of the best land, located within thirty miles of Boston—for which a fair price will be given. Address "P. D." Boston, through the post-office. 6t. Aug. 1

*Seeds for the West Indies.*

Merchants, masters of vessels and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from \$4 to \$5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

*Onions for Sale.*

Six hundred bushels of prime Onions. (White Portugal, and Stray Coloured) raised by a gentleman in this vicinity, are offered for sale, to traders and others, by the bushel or barrel, on very advantageous terms. Enquire at the New England Farmer Seed Store. Aug 20

**SUBSCRIPTION.**

*For importing Grape Vines Roots from France, at a moderate price, and encouraging the introduction of that culture into the United States.*

Mr Alphonse Loubat, having considerably enlarged his Vineyard, on Long Island, where he now has, in full cultivation, thirty-five acres of ground, containing 72,000 Grape Vine Roots; having also the peculiar advantage of being enabled to procure the best specimens of roots from his father's extensive vineyards and nurseries, in the districts of Bordelais, Clerac, and Bazet, departments of Gironde and Lot and Garonne, in France, (45° N. Lat.) proposes to the numerous friends to the cultivation of the grape vine in the United States, a subscription will be opened on the first of August, 1828.

Mr A. L. will engage to furnish subscribers with the Grape Vine Roots, before the first of March next, and forward them free of expense, to the different cities where subscription lists shall have been opened. The roots will be three years old, and will produce considerable fruit the second year from the time of their being planted. They will be carefully classed and packed in boxes, with some of the original soil in which they have been raised, which will greatly facilitate the thriving of the roots, when transplanted.

Orders will be punctually attended to: the subscribers designating the quantities and species of the grape vine roots they wish to have. They will engage to pay for 1000 roots or more, at the rate of 12 1-2 cents for each root; for less than 1000, at the rate of 15 cents; and 25 cents per root for less than 50.—Roots only two years old, shall be paid for at the rate of 9 cents each, for 10 or more; 12 1-2 cents for less than one 1 ; and 18 cents for less than 50 roots.—Payment to be made on delivery of the roots.—Letters not received unless post paid.

Subscription lists are open at New York, with Alphonse Loubat, 85 Wall street—Boston, E. Copeland, Jr.—Albany, R. M'Michael—Philadelphia, Van Amringe—Baltimore, Willard Rhoads—Washington City, Wm. Pairo.—Richmond, Davenport, Allen & Co.—Savannah, Hall, Shapter & Tupper—New Orleans, Foster & Hutton—Charleston, (S. C.) J. & J. Street & Co. Mr A. Loubat's book on the Culture of the Grape Vine, and on the Making of Wine, may be found at the principal book sellers of the United States; and his agents will furnish them gratis to subscribers.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.	2 00	3 00
ASHES, pot, first sort,	ton.		102 00
Pearl, first sort,		102 50	105 00
BEANS, white,	bushel.	1 00	1 50
BEEF, mess, new,	barrel.	19 50	11 00
Cargo, No. 1,	"	8 50	3 75
Cargo, No. 2,	"	7 00	7 25
BUTTER, inspected, No. 1, new,	pound.	12	14
CHEESE, skim milk,	"	6	8
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	5 37	6 00
Genesee,	"	5 00	5 75
Rye, best,	"		2 63
GRAIN, Corn,	bushel.	50	52
Rye,	"	45	52
Barley,	"	60	70
Oats,	"	32	48
HOGS LARD, first sort, new,	pound.		9
LIME,	cask.	85	90
PLASTER PARIS, retails at	ton.	2 62	2 75
PORK, new, clear,	barrel.	18 00	19 00
Navy, mess,	"	13 00	13 50
Cargo, No. 1,	"	13 00	13 00
SEEDS, Herd's Grass,	bushel.	2 00	2 25
Orchard Grass,	"		4 00
Fowl Meadow,	"		4 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		5 00
Red Top,	"		1 00
Lucerne,	pound.		50
White Honeysuckle Clover,	"		50
Red Clover, (northera)	"	11	12
French Sugar Beet,	"		1 50
Mangel Wurtzel,	"		1 50
WOOL, Merino, full blood, washed,	"	45	60
Merino, full blood, unwashed,	"	25	30
Merino, three fourths washed,	"	35	40
Merino, half & quarter washed,	"	33	35
Native, washed,	"	26	30
Pulled, Lamb's, first sort,	"	45	50
Pulled, Lamb's, second sort,	"	28	33
Pulled, for spinning, first sort,	"	37	40
<b>PROVISION MARKET.</b>			
BEEF, best pieces,	pound.	16	12
PORK, fresh, best pieces,	"		10
whole hogs,	"		6
VEAL,	"	6	10
MUTTON,	"	4	8
POULTRY,	"		
BUTTER, keg and tub,	"	12	14
Lump, best,	"	22	25
EGGS,	dozen.	12	14
MEAL, Rye, retail,	bushel.		70
Indian, retail,	"		65
POTATOS, new	"		40
CIDER, [according to quality.]	barrel.	2 00	2 50

## MISCELLANIES.

FOR THE NEW ENGLAND FARMER.

The criteria of a beautiful cow, according to Wilkinson, may be thus expressed.

She's long in her face she's fine in her horn,  
She'll quickly get fat, without cake or corn,  
She's clear in her jaws, and full in her chin,  
She's heavy in flank, and wide in her loin.

She's broad in her ribs, and long in her rump,  
A strait and flat back, with never a hump;  
She's wide in her hips, and calm in her eyes,  
She's fine in her shoulders, and thin in her thighs.

She's light in her neck and small in her tail,  
She's wide in her breast, and good of the pail.  
She's fine in her bone, and silky of skin,  
She's a Crazier's without, and a Butcher's within.

## TROUT FISHING.

The following apostrophe taken from a poem ascribed to Dr. Wolcott, proves him to have been no friend to piscatory amusements.

Why fliest thou away with fear?  
Trust me, there's nought of danger near;  
I have no wicked hook,  
All covered with a starring bait,  
Ah! to tempt thee to thy fate,  
And drag thee from the brook.

Oh! harmless tenant of the flood,  
I do not wish to spill thy blood—  
For nature unto thee,  
Perhaps, hath giv'n a tender wife,  
And children dear, to sweeten life,  
As it hath done to me.

Enjoy thy stream, then, harmless fish;  
And, when an angler, for his dish,  
Through gluttony—vile sin!  
Attempts, a wretch! to pull thee out,  
Heaven give the strength, O, gentle trout,  
To pull the rascal in!

*Cracking a Nut.*—Two Bucks, who were sitting over a pint of wine, made up for the deficiency of port by the liveliness of their wit. After many jokes had passed, one of them took up a nut, and holding it to his friend, "If this nut could speak what would it say?" "Why," rejoined the other, "it would say, give me none of your jaw."

The indulgent parent, who takes pleasure in giving a child, after the age of eighteen months, all he craves, "should be repressed," says a celebrated physician, "as a directing post in a cross-road, with three indexes, one pointing to an ignominious death, one to a lunatic asylum, and the other to poverty and distress."

*Massa's Foot.*—The following circumstance is a striking illustration of the utter recklessness of feeling in relation to all that is endearing to human nature, which a state of slavery produces in the bosom of its victim:

A negro in Kentucky, not long since, had accidentally inflicted a wound on his foot, which was likely to prove fatal, through want of care.—A person asking the negro why he did not bind it up, was answered:—"He be no my foot; he be Massa's foot.—If Massa want him well, he may cure him heseelf."

*Courtship.*—A gentleman feeling a strong partiality for a young lady whose name was *Woyes*, was desirous, without the ceremony of a formal

courtship, to ascertain her sentiments. For this purpose he said to her one day—with that kind of air and manner which means either jest or earnestness, as you choose to take it—"If I were to ask you whether you are under matrimonial engagements to any one, which part of your name (No-yes) might I take for an answer?"

"The first!" said she in the same tone.

"And if I were to ask if you were inclined to form such an engagement, should a person offer who loved you, and was not indifferent to yourself; what part of your name might I then take as an answer?"

"The last."

"And if I tell you that I love you, and ask you to form such an engagement with me; then what part of your name may I take?"

"Oh then," replied the blushing girl, "take the whole name, as in such a case I would cheerfully resign it for yours."—[Alb. Chron.]

*Horticulture in an enlarged view.*—At the annual treat of the Horticultural Society at Cheswick, England, there was a fine display and hearty consumption of veal, hams, chickens, jellies, coffee, tea, hock, claret, campagne, sherry, port—pines, peaches, cherries, grapes, melons, and strawberries. The horticultural part was very small. The best pines were from the garden of Lord Ellenborough. It seemed to be generally agreed that much of the fruit had been cultivated away from its rich natural flavor. At a horticultural treat there should be nothing but garden fruits, unless you choose to consider every thing as coming from the earth, as the food for the animals, and the grapes for the wine, &c. But then the ice must be excepted.

*To whom it may concern.*—It is surprising how lightly the obligations of strict honesty seem to set upon many persons who would fain be considered very good men. If they wish to sell an article, they appear to suppose that an erroneous statement concerning it, or at least a concealment of its defects, is perfectly admissible; and when the bargain is completed and the writings signed, if the purchaser remonstrates, they will laugh at him to his face. If they have incurred an honest debt, which by some quirk of the law it is possible to evade, they will postpone it and postpone it, and probably never pay it at all. If a mistake has occurred in their favor, they will never rectify it.—Nay, there are men who profess better things, whom if you entrust with the collection of monies or other confidential business, it is extremely doubtful whether the proper returns will ever be made, unless you pursue them continually with the glance of your eye. In short, we believe there are some pious men, who have formed such habits of carelessness and negligence, that the less you have to do with them the better.

We mention these things, not because we have suffered more from dishonesty than many others; but because we view its opposite as a part of Christian morality. A dishonest Christian is a contradiction in terms. And we are anxious to impress it upon our readers, and also upon ourselves, that in all pecuniary transactions, if we practice fraud, under whatever guise, and however intangible by the law, it is done at the peril of our souls. If we are entrusted with another man's business, and, because it is another's, leave it to suffer through procrastination or carelessness, we com-

mit a flagrant breach of the law of love, and expose ourselves to the indignation of Heaven.

This parleying with temptation is a dangerous thing. The man who would approach as nearly as possible to the bounds of positive dishonesty, will do well to take heed lest he die in the State Prison or on the Gallows.—*N. Y. Observer.*

*Spontaneous combustion.*—The Virginia Free Press relates an instance of spontaneous combustion in a spit-box which had been filled with saw-dust. The room in which it was placed was found full of smoke, and the bottom of the box was burnt through. It was satisfactorily ascertained that not a spark of fire had been in the room. This incident may account for the burning of saw-mills and carpenter's shops, where moist saw-dust has been swept into a heap.

The canvass cover of a cart at Mount Pleasant, Virginia, which had been newly painted, afterwards wet by a shower and rolled up, took fire recently and was almost entirely consumed, making a hole likewise through the bottom of the cart.

The Kurbut, or Great Flower of Sumatra, discovered by Dr Arnold, in 1818, is one of the most extraordinary of vegetable productions. It is a parasite, growing out of another plant, in the manner of the mistletoe, and is found in woods, on the roots and stems of those immense climbers which are attached, like cables, to the largest trees in the forest. The flower constitutes the whole of the plant, there being neither leaves, roots, nor a stem. The breadth of a full grown flower exceeds three feet; the petals, which are subrotund, measure twelve inches from the base to the apex; what is considered the nectarium would hold twelve pints; the pistils, which are abortive, are as large as cows' horns; and the weight of the whole is about fifteen pounds. The flower fully blown, was discovered in a jungle, growing close to the ground, under the bushes, with a swarm of flies hovering over the nectary and apparently laying their eggs in its substance. The color of the five petals is a brick red, covered with protuberances of a yellowish white. The smell is that of tainted beef.—*Magazine of Natural History.*

Some of the Glovers in England have presented a petition against the importation of Gloves.

## THE NEW AMERICAN GARDENER.

A work with this title, compiled by the Editor of the New England Farmer, with the assistance of a number of scientific and Practical Horticulturalists in the vicinity of Boston and New York, is just published by J. B. RUSSELL, Proprietor of the New England Farmer. The articles are arranged alphabetically, and comprise the most useful VEGETABLES and FRUITS which can be conveniently and economically cultivated in the climate of New England and the Middle States; as well as a Treatise on FLOWERS, and on LANDSCAPE or PICTURESQUE GARDENS, on the general management of the SILK WORM, and the manufacture of SILK, and a Treatise on the culture of GRAPE VINES and the STRAWBERRY. The article on Fruit Trees contains an enumeration and description of all the Apples, Pears, Peaches, Cherries, Plums, Nectarines, Apricots, &c. &c. that can be raised to the most advantage, and their relative forwardness in bearing, which will be found to be of incalculable benefit to gentlemen in laying out orchards. Each of the above articles is furnished by gentlemen practically acquainted with the subjects on which they have written.

A list of the contents of the work will be found in the New England Farmer for August 1.

Price \$1.25—Six copies for \$6.00.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing are entitled to a deduction of fifty cents.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (over the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, SEPTEMBER 12, 1828.

No. 8.

## AGRICULTURE.

*Flemish husbandry.*—The Flemings, or inhabitants of Flanders, in the kingdom of the Netherlands, are celebrated for frugality and economy in farming, and for judicious modes of culture. A late traveller says: "The country is a positive garden, and presents a most luxuriant appearance; the fields are streaked with all the colors of the rainbow. You will see, belonging to the same proprietor, fine green pastures, new mown hay, bright yellow colesseed, pink and white clover, light blue flax, rye, wheat, barley, oats, and large plots of crimson poppies."

*Colesseed* (or rapeseed) is extensively cultivated in Flanders, France, England, &c. for the production of oil, and some agriculturists consider it one of the most profitable crops in husbandry. The produce on good land, in favorable seasons, is from 40 to 50 bushels per acre. The seed is sold for crushing, or is crushed by the farmer himself; an oil mill being a common appendage to a farmery in some districts. Four gallons of seed yield one gallon of oil. The straw is eaten by cattle. We believe that much of the oil imported into the United States from Europe, and sold here as linseed oil, is the produce of the rape or colesseed.

The *poppy* is cultivated on the continent of Europe as an oil plant, and the oil is esteemed in domestic economy next to that of the olive, being used for salad oil. The seed is sown at the rate of one gallon to the acre, and the average produce on rich soil is about 30 bushels per acre.—Five gallons of seed yield one gallon of oil. The poppy is harvested by shaking out the seed upon sheets laid along the rows.—*Hamp. Gazette.*

## TO AGRICULTURISTS.

It has been stated to us, that, some eighteen months ago, a gentleman of this state, feeling desirous to ascertain whether certain productions of France would thrive in New-England, sent to that country for a variety of fruit trees. Choice varieties, consisting of apricots, quinces, nectarines, peaches, apples, pears, cherries and plums, were accordingly removed, in January, 1827, and shipped to New-York, where they were landed in March following. In the month of April, the gentleman planted these trees upon his farm in the neighbouring town of Northford; and in October of the same year, many of them produced perfect fruit. We are gratified to learn that at the present season these thrifty trans-Atlantics appear healthful and promising.—*New-Haven Journal.*

## IRON.

Since the enactment of the tariff bill last winter it has become a desideratum to ascertain the probable quantity of iron manufactured in the United States, and particularly in Pennsylvania. As there is much diversity of opinion on the subject, we have contributed our mite to ascertain the quantity of iron manufactured in Schuylkill county.—The statistics of the United States, in this most essential branch of manufacture, is of importance, because we verily believe, the supply of the country is abundantly sufficient for its consumption.

The iron works in Schuylkill county are Greenwood Furnace and Forge; the Schuylkill, Bruns-

wick, and Pinegrove Forges, besides two new forges which are now being built, one at Mahanoy, and the other at Swatara. Five hundred tons of bar iron may be made by these four furnaces now in operation annually. Greenwood works are owned by Messrs. John and Benjamin Pott, who carry them on extensively and we believe profitably. They are the only persons engaged in the business of these works. The ore for their furnace is obtained from the neighborhood of Pottsgrove and Reading, and is transported to the furnace on the canal. The price of bar iron is \$40 per ton at their forge. The price of pig is \$23 per ton at the furnace, of which twenty tons a week can be melted.—*Miner's Journal.*

*Peach pies.*—The season of peaches having arrived, we again publish the recipe for the best fruit pie that can be made. Place your paste in a deep plate, as for other pies—then, having wiped your peaches with a cloth, put them in *whole*, and spread upon them sugar sufficient to sweeten them well, then cover close with paste and bake till the fruit is sufficiently cooked. The stones of the peaches are sufficient without any other seasoning, and are better than any other. If the fruit is good, there will be so much of the juice on opening, that it will be necessary to serve with a spoon.

From the New American Gardener.

**LOCUST-TREE.**—*Robinia pseudo-acacia.*  
This tree is a native of the United States.

*Method of cultivation.*—"It is capable of being raised from the seed, cuttings, layers and suckers; but the seed method is said to afford the best plants. The seeds should be sown about the end of March, or beginning of the following month, on a bed of light mould, being covered to the depth of about half an inch. The plants usually appear in the course of six or eight weeks. They should be well weeded and watered, and, when sufficiently strong, should be set out in the spring or autumn, in nursery rows, for two or three years, in order to remain to have a proper growth for final planting."—*Rees' Cyclopaedia.*

Dr. Drown, of Rhode-Island, says, that "The easiest method of raising the locust is as follows: Plant fifteen or twenty trees on an acre, and, when fifteen or twenty feet high, run straggling furrows through the ground, and, wherever the roots are cut with the plough, new trees will start up, and will soon stock the ground with a plentiful growth."

*Use.*—It is observed in the *North American Sylva*, a celebrated work, by F. Andrew Michaux, that "The greatest consumption of locust wood is for posts, which are employed in preference for the enclosing of court-yards, gardens and farms, in the districts where the tree abounds, and the circumjacent country. They are transported for the same use to Lancaster, Baltimore, Washington, Alexandria, and the vicinity. When the trees are felled in the winter, while the circulation of the sap is suspended, and these posts are allowed to become perfectly dry before they are set, they are estimated to last forty years. Experience has shown that their duration varies according to cer-

tain differences in the trees from which they are formed: thus about Lancaster, and at Harrisburgh, a small town on the Susquehanna, where a considerable trade is carried on in wood that is brought down the river, those trees are reputed the best whose heart is red; the next in esteem are those with a greenish-yellow heart; and the least valuable are those with a white heart. From this variety in the colour of the wood, which, probably, arises from a difference of soil, are derived the names of *red*, *green*, and *white* locust. In the Western States, there is a variety which is sometimes called *black* locust."

It is probable, that the locust with a "greenish yellow heart," spoken of by M. Michaux, is the same with that which Mr. Briggs calls the *yellow* locust; and although M. Michaux supposes "this variety in the color of the wood probably arises from a difference of soil," it is not impossible that there may be permanent specific differences in the several varieties. If so, the discovery is of importance.

M. Michaux says, "In naval architecture, the shipwrights use as much locust-wood as they can procure. It is as durable as the live oak and the red cedar, with the advantage of being stronger than the one, and lighter than the other."

With regard to the insect which destroys the locust, M. Michaux says, "Within eighteen or twenty years, an obstacle has unhappily appeared, which will contribute greatly to prevent the multiplication of the locust in all the anciently settled parts of the United States; this is a winged insect, which attacks the tree while standing, penetrates through the bark into the centre of the trunk, and, for the space of a foot, mines it in every direction, so that it is easily broken by the wind. This inconvenience is already so serious, as to induce many people to forego all attempts to form plantations of locust. In Virginia, I have not learned that trees of the natural growth have been visited by this destroyer, but those that have been reared about the plantations have already felt its ravages. This evil, which it appears difficult to remedy, will be more sensibly felt when the destruction of the forests now on foot, an inevitable consequence of the neglect of all measures of preservation, shall force the inhabitants to have recourse to plantations, which they wish to form, in a certain proportion, of the locust.—Hence it may result, that, disappearing successively from the American coasts by constant consumption, and not being reproduced on account of the insect, the locusts will become extremely rare in their native country, and abundant in Europe, where no similar catastrophe forbids their propagation."

The *Massachusetts Society for the Promotion of Agriculture* have offered a premium of fifty dollars "for a mode of extirpating the worm that attacks the locust-tree, which shall appear to the satisfaction of the trustees to be effectual."

The following, copied from a report of a committee of the *Essex Agricultural Society*, on farms in Essex county, Mass., (published in the *N. E. Farmer*, vol. iii. p. 145.) places the advantages to be anticipated from the culture of the locust in a fair, and, we believe, just point of view.

"A practical illustration of the advantages of cultivating the locust tree presented itself on the farm of Dr. Nichols. Several acres, that were, a few years since, barren and gravelly pastures, are now covered with a good coat of grass, almost entirely by reason of planting and permitting a growth of locust trees upon the land. This is easily done, after a few trees have taken root, either from the seed, or by being transplanted, and taking care that horned cattle do not go upon the land while the trees are young. In addition to the increase of feed, the trees themselves are well worthy of cultivation. No growth is more rapid, and none more in demand, or of greater value when arrived at maturity. It may be doubted whether an acre of land can be made to yield more in the course of twenty-five or thirty years, without the application of any manure, than by planting it with locust-trees. On a fair computation, the number of serviceable posts that might be obtained in this time would be from three to six hundred, worth from fifty cents to one dollar each. The increase of feed and surplus wood would fully pay the labor of cultivation; so that the proceeds of the timber would be the profits of the land.

"An objection to the cultivation of the locust-tree is often brought from the fact that they are sometimes destroyed by worms. This is true; but the ravages of this insect are found to be greatest where the trees are few and scattered.—In the grove on this farm, which extends over a number of acres, and in the other groves in the vicinity, but very few of the trees are at all injured by worms. This objection is by no means sufficient to authorize the neglect of their cultivation. It certainly is of the highest importance to the farmers of Essex, to inquire how they can improve their pastures; or, rather, how they can save them from ruin; for it must be obvious to all, that, as at present managed, they are constantly growing worse, and many of them have already become of very little value. If, by planting them with trees, by ploughing, by applying plaster, as has been done, with good success, on the farm of Mr. Bartlett, or in any other way, they can be reclaimed, it surely is worthy of the experiment."

From *Sinclair's Treatise on Grasses.*

#### ORCHARD GRASS.

This grass appears to have a greater variety of merits than almost any other grass. It soon arrives at maturity; it bears cropping well, is very productive, and its nutritive powers are considerable. It is much less impoverishing to the soil than rye-grass, and when ploughed in affords a greater quantity of nutritive matter to the soil. It has been objected to Orchard Grass, that it rises in tufts, and is apt to become coarse. But the objections will apply to every grass that is not sown sufficiently thick to occupy with plants every spot of the ground, and that is not sufficiently stocked to keep the surface in a succession of young leaves. It is the practice of thin sowing, and the strong reproductive powers of the plant, that occasion it to appear a hassocky grass. If one species only is therefore thought preferable to several in the Alternate Husbandry, there is scarcely a species to be preferred to the Orchard Grass. But with respect to an early and certain supply of the most nutritious herbage throughout the season, it will be found a vain labor to look for it in one species of grass, but where Nature has provided it, in a com-

bination of many. It will likewise be found, that the Orchard Grass, from its more numerous merits, should substitute three parts of a mixture of grasses adapted for the purposes of Alternate Husbandry. The different species most proper to combine with Orchard Grass, are such as possess in a greater degree the properties of which this grass is deficient. For this purpose, none appear better fitted than the Hard Fescue, Meadow Fescue, Timothy or Herd's Grass, Rye-Grass, and White Clover, which should be in a smaller proportion. A combination thus formed, of three parts Orchard Grass, and one part of these species just mentioned, will secure the most productive and nutritive pasture in alternation with grain crops, on soils of the best quality; and even on soils of an inferior nature, under the circumstances of unfavorable seasons, will afford nutritive herbage, when otherwise the land would have been comparatively devoid of it, if one species of grass only had been employed.

#### FRUIT.

As soon as the warm weather commences, editors begin their caveats against the use of fruits. A prejudice of this kind existed about two centuries ago, but we believe it is entirely exploded in the estimation of the physicians of the present day. Tourtelle in his "Principles of Health," (a treatise pronounced by Haller, the best work on the *prophylaxis morborum* extant in his days,) says:—"The author of nature has caused fruit to grow in abundance in warm countries or warm seasons, being absolutely useful to man. Hence it happens that a kind of instinct excites the human species to seek them in preference to other aliments in these countries and in these seasons, as well as in cases where the humoral system tends strongly to become bilious."

It would rather become editors to caution their readers against the *abuse* of fruit than the use of it. They would thus cease to create unnecessary scruples in those who use fruit to the advantage of their health, and no longer interfere with the interests of the poor, who make a livelihood by vending it.—*Hunterdon, N. J. Gazette.*

#### APOPLEXY.

General blood letting should always be preferred in the first instance to local, and it should be continued until decided effects are perceptible on the system.

#### BLEEDING FROM THE NOSE.

In a very interesting case of this affection, communicated by the late Dr James Keut Platt, to his friend, Professor J. B. Beck, of this city, and which threatened to terminate fatally, the affusion of cold water, by pailsful over the head and shoulders, proved almost immediately successful.

#### FURNS.

In cases of extensive injury from this cause, one of the most successful applications, hitherto resorted to, has been the oil of turpentine. In the action which occurred in 1815, between the U. S. frigate *Guerriere* and an Algerine frigate, nearly fifty men belonging to the former were severely burnt by the explosion of one of the large guns. Some of these men were in a most pitiable condition, and suffered the most exquisite torments. They were taken down to the cockpit, and spirits of turpentine freely poured over their naked wounds. They all did well.—*Am. Farmer.*

#### REMEDY FOR WHOOPING COUGH.

Take of dried colts-foot leaves (that have not been gathered more than a year) a good handful, cut them small, and boil them in a pint of spring water, till half a pint is boiled away; then take it off the fire, and when it is almost cold, strain it through a cloth, squeezing the herb dry as you can, and then throw it away. Dissolve in the liquor an ounce of sugar candy, finely powdered, and to a child three or four years old give one spoonful of it, cold or warm as the season favors, three or four times a day, or oftener if the fits of coughing come frequently, till well. For older or younger persons, the quantity may be increased or diminished, as thought proper.

This preparation is useful also in asthmas, phthisis, shortness of breath, consumptions, &c.

N. B.—When sugar candy cannot conveniently be had, perhaps honey or good clean brown sugar would answer. Sugar candy is, however, to be preferred.

Another.—Dissolve a scruple of salt of tartar in a gill of water; add ten grains of cochineal, finely powdered; sweeten this with sugar. Give to an infant the fourth part of a table spoonful, four times a day; and from four upwards, a spoonful may be taken. The relief is immediate, and the cure in general effected within five or six days.

*Accident by bees.*—As Mr. Martin Lazarus, of Salisbury Township, (Lehigh county) was employed in hauling manure, in a three horse wagon, a bee happened to light on the leader horse, whilst passing the garden fence and stung him. This started not only the leader, but also frightened the other two horses, and in endeavoring to stop them, the wagon came in contact with the garden fence, tore it away, and upset a whole row of hives. The enraged bees all fell upon the horses and men and stung two of the horses to death, and very much injured the other, as well as Mr. Lazarus, his son, and servant. The son, in particular, was seriously injured, having been thrown between the wagon and the fence post; he is considered out of danger, however.

*Paper making.*—It is stated in a late London paper, that a great improvement in the art of paper making has been invented, and is about being adopted in most of the large manufactories of Great Britain. It is a powerful drying steam-machine, containing four large cylinders, through which a *web*, in the fullest sense of the term, passes, and obtains by the pressure a surface smooth and even in every part, and is cut to any size.

*Temperance.*—The frame of a new Presbyterian Meeting House, was erected in Gorham, in this county, on Thursday the 21st inst. without the aid of ardent spirits. The concourse of people was unusually great, and yet such a degree of contentment, sobriety, and activity, was exhibited, as to be highly honorable to our citizens.

Other buildings have been recently erected in this vicinity, and crops secured during the most pressing seasons of business, without the use of intoxicating liquors; and although no society has yet been formed here for the suppression of intemperance, our intelligent farmers of their own accord, seem to be making powerful efforts to banish the monster from their borders.—*Ontario Repos.*

*An important fact.*—A proprietor in one of the forwarding lines on the canal, has just assured us that their line has not brought more than one fifth

of the quantity of ardent spirits the present, as in previous seasons, in proportion to the quantity of other articles of merchandize. What has produced this diminution in the quantity of this article? Have cold water societies? "He that runs may read." The spirit of reform is abroad—its effects are seen.—*Rochester Obs.*

#### THE WORCESTER COAL MINE.

The operations in the Worcester Coal Mine, formerly worked by Mr Elliot, have been commenced on a scale so extensive, and prosecuted with an industry so busy, under the direction of Col. Binney, as will render the locality one of the most interesting scenes in the Commonwealth.—A deep cutting commenced at the foot of the hill, is worked onward through earth and rock, and will become a grand canal for the transportation of the mineral from the interior to the surface, on the waters drained from the mine. About twenty feet below the surface, on the declivity of the hill, at the point near where the former excavation was carried deepest, an opening like a door way admits the visitors into a gallery or shaft, about seven feet in width and height, and now nearly twenty-five in length, descending with the slope of the strata. The workmen are employed in piercing the rock and opening this passage into the hill. The substances excavated are conveyed to the entrance by little cars moving on miniature railways up the inclined plane. The mineral obtained resembles very much the coal from Newport and is said to improve in quality as the shaft descends. Roads are constructing which will render the the approach easy, and canals are projected to communicate with the neighboring lake.

*National Legis.*

#### SMUT IN WHEAT.

[By the Editor.]

The following miscellaneous particulars respecting smut, and the means of preventing it, merit attention:—1. The same water should never be used but once in washing wheat; even when brine is employed, it is safest to have fresh liquor to each parcel. 2. Lime is not only of service to dry the seed, but by its caustic and antiseptic qualities, it tends to destroy putridity, and animalcule of every description. 3. If smutty grain is not threshed till the June or July succeeding the year it was reaped, the dust, it is said, will become too volatile to attach itself to the grain when threshed, particularly by a mill; nor is old seed wheat so liable to occasion smut, which by age loses the power of reproduction.—4. Notwithstanding the violence of threshing mills, they do not bruise the smut balls so much as the flail. 5. Great care must be taken, not to thresh wheat on a floor where smutty wheat has been threshed, nor to convey the seed in a sack in which smutty wheat has been formerly put.

On the subject of steeping, it may be proper to add, that it would be well to extend that operation to other grains besides wheat. Every sort of seed should be steeped enough to promote a quick vegetation, and to secure a more uniform growth, which would greatly improve both the quantity and quality of the grain; and if the seed of barley and oats, as well as of wheat, were clothed with saline and caustic particles, it would either preserve it entirely from the attacks of vermin, or destroy such as may venture to eat of it.

We have been informed that unslacked lime

answers an excellent purpose for preparing wheat for seed. A gentleman states, that he put four or five pounds of quick lime into a sufficient quantity of water to soak a bushel of wheat; then added the wheat, and permitted it to remain about twelve hours. The lime by slacking raised the temperature of the water to about blood heat, and the wheat became soft and parboiled. On sowing it, however, it sprouted much sooner than usual, flourished remarkably, and produced an excellent crop, entirely free from any appearance of smut.

The following has been recommended by a farmer in Vermont:—"My method is this: I take three quarts of slacked lime to each bushel of wheat, put them into a barrel, a layer of wheat and a layer of lime, alternately. Then pour in water, till it is all covered. In this condition let it stand from two to four days, as the case may require; and the morning before sowing the wheat, tap the barrel and draw off the liquor."

In preparing wheat for grinding it is often made too dry, especially after it has been washed to free it from smut and other impurities. When the wheat is dried too much, the outside of the kernel, which should be separated from the flour by the bolt, is ground so fine that it passes thro' the bolt with the flour. An experienced miller advises to moisten wheat which is in this situation, by sprinkling it with a little water about ten or twelve hours before grinding. But if this is neglected, a slight sprinkling of the wheat in the hopper during the time of grinding it will be of service; taking care not to wet it too much, and by stirring the grain, to distribute the moisture as equally as possible among the whole mass.

#### ORIGIN OF RIVERS.

A question has long existed among philosophers, and has never been settled by universal consent, whether the rivers depend solely for their supply upon the water which descends from the atmosphere, or whether there is a kind of circulation of water within the earth, like that of the blood in the animal economy, or that of the winds of the atmosphere, by means of which perennial springs are constantly supplied, by some mechanical process in nature, from "the fountains of the great deep." Riccioli affirms, upon calculation, that the Volga or the St. Lawrence alone discharges annually a greater quantity of water than falls in rain, snow and dew upon the whole surface of the globe. These and other known rivers are said, upon a very moderate calculation, to discharge more than five hundred times as much water into the sea as falls in rains, &c. It would seem, therefore, that there must subsist subterraneous communications between the sea and the sources of fountains, rivers and larger springs, by which these are supplied; and this opinion is corroborated by the known existence of Charybdes, which swallow the sea; if these happen to be stopped, the largest rivers have been said to be dried up, and wholly ceased to run for a considerable time. It is stated in Rees' Cyclopaedia, that there are accounts in history of this having happened to the Thames, the Medway, and the Trent, in England; the Elve, the Motala, and Gulsfang, in Sweden; and other rivers in other countries. On the contrary, if these Charybdis happen to be too open, fresh water springs depending upon them become salt. Pliny relates, that this once happened in Caria, near Neptune's Temple. Various other instances have been stated by historians, ancient and modern.

*Curing blindness.*—The story in the Apocrypha, of Tobit's blindness being cured by the gall of a fish, has been much ridiculed. Prideaux thought it not reconcilable to a rational credibility. But the Richmond Family Visitor states, that Dr. Manlove, a physician of extensive practice in Dinwiddie county, Va. thirty or forty years ago, left on record, on the margin of Prideaux's Connexions, the following note:

"That the gall of an eel, laid on with a soft brush, with great care, and occasionally repeated, has successfully removed a film from the eye, is most certain. The writer of this leaves it on record in this place, with an intention that it may be useful to some fellow creature, after the writer is no longer an inhabitant of this world. I most solemnly declare, I have experienced the good effects of the application in the course of my practice. But it should be used when the disorder is recent.

Calvin Benton, Esq. of Lebanon, has purchased within the last few weeks, 112,893 lbs. of Merino and half blood wool for the Boston market—all the produce of farms, principally in this state, within twenty miles of and including Lebanon.—For this he has paid \$46,996. The average price he has paid was about 40 cents the pound. The sum of money paid for the products of one summer in one article—and it is not to be presumed that all the article was included—is more considerable than we have ever known by any single individual, in a single article, the produce of our farms.—*N. H. Patriot.*

*Cure for Wens.*—The following extraordinary fact has lately come to our knowledge:—A planter in the vicinity of Raleigh, N. C. had been for some time afflicted with a wen on his neck, which grew so large as to be very inconvenient and distressing. After trying a number of remedies, he was advised by one of his neighbors to wash it two or three times a day with strong salt water, (water in which salt had been dissolved.) He did so, and to his great relief and comfort, the wen gradually decreased in size, and finally disappeared. Let those who are similarly afflicted, "go and do likewise."—*Raleigh Register.*

#### HOW TO MAKE STARCH.

To make starch from wheat, the grain is steeped in cold water until it becomes soft and yields a milky juice by pressure; it is then put into sacks of linen, and pressed in a vat filled with cold water; as long as any milky juice exudes, the pressure is continued; the fluid gradually becomes clear, and a white powder subsides, which is starch.—*Dr. J's Elements of Agricultural Chemis-*

*Method of preserving Cheese from Worms and Mites.*—Grains of whole pepper, put into a vessel in which cheese is kept, will drive away the above mentioned insects.

Probably pods of red pepper would answer the same purpose.—*Editor.*

*Economy of Time.*—The Chancellor D'Aguesseau, finding that his wife always kept him waiting a quarter of an hour after the dinner bell had rung, resolved to devote the time to writing a work on Jurisprudence. He put this project in execution, and in the course of time produced a quarto work of four volumes.

## SILK.

*Of the rearing of Silk Worms in the last period of the Fifth Age, that is, until the Cocoon is perfected.*

*Continued from page 51.*

The fifth age can only be looked on as terminated, when the cocoon is perfected.

The cleanliness of the feeding frames in these last days of the fifth age, requires great attention, to preserve the health of the silk worms.

About the tenth day of the fifth age, the worms attain perfection, which may be ascertained by the following indications :

1st. When, on putting some leaves on the wickers, the insects get upon the leaves without eating them, and rear their heads as if in search of something else.

2d. When looking at them horizontally, the light shines through them, and they appear of a whitish yellow transparent color.

3d. When numbers of the worms which were fastened to the inside of the edges of the wickers, and straightened, now get upon the edges and move slowly along, instinct urging them to seek change of place.

4th. When numbers of worms leave the centre of the wickers, and try to reach the edges and crawl upon them.

5th. When their rings draw in, and their greenish colour changes to a deep golden hue.

6th. When their skins become wrinkled about the neck, and their bodies have more softness to the touch than heretofore, and feel like soft dough.

7th. When in taking a silk worm into the hand, and looking through it, the whole body has assumed the transparency of a ripe yellow plum. When these signs appear in any of the insects, every thing should be prepared for their rising, that those worms which are ready to rise may not lose their strength and silk in seeking for the support they require. Handle the worms at this stage with the greatest gentleness, as the slightest pressure injures them. When moved, they should be left on the twigs or leaves to which they are fastened, to prevent their being hurt by tearing them off. A blunt hook should be used to take up those not adhering to leaves or twigs.

*Preparation of the Hedge.*

A week or ten days before the worms are ready to mount, bundles of twigs of chestnut, hickory, oak, or of the birch of which stable brooms are made, must be procured, prepared, and arranged in bunches, so that the worms may easily climb up them, to work their cocoons. As soon as it is observed that the worms want to rise, the bundles of twigs must be arranged on the feeding trays, leaving fifteen inches between them. The top branches should touch the lower part of the tray above that on which they are placed, so as to form an arch—and be placed a little aslant, that the worms when climbing may not fall off. The branches should be spread out like fans, that the air may penetrate through all parts, and the worms work with ease. When the worms are too near one another, they do not work so well, and form double cocoons, which are only worth half a single round cocoon. Leave openings at the tops of the curves, for the worms to form their cocoons in.

As soon as the worms are prepared to rise, the feeding frames should be cleaned thoroughly, and the apartment well ventilated. Put the worms which are ready to rise near the hedge-

es, and give a few leaves to those that are still inclined to eat. After they have begun to rise, those that are weak and lazy do not eat, do not seem to be inclined to rise, and remain motionless on the leaves. These should be taken away, and put in a clean dry room, of at least 75° of heat, where there are hurdles covered with paper, and the hedge prepared for them. The increased heat will cause them to rise directly. All the silk worms being off the hurdles, they should be immediately cleaned.—The temperature of the room should be between 68° and 71°. When the worms are forming their cocoons, the utmost silence must be preserved in the room, as they are very sensible to noise, and if disturbed, will for a moment cease to spin; thus the continuity of the thread will be interrupted, and the value of the cocoon diminished. When the cocoons have attained a certain consistency, the apartment may be left quite open.

*Sixth Age, beginning in the Chrysalis State, and ending when the Moths appear.*

The following are the necessary things to be done :

- I. To gather the cocoons.
- II. To choose the cocoons which are to be preserved for the eggs.
- III. Preservation of cocoons until the appearance of the moth.

*I. Gathering of the Cocoons.*

Strong, healthy, and well managed silk worms, will complete their cocoons in three days and a half at farthest, reckoning from the moment when they first begin casting the floss. This period will be shorter, if the silk worms spin the silk in a higher temperature than that which has been indicated, and in very dry air.

It will be better not to take off the cocoon before the eighth or ninth day, reckoning from the time when the silk worm first rose. They may be taken off on the seventh, if the laboratories have been conducted with such regularity, that the time may be known with certainty, when this may be done.

Begin on the lower tier of hurdles, and take the cabins down gently, giving them to those who are to gather the cocoons; place a basket between two of the gatherers, to receive the cocoons; another person should receive the stripped bushes, which may be laid by for another year.—All the cocoons that want a certain consistency, and feel soft, should be laid aside, that they may not be mixed with the better. Empty the baskets upon hurdles or trays placed in rows, and spread the cocoons about four fingers deep, or nearly to the top of the feeding frame. When the cocoons are detached, the down or floss in which the silk worms have formed the cocoon, should be taken off. If the cocoons are for sale, weigh them, and send them to the purchaser. The baskets, the floor, and all things used, should be cleaned.

When gathering the cocoons, make four assortments:—1st. Those designed for breed. 2d. The dupions, or double ones. 3d. The firmest of those which are to be reeled. 5th. Those of a looser texture.

REMARKS OF DR PASCALIS, AT THE LATE MEETING OF THE NEW YORK HORTICULTURAL SOCIETY.

MR. PRESIDENT—Happy, thrice happy, the return of an anniversary festival, which exhibits again an abundant crop of splendid flowers and

delicious fruits, opening at the same time new prospects for practical skill in objects of domestic economy, and of a precious produce for manufacturing industry.

I was alluding, Mr. President, to the growth of silk, to which the administration and congress have impressively called the public attention of their fellow citizens. The most essential part and true foundation of it, is the choice and propagation of the mulberry tree, which should be entrusted to our horticulturists. By natural right this produce should belong, in common with others, to nations located by Providence on the whole extent of the temperate zone, and so much of domestic comfort and general wealth as it imparts, should be secured to our numerous fellow citizens. In a word, no great or populous nation of the world was ever deprived or bare of that rich staple from the combined power of animal and vegetable agency.

The heroic or fabulous records of ancient Greece hold yet in celebrity the naval expedition of JASON with his Argonauts, to the nearest spot or rendezvous of Asiatic merchants (Colchis), in order to obtain or to conquer the *Golden Fleece*, suspended on a tree guarded by a dragon! than which allegory none could more explicitly designate a treasure of silk, appended on the parent tree, under the keeping of the *Seres* or Chinese, the original proprietors, and protected by the Dragon, the ancient and everlasting Flag of that nation!

However hidden, then, and long after the art of raising silk remained to the Greeks, we find that they manufactured it in the Island of Cos, whether with their own or with foreign materials.

As for the Romans, their ambition ever was turned to conquest and dominion—in fact they became possessed of all the treasures of the world, among which silk is mentioned, even as the most extravagant article of luxury. One of their emperors thought it was too expensive as the material of a garment of his empress, while matrons and courtizans of that most corrupt capital exhibited themselves ornamented with it.—Poets and satiric writers reprobated it, until an imperial decree forbade it to the male citizens as an effeminate and unmanly bodily decoration.—But the more sober people of the Greek empire, who during several long periods cultivated the useful arts, were soon taught by useful Christian missionaries how to foster and promote the culture of silk, which was extended all over the luxurious and fertile banks of the Bosphorus; since which period it has kept pace with the influence, ascendancy and dominion of powerful governments. The Caliphs of Mahomet, even after they had extended their conquests on the coasts of the Mediterranean Sea, planted the mulberry in the Morea, in Spain and in Sicily.

From the last, Charles the IXth of France, having conquered Naples, at the head of his knights, enabled his triumphant return home with the mulberry and silk-worm seeds.

In fine, the acquisition became completely appropriated to the most favorable districts of his kingdom, under Henry the IVth, one of the best of kings, with the help of his truly honest minister, Sully. Every peasant and country farmer could boast of a well tenanted barn-yard, of a fig tree shading his door, and a mulberry in his avenue.

Excuse, Mr. President, this historical digression,

if, in continuation of it, your name and that of this Horticultural Society be added to it, by fostering and encouraging the culture of the mulberry, so necessary to the introduction of the domestic staple of silk. To effect it, it must be general, and not be left to private speculation or monopoly.—The growth of silk is not involved in any secret or mystery. Aged women and children can be adequate to all its cares and tasks, under the dictates of domestic economy. Thus it has been flourishing and established among great nations. One only which could not assimilate it to the asperity of its climate, has nevertheless established a great empire by the means of manufacturing this precious produce, and has become the rival of other nations. I give, Mr. President—

The continuation of the labours of the Horticultural Society of New-York—And as they have promoted domestic comfort and happiness, they will also secure commercial industry and economy.

From the Middletown (Conn.) Sentinel.

#### MOHAWK BRIAR.

The correspondent who favored us with the following notice of a valuable remedy for sores, (either inflamed or not) accompanied it with two specimens of the vines—the larger kind which loses its leaves in the fall, and the smaller which retains them, in all their verdure, until the month of March. They run on trees, bushes, &c. and as the leaves bear some resemblance, they would, at a short distance, be mistaken for grape vines. The stem or vine has great numbers of thorns on them, three-eighths of an inch in length. If, as our correspondent states, it possesses such invaluable healing properties—of which he has had actual experience—it should surely become more generally known and appreciated. It is common in that part of our town called “Upper-houses.” The leaves only are to be used, and in their natural state, without any preparation whatever.—They are cultivated, in some parts of our town, as ornaments around the house. Any gentleman who wishes to see a specimen of the vine and leaves, can do so by calling at our office.

Mr. Starr.—The following simple remedy, if duly attended to, would, in thousands of cases, save much expense to many persons, and relieve the patient from much pain: Apply the leaf of the Mohawk briar, or as it is sometimes called the Walkley briar, or Green Briar, as a dressing to any sore, however inflamed and painful, it very soon gives relief, removing the inflammation more effectually than any poultice I ever new applied, the leaves to be changed as occasion requires.—The leaves being smooth as glass, never stick so as to pain or trouble. They are beyond doubt the best dressing to follow blistering that can be applied.

The briar grows like the grape vine in clusters, running on bushes and trees, and bears a dark colored berry, on which partridges are fond of feeding in winter. A smaller species grows more thin and scattering, and are equally valuable, holding the leaf green until March. They are found in swampy lands, inclining to sandy plains. Any person who may make a thorough trial of them, will value them highly.

There are in the State of Connecticut, about 400 Ministers and 300 Lawyers. The whole number of Clergymen in New-England at the commencement of the Revolutionary War, was about seven hundred.

#### ASHES.

Leached ashes are much used, in some parts of the United States, as a manure. Great quantities are annually taken from the city of Philadelphia to Long Island, for the purpose. They cost here 40 cents per one horse cart load, and commonly bring one dollar fifty cents, when delivered. From a paper in the first volume of the *New York Agric. Society Trans.* by Mons. E L'HOMMEDIER, it appears, that ashes are found to succeed best on dry loamy lands, or loam mixed with sand. It is considered as the cheapest manure that can be procured. Ten loads of this manure, on poor land, will produce ordinarily twenty-five bushels of wheat, which exceeds, by five dollars, the expense of the manure; and the five dollars pays for the expense of labor in raising the crop. The land is then left in a state for yielding a crop of hay of between two and two and a half tons per acre, which it will continue to do for a great number of years. No manure continues so long in the ground as ashes.

[In New York state, the back country farmers pay all the expense of clearing their land by the ashes of the wood burnt on it. One bushel of field ashes of oak, is worth 12½ cents. Of hickory 18 cents. One bushel of house (hearth ashes,) of oak is worth 18 cents; of hickory 25 cents at this day, (1819.) A bushel of good oak ashes yields about 4lbs. of potash, of hickory ashes about 6lbs.

It is surprising all new planters do not pursue the same economical plan. The ashes are mixed with one fourth of good lime, and leached. The ley is evaporated into potash in large cast iron boilers.—T. C.]—*Domestic Encyclopedia.*

From the Newburyport Herald.

#### ESSEX AGRICULTURAL SOCIETY.

The Essex Agricultural Society will hold their annual exhibition on Thursday the 25th of Sept. inst. near the lower meeting house in West Newbury, to commence at 9 o'clock, A. M. This Society has been liberal in bestowing premiums on the various objects exhibited, and it is hoped the next show will surpass any which has preceded it. It is very desirable that more competitors should present themselves for premiums for the best butter and cheese, than appeared the last year; those premiums are \$20 for the best, and \$10 for the next best. These liberal premiums ought surely to induce the farmers to avail themselves of this offer by exhibiting such quantity of each article as is required by the printed directions.

At the last show there were but three parcels of cheese presented, each was of good quality, and it was rather difficult to determine which was the best, yet two of the competitors received the very liberal premiums of 20 and 10 dollars.

Of butter there were but three small lots exhibited, the owners not having entered it for premium.

Among the numerous good farmers of the county of Essex, and particularly of the Newburys, it cannot be doubted that it would be very easy to comply with the wishes of the society and send premium or exhibition parcels of butter, that would equal any that is made in our country, and if they inclined to sell, would find liberal purchasers that would give as good a price as the same article would command in the Boston market.

A FARMER.

#### A BEAUTIFUL, NEW AND USEFUL INVENTION.

We have in our possession, and shall be glad to exhibit, a beautiful and *robber proof* travelling trunk, made of a new material, which is thus described in the specification of the patentee:

“This cloth is made of hemp and wire, which is spun together, wove and twilled in the same way that all other cloths are. The hemp is twisted tight round the wires, and they are woven together in the same manner in which the common bagging is made. It may, however, be wove tight or open, to suit the purposes for which it may be required, and after this operation it should, in all cases, be painted on both sides; this serves to prevent the hemp from rotting, and the wire from rusting. You may, if you please, put many coats of paint upon it, (suited to the object,) which will make the surface solid, smooth and elegant. This cloth may be used for many purposes, not only for boots of stages, but for carpeting, sacking bottoms of bedsteads, fancy chairs, sofas, pannels, (or in fact bodies,) or roofs of carriages, baskets, water buckets, for travelling trunks, or the security of the mails.”

There would really seem to be no end to the durability of whatever is constructed of these materials, and we know not why they may not be applied to all the objects enumerated, as well as to various others. The trunk, while it is completely impenetrable, is lighter than the ordinary trunk. We really think that editors of papers would benefit the public by the notice of this invention, whilst they would assuredly serve a very worthy citizen, by contributing to bring his valuable invention into immediate use.—*American Farmer.*

#### NEW INSECT.

The *ground pear*, which abounds in many of the West India Islands, and was formerly supposed to be a fossil, has been proved by the researches of the Rev. L. Guilding, to be the nidus of a living insect. This new insect which is supposed a parasite on the great ant of the West Indies, is remarkable, as not being provided with a mouth, its food being conveyed through a tube in each of the four claws. The animal also has the power of throwing out long filaments from its body in dry weather, supposed to be with the view of attracting moisture for its preservation. An interesting paper was recently read, describing this insect, by Mr Guilding, before the Linnæan Society.

*New Agricultural Journal.*—Blackwood, the well known publisher of Blackwood's Magazine, has recently issued a Prospectus of a Quarterly Journal of Agriculture, which will not only be enriched by the Prize Essays and Transactions of the Highland Society of Scotland, but receive the contributions of the ablest Agriculturists in the Kingdom.

*A good day's work.*—Mr. Joseph Osborne, of Centre township, on Tuesday last walked three miles from home, mowed three and a half acres of meadow, and returned home again in the evening. There were upwards of two and a half tons of hay on each acre, a great part of which was badly lodged, and some lying flat on the ground. The meadow was clean mowed and cut close. All this was done without the use of a drop of spirituous liquors. Who can beat this?—*Indiana, (Penn.) Whig.*

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, SEPT. 12, 1828.

## LUCERNE.

Mr. DAVID BEAL of Kingston, Ms. informs us that he sowed two lbs. of Lucerne in the spring of 1827, which yielded him two heavy crops the first season. It was sowed with oats, and red top.—In 1828 it was mowed on the 20th of June—on the 11th of July the second crop was cut, when it was 21 inches high, having grown 1 inch per day, since the first mowing. It grew rapidly for the third crop, and was in flower, when circumstances obliged him to turn the field into pasture. Horses, Cows, and all kinds of stock give it a decided preference to other grasses.

## TURNIP ROOTED CABBAGE.

Mr. CORNELIUS COWING, of Roxbury, has left at the New England Farmer office a root of the Arabian Kohl Rabi, or Turnip Rooted Cabbage, which has a solid bulb 17 inches in circumference.

This curious variety of cabbage is a native of Germany, where it is much cultivated. They take it up before the frost sets in, and protect it like potatoes or turnips, for winter use. The produce is nearly the same as that of Swedish turnips, and the soil that suits the one is equally good for the other. It may either be sown in drills, or raised in beds, and transplanted like cabbages; in this case, the beds require to be made and sown the preceding autumn. Two pounds of the seed will produce a sufficiency of plants for one acre of ground. The stem is swollen like a bulb, and when divested of the leaves may easily be mistaken for one. Hares are so fond of it, that on farms where these animals abound, the culture of this plant is found to be impracticable. Sir Thomas Tyrwhitt first introduced kohl rabi into England from Germany. Messrs. Gibbs and Co., seedsman to the Board of Agriculture, raised in one year, one ton and a quarter of the seed, and continue to supply the demands of the public for it, and for all other agricultural seeds of the best quality. 64 dr. of the bulb of kohl rabi afford 105 grains of nutritive matter.

## SPOFFORD'S GAZETTEER.

We have taken a cursory view of a work recently from the press of Charles Whipple, of Newburyport, entitled *A Gazetteer of Massachusetts: containing a General View of the State, with an Historical Sketch of the Principal Events from its Settlement to the present time, and Notices of the several Towns, alphabetically arranged.* By JEREMIAH SPOFFORD, Counsellor of the Massachusetts Medical Society. With a Map of the State. It appears to be the result of much labour and research, and if rated by the scale of utility, will be found not only in the library of every man of letters, but on the book shelf of every farmer and mechanic in Massachusetts. The author has well observed in his preface, "Excepting the few who have met in the Legislature, the inhabitants of Berkshire and Barnstable, or of Hampshire and Essex have been less known to each other than the inhabitants of Europe and America; and it would be easier in the eastern parts of the State to find persons, and especially youth, who could describe with geographical accuracy, the Nile or the Ganges, than those who would give a tolerable account of the Moosic or Housatonic." This ignorance of the topography of our own State and neighborhood,

so justly animaladverted on, might heretofore find an apology in the want of those means of information, which this book is calculated to supply; and knowledge as well as charity to be most useful should begin at home.

• Mr. FESSENDEN—I enclose to you a recipe for a cheap and durable paint, I received whilst on a recent visit to the eastern shore of Maryland; which you can, if you please, insert in your useful journal. I have had occasion to use it myself the last summer, and can recommend it (as the best and CHEAPEST paint that can be used) to those farmers who wish to preserve their buildings at a small expense.

Respectfully your obedient servant,  
C. THORNDIKE.

## PAINTING IN MILK.

Skimmed Milk four pounds, or half gallon.  
Lime, neatly slacked, six ounces.  
Lunseed Oil, or Neat's-foot Oil, four ounces, or one gill.  
Spanish Brown 1 and a half lb. Venetian Red 1 and a half lb.

Put the lime into an earthen vessel, or into a clean bucket, and having poured over it a sufficient quantity of milk, add gradually the oil, stirring the mixture with a wooden spatula; then pour in the remainder of the milk, and dilute the Spanish brown with a part of the milk. Milk skimmed in summer is often curdled, but this is of no consequence for the present purpose.

The milk must not be sour, because in that case it would form with the lime an earthy salt, susceptible of attracting the humidity of the atmosphere. The lime is slacked by immersing it in water, from which it is taken that it may be suffered to effloresce in the air. The Spanish brown is pounded, and carefully strewed over the surface of the liquid: it gradually becomes impregnated with it, and falls to the bottom; consequently the mixture must be frequently stirred.

This process is applicable to any kind of paints made with chalk, or white argillaceous earths.

The above quantity will be sufficient for twenty five yards of the first coating. Resinous painting in milk, for painting out door objects, add to the foregoing composition for painting in milk:

Slacked Lime, }  
Oil, } Each two ounces.  
White Turpentine, }

Put the turpentine into the oil, which is to be added to the liquid milk and lime; in cold weather the milk and lime must be warmed. Any color can be given by substituting whitening or any dry colors, chalk, ochres, &c. &c. for the Spanish brown and Venetian red.

## WEEVIL IN WHEAT.

Mr FESSENDEN—The season for sowing wheat is near, and that section of the country, lying on the east shore of Lake Champlain, has been much troubled with the insect called the Weevil, a small brown insect, which eats into the kernel; and has partially, and in some cases wholly destroyed pieces of wheat. As we have not been troubled with them before this season, please, Sir, inform through the medium of your paper, whether we shall be subject to them the next season in consequence of having had them this; or whether seed wheat which has some of them in it would be more liable to them than old seed, which was raised before they came about, and any other information which you may know of them, which may be useful to those unacquainted with the insect, and oblige

Yours, with much respect,  
HARVEY DEMING.

Salisbury, (Vt.) Aug 26, 1828.

Remarks by the Editor.—We are happy to com-

municate all the information we can at present command on this subject; and hope it will attract the attention of those of our friends and correspondents who may be able to prescribe some remedy against the ravages of the insect.

The Weevil or Cornchafer, *Cureulio granarius* is "a species of insects bearing a resemblance to oblong, soft worms. They are provided anteriorly with six scaly legs, and their head is likewise covered with scales. Some species of these larvae are dreaded for the mischief they do in granaries: as they find means to introduce themselves, while small, into grains of wheat, and there fix their abode. It is very difficult to discover them, for they lie concealed within the grain, grow slowly, and enlarge their habitations, in proportion to their size, at the expense of the interior meal, on which they feed.

"Corn-lofts are frequently laid waste by these numerous insects, which devour immense quantities of grain. When the cornchafer, after having consumed all the meal, has attained its full size, it remains within the grain, hides itself under the empty husk, and subsists alone; there it undergoes its transformation, and becomes a chrysalis: nor does it leave the grain, till a perfect insect, when it makes its way through the husk.

"The Society of Meaux in France has invited all those who may think proper to make use of the following very simple method of preserving grain from Weevils, and other insects, to communicate the result of those trials.

"Soak cloths, made of flax, in water, wring them and cover your heaps of grain with them; in two hours time you will find all the weevils upon the cloth, which must be carefully gathered up, that none of the insects may escape, and then immersed in water to destroy them.—*Domestic Encyclopedia.*

M Duhamel has observed that a considerable heat is necessary for hatching the eggs of the weevil, and that this insect cannot breed in granaries that are well ventilated. To prevent this he made repeated experiments, the results of which made it evident that this insect cannot multiply in grain that retains a proper degree of coolness, which it may be made to do by frequent ventilating. When grain is agitated in a sieve fine enough to retain it, the weevils contract their legs, and are, in that position, so much smaller than the grain, that they drop through the sieve.

The Farmer's Assistant observes that the weevil is "a little black bug, very destructive to wheat, either in barns or granaries. On thrusting your hand into a bin of wheat infested with them, considerable warmth will be felt; but as they are usually collected together, every part of the heap, or bin should be examined.

"There are various ways of keeping wheat clear of this insect, after it has been threshed out and put in bins. Mr L. Bonmedieu found that a sprinkling of lime with wheat infested with them in his bin soon drove them away. The lime can be afterwards winnowed out.

"Sulphur or snuff put up in little papers or bags, and properly distributed among the wheat in the bin, will keep them out, or drive them out when they have got possession.

"A plant of henbane has the same effect; and so have the leaves and wood of the Lombardy poplar. A bin made of the boards of this wood will never have a weevil in it.

"Take wet linen cloths, and lay them over a

heap or bin of wheat, with weevils in it, and they will soon come out of the wheat and get upon the cloths; when by dipping these in water again, the insects are readily destroyed.

“They may also be sifted out of wheat, by a sieve which will let them through and retain the wheat.

“It would seem that the readiest way to keep them out of mows of wheat, before threshing, would be to mix little pieces of Lombardy poplar every where through the mow in laying the sheaves away. Perhaps common salt is as offensive to this insect as to most others; and if so, to sprinkle some among the sheaves, when laying wheat down, might answer the double purpose of keeping out the weevil and improving the straw for fodder.”

An article on the subject of the weevil, by N. & N. Nixon first published in an Ohio paper, and republished in the New England Farmer, vol. iv. page 228, contains the following observations.

“The inquiry of almost every farmer is, ‘How shall we preserve our wheat from the weevil?’—We answer, thresh it immediately, clean it from the chaff, spread it in a barn or open room, and if it acquires the least warmth stir it daily. We have now several thousand bushels of wheat on hand, which was threshed from the shock and from the stack before the weevil commenced its ravages. It has been lying in garner near sixty days, and has been kept cool by frequent stirring; the weevil has not touched it, and we have no hesitation in saying, let their ravages be what they may in the stack, wheat thus cleaned and kept cool, will, in all cases be free from the flying weevil.

“We believe they are produced from an egg, which after being laid in the grain, requires a certain degree of heat to produce animation. That portion, which is produced by the straw in the stack, during the summer and fall, appears to be nature's choice. It is against that portion of heat we would have the farmers to guard, when we advise them to thresh and keep their wheat cool. Whether the egg is deposited in the field or in the stack, we pretend not to say, but we have rather concluded in the latter; but we can with safety say that the wheat now on hand, which never went through the sweat, or which never attained that heat to which nearly all wheat in the stack is subject, whether it contains the egg or not, has produced no weevil; and that which we have recently received from the stack, ceases to hatch, or in any wise produce them as soon as we can get it perfectly cool.

“We advise those who would preserve their present crops to thresh and clean them immediately; and those who would hereafter effectually guard against the flying weevil, we advise to thresh from the shock, or before the wheat takes the sweat.”

It is stated in an Ohio paper, that if in shocking wheat, elder leaves are strewed over each layer of sheaves that it will entirely secure the wheat against the ravages of the weevil; it is further stated, that if the wheat is threshed and cleaned and put into casks, and the surface of the wheat covered with elder leaves, it will likewise preserve it. The writer asserts that he has not only saved his own grain by these means, but that all his neighbors who have pursued the same course have been equally successful.

**Fresh.**—Our River is higher than it has been for several years, and is full of timber and lumber, fencing stuff, pumpkins, &c. The crops of Corn, Potatoes, &c. are entirely lost. When our paper went to press, the water was still rising at the rate of three inches per hour. Many of the stores in Commerce street have the water on their first floor.—*Coit. Mirror, 8th inst.*

**Fallen Fruit.**—Be very careful to gather all punctured or decaying fruits, whether on your trees or on the ground, and give them to your hogs. If you do not, the worms which they contain, and which have been the cause of their premature decay, will make their escape into the ground, and you will find the evils, which await their visitations will increase upon you another season.

**PEACHES.**

We are glad to perceive that our citizens are paying increased attention to the cultivation of fruit, especially the peach. No spot can be more favorable for this object, and no land is better adapted to the growth of fruit trees of any kind than that which abounds here. The cultivation of fruit has hitherto been too much neglected.

Mr. Ezra Sawyer has presented us with some peaches, from his farm, (rare-ripes) of excellent flavor and very large. One measured nine inches and a half in circumference.—*LANCASTER GAZ.*

**DUTCH DAIRIES.**

For the sake of cleanliness the tails of the cows are tied to the roof of the cow house while milking, and the cow houses are kept remarkably clean and warm.

**SAW YOUR WOOD.**

“A Farmer” says “a very considerable saving may be realized by using the saw instead of the axe in preparing wood for the fire, although very few of our common country people are aware of the fact, having never tried the experiment. A saw suitable for this business costs no more than an axe, is as easily kept in order, and with careful usage will last many years. A man can saw as much and probably more wood in the same time than he can cut with an axe. Scarcely any litter is made, the wood may be all cut of an exact length, and on the whole the annual saving to every house-holder, by using the saw instead of an axe, would, in the course of several years, amount to something of considerable consequence.”

**Preserving Water Melons.**—Water melons, green corn &c. may be preserved so as to have them fresh in winter or spring by placing them till used under hay stacks, or in a hay mow.

**Tulips.**

Just received at the New England Farmer Seed Store, No. 52 North Market Street, A fine collection of Dutch Tulips of bright red, yellow, white, and splendid variegated colours;—12 1/2 cts. each, \$1.00 per dozen, assorted.

☐ The Bull calf, of the Short Horned breed, lately advertised in the New England Farmer, is sold.

**Hemp Seed.**

Just received at the New England Farmer Seed Store, No. 52 North Market Street, A consignment from Troy, N. Y. of 50 bushels of Hemp Seed, growth of 1827; by the tierce or bushel.

**Spring Wheat.**

Just received a few bushels of prime Gilmen Spring Wheat, growth of 1823, raised in Southborough, Ms.

**Oat Meal, Oat Flour, Groats, &c.**

Just received at the New England Farmer Seed Store, a further supply of the above articles, viz. 30 barrels of fresh Oat Meal, fine hulled Oat Flour, Hulled Oats or Vermont Rice, Scotch Barley, &c. for sale in any quantities, wholesale or retail. Also a few canisters of fine Oat Flour, neatly packed, at 50 cts. per canister.

**Gunpowder, &c.**

Du Pont's Gun Powder at 23 to 50 cts. per pound—Shot—Palls—Flints and Percussion Caps  
Also, Alum—Refined Salt Petre—Blue Viol, &c. constantly for sale at the *Du Pont Powder Store*, No. 65 Broad street—By E. COPELAND, Jr.  
☐ The Du Pont sold as above, is warranted first quality—and is marked “E. Copland, jr. Boston,” on the head of the cask  
March 14

**Bleaching Salts.**

Just received at the New England Farmer Seed Store, No. 52 North Market Street, a further supply of Bleaching Salts, or chloride of Lime, an account of which may be seen by referring to page 401 of the sixth vol. of the New England Farmer.

**New England Farmer.**

The subscriber wants to purchase a complete set of the New England Farmer. E. STEDMAN.  
Newburyport, Sept. 3.

**Seeds for Fall Sowing.**

For sale at the New England Farmer Seed Store, a fresh supply of various Grass Seeds—also a great variety of vegetable seeds for fall sowing, viz. White Portugal Onion, Strasburg do Silver skin do, Peckly Spinach and Dutch Cole for early greens—various kinds of lettuce, carrot, cucumber, cabbages, &c.—black Spanish or winter radish, &c. all warranted fresh.

**PRICES OF COUNTRY PRODUCE.**

Corrected every Thursday.

	FROM	TO
APPLES, best, - - - - -	barrel	2 00 3 00
ASHES, pot, first sort, - - - - -	ton	102 50 105 00
Fuel, first sort, - - - - -	do	1 00 1 50
BEANS, white, - - - - -	bushel	10 50 10 75
BEEF, mess, new, - - - - -	barrel	8 50 8 75
Cargo, No. 1, - - - - -	do	7 00
Cargo, No. 2, - - - - -	do	12 14
BUTTER, unsalted No. 1, new, - - - - -	ponnd.	6 2 8
CHEESE, new milk, - - - - -	do	2 3
Skimmed milk, - - - - -	do	5 27 6 00
FLOUR, Baltimore, Howard-street, - - - - -	barrel	5 62 5 75
Genesee, - - - - -	do	2 62 3 00
Rye, best, - - - - -	do	53 54
GRAIN, Corn, - - - - -	bushel	45 52
Rye, - - - - -	do	60 70
Barley, - - - - -	do	32 40
Oats, - - - - -	do	85 90
HOG'S LARD, first sort, new, - - - - -	ponnd.	2 25 2 50
LIME, - - - - -	ton	13 00 19 00
PLASTER PARIS retails at - - - - -	barrel	15 00 15 50
PORK, new, clean, - - - - -	do	13 00 13 00
Navy, mess, - - - - -	do	2 00 2 25
Cargo, No. 1, - - - - -	do	4 00
SEEDS, Hard Grass, - - - - -	bushel	4 00
Orchard Grass, - - - - -	do	4 00
Fowl Meadow, - - - - -	do	4 00
Rye Grass, - - - - -	do	5 00
Tall Meadow Oats Grass, - - - - -	do	1 00
Red Top - - - - -	do	50
Lucerne, - - - - -	ponnd.	11 12
White Honeyuckle Clover, - - - - -	do	1 50
Red Clover, (northern) - - - - -	do	1 50
French Sugar Beet, - - - - -	do	45 60
Mangel Wurtzel, - - - - -	do	25 30
WOOL, Merino, full blood, washed, - - - - -	do	35 40
Merino, full blood, unwashed, - - - - -	do	33 35
Merino, three fourths washed, - - - - -	do	29 30
Merino, half & quarter washed - - - - -	do	45 50
Native, washed, - - - - -	do	26 33
Polled Lamb's, first sort, - - - - -	do	37 40
Pulled Lamb's, second sort, - - - - -	do	
Pulled, for spinning, first sort, - - - - -	do	
<b>PROVISION MARKET.</b>		
BEEF, best pieces, - - - - -	ponnd.	10 12
PORK, fresh, best pieces, - - - - -	do	10 6
whole hogs, - - - - -	do	6 10
VEAL, - - - - -	do	4 8
MUTTON, - - - - -	do	
POULTRY, - - - - -	do	
BUTTER, keg and tub, - - - - -	do	12 14
Lump, best, - - - - -	do	22 25
EGGS, - - - - -	dozen	14 17
MEAL, Rye, retail, - - - - -	bushel	70
Indian, retail, - - - - -	do	65
POTATOS, new - - - - -	do	40
CIDER, [according to quality,] - - - - -	barrel	2 00 2 50

## MISCELLANIES.

## MILITIA.

*Hamilton's opinion of the Militia System forty years ago.*

In 1787, when our militia were few in number compared with the present time, Alexander Hamilton observed, "The project of disciplining all the militia of the United States is as futile as it would be injurious if it were capable of being carried into execution. A tolerable expertness in military movements is a business that requires time and practice. It is not a day, nor a week, nor even a month, that will suffice for the attainment of it.—To oblige the great body of the yeomanry, and other classes of the citizens, to be under arms for the purpose of going through military exercises and evolutions as often as might be necessary to acquire the degree of perfection which would entitle them to the character of a well regulated militia, would be a real grievance to the people, and a serious public inconvenience and loss. It would form an annual deduction from the productive labor of the country to an amount which, calculating upon the present number of the people, would not fall far short of 4 millions of doll's. To attempt a thing which would abridge the mass of labor and industry to so considerable an extent, would be unwise: and the experiment, if made, could not succeed, because it could not long continue. Little more can reasonably be aimed at, with respect to the people at large, than to have them properly armed and equipped; and in order to see that this be not neglected, it will be necessary to assemble them once or twice in the course of a year."

*Drowning.*—We perceive by a London paper, that the *Stomach Pump* is recommended to aid the recovery of drowned persons. This valuable invention having been successfully used in ejecting poison from the stomach, we see no reason why it should not be used to draw from the stomach the body of water which is the cause of suffocation in drowning. We hope that humane institutions will add the stomach pump to their apparatus, and learn persons how to use it. We are sanguine of success in cases of drowned persons. *Southern paper.*

*A challenge.*—A little fellow, conceiving himself insulted by a gentleman, who ventured to give him some wholesome advice, strutted up to him with an air of importance, and said, "sir, you are no gentleman! here is my card—consider yourself challenged. Should I be from home when you honor me with a call, I shall leave word with a friend to settle the preliminaries to your satisfaction." To which the other replied—"sir, you are a fool—here is my card—consider your nose pulled! and should I not be at home when you call on me, you will find I have left orders with my servant to kick you into the street."

The Roman Matron showed her CHILDREN as her most precious JEWELS. How anxious must she have been to have had them grow up with augmented lustre and value! And how much agony must she have felt, if she perceived that they began to tarnish and decay, in contempt of all her efforts and solicitude; and that those occasionally entrusted with their care, instead of striving to preserve them pure, contributed to fix an incurable canker on them.

An accident of an extraordinary nature took place a short time ago in the Calton. The wife of a shoe-maker had been for a considerable time lying ill of a fever, but was gradually recovering. She, however, suddenly relapsed, and as her husband and friends supposed, she died on the second day after her relapse, about two o'clock in the afternoon. The usual formalities of stretching and laying out were gone about—her husband procured money from his employer, and ordered mourning for the family. Next day about twelve o'clock, as the wright was taking measure for her coffin, she gave a sneeze, and otherwise made a stir with her body. On taking off the grave-clothes, she looked up in a wild manner, and made a motion with her hand as if she wanted something to eat. A few cordials were administered to her. She was then put to bed, and enjoyed a good sound sleep. She has since gradually recovered, and is now considered quite out of danger.—*Glasgow Chronicle.*

A preacher hearing the cry of an infant among his congregation, commanded that it should be removed—observing at the same time, that a crying child in a place of worship, was like the tooth-ache—there was no cure *but having it out.*

*The Summer Complaint.*—For this dangerous and distressing complaint, a decoction of common Ground Ivy, is a certain and almost immediate remedy. On Tuesday morning, a little child of two years old was violently seized by this complaint—its mother gave it ground ivy tea (taken cool) plentifully throughout the day; and next day we saw the child as well and as playful as ever.—*N. Y. Courier.*

*Children.*—If you have children, keep them for a month or two on bread and milk. You should always keep them so—but especially at this time. Milk is a sworn enemy to the physicians, while meat and coffee, and green corn, and withered peaches (of which we have an abundance this year,) are their *disciples.*—*Conn. Mirror.*

## COUNTRY SCHOOL KEEPING.

MR. PRINTER—Did you ever teach a school? If you ever have, I guess as how you had a little rather set types, for it is a solemn fact, that the schoolmaster of a country village is the most miserable being on earth. Though I never had the misfortune to be engaged in that profession, I not long since visited the school of a friend of mine in the country, and if there ever was anything which could approach a description of Bedlam, it was this school. I had just got fairly seated, when up jumps a young Bedlamite, with "Marster, Jo House keeps er pinchin ma." "Jo, did you pinch him?" "No, I say I did not, so now come, 'twas Bill Grimes, for I seed him when he did it."—"Bill, what did you pinch him for?" "Koz he keeps er crowdin." Then follows a severe flagellation. Soon a class of little ones is called up to read, and by the way, be it understood, my friend the master was in the habit of squinting. "What is that?" "Thath, A-er." "Very well, what is the next?" "I deno thir." "That is B, you blockhead." "B-er." "What is that?" "I deno thir." "What do I do when I look at you?"—"Thquint-er." "Master, Tom Bogues keeps makin me laugh, he-he-he." "Tom come here—did you make him laugh?" "No sir." "Well, take your seat." "Master, maint I gwon to get

smink." "No, you will all go out directly." "The class in the spelling book stand up to read. Ze-kiel begin." "B-a-k-r." "The next." "S-u-g-a-r." "What does that spell?" "I deno sir." "What does your mother put in your tea?" "Lasses-er." "The next." "Marster, maint I gwont ter get smice, to put in my trowsis, to keep my nose from bleeding?" "Yes, but come right in."—"S-t-a-i-r-s." "What does that spell?" "I deno sir." "What do you go up to your chamber on when you are at home?" "Larder." "No, you stupid fellow, stairs." "Marster, maint the boys go out?" "No. The first class stand up to spell. Spell Dictionary." "Dick die t-i-o-u-g-h-n r-e-i-g-h r-y—Dictionary." "Marster, Jim Stokes keeps all the time squirtin spit at me." "Well, Jim, you must stop after school. Spell Phthisik." "P-p-p-t-t-h-i-r-k—tizick." "Master, maint I speak?" "What for?" "Koz I want to borry that are strate ruler, what Tony Lumkins got."—"No, keep your seat." Thus my friend, and his pack of noisy urehins whiled away the time until the usual intermission.

DANDLES to make a greater show,  
Wear coats stuck out with pads and puffing,  
And this is surely apropos,  
For what's a GOOSE without he stuffing.

## THE NEW AMERICAN GARDENER.

A work with this title, compiled by the Editor of the New England Farmer, with the assistance of a number of scientific and Practical Horticulturalists in the vicinity of Boston and New York, is just published by J. B. RUSSELL, Proprietor of the New England Farmer. The articles are arranged alphabetically, and comprise the most useful VEGETABLES and FRUITS which can be conveniently and economically cultivated in the climate of New England and the Middle States; as well as a Treatise on FLOWERS, and on LANDSCAPE or PICTURESQUE GARDENS, on the general management of the SILK WORM, and the manufacture of SILK, and a Treatise on the culture of GRAPE VINES and the STRAWBERRY. The article on Fruit Trees contains an enumeration and description of all the Apples, Peaches, Cherries, Plums, Nectarines, Apricots, &c. &c. that can be raised to the most advantage, and their relative forwardness in bearing, which will be found to be of incalculable benefit to gentlemen in laying out orchards. Each of the above articles is furnished by gentlemen practically acquainted with the subjects on which they have written.

A list of the contents of the work will be found in the New England Farmer for August 1.  
Price \$1.25—Six copies for \$6.00.

## Farm Wanted.

Wanted to purchase, or hire, on a long lease, from 150 to 300 acres of the best land, located within thirty miles of Boston—for which a fair price will be given. Address "P. D." Boston, through the post-office. 6t Aug. 1

## Seeds for the West Indies.

Merchants, masters of vessels and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from \$4 to \$5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

## Onions for Sale.

Six hundred bushels of prime Onions, (White, Portugal, and Straw Coloured) raised by a gentleman in this vicinity, are offered for sale, to traders and others, by the bushel or barrel, on very advantageous terms. Enquire at the New England Farmer Seed Store. Aug 29

## Orchard Grass Seed—growth of 1828.

Just received at the New England Farmer Seed Store, No. 52 North Market Street, 20 bushels of prime Orchard Grass Seed, raised, this season, with the greatest care, by John Prince Esq.—warranted to be equal in purity to any ever offered for sale in New England. A supply of pure Gilman Wheat, raised by Payson Williams and Mr. Winchester, is daily expected.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

## AGRICULTURE.

(By the Editor.)

### IMPLEMENTS OF AGRICULTURE.

Every good husbandman will lay it down as a rule, to have an inventory of all his agricultural implements, and other articles, necessary for the cultivation of his farm; and frequently inspect them, that he may be sure that the requisite repairs are made in due time. An implement, likewise, that is not longer wanted during the season, ought not only to be carefully housed, but before it is put aside, it should be well cleaned, rendered perfectly dry, oiled, or, if made of iron, painted, and kept so as to be ready when wanted.

Sir John Sinclair observes that no circumstance marks more the character of an attentive husbandman than great attention to his farming implements. Upon every farm, also, there ought to be one or more places, properly constructed, for holding the larger implements; and some secure place allotted, for containing the smaller tools. Where machines are necessarily exposed in the field a great part of the season, they require to be new painted at least every second year. This defends them, not only from drought but also from rain and rust.

The introduction of new implements into a district is often a matter of great difficulty, owing to the ignorance, the prejudices, and the obstinacy of farm servants and labourers. Many farmers, therefore, very absurdly retain their old implements, though convinced of their inferiority rather than sour the temper of their labourers by attempting to introduce new ones. In several cases, however, by attention, perseverance, and by rewarding those servants who have been induced to give the new machines a fair trial, they have succeeded in the attempt.

The importance of proper implements is such that the melioration of those in use would be an essential advantage to agriculture; and great as are the mechanical improvements which have been already made, many of them are capable of being brought to still greater perfection. Persons of genius and experience, therefore, ought to be encouraged to devote their time and attention to this important object; and to exert themselves, either to improve the various sorts of implements now in use, on scientific principles, or in the invention of superior ones, as circumstances may require. The discovery of an useful implement, by which the labours of agriculture can be abridged, or brought to a still higher degree of perfection, and the expense of cultivation at the same time diminished, cannot be too much encouraged, as likely to prove of essential service, both to the farmer, and to the public. It is calculated indeed, that an immense advantage would accrue, from even the general adoption of the improved implements now in use in particular districts. Mr Curwen is of opinion, that the farmers in the southern counties of England, lose at the rate of 25 per cent. by the heavy carts and wagons they employ; and there can be no doubt, that the introduction of two-horse ploughs and threshing machines, where these implements are unknown, would les-

sen the expense of labor at least 10 per cent. more.

### GENERAL RULES FOR THE CONSTRUCTION OF FARM BUILDINGS.

In constructing farm buildings the following rules should be attended to.

Though a circle contains most space within the smallest possible inclosure, yet with few exceptions, it is the least adapted for subdivision, and the most extensive in execution; while the square, and parallelogram, will be found the least costly, and the most commodious.

In low buildings, where the roof and joisting are the most expensive articles, the oblong form will be preferable, particularly when such a form is, in other respects, best adapted to the purposes required.

The cheapest buildings are those whose plan is contained within four straight lines. All projections add considerably to the expense, by the extra corners, breaks in the roof, &c.

### WATER IN FARM YARDS.

The author of Husbandry in Scotland, is of opinion that when cattle are fed in winter on dry food, as hay or straw, no expense should be spared in supplying them with a sufficient quantity of water. It has been ascertained, that a bullock feeding upon straw, having water at command, will drink of it eight times a day; hence it is evident that he cannot get enough, if only driven twice a day to an adjoining stream or pond. It is therefore, advisable, where it can be done, to bring water into a cistern in the fold-yard, to which the cattle may go whenever they are in want of it. The cistern may be made of rough masonry, and consequently would not be expensive. There can be no doubt that cattle would improve much more rapidly, more especially on coarse fare, when thus supplied with water, than if they were only occasionally driven to it.

### GRATER CIDER MILL.

Of the multitude of new inventions which the ingenuity of our countrymen annually brings forth, it is unquestionably true that a considerable proportion are of but little practical utility, while others entirely supersede the modes by which the same effect was before produced. Among the latter, we have no doubt, the new "Grater Cider Mill" is destined to be ranked. We examined it last fall, and saw its operation, and are satisfied that the saving made by it, both in the power required for propelling it, and in the rapidity of execution, is very great. The apples are ground, or rather grated, very fine, so that all the juice may more readily be pressed out, while the seeds are left whole, so that they do not communicate their bitterness to the liquor. We therefore do not hesitate to recommend it to the public, and this we do entirely from our conviction of its utility, and without the solicitation of any person whatever.—*Mass. Spy.*

*Hair Restorative.*—It has been ascertained that the daily application of salt will restore hair to the heads of those who, from fever or other causes,

may have suffered its loss. The constant application of salt has been found to give strength and luxuriance to hair which was falling off, and causing rapid baldness. This is a simple and cheap remedy worth trying.—*Domestic Encyc.*

FOR THE NEW ENGLAND FARMER.

Mr. FESSENDEN—I have lately been in the county of York, Me. where a number of your subscribers—who are not half so numerous as they ought to be, for their own advantage—are desirous of obtaining information on the following subjects:—The best mode of making a syrup and a wine of the elder berry juice: The best season and mode of transplanting our native forest trees and shrubs for ornamenting the grounds about houses, roads, &c. Any information you may find it convenient to communicate on these topics, will be gratefully received, I doubt not, in the county of York, and certainly by a subscriber in Massachusetts.

*By the Editor.*—We are happy to comply with the request of our respected correspondent to the extent of our information, and would be obliged to friends and well wishers to the objects of our establishment for any notices relating to the topics of his inquiry.

The following recipe is transcribed from the *New American Gardener*. It was originally taken from an English publication. We have never made trial of it, and cannot vouch for it, though we have no reason to doubt its correctness.

*To make elder-berry wine.*—One bushel, when picked from the stalks, produces three gallons, or upwards, of berries; put these to seven galls. of soft water; after standing forty-eight hours, put them into the copper, let them boil one hour, then press the juice through a coarse cloth; then put the liquor into your copper again, with twenty pounds of raw sugar, half a pound of Jamaica ginger, bruised, one ounce of cloves, and one ounce of allspice. Boil the whole together one hour, then put it into a tub, and, when cold enough, add some good yeast spread on a toast, and in two days put it all into a cask, and lay the bung lightly on for two months; then add one quart of brandy; this wine will keep for several years.

With regard to making a syrup of the juice of the elder-berry, we have seen no prescription, but presume that the process is very simple. Willich's *Domestic Encyclopedia* says, "The berries [of the elder] are poisonous to poultry; but their juice being boiled down to an extract, and sweetened with sugar, (this composition being termed *rob*), is a gentle aperient, and promotes perspiration."

With regard to forest trees, we shall give some directions from authors of established reputation.

M. Mahon says, "Evergreen trees and shrubs may be planted with good success any time in March, in most of the Southern States; but in the Middle States it should not be attempted before the last week therein, nor in the Eastern States before the beginning or middle of April; these kinds are always most successfully planted when done *immediately before* their respective veg-

station commences, which is a rule that ought to be carefully observed."

"The first thing in transplanting trees," (says an English writer,) "is, to have the ground prepared before the trees are taken up, that so they may remain out of the earth as short a time as possible; the next is to take up the trees. In doing this, carefully dig away the earth round the roots, so as to come at their several parts to cut them off: for if they are torn out of the ground without care, the roots will be broken and bruised to the great injury of the trees. When you have taken them up, prepare them for planting by pruning the roots and heads. All the small fibres are to be cut off, as near the place from whence they are produced as may be, excepting perhaps when they are to be replanted immediately after they are taken up. But it will require great care to plant them in such a manner as not to distort, or entangle the fibrous roots, which, if done, will be worse for the plant than if they were cut off. Then prune off all the bruised or broken roots, all such as are irregular and cross each other, and all downright roots.

"The next thing is the pruning of their heads. If the trees are designed for standards, you should prune off all the small branches close to the place where they are produced, as also irregular ones, which cross each other; and having displaced these branches, you should also cut off all parts of branches close to the place where they are produced, as also irregular ones, which cross each other; and after having displaced these branches, you should also cut off all such parts of branches as have by any means been broken or wounded; but by no means cut off all the main leading shoots, which are necessary to attract sap from the root, and thereby promote the growth of the tree.

"Having thus prepared the trees for planting, you must now proceed to place them in the earth. But first, if the trees have been long out of the ground, so that the fibres of the roots are dried, place them eight or ten hours in water, before they are planted, with their heads erect, and the roots only immersed therein, which will swell the dried vessels of the roots, and prepare them to imbibe nourishment from the earth. In planting them, great regard should be had to the nature of the soil; for if that be cold and moist, the trees should be planted very shallow; and if it be a hard rock or gravel, it will be better to raise a hill of earth where each tree is to be planted, than to dig into the rock or gravel, and to fill it up with earth, as is too often practiced, by which means the trees are planted, as it were, in a tub, and have but little room to extend their roots.

"The next thing to be observed, is, to place the trees in the hole in such a manner that the roots may be about the same depth in the ground as before they were taken up: Then break the earth fine with a spade, and scatter it into the hole, so that it may fall between every root, that there may be no hollowness in the earth. Then, having filled up the hole, gently tread down the earth with your feet, but do not make it too hard, which is a great fault, especially if the ground be strong and wet.

"Having thus planted the trees, they should be fastened to stakes driven into the ground, to prevent their being displaced by the wind, and some mulch laid on the surface of the ground about the roots."

In "*Memoirs of the New-York Board of Agriculture*," vol. ii. page 27, it is remarked, that "All evergreens are transplanted with difficulty. But Judge Masters, Dr. Hammond, and some others, have succeeded very well with the balsam, (*pinus balsamifera*.) white pine, (*pinus strobus*.) pitch pine, (*pinus rigidus*.) all the spruces, (*pinus nigra*, *alba*, and *fraseri*.) &c. Those who have succeeded best, have been careful to avoid bending or distorting the roots. They cut off the roots carefully at the distance of one or two feet from the main stem or trunk, and take up the trees without pulling, or otherwise applying any force to them. They keep the roots moist, at least prevent their drying, until they are set in the ground. This they do either by retaining the soil on the roots, or by covering them with wet moss, wet cloths, &c.

"They avoid wounding the body and limbs; and never cut off a limb until at least one year after transplanting. Whenever they prune evergreens, they cut the limbs four or five inches from the body of the tree, and leave the remainder to wither or die before taking it off closely. They advise to cover the wounded part with some kind of adhesive paste.

"In selecting evergreen trees, care should be taken to procure those which have grown up in open, exposed situations. And, if convenient, they ought to be taken from a soil similar in quality and state of moisture or dryness, to that in which they are to be set."

FOR THE NEW ENGLAND FARMER.

#### GRAFTING VINES AT THE ROOT.

MR. FESSENDEN—I was much gratified by your republication of the letter of Mr. COXE, of New Jersey, on the propagation of the Grape by grafting on the roots. Few men in our country are entitled to higher respect from horticulturists, than Mr. COXE, and every thing which comes from his pen is worthy of notice. He is right in saying that none of the European cultivators enumerated by him, none of the standard works on horticulture, have given even an intimation of the perfectly safe and sure mode of grafting vines on the roots of other vines. But, at the same time, it is true, that Mr. KNIGHT, President of the Horticultural Society of London, has suggested it as a secure mode, and some months before Mr. COXE's publication, having received some grape scions from him, I inserted them into the roots of other grapes. The process I adopted was exactly the same as that of Mr. COXE. I inserted them by cleft grafting, using no clay, but drawing up the natural soil about three inches above the insertion—out of five scions, four grew. It is a valuable discovery for our horticultural friends in the interior. They can always procure scions of the best grapes, and insert them in the roots of our native grapes, of which the country is full. The *Isabella* would make an admirable stock for the foreign grapes, and there is reason to hope that the more delicate grapes would flourish better on our native vines, and probably be more hardy, than on their own roots.

This, however, is only speculation—experience will decide. A correspondent of yours inquires as to the mode of grafting grapes on the stalk or stem. This, from my experience, is not a very easy or successful process; but the late Mr. PEARLE was often successful in it. I have repeatedly tried it, and failed. During the present year, I

have succeeded. I attribute the failure in former years to my inserting the graft too early. If the scion is kept in a cool place, till the vine has shot into leaf, I find the success almost certain. Your correspondent requests particular directions as to the mode. I will state my own method, derived, however, from European authority. There are several methods recommended by French writers. The two which I adopted were the following, and both succeeded:—

One is, to split the stalk of an old grape vine of two years growth, by a sharp knife, four inches in length, and to insert wedges to keep the slit open—then prepare a scion, pared to a wedge form at its two ends, and also pared to a wedge form throughout its length—one eye only should be inserted. As soon as the pegs which keep the split open are withdrawn, the wood will embrace with great force the scion. Bind it with matting, or with woollen yarn, then either cover the whole except the eye with clay, or, as I prefer, with a resinous compound of rosin and beeswax. I have succeeded in this mode, but I prefer another.

Take a scion with one eye only, four inches in length—leave about an inch above the eye, and three inches below it—pare away about half the thickness of the scion, having cut the lower end square—then make a corresponding cut into a grape shoot of exactly equal size, terminating in a square shoulder, upon which the scion will rest, and which it should exactly meet—secure the scion to the stalk by a bandage, and cover it as in other grafting.

It will be perceived that in both these modes the main stalk is not cut off, continues to grow, and will not feel the wound if the scion does not take. If it takes, and is healthy, then cut off the stalk immediately above the insertion, and you will have fruit perhaps the next year.

Still the operation is a doubtful one, and I think the root grafting will eventually supersede it in this country and in Europe, except in cases where we wish to change the fruit of a vine already introduced into a grape house.

JOHN LOWELL.

Roxbury, Sept. 15, 1828.

To nursery men, it seems to me, the practice of root grafting affords some facilities which they have not yet enjoyed.

FOR THE NEW ENGLAND FARMER.

#### THE LONG RED POTATO.

MR FESSENDEN—There was an inquiry directed to you by M. of Wrentham, dated so far back as Jan. 2d 1827, to ascertain when, and from whence, the long red potato was introduced among us. It would have been some gratification to have had light thrown on the subject, in as much as this kind of potatoes has been gradually improving in quality, and increasing in estimation, as it has got better naturalised to our soil and climate, and has got to be better known among the consumers. But I do not recollect to have seen any notice taken by any of your correspondents, of said inquiry. I will, therefore, tho' at so late a period, offer the following as a fact well known to me. About twenty-three years ago, the late ISAAC DAVENPORT, Esq. of Milton, in the fall, went to Rhode Island in quest of young fruit trees. There were then but few nurseries near Boston, and he was directed to a quaker, where he suited himself. But the day being far

gone, he accepted an invitation to spend the night there, and found his host to be an intelligent and careful farmer. In the course of the conversation he was informed that two years before, the Quaker being on a visit to some of his friends on North river, brought from thence some of the said long red potatoes, which were a new article among them, and which he highly praised to Mr DAVENPORT, as being extraordinary great bearers, and much liked by the cattle; and he agreed to let him have a small quantity for seed. On his return home, Mr DAVENPORT, sent to that place, one of his neighbors, Mr EBENEZER FISHER, a native of Sharon, and a very clever man, who bro't to Milton a horse waggon load of them, which was divided amongst a few neighbors. They gave a very great crop, but were unshapely, branching out in numerous limbs, and watery, yet the cattle and hogs appeared exceedingly fond of them. Since that time their cultivation extended round to Dorchester, Dedham, and other neighboring towns, where before they were not known. It is probable that in other districts of the commonwealth, distant from Rhode Island, they may have been introduced from some other quarter; and it would be pleasant, and tending to usefulness, to have any facts stated, which might illustrate the subject.

Formerly every new introduction or improvement was the result of individual enterprise and exertions, and circulated slowly, circuitously, and, as it were, by chance. In these, our more favored days, the numerous agricultural associations bring men and knowledge to one focus, hence the rapid circulation of every fact tending to general usefulness.

There is no root crop that has gained so universal estimation, as the long red potato, although they yield less at present than they did when first introduced. But the quality has greatly improved, and their shape has become more correct in our New England soil. It is a fact which must have met the observation of every farmer, that when the first frost comes in fall, it kills the green leafy vines of the long red potato, whilst the other sorts have generally decayed before that time; hence we must conclude that the long red requires a longer period to grow, and come to that full maturity, which is surely indicated by the decay of the vines. If they are destroyed by the frost whilst green, it is evident that the ultimate growth of the potato is stopped. It goes down to the cellar to complete its maturity, which does not take place until spring, and then very imperfectly. It deprives therefore the long red of the high repute which it is due, and this injury might be prevented, to the great benefit of the farmer, by planting them earlier. They should be planted as soon as they would be safe against frost, which would give them time to get perfectly ripe. There would be then no reason to complain that the ends eat watery, the whole potato would eat alike dry, mealy, and mature, and be the finest potato for the table. From fall until July, there is more substance and body in the long red than in any other potato, hence it goes further for food, and is more profitable whether for the table or for the use of the barn. If rightly boiled, there is none so mealy. Although the shape of the long red is more regular now, than it was formerly, it has yet a tendency to branch out, but I conceive that this defect will get entirely corrected in the course of a short time, provided we take care never to plant the branch-

es, but only the main body of the potato, or such as have no branches.

It is a matter of surprise that many farmers should deem it of little importance what potato seed they plant. They are very particular for the Indian corn seed, to select the finest ears, and take the grain of the middle part of the ear, as being the most ripe and the best shaped. For small grain they also choose the best and dress it carefully so as to exclude all the light grain, but for potatoes, any thing but the smallest, is by many used for seed, and it cannot be a matter of surprise that under such management, the sorts should run out; and that it should become needless, once in a while, to change seed. *The reasonableness of using the handsomest and best potatoes for seed*, is as evident, as to choose the best corn for planting.

I have myself always thought it my interest to plant no potatoes, but the best for size and shape; when very large, I have cut them in pieces with no less than three eyes. I have blues, yellows, and long reds, which I have planted for about ten years, and which have much improved, especially the blues and reds, of what they were, when I first had them.

The introduction of the long red potato is not the only benefit which agriculture has to acknowledge from the late Mr. DAVENPORT. Few men understand so well the management of fruit trees, and few farms in the neighborhood of Boston are so abundantly and profitably stocked as his, with the best fruit, and with trees so healthy and well trained. He disseminated freely the results of his knowledge and experience in all his neighborhood, and the farms near the Blue-hills in Milton exhibit orchards and nurseries not to be excelled in any part of the country. All who had the pleasure of Mr. DAVENPORT's acquaintance, will delight to honor his memory, for he was a good citizen, a good friend, and an excellent farmer.

Weston, Sept. 17, 1828.

J. M. G.

#### MILK PAINT.

Mr FESSENDEN—I think your correspondent, in yours of Sept. 12, has taken a too favorable view of milk paint. This is a revival of a subject on which some French chemists indulged opinions, which to say the least, were hardly realised.

It is now nearly 20 years, since a small pamphlet was published by a zealous friend to improvement, giving the materials, viz.

With small quantities of  $\left\{ \begin{array}{l} \text{Rosin, or Turpentine,} \\ \text{Oil, Lime, \&c. with skimmed milk,} \\ \text{\&c. Ochre, \&c. to give the color.} \end{array} \right.$

It was so urged and well set forth, that I engaged in the process with more confidence than I found a support for. Having used these materials for several buildings, and carefully prepared it too, under my own eye, I was, I must own, disappointed. The effects were of too short duration to encourage further experiment.

The application of this then new principle, was adopted in Connecticut (the pamphlet being circulated there) as to some public buildings, and the effect was not, I understand, to the satisfaction of the parties.

If so cheap a substitute for oil painting could be had, it would be a great benefit, extending a neatness of appearance through the country. But I fear from some favorable appearances, too partial views of its durability are entertained by your ingenious correspondent.

#### PRESERVATION OF MELONS, &c. FROM BUGS.

Mr FESSENDEN—I have found it almost impossible to raise melons on my grounds, and I was much pleased to learn last week from a person in Northampton, that "melon seed soaked 24 hours in a decoction of tobacco, will be effectually protected from bugs." My informant has so prepared seed for many years, and assured me that it was a complete prevention.

A. M. T.

N. B. Don't forget the above next spring.

#### CULTIVATION OF FRUIT TREES.

When it is considered that a bushel of peaches can be raised at less expense than a bushel of potatoes, and that pears are as easily cultivated as apples and are more certain to bear every year, it is not a little remarkable to see peaches selling at the rate of two dollars a bushel, and pears at from a dollar to a dollar and a half, as has been done in this place for the week past, and they have found a ready market at those rates. This being the case, it is worth the inquiry why good fruit is not more generally cultivated. We apprehend the principal reason is the prevailing habit in the country, of considering a man's right to his fruit as less sacred than it is to his other property.—Even among many who would revolt at the idea of taking and carrying away fruit without leave, a notion appears to prevail, that the man who has good fruit is but little more than a steward over it, to see that it is properly distributed among his friends and neighbors, all of whom are considered as having a right to a share of it. We know a farmer who had a considerable number of valuable fruit trees, who cut them down, because the expense of giving away the fruit, and entertaining the company which it brought him, was greater than his circumstances would allow.

We have also known instances, where those who had good early fruit trees standing in exposed situations, have cut off the tops and grafted them with winter fruit, because their products were chiefly pilfered and carried away, so that the owner derived but little from them, except a plentiful harvest of vexation and trouble. Such a state of things ought to be corrected. The farmer ought to be considered as much entitled to the income derived from his fruit as his other crops and the pilferer from an orchard, ought no more to escape with impunity if detected, than he who pilfers from a cornfield or a granary. When this comes to be the case, and not till then, we may expect to see good fruit more general and abundant.

To bring about so desirable an object, those who could afford to give away fruit if they chose, should set the example of cultivating it for sale, both in the market and on their own premises.—Few would expect that to be given them which was offered for sale, and if any should pilfer what they might buy at a fair price, a public example should be made of them. Then others would be induced to engage in the culture, as a source of profit which might be depended upon. Some have already adopted this plan, and more we hope will follow their example.—*Mass. Spy.*

Mr. R. E. Hobart, of Pottstown, Montgomery county, Pa. an ingenious mechanic, has taken out a patent for the making of horse shoes upon a principle entirely new—by which it is said that one ton weight of horse shoes may be made in one day, by his machine.

## SILK.

II. *Choosing the Cocoons for the production of Eggs.*

Continued from page 60.

About two ounces of eggs may be saved out of one pound and a half of male and female cocoons.

The small cocoons of a straw color, with hard ends, and fine webs, and which are a little depressed in the middle, as if tightened by a ring or circle, are to be preferred. There are no certain signs to distinguish the male and female cocoons: the best known are the following.

The small cocoons sharper at one, or both ends, and depressed in the middle, generally produce the male. The round full cocoons, without ring or depression in the middle, usually contain the female.

These may be distinguished from the dupoins by the extra size, the clumsy shape, rather round than oval, of the latter. As, however, all marks may fail, an extra number may be kept, of the best of those which are spun double, and when the moths come out, the males and females being easily distinguished, an addition can be made from them to the defective side.

By shaking the cocoon close to the ear, we may generally ascertain whether the chrysalis be alive. If it be not dead, and loosened from the cocoon, it yields a sharp sound. When dead, it yields a muffled sound, and is more confined in the cocoon.

III. *Preservation of Cocoons intended for Seed, or until the appearance of the Moth.*

Experience shows that where the temperature of the room is above 73°, the transition of the chrysalis to the moth state would be too rapid, and the coupling will not be productive; if below 66°, the development of the moth is tardy, which is also injurious. Damp air will change it into a weak and sickly moth; the apartment should therefore be kept in an even dry temperature, between 66° and 73°. When collected, spread the cocoons on a dry floor, or on tables, and strip them clean of down or floss, to prevent the feet of the moth being entangled in it when coming out. While cleaning them, all those that appear to have any defect should be laid aside; this is the time, also, to separate the male and female cocoons, as far as we can distinguish them.

Select an equal number of males and females, and keep the cocoons of the same day's mounting separate, that the moths may pierce them at the same time. If the good cocoons taken from the whole parcel, are all first mixed, and the selection of those intended for breeding be made from this general heap, many will be set aside which were formed by worms that had mounted upon different days, and which will be pierced by the moths unequally, and hence there will not be an equal number of males and females produced at the same time; this irregular appearance may cause the loss of a great many moths, or of several thousand eggs.

When the selection has been made, the sorted cocoons must be put on tables, in layers of about two inches, allowing the air to pass freely through them, that it may not be necessary to stir them frequently; but it is beneficial to stir them round once a day, if the air be moist. When the seed cocoons are not very numerous, they may be strung upon threads, and hung against a wall, or suspended from a beam. Just so much of the middle of the cocoon is to be pierced with a nee-

dle as is sufficient to attach it to the thread. The middle is chosen, because it cannot be ascertained at which end the moth will pierce the cocoon.—Place a male and female cocoon alternately upon the thread, that they may be near each other when they come out.

If the heat of the apartment is above 73°, every method of diminishing the heat should be tried: such as keeping all the apertures to the sunny side carefully closed, to cause thorough drafts of air to dry the humidity that exhales from the chrysalides. Should the temperature rise to 78° or 82°, the cocoons must be put in a cooler place, as a dry cellar.

*Seventh Age of the Silk Worm.*

The seventh, and the last age of the silk worm, comprises the entire life of the moth.

The formation of the moth, and its disposition to issue from the cocoon, may be ascertained when one of its extremities is perceived to be wet, which is the part occupied by the head of the moth. A few hours after, and sometimes in one hour after, the moth will pierce the cocoon and come out; occasionally the cocoon is so hard, and so wound in silk, that the moth in vain strives to come forth, and dies in the cocoon. Sometimes the female deposits some eggs in the cocoon before she can get out, and often perishes in it; this circumstance has induced some to extract the chrysalis from the cocoon by cutting it, that the moth may have only to pierce its thin envelope; but the experienced Baudolo disapproves of the practice (although he has performed the operation with success,) because it is tedious; and should the moth be put on a plain surface, five in a hundred will not be able to get out, but will drag the envelope along, and at last die, not being able to disencumber themselves. If the surface be not smooth, the moths will issue with greater ease; it is very favorable to the moths when they put forth their head and first legs, to find some substance to which they may fasten, and thus facilitate clearing out of the cocoon by the support.—For this reason, they should be spread out very thin on tables covered with a muslin or linen cloth. The life of the moth lasts, in Italy, ten, eleven, or twelve days, according to the strength of its constitution, and the mildness of the atmosphere.—With Mr. Duser, of Philadelphia, the moths lived from five to eight days; a hot temperature accelerates their operations and the drying which precedes their death.—*To be continued.*

## AGRICULTURE.

We understand that the price of wheat has lately experienced a considerable rise, and is now selling at Albany at 10s 6d the bushel. This change in our markets may be ascribed to an anticipation of short crops, in many parts of the country, in consequence of an unfavorable season. It appears by the late intelligence from Europe, that Great Britain and the continent, as well as our own country, have been visited by severe storms and floods, which will prove injurious to the harvests. From these causes, operating so extensively, it is not improbable that foreign ports will be necessarily opened, and the price of agricultural produce greatly enhanced during the present year.—*New York Statesman.*

The harvest has proved so short in Upper Canada, that the Lieut. Governor is about to prohibit distillation from grain.

## GEOLOGY.

One of the most singular deposits of rock upon the earth is between Boston and Providence. It is an aggregate of pebbles of all sizes, from a foot or more in diameter to grains so fine that they cannot be distinguished by the naked eye. A cementing substance fills the spaces between the pebbles, and unites them into a mass sometimes almost as compact as a piece of granite, but frequently so loose that it is easily separated, and even falls to pieces by exposure to the air and seasons. It is said that the ledges are of the coarsest texture near the surface, or on the highest peaks, and as a descent is made they gradually grow finer, and finally become a sandstone or perhaps a fine slate. The composing pebbles have smooth and rounded surfaces, evidently produced by attrition or rubbing against each other at some former period, and in some different position.

Perhaps the most unaccountable fact respecting this singular deposit, is the seams or fissures which divide the ledges in various directions, passing so straight and exact in their course, that they separate the smallest grains and leave the surface as smooth as if it was polished. The pebbles are quartz, felspar, argillite and hornblende.

The Catskill Mountains present a phenomenon bearing some resemblance to those already mentioned. The highest peaks of this range, which here and there tower above the rest, are composed of aggregates, resembling the coarsest masses deposited in the range from Boston to Providence, while the great mass of mountain on the declivity below resembles in its texture the finest portion of the other.

I mention the facts and leave them for others to explain.

This rock is called graywacke, and coarse graywacke is called pudding stone.—*Boston Patriot.*

We take this opportunity to remind our agricultural friends, that the 15th day of October next, is the day designated by the Executive Committee, of the Hartford County Agricultural Society, for the Cattle Show and Fair. The Committee having made the necessary arrangements, preparatory to this exhibition, all that is now wanting to give it an important character, is the exercise of a proper feeling among the friends of agriculture throughout the county.

We do hope that (this year) we shall not be behind our friends in the neighboring Counties.—We can have if we will, a rich and interesting exhibition. We have the means within our power.

In the exercise then of that noble spirit of emulation, so characteristic of the farmers in other sections of the State, do let us avail ourselves of them.—*Hartford Mirror.*

*Cattle Show and Fair.*—The season for our annual Cattle Show and Fair is fast approaching, and we doubt not the farmers have before this commenced their preparations for the occasion.—We learn with pleasure that several farms have been entered for the premium, and that the prospect generally of an interesting exhibition is very favorable.—*Hartford Courant.*

*Honey a cure for the Gravel.*—A gentleman cured this disorder by sweetening his tea with half honey and half sugar. Others have followed the same prescription with success.

**CANALS AND RAIL ROADS.**

We hope the following table will be thought worthy the labor it has cost us. We believe it embraces nearly all the canals and rail roads in the United States that have been authorized by law, and we have added a few that are not thus authorized.—*Vermont Chronicle.*

**CANALS.**

Names.	Length.	Lockage.
1. *Middlesex	29½ miles.	136 feet.
2. †Blackstone	45	450
3. †Farmington	87	520
4. *Hudson and Erie	363	688
5. *Champlain	63	153
6. *Oswego	38	123
7. *Seneca	20	50
8. Delaware & Hudson	65	615
9. †Morris	86	1400
10. *Chesap. and Del.	14	
11. *Port Deposit	10	
12. Chesap. and Ohio	360	4000
13. †Ohio State	306	1185
14. †Miami	265	889
15. †Lehigh	46	35
16. Little Schuylkill	25	
17. Conestoga	18	70
18. *Schuylkill	108	588
19. *Union	79	503
20. †Pennsylvania	296	1100
21. Ohio and Erie	213	
22. †Delaware		
23. James and Kenhaws		
24. *Dismal Swamp	23	
25. †Louisville	3	
26. Cape Fear River	200	
27. †Santee, Columbia Saluda	150	817
28. Savan. and Altam.	66	
29. Atlantic and Mexican		
30. Florida		
31. Welland	43	321

**RAIL ROADS.**

	Length.
*Quincy *	3 miles.
Boston and Hudson	187
Boston and Providence	42
Albany and Schenectady	16
Camden and Amboy	60
*Mauch Chunk	12
Danville and Pottsville	40
Columbia and Philadelphia	75
Schuylkill and West Branch	8
Baltimore and Ohio	
Columbia and Campden	
Oakmulgee and Flint	36

1. From Boston Harbor to Chelmsford. 2. Worcester, Mass. to Providence, R. I. 3. Northampton, Mass. to New-Haven, Ct. 4. Albany to Buffalo. 5. Albany to Whitehall. 6. Salina to Oswego, connecting the Hudson and Erie Canal with Lake Ontario. 7. Connects Seneca and Cayuga Lakes with the Hudson and Erie Canal. 8. From Delaware River, in Orange county, to the Hudson, near Kingston. 9. Easton to Newark, N. J. 10. Delaware River to Chesapeake Bay. 11. From Fort Deposit, on the Susquehanna, to the Maryland line. 12. Georgetown, D. C. to near Pittsburgh, Pa. 13. Cleveland, on Lake Erie, to the Ohio, at the mouth of the Scioto. 14. Cincinnati to the Maumee, near the

head of Lake Erie. 15. Stoddartsville, on the Lehigh, to Easton, on the Delaware, (whole distance 48 miles, but the canal as above.) 16. Mouth of Little Schuylkill River to coal mines.— 17. Lancaster to mouth of C. Creek, (slack water navigation.) 18. Philadelphia to Mount Carbon, (canal and slack water.) 19. Reading to Middletown. 20. Middletown to Pittsburgh. (The three last form a continuous line from Philadelphia to the Ohio at Pittsburgh. No. 20 has been commenced at both extremities. It is thought that a rail road will be substituted for crossing the mountains.) 21. Pittsburgh to Erie, on Eake E. Canal. 22. Philadelphia, to meet Delaware and Hudson Canal. 23. Richmond to the Kenbawa. 24. Near the mouth of James River to Albemarle Sound. 25. Near Louisville, Ky. to pass the rapids. 26. Canals and slack water on Cape Fear River. 27. From Columbia, by means of the Broad and Saluda Rivers, to Cambridge; and from the Santee, by Cooper's, to Charleston. 28. Savannah to the Altamaha. 29, 30 To connect the Atlantic Ocean with the Gulf of Mexico. 31. Between Lakes Erie and Ontario, on the Canada side.

From the American Farmer.

**SWEET BUTTER.**

The component parts of milk are oil, curd and whey. The oily parts constitute the cream, and the curd makes the cheese. The oily parts, being specifically lighter than the other parts of the substance, ascend to the surface in the form of cream.

In winter, four or five days, according to the common practice, are necessary to produce all the cream of a pan of milk. Such cream from this tedious process not unfrequently acquires a bitter taste, which is communicated to the butter. And the churning of butter from such cream is more-over an operation of four or five hours, and sometimes longer, unless hot water be poured into the cream, which invariably injures the butter, by rendering it white and insipid.

To shorten the time, and to diminish the labor of making butter, and at the same time to improve its quality, there has been recently established in the dairy house of Mr. Ro. Smith's farm, called Orange, an apparatus upon the simplest principles imaginable. During the coldest weather in winter, in the course of less than twenty-four hours after the milk has been taken from the cows, sweet cream is produced, greater in quantity and richer in quality than can be obtained in the ordinary management in five days. So rich, indeed, is the cream, that it is churned with as much facility as is the rich cream of the Alderney cows, in the summer season. The operation of churning never exceeds twenty-five minutes. The butter from such cream has never failed to be of a fine flavor and of a fine color; and in the nature of things it never can fail to be so, unless the dairy woman should be utterly ignorant of the art of making sweet butter. The process is not a new invention. According to the principles of the system pursued at Orange, is made the sweet butter which, in England, is the most admired.— The part of the course of proceeding not in common use is this:—The pans, with the milk just taken from the cows, remain until a thin skin of cream is produced. They are then placed in hot water, and in about thirty minutes thereafter all the cream contained in the milk is formed on the surface. The cream thus obtained is managed as other rich cream is in all well conducted dairies.

The principal merit of the apparatus at Orange, is the great facility of heating the water, the convenient fixture of the vessels containing the same, and the complete exclusion of every particle of the smoke of the fire.

The skimmed milk, consisting of curd and whey, without any of the buttery parts, has a peculiar sweetness, is extremely pleasant to the taste, and is deemed a very wholesome beverage.

With this apparatus, butter can be made in summer as in winter.

**NEW ENGLAND FARMER.**

BOSTON, FRIDAY, SEPT. 19, 1828.

**FARM BUILDINGS.**

The first object when a new set of farm buildings is to be erected, is to fix on a proper situation, which ought to be as near as possible to the centre of the farm, more especially if it be arable. Nothing can be more preposterous, than to continue the old system of having the farm-houses placed in villages, totally detached from the farm; a plan which originated, from the want of domestic security in feudal times, or the dread of foreign invasion. If the farm buildings are placed at the corner of a large farm, a part of the land will probably be neglected—less manure will be sent to it—the expense of cultivation will be materially increased—the strength of the horses or oxen will be uselessly wasted in going backwards and forwards; and the remote parts of the farm, will be left in a state of miserable pasturage; or when occasionally broken up, the crops will necessarily be inferior to what they would have been, under a different system.

It is sometimes assigned as a reason, for not having the farm-houses and offices in a central situation, that at another part of the farm, a better command of water can be procured for family use, and for the farm stock, or for driving a threshing mill, by which a great saving in the labor of horses or cattle is secured. That, however, is only an exception to the general rule, for it may be laid down as an axiom, "that the farm-house and offices ought to be placed, as nearly as possible, in the centre of a farm."

Where the circumstances of the case admit of it, the farm house should front the south: for by this means it is less exposed to the cold northerly winds. The farm-stead should be placed on a well aired and dry spot of ground; and, if it can be had, an elevated situation is always preferable. This is not only the most conducive to health, but an advantage of considerable importance is obtained, namely, it puts it in the power of the farmer, to see what is going forward in every direction. Where the house, on the other hand, is built in a low and humid spot, the crops of the occupier, however dry and well conditioned when brought from the field, will soon acquire a softness, and perhaps mustiness, very injurious to the value.

In the construction of the dwelling-house, utility and not ornament ought principally to be kept in view. At the same time every builder of taste, in fixing on the site and plan of a new farm-house, and out buildings, ought certainly not entirely to overlook the embellishment of the country. It is disputed, whether the house ought to have either wings, or a lean-to behind, or whether the whole should not be under one roof. Many think that a house of three stories, the kitchen half sunk, is

\* Completed. † In progress.

the driest, the cheapest, and the most convenient. Others prefer having the kitchen in a wing, attached to the house.

A farm-house ought not only to be convenient, but should have such a degree of neatness and uniformity that an idea of comfort and happiness may be given. It should have a little plat of garden ground or shrubbery either before or behind it. In the latter case it is placed more distant from the effluvia of the dung-hill. In the former the out houses, laborers, and cattle are more immediately in sight. The windows should be large and the sashes placed rather nearer the outside of the wall than is usual; because, if wet, they will in that case, sooner become dry. The house should be at a moderate distance from the other farm buildings, not only for the sake of purer air, but that the risk of setting the buildings on fire, by sparks from the chimneys of the house may be avoided. This is another argument in favor of placing the garden between the house and the farm buildings.

Many an industrious farmer has obtained the character of being a bad husbandman, from having been unguardedly led to exhaust his capital so much on buildings, as to disable him from applying an adequate proportion of it to the purchase of proper stock or to the cultivation of the soil. And it may be laid down as a maxim, that though a farmer is well entitled to accommodations, in proportion to the size and produce of his farm, yet to erect these on a larger scale than circumstances require is wasteful prodigality. Above all, increasing the expense by making ornamental erections cannot be too cautiously avoided.

#### PROFITS OF GARDENING.

It is stated in Berk's Report, that near Devizes, and other towns in Wiltshire, (Eng.) many families subsist by occupying from two to five acres as garden ground. The soil is sandy, and applied to the produce of esculent vegetables for the consumption of the neighboring towns and villages. So productive are gardens, when well managed, that three brothers, who followed the art of gardening, supported as many families, very decently, and gradually acquired some wealth, by the cultivation of about five acres of land.

#### SOAPER'S WASTE.

Sir John Sinclair asserts that soaper's waste used in moderation by itself, or in a compost with earth, is an excellent manure for garden soils.—This substance not only destroys insects and their larvæ, but consisting principally of calcareous matter, every species of vegetables is greatly improved in quality, where it is applied.

#### FARMER'S GARDENS.

A garden, under a proper system, is a most valuable acquisition to a farmer, with a view both to comfort and economy. Many culinary articles may be obtained from a well cultivated and sheltered garden, which cannot be raised in the field, or will not grow in exposed situations, with equal luxuriance and perfection. Attention, likewise, should be paid to the sowing of different articles at various seasons, by which an earlier and a more equal, as well as more regular supply for the table, may be obtained. It is also of use to employ a piece of ground in a garden, for raising cabbages, Swedish turnips, and other plants to be afterwards transplanted into the fields. The refuse of the garden may be given with advantage to pigs, and milch cows. At the same time, work-

ing in the garden should always be considered as of inferior consideration to the business of the farm; and on no account ought the farmer's attention to be materially drawn off from his crops of grain and grass.

#### SEA WEED A MANURE FOR ONIONS.

Sir John Sinclair says "Sea weed, where it can be procured, is an excellent manure for garden crops, in particular for onions." And in the *General Report of Agriculture in Scotland*, vol. ii. page 94, it is observed that "When sea-weed could be had at Kirkaldy, at a reasonable rate, the crops of onions were remarkable for their produce."

#### YOUNG FRUIT TREES.

Sinclair says, it cannot be too strongly inculcated, that to permit young fruit-trees to bear fruit, for some years, is eventually to do essential injury to their future fruitfulness and duration.

#### CULTIVATING A GARDEN WITH A PLOUGH.

Field gardens cultivated by the plough are mentioned by Sir John Sinclair, who says in substance that there are not less than 8000 acres in all, cultivated in the neighborhood of London, principally by the plough instead of the spade.—A garden cultivated in that manner in y contain an acre with advantage. By substituting the plough for the spade, the work will require less attention; the necessity of having a professed gardener accustomed to digging will be prevented, and a considerable expense saved.

#### BANKING UP HOUSES.

The best mode of banking up houses, so as to keep frost from cellars, and render the lower rooms warmer than they would be otherwise, is to set single boards on edge, parallel with, and about a foot and a half or two feet from the sills or sleepers of the house—and fasten them in that position by pins or stakes, driven into the ground. Fill in a layer of dirt between the boards and sills, and over that place a layer of straw or other litter. Then place boards flat-wise, or nearly horizontally, descending a little from the house so as to shed rain, and carry it over the boards placed edgewise as stated above. The straw or litter will effectually prevent the frost from penetrating your cellar to spoil your vegetables. Next to a smoky house, and a scolding wife, a freezing cellar is earnestly to be deprecated, and if possible, avoided.

#### SUMMER-MADE MANURE.

Many cultivators waste nearly all the manure, which their cattle make in the summer time by mismanagement. Their cow-yard is large, and the droppings of their cattle are spread in thin layers over a large surface. Of course they are first dried through and through by the sun, and secondly, washed away by the rains. Cattle should be yarded in summer in a small space. Their manure, once or twice a week, at least, should either be ploughed in or mixed with soil, for compost—placed under cover—shovelled into heaps and covered with earth, or in some way secured against the robbery of the elements. A farmer would be thought crazy, who should expose his cattle-fodder to the weather for months, before he made use of it; and he cannot be in his right mind, if he suffers his manure, (which is the hearts-blood of agriculture) to be sucked up by the sun—drizzled away by the rain, or tossed about by the four winds of heaven.

#### LOCUST TREE INSECTS.

A gentleman has sent us (preserved in spirits) an insect, found in the locust tree. It is the well known destroyer, for whose extirpation the Mass. Agri. Society have offered a premium of fifty dollars. It is described at length in the Mass. Agri. Repos. vol. v. page 67, and drawings of the insect, showing its appearance in the several stages of its existence are there given. By the writer of the article referred to the insect is denominated *Coccus robinia*; and the following is a part of his description: "The general color of the larva is red, approaching that of the cherry, paler towards the sides, deeper towards the middle of the back, and in each segment there are several tubercles of a reddish chestnut color, from each of which arises a small bristle. The under side of the body is paler, and of a dull white, very slightly tinged with red. The head is chestnut colored, the teeth very dark, and almost black. It has sixteen feet, or eight pairs. Three pairs of these are placed in the three first segments of the body; these are terminated by a single claw, as in all caterpillars. Four other pairs are placed in the 6th, 7th, 8th, and 9th segments and the 8th pair in the last division of the body," &c.

The writer of the article from which the above is extracted suggests no remedy for the ravages of the insect. But the *New England Farmer*, vol. iii. page 382, has the following remarks on the locust tree borer: "A horticulturist tells us that he has preserved his locust trees against the borer, which has almost annihilated that fine tree in this part of the country, by first probing the holes made in the tree by the insects with a small flexible wire, a little hooked or curved at the end, introduced into the tree. With this he destroys or extracts as many worms as possible. He then with a small syringe, injects into their holes strong soap-suds, which puts a finishing hand to their execution."

The following extract from a report by a Committee of the *Essex Agricultural Society*, will show that this insect, though injurious is not always fatal to this valuable tree:

"An objection to the cultivation of the locust tree is often brought from the fact that they are sometimes destroyed by worms. This is true—but the ravages of this insect are found to be greatest where the trees are few and scattered.—In the grove on this farm, [that of Dr. Nichols of Danvers] which extends over a number of acres, and in the other groves in this vicinity, but very few of the trees are at all injured by worms. This objection is by no means sufficient to authorize the neglect of their cultivation." See N. E. Farmer, vol. iii. page 147.

\* *Economy in Money Matters.*—The subscribers to the *New England Farmer*, who would willingly oblige us by prompt payment, and save fifty cents into the bargain, are respectfully reminded that by paying in advance, they will obtain the current volume of the *New England Farmer* at \$2.50, instead of \$3.00; which, according to the terms of the paper, will be otherwise the invariable price. The advance payments are now due.—A word to the wise, is worth a whole vocabulary to the otherwise.

¶ We wish the friends to this journal to bear in mind that by obtaining five subscribers, and forwarding the payment for the same, they will have a copy sent to them, gratis, as long as the payment is annually forwarded. They may thus secure to themselves a copy of the work, and materially forward the interests of the publication.—New subscribers\* can be supplied with the preceding numbers of the current volume.

**AGRICULTURAL SEMINARY.**

An individual has offered to appropriate *ten thousand dollars* to the establishment of a *practical Seminary* for the cultivation of the various branches of agricultural and mechanical science; to be located in the central part of Massachusetts, and placed under the supervision of the American Lyceum. It is expected that this institution, which is to embrace extensive workshops, gardens, &c. on the most approved models, will go into operation early in the ensuing spring. — *Bulletin.*

**PREVENTIVE AGAINST CANKER-WORMS.**

Some notices of an *invention* for preserving fruit trees from *canker worms* were meant for this week's N. E. Farmer; but, in consequence of the mislaying of papers, they are unavoidably deferred. We hope to publish something on the subject in our next.—An answer to the query of our "Westminster subscriber," as soon as possible, probably next week.

**TO PURIFY RANCID BUTTER.**

Melt it with a slow fire, in a well glazed earthen vessel, to which put soft water, working them well together, and when it is cold, take away the curd and the whey at the bottom; do it a second and a third time in rose water, always working them well together. The butter thus clarified will be of the sweetest delicious taste.

The following recipe (taken, we believe, originally from an English paper,) is of some consequence if correct. Try and let us know how it succeeds.

Old Dr Hunt used to say when he could not discover the cause of a man's sickness; We'll try this—and we'll try that. We'll shoot into the tree, and if any thing falls, well and good." Aye, replied a wag) I fear that is too commonly the case, and in your shooting into the tree, the first thing that generally falls is the patient."

*London-porter.*—The scale on which brewing is conducted in England, may be conceived from the annual statement of the porter, ale, &c. given in London. The highest on the list is Barclay, Perkins & Co. whose returns of porter for the year ending the 5th July, amounted to 305,937 barrels, or about a 1000 barrels a day, exclusive of holidays. Last year their report was 341,330. The total amount of 10 houses was 1,341,660 barrels, somewhat less than the preceding year.

*Moschetoes.*—If money has been scarce the present season, moschetoes have been plenty. We speak *feelingly* on this subject, having been kept awake, in torture most acute, by these musical intruders on nocturnal repose. They are terribly annoying, particularly to those not fond of music. A night or two since, we woke up in agony, writhing under the sting of these horrible musicians, that make such "concordant discord," and imagined a full band of musicians in our room, chanting some infernal dirge. If they would sting and be off, we would willingly spare a few of them a drop or two of blood, but then their melody, we had rather hear "a brazen candlestick squeak," or hold sweet "converse with the wheel of a knife grinder." But we have found a remedy,—the moscheto net, commonly called a pavilion, effectually protects against the sting of these tormentors.—*Manuf. and Farmers' Journal.*

**WORCESTER CATTLE SHOW.**

We have every reason to expect a more magnificent display at the approaching Cattle Show, than has graced the former festivals of our county. Strangers will be doubtless attracted, as well to witness the Exhibition of Agricultural riches, as from curiosity, to be spectators of the commencement of internal navigation. Our County is so filled with beautiful animals, the fields are so profusely spread with the wealth of cultivation, the looms of its manufacturers are so busy in the production of cunning works, that we confidently anticipate an exhibition of the tenants of the stall, the products of the earth, the fabrics of industry, and the combinations of ingenuity, which may sustain the character so justly acquired by the County of Worcester, for the fertility of its soil, and the public spirit of its inhabitants.—*Worcester Egis.*

**BLACKSTONE CANAL.**

We learn that the Canal is now rendered navigable to Uxbridge in this County, and that it is expected, unless delayed by unfavorable weather, that the whole work will be so far completed by the first week of October next, so that boats may pass.

Arrangements have been made to raise the supplies of money necessary for its completion beyond the amount of original subscriptions, by loans obtained on the joint credit of the corporation and some of its most responsible Stockholders, so that no pecuniary delay will impede the completion of the work.

A passage boat is to be constructed in this town, which, with those already navigating the waters of Rhode Island, will probably furnish ample accommodation for the journey of those strangers who may visit us at the approaching Cattle Show. — *Worcester Egis.*

*New mode of making Jelly.*—Press the juice from the fruit; add the proper portion of sugar, and stir the juice and sugar until the sugar is completely melted; and in twenty-four hours it will become of a proper consistence. By this means the trouble of boiling is avoided, and the jelly retains more completely the flavor of the fruit. Care should be taken to stir the mixture until the sugar is completely melted, and fine sugar should be used.

*Treasure trove.*—A solid mass of gold was lately found in Anson county, (South Carolina) which weighed about thirteen pounds, Troy weight. It was sold for \$2,500.

**Tulips.**

Just received at the New England Farmer Seed Store, No. 52 North Market Street. A fine collection of Dutch Tulips of bright red, yellow, white, and splendid variegated colours;—12 1-2 cts. each. \$1.00 per dozen, assorted.

**Hemp Seed.**

Just received at the New England Farmer Seed Store, No. 52 North Market Street. A consignment from Troy, N.Y. of 50 bushels of Hemp Seed, growth of 1827; by the tierce or bushel.

Subscribers to the New England Farmer can have their volumes neatly half bound and lettered at 75 cents, by sending them to this office.

**Seeds for Fall Sowing.**

For sale at the New England Farmer Seed Store, a fresh supply of various Grass Seeds—also a great variety of vegetable seeds for fall sowing, viz. White Portugal Onion, Strasburg do. Silver skin do. Prickly Spinach and Dutch Cole for early greens—various kinds of lettuce, carrot, cucumber, cabbages, &c.—black Spanish or winter radish, &c. all warranted fresh.

**SUBSCRIPTION.**

*For importing Grape Vine Roots from France, at a moderate price, and encouraging the introduction of that culture into the United States.*

Mr Alphonse Loubat, having considerably enlarged his Vineyard, on Long Island, where he now has, in full cultivation, thirty-five acres of ground, containing 72,000 Grape Vine Roots; having also the peculiar advantage of being enabled to procure the best specimens of roots from his father's extensive vineyards and nurseries, in the districts of Bordelais, Clevac, and Buzet, departements of Gironde and Lot and Garonne, in France, (45° N. Lat.) proposes to the numerous friends to the cultivation of the grape vine in the United States, a subscription will be opened on the first of August, 1828.

Mr A. L. will engage to furnish subscribers with the Grape Vine Roots, before the first of March next, and forward them free of expense, to the different cities where subscription lists shall have been opened. The roots will be three years old, and will produce considerable fruit the second year from the time of their being planted. They will be carefully classed and packed in boxes, with some of the original soil in which they have been raised, which will greatly facilitate the thriving of the roots, when transplanted.

Orders will be punctually attended to: the subscribers designating the quantities and species of the grape vine roots they wish to have. They will engage to pay for 1000 roots or more, at the rate of 12 1-2 cents for each root; for less than 1000, at the rate of 15 cents; and 25 cents per root for less than 50.—Roots only two years old, shall be paid for at the rate of 9 cents each, for 10 or more; 12 1-2 cents for less than one 1 ; and 18 cents for less than 50 roots.—Payment to be made on delivery of the roots.—Letters not received unless post paid.

Subscription lists are open at New York, with Alphonse Loubat, 35 Wall street—Boston, E. Copeland, Jr.—Albany, R. M'Michael—Philadelphia, Van Amringe—Baltimore, Willard Rhoads—Washington City, Wm. Pairo.—Richmond, Davenport, Allen & Co.—Savannah, Hall, Shapter & Tupper—New Orleans, Foster & Hutton—Charleston, (S. C.) J. & J. Street & Co. Mr A. Loubat's book on the Culture of the Grape Vine and on the Making of Wine, may be found at the principal book sellers of the United States; and his agents will furnish them gratis to subscribers.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.	2 00	3 00
ASHES, pot, first sort,	ton.		105 00
Pearl, first sort,	"	102 50	105 00
BEANS, white,	bushel.	1 00	1 50
BEEF, mess, new,	barrel.	10 50	10 75
Cargo, No. 1,	"	8 50	8 75
Cargo, No. 2,	"		7 00
BUTTER, inspected No. 1, oew,	pound.	12	14
CHEESE, new milk,	"	6	8
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	5 87	6 00
Genesee,	"	5 62	5 75
Rye, best,	"	5 62	3 00
GRAIN, Corn,	bushel.	53	54
Rye,	"	45	52
Barley,	"	60	70
Oats,	"	32	40
HOG'S LARD, first sort, new,	pound.		9
LIME,	cart.	85	90
PLASTER PARIS retails at	ton.	2 25	2 50
PORK, new, clear,	barrel.	18 00	19 60
Navy, mess,	"	13 00	13 50
Cargo, No. 1,	"	13 00	13 00
SEEDS, Herd's Grass,	bushel.	2 00	2 25
Orchard Grass,	"		4 00
Pow Meadow,	"		4 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		5 00
Red Top	"		1 00
Lucerne,	pound.		50
White Honeysuckle Clover,	"		50
Red Clover, (northern)	"	11	12
French Sugar Beet,	"		1 50
Mangel Wurtzel,	"		1 50
WOOL, Merino, full blood, washed,	"	45	60
Merino, full blood, unwashed,	"	25	30
Merino, three fourths washed,	"	35	40
Merino, half & quarter washed	"	33	35
Nat'ie, washed,	"	28	30
Pulled, Lamb's, first sort,	"	45	50
Pulled, Lamb's, second sort,	"	28	33
Pulled, for spinning, first sort,	"	37	40
<b>PROVISION MARKET.</b>			
BEEF, best pieces,	pound.	10	12
PORK, fresh, best pieces,	"		10
whole hogs,	"		6
VEAL,	"	6	10
MUTTON,	"	4	8
POULTRY,	"		scarce
BUTTER, keg and tub,	"	7 12	14
Lump, best,	"	22	25
EGGS,	dozen.	11	17
MEAL, Rye, retail,	bushel.		70
Indian, retail,	"		65
POTATOS, new	"		40
OTTER, [according to quality,]	barrel.	2 00	2 50

## MISCELLANIES.

(From Bailey's Lays of a Minstrel.)

## THE BRIDEMAID.

The bridal is over, the guests are all gone,  
The bride's only sister sits weeping alone;  
The wreath of white roses is torn from her brow,  
And the heart of the bride-maid is desolate now.

With smiles and caresses she deck'd the fair bride,  
And then led her forth with affectionate pride;  
She knew that together no more they should dwell,  
Yet she smiled when she kissed her and whisper'd farewell.

She would not embitter a festival day,  
Nor send her sweet sister in sadness away;  
She hears the bells ringing, she sees her depart,  
She cannot veil longer the grief of her heart.

She thinks of each pleasure, each pain that endears,  
The gentle companion of happier years;  
The wreath of white roses is torn from her brow,  
And the heart of the bride-maid is desolate now.

*Sentiments of the famous Mr. Penn with regard to Marriage.*—Never marry but for love, but see that thou lovest what is lovely. If love be not thy chiefest motive, thou wilt soon grow weary of a married state, and stray from thy promise, to search out thy pleasures in forbidden places.

Let not enjoyment lessen, but augment affection; it being the basest of passions to like, when we have not, what we slight when we possess.

It is the difference betwixt love and lust, that this is fixed, that volatile; love grows, lust wastes by enjoyment. And the reason is, that one springs from an union of souls, and the other from an union of sense.

They have divers originals, and so have different families; that inward and deep, this superficial; that transient, this permanent.

They that marry for money cannot have the true satisfaction of marriage, the requisite means being wanting.

Men are generally more careful of the breed of their horses and their dogs, than of their children.

Those must be of the best sort, for shape, strength, courage, and good conditions; but as for these, their own posterity, money shall answer all things. With such, it makes the crooked strait, sets squint eyes right, cures madness, covers folly, changes ill conditions, mends the skin, gives a sweet breath, repairs honors, makes young, works wonders.

O how sordid is man grown! Man, the noblest creature in the world! As a God on earth, and the image of Him that made it: thus to mistake earth for heaven, and worship gold for God.

Montgomery has beautifully described Columbus, while meditating on his great expedition, as gazing with eager anticipation, towards the new world which he hoped to discover—

"Lights of Heaven! he cried,  
Lead on! I go to win a glorious bride,  
By nature nursed beyond the jealous sea,  
Denied to ages, but betrothed to me."

This bride our pilgrim fathers found on these unvisited shores. On her shady bowers no rude spoiler had intruded. None of the corruptions of the old world had found their way into her bosom. She was worthy to be the bride of our forefathers, and to become the mother of a race of freemen.—*Knapp's Address.*

## GRAVE CORRESPONDENCE.

Dr. Schmidt, of the cathedral of Berlin, wrote to Frederick II. in the following terms:

"Sire—I acquaint your Majesty, first, that there are wanting books of Psalms for the Royal Family. I acquaint your Majesty, second, that there wants wood to warm the Royal seats. I acquaint your Majesty, third, that the balustrade, next the river, behind the church, is become ruinous. SCHMIDT, Sacrist of the Cathedral."

The King, much amused with the epistle, sent the following answer:

"I acquaint you, Mr. Sacrist Schmidt, first, that those who want to sing may buy books. Second, I acquaint Mr. Sacrist Schmidt, that those who want to be warm, may buy wood. Third, I acquaint Mr. Sacrist Schmidt, that I shall no longer trust to the balustrade next the river. And I acquaint Mr. Sacrist Schmidt, fourth, that I will not have any more correspondence with him. FREDERICK."

*Anecdote.*—A venerable Friend and a dashing buck, driving their respective vehicles, met in a narrow road, where neither could pass without the consent of the other. After some dispute, as to which should first turn out, the buck drew a newspaper from his pocket, and set about perusing it very diligently: upon which the Friend, with characteristic composure, asked, "Friend, has thee another paper in thy pocket?" "No!"—"Then when thee has done reading the one in thy hand, I would thank thee to loan it me!"

*Empiricism reprov'd.*—When the revolutionary government of France, at the suggestion of the National Institute, attempted to introduce a new meteorology, by dividing the quadrant of the meridian into one hundred, instead of ninety degrees, a French navigator, finding himself much perplexed in the practical application of this new theory, sarcastically recommended to the Assembly a decree that the earth should perform four hundred revolutions in a year!—*Adams' Report on Weights and Measures.*

## EPIGRAM.

"On Tuesday next," says Tom to Ned,  
"I'll dine with thee, and take a bed."  
"You may believe him," William cries,  
"For where he dines he always lies."

Gov. S. P. Maitland is about to prohibit the distillation of grain into ardent spirits, on account of the scarcity of bread stuffs in Lower Canada, after the short harvest of the present season. We cannot but hope that this measure may lead to something of importance to the interests of temperance in that country and our own.—*N. Y. D. Advertiser.*

*Cure for the Dysentery.*—As this is the season most common for the prevalence of this distressing complaint, an experienced man, though not a physician, highly recommends the use of the high Mallows. Take of the upper leaves and seed together, and boil them in milk. Let the suffering patient take of it, for victuals and drink. It is said to give relief invariably, and safely to stop the progress of the disorder. Probably the low has the same healing virtue.—*Keene Sentinel.*

The Gardner Lyceum has offered a premium of fifty dollars to encourage the cultivation of Hemp in Maine.

SUMACH has become an article of traffic in Virginia, where it grows spontaneously. It is gathered in large quantities, and sold from one to two dollars the hundred weight, to be used in drying morocco leather. Thousands of dollars have been paid for it the past summer.—*Microcosm.*

The Agricultural Society of South Carolina recommend a public mart for the disposal of beef, cattle, live stock, &c. to prevent impositions at home and abroad.

*Best preparation of black lead for cleaning stoves.*—Mix powder of black lead with a little common gin or the dregs of red Port wine, and lay it on the stove with a piece of linen rag; then with a clean, dry and close, but not hard brush, dipped in dried black lead powder, rub it to a beautiful brightness. This will be found to produce a much finer and richer black varnish on the cast iron than either boiling the black lead with small beer and soap, or mixing it with white of egg, &c. which are the methods commonly practised.

*Domestic Encyclopedia.*

*Remedy for Burns and Scalds.*—Linseed oil and lime water, of each equal parts. The bottle should be shaken previous to the application, as the ingredients will separate. Apply lint or a piece of linen to the burn, and keep it constantly wet with the above preparation.

## THE NEW AMERICAN GARDENER.

A work with this title, compiled by the Editor of the New England Farmer, with the assistance of a number of scientific and Practical Horticulturalists in the vicinity of Boston and New York, is just published by J. B. RUSSELL, Proprietor of the New England Farmer. The articles are arranged alphabetically, and comprise the most useful VEGETABLES and FRUITS which can be conveniently and economically cultivated in the climate of New England and the Middle States; as well as a Treatise on FLOWERS, and on LANDSCAPE or PICTURESQUE GARDENS, on the general management of the SILK WORM, and the manufacture of SILK, and a Treatise on the culture of GRAPE VINES and the STRAWBERRY. The article on Fruit Trees contains an enumeration and description of all the Apples, Pears, Peaches, Cherries, Plums, Nectarines, Apricots, &c. &c. that can be raised to the most advantage, and their relative forwardness in bearing, which will be found to be of incalculable benefit to gentlemen in laying out orchards. Each of the above articles is furnished by gentlemen practically acquainted with the subjects on which they have written.

A list of the contents of the work will be found in the New England Farmer for August 1.

Price \$1.25—Six copies for \$6.00.

## Farm Wanted.

Wanted to purchase, or hire, on a long lease, from 150 to 300 acres of the best land, located within thirty miles of Boston—for which a fair price will be given. Address "P. D." Boston, through the post-office. 6t Aug. 1

## Seeds for the West Indies.

Merchants, masters of vessels and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from \$4 to \$5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

## Onions for Sale.

Six hundred bushels of prime Onions, (White Portugal, and Straw Coloured) raised by a gentleman in this vicinity, are offered for sale, to traders and others, by the bushel or barrel, on very advantageous terms. Enquire at the New England Farmer Seed Store. Aug 29

## Bleaching Salts.

Just received at the New England Farmer Seed Store, No. 52 North Market Street, a further supply of Bleaching Salts, or chloride of Lime, an account of which may be seen by referring to page 401 of the sixth vol. of the New England Farmer.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (over the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, SEPTEMBER 26, 1828.

No. 10.

## AGRICULTURE.

FOR THE NEW ENGLAND FARMER.

### FRUIT TREES.

MR FESSENDEN—It is possible that the following crude hints may be useful to some of my less experienced brother-farmers.

Within a few years I have transplanted on my farm several hundred apple trees, some of which have been set in Spring, and some in Autumn.—But not remembering to have lost a single tree, I am unable to say which time is the best.

The method I have generally pursued is this: wherever the soil is thinner, or the land dryer than I could wish, I direct the holes to be dug about 4 feet in diameter, and from 20 to 24 inches deep. And the earth taken from below what is useful as soil, we cart into the road, or wherever it may be wanted, and return to the holes an equal quantity of those small stones which are usually considered a nuisance; with these we intermix any kind of compost, or good soil from the road. In regard to trees in general, I have ever found advantage from intermixing from the earth, while setting, a bushel of rotten manure to each tree.

In digging up the trees we are careful to rob them as little as possible of their roots; and aim to diminish the lateral branches by pruning about as much as the roots have lost in taking up. We set the trees about as deep as they stood in the nursery; treading the ground as hard as we can around them; setting out, and keeping them erect; and let them stand without stakes; or being visited by any horned cattle.

It is surprising to see how rapidly these trees have grown. There are several now in fair view, which were set out in the beginning of May last, on which may be seen a full grown handsome apple. The conclusion will undoubtedly be drawn that these trees must have been thrifty, and of handsome size when removed. They were: and thousands equally good are now for sale, by, Sir,

Yours respectfully,

Newton, Sept. 23, 1828. J. KENRICK.

### ABRIDGED COMMUNICATIONS.

(From London's Magazine.)

1. *Cape Broccoli*.—This is grown in great perfection in the following manner: In an open, warm situation, during the first week in June, mark out holes in rows 3 feet apart, and nearly 2 feet over; dig out the holes to the depth of 1 ft. fill half up with rotten dung, and cover this with 2 inches of the mould, which will leave a cavity of four or five inches below the surface; on this sow seeds thinly, rake in, and dust the surface with soot; when the plants have risen three or four inches, select three of the strongest to stand for use, earthing up as they advance, and watering if the season be dry.—*William Boyce, Kingscote Gardens, Sept. 1, 1827.*

2. *Reed Mats*.—These are not used in gardens so much as they deserve to be. Many beds of useful and ornamental plants require temporary covering, either from the winter's frost or summer's sun. Flower beds, as those of tulips, &c. may be protected by the simple contrivance of leaning two mats against each other, like the roof

of a house, and fixing them to a frame of stakes and poles, on which they may be rolled up or let down at pleasure; or if each mat were stretched and fastened to thin ledges of wood and painted, they would be more durable, and withal so portable, that they might be used for any purpose, and at any time.—*S. April 10, 1828.*

3. *To keep the common Blue Plum*.—Glass vessels, or small wooden casks made air and water tight, are used for this purpose. When ripe, the fruit is gathered with great care (the hands being covered with soft gloves, and only the stalks touched, in order to preserve the bloom), and laid one by one in the vessel till it is full. The vessels are then closely covered by wet bladders so as to completely exclude the air, and buried in the ground, or suspended in cisterns, wells, or cellars, out of the reach of frost. In February or March they may be used, and, if the above precautions have been taken, will be found excellent. The vessels should be small-sized; as the fruit remains good but a very short time after being opened.—*T. A. Meyer. Clapton Nursery, Jan. 3.*

4. *To keep Pears*.—In the north of Germany they keep winter pears packed in wooden boxes or casks, interlayered with clean sweet straw, closely shut down, and placed in a room out of the reach of frost. The fruit require examination every month, that those beginning to speck may be used or taken out.—*Id.*

5. *Management of the Fig*.—In the autumn, before the leaves drop from the tree, pull off all the green fruit, because few of them will survive the winter. This, however, should be done before the leaves fall, otherwise the wounds do not heal. It is attended with this advantage, that where one fruit is pulled off, two generally burst from the place in the following spring. If the trees (in pots) are placed in an airy, yet sheltered situation, and carefully defended from frost during winter, they, under ordinary management, yield plentiful crops the ensuing summer.—*Id.*

6. *Protecting Vines from Spring Frost*.—In the west of Germany, where the vine is extensively cultivated, especially near the Rhine and Moselle, the young shoots of the vine are often killed by night-frost, which at once destroys the crop of the present year, and injures the trees for several years to come. To avoid this misfortune, the husbandmen, on evenings when they expect a frost, light a fire on the west side of the vineyard, and keep it up all night. For this purpose, they collect green boughs of trees, wet straw, rubbish, hay, weeds, or any other litter which will burn slowly, and emit much smoke. This remedy is effectual, and, if neglected, the vineyard suffers; the early check prevents the ripening of the wood, and, without this takes place, no great crop can be expected in the following year.—*Id.*

### SOWING FRUIT WITH THE SEEDS, &c.

Darwin says when the fruit which surrounds any kind of seeds can be sowed along with them, it may answer some useful purpose. Thus the fruits of crabs, quinces, and some hard pears, will be all the winter uninjured covered only with their autumnal leaves, and will contribute much to nourish their germinating seeds in the spring.

It has been recommended to sow the seeds of cherries, peaches, and some other fruits which are of perishable nature as soon after the fruit is ripe as possible. If the seeds are kept till the next spring they become dried through, and the vegetative principle is destroyed. It is a good plan to keep small and rare seeds in their pods till the season for sowing them.

FOR THE NEW ENGLAND FARMER.

MR FESSENDEN—In your paper of the 15th inst. you mention as an important circumstance, that the *Bread-fruit Tree* is about to be introduced into the gardens of the London Horticultural Society at Chiswick. To show that our American establishments are not behind those of Europe, I have to state that *three species* of the Bread-fruit have been cultivated at Mr. Prince's Linnæan Botanic Garden at New-York for a number of years, viz. the *Artocarpus incisa*, or Otahete bread-fruit, *Artocarpus sinensis*, or Chinese, and *Artocarpus nucifera*, or Nut-bearing, of each of which species he has from six to twelve plants in a most flourishing state. The price of the first named species at London in the spring of 1827, was seven to ten guineas each plant; in Mr. Prince's catalogue they are priced at \$10 each.

### DOUBLE CARTS.

MR FESSENDEN—In Loudon's Encyclopedia of Agriculture, page 402, is a description of a wagon, which is so contrived that it may be changed into two carts by separating the forward from the hind wheels, without any other alteration. I wish to inquire of you, or through the medium of your useful paper, whether there are any such wagons used in or near Boston? If so, do they answer a good purpose? What are the best dimensions for one? And what would probably be the cost of one? By communicating any information relative to the subject, you will tender a favor on

A SUBSCRIBER.

Westminster, Vt. Sept. 18, 1828.

*Remarks by the Editor*.—The wagon alluded to by our correspondent, is thus described by Mr Loudon:

"Rood's Patent Wagon is a contrivance whereby the same carriage may, in a few minutes, be changed into two complete tip-carts of the common dimensions, and applicable to all the uses of carts in general, or into one wagon, so complete, that a narrow inspection is necessary to distinguish it from a common wagon. The carts have a contrivance to render them more safe and easy to the horse in going down a hill, and have movable side ladders, which will be found of great use in carrying corn, bark, &c. It may be constructed with perfect facility by the wheel-wrights of any county; its shape and particular dimensions can be suited to the wishes of the owner, or to the particular fashion of his neighborhood.—

The result of considerable experience and enquiries enables its inventor to state, that it may in any county, be completed for about five pounds, (\$22,20) more than the cost of two common carts. It must, however, be admitted to be some

more clumsy than a common wagon."

The cut which in Mr Loudon's work, accompanies this verbal description, renders it little if any more intelligible; as the mode of connecting the two carts into one wagon is not shown precisely, though the shafts of the hind cart appear to be conducted under the body of that which precedes it, where they are doubtless fastened with pins, or some other means. The "contrivance" to render them more safe and easy to the horse in going down a hill," appears to be a mode of giving play to the shafts up and down, while the bodies of each cart retain their horizontal position and do not bear on the horse attached to the shaft. The side ladders resemble those commonly attached, in this country, to hay carts.

Any wheel-wright of tolerable ingenuity could make one of these wagons, from the above description, which if not precisely like that above alluded to, would answer all its purposes. We have, however, never seen nor heard of any thing of the kind in this country; and from the circumstance of its being "more clumsy than a common wagon," as well as more expensive, we do not believe any thing of the sort will soon be adopted in the United States.

From the North Carolina Register.

#### ICE HOUSES.

We are indebted to an intelligent friend for the following remarks on the best method of collecting and preserving ice:

The great difficulty in obtaining a full supply of this article in the climate of North Carolina, arises from the short continuance of the ice in its mild and changeable winters.

It often happens that ice does not form thick enough to be worth collecting more than once during the season, and remains only two or three days before a change in the weather carries it suddenly off; within this short period, it is scarcely possible to obtain a full supply, especially where it is to be hauled a mile or two to the house in which it is to be preserved.

To remove this difficulty, it has been proposed to build a temporary ice-house near the pond from which the ice is to be taken, into which the ice may be thrown, to be carted afterwards to the ice house as may be convenient.

The following plan was tried the last winter by a gentleman in a neighboring state, and attended with complete success:

A pen of logs, about 18 feet square, was put up on the margin of a pond, and this was raised about 5 feet high. It was then covered with planks, so as entirely to exclude the rain and sunshine. Into this pen the ice was thrown without further preparation, except that a small ditch was dug around the pen, to prevent the water from rain running under the ice. The ice was afterwards carted to the ice-house in all the month of January, selecting for that purpose clear, dry weather, without regard to sunshine. Ten hands filled this pen in less than two days, and this quantity afforded an ample supply for a large family during the succeeding summer.

An ice house is incomplete, if it be without a drain to carry off the dissolved ice. Where this cannot be conveniently obtained, a well six or eight feet deep may be dug on one side of the pit to receive the water which drains from the ice; but the first plan is much to be preferred. And

as moisture is very unfriendly to the preservation of ice, an ice house should be constructed with a window at each end, which should be opened in dry, but closed in damp weather.

A large shelter or covering of rough plank or boards, raised about two feet above the top of the ice house, is the next and the greatest improvement in the construction of ice houses, which modern enterprise has been able to effect.

By attending to the above suggestions, a supply of this agreeable article in domestic economy may be obtained with a greater certainty of success than by any method now practised.

[A correspondent wishes to know how ice houses may be constructed above ground, in low, damp situations, where water lies too near the surface to admit of making them below it, in the usual way. To this we can only say, what appears obvious, that a pen of logs must be raised above ground, surrounded by some means, no matter what, with earth, in such manner as to exclude the effect of the heat of the sun. Suppose a double house, with the intervening space so wide as to be filled in with earth or tan-bark to exclude the heat? This would, perhaps, be easier than to build up a mound of earth from a considerable distance from the base of the house to the top it. Both would be expensive; but no doubt the thing may be done, and the object is worthy of much labor to accomplish it.

The ice which was brought here from the north last winter, is found to be much clearer, harder and more durable than that which is usually collected in this immediate vicinity.—*Ed. Am. Far.*]

From the American Farmer.

#### CURE FOR THE GRUBS, OR BOTTS, IN HORSES.

In answer to "Inquiries about Diseases of Horses."

MR. SKINNER—An inquirer in your paper of August 15th, No. 22, is desirous to find out a remedy for the grubs in horses. He shall have the result of my experience, with great pleasure, regarding that truly dreadful disease of the noble and useful animal, the horse. I consider the free use of salt as a sovereign remedy for the grubs. I learned this from that industrious and useful class of citizens, the Dutch, or Germans. I had long known that they were in the habit of freely salting their horses, and the result was, that they never lost a horse with grubs; the use of salt not only kept them free from disease, but essentially contributed to keep them in fine condition, sleek and fat, as is well known to all who have observed the valuable work horses used by that class of our citizens.

I have for many years been constantly in the habit of salting my blood stock of horses with my own hands, three and four times a week, and frequently every day. To effect this the more conveniently, I always keep a small bag of salt convenient to them; and whenever I see them, which is rarely less than once a day, I throw a handful of salt to each head. The result of this attention, in the free use of salt, has been very gratifying; for my stock of blood horses, mares, and colts, has always been remarkably healthy, disposed to thrive kindly, and I have never lost one by disease of any kind.

But the valuable use of salt does not stop in the prevention of the grubs. When a horse is

really attacked with the grubs, I know no remedy so efficacious or sovereign in the cure as fish brine, which consists of the strongest kind of alum salt. I have frequently tried it, and never knew it to fail. I would therefore say to all who have horses, preserve your fish brine. It is prepared by beating fine the salt in the fish brine; take a double handful, put it in a quart of warm water to dissolve it quick, and drench the horse from a quart bottle.

If relief is not obtained in a half hour or three quarters, drench again with the same quantity.—If fish brine is not at hand, fresh alum salt prepared in the same way, but using more, will answer the same good effects. The brine is supposed to act upon the pores of the body of the grub, and to strike into them, by which they are made to contract or draw up their bodies, and thereby let go their hold upon the coats of the stomach, or maw of the horse. Your "Inquirer" is referred to the first numbers of a series of essays written by me, and published in the Farmer, for the best mode of rearing colts, and treating of mares; also to Mr. Brodnax's remarks, prefaced by me, and published in the Farmer a few months ago. AUTHOR OF "ANNALS OF THE TURF."

EDWARDS' PATENT ROTARY MACHINE.

Mr. Fox's merchant flour mill, situated on a high bank, east end of Fifth-street, Cincinnati, is three stories high, large, strong, and handsomely built, and the machinery in complete operation for merchant work. It has an overshot water wheel thirty feet in diameter, and two run of burrs four feet in diameter. The water that propels the water wheel is produced by two rotary pumps or suction machines, on a new principle, invented by John Edwards, of this city, who has a patent for the same. The water is raised by a small steam engine, which throws a sufficiency to run the two run of burrs, with all the gearing and machinery of the mill. It is allowed by good judges, that this mill makes as good flour as is made in the western country. It is considered a great acquisition to this city, and this new patent bids fair to be of great utility to the United States, as it will answer for all sorts of machinery, as well as for a mill. The water, after acting on the water wheel, returns continually, without any loss except the evaporation, which is but small, and can be kept up by a small spring or well. This mill has been principally supported by the rain from the spouts round the mill, which is conducted to the forebay or cisterns. It is allowed by judges, that the engine now in use throws water enough, besides the two pair of burrs now in use, to run another pair; and that there is power sufficient still left to run another pump of the same size. As many pumps as she can run will be so many pair of burrs. It is now open to view, and the community can visit the mill and judge for themselves.—*Cincinnati Republican.*

*A baked soup.*—Put a pound of any kind of meat, cut in slices—two onions, two carrots, each cut in slices—two ounces of rice, a pint of split peas, or whole ones previously soaked—pepper, and salt, into an earthen jug or pan, and pour one gallon of water. Cover it very close, and bake it with the bread.

Two medicine pedlars went to Nantucket with a lot of boluses. They could sell nothing—the people were so healthy.

## THE FLOOD.

Since the waters receded from the meadows, some of the farmers have been engaged in stripping down the husks of the Indian corn, leaving the ears to dry and ripen on the stalks; others in gathering their corn and husking it. Some of it is but little injured, and some is materially damaged. The potatoes are completely ruined, and most of them will be 1 ft in the ground. We believe that a great portion of the potatoes in the low meadows in Hadley, Hatfield and Deerfield, have shared the same fate with those in Northampton.

Considerable loss has been sustained in nearly all the towns in this county. The roads are much injured, many bridges gone, and much damage done to other property. Josiah Mills, Esq. of Worthington, lost fifty merino sheep. We are informed that one fourth of an acre of land in Amherst was carried away to the depth of twenty feet, and deposited on a lower field. In Northampton a blacksmith's shop, and some other property belonging to Mr. Salmon Ensign, were swept away.

*Errors corrected.*—The bridge on Fort river in Hadley is not gone. The water cut a broad channel round the bridge, but did not carry it off. We were misinformed in regard to the destruction of salt at South Hadley Canal.

In the vicinity of Hartford the low lands were covered with water, and the crops destroyed or much injured. In the city some families were driven from their houses in the streets near the river. The damage at Enfield Falls is estimated at from 5000 to 10,000 dollars; the Hartford Mirror says the loss will not exceed 5000 dollars.

At Farmington the embankment of the canal adjoining the river gave way for a number of rods, and the earth was removed ten or twelve feet below the original bottom of the canal. The great culvert was seriously undermined and damaged, and the mouth of the Farmington feeder greatly injured.

The papers from the north and south are filled with accounts of the disasters occasioned by the late rains.—*Hampshire Gazette.*

## INSTINCT OF A SHEEP.

A gentleman of Inverness, on a recent journey in the Highlands, while passing through a lonely and unfrequented district, observed a sheep hurrying towards the road before him, as if to intercept his progress, and at the same time bleating most piteously. On approaching nearer, the animal redoubled its cries, and looking significantly in the face of the traveller, seemed to implore some favor or assistance at his hands. Touched with a sight so unusual, the gentleman alighted, and leaving his gig, followed the sheep, to a field in a direction whence it came. There, in a solitary cairn, at a considerable distance from the road, the sheep halted, and our traveller found a lamb completely wedged in between two large stones of the cairn, and struggling feebly with its legs uppermost. The gentleman instantly extricated the little sufferer, and placed it safely on the neighboring greensward, while its overjoyed mother poured forth her thanks in a long continued and grateful, if not a musical strain.—*Inverness Courier.*

*Johnny, or hoe-cake.*—Scald one quart of milk, and put it to three pints of Indian meal, and half a pint of fine flour—salt and sweeten it and bake it before the fire.

*Method of dissipating Storms.*—It is not uncommon at sea, when danger is threatened from a water spout, to fire a broadside at the mass. In the Maccoisais, in France, they sometimes make use of a similar expedient to dissipate destructive storms of hail or rain, by explosions of gunpowder. This experiment was first tried at Varenard, by the Marquis de Cheviere, a retired naval officer, who had got the hint at sea by observing the effect which discharges of ordnance produced upon the atmosphere. It was found so beneficial, that for several years an annual appropriation of 1600 lbs. of gunpowder was made for the purpose.

A farmer who lives in the immediate neighborhood of Bedford, and regularly attends the market there, was returning home in the evening very recently on horseback, rather groggy, and not being able very well to maintain his equilibrium, he rolled off, *volens volens*, into the middle of the road. His horse stood still; but after remaining patiently for some time, and not observing any disposition in its rider to get up or proceed further, he took him by the collar and shook him.—This had little or no effect, for the farmer only gave a grumble of dissatisfaction at having his repose disturbed. The horse was not to be put off with any such evasion, and so applied his mouth to one of his coat laps, and after several attempts in this way to raise him upon his feet, the coat lap gave way. Three individuals, who witnessed this extraordinary proceeding, then came up, and assisted him in mounting his charger, putting the one coat tail into the pocket of the other, and so he safely reached his home. This horse is deservedly a favorite of his master, and has, we understand, occasionally been engaged in gambols with him like a dog.—*Time Mercury.*

## JOURNAL OF NATURAL HISTORY.

Mr LONDON, the indefatigable compiler of the well known Encyclopedias of Agriculture and Gardening, and the Editor of the Gardener's Magazine, a periodical work in London, conducted with distinguished ability, has lately undertaken another journal, called The Magazine of Natural History, and Journal of Zoology, Botany, Mineralogy, Geology and Meteorology. In 8vo. (to be continued every two months, alternately with the Gardener's Magazine) price 3s. 6d. The different departments edited by gentlemen eminent in each. The drawings of Botany and Conchology, by Sowerby;—of Animals, by Harvey;—of Trees, by Strutt;—and the Engravings on Wood by Branston.

The objects of this work are—To record every new fact belonging to the subject; to render every part of the subject interesting to the amateur and general reader; to lead on the reader by degrees from the more elementary details to higher views and discussions; and to translate the technical terms, and Latin or Greek words used in Natural History, as they occur, and to give the derivation and accentuation of all systematic names. The arrangement will be as follows:—

I. *Zoology*.—1. Original Communications. 2. Reviews. 3. Collectanea, *i. e.* short Notices collected from various sources; Abstracts or Abridgments of the most interesting papers in Foreign Journals, &c.

II. *Botany*. The same.

III. *Mineralogy*. The same.

IV. *Geology*. The same.

V. *Meteorology*. The same.

VI. *The General Subject*. 1. Original papers of a Miscellaneous Description, or embracing two or more Departments, or a topic common to the whole of Natural History. 2. Analytical Reviews of Books on Natural History in general; such as Elementary Works, Systems, Transactions of Societies, Travels, &c. 3. Miscellaneous Domestic Intelligence relative to the general subject, including Meetings of Natural History Societies, Notices respecting Museums, Sales of objects of Natural History, Names of Dealers, List of Prices, Visits to Collections, &c. 4. Miscellaneous Colonial and Foreign Intelligence. 5. A Comparative Calendar of Nature for different parts of the World, and particularly for different and distinctly situated parts of Britain. 6. Indicatorial Calendar, pointing out the Objects to which the Student ought to attend during the ensuing month. 7. Desiderata, *i. e.* topics or particular points of Natural History, foreign or domestic, which require to be investigated. 8. Queries, and Answers to Queries. 9. Retrospective Criticism.—10. Obituary and Biography. 11. Catalogue of Books in the different Departments of Natural History. 12. Notices of Works in the Press, or in preparation.

The first number, among other subjects, contains articles on the Birds of America; on the Natural History of Plants; on the Principal Forest Trees of Europe, considered as Elements of Landscape; and the state of Natural History in North America, &c.

We have made arrangements for receiving these works from London, and shall enrich the columns of the New England Farmer with extracts from such articles as will interest American readers.

## AGRICULTURAL WORKS.

Among other agricultural works recently published in London, we notice the following:—A Treatise on the Cultivation of Mangel Wurzel, with Observations on the Utility of Steaming Food for Cattle; by George Bridges; 8vo. 3s. sd. Transactions of the Botanical and Horticultural Society of the counties of Durham, Northumberland, and Newcastle-upon-Tyne; Vol. I.; Part I. 2s. 6d. sd. An Introduction to Entomology, or Elements of the Natural History of Insects; by William Kirby, and William Spence, Esq. F.L.S. Botanical Arrangement of British Plants; by W. Withering, Esq. LL.D. F.L.S. &c. The English Flora; by Sir James E. Smith, M.D. F.R.S. President of the Linnaean Society, &c. &c.; in 4 vols. 8vo. "Sylva Florifera," the "Shrubbery;" containing an Historical and Botanical Account of the Flowering Shrubs and Trees which now ornament the Shrubbery, the Park, and Rural Scenes in general; by Henry Phillips, F.H.S. author of the History of Fruits known in Great Britain, and the History of Cultivated Vegetables. 2 vols. 8vo. Conversations on Botany, with Twenty-one Engravings. Conversations on Mineralogy, with Plates.

*Malaria.*—The sickness which now prevails on Long Island, and which suddenly attacks whole families, is considered by some to be the malaria, so well known in Europe, and which arises from heat, moisture, and the decay of vegetation. Its effects in some places have been dreadful indeed, and we trust will call forth the investigation of gentlemen of medical talent.—*L. I. Star.*

## SILK.

*Hatching of the Moths, and their preservation.*

Continued from page 62.

Cocoons kept in a temperature of 66° begin to be hatched after fifteen days; those kept in a heat between 71° and 73°, begin to come forth after eleven or twelve days. The room in which the moths are produced should be dark, or at least there should be only sufficient light to distinguish objects. This is an important rule, and must be carefully attended to. The moths do not come forth in great numbers the first or the second day, but are chiefly hatched on the fourth, fifth, sixth and seventh days, according to the degree of heat in which the cocoons have been kept.—The hours when the moths burst the cocoons in the greatest numbers, are the three and four hours after sunrise, if the temperature is from 64° to 66°. The male moths, the very moment they come out, go eagerly in quest of the female; when they are united, they must be placed on frames covered with linen, and made in such a manner as to allow the linen to be changed when soiled. Much care must be taken in raising the united moths; they must be held by the wings in order not to separate them. When one small table is filled with moths in a state of union, they are to be carried into a small room, sufficiently airy and fresh, and which can be made very dark. Having employed the first hours of the day in selecting and carrying the united moths, the males and females which are found separate on the tables, are to be brought into contact, put on frames and carried into the dark room. It is easy to ascertain if there are more females than males. The body of the female is nearly double the size of that of the male; besides, the male which is single, beats about its wings at the least approach of light; the hour must be noted at which the tables containing the united moths are placed in the dark room.

If, after this operation is over, there still remain some moths of each sex, they are to be placed in a small box with a perforated cover, until the moment favorable for their union arrives. From time to time, they must be looked at, to see if they separate, in order that they may be brought anew into contact.

When any thing is to be done in the dark chamber, as little light as possible must be admitted; only sufficient to distinguish objects. The more light there is, the more the moths are disturbed and troubled in their operations, as light is too stimulating for them. The boxes are very convenient to keep quiet the males which remain, and thus prevent the fine powder adhering to their wings from flying about, and the destruction of their wings, and consequently their vital power. The cocoons must be removed as fast as they are pierced by the moth, for being moist, they communicate their humidity to those which are still entire. The paper, also, on the trays, when soiled, is to be removed, and fresh supplied.—Constant attention is required during the whole day, as there is a succession in the process of hatching, and union of the moths, which occasionally vary in relative proportion to one another. Instead of a frame, paper may be used for the purpose of receiving the eggs. A few good cocoons will not produce a moth, owing to their hardness, which prevents the moth from making a hole by which to come forth.

If there be an excess of males, they must be

thrown away; if of females, males must be allotted to them, which have already been in a state of union. Great care must be taken, when the couples are separated, not to injure the males. The male ought not to remain united more than six hours; after the lapse of that time, take the moths by the wings and body, and separate them gently. All the males which are no longer in union, must be placed upon a frame; the most vigorous afterwards selected, and united with those females which have not yet had a mate. Other vigorous males must be preserved in a separate box, and kept in darkness. When there is a want of males, let them remain united to the female the first time only five hours, instead of six; the females are not injured by waiting for the male even many hours; the only loss sustained, is that of some eggs, which are not impregnated. Before separating the two sexes, prepare, in a cool, dry, airy chamber, the linen on which the moth is to deposit its eggs.

Six hours, as just said, is the usual time for the moths to remain united, for in that time the eggs of the female will be fully impregnated. It is also the general practice not to use the male for another female; but Mr. Delonchamps\* assures us, that in the event of having more female than male moths, the latter may be again used to profit. In the year 1824, he raised many worms from eggs, the produce of a sixth coupling, which were fully equal to those produced from eggs at the first; the union continued never less than from twenty to twenty-four hours; the male after a sixth union appeared as lively and brisk as at first, but he had no more females. The eggs from even a thirteenth union of the same male with different females, had all the characters of those of the best quality. In these cases, the disunion of the pair was, moreover, never spontaneous, but always required to be effected by the hands.

The following is the manner in which the cloth must be arranged:

At the bottom of a tressel or frame, which must be proportioned to the number of moths, place horizontally, on each side of the length, two boards, so arranged that one of their sides may be nailed to the tressel, about five inches and a half high above the ground, and that the other side of the board shall be a little higher, and project outwards. Upon the tressel lay a cloth, so that it may hang equally on each side. The ends of the cloth must cover the boards below; the more perpendicular the lateral parts of the tressel are, the less soiled will be the cloth by the evacuation of the liquid from the moths. The moths which have been united six hours are then to be gently separated, the females placed on the frame, and carried to the tressel and placed on the cloth, one over another, beginning at the top and going downwards. Note the time at which the moths are placed on the cloth, and keep those which are placed afterwards separate, to avoid confusion.—The females that have had a virgin mate must be treated in the same manner as those which have been united with one that had been coupled previously five hours. The females should be left on the cloth 26 or 40 hours, without being touched; at this time, if it be observed that the linen has not been well stocked with eggs, other fe-

\* Essai Sur l'Histoire des Muriers et des Vers a Soie. p. 62. Paris, 1824.

males must be placed upon it, in order that the eggs may be equally distributed. When the heat of the room is 77° or 79°, or when at 63° or 65°, the eggs will be yellow, that is, unimpregnated; or of a reddish color, that is, imperfectly impregnated, and will not produce worms: the temperature of the room must therefore be kept between these extremes. Sometimes a female moth will escape from its mate before impregnation, and produce many useless eggs.—*To be continued.*

## HEMP.

The following letter to a gentleman in this town, on the subject of harveing hemp for seed or lint, is well entitled to the particular attention of hemp growers in this section, where but little practical knowledge exists as to the culture of this important article. The value of Mr. Hines' remarks will be obvious to every experienced farmer, and when he perceives the ease with which hemp is cultivated, and looks to the extensive home market secured to it by the tariff, he can no longer hesitate as to the policy of turning his attention to the production of an article for which there must always be a high demand.

*Burlington, Vt. Free Press.*

“There is no invariable rule as to the time of cutting hemp planted for seed, by the general complexion of either the male or female; but particular care must be had to the color of the seed, when the hull that encloses it is taken off.—The seed should be generally changed to a grey or brownish cast. If two thirds of the seed wear that appearance, the sooner you cut the better.—It should be bound in small bundles immediately after cutting, and set up in small stacks—from four to six bundles in a stack—binding in all the branches, by putting three bands round the same near the top of the shocks or stacks. It may stand in this situation until dry enough to thresh,—say from five to ten days, as the weather may be for drying.

“The seed may be threshed in the field on sheets made of strong cloth, or on a floor. Great care should be used in moving the hemp to the place of threshing. If threshed in the field, it should be moved on a cloth attached to two poles, like hay poles, to save the loose seed. If removed to a barn, it should be done on a cart or wagon, with a cloth or tight box.

“We clean with a common fanning mill, taking care to give the proper speed, and to gauge every part to suit the weight of the seed.

“After the seed is cleaned and put into bins or casks, it will be well to shovel it over, to prevent it from heating. I am quite sure that seed kept from heating, and from wet, will be good as long as three years, if kept cool in the summer.

“If your hemp is sown broadcast, and you design to save the seed, cut it when about half the seeds have begun to change their color, and proceed as above directed—only you will thresh in four fair days, *without breaking the bundles*, and put the hemp under cover to completely cure,—and when thoroughly cured, you may thresh again, breaking the bands as other grain.

“Mr. Lewis Buffet, of Seaghtiecke, the last year, sowed five bushels of seed on two and a half acres of land. He cut his hemp with a cradle, and practised as here directed. He saved sixty-six bushels of seed, of a good quality; and his share of the hemp sold for seventy-two dollars,

after paying for the dressing in hemp.—Total value of the lint, one hundred and eight dollars.—Such hemp, when broken in an unrotted state, and subjected to a water process after breaking, and properly cleaned, will equal the best Russian hemp.

“We use the common corn cutter for cutting planted hemp; but use it carefully, so as not to jar off the seed.

“In all cases where you wish to save the lint, you will be careful to put the stem under cover as soon as you can, to prevent it from being stained by the weather.

“N. B.—Use the common flail for threshing.

“I am, in great haste, your obedient servant,

“JOSEPH HINES.

“Stillwater, N. Y. Aug. 21. 1828.”

From Loudon's Gardener's Magazine.

#### On the Holly and the Hazel, as Underwood.

By Mr. JAMES FRAZER.

That holly and hazel, independently of their uses, are the principal constituents in the filling up of sylvan scenery, few, I presume, will deny; some hints, therefore, relative to the treatment of these shrubs, both in an ornamental and useful point of view, may perhaps not be unacceptable to some of your numerous readers.

Although there are many extensive places where the woods, &c. do not come under the gardener's superintendence, yet every gardener ought to be conversant in these matters. I am sorry to say, however, that in the greater part of the plantations I have visited throughout this country (Ireland), these useful and ornamental shrubs, in common with the other trees, are shamefully neglected by all parties concerned in their management.

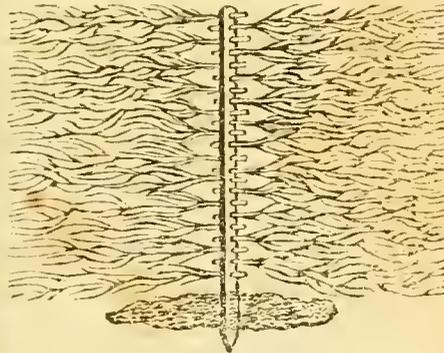
The holly, as a shrub, is unequalled, whether we consider its stature and mode of growth, or its variety, color, and permanency of foliage. It is found in its natural state in various soils and situations: but it appears to flourish most in a loamy soil, inclining to peat, as may be seen in the vast tracts of natural wood in these countries. The whip-makers, as I have found, give a decided preference, for whip-handles, to the holly grown on upland; not only on account of its being tougher, but, by reason of its slower growth, the branches are more closely set, which saves them considerable trouble in forming artificial knots. The turners adapt the holly grown in various situations to different purposes, according to the density of the timber. The hazel luxuriates most in deep upland; and although it is to be met with in the rocky glen, on the mountain side, and in the bosom of the forest, yet, in a profitable point of view, a strong and dry loam will be found the most advantageous. There are few plants more accommodating, none more simply beautiful; and it is an indispensable appendage in representing the truly picturesque scenery of our country. The coopers also prefer, for hoops\*, hazels of upland growth, as the whip-makers do the holly for handles, but for different reasons, as quickness of growth and thinness of branches are, with the cooper, principal accommodations.

With regard to the hazel copses in this country, I have met with very few under what I conceive proper management. In many of them prema-

ture and irregular cutting takes place; in others they are suffered to grow till beauty and utility are sacrificed, and the standard trees of the wood much injured. When cut over, every shoot which springs up is suffered to remain on the stools till the next period of cutting, unless, indeed, when near a market town, a few young shoots are cut and sold for basket rods, &c.—When beauty and cover for game form the sole object, with regard both to holly and hazel, the principal matter to attend to is to keep the bushes of a moderate height, and to lop off any straggling branches which have a tendency to produce nakedness at bottom. When profit only is considered, a different course is to be pursued. In young copses, the chief thing is to invigorate the roots, and to suffer no more shoots than are absolutely necessary, to remain in the stools till they have acquired sufficient strength. After cutting over, should the stools push strongly, the superfluous shoots ought to be occasionally displaced, leaving only what the stools can fully support; and those intended to remain for hoops and poles may be much forwarded by rubbing off all unnecessary buds as they appear. This work I have readily performed with children. When profit and ornament are jointly considered, which is uniformly the case in demesnes, &c. the copses in the interior of the wood or plantation, if of any extent, may be treated in the manner suggested for profit, and those along the margins, by the sides of the roads, walks, &c. managed as hinted at for game covers and beauty.

#### Notice of a Mode of procuring Sticks for training Knight's Marrow Pea.—By SUFFOLCIENSIS.

The difficulty and expense in procuring sticks for Knight's Gigantic or Tall Marrow Pea, have prevented many persons from growing that excellent vegetable. Having this year experienced some trouble in accomplishing this object, I turned my attention to some plan by which the use of long sticks might be superseded, and have just tried one, which appears calculated to answer every purpose. Although it will be attended with some little expense at first, I have no doubt it will eventually prove cheaper to a regular grower than any other.



I have provided an upright stake or standard of oak, 3 in. by 1½ in., about 7½ ft. long. Holes are bored through this with a half-inch auger, about 3 inches distant. Having procured some good branching pea-sticks, from 3 feet to 5 feet long, I begin on one side at bottom, and place them in the holes, in such a way as to make them touch and form a complete fan. I then fill the other side in the same manner. My oak standard, when complete, shows sufficient pea-sticks for 8

feet or 9 feet length of row, 6 feet high; as I propose driving it 18 inches into the ground, that it may be so firmly fixed as not to be moved by the wind. If any trouble arises in making the sticks fast in the stake, it is very easily remedied by driving a small wedge in to secure them. The sticks I used are elm, but hazel or any other which is spreading, with small twigs or spray, will do equally well.

I have sent you a sketch of one of these pea-sticks, which may perhaps be a better guide to any of your readers who are inclined to try them, than my explanation alone.

#### NEW ENGLAND FARMER.

BOSTON, FRIDAY, SEPT. 26, 1828.

#### GARDENER'S WORK FOR SEPTEMBER.

Hoe and thin your growing crops of spinach. Earth up celery as it advances in growth, but be careful to avoid covering the hearts of the plants. This work should be done in a dry day. See that you do not bruise nor injure the stalks; for if they are crushed or wounded they will be subject to rot. Towards the latter end of the month you may transplant all kinds of hardy perennial, aromatic, and medicinal herbs, which will thus become rooted before winter. This work should if possible, be done in moist weather. Pull and preserve your ripe onions, and sow more to stand over winter. Protect grapes and other fruit against wasps. This may be done by hanging up phials of honied or sugared water near the fruit you wish to defend. Thoroughly clean from weeds all the seed beds and nurseries of trees.

#### HORSES.

Great numbers of horses have died within a few weeks, in the neighboring parts of Long Island, of the disease known by the name of “blind staggers.” Opinions of practical farriers so far as we have heard, are various with regard to the cause. Many horses, as we have been informed, which had been sent from stables in the city, for the benefit of the air and pastures, have fallen victims to this disorder.

The Old Colony Memorial, published at Plymouth, Mass. mentions that the same disease is very prevalent in that vicinity, and gives the following remedy, from Mason's Farriery.

Bleed in the neck three times a week. Take an ounce of assafetida, one tea spoonful of salt petre, mix them and give them as a drink three times a week in the morning. Give an injection of meal, water, molasses and lard. Rub him well and exercise him moderately. A mash may be given him of bran, sulphur, salt petre, sassafra tea and assafetida; but give no drink for six hours. If all this answers no purpose after a few days, then take twenty-five grains of calomel, two drachms of opium, one drachm of powdered fennel seed, mixed with some syrup into a ball, and give it in the morning for three or four days.

It is said that the following treatment, after repeated trials has proved effectual.

Take juice of garlic six spoonful, and pour it down the horse's throat by means of a horn or bottle or give it as a drench. If after two or three hours there is no relief, then repeat it. The juice of the leek or onion, given in a greater quantity, will produce nearly the same effect.

It is pretty well ascertained that horses confin-

\* In Ireland, hazel poles, from four to eight years' growth, are in great demand for hoops for butter tubs.

ed in stables, seldom, if ever, have the staggers. Therefore "it would be advisable for every person, whose situation will admit of it, to confine their horses, particularly at night, during the spring and fall months."—*N. Y. Daily Advertiser.*

FOR THE NEW ENGLAND FARMER.

#### ELDER-BERRY SYRUP.

MR. FESSENDEN—I was pleased to see an article in your paper of the 19th inst. calling the attention of your readers to a more frequent use of Elder-berry. It is a little singular that the Syrup of Elder-berry has not been used to a greater extent, when a family can have so valuable, and at the same time so innocent a medicine, always at hand, which might often save the call of a physician. I have been in the habit of making the syrup of elder-berries for the last seven or eight years, and have never found the least difficulty in keeping it. Accompanying this, you have a sample of some made about three years since; which looks as well as when first made.

The following is the recipe for making syrup: Take of the juice of elder-berry one quart; boil to one pint; strain, and add two pounds double refined sugar; again place it over the fire; so soon as it shall have boiled, remove it from the fire; and when cold, bottle it for use, taking care to have it well corked. Should they neglect to put in the above quantity of sugar, there will be danger of its becoming mouldy. As a gentle purgative, this syrup is an excellent medicine, of very pleasant taste; and is particularly serviceable for children who are difficult about taking medicine. The dose for an adult is a wine glass full.

#### FRUIT LADDER.

A gentleman, who is friendly to the objects of our paper, has been so obliging as to communicate to us, verbally, the following description of a ladder for gathering fruit, pruning trees, &c. which he says is much used in some parts of Maine:

It consists of two upright posts, from 7 to 10 feet long, (more or less, at the option of the constructor,) inclining towards each other, about 4 feet apart at the bottom, and 1 foot at the top. The rounds of the ladder pass through these posts, and are about a foot apart. They are made somewhat larger in the middle than at the places where they are inserted into the posts, to give the greater strength to the machine. A third post is added to these, through which the top round of the ladder passes, permitting the post last mentioned to turn thereon, so that its lower end may be set at a greater or less distance from the other two posts, or rather from a straight line drawn between them. This ladder may be made light and portable, and possesses the advantage of supporting itself without leaning on any other object.

#### HARVEST IN ENGLAND.

Many English papers are complaining of the weather, the prospects or actual state of the harvest. But the London World, of Aug. 20th says, "all accounts concur in asserting that the corn has suffered, comparatively with the anticipation, very little; and generally, there is an average produce. The great loss has been in the hay; which in many places, especially in low lands, has been either carried off by floods, or rotted by long continued moisture. In Ireland the weather has, up-

on the whole, been good; and crops there are reported to be abundant, more especially potatoes. The state of the weather has not of late differed in France from what it has been in this country. Rains have been abundant in almost all its Provinces. Nevertheless, the price of wheat had fallen in some markets, and that of bread underwent a decline in proportion. From all parts of France it is stated that the harvest has not suffered the damage which had been apprehended from the bad weather; the farmers, however, are represented as anxious for a suspension of the rain. Some fears being entertained respecting the harvest in the neighborhood of Paris, the metropolitan Archbishop had ordered that prayers should be offered up in all his parishes for the cessation of the rain."

#### CATTLE SHOWS AND AGRICULTURAL EXHIBITIONS.

At Worcester on the 8th day of October. Address by Wm. HASTINGS, Esq. of Mendon.

The old Agricultural Society of Berkshire, will exhibit on the 1st and 2nd days of Oct. Ploughing-match, 1st day, Address 2nd day.

The Essex Agricultural Society, (at Newbury,) yesterday.—We have not been able to obtain an account of their proceedings for this day's paper; but we learn that appearances give promise of a good exhibition.

The Mass Agricultural Society, at Brighton, on the 15th of October.

The Hillsborough Agricultural Society, at Amherst, N. H. yesterday. Address by Rev. WILLIAM BRADFORD.

Middlesex Society of Husbandry and Manufactures, 8th of October. Address by Rev. BERNARD WHITMAN, of Waltham. A list of all the Committees, and the Premiums may be seen at the Farmer office.

#### WINSHIPS' NURSERY.

We commend to our readers in the country, and to those in town, if they have a patch of earth on which to raise a tree or a shrub, the Nursery of the Messrs. Winships in Brighton, a catalogue of which has recently been published. It contains about four hundred different fruit trees, ornamental and flowering shrubs, herbaceous plants, and bulbous roots. The proprietors state that, in addition to the plants and shrubs enumerated in this catalogue, they have a further collection of one hundred and forty of the most splendid and choice kinds, recently selected from the N. York and Philadelphia nurseries, calculated to please the taste and fancy of connoisseurs, few if any of which have been cultivated in this vicinity. Visitors, at all times, have free access to the gardens, which are situated about four miles from Boston, on the Mill Dam road to Watertown—a pleasant half hour's ride from the city.—*Boston Courier.*

☞ We are happy to see the attention of the public called to the Messrs WINSHIPS' Nursery. The fine taste of the Proprietors, their assiduous exertions in collecting every indigenous plant for ornament, and establishing an extensive nursery of valuable fruit trees, are worthy the patronage of the public.

The Messrs WINSHIPS have promised to send to the Farmer office, next week, for public inspection, specimens of all their grapes; particularly the Isabella, as there is some difference of opinion among horticulturists respecting its merits, in or-

der that they may taste and decide for themselves, the character of its fruit.—Eo. N. E. FARMER.

*An acceptable present.*—We had the pleasure of receiving this morning, (says the N. York Statesman) from Mr. Parmentier's beautiful garden, near Brooklyn, clusters of grapes of four different kinds, namely:—the Imperial Tokay, of Hungary—the Violet Muscat—the Black Murnier, and the Golden Chasselas. We are glad to find that Mr. Parmentier has succeeded in producing, to perfection, these rare varieties. The flavor of the fruit is delicious. It is hoped public patronage will adequately reward the exertions of the proprietor of this garden, which has been made the repository and nursery of so many rare productions.

The Castine American states, that Samuel Upton, Esq. of that town, has a bull calf, seven months old, measuring from the horns to the tail six feet, and five feet girth. His weight is supposed to be more than six hundred. Mr. Otis Little, Jr. in the same town, has a cluster of cucumbers, five in number, united at the stem end, and of good size. [Mr. Little procured his seed at the New England Farmer office. It is called the Green Cluster Cucumber, an early and productive sort.]

#### INTEMPERANCE.

The subject of intemperance has engaged the attention of the Agricultural Society of Hamilton county, Ohio; and at their request, Dr. Daniel Drake, an eminent physician and writer, recently delivered a discourse on the desolating effects of intemperate drinking, and on the means of staying this spreading pestilence.—He recommends, among other things, that the use of ardent spirits in families be discontinued, that the absurd custom of offering them to visitors be renounced, that farmers and others should agree not to distribute liquor among those they employ, that the practice of drinking ardent spirits at all public meetings should be denounced and abolished, and that drinking establishments be suppressed.

Dr. Drake says, a too favorable opinion of tea and coffee, as substitutes for ardent spirits, could hardly be expressed. He admits that these infusions sometimes occasion injuries in females and sedentary young men, "but drunkenness is not of the number." He adds: "That their daily use, particularly the use of tea, contributes to the prevention of intemperance, there cannot be a doubt. I have not often seen a tea drinker become a drunkard; and quite as seldom known a man remain temperate who preferred an evening draught of spirit and water to that delightful beverage.—Of every known stimulus, tea seems, indeed, to raise in our faculties and feelings the pleasantest animation." Other substitutes mentioned by Dr. D. are cider, table and family beer, lemonade, &c.

"Of cordials," says Dr. D. "I cannot speak in terms of commendation. They abound in alcohol, rather mixed than chemically combined with other ingredients; and while the latter entice us into excessive drinking, the former produces almost every mischief that can flow from ardent spirits."

"Boys should not be placed as students, apprentices, or clerks, with intemperate men.—This restriction is called for, not less by a regard to the interest of the boy, than the reformation of the intemperate."

“Capitalists, and master workmen of every kind should refuse to employ as operatives or journeymen, all who are given to drunkenness.”  
*Hampshire Gazette.*

**Economical bread.**—Only the course, flake bran to be removed from the flour; of this take five pounds, and boil it in rather more than four gallons of water; so that when perfectly smooth you may have three gallons and three quarts of bran-water clear. With this knead fifty-six pounds of flour, adding salt and yeast in the same way, and in the same proportion as for other bread. When ready to bake, divide it into loaves and bake them two hours and a half.

**Slap-jacks.**—Mix one pint of Indian meal and four spoonfuls of flour into one quart of new milk; add four eggs and a little salt. Bake on a griddle as buck-wheat cakes, and serve hot, with fresh butter.

**Influence of the Moon on Plants.**—There is an impression very general among gardeners, that the light of the moon has an injurious effect on plants, especially in the months of April and May. M. Arago has shown this notion to be erroneous, but accounts for its general prevalence in a very natural way. (“*Annuaire du Bureau des Longs.*” 1827.) He has demonstrated that, though there can be no reason to suppose that the light of the moon has any direct influence on vegetation, it must follow from the well established principles, which govern the circulation of heat, that during clear moonlight nights plants are more liable to be nipped by cold, and turned brown, (whence the name of *lune rousse*, given by the French to the moon which, beginning in April, becomes full either at the end of that month or in May,) than when the nights are dark and cloudy. He refers to the investigations of our own countryman, Dr. Wells, on *Devo*, for the proof of the fact, that exposed bodies may frequently have their temperatures reduced six, seven, and even ten degrees below that of the surrounding atmosphere by the effect of radiation alone; but that when the heavens are obscured, radiation to such an extent does not take place. He then observes, that as the temperature in the months of April and May is often not more than four, five or six degrees above the freezing point, it must follow that, when the moon shines bright, and radiation to its utmost possible extent takes place, the temperature of plants may, by this means, be often brought four, five or six degrees below the freezing point, whilst the circumambient air is above it. Of course, there need be no wonder, that even in the general month of May, plants should sometimes exhibit all the withering influence of icy December.

**New England Farmer's Almanack, for 1829.**

In press at the New England Farmer office, and will be published to-morrow, the *New England Farmer's Almanack* for 1829. By Thomas G. Fessenden, Editor of the New England Farmer.—For sale, wholesale and retail, at the N. E. Farmer office, No. 52 North Market street, by Bowles & Dearborn, 50 Washington street, and by the booksellers and traders generally. Some copies interleaved with writing paper, which will be very serviceable to farmers, will be kept for retail at the Farmer office.

**TO THE PUBLIC.**

The flattering reception, and extensive circulation with which our first number has been honored, have induced the Editor and Proprietor of the *NEW ENGLAND FARMER'S ALMANACK* to renovated exertions to render the present in some degree worthy of the approbation, which has crowned our diary of 1828.

Our object has been to collect from every accessible source such information as we hope will be found to be of the greatest utility to the greatest number of those whose use an agricultural Almanack is more particularly calculated. But, although this little Tablet of Time is specially intended for the benefit of those who are actually and actively engaged in the pursuits of Husbandry, yet it may, perhaps, prove in some degree interesting to other classes in the community. Agriculture is that all in all, without which every thing valuable would soon cease to be. Though all mankind are not cultivators, yet all civilized human beings are consumers of the products of cultivation, and have therefore a direct and paramount interest in the art, to which this little duodecimo is devoted.

The New England Farmer's Almanack for 1829, it is thought will be found to be considerably improved on that of the preceding year; and is enlarged by the addition of eight pages. It contains, besides the usual astronomical articles of an Almanack, a complete Calendar of the Courts for each State in New England, including the Probate Courts for Massachusetts, sun's declination, a table of Roads and distances from Boston, and eighteen pages of Agricultural and Miscellaneous Articles, on the following subjects: On the Importance of a Good Garden—Hints to Mechanics—a Plough-cleaner, with a drawing—on the Culture of the Yellow Locust Tree—on Working Bulls—on Working Cows—on Purifying Cellars. Apartments, &c.—on Extirpating Cock-roaches—on Preserving Smoked Meat—to Protect Young Plants from Worms—Cheap Machine for raising Water, with a drawing—on the Construction of Gates, by Col. Pickering, with a drawing—on Elder—on Mears' Spring Fastening for Horses, with a drawing—Machine for Cutting Grain, with a drawing—an elaborate article on the Canker Worm—Hints on Fattening Swine—Directions for Gathering and Preserving Herbs, both for medical and culinary purposes—on Lucerne—on Millet—on the Culture of Sweet Potatoes in New England—on Orchard-grass, &c. &c.

Country traders and others supplied on the most liberal terms.

**Splendid Bulbous Roots.**

Just received at the New England Farmer Seed Store, No. 52 North Market Street, direct from Van Eeden & Co. Harlem, Holland, a large assortment of Bulbous Flower Roots, comprising the finest varieties of

**HYACINTHS**—(double and single,) dark blue, porcelain blue, red and rosy coloured, pure white, white with yellow eye, white with rosy eye, and yellow with various eyes; from 25 cts. to \$1.00 each.

**TULIPS**—splendid variegated, red, yellow, and mixed, 12 cts. each, \$1.00 per dozen.

**CROWN IMPERIALS**—assorted, of the most splendid colours, and showy flowers, large roots, 33 cts. each.

**JONQUILLES**—sweet scented, finest roots, 19 cts. each.

**POLYANTHUS NARCISSUS**—fragrant, white with yellow cups, and yellow with double white cups, extra sized roots, 33 cts. each.

**DOUBLE NARCISSUS**—fragrant, of all colours, 19 cts. each  
**SPRING CROCUS**—of all colours, 6 cts. each 50 cts. per dozen.

The above roots are from the same house, from which we received our supply last season, and which gave such universal satisfaction; some of the double Hyacinthus having produced bells 1 inch and 3/16ths in diameter.

Purchasers are requested to notice that the above roots are not purchased at auction, and are all remarkable for their size, and for the beauty and delicacy of tint of their flowers. Those sold at auction are generally the mere refuse of the most inferior collections, good roots being worth at home ten times as much as they generally sell for at auction, as will be seen by reference to the priced catalogues of any respectable house in Holland.

A further supply of Lilies, Persian Fritellaries, Iris, Ixias, Pzonies, Amaryllis, Star of Bethlehem, &c. is daily expected. All orders faithfully executed.

**Spring Wheat.**

Just received a few bushels of prime Gilman Spring Wheat, growth of 1829, raised in Southborough, Ms

**Seeds for the West Indies.**

Merchants, masters of vessels and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from \$4 to \$5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

**Bleaching Salts.**

Just received at the New England Farmer Seed Store, No. 52 North Market Street, a further supply of Bleaching Salts, or chloride of Lime, an account of which may be seen by referring to page 401 of the sixth vol. of the New England Farmer.

**SUBSCRIPTION.**

For importing Grape Vine Roots from France, at a moderate price, and encouraging the introduction of that culture into the United States.

Mr Alphonse Loubat, having considerably enlarged his Vineyard, on Long Island, where he now has, in full cultivation, thirty-five acres of ground, containing 72,000 Grape Vine Roots; having also the peculiar advantage of being enabled to procure the best specimens of roots from his father's extensive vineyards and nurseries, in the districts of Bordeaux, Clerac, and Buzet, departments of Gironde and Lot and Garonne, in France, (45° N. Lat.) proposes to the numerous friends to the cultivation of the grape vine in the United States, a subscription which he opened on the first of August, 1828.

Mr A. L. will engage to furnish subscribers with the Grape Vine Roots, before the first of March next, and forward them free of expense, to the different cities where subscription lists shall have been opened. The roots will be three years old, and will produce considerable fruit the second year from the time of their being planted. They will be carefully clasped and packed in boxes, with some of the original soil in which they have been raised, which will greatly facilitate the thriving of the roots, when transplanted.

Orders will be punctually attended to: the subscribers designating the quantities and species of the grape vine roots they wish to have. They will engage to pay for 1000 roots or more, at the rate of 12 1/2 cents for each root; for less than 1000, at the rate of 15 cents; and 25 cents per root for less than 50.—Roots only two years old, shall be paid for at the rate of 9 cents each, for 10 or more; 12 1/2 cents for less than one; and 18 cents for less than 50 roots.—Payment to be made on delivery of the roots.—Letters not received unless post paid.

Subscription lists are open at New York, with Alphonse Loubat, 35 Wall street—Boston, E. Copeland, Jr., Albany, R. M'Chad—Philadelphia, Van Amringe—Baltimore, Willard Rhoads—Washington City, Wm. Patto.—Richmond, Davenport, Allen & Co.—Savannah, Hall, Shapter & Tupper—New Orleans, Foster & Hutton—Charleston, (S. C.) J. & J. Street & Co. Mr A. Loubat's book on the Culture of the Grape Vine, and on the Making of Wine, may be found at the principal book-sellers of the United States; and his agents will furnish them gratis to subscribers.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel	2 00	3 00
ASHES, pot, first sort,	ton.		105 00
Pearl, first sort,	“	102 50	105 00
BEANS, white,	bushel	1 00	1 50
BEEF, mess, scarce	barrel	10 50	10 75
Cargo, No. 1,	“	8 50	8 75
Cargo, No. 2,	“		7 00
BUTTER, inspected No. 1, new,	pound	12	14
CHEESE, new milk,	“	6	8
Skimmed milk,	“	2	3
FLOUR, Baltimore, Howard-street,	barrel	6 75	7 00
Genesee,	“	6 50	6 75
Rye, best,	“	2 62	3 00
GRAIN, Corn,	bushel	53	54
Rye,	“	45	52
Barley,	“	69	70
Oats,	“	32	40
HOG'S LARD, first sort, new,	pound		9
LAMP,	ask.	85	90
PLASTER PARIS, retails at	ton.	2 25	2 50
PORK, clear,	barrel	13 00	19 00
Navy, mess,	“	13 00	13 50
Cargo, No. 1,	“	13 00	13 00
SEEDS, Hard's Grass,	bushel	2 00	2 25
Orchard Grass,	“		4 00
Fowl Meadow,	“		4 00
Rye Grass,	“		4 00
Tall Meadow Oats Grass,	“		5 00
Red Top	“		1 00
Lucerne,	pound		50
White Honeysuckle Clover,	“		50
Red Clover (northern)	“	11	12
French Sugar Beet,	“		1 50
Mangel Wurtzel,	“		1 50
WOOL, Merino, full blood, washed,	“	40	55
Merino, full blood, unwashed,	“	23	28
Merino, three fourths washed,	“	35	40
Merino, half & quarter washed,	“	23	35
Native, washed,	“	23	30
Pulled, Lamb's, first sort,	“	42	47
Pulled, Lamb's, second sort,	“	28	33
Pulled, for spinning, first sort,	“	35	38

**PROVISION MARKET.**

BEEF, best pieces,	pound	10	12
PORK, fresh, best pieces,	“		10
whole hogs,	“		6
VEAL,	“	6	10
MUTTON,	“	4	8
BUTTER,	“		
BUTTER, Reg and tub,	“	12	14
Lump, best,	“		20
EGGS,	duzen	17	17
MEAL, Rye, retail,	bushel	70	70
Indian, retail,	“		65
POTATOS, new	“		40
CIDER, [according to quality.]	barrel	2 00	2 50

## MISCELLANIES.

## ODE TO THE HARVEST MOON.

(BY H. KIBBE WHITE.)

Moon of harvest herald mild  
Of plenty, rustic labour's child,  
Hail! oh hail! I greet thy beam  
As soft it trembles o'er the stream,  
And gilds the straw-thatch'd hamlet wild.  
Where innocence and peace reside;  
'Tis thou that glad'st with joy the rustic throng.  
Promptest the tripping dance, th' exhilarating song

Moon of harvest, I do love  
O'er the uplands now to rove,  
While thy modest ray serene  
Gilds the wide surrounding scene;  
And to watch thee riding high  
In the blue vault of the sky,  
Where no thin vapour intercepts thy ray,  
But in unclouded majesty thou walkest on thy way.

Pleasing 'us, oh, modest moon!  
Now the night is at her noon,  
'Neath thy sway to musing he,  
While around the zephyrs sigh,  
Fanning soft the sun-tan'd wheat,  
Ripen'd by the summer's heat;  
Picturing all the rustic's joy  
When boundless plenty greets his eye,  
And thinking soon,  
Oh, modest moon!  
How many a female eye will roam  
Along the road,  
To see the load,  
The last dear load of harvest home.

Storms and tempests, floods and rains,  
Stern spoilers of the plains,  
Hence away, the season flee,  
Foes to light-heart jollity;  
May no winds careering high,  
Drive the clouds along the sky;  
But may all nature smile with aspect boon,  
When in the heavens thou show'st thy face, oh, Harvest Moon!  
'Neath yon lowly roof he lies,  
The husbandman, with sleep-seal'd eyes;  
He dreams of crowded barns, and round  
The yard he hears the flail resound;  
Oh! may no hurricane destroy  
His visionary views of joy;  
God of the winds! oh hear his humble pray'r,  
And while the moon of harvest shines, thy blust'ring whirlwind spare.

Sons of luxury, to you  
Leave I sleep's dull pow'r to woo;  
Press ye still the downy bed,  
While lev'ry dream surrounds your head;  
I will seek the woodland glade,  
Penetrate the thickest shade,  
Wrapt in contemplation's dreams,  
Musing high on holy themes,  
While on the gale  
Shall softly sail  
The nightingale's enchanting tune,  
And oft my eyes  
Shall grateful rise  
To thee, the modest Harvest Moon!

From Bishop Heber's India.

## CINNAMON-FIELDS OF CEYLON.

Our morning was, as usual on a first arrival, taken up by visits; in the afternoon, we drove in Sir E. Barnes' sociable through the far-famed cinnamon gardens, which cover upwards of 17,000 acres of land on the coast, the largest of which are near Colombo. The plant thrives best in a poor, sandy soil, in a damp atmosphere; it grows wild in the woods to the size of a large apple tree, but when cultivated is never allowed to grow more than ten or twelve feet in height, each plant standing separate. The leaf is something like the laurel in shape, but of a lighter color; when it first shoots out it is red, and changes gradually to green. It is now out of blossom, but I am told that the flower is white, and appears when in full blossom to cover the garden. After hearing so much of the spicy gales from this island, I was much disappointed at not being able to discover any scent, at least from the plants, in passing through the gardens; there is a very fra-

grant-smelling flower growing under them, which at first led us into the belief that we smelt the cinnamon, but we were soon undeceived. On pulling off a leaf or a twig you perceive the spicy odor very strongly, but I was surprised to hear that the flower has little or none. As cinnamon forms the only considerable export of Ceylon, it is of course preserved with great care; by the old Dutch law, the penalty for cutting a branch was no less than the loss of a hand; at present a fine expiates the same offence. The neighborhood of Colombo is particularly favorable to its growth, being well sheltered, with a high equable temperature; and as showers fall very frequently, tho' a whole day's heavy rain is uncommon, the ground is never parched.

## COMBUSTION OF THE HUMAN BODY.

In May last, M. J. Fontenelle read in the Academy of Sciences at Paris, a memoir on the spontaneous combustion of the human body. M. F. establishes incontestibly the reality of the phenomenon, and relates fifteen observations of spontaneous human combustion. Most of the fifteen persons who took fire spontaneously and were consumed, were women immoderately addicted to the use of spirituous liquors. In all cases, the body and viscera were burnt, while the feet, hands, and top of the head escaped. The combustion takes place in those who are the prey of a violent internal heat—the presence of a burning body is not necessary to produce spontaneous combustion, and water, so far from extinguishing the flame, seems to render it more active—the fire does not burn combustible objects placed near it—two persons were consumed at the same time, in the same apartment, without burning the furniture or the apartment—the body consumes in a few hours, and what remains consists of greasy ashes and soot, having a fetid odor which extends to a great distance. M. Fontenelle thinks that spontaneous combustions of the human body originate from a degeneration of the muscles, tendons, viscera, &c. which gives rise to new products of a highly combustible nature, the reaction of which determines the combustion of the body. Alcohol contributes with other causes to produce this degeneration.—*Hampshire Gazette.*

## INUNDATIONS IN ENGLAND.

The inundations occasioned by the constant heavy rains in Flintshire and Denbighshire have proved most injurious, and in some instances destructive, to the iron works in those counties. It is stated by the oldest inhabitants in the neighborhood, that such awful effects from impetuous torrents were never before witnessed by them.

The Stamford paper says it is lamentable to witness the havoc which the rains have created in the agricultural prosperity of the country. The overflowings of the rivers in Cumberland, Northumberland, Durham, Yorkshire, Lancashire, Nottinghamshire, Lincolnshire, &c. where the banks admitted of it, have flooded the adjoining country. Manufactories have been undermined and overthrown, bridges and buildings swept away, and many lives lost.

Hay and clover are so much injured, that the latter has risen 10s. a ton. Wheat in our market has advanced from 3 to 4s. per quarter. So copious have been some of the showers in Yorkshire, that in many places the water rose six feet in two hours. In Holderness, from twenty-five to

thirty miles, the country presents one almost unbroken sheet of water. The produce of thousands of acres is literally rotting in the ground. The Glasgow Chronicle notices the dreadful effects of the rain in Scotland. The crops in France have all suffered from a similar cause.

The Liverpool Mercury, of the 1st of August, says, "We continue to receive, from all parts of the kingdom, accounts of the disastrous consequences of the late heavy rains, and serious apprehensions are generally felt for the coming harvest."

*Children's shoes.*—Children's shoes ought to be made large and easy, as their feet are rapidly expanding—and shoes which at present fit, will pinch in a month. Hence are produced doubling of the toes—painful corns—curving of the nails into the quick, and often, headache and general disorder. Shoes for daily wear should never be thin; such shoes do not protect the feet in walking; and instead of encouraging a firm, manly step, give rise to a timid, hobbling gait, which is extremely uncouth.

*Unhealthiness of the Country.*—While our city has thus far been exempt from any prevailing epidemic, we regret to learn that the surrounding country has been afflicted with numerous cases of autumnal fevers. The prevalence of bilious remittents and intermittents may be ascribed to the luxuriance of the season, and the decomposition of an unusual quantity of vegetable matter.—*N. Y. pap.*

*Large cucumber.*—Dr. Norwood, (says the Portsmouth Journal) has taken from his garden in Exeter, N. H. a cucumber which measured seventeen inches in length, fourteen inches in circumference, and weighed five pounds and one ounce.

*Cement for wood or paper.*—Dissolve some isinglass in a small quantity of gin or proof spirit, by a very gentle heat; and preserve it in a bottle for use.

*Oat Meal, Oat Flour, Groats, &c.*

Just received at the New England Farmer Seed Store, a further supply of the above articles, viz. 30 barrels of fresh Oat Meal, fine bolted Oat Flour, Hulled Oats or Vermont Rice, Scotch Barley, &c. for sale in any quantities, wholesale or retail. Also a few canisters of fine Oat Flour, neatly packed, at 50 cts. per canister.

*Gunpowder, &c.*

De Pont's Gun Powder, at 23 to 50 cts. per pound—Shot—Balls—Flints and Percussion Caps.  
Also, Alum—Refined Salt Petre—Blue Vitriol, &c. constantly for sale at the Dupont Powder Store, No. 65 Broad street—By E. COPELAND, Jr.  
[The De Pont sold as above, is warranted first quality—and is marked "E. Copeland, jr. Boston," on the head of the cask  
March 14

*Hemp Seed.*

Just received at the New England Farmer Seed Store, No. 52 North Market Street,  
A consignment from Troy, N-Y. of 50 bushels of Hemp Seed, growth of 1827; by the terce or bushel.

[Subscribers to the New England Farmer can have their volumes neatly half bound and lettered at 75 cents, by sending them to this office.

*Seeds for Fall Sowing.*

For sale at the New England Farmer Seed Store, a fresh supply of various Grass Seeds—also a great variety of vegetable seeds for fall sowing, viz. White Portugal Onion, Strasburg do. Silver skin do. Prickly Spinach and Dutch Cole for early greens—various kinds of lettuce, carrot, cucumber, cabbages, &c.—black Spanish or winter radish, &c. all warranted fresh

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

## AGRICULTURE.

FOR THE NEW ENGLAND FARMER.

### PEACHES.

Mr. FESSENDEN.—The following plan has been adopted by an agriculturist who has for several years sent the best peaches to New York, which have been raised in that vicinity. When the trees begin to blossom, large piles of combustibles are placed in different parts of his orchard. They are composed of those materials which burn slowly, and produced a dense smoke. When there is any reason to expect a frost the piles on the windward side of the orchard are ignited towards evening, and kept in a state of combustion through the night. He thus keeps the orchard filled with smoke, and the temperature of the air so far above that of the surrounding grounds, as to exclude the frost from his trees; and in this manner has succeeded in securing his fruit, while that of trees exposed to the effect of the weather has been entirely cut off.

### BEEES.

An intelligent mechanic in the neighborhood of Hartford, who had, previous to his removal to that vicinity, attended much to the management of bees, informed me that he had secured his hives from the attack of the insect, by laying on the floor of the hives, early in the spring, a quantity of salt. This he sometimes renewed in the course of the season, though usually one application was sufficient. The bees appeared to be fond of the salt, and escaped entirely the injury which others, not thus protected, suffered from the worm.

Sept. 28, 1828.

J. S. R.

FOR THE NEW ENGLAND FARMER.

### YELLOW LOCUST.

Mr. FESSENDEN,—I am apprehensive it is not so generally known as it ought to be, that there is an essential difference in the qualities of the locust tree of our groves and forests. And should it be conceived that some kinds are more valuable than others, too indefinite and vague are the ideas which generally prevail on the subject.

The merchant, the manufacturer, and the farmer have frequent occasions to use this sort of timber, and from its general reputation, do not hesitate to give a high price for it, without any regard to the kind or quality of the wood, they purchase, hence a sad disappointment is frequently the consequence. Michaux, in his North American Sylva, as quoted by you, says, "those trees are reputed best whose hearts are red. The next in esteem are those with a greenish yellow heart—and the least valuable are those with a white heart. From the variety in the color of the wood, which probably arises from the difference of the soil are derived the names, red, green, and white locust." He here acknowledges a difference in the value of the various colored species, but I think he is mistaken in assigning as the cause of this, the soil on which they severally grow, as the different kinds in this region at least, grow promiscuously; often you will see the yellow and the white or grey the only two varieties found among

us, growing side by side. It is possible that one kind of soil may be more congenial to the growth of one variety than it may be to the other, and here in one tract of country large quantities of the yellow may be found, and the reverse of this in another region.

The fact of the heart of the locust being red, green, white, or even yellow, does not stamp a particular value on the timber, as that kind with a different colored heart from the wood is found to be least valuable, often if not always denoting a state of premature decay. This is almost always the case with the white locust, on cutting which, though quite young and apparently thrifty, the heart in different degrees will be discolored and if the tree be old the same part will be found rotten or hollow. The reverse of this is the case of the yellow locust, the wood of which when recently cut exhibits a fine yellow appearance but gradually changes to a greenish yellow after having been worked a short time, the heart being of the same color, remains sound although the tree may be dead through age or some other cause; it shews no appearance of a tendon.

Two venerable old yellow locusts, one of which were burnt to char in the house to which they fringed the roof during the British when they fled from the revolutionary war, are now standing by their want of bark on the trunk, hence they then suffered, yet the wood of the trunk is sound. Though the wood is somewhat dry indeed, still they put forth leaves and new branches annually and appear to be in a flourishing state. Now the fact of there being "a permanent specific difference" in these two different varieties as it respects their durability at least has been tested, times without number. The white, or as it is often called grey locust, when used for posts or sills of buildings, will in the course of ten or twelve years, be found in a complete state of decay, whereas the yellow locust may be said to be almost imperishable when used exactly in the same circumstances.

A corner post to one of our streets of this latter kind of wood, which was set out before the war of the revolution, at least fifty-five years ago, was a few years since taken up in a perfectly sound state, and now supports one of the sills of a dwelling house in a cellar in this village. Innumerable facts of this kind may be produced if necessary, to substantiate the superiority of the yellow over the white, which last is only fit, neither is it used\* in this vicinity for any other purpose but for wood, for which it is in as high repute as walnut or hickory. To a person unacquainted, it might be somewhat difficult at sight to distinguish the two different kinds, but one or two blows of the axe will decide the point; the chips are of a dif-

\* During the late war, one of our old and respectable ship owners and formerly ship master was on a visit to the navy yard in Charlestown, and being in company with the superintendent, he observed a carpenter hewing a stick of white locust. He said to the officer, "you do not put such wood into your ships?" "Why not?" was the answer, "it is locust." "Truly—but that kind of locust we consider no more valuable or fitter for ship building than any inferior timber?" and further he explained the difference of the two species of locusts, &c. &c. Suffice it to say that the old gentleman received any thing but polite treatment for his presuming to differ from the presiding genius in the place.

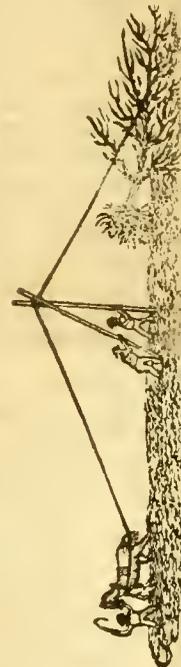
ferent color; the white or grey is more soft and sappy in a green state; the bark in general is thinner and smoother, and peels off more readily. It seems to be a fact that the locust tree does not blossom every year and when they do put forth the seeds are not apt to come to maturity. Much care ought to be taken by those who wish to propagate the locust, to select the genuine yellow kind, and then the seeds ought to be swelled in hot, or some have used boiling water, before planting to ensure their speedily coming up.

LEMUEL W. BRIGGS.

Bristol, R. I. Sept. 26, 1828.

### MACHINE FOR TRANSPLANTING TREES.

The June number of the Gardener's Magazine contains a review of Steuart's Planter's Guide, by Mr. James Main; and gives the following cut and description of a machine used in England in transplanting large trees:



The reviewer states in substance, that with full command of men, horses, and machines, many trees of various heights, from fifteen to forty feet were transplanted by the means of a common timber truck. Or for the largest trees, with much earth attached to their roots, "we had a low oaken sledge, five feet by four, running on low block wheels before, and resting on smooth iron slides behind. On this, after the tree was pulled down, the root was rolled like a wheel, by involving chains fixed as low as possible on the opposite side, by a horse or two, driven steadily. When such weighty trees were drawn to the hole where they were intended to stand, and rolled off the sledge into one side of it, the tree was raised by two horses with the utmost ease, by means of two poles twenty feet long, crossed, and made fast together about two feet below their upper ends. Over this crossing the rope by which the tree was pulled down, (being still attached) was passed; the poles were then elevated across the line of draught, (which was directly from the butt of the tree); the horses were hooked to the end of the rope, and gently moved forward; and thus, from the elevated direction of the rope from the tree to the crossing of the resisting poles, brought the tree upright. In raising a tree in this easy way, a little judgment is necessary in preparing the poles two or three yards apart at the bottom, that they may lean rather towards the tree till they receive the full strain in the draught, and that they may be at such a distance behind the horse as not to drop on him in their fall when the tree is up."

### THE CURCULIO, OR WORM IN FRUIT.

The following was written in answer to an inquiry respecting the Curculio or worm, which it has been supposed injures the fruit grown in New

## MISCELLANEOUS

not less than one third part of its value. The inquiry was received from a respected scientific correspondent, and the answer below was from a gentleman, who has often benefitted the public, and obliged us by his communications, and the results of his researches in Entomology.

(To the Editor of the New England Farmer.)

The worm found in plums and other stone-fruits is the larva of a weevil, and apparently the same as that described by Prof. PECK, in the Ms. Agr. Journal, for Jan. 1819. Prof. PECK, calls his insect *Rynchonius cerasi*, and says that he obtained it from excrescences on the limbs of the cherry trees, and that it proved to be the same which was known to occasion the fall of peaches apricots and plums. From the latter fruit I obtained the perfect insect, differing in no respect from that described by Prof. PECK. It is about the size of the pea-bug, variegated with brown and white, the thighs with two teeth beneath, and the wing-shells covered with 10 or 12 tubercles, 4 of which, in the middle, are polished, black, and larger than the rest, 2 of them conspicuously so. I am informed that the German entomologist Herbst has described this insect by the specific name of *Nenuphar*; but having no copy of his works, I cannot vouch for the correctness of the information, nor detail any remarks which he may have given respecting it. A paper by Mr Tilton on this insect was first published by Dr Mease in his Domestic Encyclopedia, from which it has been repeatedly republished in the various horticultural treatises of this country.

Melshimer in his catalogue observes that the larva lives under the bark of the peach tree, and we have Prof. Peck's authority for the fact that it is the cause of the excrescences on the cherry-tree; it probably is also the same that deforms the limbs of the plum-tree.

According to several memoranda the perfect insect is found during most of the spring and summer months, but it first appears in May, when it commences puncturing the small fruit with its proboscis, and deposits, in the puncture thus made, an egg, which in process of time becomes a maggot or worm, that causes the premature fall of the fruit. The worm then easily escapes into the earth, becomes a pupa, and returns to the surface in its perfect state in about three weeks. Now this metamorphosis may take place at various times during the last of summer or beginning of autumn, when the perfect insect, finding no young fruit, is compelled to oviposit or lay its eggs in the small branches. The larvae live in the branch during winter, and are not perfected till near the last of the ensuing June. Should, however, the fall of the fruit occur late in autumn the development of the perfect insect is retarded till the next spring, whence arises the brood which oviposits in fruit.

It is a singular circumstance, and one which hitherto has not been sufficiently explained, in the history of this insect, that some broods should attack the limbs, and others the fruit. In this is manifest the wisdom of the Author of nature in providing for a continuation of the species in various contingencies. By this wonderful compensating contrivance in its economy, this little entity is secure of an appropriate nidus for its future progeny in sterile regions and unfruitful seasons.

Such, in brief, are the habits of this insect; and these being known, the way for successful experi-

ment is opened. Not having made any myself, it must be left to others to devise and point out a remedy against the injuries of this depredation.—The following, which has already been suggested appears to me most likely to be successful.

1. To extirpate the diseased nodes or excrescences in June, and burn them, as directed by Prof. PECK; and

2. To collect all fallen stone-fruit, and give it to hogs:—

To which may be added that the fruit should not be suffered to remain long on the ground; that it should be boiled or steamed in order, effectually, to destroy the contained larvæ; and that the above processes should be *universally* adopted in order to exterminate this destructive insect.

SCRUTATOR.

Milton, Oct. 1, 1828.

FOR THE NEW ENGLAND FARMER.

## NEW FRUIT—HEATHCOT PEAR.

Messrs Winships of Brighton.

GENTLEMEN—Conformably to your request, I send you a specimen of the *Heathcot Pear*; as you expressed a wish in the early part of the summer of having some of them sent to the New England Farmer office, for exhibition, where Horticulturists could have an opportunity of judging for themselves.

This fine and handsome fruit is the produce of a native tree, in the garden of the Hon. CHRISTOPHER GORE. The tree is now twelve years old; and first bore fruit in the year 1824, since which it has uniformly borne a good crop, the present season to excess. It resembles in appearance and richness of flavor the St. Michaels, though much larger; of a beautiful yellow or straw colour, tinged with red on that side facing the sun, intermixed with clusters of small black spots. The fruit is highly flavored, and justly claims its place amongst the *first* pears in the country, viz. the *Seckle, Bartlett, &c.* I have named this pear after the good old gardener, who raised it from seed.

Since this tree came into bearing it has not suffered by the diseases incident to many pears.—The fruit this year is smaller than it has been heretofore, owing to the immense quantity it has produced.

Sir, I am yours, &c.

R. TOOHEY.

The above mentioned pears have been received at the office of the New England Farmer, through the hands of the Messrs. WINSHIPS, and pronounced by good judges to be of a very superior quality.—EDITOR.

FOR THE NEW ENGLAND FARMER.

## FINE FRUIT.

MR. FESSENDEN,—The cause in which you are enlisted, is my inducement and apology for sending the accompanying box containing a dozen of pears, produced by an engrafted sucker, from the roots of a tree said to have been introduced by *Phillippe L'Englois*, about one hundred and seventy years since; the original tree disappeared I am sure, more than twenty-five years ago. If you consider the subject worthy inquiry, I shall be ready to answer all in my power.

Your obedient servant, L. H.

Salem, Sept. 25, 1828.

The writer of the above will accept our thanks for the pears which arrived in good order;

they were of a rich and melting quality, and considered by our horticultural friends to be the St. Michaels, or very similar to them.—EDITOR.

FOR THE NEW ENGLAND FARMER.

## HORSE CHESNUTS—Query.

MR. FESSENDEN,—If you are in possession of the art of cultivating that beautiful tree with which your city abounds, (the horse chesnut) I shall esteem it a great favor to be informed of it—as I have repeatedly planted the chesnut but never had the pleasure to see any of them grow. I have used various ways, and different soils, but with no success. I have taken a great deal of pains in a number of instances, to procure the nuts and plant them, as I esteem them more than any other ornamental tree.

Yours, respectively,

L. JENKINS.

Carandaigua, Sept. 25, 1828.

It is often the case that seeds lose the power of vegetating in consequence of being kept out of the ground too long after they become ripe—particularly tree seeds. A friend assures us that he has succeeded in raising the horse chesnut, and that his method was to plant the seeds in manure, or rich compost in autumn. Nature generally sows the seeds of trees in autumn; and, if art would more frequently imitate nature in her processes, they would be attended with fewer failures.—EDITOR.

MR. FESSENDEN—Observing a notice in your last paper, of a large calf raised by Mr LITTLE, of Castine, I would observe that a neighbor of mine has one of the Durham Short Horn breed, but 6 weeks old, which measures 4 feet 9 inches in length, and 4 feet girth. It is thought the size of the calf might easily have been enlarged, as it discovers a great propensity to fatten.

Yours, &c. DORCHESTER.

## LOCUST WOOD.

MR. FESSENDEN—With this you will receive several pieces of Locusts, as samples, marked as follows:

A—Is a small piece of the sill of a building erected about 120 years ago, by Col. McIntosh, on the Mount Hope Farm in this town, and was at first used as an Episcopal Church. A few years since this building was taken down, and the sills and other timbers of locust in the like good state of preservation, were re-framed into another building.

B—No. 1—Is a small sample from the butt of a yellow locust tree cut two months since, and from its concentric circles would appear to be thirty or forty years old.

No. 2—Is another piece from the same tree of No. 1, taken twenty feet from the ground. No. 3 are blocks and chips from the same tree.

C—Is a block of *White or Grey Locust*, taken from a tree cut the past winter and sold for posts. This piece was taken about 20 feet from the butt of the tree which was hollow a considerable distance up. You will perceive that its heart is in a state of decay. One more characteristic of the white locust which I ought to have mentioned is that the white locust is a very *sour and sappy wood*, and though cut young and showing no signs of decay from that cause, it soon passes into that state.

Yours, LEMUEL W. BRIGGS.

**WHITLOW—how to treat it.**

This disease is often a severe affliction to hard working men, such as farmers. It originates from bruises or punctures which inflame the muscles, tendons, or membranes beneath the skin; these swellings, whilst the hard tough skin of the fingers remains unyielding, cause the greatest pain, and extension of it up the arm. The thick skin of the fingers also prevents any exudation or escape of the purulent matter, and thus the bone becomes diseased, and a joint is often lost. Persons with soft fingers are seldom attacked. An artificial and similar disease may be formed at any time by winding a string round an inflamed finger, or by sewing it up in a piece of unyielding leather. In this case the most stupid person would think only of cutting the string or ripping the leather, and yet it is rarely that you see a physician go to work in this rational manner. He must first salve it with ointment, which is just as likely to make a cure as the treading on it, that is practiced by ignorant people before it becomes intolerable—by such practices and such neglect, the disease of it runs on till nature makes a gap, and the physician modestly charges for what another has done. The proper remedy is simple and easy—lay open the thick skin, the whole length of the swelling, and dress the finger for one or two days with a soft poultice of bread and milk, and then lay lint on the wound; a little red precipitate ointment may be necessary, where the proud flesh does not suppurate freely. The writer of this has relieved a great many persons without the loss of a joint, and has followed no other plan for twenty years.

**MEDICUS.****THE FORMATION OF ANTHRACITE COAL.**

It has long been a desideratum with the scientific, to obtain further data on which to form opinions concerning the formation of coal in mines.—If we mistake not some light is thrown on the subject, at least so far as relates to the anthracite beds and mountains in this country, by a discovery accidentally made in this city, among some coal from the Peach Orchard mine, on the Schuylkill river. Mr. Reeve, who keeps his coal for sale at his office in Canal street, and at the corner of Murray and Washington streets, has found, within three or four days, two masses which contain lumps of a substance resembling charcoal in all its exterior qualities, and which we have no doubt is charcoal. We have seen specimens in which the anthracite appears to pass almost imperceptibly into charcoal, and others where the division line is clearly drawn—in some the charcoal is disseminated in spots, in others traversed by veins of hard, shining anthracite, while what seems the upper surface, presents an unbroken shell of anthracite. In one case, we were assured, the beautiful play of colors, for which the coal from that mine is so remarkable, extended into the charcoal. In specimens which we have seen, the fibre of the wood is perceptible—sometimes coarse, like that of chestnut: sometimes separating at an angle, as at the sprouting of a branch, and sometimes fine and undulating, like the grain of an old maple trunk.—*N. Y. Daily Adv.*

*Cure for the bilious cholera, and the dysentery.* By Dr. Usher, of Connecticut.—Dissolve in keen vinegar as much common table salt, as will, when put into an open bottle, ferment and work itself clear. The bottle should be nearly full, that it may dis-

charge the foam; this done, bottle it for use; let the person affected, take a large spoonful of the vinegar in about a gill of boiling water, or as hot as he can drink it, until he finds relief. It will effectually remove the cause, (says the recipe) although the patient may be so far relaxed and exhausted as to die with weakness. The same remedy is said to be excellent in the common cholera.

Rail-roads are increasing in England.—“We have before us animating accounts of the opening of the Lancashire, (England,) Bolton and Leigh Rail-road.” A large concourse of persons attended and partook of a prepared repast. We must reserve the details for another day, having at present room only for a short extract or two which follow.

*Opening of the Bolton and Leigh Rail Road.*—Yesterday, this great and useful undertaking being nearly completed, the road was opened in form, by the passage over it of a chained row of coal carriages, some of which were tastefully fitted up for the reception of a select company of the friends of the proprietors, drawn by a locomotive steam engine.

We venture to announce this as one of the most important and decisive triumphs of modern science.

Attached to this locomotive engine were seven wagons, elegantly embroidered inside, strongly and heavily built, each containing a steward and a dozen to eighteen persons, male and females.—Linked to the last of these wagons was a ponderous vehicle, a coach belonging to the Liverpool and Manchester Company, built on the French *diligence* system. It is intended to carry sixteen insides and four outsides; but on this occasion there were at least a dozen on the roof. Immediately after came six more wagons, also filled with company; the last one containing the members of the Bolton old band, who played various national airs and marches at intervals.

A belief was entertained and expressed, that Rail-Roads with locomotive engines would supersede the use of Canals in England.—*Penn. Gaz.*

The Belchertown paper mentions that apples are so plenty in that town, that the price of cider will hardly pay for the labor of making it. In this vicinity there is far from being such an abundance, and cider bears a high price. We must have a RAILWAY. If there was one at this moment, running through or near Worcester and Belchertown, the farmers of the latter place would not be obliged to see their apples rotting under the trees. They would easily find a market, and a profitable one.—*Worcester Yeoman.*

*To convey fish.*—A crumb of bread is to be soaked in brandy; and when swelled, the fish's mouth is filled therewith, into which a half glass more of the spirit is then to be poured. The fish remains motionless, and as if deprived of life, in which state it is to be wrapped in fresh straw, and afterwards in cloth. In this condition they may be kept, or conveyed to any distance for eight or ten days. When arrived at the place of destination, they must be unpacked, and thrown into a cistern of water, where they remain a quarter of an hour, or sometimes an hour without shewing any sign of life; but at the end of that time they disgorge very abundantly, and recover their life and ordinary motions.—*Archives of Useful Knowledge.*

*Dying cotton blue.*—Take one pound of good indigo, boil it in middling strong ley for two hours, pour off the ley, and rinse the indigo with a little water, then grind the indigo in a clean pot with a cannon ball, or something similar, till its begins to turn to mud. Pour in a little water, and wash out all that is mud into a clean bowl and so continue till all the indigo is converted to mud. Take three pounds of shell lime, slack it in about two quarts of milk-warm water, in a clean bowl by itself. Take one pound of good green copperas, melt it with milk-warm water, also in a bowl by itself. Have a stand similar to a churn, prepared with ten gallons of clean water in it, into which pour your three different bowls of ingredients at once. Commence churning, with a common churn staff, immediately; churn about half an hour, or till the water turns a yellow green color. Just before you finish churning, throw into your stand a full tea-spoonful of powdered yellow arsenic—let it stand twenty-four hours and it is fit for use. When you have dyed about half a pound of thread,\* you must churn a little, and let it stand two hours before it is fit for use again. Boil the thread in clean water before you dye it, to cleanse it, and let it be dampened with warm water before you dip it. Make use of rain or soft water in all your process.

\* Which is done by passing the banks of thread over your hands, letting it hang in the dye; which may be repeated at small intervals after the thread is nearly dried.

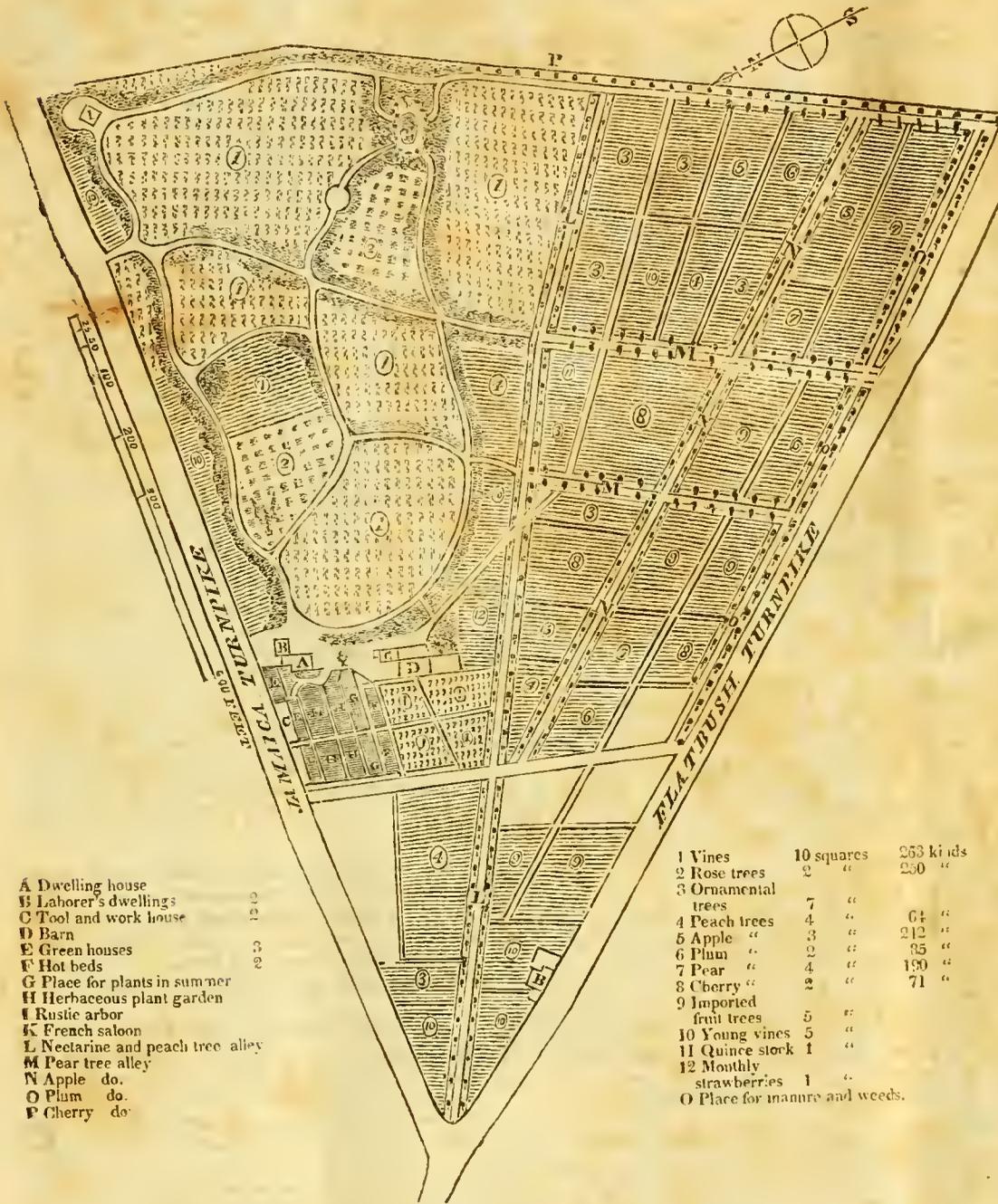
*Tortoise shell.*—Few of the tender sex, it is to be presumed, are aware of the barbarous method by which this highly priced article is obtained. When the tortoise is caught by the Eastern Islanders, it is suspended over a fire kindled immediately after its capture, until such time as the effect of the heat loosens the shell to such a degree, that it can be removed with ease. The animal now stripped and defenceless, is set at liberty, to re-enter its native element. If caught the ensuing season, or at any subsequent period, the unhappy animal is subjected to a second ordeal of fire, but rewards its captors this time with a very thin shell.

An experienced farmer of Shawangunk, (says the Ulster Sentinel) recommends what is called the *hurley weed*, as an effectual cure for the slabbering of horses—they will eat it readily, (he says) and a handful or two will put a stop at once to the disagreeable and debilitating malady.

*How to pickle walnuts.*—Scald slightly, and rub off the first skin, of a hundred large walnuts before they have a large shell; this may easily be ascertained by trying them with a pin. Put them in a strong, cold brine—put new brine the third and sixth days, and take them out and dry them on the ninth. Take an ounce each of long pepper, black pepper, ginger, and alspice: a quarter of an ounce of cloves, some blades of mace, and a table spoonful of mustard seed—bruise the whole together—put into a jar a layer of walnuts—strew them well over with the mixture, and proceed in the same manner till all are covered. Then boil three quarts of white wine vinegar with sliced horse radish and ginger, pour it hot over the walnuts and cover close. Repeat the boiling of the vinegar and pour it hot over, three or four days, always keeping the pickle closely covered; add at the last boiling a few cloves or garlic, or shallots. In five months they will be fit for use.

PARMENTIER'S  
HORTICULTURAL GARDEN,

NEAR BROOKLYN—(Containing 24 acres.)



- A Dwelling house
- B Laborer's dwellings
- C Tool and work house
- D Barn
- E Green houses
- F Hot beds
- G Place for plants in summer
- H Herbaceous plant garden
- I Rustic arbor
- K French saloon
- L Nectarine and peach tree alley
- M Pear tree alley
- N Apple do.
- O Plum do.
- P Cherry do.

1 Vines	10 squares	253 kinds
2 Rose trees	2 "	250 "
3 Ornamental trees	7 "	64 "
4 Peach trees	4 "	212 "
5 Apple "	3 "	85 "
6 Plum "	2 "	150 "
7 Pear "	4 "	71 "
8 Cherry "	2 "	
9 Imported fruit trees	5 "	
10 Young vines	5 "	
11 Quince stock	1 "	
12 Monthly strawberries	1 "	
O Place for manure and weeds.		

OTHER KINDS OF FRUIT TREES.

Nectarines,	15 kinds.	Quinces	5 kinds.
Apricots,	18 "	Raspberries,	5 "
Walnuts,		Gooseberries,	20 "
Chestnuts,	20 "	Currants,	7 "
Filberts,		Strawberries,	17 "
Hazlenuts,			

From the New York Farmer and Horticultural Repository.

One of the best planned and best executed models of a garden which we have visited, is the establishment of Mr A. PARMENTIER, about two miles from Brooklyn. The preceding map will serve to convey some idea of the general disposition of the whole, but we are confident that no plan nor description can furnish an adequate image of this delightful spot. We look upon it as an era in the history of our Horticulture. We do not mean to assert by this that the various branches of this science were not understood and practised by most of our gardeners before the arrival of Mr P. The villas and country residences of many of our citizens, and our markets and fruit shops are abundant evidence that both the ornamental and useful branches of the art were successfully pursued among us in the tasteful embellishment of landscape scenery, and in the abundant production of the finest fruits which any climate can boast of. But we do not know of an instance where the several departments of the gardener's labors are combined so extensively and with such scientific skill: nearly twenty-five acres of ground are enclosed, and the inhabitants of the vicinity, and those who recollect the original site of the garden, now view with astonishment, in the short space of three years, one of the most stony, rugged, sterile pieces of ground on the whole Island, which seemed to bid defiance to the labours of man, now stored with the most luxuriant fruit and blooming with the most beautiful flowers.

The ground plan of the garden, though nearly level, has considerable diversity of surface; the most elevated part facing the south and south-west, is appropriated for the purpose of a vineyard, and the most valuable varieties of the grape foreign as well as indigenous, are here cultivated. The beds of the flowering or ornamental part encompse broad belts laid out in a serpentine or waving direction, and edged with thrift, (*statice armeria*).— We have never seen this plant applied to this purpose so extensively, and if it could retain the beautiful appearance throughout the season, which it exhibits in the first summer month, with its delicate pink blossoms, it would afford the finest possible material for a border, which could be employed; but it does not long remain in flower, and its verdure is inferior to the box, which is commonly used for that purpose.

Nothing can exceed the effect of the contrast in color and form in the various flowers and shrubs of these sections, and the delicate foliage and rich blossoms of many of our native plants are not among the least attractive in this assemblage, arranged at frequent intervals. The several species of *Robinia*, the *Philadelphus grandiflorus*, the *Halesia*, the *Ptelea*, and many others conspicuous for their beauty,

interspersed and contrasted with the delicate *Tamarix*, of Europe, the *Paper mulberry* now bearing its curious fruit, and the several species of shrub by *willows*, and *poplars*; the splendid *Anchusa capensis* with its azure blossoms, and the no less luxuriant *Balsamine*, and thousands of others which we might mention, are all disposed in the most artful manner to heighten the effect, and at the same time to conceal the appearance of art.

In the Northern parts of the garden are contained the nurseries; samples of each kind of tree which are kept in the nurseries are distributed in the beds. To the left of the garden an avenue leads to a Rustic Arbor curiously constructed of the crooked limbs of trees, in their rough state, covered with bark and moss; from the top of this arbor a view of the whole garden, and the surrounding scenery is exhibited, extending to Staten Island, the bay, Governor's Island, and the city; at some distance from the rustic arbor is the French saloon, a beautiful oval, skirted with privet, *Ligustrum*, kept dwarfed to the height of a foot and enclosing a solid mass of China monthly roses. The various kinds of fruit trees are carefully arranged, and the lanes leading to them are skirted with the different species in a bearing state, for better exhibition, and to furnish the necessary grafts for the establishment.

The green-house department, although not so extensive as some in our vicinity, contains many beautiful plants exhibited with the same tasteful arrangement which characterizes the whole of Mr Parmentier's establishment; even the method in disposing the pots according to some principle of grouping or contrasting the color and size of the flowers, entertains the eye, and shows the variety of ways in which a skillful gardener may distribute his materials to produce picturesque effect.

The manner of protecting the plants from the violence of the weather, or the heat of the sun, is quite novel; canvass covers being so managed as to be rolled or unrolled with the greatest ease and despatch by means of ropes and pulleys; the necessity of some such screen is quite obvious, when plants and particularly tender exotics are exposed to our excessive sun, and yet it is too generally neglected among our gardeners.

We are gratified in recommending this establishment as one of the few examples in our neighborhood, of the art of laying out a garden so as to combine the principles of the landscape with the conveniences of the nursery or orchard; and every proprietor who may have a piece of land which he wishes to arrange and embellish in this manner may find it to his advantage to consult Mr PARMENTIER.

*French mode of making brandy peaches.*—Preserved fruit is generally clogging and oftentimes unwholesome, in consequence of its unmixed sweetness. The following is the French mode of preserving peaches, said to be preferable to any other: Scald your peaches in hot water, then dip them into strong lye, rub them with a cloth and throw them into cold water—make a syrup of three-fourths of a pound of sugar to one pound of fruit—and when cold put an equal quantity of brandy.

*Chestnut bark.*—The bark of the chestnut tree contains twice as much tanning matter as oak bark, and nearly twice as much coloring matter as logwood. The coloring substance of chestnut

bark is to that of Campeachy logwood exactly as 1,857 to 1. Leather prepared with this substance is more firm and solid, and yet more supple. This bark is the best substance for making ink; mixed with iron, it becomes a bluish black. The liquor drawn from this bark appears blue at the outside like indigo; but it gives on paper the finest black. In dyeing it has a greater affinity for wool than sumach, and gall-nuts. The color obtained from this substance is unchangeable by air and light.

#### YEAST.

The following methods of making yeast have been recommended.

1st. Boil one pound of good flour, a quarter of a pound of brown sugar, and a little salt, in two gallons of water for one hour; when milk warm, bottle it and cork it close; it will be fit for use in twenty-four hours. One pint of this will make 18 pounds of bread.

2d. To a pound of mashed potatoes, (mealy ones are best) add two ounces of brown sugar, and two spoonfuls of common yeast; the potatoes first to be pulped through a cullender, and mixed with warm water to a proper consistence. Thus a pound of potatoes will make a pound of good yeast. Keep it moderately warm while fermenting. This recipe is in substance, from Dr. Hunter, who observes that yeast so made will keep well. No sugar is used by bakers when adding the pulp of potatoes to their rising.

From Elliot's Field Husbandry

#### IMPROVEMENT OF MEADOW LAND.

The drained land hath succeeded so well these two years past, that the same land which might be bought five or six years past, for six pounds per acre, will now sell for an hundred pounds per acre; nay, even although it be not cleared of the wood and brush, provided the growth be killed with previous flowing.

By the way, I would observe, that if a swamp be full of small brush, and but few great trees, the cheapest and best way is to flow it, and kill it with the water; but if there be but little small brush, and the land be very thick with trees, it is best to clear it by hand; for when it is killed with drowning the land, the trees are extremely hard to cut, so doth but delay the time and increase the charge.

I am told by a credible person that tried it, that the best way is to draw off the water at the beginning of the dog days; the mud will be so heated with the sun, that in this method the swamp will be more killed in one year, than it will be in two years when the water is kept up all the time; and it stands with reason it should do so; for it is the heat and scalding of the water or mud which doth the business.

I have observed, that where the water stands deep, and consequently keeps cool, the bushes and trees are the longer before they die.

But, however, as this is not backed with much experience, every one must act his own judgment.

Since the drained lands are so valuable, we should extend that improvement as far as we can.

I have observed in my fields there are small swamps or frog-ponds, which have a good deep soil, and are very rich, and would be profitable could they be drained. But they lie low, and are so compassed on all sides with high land, that it is impossible to drain them in the ordinary way.—

These swamp or frog ponds, contain a quarter of an acre, some half an acre, and some two or three acres. Let them be great or small, they are worth bringing too, if possible, at a reasonable expense.

If they can be drained, and recovered at all, it may be done in a way that is easy and cheap.

1. In the first place, clear off all the bushes and let the sun fall upon it; and this alone will do more than most men believe, especially if it be not fed with springs.

If the sun did not draw off abundance of water why do not the Mediterranean and Caspian Seas drown all the country round, when there are so many great rivers continually discharging themselves into these Seas, where there is no outlet?

2. Look round on all sides, and if on some side of the swamp there be not some river or low ground which is lower than the bottom of a frog pond, which you desire to drain. On that side near the edge of the pond, dig a hole so deep till you come to a stratum or layer of gravel, or coarse sand, then stop, and by a ditch let the water out of the pond or swamp into the hole; and observe if in the space of three days the water begins to soak away, you may expect by this means to drain your land; this subterraneous passage in time will draw away the water.

But in order to succeed, you will find in a few days there will be a fine sediment, thin like a cobweb in the bottom of the hole, which will entirely stop the passage of the water; but this film is easily broken by stirring up the bottom with a hoe.

When you have drawn off the water so that you can plough the ground, that will effectually break up a pan bottom, so that the water will soak away, and the land be useful and profitable for the time to come.

As the bushes that grow in these frog ponds are button-wood, for the most part, it is difficult to subdue them any other way but ploughing.

This way of subterraneous draining is more uncertain than when you have a visible outlet drain, yet the trial may be with a little charge.

I have known sundry such pieces of land drained the common way, that have been so good, that in a short time they have paid all the charge expended upon them, and would look as though they never had been what they really once were.

It is a common thing in swamps to find the moss two or three feet deep: at first I was a great deal concerned about it, how I should get rid of it; as also whether the land would be of any worth if the moss was removed; as is said, can the rush grow up without mire? can the flag grow without water? so I found when the water was drawn off by ditches, the moss grew so dry, that in a hot dry season in the summer, it would burn quite down to the ground; but to burn that, or any other trash that you would consume, set fire to it when the weather is clear, the sun hot, and a strong southerly wind, which makes fire rage more fiercely, and do much more execution than a northerly or westerly wind: in a northerly wind the air is thin and light, so that the fire is not strongly compressed; the moist, heavy south wind prevents the dissipation of the fire and renders it more compact.

We see a smith will swab and wet his coals, by which means the heat is greatly increased. Now whether the reasoning be just or not, the fact is certain, which is the chief concern of the farmer.

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, OCT. 3, 1828.

## FINE ISABELLA GRAPES.

We have received a very acceptable present of fine large clusters of the Isabella grape, raised by ZEBEDEE COOK, JR. ESQ. of Dorchester, an excellent Amateur Horticulturist, who evinces much skill and judgment as a cultivator. The finest of the specimens referred to, were (we understand) increased to their extraordinary size, by ringing, or decorticating the branches on which they grew, as has been occasionally recommended in the N. E. Farmer.

The Editor of Loudon's Gardener's Magazine, [London] acknowledges the receipt of an article from JESSE BUEL, ESQ. of Albany, containing a description of all the principal nurseries of America, which is to appear in the next number of that magazine.

*Bees.*—The October number of the North American Review contains a valuable article on the management of bees; the substance of which we shall give in the N. E. Farmer.

WM. FURNESS, Esq. has left at the N. E. Farmer office, two Baldwin Apples, weighing 25 ounces—the largest measuring 12 inches in circumference, the produce of a very small tree on his place at Medford.

## A PROFITABLE TREE.

MR SAMUEL R. JOHNSON, of Charlestown, informs us that he has this year received the sum of \$49.29 for the produce of a single Plum tree, of the *White Gage* species. The tree is but six years old.

## ESSEX CATTLE SHOW.

The Annual Cattle Show, and Exhibition of Manufactures, of the *Essex Agricultural Society*, was holden at West Newbury, on the 24th ult.—The number of animals was less than in some former years, but the exhibitions of Manufactures are highly commended. The Ploughing Match was the best ever witnessed in the county.

Among the manufactures were shell combs, in imitation of the Canton combs, exhibited by Messrs Bailey & Williams, of West Newbury; a specimen of American Silk, by Mr Boynton, of West Newbury; a Lace Veil and Handkerchief, by Miss Coffin, of Newburyport; a specimen of Mustard from American seed, by Mr John P. Webber, of Beverly. Mr Otis Little exhibited 760 Long Red Potatoes, measuring 4 bushels, and weighing 246 pounds, produced from a single potato.

The Ploughing Match was very well and ably contested. There were fifteen teams engaged in it. A quarter of an acre was ploughed by each, and no one exceeded 75 minutes in performing the work. The premiums were gained by Perley Tapley, of Danvers, for 1st double and 1st single teams; Jesse Putnam, 2d. Abel Chase, Jr. 3d. and Daniel Moulton, 4th. double teams. Jesse Putnam and Daniel Putnam divided equally the 2d. and 3d. premiums for single teams, and Abraham Dow of West Newbury, the 4th do. William J. Greive, of West Newbury, received a gratuity for ploughing with horses.

We learn that the reports of the several Committees will be published in a pamphlet together

with an able and interesting address from Col. PICKERING, President of the Society.

## THE MOST HEALTHY FUEL.

The following remarks on the comparative salubrity of different species of fuel, are from an anonymous English writer. They appear to us to be valuable:

As a comparison of the salubrity resulting from the use of different species of fuel, or rather that of the degree in which they respectively vitiate the air for respiration, the statement may be taken as a near approximation thus:—coke or coal, which contains much sulphur and little bitumen, (as the Kilkenny and Welch coal or culm) is most highly noxious to animal life; owing to the want of sufficient hydrogen to carry off the sulphur and carbon by means of the chimney flue. The sulphureous and carbonic acid gases from their considerable gravity, descending into the lower part of a room will very seriously deprave the atmosphere for the purposes of animal respiration.

Coal of the ordinary kinds follows next in vitiating the air of a room. Those varieties being most noxious, which give out the greatest quantity of sulphur, and but little carburetted hydrogen. A blazing or "free burning coal," as it is usually called, being more salubrious, especially for private or close apartments, than the more durable varieties; on account of the hydrogen or gas flame producing a better current up the chimney, than would result from a mass of ignited fuel without flame.

Peat or turf though forming but a small proportion of the fuel used in England, constitutes the major part of the fuel used in Ireland and part of Scotland. This class of fuel, (which may be termed coal in its incipient stage of condensation) is found in different districts in such various stages of compression or solidity, as to render any general statement with regard to its density very imperfect. Peat or turf cut from the mountain or upland bogs in Ireland, possesses a degree of solidity nearly approaching to that of coal; and a specific gravity a little exceeding that of water. Other specimens of more recent formation, and especially that cut from those vast tracts of bog land called "live bog," (which produces a deposit or stratum of turf annually, by the growth and subsequent decay of a spongy mass of vegetable fibre) is of so porous and light a texture as to be scarcely worth the expense of cutting. The best kinds of turf yield a brilliant white flame; and in point of durability it may be said to be intermediate between coal and wood, when used as fuel. There is however a peculiar acrid vapor from the very best specimens of turf (probably from the ammonia and sulphur), which renders this fuel highly disagreeable to many persons unaccustomed to its use. And wherever good coal can be obtained at a moderate price, the latter is not only more durable and convenient fuel than turf, but it is probably less noxious to animal life than the vapor produced by the combustion of even the very best kind of turf.

Charcoal employed as fuel in open fire-places, is highly deleterious to respiration. For although it is free from the nuisance occasioned by visible smoke, and therefore convenient as a detached fire on some occasions, (such as the drying of rooms after undergoing repair) yet it should never be employed for domestic fires, unless a strong current of air can be allowed to sweep through

the apartment, in order to drive off the carbonic acid gas evolved. The density of this gas being one half greater than that of atmospheric air (or as 1520 : 1000) it will disperse itself in the lower parts of the room, instead of passing up the chimney shaft, if charcoal be used in an ordinary sitting room, where a current of air cannot be permitted. In certain processes in the arts, charcoal fires are almost indispensable; but they ought never to be employed without the means of readily carrying off the carbonic acid by ventilation.

Wood, when employed as fuel, is less injurious to the atmosphere than either of the preceding substances. The best varieties of English wood for producing a brilliant and quick fire are ash, hazel, hornbeam, &c.; but oak and beech are the most durable. The quantity of light carburetted hydrogen given out during combustion, not only contributes to that cheerful flame or blaze peculiar to wood fires, but as we before stated, its levity causes it to ascend the chimney-flue with rapidity, at the same time producing a current of heated air, which draws after it the vitiated air of the apartment in conjunction with the carbonic acid formed by the combustion. It is almost superfluous to remark, that, after the gaseous product, or flame of the wood becomes exhausted, the current, or draft of the chimney becomes proportionably diminished. And although the live embers of charcoal will retain a state of ignition even until they become entirely reduced to ashes, yet it is injurious to health for a person to sit immediately over such embers, from the quantity of carbonic acid gas evolved by the charcoal.

It appears, therefore, that wood, employed for the purpose of domestic fuel, not only affords a more cheerful fire than charcoal, coal, coke, or peat; but that, when properly managed, it vitiates the air of an apartment in a much less degree, both from the product of combustion consisting of less deleterious matter, and from its greater levity, producing a strong current of air through the chimney, and thereby effectually ventilating the room.

The combustion of any kind of light brush or faggot wood, in the grate of a room which is greatly confined, or which is suspected to contain a vitiated atmosphere, affords one of the most ready and effectual means of ventilation; and should always be employed after an apartment has been shut up the preceding night with live coke or charcoal in the fire-place.\* The effect of carbonic acid and sulphureous acid, though insidious in its approaches, is so highly injurious to animal life, and more especially to invalids, that precautions of this kind in our dwelling houses, where the doors and windows are made almost air tight, ought never to be forgotten by those who have the charge of such apartments.

\* From some recent experiments of Dr. Murray on the antipointous agency of acetic acid taken internally, we might infer that this acid in a state of vapor, which is given out copiously during the combustion of green wood would also have a salutary agency in correcting nuisance in a confined room.

*Prevention of colds.*—"Perhaps," says Dr. Beddoes, "there would be hardly such a thing as a bad cold, if people, when they find it coming on, were to keep cool, to avoid wine and strong drinks, and to confine themselves for a short time to a simple diet, as potatoes and other vegetables, with toast and water. I have known instances of heat in the nostrils, difficulty of breathing, with a short tickling cough, and other symptoms, threat-

ing a violent cold, go off entirely in consequence of this plan being pursued. I have found the pulse beat from twelve to twenty strokes in a minute, less, after a person at the onset of a cold had continued quiet three quarters of a hour in a cold room. It is not only warmth, suddenly applied, that will throw any part of the body, after it has been starved or benumbed, into violent action, and bring on inflammation, strong liquors will do the same."

The last Number of the North American Review, just published by Frederick T. Gray, Boston, and G. & C. Carvill, New York, contains articles on the following subjects: The Public Law of Denmark; Clarendon's History of England; German Universities; On Bees; Life of Ledyard; The Life and Writings of Moliere; President Holley; Travels in America; Silk; Wallachia and Moldavia; Our relation with Great Britain; Worcester's Edition of Johnson and Walker; Chinese Manners; Quarterly List of New Publications; Index.

The 94th No. of the Edinburgh Review, just published by Walls & Lilly, contains articles on the following subjects: State Trials; Poor Laws; Romance of History; Journey from India; Life of Lord Colingwood; Greek Tragedy; Nervous System; Denman's Inaugural Address before the London Literary and Scientific Association; Jamieson's Scottish Dictionary; Quarterly List of New Publications.

A gentleman well acquainted with Fruit Trees, proposes visiting the New York, New Jersey, and Philadelphia Nurseries this fall provided sufficient business should offer to make it an object. His intention is to select on the spot large thrifty trees, of any kinds that may be wanted, and from any Nursery at a moderate commission. Apply to the Publisher of the New England Farmer. Oct. 3

**Flower Seeds.**

Just received at the New England Farmer Seed Store, No. 52 North Market Street.

A fine assortment of Flower Seeds, comprising all the most fashionable and splendid varieties, raised this season at Peppercell, Ms. expressly for this Establishment, neatly put up in small papers, 6 cts. per paper, \$5 per hundred, warranted; a liberal discount to traders. Also large White Lily Roots, 25 cts. each, fresh, and sufficiently large to flower next season.

**Grape Vines.**

The subscriber offers for sale Grape Vines of several varieties, the produce of his garden in Dorchester; among them are the following:

Isabella	White Muscat
Sweetwater	Black Hamburg
Black Cape	Elba
Queen	Muscated
Early Oval	Alexander's or Schuykill

They are principally of one year's growth, planted under his direction and superintendance, are warranted genuine, and are in a beautiful and vigorous state.

The subscriber proposes to continue the cultivation of such varieties of the foreign and native vines as are suited to this climate and that will thrive in the open ground in town or country.

Application may be made to the subscriber, at his office, No. 7-12 Congress Street, or at the Garden, to Patrick Kennedy, Boston, Oct. 3, 1822. ZENEDEE COOK, Jr.

**Wilson's Nursery, Derry, N. H.**

The proprietors inform the public that their nursery offers peculiar facility for the acquirement of useful fruit; more than fifty thousand trees now cultivated by them consisting of a great variety of Apples, Peaches, Plums, Cherries, Quinces, &c. embracing most of the celebrated and esteemed kinds in this country. The utmost care has been observed by the original proprietor for more than thirty years, in making the selection and the whole is now offered as containing none but the most worthy of cultivation. Persons not acquainted with the different kinds by name, who wish to procure choice kinds, by stating the time they wish them to ripen, may confidently trust to the proprietors without fear of disappointment. All orders will be promptly attended to, and trees furnished at their nursery, this fall or next spring, at the following prices.

Apples, per hundred.	\$16
Peaches do	16
Plums do	25
Cherries do	25
Quinces do	25
Horse Chestnuts	\$16 and 25
Oct 3 6t	JOHN A. & SAMUEL WILSON.

**A great Bargain.**

For sale, a Farm in the easterly part of Orford, N. H. containing 175 acres of good land—120 acres improved, the remainder wood land—having a convenient dwelling house, barn, and out buildings—a young orchard—nearly 300 rods of stone wall lately erected, and a never failing supply of water. A good title will be given. The price only \$12,000. Inquire at this office, or of Messrs Rogers & Wilcox, Orford.



**Fruit Trees.**

WM PRINCE, the Proprietor of the Linnean Botanic Garden and Nurseries at Flushing, Long Island, has the pleasure of informing the public, that his Nursery now contains 172 varieties of the Apple, 202 do. of the pear, 76 do. of Cherries, 139 do. of Plums, 25 do. of Apricots, 34 do. of Peaches, 29 do. of Nectarines, 10 do. of Almonds, 14 do. of Mulberries, 6 do. of Quinces, 16 do. of Figs, 16 do. of Currants, 15 do. of Raspberries, 47 do. of Gooseberries, 20 do. of Strawberries, 257 do. of Grapes, 600 do. of Ornamental Trees, &c. Above five hundred of the above kinds of Fruits are not to be found in any other collection in America. The different varieties cannot be otherwise than genuine, as the greatest attention is paid, and nearly all the kinds are inoculated from bearing trees. The Cherry, Peach, and other Trees, are generally of a large size. Catalogues may be obtained of J.R. Newell, at the Agricultural Warehouse, No. 52 North Market-street, gratis; and orders left there, or sent by mail, will meet prompt attention. Oct. 3

**Rail Road.**

The subscriber respectfully requests those gentlemen who have received from him blank forms for returns of the business, &c. in the several towns, in reference to the public necessity for the construction of a Rail Road, to forward the same to him, by mail, without delay—as the surveys in regard to said Rail Road have been nearly completed, and the Commission are desirous of making an early and full report upon the subject. Worcester, Sept. 20, 1822. EMORY WASHBURN.

**New England Farmer's Almanack, for 1829.**

In press at the New England Farmer office, and will be published to-morrow, the *New England Farmer's Almanack* for 1829. By Thomas G. Fessenden, Editor of the *New England Farmer*. For sale, wholesale and retail, at the N. E. Farmer office, No. 52 North Market street, by Bowles & Dearborn, 50 Washington street, and by the booksellers and traders generally. Some copies interleaved with writing paper, which will be very serviceable to farmers, will be kept for retail at the Farmer office.

The flattering reception, and extensive circulation with which our first number has been honored, have induced the Editor and Proprietor of the *NEW ENGLAND FARMER'S ALMANACK* to renovated exertions to render the present in some degree worthy of the approbation, which has crowned our diary of 1822.

Our object has been to collect from every accessible source, such information as we hope will be found to be of the greatest utility to the greatest number of those whose use an *agricultural Almanack* is more particularly calculated. But, although this little *Tablet of Time* is specially intended for the benefit of those who are actually and actively engaged in the pursuits of Husbandry, yet it may, perhaps, prove in some degree interesting to other classes in the community. Agriculture is that in all, without which every thing valuable would soon cease to be. Though all mankind are not cultivators, yet all civilized human beings are consumers of the products of cultivation, and have therefore a direct and paramount interest in the art, to which this little duodecimo is devoted.

The *New England Farmer's Almanack* for 1829, it is thought will be found to be considerably improved on that of the preceding year; and is enlarged by the addition of eight pages. It contains, besides the usual astronomical articles of an Almanack, a complete Calendar of the Courts for each State in New England, including the Probate Courts for Massachusetts, and the declination, a table of Roads and distances from Boston, and eighteen pages of Agricultural and Miscellaneous Articles, on the following subjects: On the Importance of a Good Garden—Hints to Mechanics—a Plough-cleaner, with a drawing—on the Culture of the Yellow Locust Tree—on Working Bulls—on Working Cows—on Purifying Cellars, Apartments, &c.—on Extirpating Cock roaches—on Preserving Smoked Meat—to Protect Young Plants from Worms—Cheap Machine for raising Water, with a drawing—on the Construction of Gates, by Col. Pickering, with a drawing—on Elder—on Mears' Spring Fastening for Horses, with a drawing—Machine for Cutting Grain, with a drawing—an elaborate article on the Canker Worm—Hints on Patterning Swine—Directions for Gathering and Preserving Herbs, both for medical and culinary purposes—on Lucerne—on Millet—on the Culture of Sweet Potatoes in New England—on Orchard-grass, &c. &c.

Country traders and others supplied on the most liberal terms.

**Seeds for the West Indies.**

Merchants, masters of vessels, and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from \$4 to \$5 per box. Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

**SUBSCRIPTION.**

For importing Grape Vine Roots from France, at a moderate price, and encouraging the introduction of that culture into the United States.

Mr. Alphonse Loubat, having considerably enlarged his Vineyard, on Long Island, where he now has, in full cultivation, thirty-five acres of ground, containing 72,000 Grape Vine Roots; having also the peculiar advantage of being enabled to procure the best specimens of roots from his father's extensive vineyards and nurseries, in the districts of Bordeaux, Clerac, and Tuzet, departments of Gironde and Lot and Garonne, in France, (45° N. Lat.) proposes to the numerous friends to the cultivation of the grape vine in the United States, a subscription will be opened on the first of August, 1823.

Mr. A. L. will engage to furnish subscribers with the Grape Vine Roots, before the first of March next, and forward them free of expense, to the different cities where subscription lists shall have been opened. The roots will be three years old, and will produce considerable fruit the second year from the time of their being planted. They will be carefully classed and packed in boxes, with some of the original soil in which they have been raised, which will greatly facilitate the thriving of the roots, when transplanted.

Orders will be punctually attended to: the subscribers designating the quantities and species of the grape vine roots they wish to have. They will engage to pay for 1000 roots or more, at the rate of 12 1-2 cents for each root; for less than 1000, at the rate of 15 cents; and 25 cents per root for less than 50.—Roots only two years old, shall be paid for at the rate of 9 cents each, for 10 or more; 12 1-2 cents for less than one; and 18 cents for less than 50 roots.—Payment to be made on delivery of the roots.—Letters not received unless post paid.

Subscription lists are open at New York, with Alphonse Loubat, 85 Wall street—Boston, E. Copeland, Jr.—Albany, R. M'Michael—Philadelphia, Van Aarsinge—Baltimore, Willard Rhoads—Washington City, Wm. Pairo—Richmond, Davenport, Allen & Co.—Savannah, Hall, Shaptes & Tupper—New Orleans, Foster & Hutton—Charleston, (S. C.) J. & J. Strick & Co. Mr. A. Loubat's book on the Culture of the Grape Vine and on the Making of Wine, may be found at the principal book sellers of the United States; and his agents will furnish them gratis to subscribers.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best.	barrel.	2 00	3 00
ASHES, pot. first sort.	ton.	105 00	105 00
PEARL, first sort.	ton.	102 50	105 00
BEANS, white.	bushel.	1 00	1 50
BEEF, mess, scarce.	barrel.	10 50	10 75
CARGO, No. 1.	"	3 50	8 75
CARGO, No 2.	"		7 00
BUTTER, unsalted, No. 1, new.	pound.	12	11
CHEESE, new milk.	"	6	4
SKIMMED MILK.	"	2	3
FLOUR, Baltimore, Howard-street.	barrel.	6 75	7 00
GENESEE.	"	6 50	6 75
RYE, best.	"	2 62	3 00
GRAIN, Corn.	bu-hcl.	53	54
RYE.	"	45	51
BAILEY.	"	60	70
OATS.	"	32	40
HOGS LARD, first sort, new.	pound.		9
LIBIE.	cask.	85	90
PLASTER PARIS retails at	ton.	2 25	2 50
PORK, clear.	barrel.	13 00	19 00
NAVY, mess.	"	13 00	13 50
CARGO, No. 1.	"	13 00	12 00
SEEDS, Head's Grass.	bushel.	2 00	2 25
Orchard Grass.	"		4 00
Fowl Meadow.	"		4 0
Rye Grass.	"		4 00
Tall Meadow Oats Grass.	"		5 00
Red Top.	"		1 00
Lucerne.	pound.		50
White Honeysuckle Clover.	"		50
Red Clover (northern)	"	11	12
French Sugar Beet.	"		1 50
Mangel Wurzel.	"		1 50
WOOL, Merino, full blood, washed.	"	40	55
Merino, full blood, unwashed.	"	23	24
Merino, three fourths washed.	"	35	40
Merino, half & quarter washed.	"	33	35
Native, washed.	"	28	30
Pulled, Lamb's, first sort.	"	42	47
Pulled, Lamb's, second sort.	"	22	33
Pulled, for spinning, first sort.	"	35	38

**PROVISION MARKET.**

BEEF, best pieces.	pound.	10
PORK, fresh, best pieces.	"	10
WHOLE HOGS.	"	6
VEAL.	"	10
MUTTON.	"	4
BUTTERY.	scarce	
BUTTER, 1 lb and 1/2 lb.	"	12
LAMP, best.	"	20
EGGS.	dozen.	11
MEAL, Rye, retail.	bushel.	70
Indian, retail.	"	65
POTATOS, new.	"	40
CIDER, [according to quality.]	barrel.	2 00

## MISCELLANIES.

From the *New England Farmer's Almanack* for 1829.

By THOMAS G. FESSENDEN.

OCTOBER.

The summer flowers are faded,  
The fate of beauty sharing.  
And nature, somewhat jaded,  
Seems overdone with bearing.

But fruit those flowers succeeding,  
The orchardist requiring,  
Abundant as in Eden,  
Is scarcely less inviting.

A second crop of grass is  
Now toying with the zephyrs,  
By which the hind amasses  
Sweet food for cows and heifers.

The fields of corn are studded,  
With ears of golden glowing,  
And all the land is flooded  
With bounties overflowing.

O then the tribute render  
To the Almighty Giver,  
Of all the heart can tender,  
And all the tongue deliver.

*Loss of pumpkins.*—Very great losses have been sustained by the farmers on Connecticut river, in the article of pumpkins, which were swept away by the late flood into Long Island Sound, and from thence out to sea. We understand they were not insured—and furthermore, that serious apprehensions are entertained lest there should be no thanksgiving for the want of pumpkin pies. We hope, however, it is not so bad.—*Berk. Am.*

*The importance of woman.*—She gives birth to the species, and adorns its creation by its fruits. The first sensation of rapture experienced by man, is while inhaling nourishment from the *breast of woman*. The first desire of permanent happiness, is to embrace *woman*. The first enjoyment of life is on the *breast of woman*. The last sigh of expiring virtue, is drawn on the *breast of woman*. It is the *voice of woman* that cheers his drooping soul with hope. It is the *song of woman*, that onkndles in his heart, the cause of rapture. It is the *tear of woman*, that assuages his sorrows. It is the *sigh of woman*, that maddens him with the delirium of love. It is the *hand of woman*, that gives him the ease and comforts of home; and smooths the pillow that launches him into the tomb of his fathers.

*Singing cocks.*—The Editor of the American Farmer has received from Mr. Wright, (the acting consul at Rio Janeiro) two barn-door fowls, of the species called by the Portuguese "*Canta galla*," or singing cock. Its name is derived from one of its faculties. It spins out its crow, in a new style of singing, like fine ladies who draw and lengthen out their chromatics, till one begins to fear that she will spin out all the breath in her body, not leaving enough to recover upon.—*Bos. Courier.*

*Drunkenness.*—What degradation and sin for any virtuous woman to marry a drunkard! "If a drunken man," quoth old Burton, in his *Anatomy of Melancholy*, "gets a child, it will never likely have a good brain."—"It is remarkable," says Darwin, "that all the diseases from drinking spirituous or fermented liquors, are liable to become hereditary, even to the third and fourth genera-

tion, gradually increasing, if the cause is continued, till the family becomes extinct."

Only think of a drunken bridegroom!—a beast that swills during the honey-moon!—snoring insensible by the side of a sweet, delicate, loving, aye, even loving creature yet in her teens! An old, useless, barren bachelor may drink till he dies—little harm can he do to any body but himself, though, to be sure he may sorely distress his old maiden sister and house-keeper Shoozy—and break the affectionate and faithful creature's heart. But a married man, a father of sons and daughters, all smiling, or willing to smile, round his board, to be a drunkard! He deserves that death should come stealthily in, once a month, like an unseen tiger at midnight, and carry them all off, one by one, to his den, the grave. For Nature will not endure to see her holy gifts so profaned; sooner or later, she will show herself revenger and avenger; and the drunkard will be forced to feel like a very man at last, when his little Benjamin, the sole survivor of all the many, whose mother died that he might be born, is buried with the rest; and the broken-hearted wretch's town house and country house, each with four stories above ground, besides two sunken ones, and commodious garrets, have emptied themselves, dining room, drawing room, parlors, libraries, and bed rooms, into the church-yard!—*Blackwood's Mag.*

The military muster which was held in this place last week, afforded our citizens a favorable opportunity for witnessing some of the effects of the present militia system. With regard to the appearances of the troops, as we are no critics in such matters, we have nothing to say—but the scenes of vice, intemperance and general licentiousness so prevalent on the occasion, deserve a brief notice. We do not recollect a more disgusting exhibition at any time than was witnessed in our streets on the day of the muster. On each side of the upper part of Main-street, where the troops were organized, and also adjoining the field where they were reviewed, scores of tables and booths were to be seen, furnished with every kind of ardent spirits, to tempt the appetites of the surrounding multitude. Within a short distance on Main-street only, a gentleman informs us he counted upwards of forty of these establishments, where intoxicating liquors were dealt out to the noisy crowds who clustered around them. As might be expected, instances of intoxication, gross profanity, gambling, fighting, and disorder were not unrequent. The whole scene was highly disgraceful to our city, and calculated to pain and disgust every friend to good order and good morals: and this was probably a fair specimen of the accompanying exhibitions of almost every regimental muster. Now for what object, we would ask, are the morals of the community periodically exposed to the corrupting influence of such scenes? Surely there ought to be some important benefit to compensate for so great and serious an evil. We are aware the best institutions may be necessarily attended with evils, which, though to be regretted, must be endured on account of the greater benefits by which they are overbalanced. But how stands the case with regard to militia musters? What in the opinion of men of military skill and experience are the advantages resulting from them? Just none at all.

The whole is a mere farce—a useless parade, unattended with any important improvement in the discipline of the troops. The expense of time

and money, to which a portion of citizens least able to bear it are subjected, is immense—the extent of injury inflicted on public morals alarming. If, instead of the present burdensome and unequal system of trainings, all citizens liable to do military duty, were to be enrolled and required to equip themselves, and once a year, on the same day throughout the State, were called out by companies for inspection, would our militia be less efficient than at present? And if, in addition to this, provision were made for the instruction and discipline of the officers, does any one doubt the result would be a great improvement on the existing system? Why then should this system, with its train of evils, be retained? The subject is worthy of serious consideration—it is worthy the attention of philanthropists—and in the great efforts making at the present day for the suppression of vice, and the promotion of virtue and good morals, we hope it will not be overlooked. Where is there a more prolific source of immorality and vice than militia musters? On what other occasion do we meet with more painful and disgusting scenes of intoxication, profanity, and vulgarity? It is certainly a matter of congratulation that these musters are not permitted to take place oftener than once in two years; and we cannot but hope that another legislature will see the expediency and importance of rendering them still less frequent, if not entirely abolishing them.—*Connecticut Courant.*

#### Splendid Bulbous Roots.

Just received at the New England Farmer Seed Store, No. 52 North Market Street, direct from Van Eeden & Co. Harlem, Holland, a large assortment of Bulbous Flower Roots, comprising the finest varieties of

HYACINTHS—(double and single,) dark blue, porcelain blue, red and rosy coloured, pure white, white with yellow eye, white with rosy eye, and white with various eyes; from 25 cts. to \$1 00 each.

TULIPS—splendid variegated, red, yellow, and mixed, 12 cts. each, \$1 00 per dozen.

CROWN IMPERIALS—assorted, of the most splendid colours, and showy flowers, large roots 38 cts. each.

JONQUILLES—sweet scented, finest roots, 19 cts. each.

POLYANTHUS NARCISSUS—fragrant, white with yellow cups, and yellow with double white cups, extra sized roots, 33 cts. each.

DUBLE NARCISSUS—fragrant, of all colors, 19 cts. each

SPRING CROCUS—of all colours, 6 cts. each, 50 cts. per dozen.

The above roots are from the same house, from which we received our supply last season, and which gave such universal satisfaction; some of the double Hyacinths having produced bells 1 inch and 3 1/2 inches in diameter.

Purchasers are requested to notice that the above roots are no purchased at auction, and are all remarkable for their size, and for the beauty and delicacy of tint of their flowers. Those sold at auction are generally the mere refuse of the most inferior collectors, good roots being worth at home ten times as much as they generally sell for at auction, as will be seen by reference to the priced catalogues of any respectable house in Holland.

A further supply of Lilies, Persian Fritellaries, Iris, Ixias, Peonies, Anaryllis, Star of Bethlehem, &c. is daily expected. All orders faithfully executed.

#### Hemp Seed.

Just received at the New England Farmer Seed Store, No. 52 North Market Street, A consignment from Troy, N-Y. of 50 bushels of Hemp Seed, growth of 1827; by the tierce or bushel.

#### Oat Meal, Oat Flour, Groats, &c.

Just received at the New England Farmer Seed Store, a further supply of the above articles, viz. 30 barrels of fresh Oat Meal, fine boiled Oat Flour, Hulled Oats or Vermont Rice, Scotch Barley, &c. for sale in any quantities, wholesale or retail. Also a few canisters of fine Oat Flour, neatly packed, at 50 cts. per canister.

#### Spring Wheat.

Just received a few bushels of prime Gilman Spring Wheat, growth of 1828, raised in Southborough, Ms.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a discount of fifty cents.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (over the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, OCTOBER 10, 1828.

No. 12.

## AGRICULTURE.

FOR THE NEW ENGLAND FARMER.

Officers of the Essex Agricultural Society, elected  
Sept. 25, A. D. 1828.

FREDERICK HOWES, Esq. Salem, <i>President.</i>	} Vice Presidents.
BENJAMIN PARKER, Esq. of Bradford	
SOLOMON LOW, Esq. of Boxford,	
EBEN. MOSELY, Esq. Newburyport,	
BENJAMIN T. REED, Esq. Marblehead.	} Treasurer.
ANDREW NICHOLS, Esq. of Danvers,	
JOHN W. PROCTOR, Esq. of Danvers, <i>Corresponding and Recording Secretary.</i>	

### Trustees.

John Adams,	Abijah Cheever,
Jonathan Ingalls,	Stephen Barker,
James Gardner,	Daniel Putnam,
Daniel Adams,	James H. Duneman,
Asa T. Newhall,	Jesse Putnam,
Stephen Abbot,	Moses Newell,
Jesse Kimball,	David Gray,
Richard Stewart,	Jacob Towne, Jr.
Azor Brown,	Thomas Payson,
Jeremiah Colman,	Wm. P. Endicott,
Erastus Ware,	Paul Upton,
Jeremiah Spofford,	Winthrop Low.
<i>Attest,</i>	J. W. PROCTOR, <i>Sec'y.</i>

### TWO SORTS OF PEARS NATURALLY PRODUCED ON THE SAME TREE.

MR FESSENDEN—I send by the bearer, two pears taken from a seedling tree, planted here, about thirty years ago, and which has never been grafted or inoculated. The seed was taken from a St Germain pear, and was planted by the present proprietor in the garden where it grows. You will notice that the two pears are unlike in size, shape and appearance, one being of a russet colour, the other of a light green. The largest is now in eating, and is more than twice the size of the russet coloured fruit, which will not ripen for some weeks; and is then totally dissimilar in flavor from the others. They are evidently two distinct kinds of pears, growing on the same tree, and, what is still more curious, they grow together all over the tree, even from the same bunch or tufts of blossoms. This has been the case ever since the tree commenced to bear, with the exception, as the owner informs me, of the first year.

If you think the preceding article, from the singularity of the fruit, worthy an insertion in the *Farmer*, please make use of it for that purpose.—The tree stands in the garden of Mrs Williams, of this place. Respectfully your obt serv't,  
Salem, Sept. 29, 1828. STEPHEN WHITE.

Remarks by the Editor.—The above-mentioned curious productions may be seen at the office of the *New England Farmer*. The manner in which they grow, intermixed with each other in every part of the tree, seems to be at variance with the commonly received theories of vegetation, which maintain in substance, that the shape or peculiar formation of the cells or sap-vessels in the branches, give the character, flavor, &c. to the fruit.—But facts are of more importance than the most plausible theories, and when facts and theories

are absolutely irreconcilable, the latter must of course be rejected.

### QUERIES.

MR FESSENDEN.—An answer to the following questions in the *New England Farmer* would be gratefully received by at least one of your subscribers: When it becomes necessary to remove apple trees from the ground on which they stand, being thrifty and in a bearing state, which are from three to eight inches diameter, can they be transplanted with a prospect of success? And if they can, what is the best method, and what is the best time in the year for transplanting?

October 8th, 1828.

A. B.

(Abstracted from Loudon's Gardener's Magazine.)

### GARDENS ABOUT LONDON.

From Kensington through Hammersmith, Chiswick, Brentford, Isleworth, and Twickenham, seven miles of garden ground, may be denominated the great London fruit garden north of the Thames. An upper and under crop taken at the same time; the upper the fruits on trees; the under, strawberries and various herbaceous crops.—To increase shelter and warmth in autumn, they raise banks of soil five feet high, facing the south and sloped to an angle of 45°; on these they plant endive in September, and near the bottom, from October to Christmas, they drill a row of pease; the endive is preserved from rotting, and the pease come in maturity nearly as early as if under a wall. The springs here lie eight or ten feet under the surface, and the water is raised from the wells by a bucket and lever balanced by a stone. Three thousand acres of ground here, employing five persons, a man, his wife and three children, per acre, during the winter half year, and during summer, five persons more, chiefly Welch women. Estimated produce £100 per acre.

### KITCHEN GARDENS.

Much fresh littersy dung required for growing mushrooms, early cucumbers, salads, potatoes, asparagus, &c. Consumption of the metropolis and its environs, for fruits and vegetables estimated at upwards of a million sterling pounds per annum. Several farming gardens pay £1000 per annum.

### STOCK ON FARMS NEAR LONDON.

Less live stock on the farms in Middlesex than in any other; no breeding of cattle. Short horned cows of Holderness chiefly owned by milkmen; number kept 8500; average produce nine quarts per day; fed on hay, turnips, linseed cake and jelly, brewer's grains and grass; retail dealers adulterate the milk; preferring dirty water to clean; and adulterate the cream by adding molasses and a little salt. Very little butter made in the country. Brewers' drays supplied with horses from the Berkshire farmer, who buy them young from the Northamptonshire farmers, and work them two or three years before they sell them.—Not more than one dove house in the county; but many pigeons kept in empty wine pipes set upon posts, fifteen or twenty feet high, and many kept by journeyman tradesmen, pigeon fanciers in the

poorer parts of London, and most other towns and villages in the county.

### RURAL ECONOMY ABOUT LONDON.

Half the manual labor done by the job: laborers ruined in morals and constitution, by the public houses. Gentlemen's servants a bad and contaminating set.

### A RECEIPT FOR PREPARING MOLASSES FOR PRESERVING FRUITS.

Take 8 lbs. molasses, bright New Orleans or Sugar House, 8 lbs. pure water and 1 lb coarsely powdered charcoal. Boil them together for 20 minutes, then strain through fine flannel, double: put it again in the kettle with the white of an egg, boil it gently, till it forms a syrup of proper consistence, then strain it again.

### NEW VARIETIES OF FRUIT FROM MR BUEL.

Jesse Buel, Esq. of Albany, has sent to Mr Loudon, conductor of the *English Gardener's Magazine* the following scions for grafting: "The Jonathan Apple, a medium sized winter fruit, resembling Esopus Spitzenberg, though I think preferable for the table, the flesh being more tender, less acid, and equally high flavored. The Mouse Apple. An earlier winter apple, flesh buttery, juicy, and peculiarly pleasant; colour yellow; size above medium.—The Poughkeepsie Russet Apple. Believed to be very superior for cider, the juice abounding in saccharine matter, and syrupy.—The process of fermentation in a cool temperature is very slow, and continues for a long time before this liquor becomes clear.—The Pownal, Spitzenberg Apple. Named from its native place, and from its resemblance to the Esopus Spitzenberg. It is a very superior winter fruit. The Straat (street) Apple. So named from the place where the present tree grew. It is an autumn fruit, and, according to my taste inferior to no fruit of the season; tender, juicy and well flavored.—The Beauty of the West Apple. A large showy winter fruit, and of pretty good flavor.—The Cos Apple. A good keeping winter fruit; juicy, mildly acid, and well flavored; the skin striped with dull red and green, and of a large size; the surface more oily to the hand than any other apple I have ever seen.—The Blucher's Gage Plum. Named after the clergyman who first raised it from a dried fruit received from Germany. It has a high reputation here, where plums grow in as great perfection as in any part of our country. Colour yellow; size pretty large.

These fruits have all of them an American origin, are most of them new varieties, and are but partially known to our nursery men. Since making up the packet, I observe that the Straat, and that only, is in the collection of the Horticultural Society.—*J. Buel, Albany Nursery.*

Our best thanks and wishes attend Mr Buel for these cuttings, and for another communication, which shall appear in a future page. The cuttings are grafted and doing well, and we shall dispose of the shoots produced among our friends as scions.—*Cond. of the Gardener's Magazine.*

### POTATOS.

The Right Hon. Sir John Sinclair has lately published a work "On the Culture and Use of Po-

tatos, which is thus taken notice of in the Scotsman.

This is an abstract of nearly all that is known respecting the use and culture of potatoes. Potatoes were brought to England about 1586, but their culture spread very slowly for a long period afterwards. They were first planted in the open fields in Scotland so late as 1728. There are a great variety of species, some of which yield about twice as much as others on the same ground, and with the same culture. The produce in England varies from 136 to 830 bushels per acre, the average being about 360 bushels, or 12 tons. Including Scotland, however, Sir John estimates the average at 216 bushels, or 7 tons. Where families live entirely on potatoes, it is calculated that a man, his wife, and four children, will consume about a ton each, or 6 tons altogether; but where milk is used, according to Dr Skene Keith's estimate, about half the quantity will suffice; so that among a population living in the Irish cottager's mode, an acre would supply solid food for 14 persons. A pound of oatmeal is reckoned to afford as much nourishment as 6 lbs., and a pound of wheaten bread as much as 5 lbs. of potatoes. The potato, as analysed by Dr Pearson, consists of 70 parts of water and 30 of meal. The meal is composed of starch, or fecula, 16; leafy or fibrous matter,  $8\frac{1}{2}$ ; extract or soluble mucilage  $5\frac{1}{2}$ ; total 30.

#### ENTOMOLOGY,

As a science has not, till of late years been properly appreciated. At the time when "The Rambler" by Dr Johnson, was published in Great Britain, the pursuit was considered as a legitimate subject of ridicule; and the man who spent his time and money in collecting insects, and investigating their habits, propensities, and uses, was considered as a madman, harmless perhaps, but decidedly insane. Even now, in the minds of many, "the learned as well as the vulgar, the idea of the trifling nature of his pursuit is so strongly associated with that of the diminutive size of its objects, that an *entomologist* is synonymous with every thing futile and childish."

Mankind, however, are beginning to realize the fact, that insects, though petty, are powerful—though minute are mighty—that much of the good and evil which we enjoy and suffer is the work of their tiny but countless tribes. Some kinds of insects are the instruments of famine, and the precursors of pestilence, other kinds are friendly to man, and supply him with useful, precious, and splendid commodities. "The study of insects must be important. For when we suffer from them, if we do not know the cause, how are we to apply a remedy that may diminish or prevent their ravages? Ignorance in this respect often occasions us to mistake our enemies for our friends, and our friends for our enemies; so that when we think to do good we do harm,—destroying the innocent and letting the guilty escape."

Impressed with these ideas, we are happy to inform our readers that Dr HARRIS, (who is well known as the most able entomologist in New England) has consented to furnish for the *New England Farmer* occasional essays on the subject of insects. We consider ourselves as under great obligations to that gentleman for making this journal the channel for communicating the results of his researches to Cultivators, who are more immediately interested in the objects of his investigations than any other class in the community.—EDITOR N. E. FARMER.

#### CONTRIBUTIONS TO ENTOMOLOGY.

BY THADDEUS WILLIAM HARRIS, M. D.

An interest in the science of entomology appears to be awakened among us, and we are gradually becoming sensible of the utility of the pursuit. To mention nothing more, the frequent inquiries, made in public journals, respecting the economy and metamorphoses of insects, sufficiently indicate a desire for further information.—There may be some who object to the study of in-

sects on account of their apparent unimportance and insignificance. These may be assured that it is a never failing source of the most rational enjoyment; and that there is as much to be discovered and to astonish in magnifying an insect as a star. The powerful influence which insects are permitted to exert over our interest, compel us to notice them; and their wonderful structure, metamorphoses, and habits display the wisdom and protecting power of their Creator.

Hitherto our insects have been better known to naturalists across the Atlantic, than to ourselves. We have been too busy, too idle, or too ignorant to give the public an account of these numerous inhabitants of this new world. With here and there a solitary exception, Mr Say is the only American naturalist who has made known to us any of these curious objects. In the following contributions will be described some of those which are to be found in this vicinity; a part of them are supposed to be new, and others not fully investigated. It is thought that this may be of some service to those who are commencing the study of entomology, and may stimulate them to pursue this interesting branch of natural history, and to seize every opportunity of recording the facts, which may come to their knowledge, respecting the insects they investigate. If, hereafter, it shall be shown that any of them were previously known, it will give us pleasure to acknowledge it, when duly informed. It certainly cannot be a cause for reproval that among the many rare, expensive, or inaccessible European works on Entomology, or in the very brief and unessential description of others, the characters of some of these supposed new species may be detected. The number of known plants in the United States, according to Mr Nuttall, is about 5000: Mr Kirby states that insects are to plants as 6 to 1; according to this ratio the number of our insects must amount to 30,000. Mr Say has described about 1200 new species, and perhaps 3 or 4 thousand may be known to Europeans: still a vast number must remain unnoticed. Shall those, then, who have studied the characters and investigated the habits of these insects in their native wilds, delay publishing the fruits of their labors because they may possibly, now and then, add a new synonym to nomenclature? The following appropriate quotation may well close these preliminary remarks. "This procrastination on our part, in most cases, springs from a laudable though erroneous motive. We aim at a point of perfection never to be attained. Year after year we keep back that knowledge we have already acquired, in the hopes of rendering it more perfect. New discoveries arise, yet we wait for more. Meantime the stream of life is slowly passing from us; we find those discoveries on which we had built our future fame, anticipated by contemporaries. Forebly impressed with this conviction, I shall make no apology on this, or any future occasion for laying before the readers of this journal detached descriptions or isolated remarks on such new objects as may come before me; imperfect as these observations may be, they may stimulate the inquiries of others; and, at all events, secure to *this country*, in some measure, the credit of making known the natural productions of her own possessions."

For the characters of the families and genera, Samouelle's "Useful Compendium,"—the article "Entomology" in Brewster's Encyclopedia, or the

3d volume of Cuvier's "Regne Animal," may be consulted.

#### ORDER COLEOPTERA.

##### Family Cicindelida.

##### GENUS CICINDELA.

The insects of this genus frequent dry and sandy places, and some species are very common in our highways. They fly swiftly, and frequently alight at a short distance from their starting point. They are rapacious and devour such small insects as they can seize. There may often be observed small round holes in the ground frequented by Cicindelae; these are the habitations of the larva.—By passing down a straw as a director, and carefully removing the earth, we can obtain the larva. It has a soft, cylindrical, whitish body, with corneous, purple or green head, thorax and jaws. There are 6 legs near the head, an anal proleg, and a pair of tubercles surmounted with hooks on the eighth segment. When in ambush it remains near the surface, the head closes the hole, and thus conceals the pit and its sanguinary inhabitant from those incautious insects which may be passing over it. These are seized in a moment and conveyed to the bottom of the retreat, to be devoured at leisure. The tubercles and hooks assist the insect in its frequent motions up and down, and the large concave surface of the head serves as a basket to hold the earth which it excavates in fabricating its burrow. The mouth of this is carefully closed with earth when the larva has attained its growth; it then becomes a pupa, and after some time emerges in its perfect state. The Rev. L. W. Leonard, of Dublin, N. H. kept one of these larva in a vessel of earth, and fed it daily with small insects, till it underwent its metamorphosis. There appear to be two broods in the year, one makes its appearance in August and September, and the other in the following April and May, having remained pupa during the winter.

*C. denticulata.* Brilliant polished green; mandibles elongated, slender; each elytron with 3 unequal marginal spots and terminal bunch white.

Length near half an inch.

Head green, blueish and longitudinally corrugated and in the male with long white hairs between the eyes; four basal joints of the antennae brassy green, remaining ones piceous; labrum tridentate, with 6 marginal punctures, of the male white edged with blackish brown, of the female entirely greenish black; mandibles very long, slightly arcuated, slender, greenish black, above with a linear, basal, white spot; palpi brassy green in the male, greenish black in the female; eyes brown. Elytra brilliant æruginous green, in certain positions blue or purple, with very minute distant punctures, a series of deep punctures with elevated centres near the suture, an abbreviated series of similar punctures near the pumeral angle, and a few scattered ones around the scutell: external margin with three white spots, one of which near the middle of the margin is large and triangular, the apex of the triangle pointing to the suture; one very small and rounded between the former and base of the elytron; and the third or posterior one elongated longitudinally into an oblong oval shape, not quite attaining the margin, and confluent behind the terminal lunule. Pectus, postpectus, and thighs green, with white decumbent hairs.

Variety *a.* Elytra purplish blue.

*b.* Anterior spot of the elytron wanting.

*c.* Anterior spot wanting, triangular one

reduced to a transverse line, posterior one small, not reaching the terminal lunule.

- d. Two anterior spots obsolete.
- e. All the spots wanting except the terminal lunule, which is merely an abbreviated transverse line.
- f. Elytra immaeculate.

This species is evidently distinct from the very common *C. serguttata*; a single glance at them when compared together will convince any one of their specific difference. The long slender mandibles of the *denticulata* are remarkable, those of the 6 *guttata* being one third shorter, more robust, and more curved. The latter species has no hairs between the eyes, nor beneath the pectus and postpectus, the elytra appear rough from the deep confluent punctures with which its surface is impressed, and it is destitute of the remarkable humeral and subsutural series of deep punctures. The shape and disposition of the white spots are different in the two species, the *denticulata* never having the *supernumerary* discal spot observable in a variety of the *serguttata*.

This fine species was captured on the sands near Sweet Auburn in Cambridge, in company with Mr. Say's splendid *c. formosa*. It was sent, with the next species, to Prof. Hentz, who has adopted the specific names here given in a paper read before the Academy of Natural Sciences of Philadelphia. His descriptions have not yet met my eye.

*c. hamorrhoidalis*. Brownish obscure; elytra with a humeral and terminal lunule, an intermediate sigmoid band, and two dots behind the band white; postpectus and thighs green, ventral segments sanguineous.

Length nearly half an inch.

Antennæ green at base; head cupreous, with two green abbreviated lines between the eyes;—mandibles white at base, black at the points; lips white, with a single tooth. Thorax cupreous, obscure, with the margin and breast green. Elytra obscure, somewhat cupreous; a humeral lunule apparently formed of two spots connected by a curved line, on the middle of the elytrion a flexuous or s-shaped band, behind this a marginal spot, and near the middle of the tip another larger spot almost touching the anterior portion of the terminal lunule. Pectus and postpectus green, the latter with white decumbent hairs at the sides; ventral segments sanguineous. Thighs green, feet obscure.

This pretty species is found in dry paths in woods; but does not appear to be common. From what was observed under the preceding species it will be seen that these two must be called *c. denticulata*, and *hamorrhoidalis*, Hentz.

The other insects of this genus, found in this vicinity, are *c. vulgaris*, Say; *c. purpurea*, Olivier; *c. hirticollis*, Say; *c. formosa*, Say; *c. serguttata*, Fabricius; and *c. punctulata*, Fabricius.

#### INSECTS.

This summer, says the Philadelphia Aurora, has been remarkable, in various parts of the country, for the immense number of insects produced.—First came the caterpillars, in immense swarms, devouring every green thing within their reach.—These were followed by ants and mosquitoes, which to the present time infest some districts of this city to a most annoying extent.

#### A FEW FACTS.

During a late visit to New England, we were much delighted with what we saw and heard indicative of a reformation on the subject of intemperance. In riding 260 miles by stage, we did not see one driver, nor one passenger, who seemed addicted to this vice. The general call was, at the various stopping-places, for "a glass of lemonade,"—"a glass of spruce beer,"—"a glass of water," &c. while rum, with its kindred poisons, appeared to be almost forgotten.

On one occasion, at dinner at a public house, we had the curiosity to notice (unnoticed) how many of the company were brandy-drinkers; and the result was, that out of eight persons at table, who were brought together by mere accident, not one tasted of ardent spirits, although provided in abundance. On various other occasions, indeed we may say universally, there was a very manifest improvement in favour of temperance since we last visited New England; and this was evinced, not only by a change of practice, but by an awakened feeling and prompt expression, whenever the subject was mentioned.—*N. Y. Observer.*

#### SINGULAR DISCOVERY.

Mr. Horton, a gentleman who has been engaged in boring for water in Providence, has presented to the public some very remarkable results.—In his second experiment in boring, he selected the extreme point of a wharf, many yards from the original land. He bored through the artificial soil, then through a stratum of mud, then through bog meadow, containing good peat, then through sand, pebbles, and quartz gravel. At this point water, impregnated with copperas and arsenick, broke forth; but, determining to proceed farther, Mr. Horton next struck a vineyard and drew up vines, grapes, grape seeds, leaves, acorns, hazelnuts, pine burs and the seeds of unknown fruits, together with pure water. This was thirty-five feet below the bed of the river!—*Palladium.*

#### GOLD MINES.

In another column of this paper will be found a highly interesting and valuable communication, on the subject of the Gold Mines of the United States, which are much richer and more extensive than we had supposed. Our scientific and intelligent correspondent, who is a resident at the South, derives his minute knowledge of facts from personal observation.

It is a matter of sincere congratulation, that in proportion as Natural Science extends, the resources of our country are found to be more abundant. Its mineral treasures have as yet been but imperfectly explored. We fully concur in the suggestion of our correspondent, that the mines of the southern states present stronger attractions to our enterprising citizens, than do those of Mexico and South America.—*N. Y. Statesman.*

*Cultivated products for the London market.*—London affirms that in the county of Surry, England, the following are objects of field cultivation: Peppermint, lavender, wormwood, camomile, liquorice and poppy, grown near Mitcham; and more extensively than in any other county. One hundred acres of peppermint, elecampane, rhubarb, soapwort, coltsfoot, vervain, angelica, rosemary, the damask and red roses, hyssop, horehound, marsh-mallow, pennyroyal, and several acres of daisies, wall-flowers, sweet Williams, primroses, violets,

pink, bachelor's buttons, and the like, are also grown for Covent Garden market, where they are carried, either as entire plants in flower, with balls for planting in town, flower-pots or in pots, or the flowers are sold and gathered for nosegays. Weld is grown in a few places.

Let every farmer divide his pasture ground as he pleases. Let the fence between his arable and pasture land, be as strong as an external fence.—But, if possible, let all his arable ground, though it be a hundred acres, be in one lot. Then his plough runs clear, in a long furrow. His tillage is divided only by the different species of grain and vegetables, he cultivates. There are no fences; in consequence no inconvenient and worthless headland; no apology for thistles and nettles. The scene is beautiful to the eye. The whole has the appearance of a garden; and begets in the farmer a sort of horticultural neatness.

At the late show of Manufactures at West Newbury, there was an exhibition of peculiar and very novel interest by Mr. Enoch Boynton, of Newbury, who produced specimens of Silk of his own manufacture, together with the substance of the material in the various stages of its growth and preparation. Mr. Boynton, who has been indefatigable in his present undertaking, states that he is now rearing 1000 mulberry trees, which are just coming forward, and expresses the most entire confidence in the result of his experiment.

*New music.*—A young lady of high accomplishments, and no pride, in the absence of the servant stepped to the door on the ringing of the bell, which announced a visit from one of her admirers. On entering, the beau, glancing on the harp and piano, which stood in the apartment, exclaimed, "I thought I heard music—on which instrument were you performing, Miss?"—"On the gridiron, Sir, with an accompaniment of the frying pan;" replied she. "My mother is without help, and she says that I must learn to *finger* these instruments sooner or later, and I have this day commenced taking a course of lessons."

*Contentment.* There are two sorts of contentment; one is connected with and the consequence of industry, the other is the result of habits of indolence; the one is a virtue the other little better than a vice. No man ought to be contented and sit down quiet under any evils which he can conquer by his industry. It is easier to act than to suffer; and by taking timely care and pains, we avoid great cares and pains.

*Poverty* is a great enemy to human happiness, let philosophers say what they will upon the subject. Therefore, endeavor, by all lawful means to place yourself at least in comfortable circumstances; and whatever may be your income, resolve to prevent your expenses from exceeding it.

*Sorts of sense.* There are several sorts of sense, such as common sense, fine sense, and exalted sense; but common sense is of more value to its possessor than all the rest. Common sense is a true light which shows a man the path of rectitude, but the other kinds of sense are often false lights, which lead to ruin.

## SILK.

Concluded from page 76.

The female cocoons, as before noted, are generally larger than the males, and not so much pointed as these are, and are without the ring or depression in the middle, which commonly distinguishes the cocoons containing the latter.

Eight or ten days after the deposition of the eggs, the jonquil color peculiar to them will change to a reddish grey, and afterwards into a pale clay hue; they are of a lenticular form, and on both surfaces there is a slight depression.

*Preservation of the Eggs.*

Collect the eggs which have fallen on the cloth covering the shelves of the tressel when quite dry, put them in a box, and, if numerous, in layers not more than half the breadth of the finger. The cloths raised from the tressel when quite dry, are to be folded and placed in a dry room, the temperature of which does not exceed 65°, nor below the freezing point, 32°.

During the summer, the cloths must be examined, every month, to remove insects; and to preserve the cloths always in fresh air, if the quantity be large, place them on a frame of cord attached to the ceiling, or rafter.\*

There exists a notion that every two or three years the eggs should be changed. It requires little to be said on this egregious error. To suppose that the good cocoons of a cultivator, after a few years, are no longer fit to produce seed, and yet that these cocoons can give good seed for the use of another, would be to admit a superstitious contradiction, which reason, practice, and science, alike condemn. A change of seed can only be necessary, when from great neglect, for a series of years, of the worms, a diminutive race has been produced. Worms properly treated, will never degenerate. On the subject of the degeneracy of silk worms, in the United States, the most positive information can be given.

Mr. Samuel Alexander, of Philadelphia, says, "I am convinced that silk worms, cultivated in Pennsylvania, instead of degenerating, improve; proof of which I possess, in comparing the cocoons of four years since, with those of the last year. I can say with truth, the worms hatched from the eggs I brought from the south of Europe, have produced annually better silk." The testimony of Mr. Sharrod McCall, of Galaden county, Florida, is still more decisive.

A sample of beautiful sewing silk, sent with his communication to the Secretary of the Treasury, was part of a parcel produced by worms, the stock of which he has had thirty years; and they were obtained from a maternal ancestor, who had possessed them many years before.

During all this long period, no degeneracy has been observed. Let proper care be taken of silk worms, and no deterioration will take place.

The time has passed when the idle reveries of Buffon, Robertson, DePauw, and others, respecting the tendency of nature "to helittle" and degenerate every thing foreign in the new world, were received as truths. Facts, proud facts, demonstrate not only the absurdity of their positions, but the superiority of every American animal and vegetable, when compared with similar productions in the old world.

\* A barrel-hoop, crossed with stout pack-thread, will make a good frame. A small quantity may be kept in a tin case. If a board box be used, the joints and edges of the top should be pasted with paper to exclude ants.

*To bake Cocoons.*

Cocoons reel more readily, and yield silk of a superior quality, without killing the insect by either steam of hot water, or by baking them; but those who have not the means of reeling off their cocoons in two or three days after they are formed, or of selling them, must kill the insects they contain, or they will eat through, and spoil the cocoons by breaking the continuity of the thread. The easiest way to do this, is to bake them in an oven, which must be about as hot as when bread has been taken out of it. After picking out all the spotted cocoons, put the rest in flat baskets, filling them within an inch of the top;—cover them with paper, and a wrapper over it; put these baskets in the oven, and after an hour, draw them out, and cover them with a woollen rug, leaving the wrapper as it was. Let them stand five or six hours, to keep in the heat and stifle the chrysalis. Then spread them in thin layers on shelves, and move them every day (to prevent their becoming mouldy) until perfectly dry. It may be proper to state, that the birth of the moth may be prolonged a month by keeping the cocoons in a very cold, dry cellar. If the cocoons are kept over summer, they must be protected from ants, mice, and cock-roaches.

*From the American Farmer.*

## LAFAYETTE.

The following extracts from a letter from the great and good Lafayette, to the Editor of the American Farmer, written in all the simplicity of a pure and honest heart, have so much connection with the various subjects discussed in this journal, and display the venerable farmer of La Grange in a light so amiable, and so characteristic, that we venture to give them, in the assurance that he will excuse us for what we know will amuse and gratify our readers, as every thing does from the same pen:—

Paris July 14th, 1828.

My dear Sir—Your kind letter (May 28) has been gratefully received. I thank you for the information it contains, and for the care you have taken of the report relative to the Baltimore and Ohio rail-road, in which it is needless to add that I feel most deeply interested. Be pleased to express to Mr. Thomas, and the other members of the company, my grateful acknowledgments and warmest good wishes. I am daily looking for news of the arrival of my friend Gov. Barbour, in England, and hope he may find time for a visit to La Grange.

Here is a letter from our beloved Frederick.—He gives you an account of his health, and his progress, and I have only to add, that he is an excellent, very clever boy, and well calculated to make happy his parents and friends.

Permit me to introduce very particularly to you and to our friends at Baltimore, a young traveller, for whom I have much affection and esteem. It is the Duke of Montebello, son to the celebrated Marshal Lannes, who fell gloriously in the last war. He is going to visit the United States, and will sail from Liverpool.

The enclosed letter has been written by my friend and colleague M. Girod de L'Ain,\* a judge of the Paris Royal Court, and a member of the Association of Naz, who possess the finest flock, I think, in Europe. Naz is situated in the depart-

ment de L'Ain, near the frontier. It seems to me that the publication of M. Girod's letter in the American Farmer, and a direct correspondence between him and you, may be useful to American agriculture. I send you samples of the ram and two ewes the Association have been pleased to choose for me out of their flock, and which are the finest, I believe, to be seen; also a sample of a young ram born at La Grange. The length of the wool, since the new process, is no more an object with the manufacturers of France: quality and fineness are wholly attended to.

Our friend Mr. Townsend has sent three turkeys, who have arrived in good health—one male and two females—two males, one from General Coker, the other from York, Pennsylvania, which you know have been preserved; so that I have now on my farm none but wild males, and two females, that may keep the pure breed.

You know the fine mocking bird, given by your son Frederick to his young friends at La Grange, is dead. Every tender care was taken of him—there must be something in the change of climate obnoxious to this matchless bird. The loss has been much lamented.

I have also lost the terrapins. My only way to preserve and multiply them, is to receive a number of those who live in fresh water and on land; to let them loose in a pond intersected by small islands, and let them take care of themselves. The tortoises\* have not lived—yet they had a better chance. The partridges could not bear confinement—I have now let them loose, and think they will multiply. The swan-geese† are in perfect health, male and female, but hitherto have given no progeny. They are fine birds and a great curiosity.

I have much admired the fine samples of wool sent by Mr. Dickinson, [of Ohio] to whom I beg you to offer my best thanks, as well as to the gentlemen who have collected the curious diversity of Indian corn. I thank you for the particulars you are pleased to give in the American Farmer, and beg my affectionate acknowledgments and compliments to Mr. Niles for the precious continuation of his Register. The steam boiler, presented by Mr. J. B. Morris, works admirably well on my farm, and enables me to feed my cattle, my ewes in the suckling time, the fattening animals, and a stock of hogs, either full blooded from your fine pigs, or crossed with the English, and Anglo-Chinese breed. Happy would I be to welcome you on my farm. As I am sending you samples, here is a specimen of observations at the French Institute. I have received a young dog from the Pyrenean mountains, and if I preserve it in growing health, shall send it to you.

My letter has been interrupted by a visit from Frederick, who came to take leave on his return to Fontenay. His health is perfectly restored. I have had the pleasure to see Mr. Cochran. Time is approaching when our boys come to La Grange.

Adieu, my dear sir, most truly

And affectionately, your friend,  
LAFAYETTE.

Paris, June 19th, 1828.

My dear General and honored Colcague—Understanding that the citizens of the United States, actuated by an enlightened zeal, are turning their

\* These were from Florida.

† Sent by S. W. Pomeroy, Esq. of Brighton, Mass.

\* A distinguished member of the Chamber of Deputies, and one of the leaders of the liberal party.

attention to the raising of Merinoes, and procuring the best rams from our continent, I have thought that the Agricultural Society of Naz, of which I am a member, might open with the Americans a communication beneficial to both. I do not wish, however, to proceed in the subject, without consulting you, my dear colleague, whom so many and such glorious ties connect with that country, and who are better able than any one else to decide whether the reputation of the Merinoes of Naz is deserved, as you have several, selected with all the care that was to be expected from the friendship with which you honor me;—and among which there is one which I would pronounce, but for the fear of appearing presumptuous, the finest ram in Europe. Permit me therefore, to ask your advice on the subject of this design, and to solicit, if you think it practicable, your assistance in carrying it into execution. Accept, I pray you, my thanks in advance, and pardon me for imposing so much upon your kindness. Be assured, my dear colleague, of my respectful affection.

GIROD DE L'AIN.

The samples may be seen at the office of the American Farmer; and the Editor wishes a few samples of the finest wool from sheep *reared and reared in America*. Any gentleman possessing sheep yielding wool of extraordinary fineness, will oblige us by small specimens, with memoranda as to the origin of the original stock. The specimens will be sent to M. Girod, and will, perhaps, shew him, that whilst we are grateful for his good wishes, we have now got individuals from which to propagate a race equal to any in Europe; we say *perhaps*, for that must depend on the samples we can supply. The longer the stock of the sheep from which such samples may be selected has been in the country, the better they will serve to exhibit the influence of our climate and the success of our management.

Editors of papers who may see proper to copy the above, will enable us the more fully to reciprocate the proffered interchange of good offices. Philosophy and benevolence are of no country, and know no boundaries in their desire to promote useful knowledge and the well being of society.

It is mentioned in a Haverhill paper, that Sheriff Bartlett has attempted the cultivation of the sweet potato, or yam. In a garden in this town, we have seen this plant flourishing with as much vigor as if it spread beneath a southern sky. The leaf resembles that of the common garden bean—and the vine extends on the ground to the distance of several feet from the root, sending out little fibres at short distances to confine and nourish. The prospect of a good crop is at present fair. The riches of our soil, the resources of our climate, and the power of vegetable accommodation to both, have as yet been imperfectly explored. The spirit of improvement might spread the purple clusters of the grape over the hills, ornament our gardens with the graceful stalks of the cotton, and the magnificent foliage of the tobacco, and give to the table those fruits which have heretofore been the luxuries of southern climates.—*Worcester Eegis*.

*Strawberries*.—I have been induced to make the present communication, from having been informed by a young man from near Salem, of the man-

agement of a bed in his father's garden, which was planted about twenty years ago, and still continues very productive. It contains about two square perches—and the present season twenty quarts were gathered in a morning, and strawberries measuring three inches and three-fourths round, were frequently found. The manner in which this bed has been managed and made so productive, is, as soon as the fruit is all gathered, mow the vines close off, and cover the bed four or five inches with rotten wood, drawn fresh from the wood land, where old logs have been left to decay. The strawberry vines will shoot through this covering, and there will be no farther labor necessary, but to keep the running vines cut off to prevent their taking root twelve inches square was the distance at which the plants of the above described bed were planted.—*Village Record*.

*Painting houses*.—A writer for the New England Farmer, whose communication was published vol. i. page 314, says, "I believe it is a general practice for people to do their painting sometime during the three summer months; but repeated experiments have been made within a few years, which prove that a house painted late in autumn or in the winter, will hold the paint *more than twice* as long as one painted in warm weather. The reason is obvious—for when paints are applied in cold weather, the oil with other ingredients, form a hard cement on the surface of the clap-boards, which cannot easily be erased: whereas, a building painted (as usual) in the heat of summer will soon need a new coat; for the heat causes the oil to penetrate into the wood, and leaves the other component parts dry, which will soon crumble off."

*Hop shoots*.—These are seen in spring throughout the month of April in the Belgian markets in great abundance on every vegetable-stall, being cultivated as a regular garden product. From their whiteness, without any tinge of green, they should seem to be procured, as in the case of chicory, by removing the earth into which they shoot, and breaking them them off before they have appeared above ground; and the same plan is probably adopted with the asparagus, which is usually perfectly white.—*Gardener's Mag*.

*Mortar*.—The use of lime in mortar, is to fill up the hollow spaces or vacuities between the grains of sand, and to cement them together, thereby forming a kind of artificial stone. To add more lime than is sufficient to fill up these spaces seems to be useless, and to add much more must weaken the mortar; but if too little lime be used, there will be cavities left between some of the grains of sand, and the mortar will consequently be short or brittle; therefore, when we cannot ascertain the best proportions of lime and sand, it is better to use too much lime than too little.

A very extraordinary cowslip has been picked in the garden of Mr. Sheriff Horaby, in Stockton-lane, near York. The stem, which has the appearance of six stalks grown into one, supports a head of flowers, comprising one hundred and fourteen pips. The stem itself was above eight inches in length. Several other cowslips of unusual size were also growing from the same root.

*To make an Indian pudding*.—Scald two quarts of skim milk—stir in one pint of Indian meal, or enough to make very thin mush, and a little salt, a tea-cup full of ginger, or a little of any other

spice you may like. Put it in a tin or earthen pan, and bake it in the oven three hours. It eats well without, but better with a lump of butter, and is a luxury superior to rice or custard.

*Cure for the Tetter-worm*.—Take a lump of rock salt, size of a common hickory nut; the same quantity of alum and copperas—burn them separately on a shovel and pulverize them together—then put them in a bottle and pour in half a pint of very strong vinegar—and every night on going to bed wash the part affected, with a soft rag.

*Potato onions*.—One of our neighbors, (says the Seneca Republican) showed us the other day, some onions, raised in his garden, of the kind called *multiplying*, or *potato onion*; from one of which (planted in the spring) he has got the astonishing product of twenty-eight fine onions.

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, OCT. 10, 1828.

*To destroy grubs, wire-worms, and other insects*.—The following article was published some time since by the Highland Society:—"The following preparation is humbly recommended as a valuable remedy to vanquish, if not entirely to exterminate all the tribe of vermin that prove so injurious to the industry of those who cultivate the soil:

Take tobacco leaves, cut them small, and make a strong infusion of them, by pouring hot water upon them in a tub. The infusion must not be boiled as that would carry off by steam a great part of the most valuable principle, the essential oil of the tobacco. When this infusion is cold, dissolve in it one or two pounds of common gum arabic; and when the latter is dissolved, a pound or more of flour of sulphur may be added; particularly if it is intended to give a smart washing to wall fruit trees. It is conceived that from January to March (if the weather be mild) is the best time for the application of the above infusion to wall fruit trees, and to all kinds of gooseberry and currant bushes, previously pruning them, and weeding clean round their stems. Some days after the first washing, which may be done with a watering pot or garden engine, it will be beneficial to prepare a portion of the infusion with an additional quantity of gum arabic, to be applied with a brush to the stems of the bushes, at least for a foot or more above the ground. The air of the atmosphere will generally keep the gum moist, and any vermin that may rise from the earth in the course of the spring will be arrested by the gum, and the tobacco will kill them effectually. There is one species of grub that never quits the ground until it becomes a butterfly. This species destroys cabbages and cauliflowers by attacking the roots about an inch below the surface of the earth. It will, therefore, be necessary before these vegetables are earthed up, to give a small portion of the infusion to each plant from a watering pot; and it is farther recommended, when these plants are taken up to be transplanted, that the roots be put into the infusion for a few minutes before they are dibbled into the earth. It is wonderful how much this infusion promotes the vigor of vegetation, when it gets to the root of any plant. Vipers, which are common in gardens in England and the south of Scotland, will soon forsake the garden in which this infusion is used freely. The essential oil of tobacco, if applied to

the mouth of a viper upon the tip of a small rod, will kill the reptile to a certainty. This oil will kill the most poisonous snakes of warm climates. The tobacco leaf yields a considerable quantity of essential oil, which is readily obtained by smoking tobacco in a nipple-glass. The oil will condense in the bulb of the glass; and is so caustic, that it will destroy the epidermis when it touches the human skin.

#### REMEDY AGAINST THE CANKER WORM.

Mr. Abel Houghton, of Lynn, Mass. has invented an apparatus for protecting trees from the ravages of the canker worm, which promises to supersede the necessity of making use of the laborious processes of tarring trees, which are the only remedies against this very serious evil, whose efficacy has been established. Mr. H. surrounds the tree with a strong piece of paste-board, painted and made impervious to water, and curved in such a manner as to form a channel, or hollow place, round the body of the tree. This channel is to be filled with oil, and thus presents a barrier, which the insects cannot pass. Immediately above this channel another piece of paste-board covered with painted canvass, is fixed, surrounding the body of the tree, and projecting over the channel, (like the rim of an inverted tunnel) in such a manner as to protect the lower part of the paste-board from rain, dew, &c.

A late number of the Lynn Mirror, contains the following recommendations of this invention: "We, the undersigned, having been for several years witnesses to the destructive ravages of the canker worm, and to various methods which have been used to preserve trees from its depredations, all of which have proved ineffectual; have lately examined an apparatus for preventing the ascent of the grub and other insects, invented by Abel Houghton, of this town, which appears to us to possess peculiar advantages over any other method which has yet come to our knowledge; and it is our opinion that it will answer the intended purpose. It is simple in its construction, and may be procured at a moderate expense;

Isaiah Breed,	Isaac Bassett, Jr.
James Pratt,	Estes Newhall,
Jesse L. Atwill,	William B. Brown,
Manuel Austin,	Micajah C. Pratt,
Isaiah Chase,	William Bassett,
Israel Buffum,	George Todd."

Mr. Houghton, (the inventor of this apparatus) has promised us further information on this subject, which we shall be happy to publish; and we wish Mr. H. may be as successful as the object he is attempting to obtain, is important.

Since the above was written, Mr. Houghton has left a model of his invention, for inspection, at the office of the N. E. Farmer.

*Profitable gardening.*—We can state, on undoubted authority, that one market gardener has realized from the produce of four pounds of the Early Dutch Turnip seed, \$300,00—for the turnips sold in the Fulton market, New York, from the middle of June till the middle of July—when the heat began to spoil them, and he ploughed the remainder up, (as he could well afford to do). The genuine early Dutch turnip is small, white, peculiarly delicate, and comes very early for summer use. We have a quantity of the genuine seed, (raised from the roots produced from imported seed) for sale at the New England Farmer Seed Store.

#### BRIGHTON CATTLE SHOW.

The Show at Brighton will take place on Wednesday next, Oct. 15th. The examination of animals, and the ploughing match will take place precisely at 9 o'clock. Dinner at 2 o'clock, immediately after which, the premiums will be announced, at Mr. AUSTIN's Meeting-house. As fruit is scarce, and as it is always desirable to exhibit specimens of horticulture on this occasion, the Committee of the Trustees request the friends of horticulture to contribute something out of their abundance towards the exhibition. Extraordinary productions of vegetables will also be thankfully received.

J. LOWELL,  
J. HEARD, Jr. } Committee.  
B. GUILD.

N. B.—Tickets for the dinner may be had at the N. E. Farmer office—at Wells & Lilly's—at the Mansion-house Hotel, Brighton, on the day of the Show, and of Mr. Kuhn, at the Hall of the Society.

FREDERICK HOWES, Esq. has been elected President of the Essex Agricultural Society, vice T. PICKERING Esq. resigned.

Rev. Mr. Dean, of Scituate, is expected to deliver the Agricultural Address at South Bridgewater, at the Plymouth county Cattle Show, November 5th.

The Cattle Show, Exhibition of Manufactures, &c. of the Hampshire Franklin and Hampden Agricultural Society, will take place at Northampton on Wednesday and Thursday, October 22d, and 23d. The Address will be delivered by PATRICK BORS, Esq. of Granville.—Liberal premiums are offered for Neat Cattle, Horses, Household Manufactures, Cider, Fruit Trees, and Locust Trees.—Several discretionary premiums are to be awarded in volumes of the New England Farmer and New American Gardener.

The Cattle Show and Fair, of the Merrimack, (N. H.) Agricultural Society, is to take place at Loudon Village, on the 15th and 16th of October. Twenty premiums are awarded in volumes of New England Farmer.

The Cattle Show, Exhibition of Manufactures and Ploughing Match of the Bristol Agricultural Society is to take place at Mansfield, Oct. 28.

*Rules and Regulations for the Cattle Show, &c. at Brighton, Wednesday, October 15th. 1828.*

#### TIME OF ENTRY FOR THE PREMIUMS.

1. Manufactures & Inventions—Butter, Cheese, Honey, Cider and Currant Wine, before 9 o'clock, A. M. on Tuesday, the 14th, and to be deposited at the Hall and ready for exhibition before 10 o'clock, A. M. of the same day. [The Hall will be open on Monday, the day previous, for the deposit of articles.]

2. Stock of every kind to be entered by letter, (post paid) specifying the animals; or by personal application to JONATHAN WINSHIP, Esq. at Brighton, Secretary of the Show, on or before Tuesday the 14th; and a certificate will be given of such entry, bearing the number of the pen assigned.

3. Ploughs for the Ploughing Match to be entered before 9 o'clock, A. M. on Wednesday the 15th.

4. Working Oxen on or before Tuesday the 14th.

#### EXAMINATION FOR THE PREMIUMS.

1. The Committee on Inventions, that on Manufactures, and also the Committee on Butter, Cheese, Cider, Currant Wine and Honey, will commence their examination of the articles entered in their several departments, at 10 o'clock, A. M. on Tuesday the 14th.

2. The Committee on Stock at 9 o'clock, A. M. on Wednesday the 15th.

3. The Ploughing Match will take place at half past 9 o'clock, A. M. on Wednesday the 15th.

4. The Trial of Working Oxen at eleven o'clock on the same day.

5. The Auction for Animals and Manufactures at 12 o'clock, M. on the same day.

#### RULES TO BE OBSERVED BY COMPETITORS FOR THE PREMIUMS.

1. All Stock to be in the Pens before 9 o'clock A. M. on Wednesday.

2. No animal to be removed from the Pens but by permission of a Marshal.

3. Fat Cattle are to be weighed before being put into the Pens, at the expense of the owner.—No animal not bred within the State can be offered for a Premium.

4. The working Oxen to be arranged on the right hand of the Avenue from the road to the Hall, with their heads toward the centre; and the drivers are to remain with them there, until the time for the trial.

5. A certificate will be required that articles of manufacture offered for premium were wrought within the State—to be delivered to the Secretary at the time of the entry—who will furnish for each parcel to the person presenting it, a label with a number corresponding with that of the certificate of the entry; to be annexed to the parcel.

6. No Competitor for any premium to be present during the examination unless requested by the Committee;—the claimants of the premiums for Inventions excepted, who will be required to attend on the Committee to answer such questions as may be put to them; and also to exhibit sufficient evidence that such inventions as are offered by them are of profitable use.

7. After examination the goods will be considered in charge of the owners, but must remain for public inspection until after the auction on Wednesday the 15th, but a night watch will be provided by the Trustees.

8. Each parcel of butter, cheese, honey, cider, and currant wine must have upon it the private mark of the owner. The cider and wine to be accompanied with a written statement of the method of making and managing the same.

9. The barrel of cider which obtains the first premium will be used at the Society's dinner, on the 15th, and five dollars allowed for the same in addition to the premium.

10. Notice must be given to the Secretary, of the animals and manufactures to be sold at the auction, in season for a list to be prepared for the use of the auctioneers. The sale to be in the order of the entries.

11. The services of the auctioneers will be gratuitous; but the government duty must be paid by the owners. The owners will attend to the delivery to purchaser, and collect the purchase money.

#### Particular Notices.

1. The Society will meet at the Hall at one o'clock, P. M. and proceed thence, accompanied by the Committees, invited persons, and other

gentlemen, who intend to dine with the Society, to the Meeting-house, where the Premiums awarded, will be announced by the Assistant Recording Secretary. A procession will then be formed to the Mansion-house Hotel, where a public dinner will be provided.

2. The Treasurer will attend at the Hall at 5 o'clock, to pay such premiums as may then be demanded. And also on Thursday, the 16th from 9 o'clock, A. M. till 12. Persons most distant from home to be first paid.

3. Premiums not claimed within six months to be considered as generously given to aid the funds of the Society.

4. Mr. Jacob Kuhn will attend at the Hall to deliver certificates of membership to persons elected members of the Society, at the meeting on the day of the Show, and to others who may never have received their certificates. The sum of five dollars to be paid on admission is in lieu of all assessments, and entitles the new members during life to a copy of any publications which the Society may hereafter make.

5. No persons will be admitted to the Hall except such as have business there, on any day but the day of the Show.

6. The avenue between the ranges of Pens is intended exclusively for the Trustees, Committees, Members of the Society and invited persons. The Marshals will therefore be instructed to admit no other persons.

No booth, or tent, or place for the sale of liquors of any kind, will be allowed within the grounds belonging to the Society. Nor will any openings through their fences to adjoining lots be permitted.

Tickets for the Society's dinner may be had of Mr. Kuhn at the Hall, and at Mansion-house Hotel.

Cultivators of fine fruit are requested to send samples for exhibition at the Society's dinner.

Vegetables remarkable for size or other qualities, will have a place assigned them for exhibition at the Hall.

Gentlemen who have fine animals that do credit to the country, are requested to send them to the Pens for exhibition, if not for premium.

The Marshals, Capt. Isaac Cook, Capt. William Prentice, Capt. Joseph Curtis, Jr. and Zebedee Cook, Jr. Esq. will be aided by the civil authority agreeably to the special law of the Commonwealth, in keeping the peace, preserving order, and enforcing a compliance with the regulations.

JOHN LOWELL, } Committee  
JOHN HEARD, Jr. } of  
BENJ. GUILD. } Arrangements.

*Wilson's Nursery, Derry, N. H.*

The proprietors inform the public that their nursery offers peculiar facility for the acquirement of useful fruit; more than fifty thousand trees now cultivated by them consisting of a great variety of Apples, Peaches, Plums, Cherries, Quinces, &c. embracing most of the celebrated and esteemed kinds in this country. The utmost care has been observed by the original proprietor for more than thirty years, in making the selection and the whole is now offered as containing none but the most worthy of cultivation. Persons not acquainted with the different kinds by name, who wish to procure choice kinds, by stating the time they wish them to ripen, may confidently trust to the proprietors without fear of disappointment. All orders will be promptly attended to, and trees furnished at their nursery, this fall or next spring, at the following prices.

Apples, per hundred,	\$16
Peaches do	16
Plums do	25
Cherries do	25
Quinces do	\$16 and 25
Horse Chestnuts	25
Oct 3 6t	
JOHN A. & SAMUEL WILSON.	

**FRESH SEEDS AND ROOTS.**

Just received at the New England Farmer Seed Store, No. 52 North Market Street,

*Roots of the Pie-Plant, or Tart Rhubarb.*

A large supply of the roots of the *Rheum Umbellatum* or Tart Rhubarb, or Pie Plant, an excellent article for summer use.—(See N. E. Farmer, vol. vi. page 290, and page 11 of this volume, and Fessenden's New American Gardener, article *Rhubarb*, for its culture and uses.) The roots are in fine order for transplanting this fall. Price 25 cts. per root.

*Potato and Tree Onions.*

Also, a supply of Potato and Tree Onions. The Potato Onion has proved a fine acquisition to the list of vegetables raised in this country, and is getting into general use in the Middle States. They have produced 12 and even 20 fold in this vicinity the past season; come much earlier than the common, are milder, and more sure of producing a crop. Price 6 cents each, 50 cts. per dozen.

*Indian Corn.*

Several varieties of Field Corn, selected with great care, for its earliness and productive quality—also Early Sweet and the Early Jefferson Corn, for the table.

*Garden and Field Seeds.*

The largest collection and variety of Garden, Field, Tree and Herb Seeds to be found in New England, at wholesale and retail. The Seeds are all raised in this vicinity, expressly for this Establishment, by careful and experienced growers, and are warranted pure and fresh. Country traders supplied with boxes of prime seeds, for the retail trade, on liberal terms. A pamphlet catalogue (2d edition) of our Seeds, Trees, &c. will be published in the course of a fortnight, and forwarded gratis to any one who will send for it.

*Food for Silk Worms.*

Thousands of White Mulberry Trees, in beautiful order for transplanting, may be had at the KERRICK Nurseries in Newton, on very moderate terms. N. B. The trees were produced from seed bought at this office.

Gentlemen in want of Fruit or Ornamental trees, Grape Vines, &c. are respectfully invited to call and look at this extensive establishment, as an actual view elicits general admiration, and precludes all need of empty puffs.

*Splendid Bulbous Roots.*

Just received at the New England Farmer Seed Store, No. 52 North Market Street, direct from Van Eden & Co. Harlem, Holland, a large assortment of Bulbous Flower Roots, comprising the finest varieties of

**HYACINTHUS**—(double and single), dark blue, porcelain blue, red and rosy coloured, pure white, white with yellow eye, white with rosy eye, and yellow with various eyes; from 25 cts. to \$1.00 each.

**TULIPS**—splendid variegated, red, yellow, and mixed, 12 cts. each, \$1.00 per dozen.

**CROWN IMPERIALS**—assorted, of the most splendid colours, and showy flowers, large roots, 38 cts. each.

**JONQUILLES**—sweet scented, finest roots, 10 cts. each.

**POLYANTHUS NARCISSUS**—fragrant, white with yellow cups and yellow with double white cups, extra sized roots, 38 cts. each.

**DOUBLE NARCISSUS**—fragrant, of all colors, 19 cts. each

**SPRING CROCUS**—of all colours, 6 cts. each, 50 cts. per dozen.

The above roots are from the same house, from which we received our supply last season, and which gave such universal satisfaction; some of the double Hyacinths having produced bells 1 inch and 8-10ths in diameter.

Purchasers are requested to notice that the above roots are no purchased at auction, and are all remarkable for their size, and for the beauty and delicacy of tint of their flowers. Those sold at auction are generally the mere refuse of the most inferior collectors, good roots being worth at home ten times as much as they generally sell for at auction, as will be seen by reference to the priced catalogues of any respectable house in Holland.

Also, a further supply of Bulbous Roots, comprising Martagon and Tiger (spotted) Lilies—Low priced Hyacinths and Tulips, 12 cts. each—Common Tulips at \$6 per hundred roots, raised in this vicinity. Their low price makes them an object to those who wish to form a handsome Tulip Bed.—Large White Lilies, 25 cts. per root.—Large Daffodils 12 cts. each.

A further supply of Lilies, Persian Fritillaries, Iris, Isias, Paeonies, Amaryllis, Star of Bethlehem, &c. is daily expected. All orders faithfully executed.

*Flower Seeds.*

A fine assortment of Flower Seeds, comprising all the most fashionable and splendid varieties, raised this season at Peppercell, Ms. expressly for this Establishment, neatly put up in small papers, 6 cts. per paper, \$5 per hundred, warranted; a liberal discount to traders.

*New England Farmer's Almanack, for 1829.*

In press at the New England Farmer office, and will be published to-morrow, the *New England Farmer's Almanack* for 1829. By Thomas G. Fessenden, Editor of the New England Farmer.—For sale, wholesale and retail, at the N. E. Farmer office, No. 52 North Market street, by Bowles & Dearborn, 50 Washington street, and by the booksellers and traders generally. Some copies interleaved with writing paper, which will be very serviceable to farmers, will be kept for retail at the Farmer office.

**SUBSCRIPTION.**

For importing Grape Vine Roots from France, at a moderate price, and encouraging the introduction of that culture into the United States.

Mr. Alphonse Loubat, having considerably enlarged his Vineyard, on Long Island, where he now has, in full cultivation, thirty five acres of ground, containing 72,000 Grape Vine Roots; having also the peculiar advantage of being enabled to procure the best specimens of roots from his father's extensive vineyards and nurseries, in the districts of Bordeaux, Clerac, and Bazet, departments of Gironde and Lot and Garonne, in France, (45° N. Lat.) proposes to the numerous friends to the cultivation of the grape vine in the United States, a subscription will be opened on the first of August, 1828.

Mr. A. L. will engage to furnish subscribers with the Grape Vine Roots, before the first of March next, and forward them free of expense, to the different cities where subscription lists shall have been opened. The roots will be three years old, and will produce considerable fruit the second year from the time of their being planted. They will be carefully classed and packed in boxes, with some of the original soil in which they have been raised, which will greatly facilitate the thriving of the roots, when transplanted.

Orders will be punctually attended to: the subscribers designating the quantities and species of the grape vine roots they wish to have. They will engage to pay for 1000 roots or more, at the rate of 12 1-2 cents for each root; for less than 1000, at the rate of 15 cents; and 25 cents per root for less than 50.—Roots only two years old, shall be paid for at the rate of 9 cents each, for 10 or more; 12 1-2 cents for less than one; and 18 cents for less than 50 roots.—Payment to be made on delivery of the roots.—Letters not received unless post paid.

Subscription lists are open at New York, with Alphonse Loubat, 35 Wall street—Boston, E. Coppeland, Jr.—Albany, R. M. Michael—Philadelphia, Van Aufringe—Baltimore, Willard Rhoads—Washington City, Wm. Pairo.—Richmond, Davenport, Allen & Co.—Savannah, Hall, Shapler & Tupper—New Orleans Foster & Hutton—Charleston, (S. C.) J. & J. Street & Co. Mr. A. Loubat's book on the Culture of the Grape Vine and on the Making of Wine, may be found at the principal book sellers of the United States; and his agents will furnish them gratis to subscribers.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel,	2 00	3 00
ASHES, pot, first sort,	ton,		105 00
Pearl, first sort,	"    "	102 50	105 00
BEANS, white,	bushel,	1 00	1 62
BEEF, mess, scarce	barrel,	10 50	10 75
Cargo, No. 1,	"    "	8 50	8 75
Cargo, No. 2,	"    "		7 00
BUTTER, inspected No. 1, new,	pound,	12	14
CHEESE, new milk,	"    "	6	8
Skimmed milk,	"    "	2	3
FLOUR, Baltimore, Howard-street,	barrel,	6 75	7 00
Genesee,	"    "	6 50	6 75
Rye, best,	"    "	2 62	3 00
GRAIN, Corn,	bushel,	53	51
Rye,	"    "	45	52
Barley,	"    "	60	70
Oats,	"    "	32	40
HOG'S LARD, first sort, new,	pound,		9
LIME,	"    "	55	90
PLASTER PARIS, retails at	ton,	2 25	2 50
PORK, clear,	barrel,	18 00	19 00
Navy, mess,	"    "	13 00	13 50
Cargo, No. 1,	"    "	13 00	13 00
SEEDS, Herd's Grass,	bushel,	2 00	2 25
Orchard Grass,	"    "		4 00
Towd Meadow,	"    "		4 00
Rye Grass,	"    "		4 00
Tall Meadow Oats Grass,	"    "		5 00
Red Top,	"    "		1 00
Lucerne,	pound,		50
White Honey-suckle Clover,	"    "		50
Red Clover, (northern),	"    "	11	12
French Sugar Beet,	"    "		1 50
Mangel Wurzel,	"    "		1 50
WOOL, Merino, full blood, washed,	"    "	40	55
Merino, full blood, unwashed,	"    "	23	28
Merino, three fourths washed,	"    "	35	40
Merino, half & quarter washed,	"    "	33	35
Native, washed,	"    "	29	30
Pulled, Lamb's, first sort,	"    "	42	47
Pulled, Lamb's, second sort,	"    "	29	33
Pulled, for spinning, first sort,	"    "	35	38

**PROVISION MARKET.**

BEEF, best pieces,	pound,	10	12
PORK, fresh, best pieces,	"    "		10
whole hogs,	"    "		6
VEAL,	"    "	6	10
MUTTON,	"    "		4
POULTRY,	"    "		8
BUTTER, keg and tub,	"    "	12	14
Lump, best,	"    "		20
EGGS,	dozen,	11	17
MEAL, Rye, retail,	bushel,		70
Indian, retail,	"    "		65
POTATOS, new	"    "		40
CIDER, [according to quality,]	barrel,	2 00	2 50

## MISCELLANIES.

The following beautiful ode, written for a former occasion, by WM. C. BRYANT, was sung at the eighteenth anniversary meeting of the Berkshire Agricultural Society, on the 2d. inst.

Far back in the ages,  
The plough with wreaths was crown'd.  
The hands of kings and sages  
Entwin'd the chaplet round;  
Till men of spoil  
Disdain'd the toil  
By which the world was nourish'd.  
And blood and pillage were the soil  
In which their laurels flourish'd,  
—Now the world her fault repairs  
The guilt that stains her story;  
And weeps her crimes amid the cares  
That form'd her earliest glory.

The proud throne shall crumble,  
The diadem shall wane,  
The triles of earth shall humble  
The pride of those who reign:  
And war shall lay  
His pomp away;  
The fame that heroes cherish,  
The glory earn'd in deadly fray,  
Shall fade, decay and perish.  
—Honor waits, o'er all the earth,  
Through endless generations,  
The art that calls the harvest forth,  
And feeds the expectant nations.

*A sharp retort.*—The following cut direct is from the pen of the celebrated Sheridan. Lord Erskine declared in a large party, in which lady Erskine and Mr. Sheridan were present, that "a wife was only a tin canister tied to one's tail;" upon which Sheridan presented lady Erskine with these lines:—

"Lord Erskine, at woman presuming to rail,  
'Tis a wife a tin canister tied to one's tail."  
And fair lady Anne, while the subject he carries on,  
Seems hurt at his lordship's degrading comparison.  
But wherefore degrading? Consider aright,  
A canister's polished, and useful, and bright,  
And should dirt its original purity hide—  
That 's the fault of the puppy to whom it is tied."

*Temperance* is the soul of enjoyment, and where pleasure is the only object of pursuit, pain is the only object obtained.

*Time*, said Dr. Franklin is money. It may also be said that Time is Life.—he who idles away or misemploys a single minute destroys a portion of his existence, and, to a certain extent, is guilty of suicide.

## RULES FOR PRESERVING HEALTH,

(chiefly collected from Lord Bacon and Dr Franklin.)

A man's own observation, what he finds good of, and what he finds hurt of, is the best physic to preserve health; but it is safer to say "This agreeth not well with me, therefore I will not continue it;" than this. "I find no harm in this, therefore I may use it;" for strength of nature in youth passeth over many excuses which are owing a man till his age.

To be free minded and cheerfully disposed at hours of meal and sleep and of exercise, is one of the best precepts of long lasting.

Avoid envy, anxious fears, anger, fretting inwards, subtle and knotty questions, joys and exhilarations in excess, sadness not communicated.

Entertain hopes, cheerfulness rather than joy, variety of delights rather than surfeit of them;—

wonder and admiration, and therefore novelties; studies that fill the mind with splendid and illustrious objects, as histories, fables, and contemplations of nature.

Celsus gives it as one of the great precepts of health and lasting that a man do vary and interchange contraries; but with an inclination to the more benign extremes; use fasting and full eating, but rather full eating; watching and sleep, but rather sleep; sitting and exercise, but rather exercise, and the like; so that nature be cherished, and yet taught masteries.

Exercise should precede meals, not immediately follow them; the first promotes, the latter, unless moderate, obstructs digestion.

If, after exercise, we feed sparingly, the digestion will be easy and good, the body lightsome, the temper cheerful, and all the animal functions performed agreeably.

Indolence, with full feeding, occasions nightmares, and horrors inexpressible.

In general, mankind, since the improvement of cookery, eat about twice as much as nature requires.

Restless nights naturally follow heavy suppers after full dinners. Some, however, rest well after three meals; it costs them only a frightful dream and an apoplexy, after which they sleep till doomsday.

If you would preserve your health, see to it that you have a constant supply of fresh air in your bed chamber. A small sleeping room without a fire place, will soon debilitate the best constitution.

Some physicians are so pleasing and comfortable to the humour of the patient, that they press not the true cure of the disease; and others are so regular in proceeding according to the art of the disease, they respect not sufficiently the humour of the patient. Take one of a middle temper, or, if it may not be found in one man, combine two, and forget not to call as well the one best acquainted with your body, as the best reputed for his faculty.

The only remedy for all diseases, is to be above the fear of death.

This is the season for trainings, (says the Hampshire Gazette) when the yeomanry are called from their homes and their business to march round meeting-houses—over stone walls, and Virginia fences. We believe, with a Vermont editor, that these trainings and reviews are a worse than useless expenditure of the time and money of our fellow citizens. At a regimental review at Bolton, Conn. last week, one man was instantly killed, and another dangerously wounded, by the bursting of a cannon.

*Trees in public walks.*—In planting public walks the Belgians do not as is often done in England, and America, think it enough to squeeze the trees into holes barely large enough to contain the roots, and cut out the hard and sterile soil and then leave them to their fate. During much of last winter, (1826-7) many workmen were employed in digging out the sandy soil round scores of the trees on the Boulevards, Brussels, which, though fifteen or twenty feet high, and three or four inches in diameter, were not quite so luxuriant as the rest, and replacing it with rich, black surface mould, of which as the holes were ten feet square and above two feet deep, each tree had subse-

quently (allowing for the mass of earth left round the roots) at least one hundred and fifty cubic feet to strike its roots into. Equal attention is paid in pruning these trees, the rows of which consist of broad-leaved elm and lime alternately. The limes are trained and clipped flat and fan-like, and kept low so as to fill up the space between the elms, which are allowed to assume their natural form, but also receive a careful annual pruning. All the branches too crowded, or crossing each other, are cut off close to the stem, as well as several of the lateral twigs from each branch; the whole head of the tree, both branches and spray, being kept thin and balanced, and particular attention being given to preserve one central leading shoot, by cutting off that one least upright when the tree has parted into two.

*Valuable recipe.*—Dr. Godman has recommended the following certain and simple remedy for a common and fatal disease among children. He says, "whenever they are threatened with an attack of *croup*, I direct a plaster covered with dry Scotch snuff, varying in size according to the age of the patient, to be applied directly across the top of the thorax, and retained there till all the symptoms disappear. The remedy is found to be always effectual when applied in the first and second stages of the malady." The plaster is made by greasing a piece of linen, and covering it with the snuff.—*Mer. Adv.*

## Grape Vines.

The subscriber offers for sale Grape Vines of several varieties, the produce of his garden in Dorchester; among them are the following:

Isabella	White Muscat
Sauvignat	Black Hamburg
Black Cape	Elba
Queen	Muscadel
Early Oval	Alexander's or Schuykill

They are principally of one year's growth, planted under his direction and superintendance, are warranted genuine, and are in a healthy and vigorous state.

The subscriber proposes to continue the cultivation of such varieties of the foreign and native vines as are suited to this climate and that will thrive in the open ground in town or country.

Application may be made to the subscriber, at his office, No. 7 1-2 Congress Street, or at the Garden, to Patrick Kennedy, Boston, Oct. 3, 1828. ZEBEDEE COOK, Jr.



## Fruit Trees.

WM PRINCE, the Proprietor of the Linnean Botanic Garden and Nurseries at Flushing, Long Island, has the pleasure of informing the public, that his Nursery now contains 172 varieties of the Apple, 202 do. of the pear, 76 do. of Cherries, 139 do. of Plums, 25 do. of Apricots, 34 do. of Peaches, 29 do. of Nectarines, 10 do. of Almonds, 14 do. of Mulberries, 6 do. of Quinces, 16 do. of Figs, 16 do. of Currants, 15 do. of Raspberries, 47 do. of Gooseberries, 20 do. of Strawberries, 257 do. of Grapes, 600 do. of Ornamental Trees, &c. Above five hundred of the above kinds of Fruits are not to be found in any other collection in America. The different varieties cannot be otherwise than genuine, as the greatest attention is paid, and nearly all the kinds are inoculated from bearing trees. The Cherry, Peach, and other Trees, are generally of a large size. Catalogues may be obtained of J.R. Newell, at the Agricultural Warehouse, No. 52 North Market-street, gratis; and orders left there, or sent by mail, will meet prompt attention. Oct. 3

## Hemp Seed.

A consignment from Troy, N.Y. of 50 bushels of Hemp Seed, growth of 1827; by the tierce or bushel.

## Oat Meal, Oat Flour, Groats, &amp;c.

Just received at the New England Farmer Seed Store, a further supply of the above articles, viz. 30 barrels of fresh Oat Meal, fine bolted Oat Flour, Hulled Oats or Vermont Rice, Scotch Barley, &c. for sale in any quantities, wholesale or retail. Also a few canisters of fine Oat Flour, neatly packed, at 50 cts. per canister.

## Spring Wheat.

Just received a few bushels of prime Gilman Spring Wheat, growth of 1828, raised in Southborough, Ms.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (over the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, OCTOBER 17, 1828.

No. 13.

## AGRICULTURE.

(Prepared by the Editor.)

### ILLS OF IGNORANCE IN ENTOMOLOGY.

We are told that in Germany, the gardeners and country people, with great industry gather whole baskets full of the caterpillar of the destructive cabbage moth (*Noctua Brassicae, Fab.*) and then bury them, which as Roesel well observes, is just as if we should endeavor to kill a crab by covering it with water; for, many of them being full grown and ready to pass into their next state, which they do under ground, instead of destroying them by this manœuvre, their appearance again the following year in greater numbers is actually facilitated. Yet this plan applied to our common cabbage caterpillar, which does not go under ground would succeed. So that some knowledge of the manners of an insect is often requisite to enable us to check its ravages effectually. With respect to noxious caterpillars in general, agriculturists and gardeners are not usually aware that the best mode of preventing their attacks is to destroy the female fly before she has laid her eggs, to do which the moth proceeding from each must be first ascertained. But if their research were carried still further, so as to enable them to distinguish the pupa and discover its haunts, and it would not be at all difficult to detect that of the greatest pest of our gardens, the cabbage butterfly, the work might be still more effectually accomplished.

Some larvæ are polyphagous, or feed upon a variety of plants; among others that of the yellow-tail moth (*Bombyx chrysothorax, F.*); yet gardeners think they have done enough if they destroy the web-like nests which so often deform our fruit trees, without suspecting that new armies of assailants will wander from those on other plants which they have suffered to remain. Thus will thousands be produced in the following season, which had they known how to distinguish them, might have been extirpated. Another instance occurred to a friend when walking with a gentleman in his estate at a village in Yorkshire. His attention was attracted by several circular patches of dead grass, each having a stick with rags suspended to it placed in the centre. He at once discerned that the larva of the cock-chaffer had eaten the roots of the grass, which being pulled up by the rooks [crows] that devour this mischievous grub, these birds had been mistaken by the tenant for the cause of the evil, and the rags were placed to frighten away his best friends.—Nor could he convince him by all that was said, that the rooks were not the cause of the evil.—Even philosophers sometimes fall into gross mistakes from this species of ignorance. Dr Darwin has observed, that destroying the beautiful but injurious woodpeckers is the only alternative for preventing the injury they do to our forest trees by boring into them; not being aware that they bore only those trees which insects had previously attacked, and that they diminish very considerably the number of such as are prejudicial to our forests.

From these facts it is sufficiently evident that

entomological knowledge is necessary, both to prevent fatal mistakes, and to enable us to check with effect the ravages of insects. But ignorance in this respect is not only unfit to remedy the evil; on the contrary it may often be regarded as its cause. A large proportion of the most noxious insects in every country are not indigenous, but have been imported. It was thus that the moth (*Tinea Mellonella*) so destructive in bee-hives, and the asparagus beetle (*Lema Asparagi, F.*) were made denizens of Sweden. The insect that has destroyed all the peach trees in St Helena was imported from the Cape; and in England (not to mention bugs and cockroaches) the great pest of our orchards, the apple Aphis, there is good reason to believe, was introduced with some foreign apple trees. Now, extensive as is our commerce, it is next to impossible, by any precautions, to prevent the importation of these noxious agents. A cargo, or even a sample, of peas from North America, might present us with that ravager of pulse, the pea-beetle (*Bruchus Pisis L.*); or the famed Hessian fly, which some years ago caused such trepidation in our cabinet, might have been conveyed here in a ship load of wheat. Leeuwenhoek's wolf (*Tinea granella, F.*) might visit us in a similar conveyance, from Holland or France. But though introduced, were entomology a more general pursuit, their presence would soon be detected, and the evil at once nipt in the bud; whereas in a country where this science was not at all or little cultivated, they would most probably have increased to such an extent before they attracted notice, that every effort to extirpate them would have proved ineffectual.

### DAIRIES.

Nothing but milk and cream should be kept in dairies; nor anything that has a strong scent, although it may be sweet, should ever be placed in or near the milk room; but bad scents, particularly, greatly lessen the product of butter dairies, by preventing a complete separation of the cream from the milk.—*Waistell's Designs for Agricultural Buildings.*

### LOFTS OVER STABLES,

Are bad places for both hay and corn; as these articles in that situation, must be more or less impregnated with the noxious effluvia arising from the stale and dung, as well as from the breath of horses, thereby diminishing the nutritive qualities of the food, and occasioning disgust to the animals that eat it.—*Ibid.*

A Maine paper, the *Wiscasset Intelligencer*, says that the crops of hay in that state the present season, have been abundant—the crop of grain tolerably good—of Indian corn there is a good supply, well ripened, and already mostly harvested—potatoes not so abundant—the crop of grain tolerably good—of Indian corn there is a good supply well ripened, and already mostly harvested—potatoes not so abundant as in some former seasons, but a pretty fair crop.

Hams after being smoked, may be preserved through the year by packing them in oats.

We have seen some further specimens of paper made from straw and from blue grass, according to McGaw's patent. The invention is said to prove entirely successful. A manufactory has been established at Chambersburg, in this state, and machinery, &c. is preparing for the manufacture of 300 reams a day. The paper is firm and strong, carries ink well, and is very suitable for wrapping, and it is believed, for hanging also, and for all other purposes where strong paper is required, and can be furnished at a price so much below that made from any other material as to supercede every other of the kind.—*Penn. Gaz.*

A new species of the Bejuco de Guaco, so celebrated in South America for its power of curing wounds made by the most poisonous serpents, is now in full flower in the stove of A. B. Lambert, Esq. of Bayton House, Wilts, (one of the Vice Presidents of the Linnean Society,) running from one end of the stove to the other, and filling the house with the perfume of its flowers. It was raised from seed sent from Carthage last year to a gentleman in this town, by Mr Watts, the British Consul there. The *Theophrasta Americana*, a most curious plant, with the appearance of a palm, raised from seed, brought from St Domingo, by Dr Hamilton, ten years ago, has flowered in the same gentleman's stove this summer for the first time.—*English pa.*

*Agriculture.*—The Montpelier (Vt.) Republican states that the prospects of the farmer are brightening in that quarter. Wheat and flour have taken a rapid rise. The former was selling last week at \$1.40 per bushel, and the latter at \$7 per barrel, and very probably will rise. This improvement in the prices of agricultural products is very properly ascribed in part to a prospect of an increased demand in Europe, and partly to the influence of the tariff in creating a market at home. The farmer may often be at a loss, as to the most favorable moment for disposing of his surplus produce. It would perhaps, be the safest policy, as a general rule, to accept of fair prices, without indulging extravagant expectations. We can do no more than give, from time to time, all the information in our power, as to the state of the market, leaving our agricultural subscribers to judge for themselves.—*N. Y. Statesman.*

*Fall of leaves.*—An article on this subject, translated from a paper by Prof. Vaucher, in the *Memoirs of the Natural History Society at Geneva*, is given in *Brewster's Journal* for October, 1826, which appears to us to account for the phenomena of the fall of the leaf in a more satisfactory manner than any preceding theory. According to Prof. Vaucher, every leaf consists of a distinct system of fibres, which have only a temporary continuity and unity with the shoot, kept up by a kind of adhesive substance, which, when the purpose of the leaf in the parent plant is severed, is dried up or dissolved. "The adhesive substance is probably formed by some portion of the parenchyma interposed between the two systems of fibres. While this parenchyma is under the influence of the vegetable action, the adhesion is maintained; when this action ceases, the union is

dissolved, and the leaf falls." The reasonableness and truth of this theory, as far as respects dicotyledonous plants, becomes more obvious by reflecting on the difference between the decay of leaves and the decay of tendrils. The leaves of plants, grasses, bulbs and other Monocotyledoneae, in a strict sense, cannot be said ever to drop from the plants. Dr. Brewster judiciously observes, that M. Vaucher is the first who directed botanists to the organic structure at the base of the petiole; and he adds, that a similar arrangement probably prevails in the other parts of plants which successively drop off, and the connection of whose vessels with those of the stem, though necessarily intimate, is merely temporary. A new field is thus opened for botanical research.—*Gard. Mag.*

#### REPORTS OF THE WORCESTER AGRICULTURAL SOCIETY.

##### REPORT ON FAT CATTLE AND MILCH COWS.

The Committee on Fat Cattle and Milch Cows cannot express, in adequate terms, the gratification which they, in common with the multitude who have witnessed this day's Exhibition, received from that part of it which came under their peculiar cognizance. Eighteen fat oxen were entered for exhibition or premium, and sixteen were found in the pens. Among these they must first notice those offered for exhibition only, by the Hon. Joseph Estabrook of Royalston, who has long been favorably known throughout this and other counties as a distinguished farmer. He presented twelve fine oxen from his pastures which by estimation would average from twelve to fifteen hundred weight each when slaughtered, and from their excellent points, their fatness and their number, attracted the attention of every one. Among such a Jury, as they may from their number well be styled, it would not have been easy to select a Foreman, and the Committee are happy that their duty did not require any such distinction to be made. Among the other oxen the Committee noticed one offered by Capt Ephraim Mower of Worcester, which was a fine animal having most if not all the good points required in such an animal. They also viewed with great pleasure the fine grass fed ox of John L. Boylston Esq. which weighed 2310 pounds, and they do not hesitate to pronounce him a superior animal, doing great credit to the gentleman who presented him. And it was when viewing such animals that the Committee regretted the limited number of premiums they had to award. These were only two—One of fifteen dollars which they awarded to Capt. Benjamin Harrington for his native grass fed Ox, eight years old, weighing 2511 pounds.—And the second premium of ten dollars they awarded to Gen. S. Towne, for his beautiful six years old ox, weighing 2237 pounds, half Holderness breed. The ox of Capt. Harrington, as he certifies, has had no grain or meal during the last summer, and the committee were induced to award the premium to him on account of his fatness, although the ox of Gen. Towne was much the most beautiful animal of the two; and considering his keeping which till the present season was common and ordinary, and entirely without grain, his great degree of fatness and excellent condition, were subjects of high commendation. The ox exhibited by the President of the Society, for exhibition only, was worthy of the high place he held in the estimation of the committee among the very fine

animals they examined, and did honor to the stock which he represented.

Among the other cattle, there was exhibited by Capt. Harrington, of Princeton, a remarkably fine cow with calf, which weighs 1,663 pounds, and has been kept only upon hay and grass. She is half Holderness, six years old and added much to the interest of the show of animals.

Old England may boast of her roast beef—and Europeans may say that nature degenerates in her productions in America, but while New England produces such animals for the slaughter as have this day exhibited, we never need to fear the want of good eating, or fear the imputation of degeneracy in man or beast.

There were the uncommon number of eighteen milch cows entered for exhibition or premium, seventeen of which were in the pens. This was as it should be. It was doing justice to the county which has long been distinguished for its dairies. But more credit is due to one part than another of the county, since ten of them were from the town of Princeton, and eight of these were exhibited by one gentleman, (John L. Boylston, Esq.) for whose public spirit and interest in its concerns, the Society owe their acknowledgements. Of the sixteen, eight were entered for exhibition only, and the time of the committee will not permit them to do that justice which they could wish to the animals or to the gentlemen who exhibited them. Stephen Salisbury, Esq. exhibited a fine cow, seven years old, half Denton breed; and Mr. Richard Mills, of Worcester, exhibited a native cow six years old, of a fine quality. Mr. Asa Rice also exhibited a cow which was acknowledged to be a fine animal, and Mr. Boylston exhibited a beautiful Denton cow, and one other fine cow which the committee viewed with pleasure. And among the animals for exhibition, the remarkably fine cow of Col. J. W. Watson, Princeton, must hold a high place in the estimation and commendation of the committee.

Among the cows offered for exhibition only, the imported short horned Durham cow offered by our enterprising and public spirited fellow citizen Stephen Williams, Esq. of Northborough, was particularly noted by the committee. Others may dispute about long horns, and short horns, the committee unanimously agreed that long horns be as they might, the short horned cow of Mr. Williams deserved their unqualified approbation. And having exhausted their epithets of approbation they can only add that Colonel Lincoln's cow deserved her share of them, offered as she was for exhibition only.

It was no easy task to award premiums where there were so many claimants, and their claims were so just. The committee regretted that Mr. Benj. Harrington, of Princeton, had it not in his power to furnish the requisite certificate as to the quantity of milk given by his cow offered for premium, during the month of September. But as he could not, she could not be considered as a subject for premium, whatever the committee might have thought, had such certificate been offered. She was a very fine animal, and the quantity of milk given by her in June, twenty-one quarts a day, shows how high her claims were upon the attention of the committee, and how strong they might have been upon them to award her a premium. After due deliberation, the committee are unanimously of the opinion that the first premium of fifteen dollars should be awarded to Mr.

Henry Sprague, of Spencer, for his four years old cow, half Holderness breed. The quantity of milk given by her, as certified, was twenty quarts of strained milk per day, from the first to the twentieth day of June—and from that to the first of October, eighteen quarts a day; although her keeping was upon grass, in company with thirteen other cows.

The second premium of ten dollars the committee awarded to J. L. Boylston, Esq. for his beautiful light red four years old cow, which produced during the month of June, an average of nine pounds of butter per week, and during the month of September, fourteen quarts of milk per day although kept with from twelve to twenty-one cows, and only upon grass. She is of the native breed, and her calf nine months old, a fine animal was exhibited at the same time.

The third premium of eight dollars, the committee awarded to Mr. Albert Stone, for his excellent cow twelve years old which produced as certified about eighteen quarts of milk during the summer months, and thirteen quarts per day subsequent to September. Although the certificate of her qualities in regard to milk was not so precise as the committee wished, yet when they took into consideration the calves fattened by her, her appearance, and the facts which were certified, they concluded to award for her the third premium.

For the fourth premium Mr. Boylston was his own competitor, and if he will present so many animals, so fine that there is little or no difference he must not complain if he himself should be called upon to decide, because "the doctors disagree." Upon examination and comparison, however, the committee awarded to him the fourth premium, of six dollars, for a dark red four years old cow, which averaged in her produce, nine pounds of butter per week during the month of June, and thirteen quarts of milk per day during September. She was kept with from twelve to twenty-one cows during the season, and only upon grass. In describing this cow the committee describe also the other four cows of Mr. Boylston, and they here again express their regret that they were limited in the number of their premiums, for where all deserve, it is difficult to discriminate.

If the committee have failed to notice any of the animals exhibited, in a proper manner, it arises entirely from their number, and the difficulty which arises in such cases in discriminating from recollection the several animals and their distinctive traits. In the case of Mr. Harrington the committee are so well persuaded of the merits of his cow which was exhibited for premium, to whom they were precluded from awarding a premium by the rules of the Society, that they respectfully suggest to the trustees the allowance to Mr. Harrington of his travelling fees according to the rules of the Society, if he does not receive them in respect to other animals exhibited by him. In addition to this, what some may deem dry detail, the committee beg leave to offer one or two remarks of a general character. They cannot but express their surprise, that any man will ever keep a *poor* milch cow when, as has this day been shown, animals so much more profitable can be kept at an equal cost. It is a deplorable want of economy, and worse even than that of a man who should invest his money in two per cent. stock, when he might as safely receive ten per cent. on his capital in any other way. No animal repays

so richly the charges of her keeping, as a good milch cow. She is a treasure to a poor man, and a source of luxury to the poor and rich alike.—It is in this light that she is an extremely interesting object, for good eating comes home to us all. We have heard our brother farmers talk of "living like poor folks," when they had more luxuries in their dairies than they could dream of, till deprived of them. "Sir," said an obsequious waiter at a city hotel, to a good honest yeoman of a neighboring county, as he handed him a pitcher of what city folks call *cream*, "do you like cream in your coffee?"—"Yes," said he with a sigh, "a plaguey sight better than skim milk." Most of our best eatables derive their origin from our milch cows. But the quality of the one depends upon that of the other. It is in vain that the housewife sets the milk if it is not of a rich quality. She may select her pans with the skill of an Humphrey Davy; but it matters not whether of tin, or earthen, or what not, for if the cream is not in the milk, she cannot get it out. She may warm it, or cool it, skim it or churn it all together; poor milk will make poor butter. All the patent churns that Connecticut ingenuity ever invented, or Dr. Thornton ever puzzled his brains over, could not make *sky blue* milk into *yellow cream*, or white frothy cream into hard sweet butter. Such milk and butter, some may think, may do for hired men and boarders, but when we think of one's children, (especially those of us who have none) this becomes a subject of grave consideration, since the raising and education of children have employed all sorts of talents from those of the school dame among her A B C's, up to a Brougham in the halls of Parliament. As a committee on milch cows, we would modestly suggest that theorists do not begin at the foundation of the matter. We believe a good deal in the blood and breed of animals, but do not attach so much importance to mere names as some have done. But when we come to eating, we would foreswear, for children, "*thin potations*" as heartily as Jack Falstaff in the play. We could quote even sacred writ in favor of milk diet, but we need only refer to the good old times of bread and milk suppers, when *slops* and *nic-nacs* were not the *staff* of life, and when the rich bloom of health on the cheek of childhood, like the brilliant hue of twilight on a summer's day, played around the features even of old age, making it fresh and fair and vigorous. Bodily and mental vigor are too nearly allied, not to attach importance to what promotes either. And as friends of the rising generation, as the lovers of good order, and good eating—of good education and good bread and butter, your committee would earnestly recommend all who have viewed, with them, the animals this day exhibited, to sell their poor cows and buy good ones.

By order of the Committee,

EMORY WASHBURN—*Chairman.*

#### MIDDLESEX CATTLE SHOW.

The Society of Middlesex Husbandmen and Manufacturers held their anniversary Cattle Show in Concord, on the 8th inst. The pleasantness of the day brought together an unusual number of citizens and members.

Twenty teams were entered for the Ploughing Match; of which 17, viz. 9 single and 8 double, were found qualified by the rules of the Society to contend for premiums. The plat of ground set out in lots of 1-8th of an acre each, was well swarded

and well calculated for a fair trial of the skill of the Ploughmen. At 15 minutes after 9 o'clock 17 teams commenced the match, and the work was performed with a neatness and skill in execution, which has seldom, if ever, been equalled.—The discipline of the teams was admirable. There was no noise or whipping, and the teams all completed their work within 30 minutes, without exhibiting any appearance of fatigue. The procession of officers and members formed, and proceeded to the meeting-house, where prayers were offered by Rev. James Howe of Pepperell, in a manner well adapted to the occasion, an able, useful, and learned Address was delivered by the R. V. BERNARD WHITMAN of Waltham, and singing was performed by a select choir in a skillful manner.

After the exercises at the meeting-house, the Committees proceeded to the discharge of their respective duties. The working Oxen presented a most interesting exhibition. Twenty-one pairs were entered for premium, and their qualities were tested by drawing a load of 7000 weight. Many pairs exhibited great strength and docility, and the appearance and discipline of the oxen gave evidence of manifest improvement in that kind of stock.

Two fine and superior specimens of cider were presented to the Society, one by Mr. John Cooke of Cambridge, the other by Mr. Jonathan Rice of Marlborough. Each specimen was very nice, and the preparation simple and of little expense. The Society was highly gratified to see a competition in exhibitions of this article. Good cider, is a great desideratum, and that our cider may be improved to a superior degree, the specimens exhibited, give abundant evidence—no labor will be better rewarded, than that bestowed in the preparation of cider.

The pens, 60 in number, were all filled. The horses, neat stock, and swine, were considered superior to any heretofore exhibited. The gradual improvement in neat stock in particular, so clearly manifested by our annual exhibitions, must be gratifying to the community.

One of the greatest agricultural curiosities of the season, was the two great water melons, of Mr Gale, of Waltham, weighing upwards of 50 lbs. each, from one vine.

The exhibition of manufactures was good—There was great competition in flannels, carpets and diapers, and gave evidence of improvement in this branch of household manufacture.

A piece of Rob Roy plaid made by Messrs Sewall, Standley & Co. of Dracut, attracted much notice.—Several hearth rugs and many specimens of lace work shewed that our fair friends have not been idle in preparing for this exhibition.—There were several articles presented which were worthy of premiums, but the limits of the Committee did not permit any further rewards.

There were several inventions of great merit, and attracted particular attention.

The butter presented for premium was fine, particularly that of Mrs Willington, of Ashby.—As also several boxes of late made butter which did great credit to the makers but were not by the rules of the society entitled to premiums. *Yeom*

FOR THE NEW ENGLAND FARMER.

#### STAGGERS IN SWINE.

MR FESSENDEN—In the first number of the seventh vol. of the N. E. Farmer, a writer has in-

troduced the subject of the staggers in swine, and requests that it may be further investigated by those who profess any knowledge of the disease. I have been conversant with the disorder, it having repeatedly attacked my swine. In vol. iv. p. 88 of the same work, I gave some account of it. I then added that the pig which survived, was then, three weeks after the attack, as healthy as the others. I was probably led to this conclusion, from the greediness with which he devoured his food; but I soon found cause to regret the success of the surgical operations and medical treatment the poor animal endured. The expense of supporting it, I judged, was doubled in consequence of the disease. His growth was materially checked; and a gristly substance supplied the place of fat. I have lately conversed with a neighbor, who, at various times, has lost many of his swine by this disorder. His application was the depleting course by bleeding, and a powerful drench. Two only recovered. He stated the expense of keeping was more than any other two in his pens; and that their meat was of an ordinary quality, resembling rine. He expressed his determination never again to attempt their cure. This also is mine.

In J. P. De Grouchy's Letter to the late Judge Peters, published in vol. iii. page 396 of the N. E. Farmer, he remarks, that though by the method of cure he has adopted, he is much more successful; yet the pigs that recover *do not thrive so well after such an attack.* He mentions nothing of the quality of the pork, so noticeable in the instances above stated. The symptoms already indicate that bleeding is the best remedy. His recipe directs it. Those who can "see a *bare knob* in the roof of the mouth" may "cut it and let it bleed," according to his practice: those who cannot, may do well to make an incision there as farriers bleed their horses. Should they swallow the blood, it may prove a sufficient cathartic. I have never searched for the "*knob*," believing no more of its existence as an indication of disease, than of the *worms* in the tongue, which many *cut out* to keep a favorite dog *from running mad.*

Yours, with great regard,

Worcester, Oct. 9, 1828.

O. FISKE,

We are glad to see that the late improvement contrived by Mr. Grieve has drawn forth the notice contained in the testimonial below. We heartily join in the concluding tribute to the intelligence, activity, and enterprize which have marked his exertions, and hope that prejudice will not thwart their proper influence.—*New Herald.*

#### Threshing Machine.

MR. THAYER,—Having this day witnessed the operation of a machine for threshing and winnowing grain, invented by Mr. Wm. J. Grieve, at the Indian Hill farm, in West Newbury, we send you this notice, that an invention so valuable may become known. The machine was worked by four horses, and in seventeen minutes threshed and winnowed eighteen bushels of heavy oats, doing the work perfectly, threshing the straw clean, and separating completely the chaff, straw, and grain. To extensive grain-growing farms, this must prove a most valuable labor saving machine. Mr. G. removed from Scotland to this country more than a year since, and by his skill in farming, and implements of husbandry, promises to confer important benefits on our agriculture.

JOHN VARNUM,  
J. H. DUNCAN.

## ENGLISH CATTLE MARKET.

By the authority of the British Parliament, an examination has been made into the state of the cattle markets in the vicinity of London. The evidence given before the committee represents the most disgusting and cruel scenes; the streets of Smithfield were wet with the blood of slaughtered animals, and the offal was left in the gutters to the operation of the sun, producing the most horrible stench. It appeared by the evidence, also, that much meat was sold, which was unfit for eating; being "very old cows, skin and bones, and worn out bulls." The sheep were frequently driven into the market with one of their fore legs tied up to prevent their running away, and when thus disabled, the animals were goaded on by the inhuman drovers.

The state of Leadenhall market is thus described by one of the witnesses, (a surgeon) and he stated that similar cruelties were practised at hundreds of other places within the precincts of the city:—

A great part of Leadenhall is excavated, and the slaughter-houses are underneath. You descend a flight of steps several feet, (perhaps twenty feet) and you go into a dismal dungeon which is almost dark; there is a little light only, from the place that you enter—and around the floor of this place, covered with blood and filth and garbage, are the poor sheep lying in different places till they are killed. The persons who are employed to slaughter in these underground cellars appeared to me the most filthy, low, disgusting characters that can possibly be mentioned; I have seen them slaughter the sheep, and prepare the carcass with a horrid filthy bucket, containing blood and whatever may have been in it, as filthy and dirty as can be; I have seen them take a cloth and wash and wipe the meat all over with the water from the bucket, the most horrid, disgusting scene that can possibly be imagined. The place is so close that you cannot enter it without thinking of contagion. It is even worse than Whitechapel, inasmuch as these places are underground; there is no ventilation, and there is not the least check whatever to any cruel or filthy practices that the slaughtermen may choose to practice.

Merely sheep were slaughtered there, no cattle; they slide them down trap doors, and I have seen them frequently so crippled as not to be able to stand when they have reached the bottom, frequently with their jaws or legs broken.

The manner in which the cattle are slaughtered in most of the slaughter-houses is inconceivably dreadful and horrible. The cattle are sent to some of the large slaughter-houses to be slaughtered by slaughtermen employed by the man who keeps the premises; he takes in the cattle, and receives so much a head for their being slaughtered; he appoints a certain number of men, who are generally of the lowest possible description, to slaughter the cattle, and this business they perform without any observation or remonstrance or direction from the master butcher, or the man that owns the premises, or any one else, and they do it in any bungling cruel manner they choose to adopt. I saw an instance at the time I refer to, which was so dreadful it will never be effaced from my recollection, and I was not a solitary eye-witness, but other gentlemen were present. At Whitechapel, one of the bullocks was drawn up to the stake to be slaughtered, and when stand-

ing at the stake they are in the habit of fastening one of the hind legs, to the wall, but in doing so, it fell on its side; they wanted the animal to stand up on its legs, it was hampered with ropes, and hardly could, when one of the slaughtermen began to twist and break the tail, joint after joint; and then as if that was not sufficient to effect the purpose, he jumped upon it; another of the slaughtermen took up a drover's stick and beat it about the head in the most cruel manner, and goaded it in different parts of the body, to make it get up; but still the animal did not rise; then they called for a bucket of water, and I saw them pour the water down the nostrils, which was done for the purpose of giving the stimulus of suffocation, (for cattle breathe through their nostrils, not through their mouths); immediately after which, one of the slaughtermen took the iron axe and gave it six blows on the sides of the head (not on the vital part of the head) and it then roared with agony in a shocking manner, and got upon its knees, when they gave it the death blow, and it was killed. I state this only to show the manner in which slaughtering is conducted.

Another instance came under the eye of the same witness, in which the animal received seventeen blows from an axe, inflicted by ignorant men, before it dropped. This gentleman was a member of the college of surgeons, and his opinion upon this point may be worthy of some attention. He says, "the cutting the throat of the bullock with a very large knife, I consider to be the easiest possible death; but I very strongly object to their throwing the animal down, which is attended with a great deal of trouble and cruelty."

Driving cattle into the market was represented as a great nuisance. A bookseller testified that ladies were put to great inconvenience and terror by it, and that they would not go into the streets to purchase goods upon days when cattle were known to be there; he was satisfied that he had personally suffered a loss in his business in consequence of it. Sheep were driven through Hatton Garden upon the evening of the Sabbath, to the great annoyance of worshippers. Sunday evening was the noisiest of the whole week. It is not stated in the papers whether any measures have been taken to put an end to these disgusting scenes.—*Courier*.

## SILK.

There is scarcely a day passes that does not bring us an account of some successful experiment in raising silk, in the South and West. The Ohio State Gazette notices a specimen of silk, of an excellent quality, made by Mrs. Daniel Parker, of Clermont county, in that State.—A day or two since, we received information of the success of an experiment made by Dr. M. W. Alexander, of Mecklenburg county, North Carolina. This gentleman raised two crops last summer, the last of which was superior to the first.—Another gentleman in the same State was very successful in raising silk, and contemplates entering into the business on an extensive scale. Indeed we have information from several of the southern and western States, of the extensive commencement of white mulberry planting with the same view. To obtain a mulberry orchard that will yield leaves enough for the most extensive establishment, would not require more expense or trouble than every farmer bestows upon a common apple orchard; and what is better? Old fields, or worn out

lands are admirably adapted to the growth of mulberry trees. Will not the farmers of the eastern shore find this a subject worthy of their attention?—*Baltimore Patriot*.

## WHEAT PRODUCED IN FRANCE.

At a recent meeting of the Academy of Sciences in Paris, the Secretary read a paper on the "present and former produce of wheat in France," from which it appears that forty years ago the amount of wheat annually grown in France was sufficient (reckoning the population at that time at 25 millions, from which five millions are to be deducted for children under ten years of age,) to give to each person 583 lbs. of wheat per annum, or one pound nine ounces of bread daily, after taking away the wheat necessary for seed for the ensuing year. The population since the period here referred to, has increased to thirty-five millions, but there has been no increase in the wheat produce; from which it is inferred that the land brought into cultivation since the Revolution, has been chiefly laid out for vineyards, leguminous plants, and potatoes.

## IMPORTANT INVENTION.

We this morning examined and saw in operation a most ingenious and valuable machine for spinning flax and hemp, invented by Dr Bell and Mr Dyer, two intelligent and highly respectable gentlemen from New England. They entered upon the prosecution of their plans last winter, and have now brought them to a successful termination. As the patent has not been secured, we are not permitted to give a full description of the invention; but the following particulars will be interesting to our readers, especially to those who wish well to the cause of American Manufactures.

This machine is constructed on an entirely new principle, having no analogy to the process for the cotton, woollen, worsted, or other manufacture.—The quality of the yarns produced is pronounced by competent judges, to surpass other linen yarns in as great a proportion as cotton or woollen yarns spun by the present improved machinery, are superior to those wrought by hand. The size of the thread can be varied to any extent, from that of cambrie to that of the rope-yarns used in the manufacture of cordage. In the degree of velocity, its operation is limited only by the quickness which the spindles and fliers are capable of supporting. The instrument now in operation produces about the same quantity of thread per spindle, fineness being equal, as the *throstle spindles* in the cotton manufacture. The whole formation of the thread from dressed flax is completed at one operation. The material laid on the machine is wound upon the spools ready for the loom, without the intervention of any assistance; the whole being effected by the rotary motion communicated from *drums*. Indeed, all the motions of the instrument are of a circular kind.—*N. Y. State-man*.

*For fattening swine.*—Wash potatoes clean, boil and mash while hot—mix in at the same time oats and pea meal. Put the mixture into a large tub, which must stand till it becomes sour but not putrid. Keep a quantity of this on hand, always fermenting and give it to your hogs as often as they will eat. It is said that pork may be fattened in this way and make a saving of one third of the food and time consumed in the usual mode.

## CHESHIRE CATTLE SHOW.

The annual Cattle Show and Exhibition of the Cheshire Agricultural Society, was holden at Charlestown, on Wednesday the first day of October instant; and though the *income* of the Society for this year afforded but small premiums, it is believed, that the show of cattle and other stock has not been on any former anniversary more extensive and more gratifying to the farmers and spectators assembled on the occasion. At 1 o'clock, the Society and citizens were escorted to the meeting house by an excellent band of music, where after prayer by Rev. Mr. Crosby, and a few appropriate remarks by Hon. H. Hubbard, the report of the awarding committees were read by Gen. William Carey of Lempster.

The officers of the Society for the ensuing year are the following.

AARON HODSKINS of Walpole, *President*,  
Salma Hale of Keene, *Vice President*,  
Elijah Bingham of Alstead, *Secretary* and  
*Librarian*,

Leonard Bisco of Walpole, *Treasurer*,  
David Parker of Charlestown,  
Daniel Robinson of Aeworth,  
Elijah Belding of Swanzy,  
James Chandler of Alstead,  
Levi Chamberlain of Fitzwilliam,  
Alvah Stevens of Claremont,  
Samuel Tutherly of Unity,  
William Jennison of Walpole,  
*Executive Committee.*

## POTATOS.

The crop of Potatos, in this vicinity, is below the average, and the quality generally, very indifferent. It is, therefore, of some importance that care should be taken to have them well preserved after harvesting, or they will become so poor before spring as to be of little value for cooking. The *Lancaster Gazette* says, "the best method should be resorted to of *keeping them dry*." This, we believe, is a mistake, and trust that no farmer will be induced to adopt it. Potatos do best when they are kept about the natural dampness of the earth, and excluded entirely from the air. The best mode of preserving them that we have ever seen adopted, was to pack them in light loam or sand, in bins or casks, without drying either the potatos or the earth in which they were packed. When so kept, they cook as well in the spring as when first dug. They should be picked as fast as they are dug, as it is found that two or three hours' drying, only, essentially injures them. It is well known that potatos which grow in a strong and rather moist loam, are better than those which are raised on a light or dry soil.—*Massachusetts Spy.*

To remove the musty flavor from wheat which has been damaged.—An English receipt book directs as follows: For every bushel of wheat take two pounds of potash, dissolve it in water with about double the quantity of wheat. Let the wheat be thoroughly washed in the solution, rinsed with pure water, and dried quickly.

In a letter to the Right Honorable Sir Joseph Banks, it is observed, "if wheat be musty, it must be put into any convenient vessel, capable of containing at least three times the quantity, and the vessel must be subsequently filled with boiling water; the grain should then be occasionally stirred, and the hollow and decayed grains, (which will float) may be removed. When the water has

become cold, or in general, when about half an hour is elapsed, it is to be drawn off. It will be proper then to rinse the corn with cold water, in order to remove any portion of the water which had taken up the must; after which, the corn being completely drained, it is, without loss of time, to be thinly spread on the floor of a kiln, and thoroughly dried, care being taken to stir and turn it frequently, during this part of the process."

*Pearl barley as a substitute for rice.*—It is equally advantageous to the public to learn the use of a known substance as the discovery of a new one. I am sure the application of barley to another branch of domestic cookery will not be disregarded by some of your readers. I can assure them that they will find it an excellent substitute for rice. It has been long used in this country in broth; and when boiled with milk, sometimes called Scotch rice; but by far the best way of using it is by pounding it in a mortar. In this form it fairly rivals mannaeroop, tapioca or ground rice, and can be easily procured at one twelfth of the price of the first, and one third of the price of the last substance. It was resorted to as a change of food for my children's breakfast; and the great similarity to mannaeroop induced us to try it in a pudding for them, and I can assure you, I think it one of the best of the kind—same management as with either of the others, milk, eggs, &c. &c. What we call pearl barley is the kind used; but I dare say, any of the kinds would answer.—*W. M. Argyleshire.*

It gives us pain to record, that the wheat crops throughout this district, notwithstanding their flattering appearance some weeks ago, have proved a general failure;—the only parcels which remain unhurt by the rust, are such as were early sown, and the winter generally. We observe also that in New Brunswick the winter wheat has yielded an excellent harvest, while the common wheat has suffered as with us. Farmers ought to profit by this information, and either sow their wheat earlier than in years past, or sow winter wheat in the Fall.—*Pictou, (N. S.) Sept. 10.*

To prevent Horses from being teased with Flies.—Take two or three small handfuls of walnut leaves, upon which pour two or three pints of soft and cold water—let it infuse one night, and let it boil for a quarter of an hour—when cold it will be fit for use. No more is required than to moisten a sponge, and before the horse goes out of the stable, let those parts which are most irritable be smeared over with the liquor, viz: between and upon the ears, the flank, &c.—*Belvidere Apollo.*

Recovery of drowned persons.—M. L. De Etoile states in a letter to the French Academy of Medicine, that he has succeeded invariably in recovering drowned animals, by the following galvanic application: A short and fine needle is inserted into the sides of the body, between the eighth and ninth ribs, so as to come in contact with the attachment of the diaphragm, and then a current of electricity, from twenty-five or thirty pairs of inch plates is passed through them. The diaphragm then immediately contracts, and an inspiration is effected. On breaking the communication and again completing it, a second inspiration is occasioned, and by continuing these means, a regular respiration is ultimately effected.

*Hardening of Steel by a Current of compressed Air.*—From the observation of travellers, that the manufacture of Damascus blades was carried on only during the time when north winds occurred, M. Anozoff made experiments on the hardening of steel instruments, by putting them, when heated, into a powerful current of air, instead of quenching them in water. From the experiments already made, he expects ultimate success. He finds that, for very sharp edged instruments, this method is much better than the ordinary one; that the colder the air and the more rapid its stream, the greater is the effect. The effect varies with the thickness of the mass to be hardened. The method succeeds well with case hardened goods.

*Apoplexy from white lead.*—On the inquest in the case of a man who died at a white lead establishment in London, a surgeon testified that within the last two years five of the hands employed by that company had been suddenly attacked, and three of them died. The verdict was apoplexy, and the cause was stated to be a neglect of cleanliness and keeping themselves free from the lead ore floating about in powder among the workmen.

*Protecting the stems of fruit trees.*—A writer for the Gardener's Magazine says, "last April, just as the blossom was about to expand, I had the trunk and larger branches of an apple tree in my garden, (Wyker pippin) enveloped with hay bands, leaving two other trees of the pippin kind, within a few yards of the one on which the experiment was tried to take their chance without protection. The nights of the latter parts of April, and of the first ten days of May were remarkably cold; a self-registering thermometer, indicating, on the night of April the 30th, a temperature 15° below freezing. This degree of cold proved fatal to the whole of the blossoms of one of the unprotected trees, and nearly so to the other—about a dozen apples being the total of its produce. But the protected tree seemed to be proof against the effect of the frost; and I do not exaggerate when I say that the crop was beyond all former precedent, and was the admiration of all who saw it—many of the branches being literally loaded like ropes of onions."

## WORCESTER CATTLE SHOW.

The annual Cattle Show, Ploughing Match, and Exhibition of Manufactures, was held in this town on Wednesday last. The day was unusually pleasant—the concourse of people greater than ever—the number of animals much larger than heretofore—and the interest excited by the occasion, manifestly greater than that of any former year. Delegations were present from the Massachusetts Agricultural Society, from the Windham County (Conn.) Agricultural Society, and we believe, from other Societies.

At an early hour the gathering round the pens had commenced, and very soon a dense crowd covered the spacious common where they were located, which seemed not to be sensibly diminished, during the day, by the departure of those who attended the services at the meeting-house or of those who dined with the Society.

The Ploughing Match was at nine o'clock. At ten a procession was formed and proceeded to the South Meeting-House, where, after prayer by the Rev. Mr. Searles, of Grafton, a very interesting Address was delivered by W. S. Hastings Esq. of

Mendon, to a crowded audience. The President of the Society, Gov. LINCOLN, then briefly addressed the members for the purpose of giving the usual general statement of the condition of the Society. By this statement it appeared that the number of members is about 800, and the amount of the permanent funds, \$5000. Large as the number of members appears to be, it is small compared with the population of the County, which is about 80,000; and the President very pertinently appealed to the members, and to the citizens generally to augment the funds and thus increase the usefulness of the Society, by enlarging the number of its members. The names of the various committees were then announced, by Gov. Lincoln—the Chairman being designated solely for the purpose of assisting the Committees in drafting their Reports, having no voice in awarding the premiums unless in case of an equal division of the members.—*Worcester Yeoman.*

☞ We have not room, this week, for further sketches of the proceedings, which appeared to emanate from "The Heart" [of the Commonwealth] and reach and exhilarate the hearts of the large and respectable assemblage collected on this joyous and interesting occasion.—One of the Reports will be found in this week's paper.

#### HORSE CHESNUT.

MR FESSENDEN—You will allow me to add an appendix to your note upon Mr Jenkins's inquiry respecting the best method of cultivation of the horse chesnut.

For some years I took various means to obtain the vegetation of the nut, but without success.—The last parcel I planted without effect, I emptied on the grass until I was ready to institute some other scientific process. In planting them, I accidentally, and very fortunately left one. It was in leaf when I first discovered it. By a careful removal to a favorable soil it has become a fine bearing tree. All the rest perished as heretofore. Since this discovery I have not found the least difficulty. I endeavor to imitate nature in her planting the seeds of the forest.

Soon after the nuts are gathered, not allowing them to become dry, I make a slight excavation by the side of some bank, in my garden and spread them in, levelling them nearly with the surface. Care should be taken to lay the side from whence the root issues next to the earth.—This posture gives the root a more speedy access to nourishment, and facilitates the exit of the stem. I then cover them with leaves or some light rubbish, and replace as much earth as is necessary to keep the covering in place. By the time the ground is ready to receive them in the spring, I find them sprouted without the loss of one in a hundred. To disengage them from the earth, after removing the covering, I pass a stable fork under the mass, and gently pry them up, taking the out nuts singly and carefully, to prevent breaking the long tender root, and transplant them in trenches. In this process I make the holes with a trowel, deeper than the extent of the root. After partially filling them with light earth, I draw up the nut to within about an inch of the surface, leaving it just buried beneath it. I generally take them up the second year, and cut off the tap root, that they may be removed with more ease and safety when large enough to be transplanted from the nursery.

This tree is peculiar in its process, taxing the

patience of the cultivator in its early stages. The annual growth is finished about the last of June when other trees are in their most vigorous progress. In the three or four first years it rarely attains more than two or three feet in height. In the fifth season its stature is doubled. At this period it grows with the vigor and rapidity of other trees.

I have been more particular as your correspondent has not been fortunate enough to acquire any practical knowledge on this subject. From their incipient tardy growth, I trust he will not despair of seeing a nut planted by his own hand, become, in perfection, what he justly "esteems more than any other ornamental tree."

Respectfully your friend and serv't,  
Worcester, Oct. 9, 1828. O. FISKE.

#### ERROR CORRECTED.

MR FESSENDEN—I observe in your paper of September 19, No. 9, page 70, you tell the public the Trustees of Mass. Society for the Promotion of Agriculture, had offered a premium of fifty dollars, for the best, and an effectual method of destroying the Locust Borer. You will perceive by the premium list published by Mr Russell, that the premium offered is ONE HUNDRED DOLLARS; and as your paper is considered good authority, (and deservedly so) will thank you to correct the error.

Respectfully your obedient servant,  
GORHAM PARSONS.  
Brighton, October, 9, 1828.

☞ We are much obliged to Mr PARSONS for pointing out the error specified above. It originated in our mistaking the premium offered for the best *Plantation of Locust Trees, &c.* which is *fifty dollars*, for that offered for a *mode of extirpating the worm* that attacks the Locust Tree, which is *one hundred dollars.*—EDITOR.

### NEW ENGLAND FARMER.

BOSTON, FRIDAY, OCT. 17, 1828.

#### BRIGHTON CATTLE SHOW AND FAIR.

The annual exhibition of Cattle and Manufactures, &c. was holden at Brighton on the 15th inst. The day was cold beyond any recollected precedent, at this season of the year. The inclemency of the weather, however, did not prevent a numerous concourse from assembling, and was not sufficient to chill the ardor for improvement which animates our Cultivators, Manufacturers, Connoisseurs and Amateurs of useful arts and new inventions which promise to minister to the necessities, and add to the conveniences of mankind. We shall be able, at present, to give but brief notices of the memorable things which were exhibited, but must refer our readers to the Reports of the several Committees of the Mass. Ag. Soc.

The pens were 80 in number, and all filled with animals which may well be estimated as prime specimens of excellence, and respectively entitled to a standing at or near the head of their species.

THE PLOUGHING MATCH was ably contested by nine double and ten single teams. One eighth of an acre was staked out for each plough, and each lot was finished within 50 minutes, the time allotted by the Committee.

HORSES. Three English horses were exhibited, Barefoot, Serab, and the Cleaveland Bay.—

These were the highly valued gifts of Sir ISAAC COFFIN.

SWINE of superior shape, and perfect in all the points which indicate fine animals of that species were exhibited by S. Dudley of Sutton, J. Mackay, Boston, Jos. Barrett, Concord.

LIVE STOCK.—The exhibition in this department was superior to what we have ever before witnessed at Brighton. We observed in the pens about 30 head of stock of excellent quality exhibited, by JOHN L. BOYLSTON, Esq. of Princeton.—One of his grass fed oxen not very fat weighed 2310 lbs. There were six pens filled with very fine animals, owned by J. Estabrook, Esq. of Athol. An ox, owned by Mr B. Harrington, weighed 2500 lbs. One sent by Mr S. Towne, of Charlton, weighed 2237 lbs. An uncommonly large one from Mr N. Slade, of Somerset. Several from J. W. Watson, of Princeton. J. Whiting of Princeton. S. Hastings, Princeton. B. Atwood, Barre. J. Robbins, Watertown. Fine Heifers from A. D. Williams, of Roxbury. Capt. D. Chandler, Lexington. A superior one from Z. Cook, Jr. Esq. Dorchester. B. P. Williams, Roxbury. A. Wyman, Roxbury. J. Goulding, of Sherburne. I. Farwell, Waltham. J. W. Goodrich, Roxbury. E. Sparhawk, of Brighton. Several fine animals from the stock of the Hon JOHN WELLES, Dorchester, added much to the interest of the Show.

SHEEP—A number of fine Merino Bucks and Ewes, from G M Barrett, Concord—Jas Barrett, Concord—R Rogers, Newbury—W Williams, Shrewsbury.

MANUFACTURES.—These were less extensive than they have been at former periods. The deficiency, however, was not in the excellence, but in the number of the articles. Several beautiful specimens of SILK, imported from Italy, (the same which have been left for inspection at the Farmer office) were exhibited and presented to the Society by J. M. GOURGAS—Cotton and linen Diaper and linen Sheeting by Mrs Hannah Ranger and Mrs. Hunter of New Braintree—linen diaper by a lady of Greenfield—a fancy straw bonnet by Elizabeth Bryant, Worcester—3 Turkey down tippets by Cynthia Thayer—Beautiful grass and straw bonnets and hats for ladies by Lydia T. Pone, Milford N. C. Atwood, Dighton, and Chastance Sanderson Shirley—specimens of linen thread, shoe thread, and cotton bagging, by the N. E. Manufacturing company at Gratton—2 beautiful bonnets made of the down of the milkweed—very fine woolen hose by Sophia Arms, Greenfield—several elegant rugs manufactured by John Doggett & Co. Boston—a rug by Jane Adams of Dorchester, aged 70 years. Bras and steel patent reeds for weavers, exhibited by Messrs. Wilkinsons of Providence.

In a pyramidal case were exhibited a great number of beautiful fabrics, too numerous to specify in this article. There were also some split sheep-skins by Uriah H. Boyden of Cambridge.

In another part of the Hall was a collection of black and blue Broadcloths and Cassimeres from Watertown, Dudley, and Northampton, which appeared quite equal to any imported. There were likewise carpetings, flannels, rose blankets, &c.

#### PREMIUMS.

Ploughing Match. The Committee on ploughs with two yoke of oxen, awarded the first premium of \$15 to Silas Dudley owner of the plough, himself ploughman, \$8, and W. B. Harrington, driver, \$4.

2d, Loring Smith, plough \$10, B. Seaver, ploughman, \$5, and L. Smith, driver, \$3.

3d, J. Dudley, plough \$6, himself ploughman, \$3, Arnold Allen, driver, 2.

The Committee on ploughs with one yoke reported that 10 ploughs started, and the work in general was very good. They awarded the first premium to Geo. M. Barrett, Concord, \$15, to the ploughman 8, and the driver 4.

2d, to Otis Merriam, Concord, a lad, \$10, himself as ploughman, 5, and as driver, 3.

3d, to Prescott Barrett, Concord, \$6, himself as ploughman, 3, and as driver, 2.

**Fat cattle.** First premium to B. Harrington, Princeton, fat ox, Holderness breed, weight 2560 pounds, \$25.

2d premium for fat ox, S. Towne, of Charlton, Holderness breed, weight 2237 lbs. \$20.

3d premium, N. Slade, Somerset, fat ox, weight 2315 pounds, \$10.

**Bulls.** First premium to Ichab. Stow, of Stow for a bull 2 years 6 months old, weight 1800 pounds, \$30.

2d, to L. Brigham, Cambridge, for a bull 2 yrs. 5 months old, \$20.

3d, to B. P. Williams, Roxbury, for a bull 13 months old, \$10.

**Bull calves.** First premium to B. Harrington, for calf of Holderness breed, 6 and a half months, \$15. 2d, J.L. Boylston, Princeton, 5 months \$15. 3d, N. D. Vose, Boston, \$5.

**Milch cows.** First premium to Wm. Osborn, jr. of Salem, \$30. 2d, to B. Harrington, Princeton, \$20. 3d, to J. L. Boylston, Princeton, \$15.

**Heifers, having had calves.** First premium to I. Robbins, Watertown, \$15. 2d, to John Goulding, Sherburne, \$10.

**Young heifers.** First premium to J. L. Boylston, \$12. 2d, Henry Craft, Newton, \$10. 3d, Daniel Chandler, Lexington, \$8. 4th, Zebedee Cook, jr. Dorchester \$6.

**Sheep and Swine.** The committee on Merino Sheep, and Swine, did not find any merino buck entitled to premium. They awarded the 2d to G. M. Barrett, Concord. \$10.

For Ewes, the 1st premium to Joseph Barrett, \$20.

For Swine, 1st premium to John Mackay, for best Boar \$12; and 2d to Silas Dudley S. First premium for best sow, to John Mackay \$12. 2d to G. M. Barrett, \$8.

**Manufactures.** First premium on Broadcloths to S. ater & Howard, Dudley, \$20. 2d, to James M. Robbins, Watertown, \$15.

For Flannels, 1st premium to Mrs. Jonathan Wilcox, New Braintree, \$10. 2d, to Sally Bancroft, Pepperell, \$7

Floor Carpeting, 1st premium to Zillah Davis, Holden, \$15. 2d, to Mary Barrett, Concord, \$7

Stair Carpeting, 1st premium to Eunice Jaques Newbury, \$10. 2d, to Theresa H Thayer, Greenfield, \$7.

Blankets, 1st premium, to Mrs. James G Bryant, Oakham, \$6. 2d, to Eunice Jaques, Newbury, \$4.

Linen Sheeting, first premium, to Mrs J. Hunter, New Braintree, \$8—2d, to Mrs Job Ranger, New Braintree, \$4—Linen Diaper, 2nd premium, to Mrs Cynthia Thayer, Greenfield, \$3.

Several premiums were also awarded for rugs, lace, and needle work, and fancy articles.

**Useful inventions.** The Committee awarded to J. Mears, of Dorchester, for an improved Sausage

Filler, a premium of \$5—and for an improved mode of stacking Hay, another premium of \$5.—To George Coolidge of Watertown, a premium of \$12, for a rail-road and canal earth-cart.—A gratuity of \$12 was awarded to J. R. Newell, of Boston, for an improved Cider Mill.

The Committee on Working Cattle had not reported at the time the other premiums were declared.

The sentiments given at the Society's Dinner, and other proceedings, requiring further notice, are unavoidably deferred to our next.

The noble animal of the Holderness breed presented to the Massachusetts Agricultural Society, by the liberal Sir Isaac Coffin, was sometime since sold at auction by direction of the trustees, and purchased by Hon. John Welles of Boston. Mr Welles has recently presented the "Admiral" to the Worcester Agricultural Society. Soon after his arrival he was reported by Dr Fiske to have contracted the gout, from the hardness of the roads on his journey, and to be "sick a bed." By the great skill and care of the attending physician, he has become convalescent, and although not able to make his appearance at Cattle Show, is fast regaining health and weight.—*Worce. Egis.*

The Thames tunnel is said to be entirely at a stand, little more than one tenth of the necessary sum having been subscribed.

**Grape Vines.**

The subscriber offers for sale Grape Vines of several varieties, the produce of his garden in Dorchester; among them are the following:

Isabella	White Muscat
Sweetwater	Black Hamburg
Black Cape	Elba
Queen	Muscateal [Muscateal]
Early Oval	Alexander's or Schuykill

They are principally of one year's growth, planted under his direction and superintendance, are warranted genuine, and are in a healthy and vigorous state.

The subscriber proposes to continue the cultivation of such varieties of the foreign and native vines as are suited to this climate and that will thrive in the open ground in town or country.

Application may be made to the subscriber, at his office, No. 7 1-2 Congress Street, or at the Garden, to Patrick Kennedy, Boston, Oct. 3, 1823. ZEBEDEE COOK, J.

**New England Farmer's Almanack, for 1829.**

In press at the New England Farmer office, and will be published to-morrow, the *New England Farmer's Almanack for 1829.* By Thomas G. Pessenden, Editor of the New England Farmer.—For sale, wholesale and retail, at the N. E. Farmer office, No. 52 North Market street, by Bowles & Dearborn, 50 Washington street, and by the booksellers and traders generally. Some copies interleaved with writing paper, which will be very serviceable to farmers, will be kept for retail at the Farmer office.

**Flower Seeds.**

Just received at the New England Farmer Seed Store, No. 52 North Market Street.

A fine assortment of Flower Seeds, comprising all the most fashionable and splendid varieties, raised this season at Pepperell, Ms. expressly for this Establishment, neatly put up in small papers, 6 cts. per paper, \$5 per hundred, warranted; a liberal discount to traders.

**Fruit Trees.**



WM PRINCE, the Proprietor of the Linnaean Botanic Garden and Nurseries at Flushing, Long Island, has the pleasure of informing the publick, that his Nursery now contains 172 varieties of the

Apple, 202 do. of the pear, 76 do. of Cherries, 139 do. of Plums, 25 do. of Apricots, 84 do. of Peaches, 29 do. of Nectarines, 10 do. of Almonds, 14 do. of Mulberries, 6 do. of Quinces, 16 do. of Figs, 16 do. of Currants, 15 do. of Raspberries, 47 do. of Gooseberries, 20 do. of Strawberries, 257 do. of Grapes, 600 do. of Ornamental Trees, &c. Above five hundred of the above kinds of Fruits are not to be found in any other collection in America. The different varieties cannot be otherwise than genuine, as the greatest attention is paid, and nearly all the kinds are inoculated from bearing trees. The Cherry, Peach, and other Trees, are generally of a large size. Catalogues may be obtained of J.R. Newell, at the Agricultural Warehouse, No. 52 North Market-street, gratis; and orders left there, or sent by mail, will meet prompt attention. Oct. 3

**SUBSCRIPTION.**

For importing Grape Vine Roots from France, at a moderate price, and encouraging the introduction of that culture into the United States.

Mr Alphonse Loubat, having considerably enlarged his Vineyard, on Long Island, where he now has, in full cultivation, thirty five acres of ground, containing 72,000 Grape Vine Roots; having also the peculiar advantage of being enabled to procure the best specimens of roots from his father's extensive vineyards and nurseries, in the districts of Bordelais, Clerac, and Bazet, departments of Grande and Lot and Garonne, in France, (45° N. Lat.) proposes to the numerous friends to the cultivation of the grape vine in the United States, a subscription will be opened on the first of August, 1823.

Mr A. L. will engage to furnish subscribers with the Grape Vine Roots, before the first of March next, and forward them free of exprese, to the different cities where subscription lists shall have been opened. The roots will be three years old, and will produce considerable fruit the second year from the time of their being planted. They will be carefully classed and packed in boxes, with some of the original soil in which they have been raised, which will greatly facilitate the thriving of the roots, when transplanted.

Orders will be punctually attended to: the subscribers designating the quantities and species of the grape vine roots they wish to have. They will engage to pay for 1000 roots or more, at the rate of 12 1-2 cents for each root; for less than 1000, at the rate of 15 cents; and 25 cents per root for less than 50.—Roots only two years old, shall be paid for at the rate of 9 cents each, for 10 or more; 12 1-2 cents for less than one 1; and 18 cents for less than 50 roots.—Payment to be made on delivery of the roots.—Letters not received unless post paid.

Subscription lists are open at New York, with Alphonse Loubat, 85 Wall street—Boston, E. Copeland, Jr.—Albany, R. M'Michael—Philadelphia, Van Amringe—Baltimore, Willard Rhoads—Washington City, Wm. Pairo.—Richmond, Davenport, Allen & Co.—Savannah, Hall, Shapter & Tupper—New Orleans, Foster & Hutton—Charleston, (S. C.) J. & J. Street & Co. Mr A. Loubat's book on the Culture of the Grape Vine, and on the Making of Wine, may be found at the principal book sellers of the United States; and his agents will furnish them gratis to subscribers.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.	2 00	3 00
ASHES, pot, first sort,	ton.		105 00
Pearl, first sort,	"	102 50	105 00
BEANS, white,	bushel.	1 00	1 62
BEEF, mess, scarce	barrel.	10 50	10 75
Cargo, No. 1,	"	8 50	8 75
Cargo, No. 2,	"		7 00
BUTTER, inspected No. 1, new,	pound.	12	14
CHEESE, new milk,	"	6	8
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	6 75	7 00
Genesee,	"	6 50	6 75
Rye, best,	"	2 62	3 00
GRAIN, Corn,	bushel.	53	54
Rye,	"	45	52
Barley,	"	60	79
Oats,	"	32	40
HOG'S LARD, first sort, new,	pound.		9
LIME,	cask.	85	99
PLASTER PARIS, retails at	ton.	2 25	2 50
PORK, clear,	barrel.	18 00	19 00
Navy, mess,	"	13 00	13 50
Cargo, No. 1,	"	13 00	13 00
SEEDS, Herd's Grass,	bushel.	2 00	2 25
Orchard Grass,	"		4 00
Fowl Meadow,	"		4 0
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		5 00
Red Top,	"		1 00
Lucerne,	pound.		50
White Hoopstick Clover,	"		11
Red Clover, (northern)	"		1 1/2
French Sugar Beet,	"		1 1/2
Mangel Wurtzel,	"		15
WOOL, Merino, full blood, washed,	"	40	55
Merino, full blood, unwashed,	"	23	28
Merino, three fourths washed,	"	35	40
Merino, half & quarter washed,	"	33	35
Native, washed,	"	28	30
Pulled, Lamb's, first sort,	"	42	47
Pulled, Lamb's, second sort,	"	28	33
Pulled, for spinning, first sort,	"	35	38
<b>PROVISION MARKET.</b>			
BEEF, best pieces,	pound.	10	12
PORK, fresh, best pieces,	"		10
whole hogs,	"	6	10
VEAL,	"		8
MUTTON,	"		4
POULTRY,	"	scarce	
BUTTER, keg and tub,	"	12	14
Lump, best,	"		20
EGGS,	dozen.	14	17
MEAL, Rye, retail,	bushel.		70
Indian, retail,	"		65
POTATOS, new	"		40
CIDER, [according to quality,]	barrel.	2 00	2 50

## MISCELLANIES.

*London gas and the Thames fishermen.*—In consequence of successive complaints of the fishermen against the gas manufactories in London, it has been ascertained, that the trade of the former is completely ruined, by the destruction of the fish from the drain of the noxious matter from the gas works into the rivers. Before the pollution of the water, there were taken daily 3000 salmon, 50,000 smelts, and other fish in proportion. This season there has been only one solitary salmon caught in the Thames, and that down at Woolwich. Formerly, four hundred fishermen found support for their families in these fisheries. There are heavy penalties for discharging the refuse of gas into the river, which have in several cases been imposed. But as there appears to be no easier way of getting rid of the offensive matter, although the fish in the river will be entirely destroyed by it, it is supposed the gas companies will indemnify the fishermen, in some measure, for the loss of their business.—*N. Y. Statesman.*

A paper from Georgetown, D. C. says, "since the passage of the Canal bill, and the subsequent commencement of the great work, our town has been gradually increasing. Property has been greatly enhanced, and rents have advanced from *twenty-five to fifty per cent.*"

*Remarkable fact.*—A gentleman of this village, planted an apple tree last spring which has blossomed *four successive times*, and produced *two successive crops of fruit*. The first blossoming was at the usual time, when the apple trees put forth in the spring but produced nothing. The second blossoming was about a month after the first, which we last week saw upon the tree. The third blossoming was about a month after the second, and also produced fruit, which is now on the tree. The fourth blossoming was last week, and we saw fresh blossoms on the tree on Thursday last, which promise fruit, unless the buds be nipped by the frost. The apples from the second blossoms are about the size of a small walnut and are not ripe. The third crop are smaller and somewhat shrivelled. The trunk of the tree is straight and small, being about an inch and a half through, a foot from the ground, and is about twelve feet high. It stands on the side of a hill, with a southern exposure. The fruit and blossoms come from a single stock, no scions or buds having been inserted in the tree. We have heard of trees putting forth two sets of blossoms, but never four successive blossomings, two of which produced fruit. Phenomena of this kind are frolics of nature, and to be accounted for, probably, on the supposition of an irregular, or diseased action of the juices of the tree.—*Lyons (N. Y.) Ad.*

*To kill Moles and Mice.*—Take one fourth of a pound of maize, one ounce verdigris, 3 ounces of quicklime, 12 crawfish, a quarter of a pound of lavender; pound and mix all well together into a paste, to which add a little river water; make up pills about the size of a nut, and lay them in the way of the moles and mice.

*Mortar improved by a mixture of Potatoes.*—It is stated in the Bull. Univ. that M. Cadet-de-Vaux has found mortar, of lime and sand, and also that made from clay, greatly improved in durability by a mixture of boiled potatoes.

*Foot-rot.*—This terrible disease has made its appearance in several parts of the State, and has ruined some of the finest flocks. Its origin has been traced in nearly all cases, to imported Saxony sheep. It is of the greatest importance to farmers interested in this branch of husbandry, to be vigilant in checking the progress of this disease. We advise those whose flocks are healthy, to beware of buying or mixing with their sheep, those that they are not certain are equally sound; as when it is once introduced into a flock, there is little hope of their escaping its ravages. It is said the diseased should be separated from the sound, the moment they are discovered to be infected.—*Vermont paper.*

*Damaged hay.*—In the year 1789, which, like the present year, was remarkable for the quantity of rain which fell during the hay season, the farmers suffered great loss from the thousands of heads of cattle which perished from eating damp hay. This fact ought to put farmers on the guard against any similar effects at the present time.—The efficacy of salt in curing hay is now almost universally known; but the best advice, perhaps, which can be given, is to be careful as to the quantity which is given.

*Floating lids* are recommended by a German economist, (M. Frauzins), to be employed in the case of common beer barrels; since, by sinking, as the liquor is drawn off, they will preserve the beer as effectually as if the cask were constantly full.

*Dishley twins.*—On the 20th of July, 1828, Mr. Lemuel Hayward, of Pomfret, Conn. killed a pair of three quarter Dishley twin lambs, which were yeaned February 10th, 1828; the carcase of one weighed *forty-six pounds*, and that of the other *forty-nine pounds*. They belonged to a flock which had received no extra keeping. He killed several pairs of twins, which weighed nearly as much as the above.—*Communicated.*

*Raspberry wine.*—If an attempt be made to form wine from raspberries and sugar, a liquor will be produced with but little if any of the flavor of the fruit; but a small quantity of juice of raspberries added at the decline of the fermentation, or a little fresh fruit suspended in the cask at the same period, will be sufficient to communicate an excellent raspberry flavor.

*Traps for mice.*—One of the best traps for mice is an empty flower-pot buried in the soil, with the bottom level with the surface.—*Gard. Mag.*

A farmer in South Carolina, during the last year, sold Wine to the amount of two thousand four hundred dollars, the produce from four acres of land.

A grocer in London, (Robinson) has obtained a patent for preparing barley in the manner of ground rice, and we believe it is very generally used in hospitals, and as food for children.

*Order is Heaven's first law.* Do every thing at the proper time—keep every thing in its proper place—use every thing for its proper purpose, and never think any part of your business too trifling to be well done.

*The plough has been used for excavating a water-course*, for the use of the Salt-works of Friederichshall, in Wurtemberg, drawn by eight horses. It was found to do the work of 1,500 men, and to produce a saving of 32,000 days' work. The water course extended several miles.

*Wilson's Nursery, Derry, N. H.*

The proprietors inform the public that their nursery offers peculiar facility for the acquirement of useful fruit; more than fifty thousand trees now cultivated by them consisting of a great variety of Apples, Peaches, Plums, Cherries, Quinces, &c. embracing most of the celebrated and esteemed kinds in this country. The utmost care has been observed by the original proprietor for more than thirty years, in making the selection and the whole is now offered as containing none but the most worthy of cultivation. Persons not acquainted with the different kinds by name, who wish to procure choice kinds, by stating the time they wish them to ripen, may confidently trust to the proprietors without fear of disappointment. All orders will be promptly attended to, and trees furnished at their nursery, this fall or next spring, at the following prices.

Apples, per hundred,	\$16
Peaches do	16
Plums do	25
Cherries do	25
Quinces do	\$16 and 25
Horse Chesnuts	25
Oct 3 6t	JOHN A. & SAMUEL WILSON.

## FRESH SEEDS AND ROOTS.

Just received at the New England Farmer Seed Store, No. 52 North Market Street,

*Roots of the Pie-Plant, or Tart Rhubarb.*

A large supply of the roots of the *Rheum Undulatum*, or Tart Rhubarb, or Pie-Plant, an excellent article for summer use.—(See N. E. Farmer, vol. vi. page 290, and page 11 of this volume, and Fessenden's New American Gardener, article *Rhubarb*, for its culture and uses.) The roots are in fine order for transplanting this fall. Price 25 cts. per root.

*Potato and Tree Onions.*

Also, a supply of Potato and Tree Onions. The Potato Onion has proved a fine acquisition to the list of vegetables raised in this country, and is getting into general use in the Middle States. They have produced 12 and even 20 fold in this vicinity the past season; come much earlier than the common, are milder, and more sure of producing a crop. Price 6 cents each, 50 cts. per dozen.

*Indian Corn.*

Several varieties of Field Corn, selected with great care, for its earliness and productive quality—also Early Sweet and the Early Jefferson Corn, for the table.

*Garden and Field Seeds.*

The largest collection and variety of Garden, Field, Tree and Herb Seeds to be found in New England, at wholesale and retail. The Seeds are all raised in this vicinity, expressly for this Establishment, by careful and experienced growers, and are warranted pure and fresh. Country traders supplied with boxes of prime seeds, for the retail trade, on liberal terms. A pamphlet catalogue (2d edition) of our Seeds, Trees, &c. will be published in the course of a fortnight, and forwarded gratis to any one who will send for it.

*Splendid Bulbous Roots.*

Just received at the New England Farmer Seed Store, No. 52 North Market Street, direct from Van Eeden & Co. Harlem, Holland, a large assortment of Bulbous Flower Roots, comprising the finest varieties of

HYACINTHS—(double and single.) dark blue, porcelain blue, red and rosy coloured, pure white, white with yellow eye, white with rosy eye, and yellow with various eyes; from 25 cts. to \$1.00 each.

TULIPS—splendid variegated, red, yellow, and mixed, 12 cts. each, \$1.00 per dozen.

CROWN IMPERIALS—assorted, of the most splendid colours, and showy flowers, large roots, 38 cts. each.

JONQUILLES—sweet scented, finest roots, 19 cts. each.

POLYANTHUS NARCISSUS—fragrant, white with yellow cups, and yellow with double white cups, extra sized roots, 38 cts. each.

DOUBLE NARCISSUS—fragrant, of all colors, 19 cts. each

SPRING CROCUS—of all colours, 6 cts. each. 50 cts. per dozen.

The above roots are from the same house, from which we received our supply last season, and which gave such universal satisfaction; some of the double Hyacinths having produced bells 1 inch and 8-16ths in diameter.

Purchasers are requested to notice that the above roots are *not purchased at auction*, and are all remarkable for their size, and for the beauty and delicacy of tint of their flowers. Those sold at auction are generally the mere refuse of the most inferior collections, *good* roots being worth at home ten times as much as they generally sell for at auction, as will be seen by reference to the priced catalogues of any respectable house in Holland.

Also, a further supply of Bulbous Roots, comprising Martagon and Tiger (spotted) Lilies—Low priced Hyacinths and Tulips, 12 cts. each—Common Tulips at \$6 per hundred roots, raised in this vicinity. Their low price makes them an object to those who wish to form a handsome Tulip Bed.—Large White Lilies, 25 cts. per root.—Large Daffodils, 12 cts. each.

A further supply of Lilies, Persian Fritillaries, Iris, Ixias, Peonies, Amaryllis, Star of Bethlehem, &c. is daily expected. All orders faithfully executed.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (over the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, OCTOBER 24, 1828.

No. 14.

## OFFICIAL REPORTS

OF THE  
MASSACHUSETTS AGRICULTURAL SOCIETY.

COMMITTEES FOR THE CATTLE SHOW AT  
BRIGHTON, OCTOBER 15, 1828.

On Fat Cattle, Bulls, and Bull Calves,

GORHAM PARSONS, Esq.  
Edmund Winchester  
Timothy Walker

On Cows and Heifers,

JOHN WELLES  
Peter C. Brooks  
John Mears  
George Smith

On Sheep and Swine,

JOHN HEARD, jr.  
Samuel Jaques, jr.  
Thomas Williams

On Ploughing Match with two yoke of Oxen,

JOHN PRINCE  
Ebenezer Heath  
Joseph Curtis  
Daniel Chandler

On Ploughing Match with one yoke of Oxen,

ELIAS H. DERBY  
Elijah Corey  
Elijah Perry

On Working Cattle,

LUKE FISKE  
Abijah White  
Amos Livermore

On Manufactures,

RICHARD SULLIVAN  
Joshua Clapp  
Robert Rogerson

On Agricultural Inventions,

GORHAM PARSONS  
Daniel Treadwell  
David Moody

On Agricultural Experiments,

THOMAS L. WINTHROP  
Peter C. Brooks  
Benjamin Guild  
John C. Gray  
Edmund T. Hastings

Committee of Arrangements,

JOHN LOWELL  
John Heard, jr.  
Benjamin Guild

Secretary to the Show,

JONATHAN WINSHIP

Marshals,

William H. Prentiss  
Isaac Cook  
William Adams  
J. S. Tyler  
Benjamin Pollard

Auctioneers,

Samuel F. Coolidge  
Joseph L. Cunningham.

The Committee consisting of E. H. DERBY, Deacon  
ELIJAH COREY, and ELIJAH PERRY ESQR'.  
on the Ploughing Match, with one yoke of oxen:  
Report—

There were twelve entries for ploughing, and  
only ten lots of ground; your Committee regret

being obliged to exclude two of the competitors  
Mr. Barrett, and Mr. Merriam, of Concord.

The ploughs all but two were of the improved  
kind with cast iron mould boards, and the plough-  
ing generally met the approbation of the judges.  
They award the premiums as follows:

1st to Geo. M. Barrett, of Concord,	\$15 00
the ploughman,	8 00
the driver,	4 00
	<hr/>
	\$27 00

2d to Otis Merriam, of Concord (a lad)	\$10 00
same as ploughman,	5 00
same as driver,	3 00
	<hr/>
	\$18 00

3d to Prescott Barrett, of Concord,	\$6 00
same as ploughman,	3 00
same as driver,	2 00
	<hr/>
	\$11 00

E. H. DERBY,—Per Order.

The Committee on the Ploughing Match with two  
yoke of oxen, REPORT—That out of twelve teams  
that were entered, nine appeared on the ground,  
and took their stations according to their entries,  
as follows.

No. 12 Silas Dudley, of Sutton,	
" 13 Joseph Dudley do.	
" 14 Luther Whiting do.	
" 15 Sherman Barrett, of Concord,	
" 16 John L. Boylston, of Princeton,	
" 17 Luke Fiske, of Waltham,	
" 18 Joseph Dakin, of Mansfield,	
" 19 Perley Tapley, of Danvers,	
" 20 Loring Smith, do.	

The ground allotted was on the side of a hill,  
very hard, and many rocks and trees in it. The  
lots contained one eighth of an acre each. The  
ploughmen were directed to use great pains, as  
*goodness of work*, would be the criterion in decid-  
ing, and ample time was allowed for the task.—  
The ploughmen showed much skill, and the cat-  
tle were generally very fine. Among so much  
good work (considering the nature of the soil)  
they found some difficulty in deciding on the sec-  
ond and third premiums—but have been unani-  
mous in their decisions, and award the

1st premium to Silas Dudley	\$15
to do. as ploughman	8
W. B. Harrington, driver	4—27
2d premium Loring Smith,	10
B. Seaver, ploughman,	5
Z. Smith, driver,	3—18
3d premium Joseph Dudley,	6
do. ploughman,	3
A. Allen, driver,	2—11
	<hr/>
	\$56

The Committee were pleased to see that two  
thirds of the ploughs were of the improved *Cast  
Iron*, which they are fully convinced are the most  
economical for the farmer, and of easier draught  
for the cattle. For the great improvement in this

plough (which is the most important implement in  
agriculture) and the introduction of cast iron ones,  
the American farmers are indebted to the *Plough-  
ing Matches*; and which were first introduced in  
America by the Massachusetts Society for Pro-  
moting Agriculture. They much regretted that  
the lots were of so small a size.

JOHN PRINCE,  
EBEN. HEATH,  
JOSEPH CURTIS. } Committee.

Brighton, Oct. 15, 1828.

The Committee on Agricultural Inventions report  
as follows:

JOHN MEARS of Dorehester produced the model  
of a roof for the better securing hay in stack; it  
consists of a kind of rough or shed roof, made of  
joist six or eight feet apart, and covered with  
boards lapping about three inches, and nailed se-  
curely to the joist, the edges of the boards nailed  
and drawn close so as to keep out the water ef-  
fectually; the width and length of roof as may  
be most convenient. The roof is attached to  
the barn, or any suitable building, by three hinges  
on the ends of the joist, which fasten to a small  
timber or large joist, attached to the building hor-  
izontally; a post is placed at each of the front  
corners of the roof, and by ropes passing over  
shieves or pulleys through a mortice in the tops of  
the posts, is hoisted or lowered as occasion re-  
quires. Hay may be defended from the weather  
much better by this apparatus, than by the ordi-  
nary mode of stacking; it can be moved or stack-  
ed more expeditiously, and removed in part at dif-  
ferent times, without leaving what remains ex-  
posed to the weather; it is not costly, and will  
form a useful shelter in summer, when not want-  
ed for hay, for carts, ploughs, and many imple-  
ments of husbandry, which are too frequently ex-  
posed to rains and a hot sun. Mr Mears produc-  
ed certificates of its utility the present season from  
farmers in his neighborhood. For the invention  
the Committee award Mr Mears a premium of  
five dollars.

JOHN HOUGHTON, of Lynn, presented for pre-  
mium an apparatus for destroying grubs as they  
ascend apple trees. It consists of a trough form-  
ed of coarse paste board covered with canvass.  
The whole coated with a resinous substance or ec-  
ment, this trough is formed into a circle to sur-  
round the tree, any irregular space between the  
tree and side of the trough, being filled with tow  
or other soft material, the trough is then to be fill-  
ed with oil, the rain is kept from the oil by a roof  
formed of the same materials as the trough, and  
covered with the same composition, the roof is in  
shape of a common lamp shade, and is placed  
round the tree a few inches above the trough,  
where the whole is carefully placed, it must be  
an effectual method for preventing the ascent of  
the grubs, but too complicate to be made by every  
farmer, from description, and perhaps too expen-  
sive. The Committee consider its effect so cer-  
tain, that they recommend it for a few valuable  
trees in a garden, or near the house, when there  
may be doubts of the end being attained by any  
of the other modes in practice. The Committee  
hope its utility will be further tested, but do not

award a premium.

JOHN MEARS, of Roxbury, presented for premium, a machine for filling sausages, with which the labor is performed with more ease, and more expeditiously, than by any machine for that purpose now in use. The meat is put into a tin tube about four inches diameter, and six or eight inches long, forming a cylinder, to the bottom of which a tin is soldered, forming a tunnel, the lower end of a size to receive the sausage case, the meat is discharged into the sausage case, by a piston, which is moved by a rack and pinion of cast iron. By means of this apparatus, from one pound and an eighth, to one pound and an half have been filled in one minute. Mr Mears produced certificates of its performance, and the Committee considering it a neat and useful machine, award a premium of five dollars.

JOSEPH R. NEWELL presented for premium a Grater Cider Mill, which he introduced from Troy, State of New York, where it was invented and the patent right secured. Mr Newell has purchased the right to make and vend for several counties in this state. It has a wooden cylinder upon the surface of which nails are fixed, the heads sharp upon the edges, and project above the cylinder about one eighth of an inch. The apples are filled into a hopper placed over the cylinder, and led into a narrow cavity at the upper side of it. The cylinder is mounted on a high frame, its axis being placed in composition boxes, a rapid revolution is produced by connecting it with a horse mill by belts or bands, the apples are reduced to a fine pumice, grated, not pressed. It performed well in presence of the Committee, and grated a barrel of Russet apples, in one minute thirty-four seconds. Certificates were produced signed by respectable persons in this State, some in this neighborhood, and from persons in New York and New Jersey, all recommending this mill in very strong terms, some certified that seven bushels of apples usually produced a barrel of cider when grated in this mill, and that the quality of the cider was such as to bring, in the New York market, four shillings per barrel more, than cider from apples ground in the common mills.— To Mr Newell the Committee award a gratuity of twelve dollars.

GEORGE COOLIDGE, of Watertown produced a rail road, and canal Earth Cart, invented by him and now in use at Lowell: it was also used last summer in making a road in East Sudbury, one man with the Cart excavated and removed on an average, ten square or four hundred thirty-two cubic feet of earth per day. At Lowell the Carts are moved by horse power; and in digging a canal, one horse in eleven hours removed ten squares of earth two hundred and sixteen feet to the square, carrying the earth one hundred rods—at the same place three horses in one day removed thirty squares measuring six thousand four hundred and eighty feet—or three hundred and fifty tons; for the same work, at the same place, it required twenty-four yoke of oxen and twelve drivers. Mr Coolidge uses a temporary rail-way, as he terms it, made of pine or spruce plank 2 inches thick, and in his written statement says one man with his cart can remove more earth in one day, than a man with a cart and four oxen can drive twenty rods and discharge in the same time. The body of the cart examined by the Committee will hold ten or twelve cubic feet; it is formed under the axle, and the bottom opens to discharge the

load. To Mr Coolidge the Committee award twelve dollars.

Mr Jos. POPE brought his machine for threshing grain, and for which he obtained the Society's premium several years since when worked by hand. Mr Pope's object was to show the Committee with what ease and advantage it could be worked by horse power; and for which purpose he attached a belt or band from a horse power mill, which Mr Newell had put up in the cellar of the stall for his Grater Cider Mill. The machine moved with great rapidity and with perfect ease to the horse. Mr Pope fed the machine with rice straw, and it thrashed it with very great despatch and perfectly clean, every kernel free from stems and foot-stalks. The Committee think Mr Pope's machine well calculated for thrashing rice, so far as they could judge from this trial of a small quantity. They were pleased with Mr Newell's horse power mill, which is very convenient, not taking so much room as those in general use, and far better than any that either of the Committee have seen in operation.

JOSEPH R. NEWELL entered for premium a revolving Horse Rake, and produced certificates of its usefulness in other States. But as some have been in operation in Massachusetts, and no certificate produced of the manner in which they performed the work, the Committee could not award a gratuity.

Mr Newell placed in the Hall for public examination, Thomas' Hand Garden Winnowing Mill for cleaning garden seeds, a lot of japanned Wooden Ware, American manufacture—a Fork from Mr Grieve of West Newbury, for digging or turning heavy hard soil, an improved and convenient Hand or Counter Scale for weighing, all which he keeps for sale, with most of the approved agricultural implements, at his store in Boston.

GORHAM PARSONS,  
DANIEL TREADWELL, } Committee.  
DAVID MOODY,

Brighton, Oct. 15, 1828.

*The Committee on Fat cattle, Bulls, and bull Calves*  
REPORT as follows, viz.

To Benjamin Harrington, of Princeton, for his Ox, weight, 2,500 lbs. they award the first premium - - - \$25 00  
To Gen. Salem Towne, for his Ox, weight 2,237 pounds, from imported bull Holderness, they award the second premium 20 00  
To Nathan Slade, of Somerset, for his Ox, weight 2,315 pounds, they award the third premium. - - - 10 00  
To Ichabod Stow, of Stow, for his Bull, two years and six months old, weight 1,800 pounds, they award the first premium 30 00  
To Lincoln Brigham, of Cambridge, for his Bull, weight 1,176 lbs. they award the second premium - - - 20 00  
To B. P. Williams, of Roxbury, for his Bull, thirteen months and ten days old, from an improved cow, by imported bull Admiral, weighed, on the 6th of Sept. 657 pounds—on the 14th October 845—in thirty-eight days increased 188 pounds, they award the third premium - - 10 00  
To Benjamin Harrington, of Princeton, for his Bull Calf, six and a half months old, of the Holderness breed, they award the first premium - - - 15 00  
To John L. Boylston, of Princeton, for his

Bull Calf five months old, dam from Denton, they award the second premium - 15 00  
To Nath'l. B. Vose, of Boston, for his Bull Calf, five months old, they award the third premium - - - - 5 00

Mr. Sam'l. Sweetser, of Athol, county of Worcester, entered a very fine Ox, fatted on hay and grass, with a few potatoes in winter; he was not large, but very fat—was considered a profitable animal for slaughter, and fatted at a very moderate expense. He would have received a premium, but having been purchased by Mr. Winchester, (one of the Committee,) previous to the show, he insisted from motives of delicacy, that a premium should not be awarded Mr. Sweetser; observing it was worth the premium to exhibit an ox so handsomely and economically fatted.

The Committee could not but observe with pleasure, the six pens filled with fine cattle, by J. Estabrook, Esq. of Athol. Mr. Boylston's milch cows and fat cattle, and many others which could not fail to show a great improvement in neat stock. The Committee are fully satisfied the pens were filled with as many, and certainly as good cattle as at any exhibition since the commencement of cattle shows at Brighton.

GORHAM PARSONS,  
TIMOTHY WALKER, } Committee.  
EDMUND WINCHESTER,

Brighton, Oct. 15th, 1828.

*The Committee on Agricultural Experiments, to whom the inspection of Butter, Cheese, and Cider exhibited for premium, was also committed, REPORT*

That fifteen parcels of butter were entered on the books of the Secretary of the Show, for premium; of these, eleven parcels containing from 3 to 400 pounds each, were exhibited for the premium of \$100, which the Trustees of the Society were enabled, by the subscriptions of a number of respectable citizens of Boston, and its vicinity, to offer to farmers residing within the New England States, in order to encourage improvement in the quality of butter brought for sale to the Boston market. The most part of the butter exhibited, was well made, of a good flavor, and evidenced unusual attention, both in the manufacturing, and packing of it. The Committee award said premium of \$100 to Mr. John L. Boylston, of Princeton, in the county of Worcester. This butter is packed in 8 new firkins, made of hard wood, containing about 50 lbs. each. In colour, taste, absence of buttermilk, and of all foreign aids, it may be pronounced to be equal to the best imported, and much famed Irish butter.

The Committee award the Society's premium of \$15 for the best 50 lbs. of butter in boxes to Mr Michael Crosby, of Bedford. For the next best, \$10 to Mr Luther Chamberlain, of Westborough. This butter is of an excellent quality, and flavor, not being packed according to the views of the gentlemen offering the premium of \$100, but in small jars, proper only for the retail market; and being offered for that premium, and also for the Society's premium, which of itself required 50 lbs. The quantity exhibited was not sufficient to entitle Mr. Chamberlain to the first premium, had all other circumstances have been favorable. For the next best butter, the premium of \$7 is awarded to Mr Jonathan Wait, of Whately, in the county of Franklin.

Six parcels of cheese, not less than one year old—and sixteen parcels of cheese, of the present

year, were exhibited for the Society's premiums. The Committee award the premium of \$10 to Mr. Danforth K. Tufts, for the best new cheese. For the next best, \$5, to Mr. Samuel S. Woods. For the best old cheese, the premium of \$10, to Mr. Elisha Mathews. For the next best, \$5, to Mr. Daniel Hunter, all of New Braintree, in the county of Worcester.

Three barrels of cider were exhibited for premium; the Committee are of opinion that neither of the casks is of a sufficiently good quality to be entitled to either of the premiums offered by the Society. That exhibited by Mr. John Perry, is the best, and the Committee recommended a gratuity of \$10, to be paid to him. This cider was made in the year 1826.

Mr. Ebenezer Withington, of Dorchester, and Mr. Simeon Greene, of Mansfield, exhibited, each of them, a hive filled with excellent honey. Mr. William Kenrick, of Newton, and Mr. Samuel Wait, of Malden, exhibited samples of currant wine; no premiums were offered the present year by the Trustees, for either of these articles.

Mr. John Webber, of Beverly, exhibited a quantity of his excellent mustard, well packed in tin cases; for which he found a most ready sale.

To Mr. Jeremiah Crosby, of Billerica, the Committee award the premium of \$50 for the best apple orchard—this premium is awarded on the report and recommendation of a Committee of the Trustees; of which the Hon. John Lowell was chairman, who visited Mr. Crosby's orchard a few days since.

The Committee award to Mr. Samuel Chamberlain, the premium of \$20 for the greatest quantity of butter, and cheese, made on his farm, between the 1st day of June, and the 1st day of October, being 4,150 pounds of new milk cheese, 1,700 pounds of skim milk cheese and 800 pounds of butter. Mr. Chamberlain states, that for two weeks of the time abovementioned, he made 150 pounds of butter per week from twenty cows; and that for several days he made from twenty-two cows, 64 pounds of new milk cheese each day.

All which is respectfully submitted.

THOMAS L. WINTHROP,  
BENJAMIN GUILD,  
JOHN C. GRAY,  
EDMUND T. HASTINGS.

Bristol, Oct. 15, 1828.

*Passages from various writers relative to the Scotch Threshing Machine.*

Mr. Arthur Young of England has the following passages about Threshing Machines.

"The farmer may lose immensely, if his straw be not threshed clean; and as it is a work generally performed by measure, the men are too apt to turn it over too quickly, and to thresh out only that corn which comes the easiest from the ear.—In respect to *pilfering*, the work gives them greater opportunities for it than any other!"

"The expense of a *fixed* mill is from 60 to 100 guineas, for one that requires 2 or 3 horses. It will thresh out about 15 quarters of wheat (about 117 bushels) in 8 or 9 hours; and from 15 to 20 of barley, oats, peas or beans. Barley is the grain that thrashes worse with them, than any other;—but I have seen several that thrash it as other grain; Such as Mr. Ashley's. His price for a *fixed* one is 75 guineas; and for a *moveable* one 120. The granary should always be over the fixed mill;

that the corn may be drawn up at once, and lodged safe under the farmer's key.

"Such mills as are here described, have been greatly multiplied; but at present (1814.) it is admitted by all the best *judges*, by those who have had the greatest *experience* that *these small and cheap machines* are deficient in strength and duration: None should be worked by fewer than 4 or 6 horses or oxen. The regularity of the movement of oxen has been found much superior to that of horses; and the strength of the machine in all its parts (should be) proportioned to that of the team. Upon this plan the expense cannot be less than \$160. I have thrashed two crops by *moveable machines*, paying 1s. 2d. per quarter for wheat, for the mere threshing; but it answered merely in cleanness of work and in the prevention of pilfering. When the expense of the 4 horses, the labor, (for one man only comes with the machine,) and the dressing were added, the work cost me as much as if done by hand."—Thus far this Extract from Mr. Young.

In Mr. Young's catalogue of Farming Implements, at the end of his Farmer's Calendar, we have the following prices given, on the plan of securing *solidity and durability*.

Ashley's threshing machine, fixed £105.—do. for 4 or 6 horses £300.—Perkin's improved threshing machine, [apparently a hand machine] £30.

The immense superiority of Mr Pope's threshing machine over the above, named, as to *cheapness* in the original price; and its greater excellence in the mode of operating, certainly speak much in its favor. The addition of the *patent profit*, which all just men must admit to be reasonable, since many patents fail in their intent, and the right to others is contested, independent of the charges incurred by bringing a machine to perfection, the addition of this profit, we say, leaves Pope's machine as most remarkably cheap, particularly when its excellence is considered.

The annual meeting of the Hartford County Agricultural Society was held at Hartford on the 15th inst. The Mirror observes that "so great a concourse of people, we believe, never thronged our streets on any former, similar occasion; and we are certain that no similar festival ever produced a more decided expression of interest and approbation.

"The stock exhibition at the cattle show, afforded an unusually rich treat to those who take an interest in the improvement of the breeds of domestic animals. But we must be permitted to say, that in our view, sufficient encouragement is not offered by the Society for improvement in the breed of horses.

"The long team, as it is called, and for which the Society is indebted to Mr. Aaron Goodman, and others of West Hartford, increased materially the interest of the day. But it was not its length merely, which gave it attraction, the cattle were very beautiful, and well matched, and the fact that they were taken promiscuously from the farmer's yards, furnishes another and important testimonial, to the utility of agricultural exhibitions. In short, to the friends of the Hartford County Agricultural Society, the character of their late celebration speaks a language not to be misunderstood. It tells of a spirit of improvement (traceable to their benevolent efforts) which will be immeasurably important in its results. To the present patrons of the Society, it offers powerful in-

centives to perseverance. To the slothful and indifferent, to whom God has given the means of converting the barren wilderness into a fruitful field, it carries a lesson of striking admonition.

"Among the strangers of distinction who honored the Society with their presence, was the governor, and lieut. governor, and adjutant general of the State. Gov. Tomlinson, (like his distinguished cotemporary of Massachusetts) is a distinguished agriculturist, and his prepossessions are in favor of upright and intelligent farmers—men who in their duty towards God, obey his commandments, and in the discharge of their obligations to their country, 'make two blades of grass grow where but one grew before.'"

The report of the Committee on domestic manufactures states that "the exhibition of woollen cloths was more extensive than last year"—that they "had the pleasure of inspecting an excellent assortment of carpeting from the Tariffville manufactory, equal in every respect to the best imported." Among the persons entitled to premiums were Cyrus Butler, of Hartford, for a handsome mahogany work-table, made during his leisure hours. He had worked at the trade only one year. Miss Bruce, of Hartford, for a mattress filled with husks. Elizabeth Burrett, of Berlin, for a quantity of sewing silk. O. B. Freeman, of Canton, for Palmetto hats.

Notice is also taken of a letter from ex-president Monroe, with a splendid ring sent by him to Miss Susan H. Hubbard, of Simsbury, in return for an excellent plaid cloak. A very ingenious patent self-sharpening plough, by Nelson Pitkin, of Manchester. A plough and cultivator, from Philadelphia, by Solomon Porter, Esq. An elegant sofa with spring seats, by Watrous & Dickinson. A superb coffee urn, from T. D. & S. Boardman. Three clusters of the white Madeira grape of large size and delicious flavor, pronounced by good judges, equal to those from any country, from James B. Shultz, &c. &c.

The Committee of Inspection reported, in substance, that the collection of domestic animals exceeded in number, and surpassed in excellence those produced at any former exhibition of the Society. The bulls offered for premiums, have been all derived from foreign breeds, recently imported, and many of them very fine animals.—They express regret that more attention has not been paid to the native breed of cattle, for which the county has been justly celebrated. They speak highly of the milch cows, working oxen, steers, and heifers exhibited; and say "for many years past, the breeding of horses has been greatly neglected by the farmers of this county. The number and generally good appearance of the breeding mares and colts exhibited this year justifies the expectation that more attention will in future be paid to this object. The few sheep and swine that were exhibited were of the very best specimens." They speak in terms of commendation of the well known horse Highlander, his descendant, the Dey of Algiers, a fine horse exhibited by Mr. Sacket, of Sandisfield, Mass.—and a two year old colt owned by Mr. Wilcox, of Canton. The bulls, Wye-comet, Holderness, and Holkham, the last of the Devonshire breed of cattle, are spoken of in terms of approbation.

The report of the Committee for viewing farms appears to be very long, and its publication, commenced in the last Mirror, is not completed. We hope to give the substance if not the whole of this hereafter.

## EXTRACTS

From an "ADDRESS" delivered before the Rhode Island Society for the Encouragement of Domestic Industry. By JOSEPH L. FILLINGHUST.

There is no truth more satisfactorily established than that every scheme of tillage, to be successful, must be calculated for a *course* of years, not for a single year. Every farm, therefore, which is not to be cultivated by the proprietor, should be let upon a long lease, with provisions as to rents and renewals at stated periods, coinciding with the increasing value. The adoption of such leases was the first step taken by the English and Scotch proprietors in their signal march of improvement. Every farm let yearly, to successive tenants, is abandoned to inevitable depreciation. No plan is followed out, and each new tenant, like the philosophers swarm of flies, comes more hungry than the last, to exhaust the heart of his victim.

It is also a truth that the first fruits of capital derived from culture should be re-absorbed in culture, and are more profitably invested in the *same* than in *additional* acres. The ambition of adding farm to farm, and owning all the adjoining lands, has made many a poor and embarrassed large land-holder who might have been the opulent light-hearted lord of his first small territory. While you have a new field unsubdued, an old one unbroken, a bush pasture uncleaned, a wet meadow undrained, a water-course unappropriated, waste that should be plantation or arable, arable that should be orchard and fruit garden, sand unconverted into loam, gravel that requires clay, or a square foot of either on which you return less in manure than you take in crop; while your sheep look for the turnip patches and cannot find them; your cattle smell for the clover, rye grass, and sanfoin, and cannot find them—your workmen search for the improved presses, ploughs and harrows, the scarifiers, rollers and drills, and cannot find them. So long as your barn-yard is too wet or cold, or your barn wants size and ventilation—so long as your fences let in the unruly animal, and the more vexatious quarrel, be assured that you have claims upon your capital and scope for its most useful employment at home.

Good enclosures must precede tillage; perhaps the best for us is the stone wall. The beauty, the fragrance, and the perfect fence of the thorn hedge, are purchased by twelve years of care and expense upon the growth, and continual diligence in clearing and cutting. After enclosure, and shelter, the operations of tillage, seem to proceed upon three simple principles. The soil is to be made dry, and kept clean, and rich. Lands, by nature too wet and seemingly condemned by that circumstance to perpetual sterility, become the most fertile when properly dried by art; the operation of which must often be carried into the subsoil. If the superfluous moisture is but temporary, it must yet be removed before ploughing. So said Columella, Palladius, and Pliny, of old—and experience justifies the precept. By rendering the soil dry, it is made susceptible of all the benefits which water, descending in the shower or turned on in the flowing stream, can impart. Water *percolating* the porous soil in summer is its bread of life, spread over its nakedness in winter, is its protecting raiment; but incumbering it with a cold clinging embrace throughout the year, is *deadly suffocation*.

The importance of a control over water courses

for the purpose of tillage seems but lately to have become an object of much interest in this State. Its rising consequence was announced by that clamorous, but faithful chronicler of the feelings and pursuits of the times, a law suit.

Many of our most favorable situations for high culture might be improved by a provision to withhold or impart moisture. The remark suggests to my mind that delightful settlement in the vicinity of Greenwich, named from the French Protestants who fled from the face of Louis XIV. and here planted another city of refuge, another memorial of persecution. It is refreshing to the eye, and to the spirit, to look upon that valley in the verdure and loveliness of its summer countenance especially when in a dry season, it seems a green Oasis amidst a parched and burning region. But this dry season seems necessary for its greatest fertility. It suffers in the wet. Should each proprietor run a trench across that portion of his farm, which begins to ascend the highland, the too abundant moisture would thus be retained from the whole circumstanced basin below, and might yet be imparted to it at pleasure. The strata through which water, collected in the higher regions, passes down from the summits and sides of hills, have been exemplified by thrusting a blunt instrument upwards through several folds of paper, by which the undermost fold is made to appear above the surrounding edges of the other broken folds, and becomes the summit. Between each successive layer, thus formed, water will enter and descend, and if received in a trough running round the bottom, may be conducted whither you will.

When the proprietor has not the command of the sources of the water he must sink the drain in the low wet soil.

The subject of draining is a science by itself—volumes have been written on the modes of forming these subterranean conductors, as essential to some soils as arteries and veins to the animal frame. The stone drain is the most durable, but when once obstructed the earth consolidates about the stones, and their hardness and immobility are then a disadvantage. Wood and brush, with straw, make larger cavities and as the wood gradually perishes the ducts are enlarged or new ones formed for filtration. The cheap mode practised with the aid of the draining wheel, which will effectually trench twelve acres in a day, is worth attention. That simplest of all draining, the single deep furrow of the plough, with the sod pared upon the inner side and restored to its natural situation, is in the power of every husbandman.

From Loudon's Gardener's Magazine, [London] for Aug. 1828, just received at the N. E. Farmer office.

#### On the Horticulture of the United States of America.

By JESSE BUEL, Esq. C. M. H. S.

Horticulture received but little attention in the United States, until quite a recent period; and, with occasional exceptions, was limited to the culture of common culinary vegetables and fruit. A young people must earn the means of procuring the luxuries and elegancies of horticultural refinement, before they can enjoy them. The wants and necessities of a new country are generally too imperious to leave much time, or to afford adequate means, for indulging extensively in the ornamental and scientific departments of gardening; and perhaps the republican principles of the gov-

ernment, and the habits of the people, have in a measure tended to retard improvement in these higher branches. Most men are ambitious of popular favor; and here, where all are upon a political equality, whatever savors of singular ostentation or extravagance rather begets bad than good feelings. The Tartar conquerors conciliated the Chinese, by conforming to the laws and customs of those whom they had conquered. But the greatest obstacle to improvement has been the want of prominent examples. There have been no royal gardens, no horticultural gardens, no botanical gardens (but in name), no public gardens, to stimulate and instruct those who might wish to cultivate taste, or acquire knowledge, in this branch of rural improvement. Respectable private gardens were occasionally found in the neighborhood of large towns; but their number was too small, and the access to them too limited, to produce much influence towards general improvement. Four or five public nurseries are all that are recollected of any note, which existed in the States in 1810, and these were by no means profitable establishments.

About the year 1815, a spirit of improvement in horticulture, as well as agriculture, began to pervade the country, and the sphere of its influence has been enlarging, and the force of example increasing, down to the present time. This spirit has been fostered and greatly increased, by valuable periodical publications devoted to these branches of industry, by the munificence of State governments, by numerous associations of practical and scientific individuals, and by the example and publications of Great Britain; and among the latter, Sir, your Encyclopedias and Magazine have been particularly beneficial. And we have an assurance, in the skill, perseverance, and vigor, with which our people are pushing improvements in navigation, in the facilities of internal commerce, in manufactures, and in other branches of labor, that ornamental gardening will neither retrograde nor remain stationary.

Our nursery establishments are increasing in number, respectability, and patronage. Selections of native fruits are made with better judgment and more care than they formerly were. Most of the esteemed European varieties have been added to our catalogues. The cultivation of indigenous forest trees and shrubs, esteemed for utility or as ornamental, has been extending; and the study of botany is becoming more general, as well for practical uses, as on account of the high intellectual gratification which it affords to the man of leisure or of opulence.

My personal acquaintance with American nurseries does not enable me to describe them particularly. I shall, therefore, barely enumerate the most distinguished, with the view of affording to your readers useful memoranda, in the event of their wishing to procure American trees, plants, or seeds.

The *Linnean Garden*, at Flushing, is the oldest, and probably the most extensive, nursery establishment in America. This nursery has been already noticed in your Magazine, in the communications and advertisements of its proprietor, Mr. Prince.

*Bloodgood's Nursery*, at Flushing, is principally devoted to the propagation of fruit trees. The proprietors are practical men, and have acquired a reputation for great accuracy and the fine condition of their trees.

*Mills & Lawrence* have also a nursery at Flushing, in which I understand Mr. Prince has become a proprietor, and which is probably embraced in the account of the Linnean garden.

*Floy's Nursery*, on the island of New York, is appropriated to the culture of both hardy and tender trees and plants. The collection of greenhouse plants is respectable, and comprises many rare and beautiful varieties.

*Wilson's Nursery* is in the neighbourhood of Floy's and embraces a like culture and variety.

*Hogg's Nursery* is also upon the island of New York. It is principally devoted to greenhouse culture and hardy shrubs.

The proprietors of the three preceding establishments stand high as horticultural botanists, and as men of practical skill and industry. The high price of land has in a great measure circumscribed their labors, and somewhat limited their culture to those articles which promise the most prompt and certain return.

The *Albany Nursery* was established by myself, in connection with Mr. Wilson, a practical gardener. In addition to the fruit and greenhouse departments, we are rearing many varieties of hardy forest trees, for utility and ornament; and our situation peculiarly qualifies us for furnishing seeds of native kinds in the best condition. We have spared no trouble or expense to obtain all the choice varieties of fruits; and have in progress descriptive catalogues, which I propose sending you when completed.

*Botanic Garden* at Brooklyn. This has been recently established by M. Parmentier, a gentleman of taste from the Netherlands. As M. Parmentier has brothers in the Netherlands and in France, eminent for their pomological researches, his establishment will be eminently useful, by introducing among us the finer fruits of the European continent.

*Landreth's Nursery*, at Philadelphia, is an old and respectable establishment, and is devoted to the culture of native and foreign plants hardy and tender. It has profited much in rare American plants, from the labors of botanists who have explored the interior, under the orders of government. The varieties of the magnolia are numerous, and in fine condition. I saw in this nursery, in August last, the Osage apple (*Maclura*?) in fine bearing.

The *Burlington Nursery* is in New Jersey, 20 miles above Philadelphia. It sustained a high reputation under Mr. Cox, and I believe, is likely to maintain its character under Mr. Smith, the present proprietor.

*Kenrick's Nursery* is at Newton, in the vicinity of Boston, and is appropriated to the raising of fruit and ornamental trees, &c.

*Sinclair & Moore* have commenced a nursery at Baltimore, principally, I believe, for propagating fruit trees. Respectfully,  
J. BUELL.

Albany, N. Y. Feb. 6th, 1828.

#### IDIOSYNCRASIES.

That curious, sympathetic, wonder working person, Sir Kenelm Digby, is perhaps, the greatest detailer of singular fancies relating to antipathies and sympathies. He narrates the dire effects of flowers upon certain people, even to fainting and dying. So obnoxious was a rose to the lady Heneage, that she had her cheeks blistered, says Sir Kenetem, by laying a rose upon her when she was asleep. It is even stated that Cardinal

Caraffa, and a noble Venitian, one of the Barbarage, were confined to their palaces during the rose season, for fear of their lives. Johannes e Querceto, a Parisian and Secretary to Francis I. king of France, was forced to stop his nostrils with bread when there were any apples at table; and so offensive was the smell to him, that if an apple had been held near him he would fall a bleeding.—*Shenck. Obs. Med.*

"I saw a noble countess," says Horstine, "who tasted of some udder of beef, and had her lips suddenly swelled thereby; observing that I took notice of it, she told me she had no dislike to that kind of dish, but as often as she did eat of it she was troubled in this manner, the cause of which she was utterly ignorant of. Bruverinus knew a girl, sixteen years of age, who, up to that time, had lived entirely on milk, and could not bear the smell of bread, the smallest particle of which she would discover by the smell. An antipathy to pork is very common. Shenckins tells us of one who would immediately swoon as often as a pig was set before him, even though it be enclosed in paste; he falls down as one that is dead, nor does he return to himself till the pig is taken away from the table. Marshal Albert fainted away when he saw the head of a boar.

*Horticultural rarity*.—One of the finest samples of the advantages derived from the increased attention to gardening and fruit trees in this country, was presented to us yesterday, in the form of a most delicious peach, by alderman Peters, raised by him in his garden at Greenwich. It is one of the Heath species, vulgarly called the October cling, white in complexion, of exquisite flavor, and of a large size, being no less than ten inches in circumference, and weighing ten ounces—and it grew on a tree but two years old. Such delightful fruit, at this late season, when most others of the kind have entirely disappeared, and their yellow leaves are scattered by the piercing winds of autumn, is a rarity indeed, well worth the cultivation of the scientific votary of Pomona or the ordinary practical gardener.—*N. Y. Statesman.*

*Extraordinary Growth*.—We yesterday saw, at the store of Mr John M. Ives, a crooked neck Squash, which weighed between forty and forty-one pounds. It was raised in the Garden of Mr E. Jocelyn, of this town.—*Salem Observer.*

*Cotton raised in Salem*.—Two cotton bolls raised this year in the garden of Capt. Joseph Edwards, of this town, have been left at our office. The seeds were planted in May. The bolls are of a fair size and nearly ripe. We believe, that some successful experiments, in raising a few ripe bolls were tried in Worcester last year.—*Ibid.*

*Vegetable Curiosities*.—We are informed, that in several instances, on this island, the *Lilac* has put forth new leaves, and bloomed a second time. The flowers were as full, as delicate in colour and tints, and as fine scented, as those which shed their fragrance in the spring. A second growth of peaches has been had in New Jersey; and in various parts of the country, where no second growth has occurred, the character of the peach has been singularly changed in colour, flavor, and time of maturity—the branch that bore late fall peaches last year, producing high flavored rare ripens this—a month earlier than their regular period.—*N. Y. Statesman.*

*Butter*.—At the Fair of the Massachusetts Agricultural Society at Brighton, on Wednesday, the premium of *one hundred dollars*, subscribed by a number of gentlemen and placed at the disposal of the Society, was awarded to Mr John L. Boylston, of Princeton, for the best butter. There was a large quantity of Butter exhibited, and it is confidently expected that the object for which the premium was subscribed will be attained, viz. the production of the first quality butter in large quantities and a corresponding decrease of the inferior qualities with which our market has for many years past been filled. Mr Boylston's butter, we are informed, was sold for 25 cents per pound, cash.—*Boston Patriot.*

The adjourned meeting of persons in Salem and vicinity, interested in protecting Gardens and Orchards from trespassers, was held in Salem, 12th inst. E. H. Derby, Esq. Chairman, and T. P. Bancroft, Esq. Secretary. Articles of association were agreed to and a committee appointed to obtain subscribers to the same. The object of the association is praiseworthy, and we wish it success. Many a culprit has begun with robbing a garden, and ended his career in a public prison. The progress in crime in most cases is gradual.—*Ibid.*

*Princeton*.—This flourishing town in Worcester County bids fair to be the *prince* of towns in gaining premiums for fine stock, &c. at Cattle Shows. At the Worcester Show, not less than twelve premiums were obtained by citizens of Princeton, and a very large number of premiums, together with the hundred dollars' premium for best butter, were also at Brighton awarded to Princeton farmers. It is a town but little known, but of itself is an object of considerable interest. Wachusset lies principally within its limits, which is the highest land in Massachusetts. Its inhabitants live principally by agriculture, and are remarkable for industry, sobriety and agricultural enterprise. It has for many years been distinguished for fine cattle.—*Ibid.*

The Cattle Shows and Fairs at Fredericksburg, (Va.) are to be revived. They have heretofore been occasions of great interest. With a little of our yankee industry and manufacturing enterprise, the "Ancient Dominion" would soon resume its ancient glory. The "American System" will after all be its salvation.

Preparations for the erection of the Capitol of Maine have been commenced at Augusta. The new College in Charleston, S. C. is nearly completed. It will be lighted with *Boston* glass, any thing in the Tariff law to the contrary, notwithstanding.—*Savannah paper.*

From the Reporter.

#### SHEEP.

Feeling a lively interest in the prosperity of the sheep business in this country, having a flock myself, I have thought proper to communicate the following facts and observations to the public, with a view to excite inquiry and elicit information in relation to that disease which has carried off so many of these useful animals during the present season.

Some time in February last, I looked at a flock of *•* arling lambs, (about 200 in number,) belong-

ing to J. R. which I had seen in the fall ; at that time they were in a thriving condition. In February, when I examined them, several had died and the remainder were very poor, and a general cough prevailed among them, which increased with a shrill sound, a dull and heavy appearance, and extreme emaciation. Some time after, I dissected a sheep of this flock, which had fallen a victim to the disease. I commenced at the cardia, (pit of the stomach,) and cut obliquely backward, in the direction of the diaphragm on both sides, more than half way between the spine or backbone ;—thence to the pelvis on both sides, so that I could have a complete view of the contents of the abdomen. I found no adipose matter. I continued my examination about the region of the colon ;—but found no inflammation, nor any other morbid appearance, until I came to the duodenum ; it contained nothing but a little yellow, greenish slime, the duodenum somewhat inflamed, but the liver quite sound. I then passed the knife between the ribs and cartilages which connect the ribs with the sternum, which I removed. I dissected the pleura and exposed both lobes of the lungs. They were indurated and inflamed from the extremity, more than half way to the bifurcation of the trachea or windpipe. I opened the pericardium, but saw no morbid appearance. I then laid the lungs open, and in the cellular substance of the lungs and in the bronchial vessels there were a multitude of worms about as thick as a linen thread, and from one to six inches in length, exceedingly sharp pointed at one end, and that end of a chestnut brown color, the rest of it of a pale white color. In a day or two after, I dissected another sheep while it was yet warm, and found the appearance precisely the same, only that the worms were alive ; in the other they were dead. I directed Scotch snuff to be given to the sheep which seemed to be diseased, on their food morning and evening, and tar and sulphur once a day. They appeared to improve in health immediately. The same application was used in a neighboring flock, and apparently with good effect. Whether it is a remedy for the disease I will not undertake to decide, as but one or two experiments have been made ; but it may be deserving a further trial.

#### WOOL GROWER.

NOTES. *Diaphragm*—The muscles which separate the chest from the abdomen.

*Adipose*—Fatty matter.

*Colon*—One of the large intestines.

*Duodenum*—One of the small intestines.

*Sternum*—The breast bone.

*Pleura*—The lining membrane of the chest.

*Bronchial vessels*—Air vessels.

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, OCT. 24, 1828.

### THE BRIGHTON SHOW.

In our last we noticed some interesting particulars of the Show on the 15th, referring our readers to the respective Reports of the Committees, for a more full account. Most of the official Reports will be found in this week's paper.

A meeting of the *Massachusetts Society for promoting Agriculture* was held at the Society's Hall ; and at half past one, the members with invited guests proceeded to the Rev. Mr. AUSTIN'S Church, where the Premiums were announced by the Assistant Recording Secretary. A procession was then formed to the Mansion House Hotel, where a sumptuous dinner was provided, at which

His Honor the Lieut. Governor, as President of the Society, presided. Among the guests were His Excellency the Governor, Hon. T. PICKERING, SENOR MANUEL LORENZO VIDAURRE, &c. As on the same occasion in years past, some of our horticulturists contributed from their stock of fine fruits, to enrich the dessert ; and the table was enlivened by a great number of spirited and appropriate toasts. We have selected the following from among them :

*Agriculture, Commerce, and Manufactures*—the three great arteries of our national prosperity, composed of the same blood, and united by the same ties—a wound inflicted on either is felt through the whole system.

*The Agricultural Societies in the United States*—may their labors be viewed as joint stock, and a trial be annually made which shall contribute most.

*Native and Foreign, Long Horns, Short Horns, and No Horns*—are all alike to the niggardly and negligent breeder.

*To the industrious Farmer*—Large crops and great prices—to the sluggard and the sloven, short commons and Canada thistles.

*Those distinguished Foreigners, THOMAS ANDREW KNIGHT and FRANCIS ANDREW MICHAUX*, who have done so much to increase and to bring to light the natural resources of our country,—splendid examples in support of the principle, that no national or political distinctions should be known in Agriculture.

*By His Excellency the Governor*—

*The Sword, the Press, and the Ploughshare*, the great implements of labor and effect. May an independent yeomanry bear in mind, that on their soil it is the latter only, which can now be employed to improve by subverting.

*The Plough*.—Its one share in a bank of earth, is worth ten in a bank of paper.

*The Fathers of the Revolution*—They defended the soil at the cost of their blood, let us show our gratitude by faithfully tilling it, and handing it down to posterity improved by our labors.

*Our Farmers!*—Let them remember that “the ox knoweth his owner,” and take care that their cattle be not ashamed of their acquaintance.

Let every cultivator be employed both in agriculture and politics ; he comes to nothing who sits upon the fence.

*Our native soil*—The farmer's capital which can never be turned without profit.

*Republican Heroism*—Which consists in inflexibly doing right, in despite of misconception, misapprehension, and misrepresentation.

[Sent by the Hon. JOHN LOWELL, who was detained at home, by a severe rheumatic affection.]

*My friends at Brighton*—Though forbidden the pleasure of bidding them welcome in person—yet my heart is always present at the Festival of the Farmer and Manufacturer.

[By the Rev. Mr. COLMAN, introduced by some remarks.]

JOHN LOWELL, “the Roxbury Farmer”—The high minded and disinterested patron of every public improvement. May the autumn of a life of action and eminent usefulness and patriotism, reap an ample harvest of honor, satisfaction and comfort.

By the President of the Society.

*The Farmer's Holiday*—May each return of this anniversary bring with it renewed proofs of the advancement made in the science of agriculture, and the arts with which it is connected.

By Hon. T. PICKERING—Agricultural Societies, efficient means of improving the most useful of arts, and of good fellowship among citizens.

By F. HOWES, Esq. President of the Essex Agricultural Society. *The Memory of Washington*—With whom Agriculture was the first, the last, and the most beloved employment of his life.

By THOS. G. FESSENDEN, Esq. *American Statesmen and other First Ratesmen*—May they have a practical sense of the importance of that occupation, which employs seven-eighths of the hands, and feeds the sum total of the mouths of the community.

By Mr J. L. BOYLSTON, of Princeton. *His Excellency Gov. LINCOLN*—Chief Ploughman of the State ; he turns his furrows handsomely, and never looks back.

### AGRICULTURAL EXHIBITIONS.

The annual meeting of the Rockingham, N. H. Agricultural Society was held at Exeter on the 15th inst. The exhibition was attended by a goodly portion of intelligent yeomanry from different parts of the county. The show of neat cattle was the best sustained part of the exhibition ; some of them were very fine.

Mr. Peabody's address was highly spoken of, and a general wish expressed of having it published.

Among the premiums, were one of ten dollars for the largest quantity of corn on an acre, being eighty-six bushels and a half, to John Moulton, of Exeter. For the largest quantity of potatoes on an acre, being three hundred and ninety-eight bushels, to Josiah Butler, of Deerfield, six dollars. Premiums were awarded for filled cloth, carpeting, flannel, linen, blankets, manufactured leather, and for a black lace veil, a white lace handkerchief, cap, worked handkerchief, palm leaf hats, &c.

The following are the officers for the ensuing year:—

JOHN FOLSOM, *President*,

JOHN HARVEY, *Vice President*,

ICHABOD BARTLETT, *Corresponding Secretary*.

SAMUEL T. GILMAN, *Recording Secretary*,

FRESE DEARBORN, *Treasurer*.

James Rundlett, Clement Storer, Joseph W. March, Nathaniel Gilman 3d., Peter Patterson, Benning W. Sanborn, Jacob Cilley, Wm. Plumer, Jr., and Levi Lane, *Directors*.

Joseph Fowle, *Marshal*—Oliver W. Hilton, *Dep. Marshal*—Charles W. Cutter, *Orator*, for the ensuing anniversary.

### CAROLINA SWEET POTATOS.

MR. SAMUEL POND, of Cambridge, has left at the New England Farmer office four Sweet, or Carolina potatoes, weighing four pounds—raised from slips sold at this place. Mr. P. planted one quart of the slips, in eighteen hills, which yielded three and a half bushels of very fine sweet potatoes. The hills were raised up on the soil like large squash hills—the slips placed in the top of the hill without any manure, and were not even started in a hot bed. The only care required, is to keep them free from weeds. The soil should be somewhat sandy. A few planted in a rich loam

were very indifferent both as to quantity and quality. The fact that this delicious vegetable can be so easily raised in New England cannot be too generally made known.

**DOUBLE APPLES.**

We have received from Mr NATHAN MILLS, of Brandon, Vt. a few apples, all of which are either double, or triple. Mr M. informs us they are from a tree about thirty years old, which bears full every year; the apples always possessing this peculiarity.

Cider is now selling at Warner, N. H. at fifty cents per barrel—apples, best engrafted kinds, seventeen cents per bushel; common sorts, ten cents. In Boston, good cider sells at \$2.67 per barrel—best winter apples \$1.00 per bushel.—A rail road to Albany, with branches to the principal towns would equalize prices.

**THANKSGIVING.**

His Excellency Governor Lincoln, has appointed Thursday, the 27th day of November next a day of public Thanksgiving and Praise. The same day is appointed a day of Thanksgiving, by Governor Tomlinson, in Connecticut.

The Worcester county Agricultural Society has eight hundred members, and a permanent fund of \$5000.

In our attempts to improve on nature, we frequently defeat our own purposes. Farmers are extremely anxious to get rid of moles, whose hillocks, it must be confessed, destroy the smooth level of grass and corn fields, when they are very abundant; but it has been found, (in some farms) by experience, that when moles are extirpated, worms increase so prodigiously that the moles have been wished for again, as the least evil of the two.

*Prolific pea.*—In a garden at Eppleby, a single pea produced this season the enormous number of 500 peas, measuring in their pods, nearly half a peck.

*Great growth.*—From a single squash seed of the crook neck species, there has been produced in a garden in this village (the present season) five squashes, weighing as follows: 31 pounds—26½, do.—25½, do.—24¾, do.—24, do. Total weight, 131¾.—*Taunton Reporter.*

**ITALIAN SPICE SEED.**

MR RUSSELL.—I send you per the bearer a small quantity of the Italian spice seed. It was first introduced into this town about seven years since, from Italy, via New York. The seed partakes of the qualities of the Thyme, Sweet Marjoram, Summer Savory, and Lemon; and answers all the purposes of those herbs combined for the stuffing of meats. The plant is about the size of the pepper plant, and requires about the same culture. The blossom imitates very much the Bachelor's Button, and the pod which contains the seed, that of the Columbine.

The seed is submitted for your consideration. I confess I never have seen any before. I think it may prove an acquisition to the valuable assortment of seeds vended at your Establishment.

Your obed't serv't,  
**JOS. G. TORREY.**

Bath, Me. Oct. 8, 1828.

*Blackstone Canal.*—During the favorable weather succeeding the cattle show, the work for the full completion of the canal has been prosecuted with activity, and we understand, it will soon again be re-opened for permanent navigation, and during the remainder of the season may be used for transportation until the waters shall be closed by the winter's frost. In this respect the railway has superiority over the canal, that communication is not liable to be interrupted by cold, and during the winter may be used with the same advantage as in the milder seasons of the year.—*Worcester Egis.*

Upwards of 4,000,000 dollars are invested in a manufacturing establishment in Lowell;—and a canal is making for water privileges for twelve more factories.

**REMEDY FOR THE GAPES IN CHICKENS.**

Take as much kitchen soap as will cover the thumb nail, and having mixed it up with some meal dough, give it to your chickens, at any stage of the disease. This has been found effectual on the first application, almost always; a second is rarely necessary, and when it is so, it is next to impossible that it should fail.

**Splendid Bulbous Roots, &c.**

A further supply of Hyacinths, Tulips, Narcissus, Gladiolus, Snow Drops, Crocus, Star of Bethlehem, Jonquilles, Ranunculus, Iris, Crown Imperials, Anemones, Crocus, &c. from 12 to 62 cts. each. A very few of the finest Hyacinths, dark and pale blue, pure white, red, yellow, and white with various eyes, at \$1 per root.

The collection of LILIES is very splendid, comprising Scarlet Chalcidonian Lily 50 cents, Orange Pomponne Lily 37 cents Chinese Leopard 25 cts, Orange Martagon 37 cts. Yellow Martagon 37 cts. Double Violet Flamed 37 cts. Purple and White Spotted 37 cts. Bright Scarlet Pomponne 50 cts. Double White 37 cts. Large White Garden Lily 12 cents. Dwarf Chinese Red Lily (*Lilium concolor*, new and very superb, one root only) \$1.50

TULIPS—splendid variegated, red, yellow, and mixed, 12 cts. each. \$1.00 per dozen.

CROWN IMPERIALS—assorted, of the most splendid colours, and showy flowers—large roots, 38 cts. each.

JONQUILLES—sweet scented, finest roots, 19 cts. each.

POLYANTHUS NARCISSUS—fragrant, white with yellow cups, and yellow with double white cups, extra sized roots, 38 cts. each.

DOUBLE NARCISSUS—fragrant, of all colors, 19 cts. each

SPRING CROCUS—of all colours, 6 cts. each. 50 cts. per dozen.

The above roots are from the same house, from which we received our supply last season, and which gave such universal satisfaction; some of the double Hyacinths having produced bells 1 inch and 3-16ths in diameter.

Purchasers are requested to notice that the above roots are not purchased at auction, and are all remarkable for their size, and for the beauty and delicacy of tint of their flowers. Those sold at auction are generally the mere refuse of the most inferior collections, and roots being worth at home ten times as much as they generally sell for at auction, as will be seen by reference to the priced catalogues of any respectable house in Holland.

Also pots for blooming the Crocus, in the shape of Hedgehogs, Porcelain Dice-work Flower Baskets, (very beautiful) Beehives, Flower Pots Half melons, Cones, &c.—a new article.

Two roots only of Wilmot's Superb Strawberry. Just received at the

*New England Farmer Seed Store,*  
 No. 52 North Market Street—Boston.

**Orchard Grass Seed.—Flint Wheat, &c.**

A further supply of Orchard Grass Seed—growth of 1828. Two hundred pounds of Red Onion Seed.

A few bushels White Flint Fall Wheat, commonly called Canal Wheat.—Also, Gilman Spring Wheat.

Just received at the

*New England Farmer Seed Store,*  
 No. 52 North Market Street—Boston.

**New England Printing Ink Manufactory.**

The undersigned has on hand from the above Establishment, a constant supply of Printers' Ink, warranted in no respect inferior to the best made in this country. Book, Roller, and News Ink in large or small quantities.—Also, Composition Rollers and Tables, of the most approved construction.—Terms reasonable.

JOHN BAKER,

Corner of Congress and Water Streets,  
 Opposite the Post Office.

Oct. 24 6t

**Sausage Machine.**

Orders for the Sausage Filling Machine, (prst-paid,) sent to the Agricultural Establishment, No. 52 North Market Street, Boston, or to the subscriber, will receive prompt attention. Dorchester Oct. 23. JOHN MEARS. [One of the machines is left at the Agricultural Warehouse for examination.]

**Oat Meal, Oat Flour, Groats, &c.**

Just received at the New England Farmer Seed Store, a further supply of the above articles, viz. 30 barrels of fresh Oat Meal, fine bolted Oat Flour, Hulled Oats or Vermont Rice, Scotch Barley, &c. for sale in any quantities, wholesale or retail. Also a few canisters of fine Oat Flour, neatly packed, at 50 cts. per canister.

**Hemp Seed.**

A consignment from Troy, N. Y. of 50 bushels of Hemp Seed, growth of 1827; by the tierce or bushel.

**Seeds for the West Indies.**

Merchants, masters of vessels, and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from \$4 to \$5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

**Gunpowder, &c.**

Du Pont's Gun Powder, at 23 to 50 cts. per pound—Shot—Balls—Flints and Percussion Caps.

Also, Alum—Refined Salt Petre—Blue Vitriol, &c. constantly for sale at the Dupont Powder Store, No. 65 Broad street—By E. COPELAND, Jr.

The Du Pont sold as above, is warranted first quality—and is marked "E. Copeland, jr. Boston," on the head of the cask  
 March 14

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel	2 00	3 00
ASHES, pot, first sort,	ton.		105 00
Pearl, first sort,	"	102 50	105 00
BEANS, white,	bushel.	1 00	1 62
BEEF, mess, scarce	barrel.	10 50	10 75
Cargo, No. 1,	"	8 50	3 75
Cargo, No. 2,	"		7 00
BUTTER, inspected, No. 1, new,	pound.	12	14
CHEESE, new milk,	"	6	3
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	7 75	8 00
Genesee,	"	7 50	7 75
Rye, best,	"	2 62	3 00
GRAIN, Corn,	bushel.	56	62
Rye,	"	56	62
Barley,	"	60	70
Oats,	"	32	40
HOG'S LARD, first sort, new,	pound.		9
LIME,	cask.	85	90
PLASTER PARIS retails at	ton.	2 25	2 50
PORK, clear,	barrel.	18 00	19 00
Navy, mess,	"	13 00	13 50
Cargo, No. 1,	"	13 00	13 00
SEEDS, Heid's Grass,	bushel.	2 00	2 25
Orchard Grass,	"		4 00
Fowl Meadow,	"		4 0
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		5 00
Red Top	"		1 00
Lucerne,	pound.		50
White Honeysuckle Clover,	"		50
Red Clover, (northern)	"	11	12
French Sugar Beet,	"		1 50
Mangel Wurtzel,	"		1 50
WOOL, Merino, full blood, washed,	"	46	5
Merino, full blood, unwashed,	"	23	23
Merino, three fourths washed,	"	35	40
Merino, half & quarter washed	"	33	35
Native, washed,	"	28	30
Pulled, Lamb's, first sort,	"	42	47
Pulled, Lamb's, second sort,	"	28	33
Pulled, for spinning, first sort,	"	35	38
<b>PROVISION MARKET.</b>			
BEEF, best pieces,	pound.	10	12
PORK, fresh, best pieces,	"		10
whole hogs,	"		6
YEAL,	"	6	10
MUTTON,	"	4	3
POULTRY,	searc		
BUTTER, keg and tub,	"	12	14
Lump, best,	"		20
EGGS,	dozen.	14	17
MEAL, Rye, retail,	bushel.		70
Indian, retail,	"		40
POTATOS, new	"		60
GIDER, [according to quality,]	barrel.	2 00	2 75

## MISCELLANIES.

*The Season.*—A tree in Perth Amboy, N. J. has produced the present season two crops of peaches: the first of three bushels, the second of about a hundred peaches. The lilac bushes in and about New York and Philadelphia have also, in several instances, produced two sets of flowers this season—strawberries of a good flavor, raised in the open air, have been lately gathered in a garden in Brooklyn, N. Y.

The Pensacola Gazette trusts that Florida will no longer be called "the Paradise for Rogues," since the Marshal of the District has received orders to put the U. S. Jail in that city, in repair.

*Large Production.*—Mr Russell Wood, of this town, took from his garden a few days since a common crooked neck winter squash, which weighed 34 pounds.—*Taunton Advocate.*

The corps of Engineers engaged in selecting a line for the Columbia and Philadelphia rail road, arrived on the 13th inst. in the prosecution of their labors, to within five miles of Philadelphia.

A number of citizens of New Jersey have held a public meeting in Mount Holly, with the object of having a rail road constructed between Camden, Gloucester county, and the Raritan river, or bay, in the county of Middlesex.

It is found that the lead on the dome of St Paul's Cathedral, London, has been fused by the action of the sun.

Prince Leopold has succeeded in bringing to perfection that extraordinary exotic, the air plant. It is suspended from the ceiling, and derives its nourishment entirely from the atmosphere.

*Muster.*—On Wednesday the 8th inst. the allied forces assembled on Salem common, and the spirit-stirring drum sat many a leg in motion, and fired the breast of many a man with ardor not its own. The light companies appeared with unusual splendor, while, on the other hand, the heavy, that is the companies of the line, were unusually gloomy. It is a fact no longer to be concealed, that the present organization of the militia is wretchedly defective. We need no other argument to convince us of this, than the thin and wandering ranks of our militia. Companies in which, in "auld lang syne," one hundred men were enrolled, on Wednesday marched on the tented field with only ten; "still beautiful in ruins." The Salem regiment was in fact but a handful, and the officers "were few and far between." If our present system is continued much longer, musters will only contribute to show the nakedness of the land. In case of invasion, we verily believe it would be more effectual to summon the firemen, and rally round the engines and send our enemies to a watery grave, than to turn out the militia.—*Salem Courier.*

Messrs Hilliard & Brown, booksellers to the University at Cambridge, Massachusetts, have put to press the complete works of *Dugald Stewart.*

The Boston gas light company have issued the terms and conditions on which they will supply gas and fixtures. They propose to commence operations at the close of the present month.

*From the American Farmer.*

## PLUMS.

## THE PREPARATION OF PRUNES.

As some of your readers are anxious to learn the process of making prunes, I send you the following description of it, extracted from the French books. It is, you will perceive, exceedingly simple, and may be practised to any extent in this country, skill and industry might make it as profitable a business here as in Europe.

The plums must be gathered with the hand, when perfectly ripe. They cannot be too sound; and such as fall or are punctured by insects should be rejected. Arrange them on plates or sheets of iron so as not to touch one another, and put them in an oven after the bread has been taken out. While there turn and move them occasionally. When become cool, pack them compactly in boxes and secure them from moisture. If they are not dry enough when withdrawn from the oven, place them in the sun; for it would render them too dry and hard, to subject them to the heat of an oven a second time. In choosing prunes, prefer those that are new, soft, and fleshy. They will keep upwards of two years.

Prunes may be made of almost every sort of plum that is eaten. But those that are considered the best for the purpose, are the Gros damas de Tours,\* the Imperiale violette, and the Imperatrice violette.

There is another preparation of plums, in which they are called Brignoles. For them are used chiefly, and almost exclusively, the White perdigon, which is a very fine sweet fruit. At the village of Brignoles, in Province, in France, where this preparation was first made, the Perdigon plum is steeped in hot water to loosen the skin, then peeled, and then split open to remove the stone. The rest of the process is the same as in the preparation of ordinary prunes; that is, the drying in an oven and in the sun, and the packing away in tight boxes. The only difference, is, that less heat must be applied to the Brignoles than to prunes.

Besides the various preserves and sweatmeats that are composed of plums, the French peasantry make a liquor of the wild plum, by crushing it in water and letting it ferment.

## AMERICAN GRAPES.

MR. SKINNER.—I send you enclosed some grape seed; the vine grows in a small island of Roanoke, a few miles above the Great Falls. It is surely the only vine of the kind in the State, perhaps in the world. I have had all the islands carefully examined, and another cannot be found. Its colour is purple, about one third larger than the common grape of the wood, slightly elongated, a difference in shape that distinguishes it from all others; in its flavor it is unrivalled, and when eaten diffuses a most grateful perfume. I prefer it to the Scuppernon. How it may succeed as a

\* The Gros damas de Tours (large damask of Tours,) is not mentioned, at least under its French name, in Mr. Prince's catalogue. What its English name is, therefore, I do not know. It is thus described in the books already referred to; the tree grows to a large size, and is apt, when a standard, to drop its flowers; the fruit is rather long, of a moderate size; has a deep violet skin, floured, sour, and adhering to the flesh; the flesh is yellowish, almost white, fine grain and firm; the juice is sugary, and has the peculiar flavor of the damask plums. It is added, that if the skin, which will not separate from the flesh, did not communicate to it a disagreeable smell, this plum would be excellent.

wine grape, no one can say; but for the table it equals the best French grapes.

The late Gen. Allen Jones found a vine of the same kind in an adjacent island, about thirty years since, which he removed to his garden, where it thrived well and bore luxuriantly, but at his death, which happened a few years after, it was lost.—That from which I send you the seed has been known for some years to the Trappers on the river; who described it to me as being of the same kind with the one found by Gen. Jones. For three years I failed to get some of the fruit; this season I got a few bunches, when its fine flavor and rarity determined me to propagate it both by seed and cuttings, and through you to offer them to those who wish to cultivate the finest vine of this, and I believe of any country.

Yours, respectfully,

A. J. DAVIE.

P. S. General Jones called it the Perfume Grape. At the proper season I will send you cuttings; it is but a single small vine. These seeds should be directly placed in rich alluvial soil—they will come up next spring. I should be glad to have some directions how to put up the cuttings, and how to direct them.

My grandfather, the late Gen. Jones, who was the first botanist of the southern states, and curious both in shrubs and vines, considered this as the finest grape in his collection, and he had a great variety. D.

*Wilson's Nursery, Derry, N. H.*

The proprietors inform the public that their nursery offers peculiar facility for the acquirement of useful fruit; more than fifty thousand trees now cultivated by them consisting of a great variety of Apples, Peaches, Plums, Cherries, Quinces, &c. embracing most of the celebrated and esteemed kinds in this country. The utmost care has been observed by the original proprietor for more than thirty years, in making the selection and the whole is now offered as containing none but the most worthy of cultivation. Persons not acquainted with the different kinds by name, who wish to procure choice kinds, by stating the time they wish them to ripen, may confidently trust to the proprietors without fear of disappointment. All orders will be promptly attended to, and trees furnished at their nursery, this fall or next spring, at the following prices.

Apples, per hundred,	\$16
Peaches do	16
Plums do	25
Cherries do	25
Quinces do	\$16 and 25
Horse Chestnuts	26
Oct 3 6t	JOHN A. & SAMUEL WILSON.

## FRESH SEEDS AND ROOTS.

*Roots of the Pie-Plant, or Tart Rhubarb.*

A large supply of the roots of the *Rheum Undulatum*, or Tart Rhubarb, or Pie-Plant, an excellent article for summer use.—(See N. E. Farmer, vol. vi. page 290, and page 11 of this volume, and Fessenden's New American Gardener, article *Rhubarb*, for its culture and uses.) The roots are in fine order for transplanting this fall. Price 25 cts. per root.

*Potato and Tree Onions.*

Also, a supply of Potato and Tree Onions. The Potato Onion has proved a fine acquisition to the list of vegetables raised in this country, and is getting into general use in the Middle States. They have produced 12 and even 20 fold in this vicinity the past season; come much earlier than the common, are milder, and more sure of producing a crop. Price 6 cents each, 50 cts. per dozen.

*Indian Corn.*

Several varieties of Field Corn, selected with great care, for its earliness and productive quality—also Early Sweet and the Early Jefferson Corn, for the table.

*Garden and Field Seeds.*

The largest collection and variety of Garden, Field, Tree and Herb Seeds to be found in New England, at wholesale and retail. The Seeds are all raised in this vicinity, expressly for this Establishment, by careful and experienced growers, and are warranted pure and fresh. Country traders supplied with boxes of prime seeds, for the retail trade, on liberal terms. A pamphlet catalogue (2d edition) of our Seeds, Trees, &c. will be published in the course of a fortnight, and forwarded gratis to any one who will send for it.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (over the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, OCTOBER 31, 1828.

No. 15.

## AGRICULTURE.

FOR THE NEW ENGLAND FARMER.

### HORTICULTURE.

MR EDITOR—Having recently received complete series of the *Transactions of the London Horticultural Society*, of the *Annals of the Hort. Society* at Paris, and of *Loudon's Gardener's Magazine*, I shall (according to your request) from time to time furnish such extracts, from them, as may seem to me to be useful to our country, and occasionally extend them to subjects, which are curious and amusing, though not directly applicable to our gardens. I would here observe, that nearly seven-eighths of all the articles in these works, are of no use whatever to our horticulturists generally.—It is plain from these publications, that the horticulture of England is at least 50 years in advance of that of France, and indeed the French writers all *virtually*, and some of them explicitly admit it. But the distance between us, and France, or Holland, or Germany, or Russia, in horticulture, is immense. I beg Messrs PRINCE, PARMENTIER and others to pardon this remark, for I except their excellent establishments. I speak only of the general state of horticulture—of the general neglect of this art, compared with its high state of refinement in Europe, of which these works afford unquestionable evidence. I shall cite some proofs of this general diffusion of horticultural taste and knowledge, with the hope that it may excite in us a spirit of emulation. The taste for horticulture furnishes as correct a standard of the refinement of a nation, as the taste for the fine arts—if it is not as intellectual, it is much more comprehensive, and is capable of affording gratification to greater numbers. It is also intimately connected with health, and I am not disposed to admit that a taste for botany and floriculture, is not as well adapted to purify and elevate the mind, as even the fine arts themselves.

#### A ROXBURY FARMER.

Roxbury, Oct. 26, 1828.

REPORT OF M. DU PETIT THOUARS ON THREE PEARS SUBMITTED TO HIS EXAMINATION. (*Annales d'Horticulture à Paris*, Feb. 1828, p. 86.)

The object, which I have in view in calling the attention of our cultivators to this report, is to show them the attention which is now bestowed in Europe, on the names of their fruits, and the caution with which they admit new ones.

Of the three pears submitted to M. Du Petit Thouars as new varieties, he decided without hesitation, that two of them were old and well known ones. As to the third offered by M. Alfroy, some doubts arose, but on the whole he thought it bore a strong resemblance to an old well known pear, the Tarquin. M. Alfroy, the owner of extensive nurseries, which had been in his family for many generations, attempted to follow the career of M. Van Mons, of Luxembourg, in producing new varieties from seed. Out of 300 plants, which he selected as promising the best, judging from their foliage, only one produced a pear, which he thought worthy of presentation; and this was the one on which M. Du Petit Thouars made the above re-

port, to wit, that it strongly resembled a pear of but moderate reputation.

The report concludes with these remarks—“This able nurseryman, or cultivator, merits the more encouragement, since we find that he has not been lucky in this sort of lottery, since the sum total of his zeal and pains has only procured one single fruit worthy of notice, and to complete his ill luck, even this fruit is likely to be confounded with an old well known one, which is indeed a phenomenon more extraordinary, than the production even of a new fruit. It is well known that our neighbors, the Belgians, have been more successful in these attempts; but this is nothing, as they say, in comparison with the inhabitants of North America, who obtain numerous species from seed.”

It was for the sake of the parts *italicized* referring to our success, that I made the above extract, and it was done for the purpose of undeceiving the European cultivators on this subject. It is true, that we hear on every side of new varieties, but when examined, nine out of ten prove to have been imported. It is 33 years this season, since I turned my attention to horticulture, and I am not able to recollect any valuable table pear, the evidence of whose origin in this country is to be deemed unquestionable, except the Seckle, and a pear raised by Mr Johannot at Salem, not to be elevated to the first rank, though very desirable. A small winter pear, probably native, and said to be good, on the estate of Mr Lewis, at Roxbury. A very pleasant summer pear, said to be the produce of a Juneating, sent to me by Dr Alfred Baylies, of Taunton. And, a fine pear, raised on the estate of the late Hon. Mr Gore, which is probably a new fruit, and which seems to be between the Doyenne Blanc and the Doyenne Gris (in English, the white and brown St Michaels). These are all which have come to my knowledge. I am aware that Wm. Prince, Esq. of Flushing, claims to be the producer of some others, but not having seen the fruit, I am unable to speak of their merits.—My object in calling the attention of our cultivators to this topic, is to elicit information, and I most earnestly solicit it from all parts of New England, of any esteemed varieties of pears, together with the evidence that they are native productions. Our cultivators have adopted what I consider an erroneous rule, as to fruits which appear to them to be new. They assume, that every pear, the origin of which they cannot trace, must be a native; but the reverse of that rule is the most rational. Every fine pear should be presumed to have been imported, unless its origin can be distinctly traced; and I know no better proof of the reasonableness of this rule, than the experiments of Mr Alfroy, who obtained, in the favorite country of the pear, only one tolerable one out of 300. Even Dr Van Mons could obtain only 30 or 40 out of 800; and Mr Knight's success has also been limited, though both these gentlemen adopted the artificial mode of impregnation.

As to apples, there is no doubt, that we have produced many new varieties of great merit, which is not at all a matter of surprise, since for 200 years, it was our practice, to raise our orchards for cider, without grafting. Yet the list

of good table apples, compared to the many millions raised, will be found to be small. Even some of these may prove to have been imported. The Baldwin so long and so confidently claimed as a native fruit produced at Wilmington, it is now affirmed, was imported.

The peach more readily produces good varieties from the stone, and yet I doubt whether any nursery can produce any peaches, which to a jury of connoisseurs will be pronounced equal to the Van guard, Noblesse, Royal Kensington, Red and White Magdalen, or the Swaalsh. We have produced a nectarine larger and more beautiful than any European one, but I cannot think its flavor quite equal to the white fleshed varieties of Europe. I hope this may lead to discussion, inquiry, and improvement, which is the great end of all investigation.

Though we have not as yet produced many fine fruits, yet there is no country in Europe in which European fruits have as fine flavor, or are as abundant as in ours.

FOR THE NEW ENGLAND FARMER.

### SMUT IN CORN.

MR EDITOR—Your correspondent E. on the subject of smut in corn, (see No 6 of your current vol.) has, in his outset, in my apprehension, pointed out the true cause for the unusual quantity of “smut ears,” namely, that “the fields of corn never looked more promising.” The season, and the soil which produce the greatest quantity of corn, will, according to my observation, occasion a correspondent average of smut. In my view, the cause is to be found in the exuberance of the fluid which forms the kernel. The vessels are surcharged and burst before the aliment can be duly concocted and disposed of. As far as human agency can avail, it is in the power of every farmer to lessen the evil. But in doing this most effectually, he would find the remedy much worse than the disease. This remedy is already too conspicuous on our farms. This evil, however, may be essentially lessened consistently with raising a great crop. Having had recent experience on this subject, I consider it my duty to respond to your call, although, of late, I have occupied an undue portion of your interesting and useful paper.

Eight years ago I cultivated a field of corn, for which I obtained a premium. To a liberal supply of strong manure ploughed in, I added the usual quantity of the same to the hill. The season was uncommonly favorable to vegetation. The growth was rapid and vigorous. The stalk was large and prolific in suckers. As the ear formed, the smut became conspicuous. I neglected to dislodge it until the fungus had burst through the husk in an unsightly mass. When consigned to my hog yard, it amounted to fifty wheelbarrow loads per acre. Notwithstanding this enormous drawback, my field produced the largest crop I have ever raised. I have cultivated the same field in corn the present season, with no variation except in the dressing. My coarse stable manure was spread and ploughed in as before. The hills were supplied from the compost made last year in

my yard, and carted in autumn, and thrown into large heaps, and covered from the weather. This season has been alike favorable to the crop; and I judge, when measured, the produce will be found to be nearly as great, without the fiftieth part of the loss by smut. The quantity has not been ascertained, as it was of so rare an occurrence as not to be worth the trouble, though severed, of bringing from the field. The suckers also were so free as to cause no injury. It appears obvious that the diminution of smut was occasioned by the quality of the manure applied to the hill.

The modern practice of *ploughing in all the manure* preparatory to the cultivation of corn, has, no doubt, a tendency to lessen the quantity of smut; but I doubt whether it affords as great a crop of corn. The old system of putting *all the manure in the hill*, is justly exploded by good farmers; yet the modern practice of *spreading it all*, is, in my opinion, erroneous. I am aware that the best farmers defend it. I took occasion to enquire of one who had received a premium for the best crop of corn, his process of cultivation. He informed me that he spread the manure and ploughed it in. I asked him whether he did not reserve some for the hill. On his answering in the negative, I further inquired, whether, if after he had spread what he should judge a *sufficient quantity* and had some left, he would not put that in the hill. His reply was, no—I *would spread that also*. My practice, as before observed, is otherwise. My reasons for it are that at the time of planting, the ground, if not wet, is usually heavy, and necessarily of a low temperature. The furrow for planting, if it does not remove the best part of the mould, leaves little or none at bottom. Instead of being supported on matter, warm and quickening, hastening vegetation and affording a free exit and expansion of the roots, the seed is consigned to a hard and cold surface, is more exposed to perish, more feeble if it vegetates, and more tardy in its early progress. To obtain a prolific crop, with early maturity, it is essential not only that the seed should be good, but that it should have some extra stimulus to induce a healthy and vigorous outset. Under a favorable commencement it is better enabled to overcome all the impediments in its course. To those who have spread all their manure, I can recommend no better substitute than equal parts of moderately leached ashes and plaster, well mixed, and as much as can be thrown in at once by the hand.

With respect to smut, my rule is to have it removed wherever it appears, as soon as discovered. By this practice a sound ear may often be saved which otherwise would have been blighted. It prevents the filth and dust from contaminating the ears and those who harvest it, and an annoyance, if not an injury to the stock that consumes it.

Yours with respect,

Worcester, Oct. 29, 1828. O. FISKE.

#### OFFICIAL REPORTS.

OF THE

MASSACHUSETTS AGRICULTURAL SOCIETY.

The Committee of the "Massachusetts Society for the Promotion of Agriculture" consisting of Messrs. LUKE FISKE, ELIJAH PERRY, and AMOS LIVE-MORE, who were appointed to consider the several claims for premiums on Working Oxen, have attended that service, and Report—

That for the five premiums offered by the So-

ciety there were thirty competitors regularly entered, each deserving much credit; although it was out of the power of the Committee to award each a premium.

The Committee proceeded to compare them in reference to age, size, docility, equality of match, activity and form; and after a careful examination, and trial of their power and training, they award as follows, viz.—

To Henry Mellen, of Milford, his cattle four years old, first premium \$25

To Hiram Copeland, of Easton, his cattle four years old, second premium 20

To Asa Cummings, of Sutton, his cattle four years old, third premium 15

To Silas Dudley, of Sutton, his cattle five years old, fourth premium 12

To William B. Harrington, of Grafton, his cattle five years old, fifth premium 8

All which is respectfully submitted.

For the Committee,

LUKE FISKE, *Chairman*.

Brighton, Oct. 15, 1828.

The Committee appointed to award premiums on Sheep and Swine Report—

That they do not find any merino buck entitled to the first premium.

They award to George M. Barrett, the second premium, for a merino buck \$10

To Joseph Barrett, the first premium for the best merino ewes 20

To George M. Barrett, the second premium for the next best ewes 10

To John Mackay, the first premium for the best boar 12

To Silas Dudley, the second premium for the next best boar 8

To John Mackay, the first premium for the best sow 12

To George M. Barrett, the second premium for the next best sow 8

To John Mackay, the third premium for the next best sow 5

To John Mackay the first premium for the best pigs 10

To Joseph Barrett, the second premium for the next best pigs 5

The Committee were highly gratified to observe an improvement, this year in the number, form, and fineness of fleece in the sheep, and in the number and quality of the swine. And they are principally indebted for the improvement in the sheep, to the perseverance, and intelligence of Messrs. Joseph Barrett and George M. Barrett, of Concord, Mass.

The characteristic marks of a good hog, and a good proportion of them, well adapted to the respective breeds and varieties were observable in all the swine, that were exhibited. Those produced by Mr John Mackay were distinguished for great production for several successive years, for small bone, fine flesh, lively activity and excellent condition, as well as for their kindly disposition to fatten early and easily. There were some peculiarities in those brought by Mr Dudley and Mr Barrett, that deserved particular attention, for they evidently show sound judgement in the selection, and good management in keeping.

The Committee had great pleasure in noticing the several pens that were filled with sheep by the friends and benefactors of the Society, and which were offered for exhibition only. There

were four merino ewes and one Saxony buck offered by Gorham Parsons, Esq. that were justly distinguished for their superior form, quantity and fineness of fleece; and four excellent ewes from the Netherlands, that were presented to the Society by the Hon. THOMAS H. PERKINS, and also a buck and ewe of the Dartmoor or Devonshire Natts breed,\* that were presented to the Society by Gen. JOHN COFFIN; all of them attracted great attention, and were deservedly held in high estimation.

JOHN HEARD, Jr.

SAM. JAQUES, Jr.

THO'S WILLIAMS.

FOR THE NEW ENGLAND FARMER.

#### POTATOS.

MR EDITOR—There has been a potato raised in Windham County, (Con.) for about twelve years, which was imported from England; I believe they are likewise raised in Rhode Island.—They are called Irish Whites, are white inside; the shape is generally longer than the English Whites. They yield well on good land—are of a middling size, and should be planted as early as possible in April to have time to ripen. They are esteemed, I believe, by all who have raised them, as superior for the table to any they have ever seen. They much resemble those potatoes described in N. E. Farmer, vol. vi. p. 337, called *Rogers Potatos*, except that I never saw any *red spots* on them. It may be, that the same kind or others equally good are raised in the vicinity of Boston, but I have never seen any Potato there that I considered fit for the table. Please to try a few of these I send you, for your own satisfaction.

Connecticut, Oct. 26, 1828.

C. T.

Remarks.—We have eaten of the above Potato, and according to our taste, (and *de gustibus non est disputandum*, anglice, there 's no disputing our taste,) the Irish Whites are the very *ne plus ultra* of all possible potatoes.—EDITOR.

(Prepared by the Editor.)

#### BEES.

An able and very useful review of "*The Farmer's Manual, including a Treatise on the Management of Bees*," by FREDERICK BUTLER," was published in the last number of the North American Review. We would republish at length this valuable essay, were we not pressed for room, and sensible that it is already in the hands of many of our readers. We will, however, extract some of the most practical observations, which may prove beneficial to some, who are not in the habit of perusing the work from which they are taken.

"A hive ought not to be considered as the house or habitation of the bee, for even in the forests, where there may be supposed to be abundance of hollow trees suited to their purposes, bees have built their cells on the under side of a stout branch; and they have neglected the convenient form of a well constructed hive, to attach themselves to the eaves of a house, or to the inner sides of a chimney. The nature of this part of their instinct goes no further than to secure a *firm* roof, to which they can attach the cells, and a firm position that shall protect the cells from the sun and rain.

\* A specific character of the Dartmoor or Devonshire Natts sheep. Faces and legs white, necks thick, bones large, backs narrow, but back bones high and sides good.

The race is principally confined to the moor in the County of Devon, whence the sheep derive their name. The wool is long, weighing nine pounds on an average, at about two years and a half old.

"This faculty or instinct, is sometimes at fault; for we often hear of their adopting the strangest and most unsuitable tenements for the construction of cells. A hussar's cap, so suspended from a moderate sized branch of a tree, as to be agitated by slight winds, was filled with comb and bees. Any thing, in short, either near the habitations of man, or in the forests, will serve the bees for a shelter to their combs. \* \* \*

"We have, for seven years, had a little colony under our immediate inspection, and we began our personal observation with the knowledge of all that ancient and modern theorists have advanced, in relation to the habits, customs, and manners of this wonderful insect. We came to their superintendance with a mind tinctured with all that was marvellous and fanciful, and with an ardour that seven years have not subdued; altho' theory after theory has now melted away, and most of the wonders and enigmas have been solved, and reduced to the clearest and most simple particulars. Our wonder and admiration, altho' deprived of the charms of the fanciful legends in which the history of the bee was embodied, are still undiminished, nay, increased; for an elevation of thought and feeling has been produced by the study. \* \* \*

"After rejecting all the fanciful and marvellous speculations of the theorists, there are still several material points unsettled, on three of which we propose to make a few remarks at the present time.

"1st. The most modern and the most rational theorists differ in their opinion respecting the accuracy of the facts, that are stated in relation to the queen bee's leaving the hive at any other time, than when she goes forth with a new swarm.

"2d. They dispute, likewise, on the possibility of the bee's making a queen bee from a neuter, when circumstances require it.

"3d. They are still ignorant, whether the drone perform the office of nurse to the larvæ when deposited in the different cells.

"On the first point we venture to state unhesitatingly, that the queen bee never leaves the hive, but when she accompanies a swarm." The writer then states the facts and observations, which enabled him to arrive at that conclusion, which occurred during six successive years. With regard to making a queen bee from a neuter, he observes that

"When a queen bee ceases to animate the hive, the bees are conscious of her loss; after searching for her through the hive, for a day or more, they examine the royal cells, which are of a peculiar construction and reversed in position, hanging vertically, with the mouth underneath. If no eggs nor larvæ are to be found in these cells, they then enlarge several of these cells, which are appropriated to the eggs of neuters, and in which queen bees have been deposited. They soon attach a royal cell to the enlarged surface, and the queen bee enabled now to grow, protrudes itself by degrees into the royal cell, and comes out perfectly formed to the great pleasure of the bees.

"The third point unsettled, and which is likely to remain forever a secret, is, whether the eggs of the queen are hatched after the manner of the eggs of fishes, whether they simply are animated by incubation, or by the care and nourishment bestowed on them by the working or neuter bees. On this point experiment has proved nothing.—

The greatest diversity of opinion exists. There are upwards of a thousand writers on the history and policy of the bee, yet no two have either observed or reasoned alike. \* \* \*

"The little work, the title of which we have prefixed to this article, called 'The Farmer's Manual,' contains in a small compass, as much of the minutiae of the management of bees as is necessary to the common cultivator. Mr. Butler is a sensible, practical writer, as well on other branches of rural economy, as on bees, and we would recommend his book to all who are engaged in these pursuits; for, with some slight variation from his rules, such as a different climate would indicate, his experience may be beneficial to all."

The following practical remarks of this author are more particularly worthy of the attention of all who own or have the care of bees.

"We esteem it a very desirable object to make the care of the bee more common than it has hitherto been, in this part of the country. With the exception of a small one under the superintendance of the Society of Shakers, established at New Lebanon, we neither saw nor could we hear of more than a single apiary, on a journey last summer to Lebanon springs, although we made many inquiries. Never was there a country more suited to the cultivation of bees. Even in August there is an abundance of white clover, and small springs and shallow rivulets appear at every turn. There is no doubt that bees were formerly more frequently kept in America than at present. In many places in New Jersey, where there is now scarcely a bee to be seen, there once existed millions of these insects, to the great profit of their owners. It was common for one dealer in a country town, to sell from fifteen to twenty barrels of strained honey alone—to say nothing of wax and comb honey, as well as a kind of wine, made of the washings of combs, called *metheglin*. These articles of commerce have almost disappeared, and we find that it is mostly attributable to the millers, or night moths, which have of late years spread destruction through the hives.

"The attention of naturalists has been directed to the history of this fatal enemy of the bee, and many attempts have been made to construct hives that would prevent the miller from depositing its eggs in them; but the plans were defective, because there was no contrivance for inspecting the hives. Before we close this article, we will endeavor to give a description of a hive, that is so constructed as to enable any one to see the interior and to free it from all extraneous matter, as well as to protect it from the inroads of the night miller.

"On the general subject of the care of bees, the following remarks, the result of personal experience, may be acceptable to the reader.

"The situation of the apiary is of little importance. We have seen bees thrive as well with an eastern as with a northern aspect. If the entrance of the hive face the north, the bees may possibly be detained within, a minute or two later in summer; but this is more than counterbalanced by the same cause operating in winter, when it is desirable that the bees should remain in the hive. But for ourselves, we have seen no difference in the time of quitting the cells between those that faced the north, and those that had the southern exposure. Nor have we observed that there is any difference in the welfare of hives as

placed in valleys or elevated on hills, meaning of course of thirty or forty feet in height.

"We have seen hives prosper, adjoining a stercorary, and oftentimes near a piggery. We have known colonies of bees to exist for a term of 20 years, with no other protection from the heat and the cold, than the top of the hives. They have multiplied equally well under an open shed; but as a free circulation of air is necessary to their health and comfort, we have never known them to thrive when quite enclosed. A house, therefore, strictly so called, which is shut on all sides, may serve to amuse the observer for a year or two, but there must be an extraordinary combination of fortunate circumstances, if the bees increase, while confined in it."

(To be continued.)

#### NORTH CAROLINA GOLD.

A correspondent of the N. Y. Statesman supposes that the gold region in this country forms a belt on the east side of the Blue Ridge, extending from Georgia through South Carolina, North Carolina, Virginia and Maryland, to the Susquehanna in Pennsylvania. In North Carolina it is about 70 miles wide. The gold is found in three positions—in alluvial beds washed in former times from elevated regions; in ranges of white quartz, (flint stone); and in white quartz now forming veins in argillaceous rock. The mines should be called iron mines; gold is associated with the iron, but the iron is fifty times as abundant as the gold. It is estimated that there are 50,000 places in North Carolina where gold may be found. The miners and gold diggers get from 60 cents up to two or three dollars per day, each. They are generally a worthless, drunken people, without character, science, skill or capital. When they have worked a week, they resort to some whiskey shop in the neighborhood, and squander their golden treasures in rioting and drunkenness. Each operation about the mines is conducted in the most wretched manner.—*Hamp. Gazette.*

#### AMERICAN INSTITUTE.

The sale of articles, exhibited by this association, took place on Saturday, and attracted an immense crowd of spectators and purchasers. Many of the articles were sold, some of them at high prices. Among them we were informed that the broadcloths of which we made mention in our paper of Saturday, sold at from 6 to 8 dollars per yard; and three pianos, the manufacture of Dubois & Stoddard, at the high prices of \$475, \$230 and \$295. The blankets, many of which were fine specimens, sold for from 5 to 9 dollars the pair—and two of the Long Island Leghorns bro't 55 and 29 dollars.

Thus it will be perceived, that splendid encouragement is given to the native manufacturer, by our wealthy citizens, to go on and improve his products. The excess of price given on such an occasion, is a patriotic sacrifice to the cause of domestic industry. That the time will come when most of the manufactures, which we now obtain from abroad, will be supplied cheaper at home, we have never doubted.—*N. Y. Statesman.*

*Plausible Theory.*—The Williamstown Advocate accounts for the forbidding aspect which our good New England people wear towards strangers, by supposing that it is produced by drinking vile sour cider.

## PENNSYLVANIA HORTICULTURAL SOCIETY.

At the meeting of the Horticultural Society of Pennsylvania, on Tuesday evening last, the members were highly gratified with a fine display of autumnal flowers. Among the most striking of those from the gardens of the Messrs. Landreths, were Dahlias, from Mexico, of almost every shade, from a pure white, with yellow centre, to a brilliant purple; a beautiful species of *Eupatorium*; several varieties of golden rod, [*Solidago*]; a rich species of American strawberry tree [*Eunymous*], scarlet sage [*salvia splendens*], &c.

From the same establishment were produced several new and beautiful varieties of seedling roses, tea roses, amaryllis from Mexico; golden trumpet, honey suckle [*Caprifolium Fraseri*], with other flowers, which attracted attention. Among those not already mentioned, was a flowering branch of the Franklinia [*Gordonia pubescens*]. This elegant tree was brought from Florida by the late Mr. John Bartram, and may well be ranked among the most agreeable ornaments of our gardens and lawns; it is at present flowering in the Messrs Landreth's garden, on Federal street, and has been constantly in bloom for more than three months past. A variety of other flowers were reported to be now in bloom, among which were splendid Dahlias, *Campanula pyramidalis*, &c. at the gardens of A. Parker Prime street, and D. Maupay, on the Germantown road.—*U. S. Gaz.*

## TOMATAS.

The following recipes were taken from an eminent French cook:

*Tomata sauce for cold meat.*—Boil tomatas when ripe, rub them through a tammy cloth; to every quart of pulp add  $\frac{1}{2}$  ounce of garlic and 1 ounce of shallots; boil half an hour; strain out the garlic; add to every quart half a pint of common vinegar, and a wine-glass full of Chili vinegar; let it stand a day or two before corking.

*Potted Tomatas.*—Reduce your tomatas over the fire till they are quite thick, stirring all the time to keep them from burning; rub them through a tammy cloth, put them again in your stewpan, with an equal quantity of glaze, and reduce again over a sharp fire till you think the whole will be quite firm when cold, (or like glaze;) put them in a white earthen pot; when cold cover them with a writing paper dipped in brandy; over some warm hog's lard, and cover all over with a bladder tied quite tight. A small piece added to a little gravy, or melted butter, will make an excellent sauce for cutlets or chops.

*Tomatas quite plain.*—Reduce as before, only be more careful in evaporating the water from them; rub them through a tammy cloth, put them when cold into fruit bottles; they must be corked very tight and tied down; put the bottles nearly up to the cork in cold water, over a gentle fire, till they boil; then set them on one side till cold;—take them out and dip the cork in good cement, of bees' wax, rosin, &c. This may be used in making sauce for cold meat, or as above, by adding strong gravy. It is intended of course, to save the glaze.

*Tomatas with gravy.*—This is simply stewing your tomatas in a little good gravy till quite tender, keeping them whole; drain them on a sieve, dish them up, and pour a little half-glaze, and a teaspoon full of vinegar mixed with it, quite hot, over them.

*Tomatas may likewise be put into vinegar as a pickle.*

*Towit of Tomatas.*—Take a pint of the tomatas, add a pound of fine sugar, reduce it in the same way as a jam; add the juice of a lemon: this makes a very good towit.

*Tomatas as a dried fruit.*—The pulp may be reduced, say a pint, with a pound of fine sugar, till quite stiff; pour it on your tin; it must be dried in a stove; when nearly dry, cut it what shape you please; it does for ornament in the dessert.

## THE BASTILLE.

A pamphlet has lately appeared at Paris, containing divers interesting particulars respecting the Bastille. Its foundation-stone had been laid on the 12th April, 1369, and, on the 14th July, 1789, the last stone of this building disappeared. Amongst other things, this pamphlet contains a list of distinguished individuals that had been confined in the Bastille, with copies of the warrants which M. de Sartine, Lieutenant of Police, had transmitted to the Governor. One of these runs as follows:—"I send you M. F—; he is a good-for-nothing fellow. Take care of him for one week, and then get rid of him." At the bottom of this paper is the following note, in the Governor's handwriting:—"On the — June M. F— arrived; and after the expiration of the appointed time I sent to M. de Sartine to enquire under what name I should have him buried."

## MAPLE SUGAR.

The New York Daily Advertiser of Saturday, observes, "a new article of commerce is noticed in our Review of the Market. Upwards of 300 barrels of Maple Sugar have been received by the Canal, which has been sold at five cents a pound. Last season we understand, a parcel of about 70 barrels was received. It is supposed the manufacture of this article will increase and that it will soon be one of considerable importance. The supplies of Sugars from New Orleans have already increased to such an amount that they are rapidly taking the place of foreign sugars, and it is supposed by many intelligent persons, that in a very few years the supplies from New Orleans and elsewhere, will be sufficient for the consumption and that no foreign sugar will be required.

*U. S. Gazette.*

## MILITARY MUSTERS.

A brigade review of the 5th division of the Massachusetts militia, was ordered at Berkley on the 7th inst. Nearly every company, the residence of whose members was more than fifteen miles from the place of parade, refused to obey the orders to muster.

*Massachusetts Industry.* It is ascertained, that the value of codfish, salmon, shad, mackerel, herring, oil matter, &c. annually taken from the ocean by the fishermen of Massachusetts, exceeds four millions of dollars.

## MARYLAND CATTLE SHOW.

The annual fair of the Maryland Agricultural Society was held at Carroll's Point, near Baltimore, on the 16th inst. The collection of cattle was numerous, and comprised a variety of the finest breeds. The exhibition of domestic manufactured articles was more limited than on previous similar occasions.

*Shoe Blacking.*—Large sums are annually paid by our fellow citizens for the article of shoe blacking, a considerable portion of which goes to encourage foreigners. In confirmation of this assertion, it is stated on good authority, that there is annually imported into this country from England, shoe blacking to the amount of \$2,000,000, the chief part of which is made by Day & Martin, of London. This large sum might easily be kept in this country, and even in the pockets of those who have heretofore been in the habit of paying their portion of it, by each family's making their own; which can be done with very little trouble, and at small expense. Day & Martin's blacking is preferable to any other, as it gives a high polish, and does not injure the leather. It is made in the following manner:

To one pound of ivory black, in which has been mixed half an ounce of oil of vitriol and an ounce of sweet oil, add one pound of pulverized loaf sugar; mix the whole with a gallon of vinegar, and let it stand three days, when it is fit for use. It should be stirred often, and kept from the air to prevent evaporation. The cost of a gallon of this blacking is 75 cents; and it is retailed at the stores for 4 dollars.—*Williamstown Advocate.*

## RAIL ROADS.

We have, on our first page, called the attention of our readers to an interesting letter from a gentleman in England on the subject of Rail Roads. No man can read this and similar accounts of the successful operation of Rail Roads wherever they have been constructed, without wishing to see them adopted more generally in our own country and particularly in our own State. The public mind has been gradually preparing for such an enterprise in Massachusetts, and the experience of their utility will, we trust, soon dissipate any doubts of the expediency of the measure. The Report of the Directors of the Baltimore and Ohio Rail Road Company has recently been published, and flattering and encouraging accounts are given of the progress of that great work. So great is the confidence entertained of its ultimate success, that a capital of four millions has been subscribed; and, of this, two millions have been taken up since the last annual Report—the State of Maryland having become a subscriber for five hundred thousand dollars of the stock.

The preliminary measures, in regard to our Rail Road, are nearly completed, and the people of the Commonwealth will soon have an opportunity of judging, more accurately than at present, of the necessity and expediency of doing something to advance her prosperity. We look forward with much interest to the Report of the Board of Directors of Internal Improvement, which will be early made to the Legislature, as we doubt not the facts and arguments which they will be able to offer will remove the doubts of the most sceptical. We long to see Massachusetts awake to her interests. Her wealth and population and resources are adequate to any enterprise that her interest suggests. It is not the richness of her soil that constitutes her greatest wealth; but it is her industry, her mineral resources, her manufacturing and mechanical capacity and power; and these can be fully developed only by means of internal improvements—by roads, canals, and Rail

\* The article adverted to by the Editor of the Yeoman, we shall soon present our readers.

ways. If she would even keep her own trade, and command the resources already developed, Massachusetts must do something, and that shortly, to prevent the tendency to diversion which her natural situation presents.

A RAIL ROAD through the State would be a *small work* for the State to accomplish. Look at it, a moment. Compare it with the works of improvement which the people of villages, and which individuals, are constantly undertaking and easily accomplishing. Go into one of our thriving manufacturing villages, where a handsome Meeting house has sprung up, as if by enchantment. This work, easily as it has been accomplished, was a greater undertaking for its projectors than would be a Rail Road for the State. Look at the improvements in the principal street in this village. The mere paving of a side walk is a greater work for the owners of the House lots by whom it has been done, than a State Rail Road from Boston to Berkshire. A direct tax upon the people, for the whole expense of such a road, would not fall heavier on individuals than the tax which has been readily incurred in improving half a mile of the highway through the centre of this town. But then there would be no need of such a tax. The credit of the State would accomplish it; and all the effect which the people would feel, would be in the benefits derived from the expenditure of the money necessary for its construction, and from the use of the road when completed.—*Worcester Yeoman.*

#### PEACHES.

A few days since Mr. Josiah Allen, Jr. of Attleboro', exhibited in our market among the variety of other fruit, a quantity of the Heath Peach, which he has cultivated in his orchard. Of this delicious fruit the following description is given in Thacher's Orchardist:—"Of all peaches—of all fruits, it is said there is none equal in flavor to the American Heath Peach, a clingstone. It is large, weighing near a pound, in common. It is generally the last sort that ripens."

Mr. Allen, we are informed, has taken great pains to procure the most choice kinds of fruit, for which he now realizes ample remuneration.

*Panucket Chronicle.*

#### SQUIRRELS.

These animals are making great havoc among the crops in Illinois, Indiana, &c. One man killed 400 in his field in one day, and the next morning they were as numerous as ever. They are constantly swimming across the Wabash, Ohio, & Mississippi rivers, and are killed by the boys in great numbers at their landings. They swim across rivers from a mile to a mile and a half in width.—*Hamp. Gazette.*

#### SILK WORMS.

Mr. Abbott, of Leominster, Mass. after successful experiments in the raising of silk worms, and obtaining their silk, has this year set out several hundred white mulberry trees, in further pursuit of this enterprising and amusing employment.

#### BUFFALOES.

The only beasts used for draught by the European Turks are buffaloes, and cream colored oxen. The buffaloes are huge, clumsy animals, and the Turks never eat their flesh except on one occasion. Strings of blue beads are hung about their horns and neck to preserve them from the effects of the evil eye.

### CONTRIBUTIONS TO ENTOMOLOGY.

BY THADDEUS WILLIAM HARRIS, M. D.

No. II.

#### Family Corabide.

This extensive family contains numerous species which are arranged under various genera. The perfect insects usually conceal themselves during day under stones, and fly abroad at night. Like the Cicindelæ they live by rapine, and devour such insects as they can conquer, not always sparing those of their own family. Some species are to be found in the day-time searching for their prey in highways, or on plants. Some inhabit beneath the bark of trees, and a few appear to feed on the pollen of flowers. Most of them exhale an offensive odour, which remains on the fingers a long time after handling them. Others emit from the mouth or tail a caustic acid liquor, highly volatile, and irritating to the skin. Having incautiously taken up *CARABUS sylvosus* it assailed me with a sudden jet of this fluid, several drops of which reached my face, produced an acute scalding sensation, and left spots which remained inflamed for some hours. The species of the genus *BRACHINUS* have been long celebrated for their crepitating powers. Mr. Kirby calls them "the true counterparts of the skunk, exploding a most fetid vapor from the ordinary passage." This is the insect's mode of defence against its assailants, which it bombards with repeated discharges of smoke and noise, gun-boat like, from behind. The American bombardiers are fully equal, in this respect, to foreign species. The Carabide were employed by ancient physicians as internal remedies in various diseases; their acrid qualities might render them useful as external irritants, or as substitutes for blistering flies.

But few of the larvæ are known. Their habits are predaceous; they are serviceable in destroying smaller insects and caterpillars, and do not attack or injure vegetation. They dwell in the ground, but some of the larger kinds have been found on trees, inhabiting the nests of caterpillars, and committing great havoc among them. The redoubtable enemy of the *cut-worm* appears to be one of the family.

The general shape of the larva is long, linear, flattened above, with strong curved jaws, six legs near the head, a distinct thoracic shield, and an anal proleg. They are blackish in color, and active in motion.

#### GENUS BRACHINUS.

B. *\*medius*. Testaceous, elytra, dull reddish purple, obsolete and broadly striated, antennæ fuscous.

Length five twentieths of an inch.

Body pale ferruginous or testaceous, with very short, decumbent, pale, ochreous hairs. Head with rugose impressions near the antennæ. Two first joints and base of the third joint of the antennæ testaceous, remaining ones fuscous. Anterior angles of the thorax obtusely rounded, disc very convex, with deep medial and submarginal impressed lines. Elytra somewhat polished, reddish purple, with six or seven obsolete and shallow striæ. Feet ferruginous, body beneath darker. It is found beneath stones, and is sufficiently distinct from others by the regularly curved anterior angles of the thorax.

B. *\*minutus*. Thorax dark ferruginous, oblong-cordate, elytra blackish purple, antennæ and ventral segments fuscous.

Length one fifth of an inch.

Head, thorax, and feet dark ferruginous, almost castaneous. Antennæ fuscous, except the two basal joints which are ferruginous. Head with two longitudinal indentations between the eyes. Thorax oblong-cordate, anterior angles subacute, disc very convex, middle longitudinally impressed. Elytra blackish purple, with a greenish tinge, obsolete striate the alternate interstitial lines more elevated than the intermediate ones. Body beneath castaneous-brown, ventral segments fuscous.

Inhabits beneath stones, but is rare. The shape of the thorax approaches to that of the *crepitans*. Our most common species is the *fumans*, F., which somewhat resembles the above in colors, but is over half an inch long.

#### GENUS ZUPHIUM.

Z. *\*bicolor*. Pubescent, reddish-bay; coleoptera and abdomen castaneous, thorax canaliculate, elytra sulcate, antennæ compressed.

Length over eleven twentieths of an inch;—breadth of coleoptera between three and four twentieths of an inch.

Body reddish bay, with short decumbent, ferruginous pubescence. Head punctured; a lateral longitudinal impression each side near the antennæ; neck distinct, impunctured; second and third joints of the antennæ nearly equal in length, and with the first obconic; terminal joint flattened, oblong, rounded at tip; intermediate joints transverse, gradually broader to the penultimate one, and laterally compressed. Palpi with obconic joints, the terminal ones largest and truncate at tip. Thorax cordate, truncate before and behind, rather wider than long, anterior angles rounded, posterior ones slightly excurved, subacute; disc deeply and distinctly punctured, and longitudinally canaliculate. Coleoptera parallelogramical, basal and external apical angles rounded, disc chestnut colored, paler at base, widely grooved, the grooves punctured, obsolete at tip; external submargin with a few, remote, larger, ocellate punctures. Body beneath punctured, pectus postpectus and feet reddish bay, ventral segments castaneous. Tarsi with entire joints.

This insect must be very rare. The specimen from which this description is taken was presented me by Charles Pickering, M. D. who found it in the vicinity of Salem. Some doubts existing respecting the propriety of placing it in the genus *Zuphium*, the characters of the species are detailed particularly with reference to elucidating the genus, no other species of which I have seen.

#### GENUS HARPALUS.

H. *\*sericeus*. Black, punctured, pubescent above; antennæ annulated with reddish-brown and fuscous; thoracic angles rounded; tibiae and tarsi reddish brown.

Length of the male two-fifths of an inch, of the female rather more.

Body depressed, brownish black, opaque, with distinct large punctures, and short, decumbent, ferruginous pubescence above. Mandibles castaneous, palpi and three basal joints of the antennæ reddish bay, each of the remaining ones of the same color at the tip, and fuscous at base. Thorax distinctly margined, angles rounded, the posterior ones very obtusely; disc not much elevated, dorsal and basal lines obsolete, and in the place of the latter a broad, shallow, confluent punctured depression, uniting with the dilated lateral

margin. Elytral striæ impunctured, submarginal series of punctures indistinct; apex of the elytra sinuate. Body beneath and thighs black, polished; tibiae and tarsi, reddish brown or bay.

This insect is very common on grass during the warm days of summer. It somewhat resembles *n. herbivagus*, and probably also *n. faunus*, Say; but is easily recognized by being entirely punctured, and sericeous above, by its more rounded thorax, its dark thighs, and annulated antennæ.

*Errata in the First Number.*—Page 90, column 2, line 32, for *reproval* read *reproach*—line 34 for *description*, read *descriptions*—column 3, line 40, for *pupa*, read *pupæ*—line 43, for *bunch*, read *humle*—line 68, after *behind*, insert *with*—page 91, column 1, line 20, for *subsutural*, read *subsutural*—line 41, for *lips*, read *lip*—line 62, for *punctubata*, read *punctulata*.

REMARKS.—It may happen that some may object to the technical language of descriptions. For brevity, as well as to answer other purposes of science, this is unavoidable, and to those, (and we trust they are many) who make Entomology a study it can be no disadvantage. The terms are explained in Samouelle's "Compendium" before mentioned, in Kirby & Spence's "Outlines to Entomology," and in the "Glossary to Say's Entomology."

No popular names of species are given because none are known, and because a scientific name is more appropriate and as easily remembered.—The advantage of a name is obvious, and has the authority of Linnæus, who says that, without one, a knowledge of facts is lost. "Si nomina nescis perit et cognitio rerum." The supposed new insects have an asterisk prefixed.

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, OCT. 31, 1828.

### GATHERING and PRESERVING POTATOS.

With regard to the time in which potatos should be gathered, we find some difference of opinion among practical farmers. It is, however, acknowledged by all, that when intended for consumption and not for seed, they should not be gathered till they are ripe. The ripeness of the potato may be perceived by the appearance of the tops, which will begin to decay as soon as the roots have attained to maturity. After that period, we are told by some cultivators it is important that the potatos should be gathered and housed as soon as convenient, or immediately after the tops are decayed, either by ripeness or frost. Others say they will keep best in their native beds till the ground is frozen. But, at any rate, it is best not to defer digging till very late lest cold weather should destroy or lock them in the ground till spring. The old fashioned mode of harvesting potatos, was to dry them in the sun as you would grass for hay. Rees' Cyclopaedia says, "as soon as potatos are gathered they should be allowed to remain some days to dry before they are stored." This we believe to be wrong, for in our climate, an exposure of two or three days to a cloudless sun, in September or October, would cause potatos to turn green, to taste strong and bitter and become in some degree poisonous. It is now said by practical farmers that the less the roots are exposed to sun or air, after being taken from the ground the better, and that it is advisable to permit some part of the soil in which they have grown to adhere to and mix with them, when they are deposited in their winter quarters. It

may be best, however, not to dig and house potatos immediately after a "soaking" rain, but to let them remain a few days in the hills, to get rid of their superfluous moisture, which will in due time say some philosophers, be expelled by the vital energies of the roots, unless the ground is very wet, which might cause them to rot.

Mr. Buel, of Albany, who is a practical as well as a scientific cultivator, says, "it were better that the sun never should shine upon potatos—that they should be housed with all the dirt that adheres to them—that it is beneficial to add more dirt in the bin or cask, to exclude external air as much as possible; and that their surface should be kept moist, and the atmosphere, which surrounds them as little above the freezing point as possible.

The Hon. O. Fiske, in an address to the Worcester Agricultural Society, in speaking of the potato, observes that "nature has not accomplished its maturation at the period in which the vines decay, and the farmer believes it to be ripe. It seems probable that the earth by some unknown process, perfects its qualities after it has attained its growth. That potatos, which have remained the whole season in the earth, are more farinaeous and pleasant has been ascertained. A farmer in this town, who was in the practice of planting a large quantity, took his family supply from a spacious field, early in autumn. As the residue was intended for his stock, he deferred harvesting them till a late and more convenient period. During their consumption, his table, by mistake was furnished with some which had been destined for the barn. The quality was so obviously superior as to lead to an investigation of the cause. From that time the two parcels received an exchange of destination. Another fact illustrative of this position was stated to me by an eminent farmer in the vicinity of Boston. A distinguished agriculturist, from Scotland, who had dined at the best tables in the city and its neighborhood remarked, at the hospitable board of my informant, that he had not seen in this country, what, in Scotland would be considered a good potato. He imputed their difference to the different mode of cultivation. There they plant early and dig late."

The most expeditious way of gathering a potato crop, is, first to run furrows on each side of the rows, and then a deep one in the middle, which turns up most of the roots to the surface. In this way, however, we should apprehend some waste, and should not recommend it, except where potatos are plenty and labor scarce. A hoe with prongs, such as is sold at J. R. Newell's establishment, 52 North Market-street, Boston, we believe to be the best implement for digging potatos.

### SWEET POTATOS.

Since our notice of Mr POND's success in raising the Carolina Potato, we have received several specimens from different cultivators in this vicinity, among others, some very superior ones from Mr J. TIDD, of Roxbury, and Mr A. HOUGHTON, Jr. of Lynn. One of our marketmen informs us they were never known to be so abundant in this part of the country. Mr HOUGHTON accompanied his with the following remarks. "The Carolina Potato slips purchased at the New England Farmer Seed Store have done finely. The largest of those now sent you, when first dug, weighed 2½ pounds. I purchased four quarts of slips with which I planted 60 hills—began to use them in my family the last of September. I dug the re-

mainder a few days since. Those last dug yielded one bushel to five hills, size like those I send you. *The Common Potato, planted side by side, took thirty hills to the bushel.*"

### CATTLE SHOW AT MANSFIELD.

The annual Show of the Bristol County Agricultural Society, took place yesterday at Mansfield. The unfavorable state of the weather in the morning probably prevented the attendance of some, and lessened to some extent the Exhibition. It was nevertheless, numerously attended, and altogether was a respectable exhibition. At the Ploughing Match in the morning 9 teams were entered, which executed their work in a manner creditable to the competitors. The show of neat cattle was equal probably to those of past years. The pens, which were the same which have heretofore been used for this purpose, were all filled, several of them with fine animals of foreign and mixed as well as domestic breeds. There was a variety of manufactured articles exhibited, although not a very large quantity. The show of cloths was small. Among the rare productions exhibited were specimens of sweet potatoes raised by Rufus Bacon, Esq. and by Dr. Green. At twelve o'clock the Society moved in procession escorted by a band of music, from Maj. Bates' to the Meeting-house. A prayer was offered by Rev. Mr. Briggs; after which the Society were entertained for upwards of half an hour by an address eloquently delivered by A. A. LOCKE, Esq.—The Society returned to Maj. Bates' where an excellent dinner was provided. Toasts were drunk with very good wine manufactured and presented for the occasion, by Noah Claffin Esq. of Attleborough and Dr. Roland Green of Mansfield. The reports of the Committees &c. will be published in a future paper.—*Taunton Register.*

### MANURES

Assist plants, by destroying predatory vermin and weeds. This, however, is not a property of animal and vegetable manures; they foster both those enemies of our crops. Salt and lime are very efficient destroyers of slugs, snails, grubs, &c. It is astonishing how ignorantly neglectful are the cultivators of the soil, when their crops are devastated by the slug, not to dress them so as to render the surface of the soil quite white, during a promise of a few days dry weather, with caustic lime. It is instant destruction to every slug it falls upon, and those whom it misses are destroyed by their coming in contact with it, when moving in search of food. It is a common practice to burn couch-grass, docks, gorse, and other vegetables which are very retentive of life, or slow in decay; a more uneconomical, unscientific method of reducing them to a state more beneficial to the land of which they were the refuse, cannot be devised. In breaking up heaths, such exuviae are very abundant; but, in all cases, if the weeds, leaves, &c. were conveyed to a hole or pit, and with every single horse-load, and with barrow-loads in proportion, a bushel of salt and half a bushel of lime were incorporated, it would in a few months, form a mass of decayed compost of the most fertilizing quality; the lime retaining many of the gases evolved during the putrefaction of the vegetable matter, and the salt and it combining to destroy noxious animals, which might form a nidus in the mass. By this plan, nearly all the carbonaceous matters of the refuse vegetables are retained; by burning nearly all of them

are dissipated. The forming of a compost such as that recommended, is justified and approved by the experience of many.

Stable manure, and all decomposing animal and vegetable substances have a tendency to promote the decay of stubborn organic remains in the soil, on the principle that putrescent substances hasten the process of putrefaction in other organic bodies with which they come in contact. Salt, in a small proportion, has been demonstrated, by Sir J. Ringle to be gifted with a similar septic property; and that lime rapidly breaks down the texture of organised matters is well known.

There is no doubt that rich soils, or those abounding in animal and vegetable remains are less liable to change in temperature with that of the incumbent atmosphere, than those of a poorer constitution. This partly arises from the influence of the color of soils on vegetation. Some manures, as salt, protect plants from suffering by sudden reductions of temperature, by entering into their system, stimulating, and rendering them more vigorous, impregnating their sap, and consequently rendering it less liable to be congealed. *Gardener's Magazine.*

*On the Cause of Curl in Potatoes.*—It is stated by a writer in the *Gardener's Magazine*, that the curl in potatoes is occasioned by the depredations of a small worm. He says, that they lodge at the bottom of the stem, which, for an inch or more, is changed from its natural to a pale unhealthy colour; the ascent of the sap is obstructed, and the leaves not having a due supply, are deformed and diminutive. That in examining the cut of the potato he discovered a small hole, which probably was the place where the egg had been laid, and where the worm was bred. For avoiding the evil he advises to prefer unripe sets to fully ripe ones, as a preventive where the curl is dreaded, which remedy has been proved by his own experience to be efficient. The use of unripe potatoes for seed has likewise the advantage, according to this writer, of giving a crop a month or six weeks earlier, than when sets are used which were fully ripe at the time they were gathered.

*Vessels for cider.*—The cheapest and best vessels for containing cider, are said by some to be white oak iron-bound hogsheds, made of heart stuff well painted and of a size to hold about three barrels and an half. These vessels should be smeared over with a little spanish brown and lamp black, once in about three years. Others recommend vessels for keeping cider in which the barrel boards are straight, but the vessels broader at one end than the other, to be set on the smaller end, with the bung-hole at the top. The advantage of this form is, that in drawing off the cider, though but slowly, the skum or cream, contracted by its fermentation, descends and covers the liquor and thus preserves the fixed air in the cider till the whole is drawn off.

*Scaring small Birds from destroying Garden Crops.*—A writer in the *Gardener Magazine* says "Having repeatedly lost my whole crop of peas by the birds nipping off the tops immediately on their appearing above ground, I, to prevent this, fix pegs in the ground about 4 inches high, and at the distance of four feet from each other. To these, I attach a worsted thread from peg to peg, crossing them at intervals, something like what children call "scratch cradles." This effectually

scares the birds, as I have not lost a pea since I first adopted the plan. Seeds may be protected in the same way.

"When the birds attempt to perch on the strings they are overthrown, and so frightened that they never attempt it again; the worsted too, being of a clinging nature, their claws are sometimes entangled therewith, so that with difficulty they disengage themselves."

**TREE PRESERVER.**

Breed's newly invented tree preserver, which guards and protects the tree against the Grub and Canker worm, has received among other respectable Certificates the following :

**TO THE PUBLIC.**

We, the undersigned, witnessed several times the last season, in the garden of the inventor, the utility and advantage of Nathan Breed's new invented Tree Preserver; and we are fully of the opinion it will answer every purpose intended, and serve as a complete guard against the depredations of the grub or canker worm; which has for years past, and still continues to make great havoc in our gardens and orchards. We cheerfully recommend it to the public as being one among the simple, yet not less useful inventions.

John Pratt—James Breed—Daniel Breed—John F. Hillon—James Pratt—Samuel Carleton—James Breed, Jr.

Lynn, Oct. 23, 1828.

The above Tree Preserver is for sale at the Agricultural Warehouse, No. 52 North Market street, Boston.

*Errata.*—In the Report of the Committee on Agricultural Experiments, last line, for *Bristol* read *Brighton*. The valuable Stock mentioned on page 103, belonged to J. Easterbrook Esq. of Royalston, not the Rev. Mr Easterbrook of Athol.

**Gardener wanted.**

A young Gardener (an unmarried man) who has a complete knowledge of his business, and can give unquestionable references as to his habits and qualifications, is wanted to take charge of a place about one hundred miles from this city. To such a person a fine opportunity now offers, as regards a pleasant situation and fair compensation. No others need apply. Call on J. B. Russell, New England Farmer Seed Store.

**Situation wanted.**

A Scotch Gardener, (with a family) who has a complete knowledge of his profession, and can produce recommendations from many gentlemen in England [among others, one from J. C. Loudon, Esq. Editor of the English Gardener's Magazine] wishes to procure a situation in New England or the Middle States. Apply to Mr Russell, Publisher of the New England Farmer, Boston, or G. Thorburn & Son, New York.

**Fruit, Ornamental, Shrubbery Trees, and Plants, by Auction.**

A large assortment of Peach, Apricot, Pear, Plum, and Apple, and Ornamental Trees, Shrubbery, Creepers, and Plants, will be sold at G. Channing's office, on Monday next, at 11 o'clock, A. M. Catalogues on the morning of the sale. Oct. 31.

**Irish White Potatoes.**

One bushel only of the very superior *Irish White Potatoes* alluded to on page 114 of this day's paper. Several varieties of Field Corn, selected with great care, for its earliness and productive quality—also Early Sweet and the Early Jefferson Corn, for the table. Just received at the

New England Farmer Seed Store, No. 52 North Market Street—Boston.

**New England Printing Ink Manufactory.**

The undersigned has on hand from the above Establishment, a constant supply of Printers' Ink, warranted in no respect inferior to the best made in this country. Book, Roller, and News Ink in large or small quantities.—Also, Composition Rollers and Tables, of the most approved construction.—Terms reasonable.

JOHN BAKER,

Corner of Congress and Water Streets,

Opposite the Post Office.

Oct. 24 6t

**New England Farmer's Almanack, for 1829.**

In press at the New England Farmer office, and will be published to-morrow, the *New England Farmer's Almanack* for 1829. By Thomas G. Fosseuden, Editor of the New England Farmer.—For sale, wholesale and retail, at the N. E. Farmer office, No. 52 North Market street, by Bowles & Dearborn, 50 Washington street, and by the booksellers and traders generally. Some copies interleaved with writing paper, which will be very serviceable to farmers, will be kept for retail at the Farmer office



**Fruit Trees.**

WM PRINCE, the Proprietor of the Linnæan Botanic Garden and Nurseries at Flushing, Long Island, has the pleasure of informing the public, that his Nursery now contains 172 varieties of the Apple, 202 do. of the pear, 76 do. of Cherries, 139 do. of Plums, 52 do. of Apricots, 84 do. of Peaches, 29 do. of Nectarines, 10 do. of Almonds, 14 do. of Mulberries, 6 do. of Quinces, 16 do. of Figs, 16 do. of Currants, 15 do. of Raspberries, 47 do. of Gooseberries, 20 do. of Strawberries, 257 do. of Grapes, 600 do. of Ornamental Trees, &c. Above five hundred of the above kinds of Fruits are not to be found in any other collection in America. The different varieties cannot be otherwise than genuine, as the greatest attention is paid, and nearly all the kinds are inoculated from bearing trees. The Cherry, Peach, and other Trees, are generally of a large size. Catalogues may be obtained of J.R. Newell, at the Agricultural Warehouse, No. 52 North Market-street, gratis; and orders left there, or sent by mail, will meet prompt attention. Oct. 32.

**Wilson's Nursery, Derry, N. H.**

The proprietors inform the public that their nursery offers peculiar facility for the acquirement of useful fruit; more than fifty thousand trees now cultivated by them consisting of a great variety of Apples, Peaches, Plums, Cherries, Quinces, &c. embracing most of the celebrated and esteemed kinds in this country. The utmost care has been observed by the original proprietor for more than thirty years, in making the selection and the whole is now offered as containing none but the most worth of cultivation. Persons not acquainted with the different kinds by name, who wish to procure choice kinds, by stating the time they wish them to ripen, may confidently trust to the proprietors without fear of disappointment. All orders will be promptly attended to, and trees furnished at their nursery, this fall or next spring, at the following prices.

Apples, per hundred,	\$16
Peaches do	16
Plums do	25
Cherries do	25
Quinces do	\$16 and 25
Horse Chestnuts	25
Oct 3 6t	

**SUBSCRIPTION.**

For importing Grape Vine Roots from France, at a moderate price, and encouraging the introduction of that culture into the United States.

Mr Alphonse Loubat, having considerably enlarged his Vineyard, on Long Island, where he now has, in full cultivation, thirty-five acres of ground, containing 72,000 Grape Vine Roots; having also the peculiar advantage of being enabled to procure the best specimens of roots from his father's extensive vineyards and nurseries, in the districts of Bordeaux, Clerac, and Buzet, departments of Gironde and Lot and Garonne, in France, (45° N. Lat.) proposes to the numerous friends to the cultivation of the grape vine in the United States, a subscription will be opened on the first of August, 1828.

Mr A. L. will engage to furnish subscribers with the Grape Vine Roots, before the first of March next, and forward them free of expense, to the different cities where subscription lists shall have been opened. The roots will be three years old, and will produce considerable fruit the second year from the time of their being planted. They will be carefully classed and packed in boxes, with some of the original soil in which they have been raised, which will greatly facilitate the thriving of the roots, when transplanted.

Orders will be punctually attended to: the subscribers designating the quantities and species of the grape vine roots they wish to have. They will engage to pay for 1000 roots or more, at the rate of 12 1-2 cents for each root; for less than 1000, at the rate of 15 cents; and 25 cents per root for less than 50.—Roots only two years old, shall be paid for at the rate of 9 cents each, for 10 or more; 12 1-2 cents for less than one 1 ; and 18 cents for less than 50 roots.—Payment to be made on delivery of the roots.—Letters not received unless post paid.

Subscription lists are open at New York, with Alphonse Loubat, 35 Wall street—Boston, E. Copeland, Jr.—Albany, R. M. Michael—Philadelphia, Van Amringe—Baltimore, Willard Rhoads—Washington City, Wm. Pairo. Richmond, Dayenport, Allen & Co—Savannah, Hall, Shapter & Tupper—New Orleans, Foster & Hutton—Charleston, (S. C.) J. & J. Street & Co. Mr A. Loubat's book on the Culture of the Grape Vine, and on the Making of Wine, may be found at the principal booksellers of the United States; and his agents will furnish them gratis to subscribers.

**Sausage Machine.**

Orders for the Sausage Filling Machine, (post-paid,) sent to the Agricultural Establishment, No. 52 North Market Street, Boston, or to the subscriber, will receive prompt attention. Dorchester, Oct. 23. JOHN MEARS. One of the machines is left at the Agricultural Warehouse for examination.

## MISCELLANIES.

The following lines to a ROBIN, that flew in at the window of Mr GRAHAM, will be read with no regretted loss of time.

"From snowy Plains, and icy Strays,  
From moonless Nights, and sunless days,  
Welcome, poor Bird! I'll cherish thee;  
I love thee, for thou *tritest* me.  
Thou need'st not dread a *Captiv*'s doom;  
No! freely flutter round my room;  
Perch on my Lute's remaining string,  
And sweetly of the SUMMER sing.  
That note, that SUMMER note, I know;  
It wakes at once and soothes my wo,  
I see the woods, I see the stream,  
I see—ah still prolong the dream;  
Still with thy song, those scenes renew,  
Tho' through my tears, they reach my view.  
Thou heedless of the raging blast,  
Thou'lt dwell with me till WINTER's past;  
And when the *Primrose* tells, 'tis SPRING,  
And when the *Thrush* begins to sing,  
Soon as I hear the woodland song,  
I'll set thee free, to join the throng!"

We copy the following from the last number of the English Gardener's Magazine. Mr LONDON, the Editor, remarks, "a little care would have made this story of the progress of Mr Thorburn's taste for plants, as good in its way as the *Pilgrim's Progress*, but we have printed it word for word as we received it."

Messrs. Thorburn, New York.—Ma EDITOR, In your Magazine (Vol. ii. p. 345.) I observe a notice of the seed establishment of Messrs Thorburn of this city. I have often heard Mr Thorburn relate the following interesting anecdotes of his life, and as you may rely on them as facts, I doubt not but they will amuse many of your readers:—Mr Thorburn is a native of Dalkeith, near Edinburgh, and was by trade a nail-maker. In 1793 he belonged to the societies of parliamentary reform, known by the name of Friends of the People, and was a prisoner on that account at the time Muir, Palmer, and others were tried and banished. He got out of jail by the influence of friends, and landed in New York in 1794, being then in his 20th year. He followed nail-making six years in New York, when the introduction of cut-nails, [nails cut out of sheet iron by machinery] deprived him of employment. He then took to keeping a small retail grocery store; but as this did not fully occupy his time (for even now he works among his seeds and plants almost night and day,) he got a quantity of common flower-pots, and painted them with green varnish color, the sale of which exceeded his expectation. In the spring of 1801 he observed a man selling plants, the first he had ever seen for sale in the market.—Carelessly passing the stand, he broke a small leaf, and it smelling agreeably, he enquired the name of the plant from which he broke it, and was told that it was the Rose geranium. Mr Thorburn says until that moment he never knew there was such a plant in the world as a geranium. Taking another observation he thought the plant would look well in one of his green flower-pots, to stand on the counter, to draw attention (not for the purpose of sale.) However, next day some one fancied the plant and pot, which were sold at a shilling advance. He next purchased two plants, and disposed of them also; soon after he had twenty or thirty, and, erecting a small stage in his shop, opposite the door, he carried on a regular trade of plant-selling. This being something novel in New York, it drew attention. Strangers, when going the rounds of curiosity, stepped in to see the plants: some wished to buy, but could not

convey the plants 200 or 500 miles into the interior, and would buy the seed if it could be had; others, again, would ask for cabbage or radish seeds; but as no one made a business of selling seeds in New York in those days, he could not find any to commence with. He related his plans and difficulties to the gardener from whom he bought all his plants, who informed him that he was now saving seeds with the intention of selling in the market the following spring; but if Mr Thorburn would take his seeds and plants, he would keep at home and raise plants and seeds for Mr Thorburn to sell. A bargain was struck, and he thus commenced with a stock of fifteen dollars' worth of seeds. Just as this stock was sold off, a passenger in a ship from London called, and offered to sell Mr Thorburn a small invoice of seeds which he had brought out. On opening the cask, he found a catalogue having the time of sowing on the margin. This, Mr Thorburn observes, was a prize to him, as it gave him the time of sowing, and also a model from which to print one for himself. After surmounting many difficulties, the seed store is now located in a building 60 ft. by 40 ft., late a meeting-house of the Society of Friends, in the very centre of business. Perhaps there is no where to be found a building so well adapted, and a seed-shop so well filled up with every thing necessary for the garden and farm, as in this establishment. Seeds, tools, pots, glasses, roots, and a library of the latest English, French and American works on botany, gardening, &c. are kept for sale, and also for the inspection of the public (gratis). The seed drawers behind the counters run the whole length of the shop. Suspended above the drawers, in handsome glazed gilt frames, is a complete set of Curtis's *Atlas*, folio-sized, splendid and beautifully coloured plates of camellias, prize carnations, pinks, auriculas, ranunculuses, dahlias, &c.

The large high windows are shaded with landscape cloth blinds, and the walls above the shelves and drawers are ornamented with elegant scenery from the Alps of Switzerland, done on French hanging paper. As you enter into the front doors, it has the most imposing appearance of any thing of the kind I ever saw, either in America or Europe. In front of the shop, to the height of the bottom of the second story windows, is a green-house, 85 ft. long, and 18 ft. wide.—Through this you pass into the shop. This green house is built on the most approved plan, and contains now about 3000 plants. Between the green-house and the street is a bed about 80 ft. by 25 ft. which, in the season, is filled with the handsome Dutch hyacinths, tulips, &c. The whole is enclosed with a neat iron railing and two gates, where passengers are invited to walk in and look around, and only required to shut the gate behind them. It is a fact, which I have heard the Messrs. Thorburn often mention, and which says much for the good conduct of the inhabitants, and the taste they begin to have for these beautiful works of nature, that neither by night nor day have they known any of the flowers or fruits on their premises to be taken away or in any way injured, although the oranges and lemons hang within 4 ft. of the railing fronting the streets, and may be easily reached with a hook or seape-net. The railing is only 4½ ft. high, and they keep neither man nor dog to watch by night. Their whole establishment occupies 83 ft. by 90 ft. (Observe, it is in the heart of the city.) The ground behind the

shop is appropriated to hot-beds and plant-pits and was formerly the burying ground of the Meeting, but has been very little used for that purpose for twenty years past. The Friends wishing it to be occupied as it is, sold it for a moderate price to Messrs. Thorburns, 20,000 dollars I have heard. Before giving possession, the whole ground was trenched to the depth of 7 ft., and all the bones removed to a neat cemetery prepared for the purpose out of town. As the spot I have been describing, and the owners, arc known to some of your readers, I have no doubt but they will be glad to hear of them. Messrs. Thorburn & Son have done more to place gardening on a respectable footing, than any other two men in America.

HORTULANUS.

New York, July 16. 1828.

## Splendid Bulbous Roots, &amp;c.

A further supply of Hyacinths, Tulips, Narcissus, Gladiolus, Snow Drops, Crocus, Star of Bethlehem, Jonquilles, Ranunculus, Iris, Crown Imperials, Anemones, Crocus, &c. from 12 to 62 cts. each. A very few of the finest Hyacinths, dark and pale blue, pure white, red, yellow, and white with various eyes, at \$1 per root.

The collection of LILIES is very splendid, comprising Scarlet Chalcidonian Lily 50 cents, Orange Pomponne Lily 37 cents, Chinese Leopard 25 cts., Orange Martagon 37 cts., Yellow Martagon 37 cts., Double Violet Flamed 37 cts., Purple and White Spotted 37 cts., Bright Scarlet Pomponne 50 cts., Double White 37 cts., Large White Garden Lily 12 cents, Dwarf Chinese Red Lily (*Lilium concolor*, new and very superb, one root only) \$1.50

TULIPS—splendid variegated, red, yellow, and mixed, 12 cts. each, \$1.00 per dozen.

CROWN IMPERIALS—assorted, of the most splendid colours, and showy flowers, large roots, 38 cts. each.

JONQUILLES—sweet scented, finest roots, 19 cts. each.

POLYANTHUS NARCISSUS—fragrant, white with yellow cups, and yellow with double white cups, extra sized roots, 38 cts. each.

DOUBLE NARCISSUS—fragrant, of all colors, 19 cts. each. SPRING CROCUS—of all colours, 6 cts. each, 50 cts. per dozen.

The above roots are from the same house, from which we received our supply last season, and which gave such universal satisfaction; some of the double Hyacinths having produced bells 1 inch and 3-16ths in diameter.

Purchasers are requested to notice that the above roots are not purchased at auction, and are all remarkable for their size, and for the beauty and delicacy of tint of their flowers. Those sold at auction are generally the meretricious of the most inferior collections, good roots being worth at home ten times as much as they generally sell for at auction, as will be seen by reference to the priced catalogues of any respectable house in Holland.

Also pots for blooming the Crocus, in the shape of Hedgehogs, Porcelain Dice-work Flower Baskets, (very beautiful) Beehives, Flower Pots, Half melons, Cones, &c.—a new article.

Two roots only of Wilmot's Superb Strawberry. Just received at the

New England Farmer Seed Store,  
No. 52 North Market Street—Boston.

## Orchard Grass Seed.—Flint Wheat, &amp;c.

A further supply of Orchard Grass Seed—growth of 1828. Two hundred pounds of Red Onion Seed.

A few bushels White Flint Fall Wheat, commonly called Canal Wheat.—Also, Gilmao Spring Wheat. Just received at the

New England Farmer Seed Store,  
No. 52 North Market Street—Boston.

## Grape Vines.

The subscriber offers for sale Grape Vines of several varieties, the produce of his garden in Dorchester; among them are the following:

Isabella	White Muscat
Sweetwater	Black Hamburg
Black Cape	Elba
Queen	Muscatel [Muscatel]
Early Oval	Alexander's or Schuyllkill

They are principally of one year's growth, planted under his direction and superintendance, are warranted genuine, and are in a healthy and vigorous state.

The subscriber proposes to continue the cultivation of such varieties of the foreign and native vines as are suited to this climate and that will thrive in the open ground in town or country.

Application may be made to the subscriber, at his office, No. 7 1-2 Congress Street, or at the Garden, to Patrick Kennedy. Boston, Oct. 3, 1828. ZEBEDEE COOK, Jr.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

## HORTICULTURE.

FOR THE NEW ENGLAND FARMER.

### CURIOUS FACTS AS TO THE PARIS AND LONDON FRUIT MARKETS.

The facts as to the markets of Paris, are taken from an article on the fruit and vegetable markets of Paris, by M. Masson, Commissary General; published in the *Annales d'Hort. de Paris*, April, 1828.

"In order to form an idea of the production, with which horticulture enriches the Paris market, says M. Masson, it is necessary to begin with this market at the end of March, and the first fifteen days of April. At this period and whilst you still see a *parade* in the fruiterer's shops, of fruits of great beauty, preserved at great expense, the *market is almost naked*. A few baskets of apples little esteemed, are scattered thinly about, and seem to wear the sad livery of winter."

#### Prices in March 1828.

APPLES. Calville blanc per hundred, 40 francs or nearly eight cents each (much dearer than oranges).

PEARS. St. Germain, 80 francs per hundred, or 16 cents a piece.

GRAPES. Chasselas de Fontainebleau, per lb. 3 francs, or 57 cents.

#### April, 1828.

APPLES. Calville blanc, per one hundred, 110 francs, or 22 cents each.

PEARS. St. Germain, per hundred, 140 francs, or 26 cents each.

#### Prices at Covent Garden, London, March 13, 1828.

APPLES. Nonpareil, 15 to 36 shillings a bushel. Average, \$5.50 a bushel. Golden Pippin, average price \$10 a bushel.

#### Hot house GRAPES (new crop) \$10 a pound.

[On Feb. 9, 1828, grapes (last year's crop) were sold from 33 cents to 66 per pound.]

The January price of Onions in Covent Garden is 44 cents a bushel!! best quality of potatoes for table average \$15 a ton, which estimating the bushel at 75 lbs. (a great allowance) would give for the ton 26 bushels, and make the price per single bushel 57 cents.—Asparagus, in *January*, plentiful and cheap at from 22 cents, to 160 cents per hundred.—Savoy eabbages at from 1s 6d to 3s per dozen, or from 3 to 5 cents per head!

Apples, in February, from 3s 6d to 10s 6d per 10 quarts, and pears from 2s 6d to 10 per ditto, or about, on an average, 133 cents per 10 quarts, or \$4 a bushel. These English prices are lower than the French; and, than ours, by retail.

Though asparagus may be had in London in January, at a price as low as it brings here in the first ten days of May, yet it does not appear in the Paris market till the middle of April, and then the price is about one dollar fifty cents per hundred, or much dearer than the average Covent Garden price for the same article in January. London is 2½ degrees to the north of Paris.

But the most remarkable fact relates to the grape. In Paris the grape *begins* to appear towards the end of September, and becomes abundant in October. "It is (says M. Masson) of the superb Chasselas of Thomery that the preemin-

ence is due, acquired by the care with which it is cultivated, and the intelligence by which that care is directed. [In this tribute he agrees with the authors of the *Bon Jardinier*.]

"The culture of the Chasselas is very productive. It gives us pleasure to see, that it is extending, particularly at Montreuil, where there will be a rivalry with Thomery, favorable to the consumers. The cultivator *ought* to be well rewarded, but 57 cents for two pounds and an half of grapes, is exorbitant, and ought to produce competition."

This price, it will be perceived, is given for the Chasselas in September, and October in Paris.

In London, new grapes are sold at \$10 per pound, in January. By the first of May, they fall to \$1.33 to \$3 per pound. And from July to Sept. 4, they are quoted at from 4 to 7 shillings the *dozen pounds*, or from 8 to 13 cents a pound. Thus the London *forced* grapes appear 2 months before those of Paris, and are sold at half the price!!

[I have no doubt that in 10 years from this day Boston will be supplied with forced grapes, in July, at 20 cents a pound, every year, and to the full demand.]

#### FRUITS IN FRANCE.

There is, however, a part of Mr. Masson's communication as to the Paris market, which is more interesting to us—

"The peach has disappeared, and also the beautiful plums (says Masson) towards the end of September. These are soon replaced by the Beurre, (pear) the Doyenne, (*St. Michael*). The Mouille bouche, (*mouche water*) the Roupetet, the Poire d'Angleterre—and some other pears of the season. One is astonished to see no longer but few melting pears—we no longer find the Sucre vert, the Sucre musque, the Besi de la Motte—very few Chaumontelles—very few Culotte de la Suisse—no Royale d'Hyver—no Virgoulense, and it is to be deplored, no Colmars. These three last species would fetch (in September observe) from ten sous to two francs (thirty-eight cents) a piece—and yet these fruits are *neglected*!!"

This is an entirely new view of the state of pears in France. It should be remembered that this is written by a commissary of the markets of Paris, and inserted in the official work of the new Horticultural Society of Paris. Its facts must be authentic. Is it then to be wondered at, that these delicate pears fail with us, and that the French gardeners are seeking with avidity after the new varieties of Belgium and of England?

Do not these facts give great color to Mr. Knight's opinions, that the old varieties are wearing out? Do they not enhance our obligation to that gentleman for his presents of the new varieties? and can we be too vigilant and too assiduous in spreading them?

The pear is, after all, far the most valuable fruit for the table. Its almost infinite varieties—the great length of time which its several varieties endure (from August 10th, to May)—its wholesomeness—the longevity of the trees, all conspire to render it the most valuable *table* fruit. I do not compare its usefulness with the apple which unquestionably is more useful on the whole.

The pears, which we now have, were introduced by the Hugonots, who on the revocation of the Edict of Nantz fled to this country. The *original* trees are in some instances to be found in the gardens laid out by the FANUELLS, the JONONNOTS, and others, and nearly all which we now have, may be traced to them. Within the last thirty years extensive importations have been made from France; but a large proportion grafted on quince stocks are dead or decaying. Of fifty pear trees imported from Vilmorin, eighteen years since, I have only eight or nine miserable sickly plants alive. The loss at Mr. PREBLE'S garden has been still more severe. Our true policy is to raise healthy pear stocks, and speedily engraft them with all the new varieties. J. L.

Roxbury, Nov. 3, 1828.

FOR THE NEW ENGLAND FARMER.

### FOOT ROT IN SHEEP.

The following mode of treatment is recommended for this most troublesome disease in sheep, by a very intelligent and highly distinguished gentleman residing in Vermont, in a letter to his friend in this city. This gentleman was among the first who introduced the fine woolled sheep into this country, and is now the owner of a very large flock of the finest woolled sheep, many of which were imported direct from Saxony, and are of the purest blood. The opportunities this gentleman has had, both in Europe and in this country, for investigating the causes and effects of this disease, renders his advice invaluable; and every wool grower should preserve these directions as a rich legacy from one of his country's benefactors.

"By great attention with dry, hilly, sound pastures, the constitution may be so improved that we may ultimately eradicate this vexatious and injurious disease. My remedy has been as follows: When the sheep were only slightly affected, to put on one, two or three dressings of blue vitriol, powdered fine, either dry, or mixed with olive oil to the consistence of soft salve, and when the fetid smell has subsided, dress with white lead, thinly mixed with olive oil. When olive oil is not at hand, hogs lard will answer or even dry white lead. If the disease is bad and has taken deep hold between the horn and sensible part of the hough, there is no remedy short of paring away the horn as far as it appears unsound, and cutting away the livid flesh, when apply the blue vitriol as above, until the fetid smell has subsided, when finish the cure with white lead. The sound flesh may readily be distinguished from the diseased, by the former's bleeding freely, and the blood and flesh having a bright and lively appearance, like a fresh cut in a healthy part of the body, whereas the diseased part will be of a greenish brown, or liver colour. At this season of the year, when the horny part of the hough is pared off, it will be necessary to put on a boot made of sheep skin, and moderately tied with a woollen string, round the fetlock joint, to defend the hough from cold and dirt. The boot ought to be daily washed in strong soap suds, and every four or five days replaced with a new one. The sheep ought to be dressed every morning, and before each dressing, the diseased part ought to be

well washed with warm, strong, soft soap suds.—Prior to driving the sheep into the pen to be dressed, it will be well to sprinkle the pen over with slacked lime, to prevent the disorder being increased by contact with the infectious matter.—Much attention ought to be paid to the separating the lame sheep from the flock, and when cured, to their being taken from the lame flock. Attention ought also to be given to the cleanliness of their sheds, and that they do not run on wet ground. Sometimes lameness proceeds from cracks between the houghs, i. e. the skin which connects the two houghs together; but the milder type of the foot rot also often commences between the houghs. They are, however, easily distinguished from each other, for in simple cracks the hough retains its natural coolness, whereas foot rot is invariably attended with heat in the hough, particularly about the crown, i. e. the part between the horn and the hair. For simple cracks, soap suds and white lead are sufficient. One part oil of vitriol and three parts water mixed, is used by many instead of blue vitriol. Attention ought to be paid to cleaning the issues. Pure water and as much salt as they will consume are at all times necessary to the health of sheep."

#### OFFICIAL REPORT

OF THE

#### MASSACHUSETTS AGRICULTURAL SOCIETY.

##### Report on Cows and Heifers—Brighton Show, 1828.

The Committee on Cows and Heifers were much gratified with the show of those animals offered for premium the present year. They believe it has not been so good for several years past,—perhaps on no former occasion. This is much to say, when it is considered that since the first Annual Fair at Brighton, almost every county in the state has formed a Society of its own, where much stock is of course carried, which does not appear here.

The number sent for exhibition merely was probably less than usual, yet it was the less regretted, now, as the display of those offered by competitors was so imposing and respectable. It is hoped and expected, however, that gentlemen having animals of improved races will continue to send them hereafter for exhibition. It produces emulation, evinces a growing and commendable attention to a very important part of the duty of farmers, and serves greatly to set off this yearly test of improvement in things relating to agriculture. The Committee regretted that, among so many specimens of fine stock, of almost equal merit, nine premiums only could be distributed. There were thirty-seven animals, to which the particular attention of the Committee was called,—seventeen cows and twenty heifers,—and it may be truly said that nearly the whole of them were highly deserving of notice.

Mr John Lane Boylston, of Princeton, sent one cow, half Denton, and six of native stock. These with his fat oxen and his cattle for exhibition, together with his excellent butter, a large quantity, served very considerably to aid the Fair, and justly entitled him to the prizes he received. Other cows of native stock, beside those on which premiums were paid, were animals of uncommon merit.—Such were those owned by Messrs

Richard Richardson of Ashby,

Ephraim Randall of Stow,

I. W. Goodrich of Boston, whose cow was a descendant of the famous Oakes cow, tho' not her equal.

E. Crehore of Waltham

John Runcy of Charlestown

Samuel Hastings of Princeton

Barney Atwood of Barre

Asa Wyman of Roxbury—owner of a fine young cow, going dry but four weeks

A. D. Williams of Roxbury.

Many cows and heifers descended partly from imported stock—such as Denton, Holderness, Cœlebs, Admiral, and Fill Pail—were fine animals, and could not fail of attracting the public notice. They were owned by Messrs

Boylston of Princeton

Harrington of Princeton

David Stone of Watertown

Edmund Munroe of Boston

Jacob W. Watson of Princeton—owner of a heifer, one half Holderness, of uncommon promise.

John Whitney of Princeton

Henry Craft of Newton—his a beautiful heifer, 14 months old, one-eighth Cœlebs.

Daniel Chandler of Lexington

Native heifers well deserving mention, were offered by Messrs

Horace Weston, of Lincoln

Sam. Hastings of Princeton

Edw. Sparhawk of Brighton

Daniel Leland of Sherburne

The Committee have thus given the names of the owners of this valuable collection of stock, because they deserve notice, and with the hope that should any of them wish to sell, it may be the means of finding purchasers.

As an encouragement to cattle shows it ought to be stated, as the Committee think it may be with great truth, that among the obvious advantages to our country from exhibiting imported stock, is the increased attention to our native breeds, as regards the selection of kinds, and the keeping. In this State and in others, it must be confessed that there was formerly great negligence in these particulars. But of late years the uncommon attention to imported stock, has elicited a spirit which extends itself to our native animals, and convinces us of what we before seemed ignorant, that discrimination in kinds, and care in rearing and feeding, rarely fail of being amply rewarded. This feeling it is to be hoped will be cherished in all suitable ways, throughout our highly favored country. Not only as regards neat cattle, but all those animals which contribute to the use and service of men. It is among the pleasing and obvious proofs of the growing wealth, refinement and happiness of a nation, that its inhabitants exceed, not only in the arts and sciences, but in everything relating to agriculture, that occupation which necessarily gives employment to far the greatest portion of every great independent commonwealth.

In awarding premiums the Committee were all agreed in giving the first of \$30, for the best milk cow, not less than three years old,

To William Osborn, Jr. of Salem. Mr Osborn's cow, of native stock, of middle size, about 7 years old, having no remarkable points, and of homely appearance, was proved to be an uncommon animal for the quantity and quality of her milk, and for the shortness of the time of going dry. The present and the former owners, having both kept particular accounts of her milk, were full in her praises. The milk was generally estimated by weight, and supposed to amount to

sixteen quarts a day for many months together, and the former owner stated in writing that the average quantity a day, was ten quarts from Jan. 9 to Dec. 1, of the year 1827.

To Benj. Harrington, of Princeton, the 2d premium of \$20. His cow was stated to be one-fourth Holderness, 5 years old, and to have given from 21 to 24 quarts a day for two months together. Mr Harrington exhibited another cow, not as a noted one for milk, but for her most uncommon size. She was 6 years old and weighed 1663 lbs.

To J. L. Boylston, of Princeton, the 3d premium of \$15, for a light red cow 4 years old, native stock, stated by Mr Boylston in writing "to have calved Jan. 7, to have given 14 quarts a day, of a rich quality, during the month of September, and to have been milked the year before, till within a month of calving."

For the best heifer having had a calf, the premium of \$15 was given,

To Isaac Robbins of Watertown. His was a heifer of native stock, two years old in April last, remarkable for one of that age, in having given from 17 to 11 $\frac{3}{4}$  quarts of milk a day.

To John Goulding of Sherburne, the next premium being \$10. This heifer was 26 months old, one-fourth Cœlebs, one-eighth Fill Pail, a very fine animal.

For the best heifer not having had a calf, the first premium of \$12.

To J. L. Boylston for a heifer, one-fourth Holderness, one year old.

To Henry Craft of Newton, the next of \$10, for a heifer 14 months old, one-eighth Cœlebs.

To Daniel Chandler of Lexington \$8, for a fine heifer 2 years old, one-fourth Cœlebs, one-eighth Denton.

To Zebedee Cook, Jr. of Dorchester, the last premium \$6, for his heifer 18 months old, one-half Admiral.

By order of the Committee, in the absence of the Hon. John Welles, the able Chairman,

P. C. BROOKS.

FOR THE NEW ENGLAND FARMER.

#### CONTRIBUTIONS TO ENTOMOLOGY.

BY THADDEUS WILLIAM HARRIS, M. D.

No. III.

GENUS FERONIA.

*Subgenus Omascus.*

The characters of this section of the the FERONIAE have not yet reached us; but comparisons with several European types enable us to indicate the following species. The first, only, appears to be apterous; the remaining ones are winged; in this respect agreeing with the European specimens. All of them (both native and foreign species) have the thorax somewhat heart-shaped, truncate at apex and base, and not quite so wide as the coleoptra; the dorsal stria is distinct, and dilated near the base; disc, near the basal angles, indented, punctured, and with two abbreviated impressed lines. The third interstitial line of each elytron has, generally, three large punctures; one, near the base, contiguous to the third stria, the others contiguous to the second stria, one on the middle and the third near the apex. In a few the basal puncture is wanting. The submarginal interstitial line is serrato-punctate within, the punctures approximated near the tip, and somewhat ocellated.

These species do not agree entirely with any of the descriptions by Mr. Say, though they approach to some of his *FERONIA* in the Philadelphia Philo-sophical Transactions. These insects are found under stones.

*O. \*bisigillatus.* Black; posterior thoracic angles rounded, each with an annulated depression. Length eleven twentieths of an inch.

Body glabrous, black. Antennæ piceous toward the tip; palpi pale reddish brown. Thorax broadest just before the middle, lateral margin forming a regular curve, posterior narrower than the anterior margin; posterior angles not excurved, but obtusely rounded; lateral basal lines very much abbreviated, the external one obsolete, and between them is a deep, circular, punctured depression, with elevated centre. Striæ of the elytra impunctured, basal dilated interstitial puncture wanting. Tarsi pale reddish brown.

*O. \*subpunctatus.* Black, glabrous; thorax broadest before the middle, and gradually narrowed to the base; striæ obsoletely punctured.

Length over half an inch.

Body glabrous, black. Antennæ entirely black except the tip of the terminal joint which is ferruginous. Palpi black. Thorax broadest considerably before the middle, behind which the lateral margin is nearly straight to the posterior angles, which are very slightly excurved and acute; posterior margin narrower than the anterior; base with the double lateral striæ distinct but short, and vanishing in a rugose punctured depression. Elytral striæ obsoletely punctured. Pectus and postpectus punctured at the sides. Feet black, tarsi tinged with piceous beneath.

*O. \*politus.* Black, polished; anterior and posterior thoracic margins nearly equal, posterior angles excurved, basal indentations elongated, sparsely punctured.

Length over nine twentieths of an inch.

Body deep black, highly polished. Three basal joints of the antennæ black, polished, remaining ones fawn-colored and downy terminal joint pale ferruginous at tip. Palpi fawn-colored. Thorax broadest nearly in the middle; anterior and posterior margins almost equal, lateral margins regularly curved, at the base slightly excurved; posterior angles not prominent; basal lateral impression deep, with a few remote punctures, internal longitudinal stria elongated, dilated at base, external one obsolete. Elytra with minutely punctured striæ. Pectus and postpectus punctured, the former inconspicuously. Tibiæ and tarsi pale piceous above, fawn-colored beneath.

*O. \*hamatus.* Black, polished; basal thoracic lateral lines uniting into a hook; tibiæ and tarsi fawn-colored.

Length nearly two fifths of an inch.

Body highly polished, black with violaceous reflections. Three basal joints of the antennæ castaneous, polished, remaining ones fawn-colored, terminal joint at tip ferruginous. Palpi reddish brown. Thorax of similar proportions and shape as in *O. politus*; lateral indentations of the base rough with confluent punctures, each with two impressed lines, the internal one longest, curving outward near the posterior margin, and uniting with the very short external line so as to form a hook. Elytral striæ minutely punctured. Pectus and postpectus punctured. Legs pale piceous, tibiæ and tarsi pale reddish brown or fawn-colored.

*Subgenus Calathus.*

In addition to the characters of the genus as

given by Latreille and Leach, it may further be distinguished from the other *FERONIA* by its pectinated nails, and from *LEBIA* and *CYMINDIS*, with which it agrees in this respect, by its broader subquadrate thorax. The feet are remarkably elongated, and the posterior pair are universally remote from the intermediate ones.

*C. \*piceous.* Piceous; thorax, at the sides, and body beneath paler; antennæ and feet pale testaceous.

Length two fifths of an inch.

Body glabrous, polished, impunctured, above dark chestnut or piceous, beneath castaneous. Palpi and antennæ pale testaceous or ochreous. Thorax subquadrate, narrower than the coleoptera at base, the angles rounded; broad external margin reddish brown; dorsal striæ minute, basal indentations obsolete. Elytral striæ impunctured, interstitial lines flat, the submarginal serrato-punctate within, punctures ocellated; lip of the elytra entire, rounded. Sides of the body, beneath, somewhat darker than in the middle. Feet pale testaceous.

It must closely resemble the *FERONIA gregaria*, Say, but differs in having a narrower thorax not pale at base, and with differently colored feet and antennæ. It has not the pale elytral margin of *F. terminata*, Say, nor the broad thorax of that species; and varies from *F. autumnalis*, Say, in many respects, besides being much larger, and having the tips of the elytra not sinuated. Sent by Rev. L. W. Leonard, from Dublin, N. H.

#### CIDER.

The subjoined specification of the manner in which Mr. Rice prepared his excellent bottled Cider, which was exhibited at the late Cattle Show in this town deserves particular attention. The process is cheap, and is very little more trouble than the ordinary mode of cider making.—*Concord Gazette.*

Among the various productions of our farms, none, perhaps, is susceptible of greater improvement, than that of cider. Although great quantities of it are annually offered in our markets, yet a large proportion of it is a comparatively indifferent quality. While it might afford a more agreeable and healthful beverage, if properly prepared, much of it now can be considered as scarcely palatable: And were it not for custom and use, much of it which is now drank, would be deemed useless, except for vinegar. Whereas, with a due degree of care and attention, it can be made equal if not superior, to the refined and costly drinks of a too common and pernicious use. Convinced that the above view of the subject is correct, I have endeavored for several years past to ascertain, by experiment, the best method of preparing cider to render it pleasant and agreeable; and at the same time a substitute, in a great degree, for spirituous liquors of a different description. From repeated trials, and various experiments, I have found that, to obtain the best cider, apples ought to be thoroughly mellow and wilted, and partly rotten, before they are ground. From rotten apples, I apprehend no evil consequences to my cider, but consider them a benefit, if they are not of a sour and musty kind; while from hard, unripe apples no good cider can be produced. To prevent as much as possible having many of unnaturally sour and musty rot, the apples should be seasonably gathered from the ground, and kept upon flat forms; and, after the first of November, they should be invariably housed. When they

are thoroughly mellow and fit for the mill, they ought to be ground in cool weather, and afterwards suffered to remain in the trough or unpressed for a week or ten days, if the weather be sufficiently cool to prevent its fermenting so much as to become acid; stirring the mass daily till it is put into the press. When the liquor is expressed, it should be strained through a tow cloth strainer, into a perfectly clean cask into which has been put two gallons of new Rum for a barrel. I say new Rum, because it is far the cheapest, and even preferable to six quarts of the best Cognac Brandy; and because it is best adapted for more immediate use, and communicates much less of its peculiar flavor to the cider, than any other spirituous liquor. After the cider is put up into casks, it should be kept as cool as possible, and without vent. Care, however, is to be taken, lest it burst the casks; to prevent this evil, a common gimblet hole should be made in the top of the cask, through which only vent is to be given as circumstances may require. In this situation the cider may remain till March; when it should be racked off, in a cool, clear weather, into clean casks; into which two quarts more of new Rum per barrel, had been previously put. Let it then remain ten or fourteen days, and it will be fit for bottling. For this operation also, cool and clear weather is indispensable. And when bottled it ought to be deposited upon the bottom of a cool cellar; the bottles placed about an inch or two apart, and covered with sand. By adopting this method, I have invariably had good cider; equal to any exhibited this day; and which has been universally approved by many taverns, retailers and consumers. Besides the course which I have stated above, I do nothing in preparing my cider for use, having found from repeated experiments, that the different processes recommended for refining are of no benefit, but generally injurious. I endeavor to gather and preserve my apples clean; to cleanse my straw and mill; to suffer no foreign matter of an offensive nature to affect my cider. And I am confident that, by pursuing the same course, the best of cider may be obtained. JONATHAN RICE.

Marlboro, Oct. 8th. 1828.

*Gardens of the Town.*—Sir, In my frequent visits to the metropolis, my attention, as a gardener, is often called to the little courts before the houses in the neighbourhood of town. They are generally clothed with grass, which is seldom well kept; and, indeed, as it is too small to be rolled, never looks neat and well. A better thing than this, in my mind, would be, to sow the whole with mignonette, and scatter a few larkspur seeds among it; and, if plenty of crocuses, snowdrops, winter aconites, and Chrysanthemum indicum of different colours, were planted in them, the streets would look very gay, and yield a grateful perfume the whole year through. They would certainly be less expense to the owners, and, with barely weeding now and then, would look lively and gay ten months in the year.—*Gard. Mag.*

*Adaptation of Fruit Trees to particular Soils.*—It would be a very useful thing, if you were to direct the observation of your readers to the different soils which may be planted with advantage with some particular kinds of fruit, some of which, perhaps, are hardly supposed to be capable of producing any, as stiff clay, chalk, pure sand, wet bog, and marl. On the last, I beg to say, medlars, quinces, mulberries, raspberries, black currants, and strawberries, will thrive to admiration.—*Id.*

## AGRICULTURAL EXHIBITIONS.

The Committee of the Hampshire, Hampden & Franklin Agricultural Society on Animals, observed, that without exaggeration, it may be said that at no former meeting of the Society have so fine specimens of animals been presented. The number of animals having been, it is believed, twice as large as at any former period, and their appearance gave satisfactory proof that a great improvement is going on in these stocks within the limits of the Society. With regard to sheep, they remarked that some lots were exhibited which were very superfine, but that as good an exhibition of fine woolled sheep has been made on former occasions. Swine were uniformly good, and some extraordinary—far superior to former exhibitions. With regard to working cattle they say that many more of these animals were deserving of premiums than could be given within their power, and the same remark may be extended with great propriety to cattle fitted for the stall. Milch cows were much superior to those presented on former occasions, and the Committee express their gratification that “our farmers are taking great pains in the selection of this part of the stock with reference to the *quality* of the milk produced, altho’ good keeping is found to be an important item in this particular, as well as in the quantity furnished. It is believed that those known among us by the name of the *Denton* and *Cox* breeds are to be preferred for the dairy.” They likewise commend the young stock, and say, “It is a well known fact that the best breeds in England have been produced entirely by selections of the best animals from their native breeds.” The *improved short horned* breeds have been in great demand in England; this is nothing but an improvement upon the Durham or Tees-water breed, formerly found in great numbers in the County of Durham.” The *Bakewell* and the *Collings* breeds are nothing but an improvement upon the native stocks of England, by the great care and attention of the distinguished growers of stock who have given names to these breeds, and it is ascertained beyond all controversy that “color, shape and quality can be given to stock by selections and crosses with almost as much certainty as the manufacturer can give them to the products of the loom.—We have in Massachusetts—we have in Old Hampshire, as pure blood, as sound bone, and as efficient muscle in our animals, as can be produced on either continent, and may we not believe that the period is not far distant, when, by the careful culture of our stocks, a race of animals will be here produced which will rival the best stocks in England? We trust we may yet hear of stock named from our river or our county, or some distinguished breeder within our limits, which will be sought after with all the eager and persevering enterprise by the farmers of Durham and the cultivators of land upon the waters of the Tees, that theirs have been sought for by the American farmer.” This report is signed by MARK DOOLITTLE, per order.

The Committee on Domestic Manufactures observed that “the collection of articles offered for premiums, exhibited, perhaps, less variety than on some former occasions. But in all the most important and substantial fabricks, and also in a certain class of costly articles, designed rather for ornament than utility, all of which have been too long sought from foreign sources it was rich and extensive. The exhibition, on the whole, shows

that domestic industry is regarded by this community as the best source of personal independence and general comfort.” Woollen cloths were superior to those of last year, but capable of improvement. It is recommended to die them in the wool. Two fine specimens of Scotch Plaids received premiums, and others of less worth drew small gratuities. Fewer dressed and undressed flannels were offered than at former exhibitions. Specimens of *Floor Carpeting* were spoken of in terms of decided approbation. “In conferring the premiums the preference was given for such as were well made, from the coarser material. If made with cheap wool, it is the more durable, and leaves the better quality of wool for its more appropriate uses. The piece of carpeting made by Mrs Cynthia Thayer of Greenfield, was made from wool of that description, costing only 12½ cts. per pound, and received the first premium. “This lady is deserving of great credit for the superior fabrics she has often presented at the annual fairs of this Society, and at the shows at Brighton. It cannot be doubted, that by the premiums she obtains, and by the sales of her goods, she is amply remunerated for all her labors. But more than this she deserves the gratitude of the community for having contributed greatly to raise the style of household manufactures. The like credit is due to Mrs Ann Meech of Worthington, whose fabrics have often graced the hall of the Society’s exhibitions.” The Committee speak of Cotton Counterpanes of a superior quality, Woollen Counterpanes, Rose Blankets, Hosiery, Stockings, Half Hose, Linen Sheetings and Shirtings, Linen Diapers, &c. Likewise two specimens of *Sewing Silk*. “The one the most perfect offered by Mason Shaw, Esq. of Belehertown, the other by Mrs Starkweather of Northampton. They were both superior in thread and colouring to the imported article; and procured gratuitous premiums.”—Corn Brooms and Brushes, Toast Irons, Waffle Irons and Bucket Ears, are also mentioned. The Committee conclude their report with advice to every family within the limits of the Society, to “Lay every hand to the work of Domestic Manufacture. Pursue it with steady and untiring perseverance. Let the sentiment and the word that govern in this good cause be *onward*.”

This report is signed by GEORGE GRENNELL, JR. per order.

## VEGETABLE DIET.

There cannot be a doubt that the diet of the Irish is highly favorable to vivacity and talent. It is stated in the Code of Health, that “vegetable food” has a happy influence on the powers of the mind, and tends to preserve a delicacy of feeling, a liveliness of imagination, and an acuteness of judgment, seldom enjoyed by those who live principally upon animal food. The latter is better calculated for those *who labor with the body*; but the celebrated Franklin ascertained that a vegetable diet, promoting clearness of ideas and quickness of perception was to be preferred by those *who labored with the mind*.

In proof of the assertion that a vegetable diet promotes clearness of ideas and quickness of thought, and that a transition from vegetable to animal food produces injurious effects, a friend states that he has more than once selected from his tenant’s children a boy remarkable for that smartness of intelligence so common in the Irish youth, while in the capacity of errand boys on the

farm, or helpers in the stables, and before they became pampered with better food than their parents’ cabin afforded. The lads at first were lively and intelligent, and displayed a degree of shrewdness exceeding what is generally met with from youths of a more exalted walk of life in England. But he invariably found that in proportion as these boys were better fed, they relaxed in activity, became dull and stupid; and he is confident that the change in disposition sprung from the effect of change of diet, and was not owing to corruption of mind from their intercourse with the other servants. In fact they lost all that vivacity of manner so inherent in the Irish boys, whether born in the vast bog of Allen, or in the dry and rocky counties of Mayo and Galway. He is therefore inclined to think that the character of the people does not depend so much upon climate or soil as upon food, for no part of the globe can differ more than these parts of that kingdom.

A potato diet is found greatly to improve the quality of the blood. Hence “roasted potatoes” have been successfully employed as a specific against the sea scurvy, when other remedies have failed. This discovery was made in France. It is singular that boiled potatoes do not seem to have the same good effects.—*Sir John Sinclair*.

## IMPORTANT INVENTION.

We this morning examined and saw in operation a most ingenious and valuable machine for spinning flax and hemp, invented by Dr. Bell and Mr. Dyer, two intelligent and highly respectable gentlemen from New-England. They entered upon the prosecution of their plans last winter, and have now brought them to a successful termination.—As the patent has not been secured, we are not permitted to give a full description of the invention; but the following particulars will be interesting to our readers, especially to those who wish well to the cause of American manufactures.

The machine is constructed on an entirely new principle, having no analogy to the process for the cotton, woolen, worsted, or other manufacture. The quality of the yarns produced is pronounced by competent judges, to surpass other linen yarns in as great proportion as cotton or woolen yarns spun by the present improved machinery, are superior to those wrought by hand. The size of the thread can be varied to any extent, from that of cambrie to that of the rope yarns used in the manufacture of cordage. In the degree of velocity, its operation is limited only by the quickness which the spindles and fliers are capable of supporting. The instrument now in operation produces about the same quantity of thread per spindle, fineness being equal, as the *throstle spindles* in the cotton manufacture. The whole formation of the thread from dressed flax is completed at one operation.—The material laid on the machine is wound upon the spools ready for the loom, without the intervention of any assistance; the whole effected by the rotary motion communicated from *drums*.—Indeed, all the motions of the instrument are of a circular kind.

So far as our observations or knowledge extends, this invention is entirely original, and nothing of the kind exists in the work-shops of the United States or Europe, where the fabrics from flax are entirely wrought by hand. The manufactures of linens will now be placed upon the same ground and enjoy the same facilities as cottons. It has been estimated, that upon moder-

ate calculations *two millions of dollars* may be saved annually to this country by the reduced expenses of linen fabrics effected by this invention. If it be not introduced abroad, and foreign prices thus diminished, the products of our own looms will supply our markets and prevent importations from maintaining competition. Such is our impression of the importance of this machine. Those who are incredulous on the subject, may have their doubts removed by an examination of specimens of the thread at this office, or by inspection the machine at the corner of Pine and Water streets.—*New York American.*

From the Bellows Falls Intelligencer.

#### HEMP.

Below will be found a letter from Amos Parker, of Springfield, Vermont, to a gentleman of Charlestown N. H. upon the culture of Hemp, which is becoming highly interesting to our farmers. The experience which Mr. Parker has had in the business, who is a practical farmer of high reputation for integrity and sound judgment, will justify the public in placing a high degree of confidence in his statements, and at the same time correct a very erroneous impression, too prevalent among us, that hemp is what may be termed an exhausting crop.

Springfield Vt. Oct. 10. 1828.

Sir.—In answer to the questions you have been pleased to ask in relation to the culture of hemp, &c. I can briefly remark, that during the years 1813, 14 and 15, I sowed upon my farm about one acre of hemp: it was sowed upon what is termed meadow land, upon the Connecticut River, and was continued upon the same piece of land three years successively. There appeared to be no very essential difference in the several crops, either as to quantity or quality. It may be proper to remark, that during this time no manure was put upon the land. The great labor then required to water rot it in the stem, rendered the growing of hemp both expensive and burthensome and finally induced me to relinquish it altogether. From my own experience on the subject, I am fully satisfied that a hemp crop *is not what would be called an exhausting crop*, but may be successfully and profitably cultivated upon good land, with the same attention that we usually bestow upon our grain and other crops.

Under this conviction, and the additional inducements of obtaining a market for hemp without the process of water rotting, which is superseded by a newly invented machine for cleaning, I have engaged to plant a part of my land the ensuing season for the purpose of raising a crop of seed; in order to be in preparation to raise the lint the following season.

I am, Sir, &c.

AMOS PARKER.

*Wire worm.*—My dear Sir; According to the idea suggested to me in your letter, I have tried slices of potato, turnip, parsnip, and carrot, as bait for the wire-worm; and a thought having struck me that beet-root, from its saccharine nature, might attract them, I cut some up, as well as slices of the stalks of broccoli and other cabbage, to which, and the beet, they certainly give a preference. The destruction of the worm by this simple process, is astonishing. I find frequently two, three, and four attached to the bait, which I place on each side of the plant I wish to protect, about

two or three inches under the surface, with a small stick thrust into it, so that, in an instant, I can examine the spot. I feel most grateful to you for the hint, as, no doubt, by a little attention, I shall save my plants this season from certain destruction; as well as in the end, most probably, exterminate the worm altogether. I am, my dear Sir, &c.—*Gardener's Magazine.*

From a work entitled, "Seventy-five Receipts."

#### SWEET POTATO PUDDING.

A quarter of a pound of sweet potato; three eggs; a quarter of a pound of white sugar, powdered; a quarter of a pound of fresh butter; a glass of mixed wine and brandy; a half-glass of rose water, and a tea-spoonful of mixed spice, (nutmeg, mace, and cinnamon.)

Pound the spice, allowing a smaller proportion of mace than of nutmeg and cinnamon. Boil and peel some sweet potatoes, and when they are cold, weigh a quarter of a pound. Mash them fine, and rub it through a sieve. Stir the butter and sugar to a cream. Beat the eggs very light, and stir them into the butter and sugar, alternately with the sweet potato. Add by degrees the liquor, rose-water, and spice. Stir all very hard together. Spread puff-paste on a soup plate—put in the mixture, and bake it about half an hour in a moderate oven. Grate sugar over it.

*American Grapes.*—About two years ago a gentleman of the name of Deininger, (then of this county) discovered on an island in the Susquehanna river, near the mouth of Conestogo, some bunches of what he considered a very fine grapes. Some of these bunches he brought to this city, and after examination, they were pronounced by all the gentlemen who had a knowledge of this kind of fruit, to be grapes of a very superior quality to any heretofore discovered in our country.—This season Mr. Deininger brought several bunches of these grapes to this city, some of which weighed about two pounds. They are of a purple color, grow very close together, the stone or kernel is very small, the skin thin, and the juice of a most delicious taste, and are pronounced by judges to be equal, if not superior to any foreign kind introduced into our country, and being indigenous, have nothing to fear from our climate.

York, (Pa.) paper.

*The season.*—"The summer has been generally wet here, and has continued so till Oct. Crops in general have been good, except wheat, which has been much hurt with rust and will be scarce."  
*Ryegate, Oct. 31, 1828.*

Robert Whitlaw, Esq. of Ryegate, Vt. raised *nine hundred good ripe beans, from one bean*, the past season; and one cabbage that weighed forty three pounds.

*Presence of mind.*—When Lee (the poet) was confined in *Bedlam*, a friend went to visit him, and finding that he could converse reasonably, imagined he was cured of his madness. The poet offered to show him *Bedlam*. They went over this melancholy medical prison, Lee moralising philosophically enough all the time to keep his companion perfectly at ease. At length they ascended the top of the building, and as they were both looking down from the perilous height, Lee seized his friend by the arm. "Let us take this leap;—

we'll jump down together this instant."—"Any man could jump down," said his friend, coolly, "we should not immortalize ourselves by that leap: but let us go down and try if we can jump up!" The madman, struck with the idea of a more astonishing leap, than that which he had himself proposed, yielded to this new impulse, and his friend rejoiced to see him run down stairs, full of a new project for securing immortality.

#### NEW ENGLAND FARMER.

BOSTON, FRIDAY, NOV. 7, 1828.

#### METHOD OF DESTROYING THE MEALY BUG.

A writer for the *Gardener's Magazine*, Mr. JAMES ROLLINS, Liverpool, gives the following as an "effectual remedy for freeing the *Amaryllis* (lily) family of plants from the mealy bug which sometimes so much infests them. Dissolve one drachm of mercurial ointment in one ounce of neat's foot oil; with this mixture anoint the infected plants with a small painter's brush, allowing some of it to pass to the bottom of the leaves, and in among the scales of the bulb; and this, when thoroughly done, will kill or banish the insects forever, without at all injuring the plant."

#### DESCRIPTION OF A PORTABLE VINERY.

The writer above quoted states that "In order to have a crop of well ripened grapes in the open garden, without the expense of building a house for the purpose, I would recommend a glazed frame constructed of the cheapest materials, which I would call a portable vinery. It may be made circular, or a polygon of any number of sides;—about 3 ft. 6 in. in diameter, sides 4 ft. 0 in. high, and a roof finished off like that of a common hand glass. Any vine which happens to be growing on a south wall, or even a suitable branch of such a tree, may be taken from the wall, and trained spirally round a conical trellis fixed to the ground, and of no greater diameter or height than the glass case will conveniently contain. If a space of one foot be allowed between the trellis and the glass, it will be sufficient, and if the case were constructed in two parts it would be more convenient in putting up and taking down, and would also give more room and freedom in the management of the tree and fruit.

"Strong young vines, or other desirable fruit, planted on purpose for this mode of culture, would answer well; and, as I have calculated the expense of one at about 2l. 10s., a dozen of such cases, for grapes or other fruit, would cost much less than a house, which would perhaps not yield more than these portable frames. Strawberries on a conical stage would, no doubt, succeed well in this way; and, indeed, I am so thoroughly convinced of the utility of such erections, that I would even advise a row of them to be heated by hot water."

A Mr. Main, of Bath, observes that near sixty years since it was discovered that a waxy set of a partly ripe potato is less liable to curl than a mealy one. That a knowledge of this fact induced farmers to obtain their sets or seed potatoes from black or moorland districts, where it is necessary to take up potatoes intended for the next year's sets before they were ripe, and to harden them by exposure to the sun and air to fit them to be stored safely.

## RHODE ISLAND CATTLE SHOW.

The Rhode Island Society for the Encouragement of Domestic Industry held their Show and Fair, at Pawtuxet, on the 21st and 22d inst. The Society was marshalled by Allen O. Peck, Esq. and an Address delivered by Hon. John Pitman. This production says the Microcosm "was strikingly characteristic of its author; plain, forcible, practical and pungent, and yet the "garmenture" of poetry was not wanting to its embellishment, nor the refinement of a chaste and happy style in communicating sound thoughts. The discourse was listened to with great satisfaction for an hour. A copy was requested by the Society for publication. The services at the meetinghouse were impressively introduced by the Rev. Mr Farley of Providence.

There was a fine show of animals in the pens, and the collection of neat stock was "superior to any seen there for a number of years. Several noble bulls of high blood, showed the great pains that have been taken by our farmers to introduce the best imported breeds into this State. Forty-eight neat cattle, forty-six swine, twenty-nine sheep, eighteen yoke of superior working cattle, and ten colts were entered for premiums. Twelve bulls and six bull calves were exhibited, among the former the Durham, Holderness, Devonshire and Alderney breeds, the latter a bull formerly belonging to the Mass. Agr. Society, purchased by Mr J. C. Brown, and entered for exhibition. The cows presented nothing beyond the stock of any good farm, though fourteen were entered. A falling off of household manufactures is complained of "though there were some pretty things to admire, and some few substantial articles. Of the former a specimen of lace, with the manner of working its foundation and figure, a copy of a Flemish picture, a country house, and buildings, &c. manufactured of paper, with great labor.—Several filagree baskets and some other articles attracted the principal notice. But five articles of mill manufacture were presented. They were excellent in their several qualities.

In the dairy and agricultural products, the shop manufactures, &c. there was a better exhibition than usual; the butter exceeded any ever exhibited in the state. A specimen of screws manufactured at Olneyville, is recommended. Mr Hamilton's Solar Microscope was greatly admired. On Tuesday there were nearly four thousand people assembled to witness the ploughing match. Except the delay in commencing the work, the whole was conducted in the best possible manner. The competitors have learned that the race is not to the swift, and they went to work as steadily as if they had the day before them. The ground, though unfavorable was ploughed in a manner superior to any former match. Eighteen yokes competed for prizes, but one of which was without a driver.

Among the premiums was one to Samuel Low, of Warwick, for a lot of sewing silk, of various colours, manufactured in Warwick.

"The Committee would remark that the raising of silk is becoming a subject of great importance, and promises soon to form an important and extensive branch of Domestic Industry. They take pleasure in saying that among the able and useful works on this subject within a short period, is one by Mr William H. Vernon of this State, a copy of which has been presented to the Society. They would take the liberty of suggest-

ing the propriety of hereafter offering standing premiums for silk produced in this State."

The Committee on sheep and swine "noticed with pleasure the evident improvement in the exhibition of swine, of which there was an unusually large number entered, many of them good specimens of choice breeds. A gratifying evidence is thus afforded that through the influence of this Society in a great degree, the lank-sided, long-nosed, clamorous and ravenous race, that formerly exacted from the crib more than they yielded to the pork barrel, are fast disappearing, and giving place to breeds which, comparatively, have the faculty of almost fattening themselves, besides furnishing a delicacy in their flavor as much superior to the flesh of the long legged vagabond hog, as the butter of New England is to the substitute used by the New Hollander. The pork barrel, is one of the most important items in the provision of a small or large family; and the economy of supplying it with the best material and at the cheapest rate, probably involves the direct interest of a larger number of persons than the raising of any other description of domestic animals. It is surprising, therefore, that when a good breed of swine will consume so much less and yield so much more than an indifferent one, that the latter should have been suffered so long as it has been, to disturb the domestic quiet of the farm yard, by an incessant clamor for food which satisfieth not, and after all seems to be totally absorbed in elongating the ears, legs and nose of the ungrateful animal. Your Committee, therefore, recommend to every person, who owns a sty, to take especial care what occupants he suffers to take possession of it."

The following certificate was produced relating to the Geese imported from Friesland.

This may certify that in the fall of 1827, I imported from East Friesland to this country, a pair of geese, for James Sisson, Esq. being, I believe, a different kind from any heretofore imported from Germany, and a much superior and improved breed. Another important thing (in my opinion) that adds to their value besides their size, is the great quantity of feathers they produce, which are an article of exportation from that country. These feathers in Germany, Holland and England, are considered the best of any that come to those markets, and command a better price.

CHRISTOPHER CHILDS.

Warren, June 28, 1828.

Among the Agricultural Experiments were a premium awarded to Abner Sprague, of Cranston, for the best specimen of eider, \$8. "Good judges might have mistaken this for eider of the best Jersey manufacture." A premium of \$3 was awarded to N. Bartlett, for a beautiful specimen of celery, from the garden of Philip W. Martin, Esq. of Providence.

To Eshon Sherman, for several bushels of Sweet Potatoes, raised in Warwick, some of them weighing more than two pounds, a premium of \$8.

## GATHERING AND PRESERVING ROOTS.

A proper place to deposit roots in is among the pre-requisites for their preservation. London says "the root-house is used for storing up or depositing potatoes, turnips, carrots, cabbages, or other roots or tops for the winter food of cattle. It should always join the cattle sheds, and communication with them by an inner door that opens into the feeder's walk along by the heads of the cat-

tle. The entrance door ought to be so large as to admit a loaded cart. These houses are essentially necessary, wherever there is a number of cows or other sorts of cattle, to be supported on roots of the carrot, parsnip, turnip, and potato, kinds, as well as for cabbages, as without them it would not only be inconvenient, but in many cases, in severe weather impossible to provide them for the daily supply of such stock. Cabbages should not, however, ever be kept long in houses, as they are very apt to take on the putrid fermentation and become useless. The master should be careful that the yard-man constantly keeps such places perfectly clean and sweet, in order that the roots may contract no bad smell, as cattle are in many cases extremely nice in their feeding, and when once disgusted with any sort of food, seldom take to it again in a proper manner." Mr. McMahon's mode of preserving roots is as follows: "Previous to the commencement of severe frost, you should take up, with as little injury as possible, the roots of your turnips, carrots, parsnips, beets, salsafy, scorzonera, Hamburg or large rooted parsley, skirrets, Jerusalem artichokes, turnip-rooted celery, and a sufficiency of horse radish for the winter consumption; cut off their tops, and expose the roots for a few hours, till sufficiently dry. On the surface of a very dry spot of ground, in a well sheltered situation lay a stratum of sand two inches thick, and on this a layer of roots of either sort, covering them with another layer of sand, (the dryer the better) and so continue layer about of sand and roots till all are laid in, giving the whole on every side a roof-like slope; then cover this heap or ridge all over with about two inches of sand, over which lay a good coat of drawn straw, up and down as if thatching a house, in order to carry off wet, and prevent its entering to the roots; then dig a wide trench round the heap, and cover the straw with the earth so dug up, to a depth sufficient to preserve the roots effectually from frost. An opening may be made on the south side of this heap and completely covered with bundles of straw, so as to have access to the roots at all times when wanted for sale or use.

"Some people lay straw, or hay between the layers of roots, and immediately on the top of them; this I do not approve of, as the straw or hay will become damp and mouldy, and very often occasion the roots to rot, while the sand would preserve them sweet and sound.

"All these roots may be preserved in like manner in a cellar, but in such a place they are subject to vegetate, and become stringy earlier in spring. The only advantage is, that in the cellar they may be had when wanted, more conveniently during winter, than out of the field or garden heaps.

"*Note.* All the above roots will preserve better in sand than in common earth, but when the former cannot be had, the sandiest earth you can procure must be dispensed with."

In gathering roots, of the mangel wurtzel, or other beet, it is recommended to cut off the leaves about half an inch above the crown, as they will not keep so well, if cut more closely. Messrs. Tristram, and Henry Little, of Newbury, Mass, in an account of their premium crop, state that "as the best mode of preserving them we have tried divers ways;—by pitting them—by putting them into a barn, and covering them with hay, and by putting them into the cellar; the last

mode we think the best." Col. Powel observes, that "one of his crops was piled in a cellar, in rows, as wood, and covered with sand." A writer in the *English Farmer's Journal*, observes that he has practised with success the following mode of preserving this root: "I pack it in long heaps, about seven feet wide at the bottom. I begin by forming the outside with the roots, not stripped of their tops; tops outwards; the internal parts to be filled with roots without leaves; continue one layer over another, until the heap is about six feet high, and about two feet broad at top, which may be covered in the same way; the leaves form an efficient covering against rain and frost."

Arthur Young says that the best way of storing potatoes (and no doubt the method would answer for other roots,) is in what are called potato pies. "A trench one foot deep and six wide is dug, and the earth clean shovelled out, and laid on one side; this has a bedding of straw, and the one-horse carts shoot down the potatoes into the trench; women pile them up about three feet high, in the shape of a house roof; straw is then carefully laid on six or eight inches thick, and covered with earth a foot thick, neatly smoothed by flat strokes of the spade. In this method he never lost any by the severest frosts, but in cases of freezing with uncommon severity, another coat over all gives absolute security."

In Rutlandshire, Marshall says, the method of laying up potatoes was universally that of camping them; a method somewhat similar to the above, but which requires to be described. Camps are shallow pits, filled and ridged up as a roof with potatoes, which are covered up with the excavated mould of the pit. This is a happy mean, he thinks, between burying them in deep pits and laying them on the surface.—Camps are of various sizes, being too frequently in a long square form, and of a size proportioned to the quantity to be laid up. It has, however, been found by experience that when the quantity is large, they are liable to heat and spoil; much damage having been sometimes sustained by this imprudence. Experienced campers hold that a camp should not be more than three feet wide; four feet is perhaps as wide as it can be made with propriety, proportioning the length to the quantity, or if this be very large, forming a range of short ones by the side of each other. The usual depth is a foot. The bottom of the trench being bedded with dry straw, the potatoes are deposited, ridging them up as in measuring them with a bushel. On each side of the roof long white straw is laid neatly and evenly as thatch; and over this the mould raised out of the trench, is evenly spread; making the surface firm and smooth with the back of the spade."

Many roots have been lost by mismanagement with regard to two particulars—1st. They are too frequently deposited in such large masses as to become heated and spoiled by fermentation. And, 2dly, They are sometimes so placed for winter keeping, that water penetrates into the pit, camp, or hole, in which they are deposited, and their deterioration if not decomposition is the consequence. Attention to the foregoing remarks may be the means of preventing the experienced cultivator from falling into either of those errors.

**Corn husks for beds.**—As soon as they are ripe the husks should be gathered when they are dry and in a clear air. The outer hard husks are to be rejected, and the softer inner ones to be fully dried in the shade. Cut off the hard end, former-

ly attached to the cob, and draw the husk through a hetchel, or suitably divide it with a coarse comb. The article is now fit for use—to be put into an entire sack, as straw is, or to be formed into a mattress as prepared hair is. Any upholsterer can do the work. This material is sweet, pleasant, and durable. They are used in the southern and middle States, and in Spain and Portugal.

ASPARAGUS IMPROVED BY IRRIGATION.

W. J. Foster, a correspondent for the *Gardener's Magazine* asserts that although writers on the cultivation of asparagus generally recommend a dry sloping situation he has succeeded in circumstances directly the reverse. That some beds of his, which were completely flooded from the 1st. of October to the middle of February to the depth of from 6 to 12 inches proved unusually productive. He is of opinion that the cultivation of this vegetable may be improved by intentional flooding. Mr. Main observes on this that "We are all aware of the effect of irrigation on meadow land; the liquid covering which excludes the air and not the light stimulates the vegetation surprisingly, it being only a denser medium, in which perhaps, the principal food of plants exists, and where no other quality necessary for them is wanting.—When motion to the water, also, can be given it is an additional advantage; and now, since the discovery of forming fountain wells, by which small, never failing streams of water can be procured [we should be glad to hear something more of this discovery] and carried in any direction, we really think it within the bounds of practicability to force asparagus, and perhaps several other plants by means of water only. It has also struck us that Mr. Foster's experience accounts most satisfactorily for the superiority of the Gravesend, Deptford and Battersea crops of asparagus, the alluvial banks of the Thames being so near an approach to the circumstances mentioned by our correspondents.

Wanted,

On a farm in Roxbury a young man who has a knowledge of farming and can bring recommendations for industry &c. Apply at this office. 3t. Nov. 7.

Box.

For sale a quantity of superior Box. Any person wishing for a small quantity, or sufficient to edge extensive walks or avenues, may at the present time, procure it on the most reasonable terms, by applying to Messrs. Winstip's Nursery, Brighton. Nov. 7. 1828. 3t.

FRESH SEEDS AND ROOTS.

Field Peas.

A consignment of 50 bushels of Field Peas, from Vermont, of the growth of 1827, in good order. They will be sold by the tierce at \$1.75 per bushel.

Grape Vines.

On hand, well packed in moss for transportation, a good collection of Grape Vines, at the nursery prices, 50 cts. to \$1.60 per root.

Thorn Quicks for Hedges.

A few thousand Buckthorns and Hawthorns. The latter were imported from Glasgow last spring, and are in fine order for transplanting, \$5.00 per thousand, 75 cents per hundred. We are now filling up an order for Georgetown, (D. C.) for several thousands of the *American Thorn*, which will be delivered here at \$5 per thousand for seedlings; \$6 for plants two years old. Persons in want of this valuable thorn for live hedges are desired to transmit their orders soon.

Tangier Cauliflower.

We have just received through Mr. Malony, the American Consul at Tangier, a few lbs. of this celebrated Cauliflower seed. A small parcel was sent to the Hon. Jonathan Hunewell of this city, a few years since, who pronounces it altogether superior to any seed from England; and which produced cauliflowers much finer than any he had seen cultivated in this country.

Pressed Herbs.

Sweet Marjoram and other culinary and medicinal herbs, pressed, and packed by the Canterbury Shakers, at their prices.

Seed Potatos.

A few bushels La Plata or Long Red Potatos, raised by Mr Gourgas of Weston; selected for seed, of a uniform size, and much improved as to their earliness, by the careful attention of Mr G. Also a few of the very superior Irish Whites Potatos.

Orchard Grass Seed.—Flint Wheat, &c.

A further supply of Orchard Grass Seed—growth of 1823. Two hundred pounds of Red Onion Seed. A few bushels White Flint Fall Wheat, commonly called Canal Wheat.—Also, Gilman Spring Wheat.

Garden and Field Seeds.

The largest collection and variety of Garden, Field, Tree and Herb Seeds to be found in New England, at wholesale and retail. The Seeds are all raised in this vicinity, expressly for this Establishment, by careful and experienced growers, and are warranted pure and fresh. County traders supplied with boxes of prime seeds, for the retail trade, on liberal terms. A pamphlet catalogue (2d edition) of our Seeds, Trees, &c. is published and will be forwarded gratis to any one who will send for it.

Splendid Bulbous Roots, &c.

A further supply of Hyacinths, Tulips, Narcissus, Gladiolus, Snow Drops, Crocus, Star of Bethlehem, Jonquilles, Ranunculus, Iris, Crown Imperials, Anemones, Crocus, &c. from 12 to 62 cts. each. A very few of the finest Hyacinths, dark and pale blue, pure white, red, yellow, and white with various eyes, at \$1 per root.

The collection of LILIES is very splendid, comprising Scarlet Chalcedonian Lily 50 cts. Orange Pomponne Lily 37 cts. Chinese Leopard 25 cts. Orange Martagon 37 cts. Yellow Martagon 37 cts. Double Violet Flamed 37 cts. Purple and White Spotted 37 cts. Bright Scarlet Pomponne 50 cts. Double White 37 cts. Large White Garden Lily 12 cts. Dwarf Chinese Red Lily (*Lilium concolor*, new and very superb, one root only) \$1.50 HYACINTHS—(double and single.) dark blue, porcelain blue, red and rosy coloured, pure white, white with yellow eye white with rosy eye, and yellow with various eyes; from 25 cts to \$1.00 each.

TULIPS—splendid variegated, red, yellow, and mixed, 72 cts. each, \$1.00 per dozen.

CROWN IMPERIALS—assorted, of the most splendid colours, and showy flowers, large roots, 3 cts. each.

JONQUILLES—sweet scented, finest roots, 19 cts. each.

POLYANTHUS NARCISSUS fragrant, white with yellow cups, and yellow with double white cups, extra sized roots, 38 cts. each.

DOUBLE NARCISSUS fragrant, of all colors, 19 cts. each. SPRING CROCUS of all colours, 6 cts. each. 50 cts. per dozen.

The above roots are from the same house, from which we received our supply last season, and which gave such universal satisfaction; some of the double Hyacinths having produced bells 1 inch and 8-10ths in diameter.

Purchasers are requested to notice that the above roots are *no purchased at auction*, and are all remarkable for their size, and for the beauty and delicacy of tint of their flowers. Those sold at auction are generally the more refuse of the most inferior collections, good roots being worth at home ten times as much as they generally sell for at auction, as will be seen by reference to the priced catalogues of any respectable house in Holland.

Also pots for blanning the Crocus, in the shape of Hedgehogs, Porcelain Dice-work Flower Baskets, (very beautiful) Beehives, Flower Pots, Half melons, Cones, &c.—a new article.

A few roots of Wilmot's Superb Strawberry. Just received at the

New England Farmer Seed Store,

No. 52 North Market Street—Boston.

All orders faithfully executed.

Standing Presses, &c.

The subscriber has for sale, Standing Presses for Printers, Bookbinders, &c. and furnishes at short notice those of greater or less power. He also has for sale Composition Rollers, Tables, &c. at very reasonable prices. Printers' Ink as usual.

JOHN BAKER, corner of Corner and Water streets.

Grape Vines.

The subscriber offers for sale Grape Vines of several varieties, the produce of his garden in Dorchester; among them are the following:

Isabella	White Muscat
Sweetwater	Black Hamburg
Black Cape	Elba
Queen	Muscatel [Muscatel]
Early Oval	Alexander's or Schuykill

They are principally of one year's growth, planted under his direction and superintendance, are warranted genuine, and are in a healthy and vigorous state.

The subscriber proposes to continue the cultivation of such varieties of the foreign and native vines as are suited to this climate and that will thrive in the open ground in town or country.

Application may be made to the subscriber, at his office, No. 7 1-2 Cornhill Street, or at the Garden, to Patrick Kennedy. Boston, Oct. 3, 1828. ZEBEDEE COOK, Jr.

## MISCELLANIES.

*On the duty and value of punctuality.*

One of the inconveniences I experience here is the want of punctuality. Among merchants it is a cardinal virtue—but does not appear to be much known in the country, where farmers “most do congregate.”—“Why do you dun me? is not your money safe?—I will pay you when convenient.” Such, too often, are the answers the needy trader or mechanic receives from the man of landed estate—proud of his possessions, and abounding in every thing but ready money, of which he seldom feels the want, and therefore, cannot realize the want in others differently situated. He has his beef and pork, and mutton, and poultry—his hay and corn, and wheat and rye—every thing but coin. He lives like a prince, and too often feels like one towards those who want such advantages. A man of this kidney will live in decent credit, as a kind neighbor and honest man, altho' his creditors go without their money for years together. A man of this kind, a sort of feudal lord, appears to be a privileged person. His neighbors are shocked at the idea of suing him for a debt, although it is the only way of getting payment. It appears to me unjust to withhold from the man who has bestowed his labor on my farm, or spread his groceries on my table, or clothed my domestics and children, his just dues. It is a positive act of *injustice*—and yet we find men not only of quiet conscience under such circumstances, but offended if asked to pay a debt—consider themselves ill used, and in a passion declare they will not pay until compelled. I have seen, and wondered at such conduct—for I was reared among commercial men, before the mania of speculation broke out, when a failure in an *engagement* to a day—nay, an hour, was *dishonor*.

One of my rich neighbors, who keeps his coach, his horses, and hounds, and entertains company all the year round, never pays a debt except through the medium of the sheriff. I am happy to know two of his creditors—it will be sufficient to single out two. One his overseer—the other a female weaver. These poor people have worked for him for years without compensation, and with but little chance of any. And yet no one ventures to say he is *dishonest*!

I lately attended a vendue, where goods and chattels were going off under execution. Every one was pitying the debtor, whose property was thus under sacrifice, but not a man sympathized with the creditors, (some of whom had been almost starving for years) for the want of their dues, withheld by this unjust and unfeeling man. I felt indignant, and only regretted that the law's delay had been so great. Why pity him? He had put it off as long as possible. The law, though slow, had at length overtaken him, and was wrenching from his firm grasp property unjustly in his possession, to give it to the right owners—and I felt glad of it, although it broke up a man of some figure.

I have no kind of objection to coaches, hounds, and horses, where they are supported by proper means; but I have no patience with a man who indulges in such luxuries while his creditor has to walk (perhaps barefoot) and go supperless to bed, merely because he, or his wife, has a *taste* for them, or that their neighbor, who can afford it, keeps such things. It is not *honest*.

But “let us return to our mutton.”—“The punctual man is lord of his neighbor's purse.” I know

a man who established a character for punctuality by borrowing small sums, and without using them, returning them punctually at the time appointed. The character thus acquired, enabled him afterwards to gain a fortune. But a man of experience has only to cast his eyes around to see how important it is—how universally the *punctual, fair dealer*, has succeeded in life; and how the *tricky, cunning man*, has failed. There are some exceptions, as we sometimes hear of robberies never detected.

If a man borrow money he should pay it on the day fixed—using no excuse—as, “that it rained and he could not come out; that he had been disappointed in his collections, or that wheat was too low, and he could not sell at a sacrifice; or, that he did not suppose a *few days* would make *much odds*.” He who makes such excuses knows nothing of the nature or importance of my subject. I often think of the conduct of a worthy man, whom I once knew to walk four miles to pay his more opulent neighbor as many pence due, in change, on a late settlement. “Such an act may appear to some of your young readers as one of great simplicity and folly—mean spirited—and that such a trifle should have been *forgotten*.” It certainly evinced simplicity—the simplicity of virtue—and I doubt not it was the best day's work he ever did—for it went far towards establishing a character for honesty and punctuality.

I have known several young lawyers succeed in practice with little else to recommend them, while their cotemporaries, of ten times their talents, failed of success for the want of this virtue. They were not only punctual in paying over the sums collected; but in their attendance at their offices—at the courts, and wherever business and duty required them to be.

I once took great pleasure in dining at a particular tavern—my host was entirely to my taste. The first dish was invariably placed on the table by his own hand while the clock was striking the hour of two. He would not have waited for Gen. Washington himself, who, by the bye, would not have expected him to do so; for, he himself, was of this family—punctiliously punctual. But, while I recommend punctuality, I am far from advising running in debt in any way—it is a rock on which many young men are wrecked. “Borrowing dulls the edge of husbandry,” and any one addicted to it, is a troublesome neighbor. *Candor and fair dealing* are virtues of the same stamp. “*Honesty is the best policy*,” whatever the speculators and horse jockies may think to the contrary.—*Am. Far.*

*Shopping*.—An American in England went to hear the celebrated Rowland Hill preach, and heard him tell the following story in the pulpit: Speaking of *patience*, he said he would tell us a story. “I once went into a shop where there was a clerk, a very pious, godly young man; and while I was there, he was obliged to haul down goods in piles from the shelves, and spread them out, and then lay them away again, and pull down more; and all, for nothing in the world, but to gratify the curiosity and caprice, of a parcel of idle, gossiping customers, who did not want to buy any thing. But I must tell you, by the way, that this practice is very rude and uncivil. Some people don't care how much trouble they give. They'll go into a shop, and have piece after piece taken down and unrolled; when they don't want

to buy a farthing's worth. I'll tell you what, it's very rude and vexatious—I'd have you learn *good manners*. Well, seeing how much unnecessary trouble the young man was put to, I said to him, these people make you a great deal of labor—you must find it very vexatious to wait on such unreasonable folks. ‘O no,’ he said;—‘it does me good—it teaches me the grace of *patience*.’”

Ladies who are fond of going *a-shopping*, may as well read over the good preacher's chapter on *patience*, a second time.

*Fly Water*.—Prussic acid has been obtained from the leaves of *green tea* in so concentrated a state, that one drop killed a dog almost instantaneously. A strong infusion of Souchong tea, sweetened with sugar, is as effectual in poisoning flies as the solution of arsenic generally sold for that purpose.

## Fruit Trees.



WM PRINCE, the Proprietor of the Linnaean Botanic Garden and Nurseries at Flushing, Long Island, has the pleasure of informing the publick, that his Nursery now contains 172 varieties of the Apple, 202 do. of the pear, 76 do. of Cherries, 139 do. of Plums, 52 do. of Apricots, 84 do. of Peaches, 29 do. of Nectarines, 10 do. of Almonds, 14 do. of Mulberries, 6 do. of Quinces, 16 do. of Figs, 16 do. of Currants, 15 do. of Raspberries, 47 do. of Gooseberries, 20 do. of Strawberries, 257 do. of Grapes, 600 do. of Ornamental Trees, &c. Above five hundred of the above kinds of Fruits are not to be found in any other collection in America. The different varieties cannot otherwise than genuine, as the greatest attention is paid, and nearly all the kinds are inoculated from bearing trees. The Cherry, Peach, and other Trees, are generally of a large size. Catalogues may be obtained of J.R. Newell, at the Agricultural Warehouse, No. 52 North Market-street, gratis; and orders left there, or sent by mail, will meet prompt attention. Oct. 32.

## Wilson's Nursery, Derry, N. H.

The proprietors inform the public that their nursery offers peculiar facility for the acquirement of useful fruit; more than fifty thousand trees now cultivated by them consisting of a great variety of Apples, Peaches, Plums, Cherries, Quinces, &c. embracing most of the celebrated and esteemed kinds in this country. The utmost care has been observed by the original proprietor for more than thirty years, in making the selection and the whole is now offered as containing none but the most worth of cultivation. Persons not acquainted with the different kinds by name, who wish to procure choice kinds, by stating the time they wish them to ripen, may confidently trust to the proprietors without fear of disappointment. All orders will be promptly attended to, and trees furnished at their nursery, this fall or next spring, at the following prices.

Apples, per hundred,	\$16
Peaches do	16
Plums do	25
Cherries do	25
Quinces do	\$16 and 25
Horse Chestnuts	25
Oct 3 61	JOHN A. & SAMUEL WILSON.

## Seeds for the West Indies.

Merchants, masters of vessels, and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from \$4 to \$5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

## Sausage Machine.

Orders for the Sausage Filling Machine, (pest-paid,) sent to the Agricultural Establishment, No. 52 North Market Street, Boston, or to the subscriber, will receive prompt attention. JOHN MEARS. [ ] One of the machines is left at the Agricultural Warehouse for examination.

## Gunpowder, &amp;c.

Du Pont's Gun Powder, at 23 to 50 cts. per pound—Shot—Balls—Flints and Percussion Caps. Also, Alum—Refined Salt Petre—Blue Vitriol, &c. constantly for sale at the Dupont Powder Store, No. 65 Broad street—By E. COPELAND, Jr. [ ] The Du Pont sold as above, is warranted first quality—and is marked “E. Copeland, jr. Boston,” on the head of the cask. March 14

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

## AGRICULTURE.

FOR THE NEW ENGLAND FARMER.

### ON THE IMPROVED BREEDS OF CATTLE.

MR FESSENDEN—Many of us have been disappointed, and some of us, who have sent cows from a distance, greatly to our inconvenience and loss, by the decided impotence of the imported bull *Bolivar*, owned by Col. POWELL, and kept by Mr JACQUES of Charlestown. I have no skill in judging of stock of this kind; and it would require none to see that this noble animal in his appearance and external properties has never been surpassed nor equalled among us. Several competent judges have pronounced him the finest animal ever brought into the country.

It is matter of great regret, therefore, that he is incapable, at least in his present condition, of propagating his species. That the proprietor of this superior animal could have been aware or even suspicious of this deficiency, no person, who is acquainted with this intelligent, public-spirited and most liberal patron of every agricultural improvement, can for a moment believe. It is impossible; and my present object is to show that the result in this instance is not extraordinary in regard to such high bred animals; and to leave it to others to account for, or discuss this fact, which seems to be well known among distinguished breeders.

I will quote from some letters of the Rev. HENRY BERRY, one of the most eminent agriculturists in Great Britain, on the subject of the Improved Breeds of Cattle, published in the British Farmer's Magazine.

In the No. for May 1827, quoting from MARSHALL, he says, "It is observable that the bulls of this improved breed are not unfrequently, even while youthful, deficient in vigour, the hired bulls being sometimes returned prematurely on this account." &c. &c. &c.

Then again in the same letter he observes—I must in this place quote Sir JOHN SEBRIGHT; he observes, I have tried many experiments by breeding in and in upon dogs, fowls and pigeons; the dogs became from strong spaniels weak and diminutive lap dogs; the fowls became long in the legs, small in the body, and bad breeders." The want of vigour in BAKEWELL's bulls, and in many high bred ones of the present day, I ascribe to the cause, which produced the same effects in the objects of Sir JOHN SEBRIGHT's experiments. In the unimproved stocks of the country we hear of no bulls refusing to serve cows; and seldom a heifer that will not breed; but in the improved races these facts are of every day's occurrence; not only, be it remembered, among animals highly kept, but in such as have experienced no indulgence whatever; and but too many of them are indeed what Sir JOHN SEBRIGHT describes his fowls to have become, long in the legs, small in the body, and bad breeders.

In the No. for August, 1827, he says, "But how shall we account for impotence in the male, and barrenness in the female, which so commonly arise out of this system [breeding in and in] when such failures were totally unknown in the ancestors?"

Surely such affection must be strictly constitutional; and if so, it offers us a warning not to be disregarded. On this point as respects swine, I am enabled to speak positively. I have long possessed a valuable breed, producing frequently, and sufficient numbers in a litter, and also attaining a desirable size. By breeding in and in, I gradually lost size and number, till some sows produced only one, while others never evinced a desire for the male, and the few young ones I could obtain were seldom, or with difficulty, reared. Valuing highly the fattening properties and form of this breed I retained and still possess some of the sows, which I have crossed. The result is striking and strongly to the point. They continue to produce few at a litter; but this produce, which is from the cross, I rear without difficulty, and they bring as many pigs as ever I obtained when my breed was unaffected by the practice which has almost ruined it."

These observations and facts, Mr Editor, appear to me of great importance. I pretend to no practical skill or knowledge in the case; but I have always felt a particular interest in fine animals of every description, from even a glow worm or a butterfly to that most attractive of all the Creator's works, a beautiful woman, flushed with the bloom of youth and health, buoyant in innocence and cheerfulness, and with a countenance radiant with genius and intelligence.

Everything relating to the improvement of our domestic animals, is so connected with our agricultural improvement and prosperity, that I make no apology for this communication; persuaded that if it should contribute to exact and intelligent experiments and observation; or call forth a discussion of the general subject, among those who are experienced and competent, it cannot fail to be of public utility. Yours respectfully,

Nov. 7, 1828. A. Z.

### ON PREMIUMS FOR STOCK.

MR FESSENDEN—In looking over the report of the Committee at the late Brighton Show on Cows and Heifers, some doubts have occurred to me as to the propriety of the course, which they have adopted in bestowing their premiums. I have entire respect for the impartiality and good judgment of the gentlemen, who composed the Committee; and according to the rules which have always been followed, do not think they could have decided differently; but my difficulty is with the rules themselves.

The object of the premiums in this case, I understand, to be the improvement of our Live Stock. How this is to be effected by rewarding the man, who is by accident the owner of a fine animal, who has taken no pains in rearing her, and is under no obligations to raise her progeny, I do not well see. The owner of the cow, who obtained the first premium, came by an accidental purchase into possession of her less than a year ago. She was then of full age, and the previous owner selected her by chance from a drove of cattle, without any knowledge of her good qualities. There was nothing in her appearance to recommend her, as the Committee allow that she had no remarkable points whatever, and was a home-

ly animal. She it seems has given an extraordinary quantity of milk, averaging ten quarts a day for more than ten months; and of a superior quality, though I could not learn from the report, by what evidence this latter fact was established.—The Committee give no statement of any measurement of her cream or any amount of butter produced by her. The quantity of her milk was certainly extraordinary among us;—yet still I am at a loss to know why the accidental owner of such an animal, let her be ever so distinguished, should be rewarded with a premium for the improvement of Live Stock. How is that end to be promoted, if nothing more is requisite than that he should present the animal at the Show.

My opinion is, that such a premium should not be bestowed, excepting where the owner has shown either particular skill in the selection, or particular care in the raising of the animal;—and will give security to the Trustees that he will (extraordinary accidents excepted) raise one or more of her progeny. Suppose for example, in case of obtaining the first premium of thirty dollars, fifteen or twenty dollars should be paid at the time; a bond should be taken that the owner rear the next calf; and the balance of the premium should be paid to him, on his exhibiting such calf at least a year old, at the Brighton show. This, which I by no means suggest as the best mode, would certainly conduce much more to the objects of the premium than the course now pursued.

In the present instance, the last calf, which this cow produced was sold, I understand, to the butcher; and she has been sent the present season to an ordinary bull; as the owner has no object but to make the most from the sale of her milk.

I beg leave through your useful paper to suggest these considerations to the Trustees of the Society, to whose enlightened, disinterested, and patriotic services, no one bears a more grateful testimony than

Your obedient servant,  
Nov. 12, 1828. A. Z.

### REMEDY FOR CANKER WORMS.

MR FESSENDEN—In reading some weeks since in the New England Farmer, a description of "an apparatus for protecting trees from the ravages of the canker worm," I was reminded of a plan that I once formed, which is somewhat similar to the one invented by Mr Houghton.

If in your opinion it promises to be of utility, you will please to publish it in your valuable paper.

My plan is to place around the trunk of the tree a small quantity of earth, or what would be preferable, compost manure, upon which and around the tree is to be placed a square, wooden frame in which is cut a trough or channel, an inch in width to be filled with lime-water. The spaces between the frame and tree are to be filled with clay mortar. Nothing further is necessary than to keep the trough full, or perhaps to remove the grubs that might fall therein. In my opinion the final expense would be less than that of tarring, as the frame can remain, if necessary, several

years, provided a sufficient allowance is made in their dimensions, for the growth of the tree. The joints of the frames can be filled with tar to render them water tight. II.

Westboro' Nov. 6, 1828.

Mr FESSENDEN—Having broken the spear of my pump, about 4 feet from the brake, the upper box fell so that it rested on the bow of the lower; consequently the top of the spear which is of  $\frac{3}{8}$  square iron, was 4 feet under water. *Quere.*—How could the box and rod be extracted by any process short of hoisting out the pump?

#### A SUBSCRIBER.

#### SOLUTION.

The mode adopted was as follows—I took a dry Spruce pole, secured the end by a ferrule, bored a hole of sufficient size to admit the end of the spear, put it down on the end of the spear, held fast the pole in my hand, driving it as in the act of inserting an axe or hammer handle to prevent the box from being injured by the bow of the lower box—let it remain in the water a few minutes to swell, then draw the whole gently forth. M.

#### MERRIMACK AGRICULTURAL SOCIETY.

On the 15th and 16th of October, the 5th Annual Cattle Show and Exhibition of Household and Domestic Manufactures, for Merrimack county, N. H. was held at Loudon village. The exhibition was well attended, notwithstanding the roughness of the weather. The exhibition of domestic manufactures, though not so large as on some former occasions, was highly respectable;—and indicated an evident improvement in many branches of household industry. The specimens of carpeting were numerous and handsome. Some of the pieces would not suffer in comparison with the best imported Kidderminster. The specimens of various other articles of manufacture were of good fabric, and worthy of commendation. Elegant samples of needle work, handsome counterpanes, one in particular very superb; two finely wrought bonnets, fabricated of the common spear grass, excelling in beauty many of the finest Leghorns. Specimens of native silk, excellent garden vegetables, a Carolina or sweet potato, which with several others were raised by Gen. Isaac Eastman, of Concord, a cotton plant by Mr. William Francis, of the same place, and fine samples of butter and cheese were among the products exhibited.

The neat stock was very much commended. Among the animals presented for inspection but not for premium, was a large ox, owned by Colonel Story and Mr. Stinson, of Dunbarton, of the same breed with the great Greenland ox lately exhibited at the south, and now in Boston for exhibition. This ox, or stag, is now five years old; a well built and good proportioned animal—his weight is not known, but his girth is more than eight feet, and his length nearly twelve.

The public exercises were, "a very appropriate prayer from the Rev. Mr. Arnold, an address by PHILIP CARRIGAIN, Esq. of Epsom." Of Colonel Carrigain's address, it is perhaps sufficient to say that it is characterized by the exuberance of fancy, flow of humor, and elegance of diction which have so long distinguished its accomplished author. But to do justice to it we should say more than this—we should say that it embraced, among other good things, a good portion of valuable information, and conveyed much useful, practical

instruction. The Society dined at Capt. Emory's hall. A few choice sentiments, together with a song written for the occasion by a member of the Society, and sung with spirit and effect, by Major John D. Abbot, closed the repast.

The ploughing match, which was well conducted, occupied a part of Thursday, and the reading and attending to the reports of the various Committees and an instructive dissertation from Dr. Ebenezer Lerner, of Hopkinton, closed the interesting exercises.—*Abridged from N. H. Statesman.*

*The following Gentlemen were elected Officers of the Merrimack Agricultural Society for the year ensuing.*

William A. Kent, of Concord, President.  
Joshua Darling, Henniker, Vice-President.  
Thomas D. Merrill, Epsom, Treasurer.  
John West, Concord, Secretary.  
Richard H. Ayer, of Hooksett—Caleb Merrill, of Pittsfield—Joshua Fifield, of Salisbury—James Cochran, of Northfield—Levi Bartlett, of Warner—Isaac Gerrish of Boscawen—*Directors.*

The following is the list of Premiums awarded: Enoch Gerrish, Boscawen, for the best farm, \$12.

Wm. Little, Hopkinton, the next best do. 10  
Benj Wheeler, Concord, the next best do. 8  
Laban Morrill, Canterbury, the next best do. 6  
Amos Cogswell, Canterbury, the next best, 4  
Page Eaton, Henniker, the best Kitchen Garden, 3  
John Proctor, Henniker, for his Crops, 4  
Sam'l A. Kimball, Concord, for the best field corn 3  
Sam'l French, Loudon, the best pair Working Oxen, 4  
John Kimball, Canterbury, the next best do 1 vol. N. E. Farmer,  
Olney Thompson, Pittsfield, the best pair 3 year old Steers, 3  
John Curry, Northfield, the next best do. 1 vol. N. E. Farmer.  
Simon Green, Pittsfield, the best bull, 4  
Warren Story, Dunbarton, the next best do 3  
Charles Glidden, Northfield, the next best do. N. E. Farmer,  
Laban Morrill, Canterbury, the best two year old Steers, 2  
Enos Hoyt, Northfield, the best bull Calf, 1 vol. N. E. Farmer.  
Robt. Ambrose, Concord, the best Milch Cow, 4  
David Morrill, Canterbury, the next best do, 3  
Enos Hoyt, Northfield, the next best do 1 vol. N. E. Farmer.  
David Morrill, Canterbury, the best three year old Heifer, 2  
David Morrill, Canterbury, the next best do 1 vol. N. E. Farmer.  
Joshua Lane, Chichester, the best two years old Heifer, 2  
Daniel K. Foster, do. the next best do, 1  
Richard Greenough, Canterbury, the 4 best yearlings, 1 vol. N. E. Farmer.  
Charles Moody, Loudon, the best Stud Horse 5  
Stephen Cate, Loudon, the best Mare and Colt, 4  
Stephen Perkins, Chichester, the next best do 1 vol. N. E. Farmer.  
Richard Greenough, Canterbury, the best Saxon or Merino Buck, 4  
Richard Greenough, Canterbury, the 5 best Saxon or Merino Ewes, 3

Joseph Baker, Loudon, the best Boar, 3  
Isaac Virgin, Concord, the best sow, 1 vol. N. E. Farmer.

Jeremial Emery, Concord, the two best Spring Pigs, 2

Joab Patterson, Hopkinton, the best piece Fulled Cloth, 3

Amos Putney, Warner, the next best do 1 vol. N. E. Farmer.

Joab Patterson, Hopkinton, the next best do, 1  
Joshua Darling, Henniker, the best piece Cassimere, 3

William L. Woods, do. the next best do 1 Vol. N. E. Farmer.

Joab Patterson, Hopkinton, the best specimen dressed Fulled Cloth, 1 Vol. N. E. Farmer.

Joab Patterson, do the next best do. 1  
Mrs. Richard Bradley, Concord, the best piece Carpeting, 3

Miss Mehitable Tucker, Hopkinton, the next best do. 2

Charles Stinson, Dunbarton, the best Cotton & Woolen Coverlet, 1

Abigail Davis Canterbury, the next best do.—50 cts.

Miss Comfort Moore, Loudon, the best Counterpane, 3

Benjamin F. Neil, Loudon, the next best do. 50 cts.

Joab Patterson, Hopkinton, the best piece of Flannel, 3

Benjamin F. Neil, Loudon, the best pair of blankets, 1

Mrs. Abigail Davis, Canterbury, the next best pair of blankets, 1

Asenath Mason, Loudon, the next best do. 1

Mrs. Nancy Dudley, Pombroke, the best Grass or Straw bonnet, 2

Miss Mary B. Martin, Loudon, the next best do. 1

Susan Chadwick, Boscawen, the best woolen hose, 2 pair, 1

Mrs. Page Eaton, Henniker, the next best do. 50 cts.

Charles Stinson, Dunbarton, the best piece linen cloth, 2

John Townsend, Salisbury, the next best do. 1  
Charles Stinson, Dunbarton, the best piece table linen, 2

Mehitable Foster, Canterbury, the next best do. 1

Charles Glidden, Northfield, the best specimen of Cheese, 1 Vol. N. E. Farmer

Enoch Gerrish, Boscawen, the next best do. 1

Charles Glidden, Northfield, the best specimen of butter, 1 Vol. N. E. Farmer.

Cyrus Tucker, Loudon, the next best do. 1

Ruel Walker, Loudon, the best manufactured leather, 1 Vol. N. E. Farmer.

Same, the best calf skins, 1

Isaac Eastman, Concord, the best breaking up plough, 1 Vol. N. E. Farmer.

Same, the best seed plough, 1

Same, the best ox yoke, 1

Same, improvement in plough, 2

Same, the best specimen of Blacksmith work, 1 Vol. N. E. Farmer.

Same, the next best do. 1  
Dr. Ebenezer Lerner, Hopkinton, the dissertation on making compost manure, 1 Vol. N. E. Farmer.

Benj. F. Neil, Loudon, the best hearth rug, 1.  
Miss Clarissa Brown, Epsom, Lace Veil, 1

Miss Sarah Jane Stevens, Pembroke, Lace, 50 cts.

Mrs. Catharine H. Stevens, do. Lace Handkerchief, 50 cts.

Cena Tucker, London, Lace Veil, 50 cts.

Benj. F. Neil, do. Cape Lace, 50 cts.

Miss Mary E. Little, Hopkinton, Lace Handkerchief, 50 cts.

Same, Lace Collar, 50 cts.

Miss Sally M. Cady, Concord, Lace Cap, 50 cts.

John L. Hall, Northfield the best ploughing, 4

Charles Glidden, do. next best do. 3

Shadrach Cate, London, next best do. 1

**Scalds and Burns.**—A Doctor Ward, of Manchester, corroborated by Mr Tatham, surgeon, of Kendal, has published cases in the *Lancet* of severe burns and scalds effectually cured by dredging the parts affected with fine wheaten flour.—This process is to be repeated as often as apparently requisite, and the flour allowed to remain on the patient, in the form of paste, till it gradually falls off as the skin has been restored. The relief from pain is, in every instance, described as immediate. It is recommended generally to cover the flour with cloths, to exclude the air; and, lest ignorant people should slight so simple a remedy, Mr Tatham advises that the profession should send this specific to the afflicted “in a formal manner.”

**Extraordinary crop of Onions.**—The extraordinary quantity of 141 bushels of Onions was gathered off 190 square yards of ground in the garden of Newburg this present autumn, being at the rate of 1000 bushels per acre. Taking each bushel to weigh four stones and an half, it will give nearly one stone to each square yard, and rate at the enormous quantity of twenty-nine tons and an half per acre.—*York Herald (Eng.)*

**Cheap and valuable Manure.**—Raise a platform of earth, eight feet wide, one foot high, and of any length according to the quantity wanted on the head-land of a field; on the first stratum of earth spread a thin stratum of lime fresh from the kiln, dissolve or slake this with salt brine or sea-water from the nose of a watering-pot, add immediately another layer of earth, then lime and brine as before, carrying it to any convenient height. In a week it should be turned over, carefully broken and mixed, so that the mass may be thoroughly incorporated. This compost has been used in Ireland, has doubled the crops of potatoes and oats, &c. &c. and is said to be far superior to stable dung.—*Bucks Gaz.*

**New Zealand Spinach (*Tetragonia expansa*).**—This most delightful vegetable which has only within a few years been introduced among us, forms an important addition to our culinary herbs, and is remarkable for the luxuriance with which it grows in our climate. In the garden of Mr Wilson at Rose Hill, a single plant, the produce of one seed, covered, this summer, an area of 4 feet in extent, and abounded with large, tender, succulent leaves, affording one of the most delicate greens for the table of any of the spinaceous plants. It has the further advantage over other spinage of maintaining its succulence and verdure the whole summer; and crops may be frequently taken during the season from the same root. No kitchen garden ought to be without a supply of it;

and as it readily produces seed, a few plants would be sufficient to stock a whole neighbourhood.—*N. Y. Farmer.*

#### BETULA, the Birch tree.

The trees of this genus most commonly known, are the birch and the alder. All the betula love a moist soil. The birch is applied to an infinity of uses. A wine is drawn (by tapping) from the trunk, by the natives of Canada; and in Europe wine is made from the fruit of the alder. The birch, though the worst of timber, is manufactured into vessels of various domestic uses. It makes capital charcoal. The inner silken bark, which peels off annually, was formerly used for writing on, before the invention of paper. In the northern climates the coarse bark is used instead of tiles or slates for the covering of houses. It is also used in certain processes of dyeing, and for tanning leather. In Kamtschatka they form the bark into hats and drinking cups. One great advantage in the birch, is, that it will grow where scarcely any thing else will thrive, and thus, almost barren land may be made to bring in a certain income of at least 20s. per acre. Broom makers are constant customers for the twigs, and hoop benders for the larger branches, and for the trunks, the turners and manufacturers of instruments of husbandry have a constant demand.

#### Extracts from Prince on Horticulture.

**Ilex Opaca, or Common American Holly.**—This is the most hardy of the native species, and is found growing in abundance on the sandy beaches of Long-Island, on the borders of the ocean, and exposed to every storm. Its growth is slow, and in some instances it is said to attain to the height of 60 feet, or more; but its general size is from 15 to 20 feet. During, however, the whole stage of its growth, it presents a fine appearance, the dark green foliage being finely contrasted by its bright red berries.

**Symphoria glomerata, or Indian Currant.**—This forms a shrub of about five feet in height; the branches are numerous; the leaves are small, oval, and very profuse; the flowers are small and make no show, but are followed by red fruit at every joint and leaf, about the size of currants, which give it an interesting appearance, and remain on until late in winter. All three of the foregoing are of easy culture; they will thrive in almost any soil, and throw up numerous shoots.

**Clematis vitalba, or Traveller's Joy.** This, altho' a native of Europe, greatly resembles the Virginian Virgin's bower. Its growth, however, is far more strong and vigorous—its branches are very numerous, and will quickly overtop hedges, or any thing they can climb by. The leaves are pinnated, of a blueish green, and moderately large; the flowers are white, and are produced in clusters all over the plant in July and August. These are succeeded by seeds, each with a hairy plume, which remain on during winter, and it is from the appearance of these covering the tops of hedges, &c. in winter, and giving them an appearance calculated to amuse the traveller, that it has received the appellation of Traveller's Joy.

**Pinus microcarpa, or Common American Spruce.** This is called by many Hackmatack, and grows naturally in low wet situations, where it forms a tree often of 40 feet in height; it will succeed in an upland soil, and its pale green foliage, taken in

connection with their peculiar arrangement, render it very beautiful and interesting. The appearance also of the small cones when young is worthy of notice, and adds much to its ornament at that period. In this particular there are three varieties, viz. these producing white cones, brown cones, and red cones. These variations, which are so striking during the growth of the cones, are not equally discernable at their maturity, as they then become dry and lose their color.

**Striped Maple, or *Acer striatum*.**—This is a tree of fine foliage, and medium stature; the bark of the young branches is most singularly striped with white.

**Spiraea.**—This genus comprises many shrubs of delicate and beautiful appearance, which are mostly natives of Siberia and North America, viz.

***Spiraea hypericifolia, or Hypericum Leaved.***—The leaves of this are very small, and the flowers are exceedingly delicate and beautiful: these are white, and produced in the greatest profusion along the branches, forming in many instances long wreaths. It attains to the height of about five feet.

***Spiraea salicifolia, or Willow Leaved.***—The flowers of this are also white, and are produced in panicles, more or less diffuse, and are much admired. This forms rather a taller shrub than the preceding, and its leaves are also of larger size.

***Sorbus americana, or American Mountain Ash.***—This somewhat resembles the Scotch Roan tree, (which has long been considered as one of the greatest ornaments of Highland scenery,) but its leaves are much larger, and of a paler green; the berries which compose its clusters are also smaller, added to which, it loses its foliage much sooner, as autumn advances. The tree is also of less stature than the Scotch Roan, and in gardens, seldom rising above twelve or fourteen feet, and forming a far less regular top than the foregoing. Its large clusters of bright red fruit are nevertheless beautiful, and although it is not equal to the European, it possesses claims to our attention.

***The Kalmia latifolia*** grows to the height of seven or eight feet, and sometimes higher. The wood is hard, compact, and is employed by turners and joiners, in making work requiring such wood. It also furnishes handles for scythes.

**Purifying water.**—It is not so generally known as it ought to be, that powdered alum possesses the property of purifying water. A large table spoonful of pulverized alum, sprinkled into a hog-head of water, (the water stirred briskly round at the time) will, after the lapse of a few hours, by precipitating to the bottom the impure particles, so purify it, that it will be found to possess nearly all the freshness and clearness of fine spring water. Four gallons may be purified by a single tea-spoonful.

**Distressing accident.**—A child of about four years of age belonging to Mr. Rosebury, of Greenwich, was a few days since, burned to death at the house of its father in law. We understand that the child was left alone in the house, and getting near the fire, its clothes caught, and before assistance came it was so dreadfully burnt that it expired the same night. Let parents and guardians beware!

FOR THE NEW ENGLAND FARMER.

## CONTRIBUTIONS TO ENTOMOLOGY.

BY THADDEUS WILLIAM HARRIS, M. D.

No. IV.

*Subgenus Anchomenus.*

United to *Callistus* by Latreille, who informs us that it is distinguished from *Agonum* by having the thorax heart-shaped and truncated at base and apex. Leach says that the characteristics of this genus of Bonelli are, to have the third and fourth joints of the palpi equal, sub-acute; the basal thoracic angles acute; and (in which it differs from *Callistus*) in having the thorax glabrous, the labrum transversely quadrate, entire, and the body somewhat depressed.

Our species exhibits the above characters, on which I must depend for the propriety of arranging it in the genus, no foreign types of which I have seen. Congeneric is *FERONIA decora*, Say, and probably also the species named by him, *F. cincticollis* and *decentis*. The *decora* is about the size of the following, has a rufous thorax and dark cupreous elytra. They are found under stones in wet meadows.

*A. extensicollis.* Head and thorax green, elytra purple, margined with green; beneath piceous; feet ochreous.

Length seven twentieths of an inch.

Head impunctured, and, with the thorax, arginous green; lip and mandibles piceous, palpi and antennæ dark redish brown, basal joint of the latter ochreous. Thorax at base and dilated lateral indentations slightly punctured, dorsal furrow distinct. Scutell blackish purple. Elytra deep redish purple, external submargin green, with twelve or more ocellated punctures; striæ distinctly punctured at base interstitial lines very slightly convex, with exceedingly minute punctures, the third line with from five to seven large punctures, three of which nearest the base are contiguous to the third striæ, the fourth in the middle of the interstitial line, and the remaining ones contiguous to the second striæ. Body beneath glabrous, piceous; feet ochreous.

The punctures of the interstitial lines are so small as not to be discovered except by a powerful magnifier. It is probable that this insect is the *FERONIA extensicollis* of Say, with whose description it agrees in most respects, and therefore his name is adopted, until a comparison with an undoubted specimen of his insect shows mine to be distinct, in which case it may receive the specific appellation of *proximus*. Mr. Say describes the *extensicollis* as having impunctured striæ, convex interstitial lines, rufous antennæ and palpi, and testaceous feet, in which it differs from our species.

## GENUS CILENIUS.

*c. pubescens.* Head and thorax green, elytra olivaceous, head impunctured, labrum truncate, body beneath fuscous feet pale ochreous.

Length nearly nine twentieths of an inch.

Body pubescent, the hairs decumbent, sericeous, ferruginous. Head bald, glabrous, impunctured. Palpi and three basal joints of the antennæ ochreous yellow, smooth; remaining joints fuscous, very hairy. Labrum and mandibles castaneous. Thorax above green, polished, punctured, with longer, more elevated hairs than on the elytra; broadest in the middle; longitudinal and transverse diameters subequal; lateral edges purple, regularly curved, slightly excurved at base;

disc distinctly canaliculate, basal lines tinged with purple, elongated, and curving outwards towards the middle of the margin. Coleoptra olivaceous, disc purplish, submargin green, outer edge dark ferruginous; surface slightly polished, deeply and distinctly punctured; punctures of the striæ approximated, less distinct at tip; interstitial lines a little convex. Pectus, postpectus and vent fuscopiceous, punctured, with remote hairs. Feet pale ochreous yellow.

Apparently approaches very near to *c. Pennsylvanicus*, Melsheimer; but differs from Mr. Say's description of that species in being pubescent, in the paler color of the base of the antennæ and feet, and in the differently colored elytra, and truncate labrum, the punctures of the striæ, altho' less distinct, are by no means obsolete at tip. Found under stones in wet places.

## GENUS DICÆLUS.

*D. \*Leonardii.* Redish black, polished; body, beneath, feet, and palpi piceous; antennæ fawn-colored.

Length half an inch.

Body glabrous, polished, impunctured, above deep piceous or redish black, beneath paler. Mandibles and labrum black, palpi piceous at base paler at tip. Three basal joints of the antennæ piceous glabrous, remaining ones covered with fawn-colored pubescence. Thorax quadrate, diameters equal, not contracted before; anterior angles simply rounded; somewhat contracted behind the middle, and rectangular at base, where it nearly equals the coleoptra in breadth; lateral edge not reflected; dorsal and lateral lines deep; anterior part of the disc with a small foveolus, each side of the dorsal line, and having a fortuitous appearance. Elytral striæ impunctured; interstitial lines very convex, submarginal one serrate-punctate within. Feet piceous, tarsi paler above, and almost fawn-colored beneath.

The filiform antennæ will prevent this insect from being mistaken for *ABAX coracinus*, Say, to which it appears to have some resemblance. The latter insect is known to me only by description.

This fine DICÆLUS was sent to me from Dublin, N. H. by the Rev. L. W. Leonard, whose kindness I am happy to acknowledge by the name. Two other species of the genus are found in this vicinity, namely, *D. dilatatus*, Say, and *D. elongatus*, Bonelli. They are found under stones, but are rare.

[From the New York Statesman.]

## ON BLACK DYEING AS APPLIED TO WOOLEN CLOTH AND HATS.

The dyeing of black has deteriorated so much within the last forty years in England, and in this country as the copyist of England, that the colors would be considered as unwearable, were not the cloths as evanescent in their fabric as the colors are fugitive. The faint miserable colors given to the blacks in the present day has been mainly the result of the prevailing passion for cheap goods.—To meet and indulge that ridiculous unprofitable passion, the manufacturer has been compelled gradually to make his goods in the most flimsy manner, and the dyer to make his color at as low a rate as possible. So much has the dyeing of black been lowered in the west of England, that a piece of twenty yards of broad cloth which forty years since was charged thirty shillings, is now done for six shillings and eight pence, and the dyer makes nearly the same profit now as he did then.

Before the year 1790, all the black cloths dyed in England, excepting the coarser grades, were colored blue in the woad vat previous to their receiving the black dye; and a considerable portion of nutgalls was used with logwood, &c. in finishing the color. All the black cloths brought from England have a white and a blue rose near the end. The white rose was designed to show that the cloth was white previously to its being dyed blue; for, as cloths dyed other colors, if found defective, were usually dyed black to cover their imperfections, and as repeated colorings were found to injure the texture of the goods, the dealers would not give the same price for cloths without the white rose. The blue rose was designed to show that it had received the blue dye, and the color of the rose was considered a criterion of the depth of the blue given. The white and blue roses are still preserved; but the blue is never put on, excepting by dipping a corner of the cloth in the blue vat, and by tying a rose on that part.—Nutgalls, which were found to give permanency to the colors, have also been exploded as too expensive; and the blacks now given to the public, are dyed with only logwood, fustic, and sumach. The latter being the only material in the composition that has any tendency to impart the least degree of permanency to the color, and that is necessarily used in such small portions, to preserve the blue bloom of the now fashionable colors, as to have but little effect in checking the fugitive dye of the logwood.

The French and the Germans have always made much better black, and given to that color a far greater degree of permanency than the English. I am aware that this opinion will be considered as high treason by English agents, through whose influence the most flimsy goods, and the most miserable colors, have become fashionable in this country, and the public taste in this particular, been materially vitiated. To prove the correctness of this opinion, I need only request any citizen, who have an opportunity of doing it, to compare an English black that has been worn three months with a French black that has been worn the same time.

The color put on hats is even more fugitive than that put on the cloth; and it is high time that our dyers, both of woolen and hats, should pursue some mode of giving more permanency to their colors. The primary object of this essay is, to show them how this can be effected, without any additional expense to the operator. I am aware that it would be worse than useless to attempt to bring our dyers back to the old expensive but highly permanent process of giving a woad-blue to their goods before coloring them black: for the public taste has become so highly vitiated by the passion for cheap goods, that firmness of fabric, body, and permanency of color, and every other quality that give to them an intrinsic value, are now never taken into consideration. As giving a blue ground is out of the question, and as the nutgalls, the next most permanent mode, must also be resigned as too expensive, I have to direct the attention of our dyers to a material growing abundantly in this country, which answers even a better purpose than nutgalls, and will cost no more than the process now pursued.

Most persons living in the interior of the country know that the bark of the swamp maple will make good black ink, though they may not be aware that four pounds of this bark, dried and

round, are equal to one pound of the best galls. The black obtained from this bark is equally as permanent as that from galls, and as the bark gives a much smaller portion of extraneous precipitate, it will clean better, and make a much brighter color. Those dyers who formerly used nutgalls will know what quantity of swamp maple to use to a given quantity of logwood; but I should suggest to more modern dyers to leave out one pound of logwood for every pound of bark used by them.

Some few of our woolen dyers have, at my suggestion, used the maple bark for three or four years, and their colors are much esteemed both by dealers and consumers. Should the colors prove too blue they may be altered to any hue by the use of sunach or alder bark. W. P.

#### A VALUABLE DAIRY.

We are informed that Mr Israel Cole, of this town, (North Adams) has made this season 16,000 pounds of Cheese from the milk of only 28 cows; being on an average, 571 pounds to each cow.— We understand he increases the quantity of milk by giving his cows daily the whey mixed with meal. His cheese is of the best quality, and fetches, with his established customers in New York, one or two cents per pound more than that of ordinary dairies. Such a dairy, when cheese was at the price of 12½ cents per pound, would make a man rich in a few years, and even at the present moderate prices, is no contemptible income.

#### PICKLE FOR BEEF AND PORK.

The following recipe for making pickle for beef or pork is strongly recommended for the adoption of those who pickle beef and pork for family use. Persons in the trade who will adopt it, will find a ready sale for their beef and pork. It has been used by many families in this city, and always approved. I do not hesitate to say that there is no pickle in use to be compared with it. It is familiarly known by the name of the *Kniekerbocker Pickle*. Could this recipe be generally adopted, our pickled beef and pork would have certain preference in foreign markets.

**RECIPE.**—Six gallons water, 9 lbs. salt, coarse and fine mixed, 3 lbs. brown sugar, 3 ounces salt petre, 1 ounce pearl ash, 1 gallon molasses to every 6 gallons of water.

In making a larger or smaller quantity of pickle, the above proportions are to be observed. Boil and skim these ingredients well, and when cold put it over the beef and pork.—*N. Y. paper.*

#### A LAUDABLE COMBINATION.

We have been favored with a copy of a small pamphlet, entitled, "*Regulations of the Salem Association for the Detection and Prosecution of Trespassers on Gardens, Fields, and Orchards, in the town of Salem and vicinity.*" The preamble to the resolutions is as follows:—

Whereas the offence of robbing fruit trees, trespassing upon inclosed grounds, and wantonly injuring trees, planted for shade and ornament, has become so prevalent in this neighborhood, as to form a serious obstacle to the cultivation of gardens; and whereas, the laws of the Commonwealth, if duly enforced are sufficient to prevent and punish such offences:

"THEREFORE, be it resolved, by the individuals present at this meeting, that we will form our-

selves into a Society for the protection of this kind of property; and to this end, we promise to each other mutual aid and facility towards detecting and bringing to punishment, all future offenders against the laws made for the protection of that species of property, belonging to the subscribers. In order more effectually to give efficacy to the objects of this association, we agree to adopt for our government, the following code of regulations."

"By this code the Society is denominated "The Salem Association for the Detection and Prosecution of Trespassers on Gardens, Fields, and Orchards in the town of Salem and its vicinity." The officers of the Society consist of a President, a Vice-president, Secretary and Treasurer, and a board of three Directors. It is made the duty of the board of directors to "institute processes for all violations of the laws made in the premises, that shall come to their knowledge by information of members of the Society; they shall have power to give suitable rewards for the detection of trespassers, and to employ such agents as may be deemed by them proper for this purpose. They may at their discretion publish the names of all convicted offenders against the laws made for the protection of gardens and orchards, in some paper or papers, printed in the town of Salem."

The law on which the association is founded is as follows:

*An Act in addition to an Act, entitled "An Act for the more effectually preventing of trespassers in divers cases."*

**SEC. 1.** *Be it enacted, by the Senate and House of Representatives, in General Court assembled and by the authority of the same, That, from and after the passing of this act, if any person shall enter upon any grass land, orchard, or garden, without permission of the owner thereof, with intent to cut, destroy, take, or convey away, any grass, hay, fruit, or vegetables, with the intent to injure or defraud such owner; each person so offending, shall pay, for every such offence, a sum not less than two dollars, nor more than ten dollars, to the use of the Commonwealth, to be recovered on complaint before any justice of the peace of the county in which the offence shall be committed; and the person so offending shall also be liable in damages to the party injured.*

**SEC. 2.** *Be it further enacted, That, from and after the passing of this act, if any person, having entered upon any grass land, orchard, or garden, shall take therefrom, without permission of the owner thereof, and with the intent to injure or defraud such owner, any grass, hay, fruit, vegetable, or shrub, cultivated thereon for ornament or use; such person so offending, shall forfeit and pay for each offence, to the use of the Commonwealth, a sum not less than five, nor more than fifty dollars, to be recovered by indictment, or information before the Circuit Court of Common Pleas, in the county where such offence shall be committed; or the Municipal Court of the town of Boston, if such offence be committed in the county of Suffolk; and the person so offending shall be also liable to the party injured, in a sum equal to three times the value of such grass, hay, fruit, vegetable or shrub, to be recovered by action of the case in any court of competent jurisdiction.*

**SEC. 3.** *Be it further enacted, That, any person who, having entered upon any grass land, field or orchard, shall, without permission of the owner*

thereof, and with the intent to injure him, break, bruise, cut, mutilate, injure or destroy, any fruit tree, tree for ornament or shade, or shrub, cultivated thereon for ornament or use, and which shall be standing or growing thereon, such person so offending, shall forfeit and pay to the use of the Commonwealth, a sum not less than ten dollars, nor more than one hundred dollars, to be recovered by indictment or information, in manner as is provided in the second section of this act.

**SEC. 4.** *Be it further enacted, That if any person shall commit any of the trespasses mentioned in this act, on the Lord's day, or the night time, that is to say, between the sun-setting and sun-rising, he shall be liable to double the penalties and forfeitures, the same to be prosecuted for and recovered, in manner as before provided; and all prosecutions for breaches of this act, shall be commenced within one year from the time the offences shall be committed, or the penalties and forfeitures shall have accrued, and not afterwards.*

[Approved by the Governor, June 12, 1828.]

[Prepared by the Editor.]

#### BEEES.

FROM THE NORTH AMERICAN REVIEW.

(Continued from page 115.)

It is better to begin with a single hive, and so attain a knowledge of the habits and instincts of bees by degrees. We have known several persons, who have purchased a number of hives at once, and relinquished the pursuit from the perplexity that ensued when the swarming season commenced. But there is no similar occupation so easily followed, and none that requires so little capital, as that of keeping bees. The profit is enormous. If a person, well trained to the employment, should follow the plan adopted in some parts of Europe, of removing the bees from place to place, in a kind of ark on a river of some length, thus providing a plentiful supply of food, he might increase his stock to any extent.

An apiary of twenty hives could maintain itself in an area of a mile, where there is plenty of blossoms. Every farmer should, however, provide pasture for his bees, as well as for his cows; and therefore when the spring and summer flowers are gone he should have a field of buck wheat ready, which, although not so palatable as other flowers, will serve the bees for winter food.

An apiary, or bee-shed, should be at the eaves, about four feet from the ground, with a roof sloping both ways, and with any aspect that the owner chooses. It should be ten feet wide, and the length of it should be increased as the hives multiply. It is, however, difficult to describe one accurately.

The most convenient one that we have seen is on a farm near New Brunswick in New Jersey. It is fifty feet long, and contains sixteen hives on each side. The swarms which are successively cast off, are placed under the same shed in the winter, and an equal number of the old hives are sold to make room for them. This apiary might be enlarged to any extent, were there pasture enough for the bees; but the area of the bees' flight, as there are now many cultivators of bees in this district does not furnish food enough for a great number.

In this apiary the miller or night moth is successfully guarded against. A small wire door, made to slide behind two door posts, formed of

needles is closed over the entrance of the hive, as soon as the bees have retired for the night. This is done during the months of April, May and June; after that if the weather sets in warm, and the bees are oppressed by heat, the floor of the hive is let down, which, as it is fastened to the hive behind with hinges, and on the side with hooks and staples can easily be accomplished. Two rows of scantlings or joists four inches square, and running the whole length of the apiary, receive the hives between them, which are thus suspended at a distance of about three feet from the ground.

The hive is thirteen inches square at the top, and is of the same size at the bottom of the front and back, but the bottom of the sides is only seven inches wide. By this slope of the hive the combs wedge themselves as they are made, and there is no use for the ill-contrived crossed sticks, that are generally thrust in the old hives, to keep the combs from falling down by their own weight. The floor is, as we observed, fastened by hinges and hooks. It is likewise an inclined plain, having a slope of at least four inches.

The advantage of this inclination will be instantly seen. The perspiration of the bees, which is copious, is, by the inclination of the sides and floor, conveyed off at once, without being absorbed by the boards. All extraneous matter can be carried away by the bees with very little trouble, and they can defend themselves from robbers or corsair bees with much greater ease than if the floor were flat.

As the floor opens and shuts, the observer can inspect the interior of the hive at pleasure, not with the hope of getting at the minutiae of the bees' policy, but to see the forwardness of the combs, the number of the bees, and the general appearance, which a practised eye will soon understand. When the floor of the hive is left down all night, and the bees hang very low from the combs in the morning, they will soon remove themselves up again, if the floor is raised very gently and slowly and fastened as usual.

The cover of the hive is of course thirteen inches square. It is made of common pine, as is the hive, with two cletes on the upper part, as well to prevent the board from warping, as to prevent the box, or upper story, which is always added, from being moved from its place. The cover of the hive has three holes of an inch diameter, within a quarter of an inch of the other. These holes are to allow the bees to pass to the upper box, when the *hive* is full of honey.

It is ascertained satisfactorily, that the young brood and the bee-bread or pollen are deposited in the hive where the swarm is first put. The holes in the cover are therefore kept shut by plugs, until the hive be filled. The holes are then opened, the bees immediately pass up, and if the season be propitious, they fill the upper box with comb and honey, which, as there is neither brood nor bee-bread is of the finest and purest kind.

We have often seen forty and fifty pounds obtained by this simple proceeding; and the box is also used to feed a famished hive in the spring. A single comb, left in one of these boxes will sustain a swarm, that has eaten up all its honey, till vegetation commences. As the boxes and hives are of equal size, any box will fit a hive.

When the combs in the hive are three years old, two of them can be taken out every winter, provided there remain honey enough in the rest for the use of the bees. Thirty weight of honey

is the average quantity that suffices for a swarm of large size. The hives in question weigh, when empty about twelve pounds, a swarm of bees four pounds, the wax two pounds. The whole, therefore, ought to weigh about fifty pounds in November. All over this quantity can be taken out to advantage, as the wax becomes very dark after two or three years. The whole of the combs can be thus renewed in the course of four years, as the bees replace them early in the spring. We omitted to mention that the length of the back of the hive is twenty-two inches, and the floor projects in front about three inches, thus forming an apron or platform, on which the bees alight before they enter in at the little door. Models of this hive have been sent to several of the horticultural societies of Europe, and they are getting into use in this county.

When a swarm is to be hived, the hive is put in a moveable frame which is easily carried to the tree where the swarm hangs, and this is proved to be the easiest method of hiving swarms; as the screws are taken out of the cover and the hive lifted up to the swarm in which they are shaken. The frame and hive are then placed on the ground, and the cover is gently laid on or screwed fast to the hive. Little sticks are put against the apron and rest on the ground, serving for ladders for those bees that fell to the ground when the main body was shaken into the hive. Bees from the moment of their leaving the hive (when swarming) until they are fairly settled and at work in a new habitation, seem stupid and confused. This arises, however, from the precarious situation of their queen. If she fall into the hive when the swarm is shaken in, all the remaining bees will soon find their way to the entrance; for a peculiar sound is emitted by these insects when their queen is present. If, however, she remain on the limb, it will be necessary to shake it again over the hive, as the bees will leave it to fly up to the place where the queen is. When the bees are quiet in the hive (which is ascertained by the number that are seen hovering in the front of the entrance on the wing, and by others ventilating the hive with their wings), the top can be covered with a sheet, doubled several times, to keep off the heat of the sun. The hive must remain in the same spot until eight or nine o'clock in the evening, when two persons can quietly convey it, frame and all, to the apiary, and place the hive, with great care between the joists where it is permanently to remain.

Hives should be made and painted a year before they are used, as the smell of paint is disagreeable to the bees. The smoother the boxes and hives are, inside and out side, the better both for the health of the bees and for preventing the deposit of the eggs of the miller. We must except the roofs of the hive and of the box, as they should be rough; for we have ascertained, that the propolis, or bee-glue does not adhere so closely to a smooth surface at all times.

And here we would remark, that it has been the custom, from the earliest ages, to rub the inside of the hive with a handful of salt and clover, or some other grass or sweet scented herb, previously to the swarm's being put in the hive. We have seen no advantage in this; on the contrary, it gives a great deal of unnecessary labor to the bees, as they will be compelled to remove every particle of foreign matter from the hive before they begin to work. A clean cool hive, free from

any peculiar smell or mustiness will be acceptable to the bees; and the more closely the hive is joined together, the less labor will the insects have, whose first care it is to stop every crevice, that light and air may be excluded. We must not omit to reprehend as utterly useless, the vile practice of making an astounding noise, with tin pans and kettles, when the bees are swarming. It may have originated in some ancient superstition, or it may have been the signal to call aid from the fields to assist in the hiving. If harmless, it is unnecessary; and every thing that tends to encumber the management of bees should be avoided. (To be continued.)

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, NOV. 14, 1828.

Samuel Breck, Esq. of Philadelphia, has delivered an address in honor of Judge Peters, before the Agricultural Society of which Judge Peters was formerly president.

An establishment is in operation in Kentucky for water rotting and breaking hemp. The vat is one hundred by seventy feet, and rots a ton and a half of hemp in about seven days. The machine breaks 1200 a day.

### AMERICAN LYCEUM.

A respectable meeting was held at the Exchange Coffee-house on the evening of the 7th inst. to take into consideration the subject of the American Lyceum. The meeting was organized, by choosing the Hon. Mr. Webster to the chair, and Mr. G. B. Emerson secretary. In answer to the call of Mr. Russell, editor of the Journal of Education, Mr. Holbrook gave an account of the establishment of branches of the Lyceum in several places, in this and some of the neighboring States; of the mode in which they had been conducted, and of the good effects, which had already been produced by them.

The Hon. Mr. EVERETT expressed the interest which he felt in the success of the institution. He stated some facts in relation to the good which was promised, and which had been effected by similar institutions in this country and elsewhere; and remarked particularly upon the facilities which would be afforded by the associations of the nature of the Lyceum, in procuring books and instruments, which individuals would not be able to procure for themselves. The chairman made a few observations on the benefits resulting from these associations. Several resolutions highly approving of their objects, were passed, and a committee, consisting of Messrs. Russell, Holbrook and Emerson, was appointed to report to the meeting at the adjournment, in what way the most effectual aid could be afforded to the interests of the Lyceum. The meeting adjourned, to meet again this evening at 7 o'clock, at the Exchange Coffee-house; at which time the committee will report.

*Good farming.*—It is stated in the American Traveller, that J. L. Boylston, Esq., of Princeton, in this State, has raised this year, from three and a half acres and twenty-eight rods of ground, two hundred and twenty-six bushels of corn; averaging sixty-one and a half bushels of shelled corn per acre. And also on the same land, fifty cart loads of pumpkins, and a hundred and twenty bushels of turnips.

**Canal Revenue.**—It is stated in the Albany Daily Advertiser, that the amount of toll paid this year up to the first day of Nov. to the collector at Albany, is one hundred and forty-two thousand eight hundred and twenty-three dollars.

**ERRATA.**—In the third number of Dr Harris's article on Entomology, page 122, column 3, for *Omascus* read *Omascus*. Page 123, column 1, line 43, after *downy* insert a comma. Column 2, line 6, for *universally* read *unusually*. Line 8, for *\*picous* read *\*piceus*. Line 20, for *lip* read *tip*.

**To Correspondents.**—Several valuable communications are on hand, which will soon appear.—Among others one from a correspondent in this city on **CIDER**—one from Connecticut on **FOREST TREES**—and one from Pennsylvania on a **NEW INSECT IN FRUIT TREES**.

**American Tree Seeds.**

For sale, a variety of Seeds of Forest Trees, Shrubs, &c. mostly native American kinds, and suitable for sending to Europe, or for cultivation here. Price 25 cts a paper. They were gathered by a gentleman familiarly acquainted with the sorts, expressly for us. They will be sold by the single paper, or packed to order, in any quantity. A description of several of the trees will be found on page 131 of this week's New England Farmer. Among the assortment is the following:

- |                     |                   |
|---------------------|-------------------|
| Acer saccharinum    | Sugar Maple       |
| Hex opaca           | American Holly    |
| Convallaria         | Solomon's Seal    |
| Symphora glomerata  | Indian Currant    |
| Cornus sericea      | Red Osier         |
| Tilia glabra        | Bass Wood         |
| Aralia nudicaulis   | Wild Sarsaparilla |
| Betula excelsa      | Yellow Birch      |
| Acer spicatum       | Mountain Maple    |
| Kalmia latifolia    | Laurel            |
| Kalmia angustifolia | Sheep Laurel      |
| Alnus               | Alder             |
| Clematis vitalba    | Traveller's Joy   |
| Sorbus americana    | Mountain Ash      |
| Taxus americana     | American Yew      |
| Spiraea salicifolia | Meadow Sweet      |
| Fraxinus americana  | White Ash         |
| Acer striatum       | Striped Maple     |
| Panax quinquefolium | Ginseng           |
| Azalea nudiflora    | Early Honeysuckle |
| Pinus macrocarpa    | American Larch    |
| Aralia racemosa     | Spikeard          |
| Lilium superbus     | Superb Lily       |
| Arum triphyllum     | Wake Robin        |
| Pinus nigra         | Black Fir         |

Also, Peach and Almond Stones, and many other valuable Fruit and Forest Tree Seeds for planting this fall, a catalogue of which may be had gratis at this place.

**White Mulberry Seed.**

This day received, a few pounds of warranted genuine White Mulberry Seed, raised in Coventry, Con. this season, and saved with care expressly for us—For sale by the lb. or ounce.

**Oat Meal, &c.**

Fine Oat meal and Oat Flour, Hulled Oats, Hulled Barley, Barley Flour, &c. for sale by the barrel or less quantity, direct from Stevens' Mills, Vermont.

**Orchard Grass Seed.**

A few more bushels of this valuable Grass Seed, growth of 1828. Also, Lucerne, White Clover, Fowl Meadow, and every other kind of Grass cultivated in New England. Shallots for fall planting, Tree and Potato Onions.

Just received at the  
**New England Farmer Seed Store,**  
No. 52 North Market Street, Boston.

**Great sale of Wool.**

ON THURSDAY, DECEMBER 18, AT 10 O'CLOCK,  
At the Hall over the New Market.

- 219 bales Saxony WOOL, consisting of first and second Electoral—first and second Prima, Secunda, and Tertia.
- 246 bags Leonessa Sorianna Segoviana Spanish Wool.
- 120 bags Portuguese Wool.
- 420 bags (about 76,000 pounds) American Fleece Wool, among which are some choice lots of selected Saxony and full blood Merino fleeces.

Catalogues will be ready for delivery and the Wool may be examined three days before the sale.

Coolidge, Poor & Head—Auctioneers.

**Wine and Table Graps.**

A complete assortment of **FRENCH VINE ROOTS** in prime order, just received and for sale at a low price, by E. Copeland Jr., at the Dupont Powder Store, 65 Broad Street. **AMMUNITION** as usual. 31.

**Garden and Field Seeds.**

The largest collection and variety of Garden, Field, Tree and Herb Seeds to be found in New England, at wholesale and retail. The Seeds are all raised in this vicinity, expressly for this Establishment, by careful and experienced growers, and are warranted pure and fresh. Country traders supplied with boxes of prime seeds, for the retail trade, on liberal terms. A pamphlet catalogue (2d edition) of our Seeds, Trees, &c. is published and will be forwarded gratis to any one who will send for it.

**Splendid Bulbous Roots, &c.**

A further supply of Hyacinths, Tulips, Narcissus, Gladiolus, Snow Drops, Crocus, Star of Bethlehem, Jonquilles, Ranunculus, Iris, Crown Imperials, Anemones, Crocus, &c. from 12 to 62 cts. each. A very few of the finest Hyacinths, dark and pale blue, pure white, red, yellow, and white with various eyes, at \$1 per root.

The collection of LILIES is very splendid, comprising Scarlet Chalcedonia Lily 50 cts. Orange Pomponne Lily 37 cts. Chinese Leopard 25 cts. Orange Martagon 37 cts. Yellow Martagon 37 cts. Double Violet Flamed 37 cts. Purple and White Spotted 37 cts. Bright Scarlet Pomponne 50 cts. Double White 37 cts. Large White Garden Lily 12 cts. Dwarf Chinese Red Lily (*Lilium concolor*, new and very superb, one root only) \$1.50  
**HYACINTHUS**—(double and single,) dark blue, porcelain blue, red and rosy coloured, pure white, white with yellow eye white with rosy eye, and yellow with various eyes; from 25 cts to \$1.00 each.

**TULIPS**—splendid variegated, red, yellow, and mixed, 12 cts. each, \$1.00 per dozen.

**CROWN IMPERIALS**—assorted, of the most splendid colours, and showy flowers, large roots, 33 cts. each.

**JONQUILLES**—sweet scented, finest roots, 19 cts. each.

**POLYANTHUS NARCISSUS**—fragrant, white with yellow cups, and yellow with double white cups, extra sized roots, 33 cts. each.

**DOUBLE NARCISSUS**—fragrant, of all colors, 19 cts. each

**SPRING CROCUS**—of all colours, 6 cts. each. 50 cts. per dozen.

The above roots are from the same house, from which we received our supply last season, and which gave, such universal satisfaction; some of the double Hyacinths having produced bells 1 inch and 3-10ths in diameter.

Purchasers are requested to notice that the above roots are not purchased at auction, and are all remarkable for their size, and for the beauty and delicacy of tint of their flowers. Those sold at auction are generally the more refuse of the most inferior collections, good roots being worth at home ten times, as much as they generally sell for at auction, as will be seen by reference to the priced catalogues of any respectable house in Holland.

Also pots for blooming the Crocus, in the shape of Hedgehogs, Porcelain Dice-work Flower Baskets, (very beautiful) Beehives, Flower Pots, Half melons, Cones, &c.—a new article.

A few more roots of Wilmot's Superb Strawberry. Just received at the

**New England Farmer Seed Store,**  
No. 52 North Market Street—Boston.

**Subscription for Vine stock for the finest table Grapes.**

A. Parmentier, at the Horticultural Garden, Brooklyn, corner of the Jamaica and Flatbush road, two miles from New York, having been urged by several lovers of the vine to propose sets of the best kind for sale by subscription, offers to the public sets of a dozen vines, with good roots of the most select and choice grapes for the table; many of which are quite new in this country, and all of which will ripen perfectly in any situation either in town or country.

**Names of the twelve Sorts.**

1. White Chasselas, with large fruit
2. Chasselas of Fontainebleau, near Paris
3. Yellow Chasselas of Thomery, near Paris
4. Golden Chasselas, the real genuine
5. Musk Chasselas
6. Chasselas, with very large black fruit
7. Red Chasselas
8. White Muscat, or black Constantia
9. Red Muscat
10. Black Muscat, or black Constantia
11. Black Orleans, bears very well the frost
12. Black Gamet, yields a second crop of blossoms and fruit when the first are frozen.

Nos. 11 and 12 are as fine for vineyards as for the table, the fruit is not so excellent as that of the preceding kinds, but is equally valuable on account of the certainty of a large crop annually.

The subscription receipt will be accompanied by directions on the best mode of cultivation, planting and pruning the vine.

The same sort of vines may be had separately, price One Dollar, except No. 4, Golden Chasselas, the genuine, which is Two Dollars. Communications for the above, and subscriptions to his establishment post paid punctually attended to.

References, Dr. David Hosack, President of the Horticultural Society, Dr. Pascalis, President of the Linnaean Society, Dr. McNeven, Dr. Mitchell, Dr. Stevenson, and Hon. John Lowell. Nov. 14.

**Wanted,**

On a farm in Roxbury a young man who has a knowledge of farming and can bring recommendations for industry &c. Apply at this office. 31. Nov. 7.



**LINNEAN BOTANIC GARDEN AND NURSERY**, near New York, *William Prince*, Proprietor.—The new Catalogues of this establishment are now in the press, and may soon be obtained from T. & J. Swords, New York, and of the other Agents. The collection of Fruit Trees has been nearly doubled since the last edition, and comprises all the choicest varieties of every country. The assortments of Ornamental Trees, Flowering Shrubs and Plants, Greenhouse Plants, &c. have also been greatly extended, and in fact every department has received the utmost attention both to their extension and improvement. The grounds occupied by the establishment have been extended to 40 acres, and the proprietor can now justly state that orders for every description of Trees and Plants will be executed in a manner superior to all former periods. The Cherries, Peaches and most other Trees are of large size—many of the Peaches, Apricots and Nectarines are on Plum stocks. The collection of Grapes consists of above 20,000 ready for sale, comprising all the choicest varieties, and will be shipped in quantities at reduced rates, and 100,000 more are expected shortly from France and Germany. Without intending invidious comparisons, the proprietor appeals to those acquainted with his establishment as to its decided superiority in every department. The whole management and supervision is attended by himself and sons, and orders received from any distance receive the same pointed attention as if the persons were on the spot to make their selections. The trees are packed in the best possible manner to ensure success, and with the greatest despatch, and are shipped to any place designated. And to those interested in Horticultural pursuits, he has only to say, that the same unremitted attention will be paid to the execution of its business, which has hitherto characterised the establishment. N. B. Plants of Wilmot's Superb Strawberry, and the celebrated Greville Rose can be supplied. nov 14—3

**Roots of the Pie-Plant, or Tart Rhubarb.**

A large supply of the roots of the *Rheum Undulatum*, or Tart Rhubarb, or Pie-Plant, an excellent article for summer use. (See N. E. Farmer, vol. vi. page 290, and page 11 of this volume, and Fessenden's New American Gardener, article *Rhubarb*, for its culture and uses.) The roots are in fine order for transplanting this fall. Price 25 cts per root.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.	2 00	3 00
ASHES, pot, first sort,	ton.		105 00
Pearl, first sort,	ton.	102 50	103 00
BEANS, white,	bushel.	1 00	1 25
BEEF, mess,	barrel.	10 50	10 75
Cargo, No. 1,	"	8 25	8 50
Cargo, No. 2,	"	7 00	7 25
BUTTER, inspected No. 1, new,	pound.	12	14
CHEESE, new milk,	"	7	9
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	9 50	10 00
Genesee,	"	8 50	9 00
Rye, best,	"		
GRAIN, Corn,	bushel.	56	62
Rye,	"	56	62
Barley,	"	60	70
Oats,	"	32	40
HOG'S LARD, first sort, new,	pound.		9
LIME,	cask.	85	90
PLASTER PARIS retails at	ton.	2 25	2 50
PORK, clear,	barrel.	16 00	17 00
Navy, mess,	"	13 00	13 50
Cargo, No. 1,	"	13 00	13 00
SEEDS, Herd's Grass,	bushel.	2 00	2 25
Orchard Grass,	"		4 09
Fowl Meadow,	"		4 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		5 00
Red Top	"		1 00
Lucerne,	pound.		50
White Honeysuckle Clover,	"		50
Red Clover, (northern)	"	11	12
French Sugar Beet,	"		1 50
Mangel Wurtzel,	"		1 50
WOOL, Merino, full blood, washed,	"	42	59
Merino, full blood, unwashed,	"	23	28
Merino, three fourths washed,	"	35	40
Merino, half & quarter washed	"	33	35
Native, washed,	"	23	30
Pulled, Lamb's, first sort,	"	42	47
Pulled, Lamb's, second sort,	"	23	33
Pulled, " spinning, first sort,	"	33	37

**PROVISION MARKET.**

BEEF, best pieces,	pound.	10	12
PORK, fresh, best pieces,	"		8
whole hogs,	"		6
VEAL,	"		6
MUTTON,	"	2	10
POULTRY,	"		11
BUTTER, keg and tub,	"	12	16
Lump, best,	"		20
EGGS,	dozen.		20
MEAL, Rye, retail,	bushel.		70
Indian, retail,	"		40
POTATOS,	"		50
CIDER, [according to quality]	barrel.	2 00	2 75

## MISCELLANIES.

## HARVEST HYMN.

The following effusion was written for a recent agricultural exhibition at Hartford, Connecticut.—We are so much accustomed to associate the name of Mrs. Sigourney with the poetry of our sister state, that we almost involuntarily attribute these lines to the fine fancy of that lady. To whomever they may belong, a certain warmth of feeling pervades them, which is one of the most apparent characteristics of Mrs. Sigourney's muse.

God of the year!—With songs of praise  
And hearts of love, we come to bless  
Thy bounteous hand, for thou hast shed  
Thy manna o'er our wilderness;—  
In early spring-time thou didst fling  
O'er Earth its robe of blossoming—  
And its sweet treasures, day by day,  
Rose quickening in thy blessed ray.

And now they whiten hill and vale,  
And hang from every vine and tree,  
Whose penciled branches hanging low,  
Seem bowed in thankfulness to thee,—  
The earth with all its purple isles,  
In answering to thy genial smiles,  
And gales of perfume breathe along,  
And lift to thee their voiceless song.

God of the Seasons!—Thou hast blest  
The land with sunlight and with showers,  
And plenty o'er its bosom smiles  
To crown the sweet Autumnal hours;  
Praise, praise to thee!—Our hearts expand  
To view these blessings of thy hand,  
And, on the inebriate-breath of Love,  
Go off to their bright home above.

**Cattle Fairs before the Revolution.**—Before the Revolution, regular Cattle Fairs were held in the town of Hardwick, under the patronage of Timothy Ruggles, one of the most distinguished men in our country in former times. The political commotions which overspread the land swept away the custom so beneficial to the agricultural community.—We notice that the enterprising inhabitants of Southbridge, propose to revive the ancient usage, and hold on Saturday, the 8th day of November, a Fair, for the exhibition, sale, and exchange of cattle, horses and specimens of the mechanic arts.

The beneficial effects which have resulted from the encouragement given to industry by the Agricultural Societies, have been manifested in the annually increasing numbers of beautiful and valuable animals which crowd to their exhibitions, and in the spirit of improvement and of liberal competition which has gone through the community.—

The shows of these associations, while they present to observation and imitation the rarest specimens of the productions of the earth, of mechanical skill, and of good breeding, have not been occasions where the farmer could part with his surplus property, or supply his wants by sale or exchange. The best premium on the productions of skill and industry, is in the price they bring to the proprietor. Periodical sales have been attempted by the New England Society, and it is said with a degree of success, although limited, not inconsiderable in application to manufactures. The experience of other countries, the best practical guide in our own, demonstrates that such open markets are eminently useful in their connexion with agriculture. Under judicious regulations and salutary provisions for the preservation of order, and securing fairness in the conduct of

business, they may doubtless be rendered advantageous to our citizens, allowing choice and competition in purchases, without the disturbance of those scenes of tumult and blood-shed which disgrace the riotous and debased population of other lands whenever assembled.—*Nat. Aegis.*

**Theme for Thanksgiving Sermons.**—Some clergymen in this vicinity have suggested the propriety of delivering sermons on Thanksgiving day on the subject of general education—such as is contemplated by the establishment of Lyceums. We could mention the names of some distinguished ministers who have promised to make this subject the theme for their sermons on that day of gladness; we know of no subject more appropriate at this time, when efforts are making to elevate the standard of education in this country higher than it is in any other country on the globe.—*Palladium.*

**Incredible barbarity.**—Wood was formerly so scarce in Patagonia, and cattle so plentiful, that sheep were driven into the furnaces of limekilns to answer the purpose of fuel. We should not have dared to repeat this fact, however undoubted, if a decree of the king of Spain, prohibiting the barbarous custom, were not still preserved in the archives of Buenos Ayres.—*Mem. of Gen. Miller.*

The Minister of a country church having complained to one of his parishioners that he often saw his eyes shut during the sermon. "Aye, Measter Parson," said the bumpkin, "thee doesn't think I hear wi' my eyes, do'ee."

**Horticulture.**—A correspondent observes that he has seen the nectarine this summer in great verdure, strong and flourishing, while the peach trees around it were decaying with the "yellows." He suggests as an experiment, the inoculation of the peach buds on the nectarine stock, leaving at the same time some of the nectarine shoots to grow with the peach.—*N. Y. Statesman.*

**Fine pork.**—Mr. Smick, of this place, slaughtered five hogs, which weighed together 1,501 lbs. One of them, (though not the heaviest,) was upwards of a year old; the other four were of one litter, and were less than eleven months old. The weight of the largest was 329, and of the smallest 268. We are of opinion this was the finest lot of pork which has been lately exhibited in this neighborhood, especially when the age of the hogs is taken into consideration.—*Hunterdon (N. J.) Gazette.*

## HINT TO STAGE OWNERS, AND OTHERS WHO TRAVEL IN CARRIAGES IN COLD WEATHER.

The inconvenience and suffering, which arise from cold feet, while riding in stages in the winter, are obviated in the north of France, by means of pewter tanks, made after the manner of water plates, fitted to the bottom of the stages, and filled with hot water at each stopping place, which impart not only warmth to the feet in the coldest weather, but a pleasant glow of heat through the whole stage.

## MOWING LAND.

It is a bad practice to feed your mowing land very closely in the fall. There should be enough grass left to protect the roots of the grass against the frosts of winter. We have known very good farmers, who would not suffer their mowing land

to be pastured at any season of the year. But if the land be in good condition it can be but little injury to pasture it in the fore part of autumn. It is necessary, however, to be particularly careful not to let cattle run on mowing land while it is wet, and so soft that they can make an impression with their feet.

## TO PREVENT YOUNG FRUIT TREES FROM BEING DESTROYED BY MICE.

When the earth has been deeply covered with snow for a few weeks, we frequently find many trees in our nurseries and young orchards injured, or perhaps destroyed by mice. To prevent their excursions and lessen their number, it has been recommended to tread the snow down very firmly about the roots and bodies of the trees, to the distance of two or three feet from them. This will make the snow too solid a mass for them to penetrate, and probably destroy many of them in their nests. As these animals require warm nests to sleep in, all the materials with which they cover themselves, such as grass, weeds and stubble, should be removed from nurseries and young fruit trees. Particular attention is required for those trees, which are placed near to a wall, as it affords a secure and comfortable shelter for mice. No kind of manure which can harbor mice should be laid about your fruit trees.

## Gunpowder, &amp;c.

Du Pont's Gun Powder, at 23 to 50 cts. per pound Shot Balls Flints and Percussion Caps.

Also, Alum Refined Salt Petre Blue Vitriol, &c. constantly for sale at the Dupont Powder Store, No. 65 Broad street—By E. COPELAND, Jr.

The Du Pont sold as above, is warranted first quality—and is marked "E. Copeland, jr. Boston," on the head of the cask if March 14.

## SUBSCRIPTION.

For importing Grape Vine Roots from France, at a moderate price, and encouraging the introduction of that culture into the United States.

Mr. Alphonse Loubat, having considerably enlarged his Vineyard, on Long Island, where he now has, in full cultivation, thirty-five acres of ground, containing 72,000 Grape Vine Roots; having also the peculiar advantage of being enabled to procure the best specimens of roots from his father's extensive vineyards and nurseries, in the districts of Bordeaux, Clerac, and Buzet, departments of Gironde and Lot and Garonne, in France, (45° N. Lat.) proposes to the numerous friends to the cultivation of the grape vine in the United States, a subscription will be opened on the first of August, 1828.

Mr. A. L. will engage to furnish subscribers with the Grape Vine Roots, before the first of March next, and forward them free of expense, to the different cities where subscription lists shall have been opened. The roots will be three years old, and will produce considerable fruit the second year from the time of their being planted. They will be carefully classed and packed in boxes, with some of the original soil in which they have been raised, which will greatly facilitate the thriving of the roots, when transplanted.

Orders will be punctually attended to: the subscribers designating the quantities and species of the grape vine roots they wish to have. They will engage to pay for 1000 roots or more, at the rate of 12 1-2 cents for each root; for less than 1000, at the rate of 15 cents; and 25 cents per root for less than 50.—Roots only two years old, shall be paid for at the rate of 9 cents each, for 10 or more; 12 1-2 cents for less than one; and 18 cents for less than 50 roots. Payment to be made on delivery of the roots. Letters not received unless post paid.

Subscription lists are open at New York, with Alphonse Loubat, 85 Wall street Boston, E. Copeland, Jr. Albany, R. M. Michael Philadelphia, Van Amringe Baltimore, Willard Rhoads Washington City, Wm. Pairo. Richmond, Davenport, Allen & Co. Savannah, Hall, Shapter & Tupper New Orleans, Foster & Hutton Charleston, (S. C.) J. & J. Street Co. Mr. A. Loubat's book on the Culture of the Grape Vine, and on the Making of Wine, may be found at the principal booksellers of the United States; and his agents will furnish them gratis to subscribers.

## New England Farmer's Almanack, for 1829.

In press at the New England Farmer office, and will be published to-morrow, the New England Farmer's Almanack for 1829. By Thomas G. Fessenden, Editor of the New England Farmer. For sale, wholesale and retail, at the N. E. Farmer office, No. 52 North Market street, by Bowles & Dearborn, 50 Washington street, and by the booksellers and traders generally. Some copies interleaved with writing paper, which will be very serviceable to farmers, will be kept for retail at the Farmer office

## HORTICULTURE.

FOR THE NEW ENGLAND FARMER.

### FIRE BLIGHT.

MR FESSENDEN—Fire blight is still employed to denote the *new* malady which destroys our pear and apple trees; and the cause, by many, is imputed still to the malignant influence of the solar rays, which, since the world began, have given life, growth and maturity to the vegetable creation. *Vide N. E. Farmer*, vii. p. 19.

It is a sound axiom that like causes produce like effects. If the sun does the mischief, why has it not done the like for centuries before? Has the benign influence of its rays changed; or have the laws of vegetation altered, within the last few years? The tumors on the plum and Morello cherry, which in some districts have operated to the almost entire extinction of these valuable fruits, have been ascribed to a spontaneous extravasation of sap, and to other equally erroneous causes. But it has been satisfactorily shown, by eminent naturalists, as well as practical gardeners, that this disease originates from the poisonous puncture of an insect, probably but a short time among us, which operates upon the vegetable blood like the poison of a rabid animal upon the human system, causing disease and death. But as the circulation is infinitely more rapid in the animal than in the vegetable, the cure in the latter is more easy and certain. Governed by this opinion I have persevered in cutting off and burning the diseased branches until I have overcome the evil, although some gardens in the vicinity are as much afflicted as ever. I have some thousands of the plum and Morello cherry on my grounds, and have found but one diseased tree among them during the season, and that came into my possession last spring. Forty years ago the Hessian fly was unknown to us. New enemies to our crops are annually recognized in the insect tribes.

I do not believe this disease is produced by the sun; because its attacks are indiscriminate, where the sun's rays are obstructed by foliage, as well as where exposed to its rays; on the north as well as the south; on horizontal as well as perpendicular shoots; and on the under as well as upper side.

I dissent equally from the theory, that it is occasioned by any deleterious matter in the soil; because it occurs where the soil has undergone no apparent change; and because, were this the case, the whole system of sap wood, through which the juices circulate before they become vegetable food, would be alike affected, and first the roots and trunk.

I object to every opinion which goes to ascribe it to atmospheric influence; because this influence would exert itself first on the leaves, the most sensitive and exposed organs, and the extremities would invariably give the first indications, which is not the case.

I do not believe it peculiar to any particular variety; because it attacks my apples as well as pears. It most abounds where the wood is most thrifty and tender. My Poir d'Auch, Winter butter and Priestley apples have suffered most.

It ill becomes me, after objecting to other theories, to set up one of my own, without ample proof to support it. But as my only object is to excite investigation, and elicit truth, I hope I shall be pardoned for my presumption in suggesting it, unsupported as it is by anything but casual observation and reflection.

My theory is, that the new disease of the pear and apple trees, like that of the plum and Morello cherry, is occasioned by an insect which injects a matter through the bark, that poisons or vitiates the descending sap, and causes disease and death. And my reasons for this opinion are briefly,—

1. That the progress of the disease is *down*, with the elaborated or proper sap, towards the trunk and root; and not *up*, with the ascending sap, towards the extremities and leaves; that it is perceptible to a greater extent on the cambium, and inner bark, than on the exterior surface.—The former will be found brown, in longitudinal slips, sometimes an inch lower than the exterior is affected. The sap frequently continues to ascend, is elaborated, and nourishes and preserves the verdure at the extremity, after the branch is affected, and the whole circle of the bark below become brown and withered; and in these cases it is not until the sap-wood under the blighted part is contracted by disease, and refuses to perform its office, that the extremity perishes.

2. That the commencement of the disease, from what I have stated, is in the descending sap, is communicated next to the bark, and finally to the wood.

3. That it is most common in thrifty branches, tender bark, and new wood. And

4. That it appears only when the sap is in full flow, and vegetation luxuriant; and extends in proportion to the vigor of circulation and growth.

What the insect is that does the mischief I will not pretend to determine. I have seen insects, in the morning, so firmly attached to a branch (at the commencement of the new growth) of an apple tree, that cutting off the limb did not disturb them; and at evening I have found many of them enveloped in the dead and curled leaves of a branch which they had probably destroyed in part. As I am no entomologist, I submitted them to a gentleman of science, who gave them the generic name of *saperda*, the specific name not being known. J. BUEL.

*Albany, Nov. 7, 1828.*

### CANADA THISTLES.

I was amused, Mr Editor, by the directions for destroying Canada Thistles, in vol. vii. No. 3, of your paper, which directed to "cut off each thistle half an inch below the surface of the ground, and then put on a gill of coarse salt."

This is very much of a piece with the directions I received when a boy, for catching birds, by putting salt on their tails. Pray what will your correspondent charge for putting his theory in successful practice upon an acre of thistles? or can he tell how much salt it will require?

Philosophy, as well as experience, conclusively prove, that *mowing* them off two or three times in a season, particularly when in blossom, will effectually destroy this pest of our farms, without the

application of a gill of salt. Repeated defoliation will destroy any tree or plant with which I am acquainted. Leaves are necessary to the growth of plants, and they cannot live without them in summer. A few years ago, whole forests of sugar maple were killed by the caterpillar destroying their leaves about midsummer. The white mulberry is very tenacious of life, and yet were it *entirely* and repeatedly stripped of its leaves it would die. I have lost hundreds of young plums and cherry trees the last summer, by small black lice which attacked and destroyed the foliage of the new budded stock. Leaves are to the vegetable what the stomach is to the animal—the organs of digestion, which convert food into nutriment.—And without this nutriment the plant nor the animal cannot long subsist. The Canada thistle has diminished in west Vermont, nine-tenths within my recollection. They are annually cut *above* the ground, and have not, I believe, been dosed with either salt or pickle. RUSTICUS.

*Albany, Nov. 12, 1828.*

### YELLOW LOCUST.

You have recommended, in one of your numbers, the sowing of yellow locust seed in March. I sowed once the last of April, and lost nine-tenths of the young plants by frost. The seed, after being scalded, comes up as speedily as corn, and is as tender as the bean. It should not be sown before the bean.

*Albany, Nov. 14, 1828.*

FOR THE NEW ENGLAND FARMER.

### FOREST TREES.

MR EDITOR—From the suggestions of a number of your correspondents on the subjects of cultivating timber and woodland, I am induced to try the experiment upon a field, which I wish to describe to you; and to ask your advice, or that of some of your correspondents upon the following points, viz:

The most valuable kinds, taking into consideration the value of timber, wood, the kind of soil, &c. The soil on the field to which I allude, is light, and worn out by long tillage. One third part of the field, say five or six acres, is a level of a sandy loam, mostly sand, entirely free from stone, producing very little grass or herbage of any kind—will yield a fair crop of English or winter grain, when ploughed once in five or six years. Another third part of the field is hilly, sandy, and gravelly, inclining to wash or gully; the other third part is gravel or loam, also hilly producing more herbage and grass than either of the portions before described. The timber, which is of natural growth around this field consists of the pitch or yellow pine, the oak, chesnut, poplar, &c.

The yellow locust, as described in your paper, is a fine valuable tree, which I would most gladly attempt the cultivation of, on the lot described, if there was a fair prospect of success. If the soil, or any part of it be deemed the most suitable for the cultivation of the yellow, pitch or white pine, what is the best method of stocking it, either by seeding or transplanting, and when is the best time of doing it? Also, the same query with regard to oak or chesnut, which might be thought

as suitable as any kind, for that part of the field, which has the strongest soil.

I wish, also, to make some enquiry, and to get some information, through the medium of your valuable paper upon the use of Gypsum or Plaster of Paris. There are various and contradictory opinions in this part of the country, and in the town where I reside, on this subject. Some farmers, who some years since, made an abundant, and without doubt a profitable use of it for the fine being, have discontinued it altogether. Their opinion is that it never enriched the soil; it only tended, by its action upon it to a rapid drain of its most valuable properties, leaving it, after a few years in a more unproductive and barren state than before; with this disadvantage also, a great difficulty of bringing it into a state of fertility again, by the application of other manure. If this be matter of fact, the question to be decided, and on which I wish for information is whether any, and if any what kind of use of this article can be permanently and profitably carried into effect.

Any discussion on the nature and properties of this article, or of its uses as a manure, and also any information upon any part or the whole of the above communication will greatly oblige a subscriber, and reader of your paper.

A. K.

Vernon, Con. Oct. 30, 1828.

*Remarks by the Editor.*—The above article invites us into a very wide field of discussion and investigation, which we shall not attempt fully to explore. We will, however, give some remarks which may, perhaps, be useful, and will be much obliged to our correspondents for further notices relative to the same inquiries.

With regard to the kinds of trees which it would be advisable for A. K. to cultivate in the field which he has described, it would not be possible for us to say which would prove most profitable. We cannot tell what may be the actual or relative prices of different sorts of timber in that vicinity, at the time when A. K.'s plantation might be productive. But, we believe, that those sorts, which spring up spontaneously, on any particular soil, may be most easily raised by art. According to our correspondent, the timber of natural growth around his field, consists of the pitch or yellow pine, the oak, chestnut, poplar, &c. These are valuable, the poplar, however, is worth, we believe, less than the other kinds enumerated.

The following directions with respect to the culture of the Chestnut, are abridged from the works of several authors.

*Soil and site.* The Chestnut flourishes on poor, gravelly and sandy soils. It is, indeed, a certain and quick grower on every kind of soil, except heavy clays, or soils generally wet, on which it makes slow progress. Loudon says "the chestnut prefers a sandy loam with a dry bottom; but will grow in any soil on a dry subsoil. Distribute the plants towards the northern boundary of orchards; and in larger groups, over any vacant tracks, in extensive pleasure grounds or parks, and to form spacious avenues, or a row along any out boundary. A great number should not be placed close to a residence, as the smell of the flowers is offensive. Plant them [for the last time] at not less than thirty feet, and thence to fifty feet distance.

The work entitled "*Gleanings in Husbandry*" says the land for the chestnut "should be trenched to a depth from 15 to 18 inches; by this process, the upper, which is usually the best soil is sub-

verted, to the great advantage of the roots; and the under-soil brought up to the beneficial influence of the atmosphere." That it is increased from nuts dibbled in February, [March in this country] 3 or 4 inches deep, having been preserved during winter in sand. The quantity to an acre 4 bushels," or "By grafting; this is a more certain way of continuing a good kind than by nuts."

Mr Ira Hopkins of Cayuga, N. Y. in a letter, published in *Memoirs of the New York Board of Agriculture*, says, "Influenced by a desire to do something for posterity, I determined to plant a field of chestnuts. Accordingly in the fall of 1821, I procured about a peck of nuts, and kept them very choice until the setting in of winter, for fear of their being destroyed by the mice and other vermin. In December I planted them four feet apart each way; but not one of the seeds came up.

"Determined to persevere, in the fall of 1822, I obtained about the same quantity of nuts, and immediately planted them about four feet apart, as before, and covered them superficially with leaves and light earth. Most of them came up, and they appear to grow well.

"I am of opinion that if farmers would take a little pains in this way, they might, at a trifling expense, have a growth of timber coming on to supply them with fire wood and fencing stuff, when our old forests have disappeared. As chestnut will sprout and grow rapidly, I am told that it will do to cut off every 25 or 30 years."

In remarking on this communication, Jesse Buel, Esq. editor of the *Memoirs*, &c. observes, "The following fact has been related to us as evidence of the luxuriant growth of the chestnut, and its power of reproducing a new growth, during the natural decay of the old wood. Our informant stated that when a boy he assisted his father to cut down a chestnut tree, which was converted into shingles, and used in covering a barn. Thirty years afterwards he cut down one of three sprouts, which had started up from the stump of the old tree, and obtained from it shingles to replace the old ones, which had been laid thirty years before on the barn.

"In the interior of Pennsylvania, extensive tracts are devoted to the growth of chestnut timber, in the vicinity of forges and other iron works; and this timber is cut off at intervals of sixteen years and converted into charcoal. What stronger evidence do we want of the value of this wood, or of the economy of making plantations of it in time upon light or waste lands?"

"In the propagation of forest trees by seeds, the natural process by which they are produced will be our best guide. Some seeds become rancid without great care, almost as soon as they fall from the parent stock. Such is the case with the seeds of several kinds of magnolia. The only way in which these can be preserved, we are advised by Michaux, is, as soon as they are gathered, and before the pulp, which surrounds the seed is withered, to mix them with rotten wood, or with sand slightly moistened; where they are kept cool till they are committed to the ground. Others are enveloped in an acrid pulp, and a hard shell, so firmly cemented as to require the lapse of a year, or the violent and repeated alternations of heat and frost to excite germination. Such are the seeds of most kinds of thorn. (*crataegus*). And others again which fall with the leaf, such as the chestnut, walnut, butternut, &c. (and we may in-

clude the seeds of the stone fruits) should never be suffered to become dry before they are deposited in the earth. We annex Michaux's method of planting the chestnut, from his *North American Sylva*, vol. iii. page 13.

"After the ground has been carefully loosened, with the plough and harrow, lines are drawn six feet apart, in which holes about a foot in depth and diameter are formed at the distance of four feet. A chestnut is placed in each corner of the holes, and covered with three inches of earth. As the soil has been thoroughly subdued, the nuts will spring and strike root with facility. Early in the second year, three of the young plants are removed from each hole, and only the most thriving is left. The third or fourth year, when the branches begin to interfere with each other, every second tree is suppressed. To insure its success, the plantation should be begun in March or April, with nuts that have been kept in the cellar during the winter, in sand or vegetable mould, and that have already begun to vegetate." [TO BE CONTINUED.]

From the *Baltimore Patriot*.

MR. MUNROE.—On reading the reports of the several committees appointed to award the premiums of the late Cattle Show near Baltimore, I observed that the committee on *Asses and Mules* express a regret that neither Jennies nor Mules were exhibited, for premiums; I have hastily thrown together my ideas of the valuable properties of the Mule for agricultural employment. If you think them worthy an insertion in your useful and widely circulating paper you will please to insert them, and oblige

A FARMER.

#### THE MULE,

When compared with the horse for the general purposes of agriculture (in Maryland) has certainly many advantages. FIRST, they are much longer lived, I think I am justified in saying double when put to hard service and exposed. The late Col. JOHN E. HOWARD, had a pair that worked thirty years, at the expiration of which time he sold them to a carter in Baltimore, then in good health, and they performed well for many years after. There are several Mules now in Baltimore county that were twenty-five years old last spring, some on the farm of GEORGE MERRYMAN, Esq. and some are on the farm of MICAJAH MERRYMAN Esq. they are now in good order and perform well—there are many that are twenty years old, and have been at hard work eighteen years of age that were sold at public sale a few weeks ago at fifty three dollars each, besides these there are many that have been at hard work from twelve to fifteen years that would now sell for one hundred dollars each.—SECONDLY, the great saving of food, which on a fair calculation, I consider to be one third or in other words, six ears of corn is as great feed for a mule as eight for a horse; in confirmation of this, I have the opinion of Mr. Green late manager at Hampton, and many others in Baltimore county who have long used the mule in agricultural pursuits. Upon this principle, nine pounds of chopped rye for a mule is equal to twelve pounds for a horse. Agreeably to this conclusion, I will attempt to show what is saved in the article of food alone. If chopped rye be used the saving will be three pounds per day, and in a year 1095 lbs.; calculating chopped rye at one dollar per hundred, the saving in a year will be \$10 95 Hay in proportion at five dollars per ton 2 43

Making a saving in one year of \$13 38 and in ten years of \$133,80. Thus it appears that in ten years which may with propriety be considered far short of the average time of a mule's service, it will save its first cost in the article of food alone, and be a good mule then. And furthermore, they are not liable to so many diseases which frequently afflict horses, viz: *coll's ailment*, the *glanders*, *heaves*, *yellow water* and *cholera*, and they seldom are afflicted with the *spavins*, *ring-bone* or *botts*, and they will not founder. Admitting what I have stated to be correct, there can be no doubt of the superior advantage to be derived from the employment of the mule in agricultural pursuits instead of the horse. And the question naturally arises, how are we to procure a stock of good mules. I will give my opinion as brief as possible; do away the prejudice which prevails in Maryland, and in almost every place where mules have not been bred, "that a mare will bring but one mule, and that after having had a mule she will never bring a colt," however absurd this may appear to gentlemen of general information, it is nevertheless cherished by many persons who have not made the experiment, and is the principal reason why those who have kept Jacks in Maryland have not found it profitable. As nothing but actual experiment will overcome this prejudice, I would suggest the propriety of offering a premium of two dollars for every mule two years old raised in Maryland and ten dollars for the best Jack which should sire the most foals in a season, the number to exceed twenty. Should this method be adopted and continued three years, I think much good would result from it, and after that I am confident that the farmers would find a sufficient inducement to raise mules instead of horses, and I am confident that from the large mares of Maryland and Pennsylvania, a larger and better stock of mules can be produced than was ever raised in France or Spain.

We had an opportunity of seeing in the month of September last a very large and handsome jack which was imported into this place direct from Malta, and which we understand has since been sent to Caroline county, eastern shore of Maryland, where he is to stand the next season, when the farmers in that and the neighboring counties who wish to substitute the mule for the horse to work on their farms will have an opportunity of sending their mares to him.—*Editor of the New England Farmer.*

#### INTERESTING FACTS.

Stated before the Merrimack (New Hampshire) Agricultural Society, October 15, 1823.

"Though our mountains are of no other use at present, than to attract the visits of travellers, for their height and sublimity, their bowels may hereafter disclose mineral riches in abundance, and their bases become surrounded with flourishing towns and villages, supported by labor on the materials yet undiscovered.

"One of the humblest of our Alps affords the richest iron ore in the world, already furnishing employment for thousands; and so far advancing the population, industry and wealth of the State; and articles, not now dreamed of, will hereafter become sources of wealth, and subjects of exportation. Permit me to mention a single fact that will warrant this prediction. Lieut. Amos Abbott, of Concord, owns part of the hill where our State Prison stones are quarried. The whole of this hill

was considered by the old proprietors of that town as of little value—and I believe the sections owned by Mr. Abbott cost him less than 50 cents per acre.

"In July, 1823, he sold from his tract a single rock in its native state for \$150. Mr. Parker, the purchaser, sold it, rough split, in the yard of our State Prison, to the Warden, for \$1300, who realized for it in Boston, \$6,129. This single rock made 10,500 feet of facing stone and ornamental work—and the aggregate weight of all the blocks (smooth hewn) was 550 tons, it having lost only 50 tons in being prepared for the market, after it was brought to the prison yard.

"The walls of one church in Savannah, and another in New Orleans, have already been constructed of our Concord granite. Twenty years ago we should as soon have thought of exporting gold dust and diamonds from the sands of Soneook river, as rocks from Rattle-snake Hill, to build up and embellish the cities of the South.

"Our New-Hampshire Granite is a more valuable mineral than the gold of North Carolina, or any other gold: as the granite requires hardy toil and industry to prepare it for the purposes needed. Neither does the thirst for its possession, or its preparation and use, prove an incentive to vice, but on the contrary the best corrective of the vicious in the pursuit of the other."

#### TRANSPLANTING TREES.

It is a notorious fact, that of the number of trees transplanted in our public walks and streets for many years past, particularly on the Battery and in the Park, at least three-fourths have never vegetated at all, and of the few that have, no small number of them have died the first season, and the remainder are now as it were, struggling in a sickly state between life and death. The sole cause of which is, they have all been set a great deal too deep in the ground, and the consequence has been that the bark above the root has become rotten, and extinguished all vegetable life.

The few that have escaped this catastrophe, will, if examined, be found to have entire new roots, formed above the old, and the latter possessing no vegetable life whatever. *Nature plainly shows how deep all trees ought to be planted.* To set them in the least deeper than they originally grew, is dangerous; to set them much deeper, fatal. Those that have been set out in the public walks in this city, have generally been planted a foot or more deeper than they naturally stood, and it is the height of absurdity to expect such to live and flourish, with so great a proportion buried in the earth, which by the law of nature grew in the open air.

To bury animal life and expect it there to live and mature, is not more preposterous.—In unusually exposed situations to guard against injury by high winds, it is only required to shorten the tops, and otherwise trim them; but on no account whatever ought any part before nursed by its native air to be buried in the earth.—*N. Y. Journ. Com.*

*Cancer.*—A person who signs his name Thomas Tyrrel, in a communication for the Missouri Republican, states in substance that he was afflicted, for many years, with an inveterate cancer, and submitted to several surgical operations for cutting it out, which merely increased the evil. He was, however, eventually cured by the use of the lye of the ashes of the Red Oak bark, boiled down

to the consistence of molasses. With this substance he covered the cancer, and about an hour afterwards applied a plaster of tar, which was removed in a few days, and the lye again applied. These processes were repeated till the patient was cured.

*Grain Prospect.*—Were we to judge from the present appearance of our grain fields, we should predict for the farmer abundant crops the next season. In the district of country round about Wilmington, the wheat presents a most promising appearance. We have seen as yet, no traces of the fly: but on the contrary, the fields present one regular carpet of rich, luxuriant green. We congratulate our farmers upon the present favorable prospect: and hope that neither *fly*, *rust*, or *mildew* may interfere to destroy a rich and abundant harvest.—*Delaware Advertiser.*

*Cranberries.*—We are informed that a farmer in Mendon gathered last fall off of 6 acres of meadow 1300 bushels of cranberries, for which he received 50 cents per bushel. He had purchased the land but a short time before for \$12 an acre, receiving thus more than 900 per cent. upon the cost of his land.—*Lancaster Gazette.*

*To prepare water-proof boots.*—Boots and Shoes may be rendered impervious to water by the following composition:—Take 3 oz. spermaceti, and melt it in a pipkin, or other earthen vessel, over a slow fire; add thereto six drachms of Indian rubber, cut into slices, and these will presently dissolve. Then add of tallow, 8 oz.; hog's lard 2 oz.; amber varnish, 4 oz. Mix, and it will be fit for use immediately. The boots or other materials to be treated, are to receive two or three coats, with a common blacking brush, and a fine polish is the result.

*Preservation of buildings from fire.*—Dr. Fuchs, Professor of Mineralogy at Munich has invented a composition, which, on being applied to wood, is said to preserve it completely from fire. It consists of 10 parts of potash or soda, 15 parts of sand, and one part of charcoal; which are first melted together, and then dissolved in water. It may be applied either by itself, or mixed with earthy matter.

*Alpine Plants* are not, as commonly supposed, of a hardy nature, but the reverse. On the Alpine mountains they are deeply buried in snow during the winter—covered, as it were, with a pile of warm blankets, and thus effectually secured from the frost; and when the summer arrives, which is both later and much more rapid in its advance than with us, they are suddenly exposed, not to a temperature such as that of our spring, but to heat equal to that of the hottest of our dog days.

*Large Leaf.*—At the last meeting of the Ross Horticultural Society, a leaf was exhibited of the Oriental Palm, or talipot tree, which had been taken from a tree in Ceylon, upwards of 100 feet high, and was presented to the Society by the lady of Gen. Sir Robert Brownrigg. It measured no less than forty feet in circumference.

A farmer in South Carolina, during the last year sold Wine to the amount of two thousand four hundred dollars, the product of four acres of land.

## SEEDS FOR SOWING.

No part of the farmer's or gardener's business ought to be more carefully attended to than the procuring of proper seed; the failure of crops in quantity or quality, is as frequently to be attributed to neglect of this precaution, as to any other cause. We recommend the judicious advice on this head, given in a little work, entitled "The New-York Gardener," by P. Agricola, an excellent little manual replete with sound maxims and useful information.

"If the seeds of plants are in many particulars like bird's eggs, you will see the necessity and impudence of always selecting the best and most perfect of their kind for seeding. As you would certainly choose the finest animals for breeders, so let your vegetable stock spring from the soundest and best seed; for it is not sufficient that your seeds come up; they should come strong and vigorous, if you would have them grow with luxuriance.

"Every year endeavour to improve your seed. Most of our cultivated plants are found to degenerate, notwithstanding all the care we can bestow upon them, unless their seeds are frequently changed. This fact has been long noticed, although the true cause may not yet be known.

"And we are also unable to say from what part of the world they should be brought, to produce the greatest crop. It is, however, generally found, that in all cases when you desire a great weight of roots or foliage, as beets, potatoes, cabbage, lettuce, etc., it is best to procure seed from a southerly climate.

"Whenever you use seed brought from a distance, let it be planted separate from any other of the kind, and note down all the particulars relative to it, that you may learn whether it is truly an improvement or otherwise. Much care is also requisite to prevent a deterioration of your seeds.—Whenever you would raise seeds from plants of which there are different species, do not set them within fifty feet of each other.

"This precaution is particularly necessary, whenever you would raise seed from any of the brassica tribe. This family has more branches, or varieties, than almost any other.

From the drum-head cabbage to the humble turnip, there are many grades, all of which have such seminal relation, that if permitted to flower in the neighborhood of each other, an admixture of pollen, and consequent adulteration, is certain to ensue.

"The varieties of the gourd family are also very numerous, and when you intend to preserve the seed of any of them in purity, or aim at improvement, plant them in separate and distant sections of the garden. In particular, the cucumber and melon should never grow together. They have each their peculiar excellence, which is materially injured by an union. So all the varieties of pumpkins and squashes are spoiled by an intermarriage.

And in like manner, all the kinds of Indian corn will mix their qualities, if they grow within four or five rods of each other. Your sweet corn will be quite ruined, if only a few stalks of the hard kind are permitted to grow near it, and what is singular, the sweet corn alone will suffer from the adulteration, the grains of which immediately lose their soft, rich and saccharine quality while the other appears not in the least affected. Your seed corn should always be gathered before the frost.—Search for such stalks as bear two or more ears, and take the largest of them for seed. Let them

immediately be trussed up, and suspended in some dry place, secure from rats and mice. Here it should remain until wanted for use. When shelled from the cob, reject the grains that grow upon each end. These hints should never be neglected, nor should you plant seed corn that is more than a year old, if new can be obtained.

N. Y. Farmer.

## PLYMOUTH COUNTY CATTLE SHOW.

The annual Show was held this year at South Bridgewater, on Wednesday the 5th inst. The Show of cattle exceeded that of most former years, and the concourse of citizens was uncommonly large. An excellent dinner was served by Capt. Pratt, of which 100 persons partook. After dinner, at two o'clock, a procession was formed and proceeded to Rev. Mr. Hodges' meeting house, where the audience was amused and instructed by a learned and eloquent address from Rev. Samuel Deane, of Scituate, in which, says the Plymouth Memorial, "The orator happily illustrated the advantages which had resulted to the community from the establishment of agricultural institutions recommended the encouragement of agricultural publications, and of the mechanic arts—a judicious distribution of premiums for improved modes of agriculture, and condemned the disposition which prevails among many farmers to add to their number of acres, rather than to improve the quality of what they already possess. He also recommended, in strong terms, an application to our State Legislature for a geographical survey of the Commonwealth in order to aid the progress of agriculture."

The following premiums were awarded viz.

Alpheus Forbes of Bridgewater, for the best crop of English hay, having raised 9262 lbs. per acre on 3 acres of land, \$10

Also for the best crop of Rye, having raised 26 bush. 3 p. 29 qts. per acre, 8

Thaddeus Howard Jr. of West Bridgewater, best crop of Indian Corn, 109 2-3 bush. on one acre, 10

Abram Washburn, 2d of Bridgewater, best crop white beans, 16 bushels and 2 qts. on one acre of land, 8

Peleg Barker of Pembroke, best fat Ox, 8

Avery Forbes of Bridgewater 2d best do, 6

Solomon Perkins for the best milk Cow, 8

Morrill Allen of Pembroke, for 2d best do, 6

Amasa Alden of Bridgewater, for best Heifer, 5

Also for the 2d best do, 3

Galen Howard of West Bridgewater, for best Bull, 8

Lorenzo Wood, 2d best do, 6

John Tilden, Jr. of North Bridgewater, for the best Bull Calf, 5

Abram Washburn of Bridgewater, 2d best do, 3

Also for 1st and 2d best Heifer Calves, 6

Sam'l F. Sanger of Bridgewater, for best Pigs, 5

Charles Packard of North Bridgewater, for the best yoke of Oxen, 8

Solomon Copeland of West Bridgewater, 2d best do, 5

Ebenezer Pratt of Bridgewater, for best yoke of Steers, 6

Ebenezer Alger of West Bridgewater, 2d best do, 4

## LEATHER.

The following facts are derived from the New York Journal of Commerce. The sales of sole leather in the city of New York amount annually

to about a million of dollars. The leather is sold to the shoe manufacturers in New York, New Jersey, Connecticut, Virginia, Ohio, Canada, &c.—About 250,000 hides are imported annually into the city, chiefly from South America; and over 100,000 hides are purchased for the numerous tanneries in Greene county, (near the Catskill mountains.) There are almost inexhaustible forests of hemlock in that county, and the fact has been established by repeated experiments, that hemlock bark contains a greater weight of tannin than oak bark. There is a prejudice in favor of the color of leather tanned by oak bark, but it is well ascertained that the durability of both kinds of leather is the same. The leather is returned to market in ten months from the purchase of the raw hides in the city. The process, for manufacturing with more speed, has been abandoned.—The longer the leather is in a process of manufacturing, within due limitations, the better it will be.  
*Hampshire Gazette.*

## SHOOTING MATCHES.

Shooting matches, viewed in their best light, are a just theme for reprobation. In the first place, the sport is cruel, and therefore cannot be justified. Any amusement which causes pain to any part of the animal creation, is so far wrong—for although the brute species are given to man for subsistence, their lives are by no means to be made the subject of wanton sport. But the evil effects of these shooting matches upon the morals of the community are incalculable. Every autumn is closed with these brutalizing sports. The young men, and even some of the old ones, abandon the useful and necessary labors of the field and the workshop, and congregate by hundreds to shoot at a miserable victim of a turkey cowardly tied to a stake, or to look on and witness the sport. Many of these are poor men—day laborers or mechanics—who will lay out their earnings in powder and ball, and spirituous liquors which are drunk on the occasion, while their creditors are defrauded of their just dues, and their families are suffering at home for the mere necessaries of life. And then the scenes of drunkenness and quarrelling which so frequently attend on these occasions, are an outrage upon decency, and a blot upon humanity. And all this, that some petty dealer in grog may bring together crowds of people who will fill his coffers by emptying his bottles, or that some miserly farmer, who has raised a brood or two of turkeys, may have more money out of them than the honest market price. The above is no exaggerated picture of shooting matches in their best estate. But if we add to it the danger to human life, and the many fatal accidents that actually occur, the picture is sufficiently appalling to deter every man of decency and good feelings from engaging in such sports.—*Berkshire American.*

The Thames Tunnel is now entirely at a stand. A brick wall has been completed at the further extremity of the excavation, which being made water tight, prevents any water oozing in that part, and also does away with the fear entertained, that if left in its unfinished state, another break in of the river might be the consequence. The water the Tunnel makes (if we may use the expression) at present is very trifling, and the whole of the interior is as fresh and firm as before any accident happened. The workmen with the exception of a very few hands who are employed in thoroughly removing every appearance of the late

disaster, have been discharged, and even the few now at work, will in another week, be no longer needed. It has been proposed, in the event of the sum of £100,000 being raised, to commence working from the other side of the Thames as far as they can go; and in case of the water breaking in, as they approach the dangerous part, which is the centre of the river, building up a similar wall to that now placed at the end of the present works and afterwards completing the centre by means of the cofferdam. If such a plan be in contemplation, it must be attended with considerable expense; but is, perhaps, the most likely to ensure the completion of the undertaking.—*London paper.*

#### BONES OF THE SOLDIERS AT WATERLOO.

It is well known that the bones of animals make an excellent manure for enriching the soil, and accordingly are very much sought for by gardeners and agriculturalists in the neighborhood of large cities, as London and Paris. When thus used, they are first broken, then ground by means of a steam engine, and the powder sown upon the land.

After the battle of Waterloo, the bodies were first searched over for money, watches, trinkets and clothes.—Then came the purveyors of human hair, for the supply of the makers of false hair—wigs, curls and frizzettes; then came another class who extracted from the dead bodies, all the sound teeth, for the supply of the dentists, and lastly when the flesh had putrified, the collectors of bones for manure searched the field for their harvest. This looks like barbarism. The idea of it is revolting to humanity.—*Richmond Fam. Visitor.*

#### HORTICULTURE IN NEW BRUNSWICK.

The circumstance of Grapes, the produce of this Province, having been sent to the city, as we noticed last week, has led to our making further inquiry respecting the extent to which the cultivation of the vine has been attended to, in order to ascertain whether or not, practical experiment will bear us out in asserting that our climate is suitable for it. The enquiry has even exceeded our expectation. The wild grape abounds in various districts of the Province, particularly in sandy soil, and several gentlemen have, during last year, made transplantations of the vine, with the view of improving the fruit, and of bringing it to an early state of perfection. A farmer from Grand Lake states that his attention had been for several years past, strongly drawn to the importance of the subject, from seeing this fruit in its wild state perfected on particular parts of his farm—he has now appropriated part of his garden as a vineyard, and furnished it with a sufficiency of the soil in which he observed the wild plants to thrive. We entertain no doubt of the success of the experiment; it is deserving, however, of public notice, in order that others, similarly situated, may be induced to follow the example.

We are informed also that, both last year and this, very fine grapes have been produced at St. Andrews, in the open air, in the garden of Christopher Scott, Esq. The public press, both in Nova Scotia, and likewise in this Province, has, without doubt, done much for the advancement of their agricultural concerns; we should like much to see it exert itself in forwarding their horticultural interests. While it has been usefully employ-

ed in rousing the community to the belief, that we can be independent of foreigners for a supply of the necessaries of life, let it not be backward in showing, both by the adducement of facts and the publication of practical information, that our situation on the globe furnishes us with the means of being independent of them for many of its luxuries. Indeed, from the enquiries we have made, and the information received from different quarters of the Province, we are perfectly convinced that nothing but inveterate obstinacy and determined sluggishness, stand in the way of our not being abundantly supplied from the interior, with many descriptions of apples, pears, plums, cherries, currants and gooseberries:—If to this variety be added our wild fruits, say raspberries and strawberries, which are no where produced in greater abundance than in this Province; who can say that the comforts of life are not entirely within our reach.

It is gratifying to learn that the planting of Orchards is yearly becoming an object of increasing interest among our farmers; and the day is not far distant when our market will be plentifully supplied with the article of *cider*, both for exportation and home consumption:—Mrs Clarke of the Grand Lake, will gather this year about 2000 bushels of apples, and a gentleman in this City, will have by the month of June next, 1000 fruit trees planted on his farm near this city. When it is considered that this fruit can be so plentifully produced, with scarcely any injury to a surface crop, it is rather matter of surprise than any thing else, that the subject has been so long neglected by our agriculturists. The different modes of manufacturing *cider*, both in Nova-Scotia and in the United States, we shall take an early opportunity of noticing.—*St. John (N. B.) Courier.*

#### BRONCHOTOMY.

A boy in Fryeburg, Me. who had taken the core of an apple into his windpipe a few days since, was relieved by the operation of cutting into the windpipe, called Bronchotomy. In Stockbridge, the core of an apple was extracted from the windpipe of a little girl, by Dr. Brewster, a few days since. An incision an inch in length was made in the fleshy neck of the child, and the windpipe opened; a tube was inserted below the obstruction, through which the child breathed; the core of the apple was then extracted by means of a piece of sponge attached by a string to the end of a catheter, which entered the windpipe above the tube and came out at the mouth. Without this operation the child could not have survived but a few hours; it now gives every hope of a speedy recovery.—*Hamp. Gazette.*

*Fat Ox.*—A noble fat ox raised in Worcester, by Governor Lincoln, came down the canal last week, and was sold at auction by Mr. Stoddard, for seventy one dollars. The ox is to be exhibited on our shambles this day for sale. The finest roasting piece has by order of Governor Lincoln, been reserved for the Governor of this State.—*Prov. Journal.*

*John Bartram*, A quaker and self taught philosopher, was born near Darby, in what was then Chester county, in 1701, and was the first who established a botanic garden in America. He corresponded with many distinguished foreigners, and was pronounced by Linnæus the greatest natural botanist in the world. He was finally appointed

American botanist to George III. He is said to have been a very ingenious mechanic, and to have built, with his own hands, the house in which he resided. He quarried the stone, prepared the timber, and engraved the following distich in front of the building, on its completion.

"To God alone: the Almighty Lord,  
The Holy One, by me adored."

*John Bartram, 1770.*

[Prepared by the Editor.]

#### BEEES.

FROM THE NORTH AMERICAN REVIEW.

(Continued from page 134.)

Straw hives are unsuitable for our climate, and afford a harbor for all kinds of insects. It is folly to talk of their cheapness. If a man intend to keep bees, he must in the first place, make the hives in the very best manner; by this we mean of good materials and good workmanship. A hive badly joined by an awkward carpenter is worse than a hollow tree. One half of the labor of the bees, is directed to the repairs of their dwelling.\* It is not asserted that bees will of themselves, fall into these hives, or that no trouble or expense is necessary in the management of an apiary. We know that both care and expense are required;—but the latter, after the first disbursement, is very trifling. Vigilance and neatness are forever in requisition, and the care of bees like all other profitable business, cannot be pursued to any advantage, unless it receives daily and minute attention. But have we not accomplished a great deal when we have reduced the thing to this certainty?

But although, as we have before observed, nothing is more simple in theory and practice, than the history and care of bees, yet it requires a constant and unremitting attention if we aim either at the instruction or profit. Can any thing be well done and to advantage without these? Varro, in his treatise, *de Re Rustica*, is the first who has spoken of hives. He wrote upwards of 1,780 years ago; and how many different sorts of hives have been constructed since his time, to say nothing of the different theories? We wish to see bees in every garden throughout America, but we have no desire to see the subject encumbered more than is necessary to advance the pleasure and profit of the pursuit. To the naturalists we will leave discussions of organization and propagation. They are foreign to our purpose, as they only serve to perplex and deter us from the main points. But it is proper to know the most simple mode of managing a hive, and this includes the pasture or food that is necessary for its sustenance. Hunger destroys as many bees as the millers. We ought to cultivate such shrubs and plants as the bees like, without this they will starve. The American black willow and the red maple are the first trees that are visited by the bees. They are fond of the crocus, which is earliest of the bulbous roots; and these we can have in abundance, as they multiply quickly and occupy but little space. They are beautiful in themselves, affording a rich treat to the eyes; and they flower so early, and are of such bright and vivid colors that we take as much pleasure in them as the bees do. The stercorary and piggery are next resorted to by these insects. These we presume are their medicine shops, and

\* A model of the hive which we consider of the best construction, may be seen at the village of the Lebanon Shakers, in the hands of Daniel Hawkins; or at the seat of Theodore Sedgwick, Esq. in Stockbridge. The inventor of this hive has had an opportunity of judging of its merits by experience.

the extract absorbed from them must be used as a tonic. Blossoms of all kinds, excepting those of the red clover and of the honey-suckle are excellent food; and the bees especially profit by the increased attention bestowed at present on the cultivation of the peach tree in some parts of the country. They not only drink the nectar and extract the pollen of the flower, but they appropriate the peach itself. We have seen twenty or thirty bees devour a peach in half an hour; that is, they carried the juices of it to their cells. The humming bird alone can reach the bottom of the nectary of the honey-suckle, but even here the instinct of the bee is seen. The small birds, such as the wren, make an incision on the outside, near the bottom of the flower, and extract a part of the juices. The bee takes advantage of this opening and avails itself of what is left.

The scent of the bees is so acute, that every flower which has a powerful odor can be discovered by them at a great distance. Strawberry blossoms, mignonette, wild and garden thyme, herbs of all kinds, apple, plum, cherry, and above all, raspberry blossoms and white clover are delicious food for them, and a thriving orchard, garden, and apiary fitly go together.

But as the bee seeks only its own gratification in procuring honey and in regulating its household, and as, according to the old proverb, what is one man's meat is another's poison, it sometimes carries honey to its cell, which is prejudicial to us. Dr. Barton, in the fifth volume of the American Philosophical Transactions, speaks of several plants that yield a poisonous syrup, of which the bees partake without injury, but which has been fatal to man. He has enumerated some of these plants, which ought to be destroyed wherever they are seen;—namely, dwarf laurel, great laurel, *Kalmia latifolia*, broad-leaved moorwort, Pennsylvania mountain laurel, wild honey-suckle, (the bees as we have observed cannot get much of this) and the stramonium or Jamestown weed; which last we should wish to see completely eradicated, as independently of the poison, extracted from its flowers, and from its seeds which are often eaten by children, it is the ugliest weed that grows, and has the most offensive odor.

The poets, always exalting and magnifying the subjects that they touch, have contributed, perhaps, more than any other set of writers to mislead our judgment. They endow the bee with memory, and Rogers thinks that it finds its way to the hive by this faculty alone. Nor is it only with regard to the bee, that poets, the worst entomologists in the world have led us astray.

Cowper says,

"I would not enter on my list of friends  
Though grac'd with polish'd manners and fine sense,  
— the man  
Who needlessly sets foot upon a worm."

By *worm*, we wonder if he included the grub-worm. Alas! little did that amiable man think of the mischief that would ensue from this sensibility and tenderness towards insects. He thought that when nature created them, and designed them an abode, that it was a species of cruelty to hunt or harm them, when not actually crawling "in the alcove, the chamber, or refectory." But the harm that the few do, which so inadvertently approach our dwellings, is insignificant when compared to the ravages of every kind of insect excepting the

bee when in the abode that nature assigned it.\* This very worm, from which they bid us turn aside when we meet it in our path, after destroying the roots of our pasture and our corn, becomes a winged insect, and continues its mischief to the destruction of our finest fruits.

We really are in a sad plight between our sensibilities and our sense of justice to ourselves.— We say that insects have so multiplied, that we can neither raise grain for our cattle, nor fruit for ourselves. "Keep the birds near you," say the philosophers—"quit the cruel practice of shooting the harmless songsters of the grove, and you will not only be rewarded by seeing that insects decrease, but you will be charmed by their melody." But then, we say in answer that the birds do not discriminate; that they prefer bees to every other insect, and therefore the birds must die. And in reality we must make war upon those birds, that show the greatest fondness for our little friends. Let us, at least, show our sense of the value of these, by keeping their enemies away, at any rate from their very doors. Let us lessen the chance of their encountering them abroad, by planting the favorite food of the bees as near the apiary as possible; and also lessen the chance of their being drowned when driven by high winds, as they stoop to drink, by giving them running streams near to their hives. \* \* \* \*

In the hive of a new swarm, during the months of July and August, there are fewer small bees, than in one that has been tenanted for four or five years. The bee, like all other insects, spins itself a covering before it becomes a fly. When it emerges with wings from its cell, several older bees approach it, feed it with the contents of their stomachs, and then clean out the cell and deposit in it fresh honey. This is their constant practice; and the bee that is just born, as soon as it has been fed and has stretched its wings, flies off to a flower, and commences its labors. But although the bees clean out the cell the moment a young bee is born, yet they either find no inconvenience from that part of the film, which the young bee leaves at the bottom of the cell, (and which is of a silky nature,) or they are unable to detach it. In consequence of this the cell is not so deep, and as the same circumstances occur perpetually, brood alternating with honey, the cells become every year visibly smaller; and, consequently, those bees that are bred in these small cells, of which there is a great number, are never of the full size of those that have had more room. Even the queen eggs, which we say are often deposited in the cells of neuters, and have afterwards larger cells attached to the first, never produce so large a queen bee, as if the cell had been of the proper dimensions at first. Thus we see that the contraction of the cell may diminish the size of a bee, even to the extinction of life, just as the contraction of a Chinese shoe reduces the foot even to uselessness; but in neither case will a single new organ be taken from or added to the bee, or a single toe be taken from or added to the foot, whether the cell or shoe be larger or smaller.

(To be concluded in our next.)

#### AMERICAN LYCEUM.

These scientific institutions, so well calculated to accelerate the march of mind by adding the

\* Other insects, however, beside the bee are very useful to man. Among the number are the Cochineal insect, the fly which gives birth to the gall-nut, the silk worm, &c. &c.—Ed.

pleasure of social intercourse to the profits which result from intellectual acquisitions, seem to be attracting a large share of public attention. We are happy to perceive this, and at all times willing to devote our pen and paper to so important an object. It has been well suggested in several of the newspapers in this City, and Commonwealth, that the institutions, proposed under the name of American Lyceums, might well be recommended in Thanksgiving discourses, and the evening of that day be laudably and usefully employed in organizing such associations for mental improvement.

### NEW ENGLAND FARMER.

BOSTON, FRIDAY, NOV. 21, 1828.

#### INSECT ON FRUIT TREES.

A correspondent, with the signature "M." in a communication, dated Wrightsville, York county, Pennsylvania, gives an account of an insect and its ravages, as follows:—"The first appearance of the insect, which I noticed was on a carthouse apple tree, in the spring or summer of 1827. The appearance to me resembled the blossoms of Timothy or some small grass, shaken on the trunk of the tree, when wet with dew, and remaining on it.— After which they appeared to increase in size to about the bigness of shot No. 8, cut in two, and a little lengthened; and formed a cover, adhering to the bark, under which the insect, whatever it may be, was found. On rubbing them with the finger nail or point of a knife, there seemed to remain a liquid, darker colored than venous blood. They stick very tight, having resisted, in a great measure, my attempts to rub them off on a damp day, with a stiff hand-scrubbing brush. Their progress appears to be from at or near the ground, into the branches, when the stock or stem is free from them, but the bark is left rough and cracked in many places, and I have observed streaks on it, resembling a place over which a dark colored liquor had flowed. While on the trunk (although at first round and smooth) a raised and depressed muscular appearance is produced, which is often found on our black hawthorn, and admired in canes of that wood. The tree on which I first discovered it does not appear to have increased in size since first planted, and I think will not live another season. It was from a nursery in Lancaster county, Pennsylvania.

I afterwards found the insect, very injurious on the summer pearmain, summer bough, and yellow harvest, obtained from Burlington, N. J. growing on the opposite side of the orchard, but on the summer rose, (from Burlington) growing with the pearmain, &c. I found none of it. The juicy bite and rambo are badly affected with it, as also the Newton pippin; but the Bellefleur, Vandever, and Winter sweet Paradise are nearly clear of it. I have seen a little of it on some pear trees obtained from Mr. Prince, of Long Island, last spring. Last summer, whilst looking at one of the Jersey trees, which was affected with it, I discovered a dark colored insect on the body of the tree about the size and shape of a small grain of coffee, with a bristly coat, and no wings, (at least I saw none) and slothful in its movement, which I killed. I then on the same tree, found two more, and on another affected tree near it two others. Can this be the insect which deposits the eggs?

Last summer I washed the trees affected, with corrosive sublimate, about four times the strength

necessary for herpetic affections of the human skin; but it does not appear to have done any good. The orchard stands on a strong limestone soil, has been under cultivation ever since planting, and the trees have been brushed with soft soap, every spring, as recommended by Mr Prince. Every tree of the earthouse has it.

I have thus far intentionally avoided the use of white-wash on young trees, but unless informed of something else, which may be more effectual, I think I shall try it; but where the disease has extended to the twigs, I am at a loss how to apply any thing like a wash."

Our correspondent has some further remarks and inquiries, relative to the management of fruit trees, which we hope to take notice of hereafter. The insect, which he has described is new to us, and we have found no account of any thing similar in any books, which we have been able to consult. We should be much obliged, to Dr. HARRIS, or any other gentleman, who may possess information relative to this destroyer, for such notices of it as may prove interesting to the entomologist, or useful to the orchardist, by showing some method of guarding against its ravages.

We are requested to state that the Gage plum tree which produced the large quantity of plums that were sold for above *forty dollars* in our market, (as mentioned in the New England Farmer of October 3d) was obtained by Mr. Samuel R. Johnson, the proprietor, from Mr. Prince's nurseries at Long Island, and is of a variety originated by Mr. Prince, from seed, and called the *white gage*.

#### Winter Keeping for Horses in the vicinity of Boston.

Where the most faithful care may be relied on, may be had on application to Major Samuel Jaques, Charlestown, or Mr. T. J. Niles, School Street, or to Mr. Russell, Publisher of the New England Farmer. An early application is desirable.

#### Kenrick Nurseries.

100 Choice varieties of Ornamental hardy trees and shrubs, just received from New York, and selected in June last.

This establishment situated but an hour's ride from Boston, contains a very extensive assortment of Apples, Pears, Plums, Peaches, Apricots, Quinces, Grape Vines, Mulberries, Currants, Raspberries, Strawberries, &c. and a general assortment of Ornamental trees, shrubs, &c.

Also, the following fruit and ornamental trees of *extra sizes*, viz. Flowering Horse Chestnuts, Mountain Ash, Weeping Willows, Ailanthus, Catalpas, Purple Acacia, Dutch Cork Elm (a new article) Butternuts and Silver Firs.

300 Isabella Grape Vines; and White Mulberry Trees by the thousand.

Written orders addressed to John or William Kenrick, and directed to the Newton post office, will be promptly attended to, or they may be left at Mr Joseph Bridge's Grocery and Seed store, Court street, Boston, where lists of the above may be seen. Trees will be packed in mats for shipping, when ordered, and delivered in Boston free of charge. 3t Nov 21

#### Moody's Patent Portable Oven.

This Oven, which is constructed for doing all the ordinary baking of a family, over a common cooking furnace, is now offered for sale at the Agricultural Warehouse, 52 North Market Street

This highly useful article for domestic purposes may be said to be one of the most economical and useful inventions that has ever been offered to the public, its size is varied for the convenience of large or small families, it is used with the common cooking furnace, and it is known that the same quantity of meat or pastry cannot be cooked so well and in any way with so little expense. Nov. 21. 3w.

#### Bremen Geese.

For sale 10 pair fine Bremen Geese. Apply at the New England Farmer Seed Store. Nov. 21.

#### Wanted,

On a farm in Roxbury a young man who has a knowledge of farming and can bring recommendations for industry &c. Apply at this office. 3t. Nov. 7.



LINNEAN BOTANIC GARDEN AND NURSERIES, near New York, William Prince, Proprietor.—The new Catalogues of this establishment are now in the press, and may soon be obtained from T. & J. Swords, New York, and of the other Agents. The collection of Fruit Trees has been nearly doubled since the last edition, and comprises all the choicest varieties of every country. The assortments of Ornamental Trees, Flowering Shrubs and Plants, Greenhouse Plants, &c. have also been greatly extended, and in fact every department has received the utmost attention both to their extension and improvement. The grounds occupied by the establishment have been extended to 40 acres, and the proprietor can now justly state that orders for every description of Trees and Plants will be executed in a manner superior to all former periods. The Cherries, Peaches and most other Trees are of large size—many of the Peaches, Apricots and Nectarines are on Plum stocks. The collection of Grapes consists of above 20,000 ready for sale, comprising all the choicest varieties, and will be shipped in quantities at reduced rates, and 100,000 more are expected shortly from France and Germany. Without intending invidious comparisons, the proprietor appeals to those acquainted with his establishment as to its decided superiority in every department. The whole management and supervision is attended by himself and sons, and orders received from any distance receive the same pointed attention as if the persons were on the spot to make their selections. The trees are packed in the best possible manner to ensure success, and with the greatest despatch, and are shipped to any place designated. And to those interested in Horticultural pursuits, he has only to say, that the same unremitting attention will be paid to the execution of its business, which has hitherto characterised the establishment. N. B. Plants of Wilmot's Superb Strawberry, and the celebrated Greville Rose can be supplied. nov 14—8

#### SUBSCRIPTION.

For importing Grape Vine Roots from France, at a moderate price, and encouraging the introduction of that culture into the United States.

Mr Alphonse Loubat, having considerably enlarged his Vineyard, on Long Island, where he now has, in full cultivation, thirty-five acres of ground, containing 72,000 Grape Vine Roots; having also the peculiar advantage of being enabled to procure the best specimens of roots from his father's extensive vineyards and nurseries, in the districts of Bordeaux, Clerac, and Buzet, departments of Gironde and Lot and Garonne, in France, (45° N. Lat.) proposes to the numerous friends to the cultivation of the grape vine in the United States, a subscription will be opened on the first of August, 1823.

Mr A. L. will engage to furnish subscribers with the Grape Vine Roots, before the first of March next, and forward them free of expense, to the different cities where subscription lists shall have been opened. The roots will be three years old, and will produce considerable fruit the second year from the time of their being planted. They will be carefully classed and packed in boxes, with some of the original soil in which they have been raised, which will greatly facilitate the thriving of the roots, when transplanted.

Orders will be punctually attended to: the subscribers designating the quantities and species of the grape vine roots they wish to have. They will engage to pay for 1000 roots or more, at the rate of 12 1-2 cents for each root; for less than 1000, at the rate of 15 cents; and 25 cents per root for less than 50.—Roots only two years old, shall be paid for at the rate of 9 cents each, for 10 or more; 12 1-2 cents for less than one 1; and 18 cents for less than 50 roots. Payment to be made on delivery of the roots. Letters not received unless post paid.

Subscription lists are open at New York, with Alphonse Loubat, 65 Wall street Boston, E. Copeland, Jr. Albany, R. M. Michael Philadelphia, Van Amringe Baltimore, Willard Rhoads Washington City, Wm. Pairo, Richmond, Davenport, Allen & Co. Savannah, Hall, Shapter & Tupper New Orleans, Foster & Hutton, Charleston, (S. C.) J. & J. Street Co. Mr A. Loubat's book on the Culture of the Grape Vine, and on the Making of Wine, may be found at the principal booksellers of the United States; and his agents will furnish them gratis to subscribers.

#### New England Farmer's Almanack, for 1829.

In press at the New England Farmer office, and will be published to-morrow, the *New England Farmer's Almanack for 1829*. By Thomas G. Fessenden, Editor of the New England Farmer. For sale, wholesale and retail, at the N. E. Farmer office, No. 52 North Market street, by Bowles & Dearborn, 50 Washington street, and by the booksellers and readers generally. Some copies interleaved with writing paper, which will be very serviceable to farmers, will be kept for retail at the Farmer office

#### Subscription for Vine stock for the finest table Grapes.

A. Parmentier, at the Horticultural Garden, Brooklyn, corner of the Jamaica and Flatbush road, two miles from New York, having been urged by several lovers of the vine to propose sets of the best kind for sale by subscription, offers to the public sets of a dozen vines, with good roots of the most select and choice grapes for the table; many of which are quite new in this country, and all of which will ripen perfectly in any situation either in town or country.

#### Names of the twelve Sorts.

1. White Chasselas, with large fruit
2. Chasselas of Fontainebleau, near Paris
3. Yellow Chasselas of Thomery, near Paris

4. Golden Chasselas, the real genuine
5. Musk Chasselas
6. Chasselas, with very large black fruit
7. Red Chasselas
8. White Muscat, or black Constantia
9. Red Muscat
10. Black Muscat, or black Constantia
11. Black Orleans, bears very well the frost
12. Black Gamet, yields a second crop of blossoms and fruit when the first are frozen.

Nos. 11 and 12 are as fine for vineyards as for the table, the fruit is not so excellent as that of the preceding kinds, but is equally valuable on account of the certainty of a large crop annually.

The subscription receipt will be accompanied by directions on the best mode of cultivation, planting and pruning the vine.

The same sort of vines may be had separately, price One Dollar, except No. 4, Golden Chasselas, the genuine, which is Two Dollars. Communications for the above, and subscriptions to his establishment post paid punctually attended to.

References, Dr. David Hosack, President of the Horticultural Society, Dr. Pascalis, President of the Linnean Society, Dr. McNeven, Dr. Mitchell, Dr. Stevenson, and Hon. John Lowell. Nov. 14.

#### Wine and Table Grapss.

A complete assortment of FRENCH VINE ROOTS in prime order, just received and for sale at a low price, by E. Copeland Jr. at the Dupont Powder Store, 65 Broad Street. AMMUNITION as usual. 3t.

#### Splendid Bulbous Roots, &c.

A further supply of Hyacinths, Tulips, Narcissus, Gladiolus, Snow Drops, Crocus, Star of Bethlehem, Joaquinthes, Ranunculus, Iris, Crown Imperials, Anemones, Crocus, &c. from 12 to 62 cts. each. A very few of the finest Hyacinths, dark and pale blue, pure white, red, yellow, and white with various eyes, at \$1 per root.

The collection of LILIES is very splendid, comprising Scarlet Chalcedonian Lily 50 cents, Orange Pompage Lily 37 cents, Chinese Leopard 25 cts. Orange Martagon 37 cts. Yellow Martagon 37 cts. Double Violet Flamed 37 cts. Purple and White Spotted 37 cts. Bright Scarlet Pompage 50 cts. Double White 37 cts. Large White Garden Lily 12 cents, Dwarf Chinese Red Lily (*Lilium concolor*, new and very superb, one root only) \$1.50

HYACINTHS—(double and single,) dark blue, porcelain blue, red and rosy colored, pure white, white with yellow eye white with rosy eye, and yellow with various eyes; from 25 cts to \$1 00 each.

TULIPS—splendid variegated, red, yellow, and mixed, 12 cts. each, \$1.00 per dozen.

CROWN IMPERIALS—assorted, of the most splendid colours, and showy flowers, large roots, 33 cts. each.

JONQUILLES—sweet scented, finest roots, 19 cts. each.

POLYANTHUS NARCISSUS fragrant, white with yellow cups, and yellow with double white cups, extra sized roots, 38 cts. each.

DOUBLE NARCISSUS fragrant, of all colours, 19 cts. each. SPRING CROCUS of all colours, 6 cts. each. 50 cts. per dozen.

The above roots are from the same house, from which we received our supply last season, and which gave such universal satisfaction; some of the double Hyacinths having produced bells 1 inch and 3-1/2 inches in diameter.

Purchasers are requested to notice that the above roots are not purchased at auction, and are all remarkable for their size, and for the beauty and delicacy of tint of their flowers. Those sold at auction are generally the mere refuse of the most inferior collections, good roots being worth at home ten times as much as they generally sell for at auction, as will be seen by reference to the priced catalogues of any respectable house in Holland.

#### American Tree Seeds.

For sale, a variety of Seeds of Forest Trees, Shrubs, &c. mostly native American kinds, and suitable for sending to Europe, or for cultivation here. Price 25 cts a paper. They were gathered by a gentleman familiarly acquainted with the sorts, expressly for us. They will be sold by the single paper, or packed to order, in any quantity. A description of several of the trees will be found on page 131 of this week's New England Farmer. Among the assortment is the following: Also, Peach and Almond Stones, and many other valuable Fruit and Forest Tree Seeds for planting this fall, a catalogue of which may be had gratis at this place.

#### White Mulberry Seed.

This day received, a few pounds of warranted genuine White Mulberry Seed, raised in Coventry, Con. this season, and saved with care expressly for us—For sale by the lb. or ounce.

#### Grape Vines.

On hand, well packed in moss for transportation, a good collection of Grape Vines, at the nursery prices, 50 cts. to \$1.00 per root.

#### New England Farmer Seed Store,

No. 52 North Market Street—Boston.

#### Pear Trees and Grape Vines.

For sale at the house of Samuel Downer, in Dorchester, 200 Pear Trees of the choicest varieties. 100 Isabella and Bland's Virginia—200 native and 200 Sweet Water Grape Vines from 2 to 3 years old. Also, a variety of Rose Bushes, Ornamental trees, white lilies, &c. Apply to Rufus Howe on the premises. Dorchester Nov. 21. 3t.

## MISCELLANIES.

*Truth and falsehood.* It is most dangerous to deviate from truth, even on the most trifling occasion. However guileless may be our intentions, the habit (if indulged) may take root, and gain on us under the cover of various pretences till it usurps a leading influence on our conduct. Truth is born with us; and we must do violence to nature to shake off our veracity. Plutarch calls lying the vice of a slave. Flatterers—those who continually praise themselves, and speak ill of others; and those who affect to depreciate the advantages they enjoy, and to exaggerate those of others, ought never to be believed on their word. We gain nothing by falsehood but the disadvantage of not being credited when we speak the truth.

*Spend prudently.* What folly lays out in kid-skin gloves in ten years, managed by prudence might fill a small purse. Are not white dollars worth more to a farmer than white hands? If your finances are small be not ambitious of owning a three story house. A humble cottage is a good beginning. Enter at the "little end of the horn," and you may see at the other an elegant house large enough for the thrifty farmer.

*Lying.* Lying is so infamous a vice, that we should avoid it even in jest. Exaggeration is a species of falsehood. In whatever words you express your meaning, if they convey not to others the sense in which you understand them yourself, you are a deceiver, and speak not the truth from your heart.

*Solicitation.* In soliciting any thing, it is better to move by speech, than by letter; your person, expression, and delivery may claim regard, and the person solicited may not have confidence to give a denial—but at a distance he may write a letter without blushing.

*Goodness.* To be virtuous, you must be something more than merely innocent. A man to be good must do good, that is, he must be actively engaged in pursuits, which have a tendency to benefit himself, or his fellow creatures.

*Adversity* borrows its sharpest sting from our impatience. Our good and evil proceed from ourselves. Death appeared terrible to Cicero, indifferent to Socrates, desirable to Cato.

*Men in office should be men of business.* He who is too indolent or too careless to attend properly to his own business, ought not to be entrusted with that of the public.

*Punctuality.* Be punctual even in trifling matters; for failing in little things will cause you to fail in a greater, and render you suspected.

*Justice.* Though justice be not commonly sold, yet it costs much, and it is necessary to be very rich to obtain it.

*Prosperity.* He who is puffed up with the first gale of prosperity, will bend beneath the first blast of adversity.

## OLDEN TIME.

In 1637, there were but thirty-seven ploughs in all Massachusetts, and the use of these agricultural implements was not familiar to all the planters. From the annals of Salem it appears, in that year, it was agreed by the town to grant to Richard Hutelinson twenty acres of land in addition to his share, on condition "he set up ploughing."

1639. A summary act of the General Court prohibiting short sleeves, and requiring the garments to be lengthened so as to cover the arms to the wrists, and required reformation in "immoderate great breeches, knots of ribbon, broad shoulder bands and tayles, silk rases, double cuffs and ruffs."

1639. "For preventing the miscarriage of letters, it is ordered that notice be given, that Richard Fairbanks, his house in Boston, is the place appointed for all letters, which are brought from beyond the seas or are to be sent thither, are to be brought unto him and he is allowed for every such letter 1d., and must answer all miscarriages through his own neglect in this kind, provided that no man shall be obliged to bring his letters thither, unless he please."

1643. The Court order, that in the election of assistants, Indian beans should be used instead of paper, the white to be affirmative and the black negative.

1647. The Court order, that if any young man attempt to address a young woman, without consent of her parents, or in case of their absence, of the County Court, he shall be fined 4l. for the first offence, 10l. for the second, and be imprisoned for the third.

1649. Matthew Stanley was tried for drawing the affections of John Tarbox's daughter without the consent of her parents, convicted and fined 5l.—fees 2s. 6d. Three married women were fined 5s. each, for scolding.

1653. Jonas Fairbanks was tried for wearing great boots.

## WITCHCRAFT.

The New England Galaxy, after a quotation from Judge Story's address, relating to the subject of witchcraft, introduces the following anecdote:

About the year 1760, the fury of the inhabitants of New England had declined towards suspected old women, but their believing fears was not altogether quelled. At this time a case of witchcraft occurred in Billerica under the ministry of the Rev. Dr. Cummings, who related the story with much satisfaction, as the last, which came within his precincts.

An old woman of very peaceable character lived pretty much alone in a shell of a house near the meeting-house and the clergyman's dwelling. She was suspected of witchcraft, by a family who lived at two miles distance in the west part of the town, and they brought accusation immediately to the parson; who in those early times, exercised not only the spiritual, but the temporal power of the parish; he was often council for both parties, and was judge and jury, without subjection to appeal—he was moreover a peacemaker—Mr. C. accused Mrs. D. of witchcraft. "How do you know she is a witch?"—"Because she has bewitched my mare." "How do you know that your mare is bewitched?"—"Because she won't stand still to be saddled, and the minute I get on, she kicks up and throws me off." "But what makes you think that Mrs. D. has bewitched her?" No answer. "Have you had a quarrel with her?" "Oh no! I han't had no quarrel." "But what is the matter? surely she would not bewitch her for nothing." "Why I carried her some corn on the mare about a week ago, and I didn't know but I might have made a mistake in the measure so that it fell short, and so"—"And because your corn fell short, you suspect that she found it out,

and is so angry as to bewitch your mare?" "Yes that's it, and I want you to go and lay the devil." "Why, if you have raised the devil by cheating in the corn, you had better lay him yourself." "Yes, but I don't know how." "Go, then, directly, and carry the balance of the corn, and take good care never to commit such an act again: the devil is always busy with people who do not perform all their duties honestly."

The man slunk away home at this unexpected rebuke, and failed not to carry corn enough to make full measure, which, however, he feared to carry into the house to the old woman, but emptied it down upon the door stone. But the mare ceased not to kick as usual; whereupon Mr. C. came to the minister, told him what he had done, and begged for holy assistance. "Go home," said the parson, with all that energy for which he was so remarkable, "go home,—you need not trouble yourself about witches; I'll not allow them to do any mischief, I assure you—do your duty, so as to escape a guilty conscience, and if your mare is refractory, whip her as you do mine—go and let me hear no more about witches." Mr. C. obeyed, but he was far from convinced, that Mrs. D. was not a witch, and he determined to put it to the proof. For this purpose, he boiled a large potatoe, which he put directly from the boiling water, under the bewitched mare's saddle. The caperings and kickings of the poor beast were excusable this time, at least, for when after some hours the saddle was got off it was found that a severe mark was left behind it. The proof of the matter was to be in this; if the old woman had bewitched the mare, she would have the same mark of a burn on her back. Two old women were prevailed on to be of an examining committee. Dr. Cummings was requested to be of the party, with his Bible at hand, to prevent any fatal explosion from Satan's nostrils. This office he prudently declined. His place was filled with another old woman, and Saturday night was appointed for this examination. This time was chosen because the good people thought that Satan would not visit in holy hours. In the mean time the good woman got an inkling of what was going on; and as they entered a long dark entry they were saluted with a stupendous flash of powder and tow, and a glorious clatter of tin pans. The committee were scattered of course—and before church the next morning every body in the town knew, that the devil came, all covered with blue brimstone, to save his disciple, the wicked Mrs. D. This would have made a new era in witchcraft in the town, but for the pertinent remarks of the parson touching the matter; for he was enabled to dispense a word in season.

## Box.

For sale a quantity of superior Box. Any person wishing for a small quantity, or sufficient to edge extensive walks or avenues, may at the present time, procure it on the most reasonable terms, by applying to Messrs. Winships' Nursery, Brighton.  
Nov. 7. 1828. 3c.

## Great sale of Wool.

ON THURSDAY, DECEMBER 13. AT 10 O'CLOCK,  
At the Hall over the New Market.  
219 bales Saxony WOOL, consisting of first and second Electoral—first and second Prima, Secunda, and Tertia.  
246 bags Leonessa Soriana Segoviana Spanish Wool.  
130 bags Portuguese Wool.  
430 bags (about 76,000 pounds) American Fleece Wool, among which are some choice lots of selected Saxony and full blood Merino fleeces.  
Catalogues will be ready for delivery and the Wool may be examined three days before the sale.  
Coolidge, Poor & Head—Auctioneers.

## HORTICULTURE.

FOR THE NEW ENGLAND FARMER.

Ma. EDITOR.—I always read the New England Farmer with pleasure and improvement. Its purpose is a truly valuable one. This is, to instruct a large and important class in the community in what it highly concerns them to be thoroughly taught. Principles and facts are placed in it side by side. The doctrine and its illustration are brought together, and men are thus taught to think as well as to act. What has been done for our agriculturalists, our farmers, is now doing for the industrious classes of every order in the community. It is one of the distinguishing circumstances of these times, and will be recorded to our lasting honor, that the whole mind of the community is now every where addressed, and excited to put forth its whole powers, as well as for its own progress, as for the good of the whole. Agriculture has taken the lead in this noble effort, and it is fitting that it should have done so. This was the earliest human occupation, and its continued necessity, has been a continued appeal to every undertaking which could ensure its progress. I must leave these general remarks, however interesting it might be to extend them, for this communication has a special purpose.

In the last number of the Farmer (November 7) an account is given of Mr. RICE's method of making cider. I am too little practised in this art to criticize his method generally, though some doubt did arise whether *rotten* apples improve the liquor. What particularly attracted my attention was the quantity of NEW RUM to a barrel of his cider.—This is TWO GALLONS AND A HALF. It first occurred to me that this quantity was much too large; and a question immediately arose if any RUM at all were necessary.

Cider contains alcohol. This is the product of the fermentation it undergoes. This is not much to be sure, but it is quite sufficient to affect some heads. Great cider-drinkers are even sufferers in this way. They are dull sluggish men, with red, full faces; and if insanity occur in such individuals, a very obstinate form of this disease, and marked by characteristic symptoms is produced. In Mr. RICE's method the natural quantity, so to speak, of spirit is greatly increased; and as I think a very dangerous liquor is formed. Its popularity may in part be owing to its exhilarating properties, to the RUM, in short, which it contains. If, however, this be denied, it must be acknowledged that some of the bad effects of spirit cannot fail to follow its use. The stomach is affected in a peculiar manner by all the forms of alcohol. There is produced in this organ, a certain, a morbid condition, for though the immediate effects of ardent spirits be pleasurable, its remoter ones are any thing else. When the excitement has passed off, a sense of uneasiness and exhaustion almost invariably takes its place. This demands another dram. The quantity must be increased, for the morbid state of the stomach increases with the continuance of the habit, till at length nothing will satisfy it but a constant, a daily, hourly, use of ardent spirits.

This is the way in which the habit of intemperance is formed; and I would respectfully submit if there be not some danger that such habit may follow from the daily use of cider, which contains so much rum. If these views be in any measure correct, they deserve very serious attention. One of the most important classes in the community is interested in its decision. I cannot but think the danger exists, and did not feel that I was discharging my whole duty, without offering for your consideration these hasty remarks, and of requesting for them a place in your most useful publication. I have not noticed the question of the necessity of any additional alcohol to what is natural to cider. If cider be faithfully made why should it not last sound, now as long as it did thirty years ago. I was a boy then, but I remember perfectly well, how good the cider of that day was. It was honestly made, in proper weather, of good fruit, and put into clean barrels. Its fermentation was carefully watched, and when over, the barrel was accurately closed, and kept quiet till March. It was then bottled; or if meant to be kept in the wood, it was carefully drawn off the lees into clean barrels. NEW RUM, or BRANDY PIPES, or RUM HOGSHEADS, were not in vogue then. We drank, and relished, the native unadulterated juice of the apple. It is to be regretted that a false taste should in any way have been produced in the later times, and still more so, that *false cider* only will satisfy it. It is however not too late to correct the evil. This may be done, by making cider in such a manner that a moderate use of it shall not be an occasion of a man's becoming a drunkard. A PHYSICIAN.

Boston, Nov. 20, 1828.

[By the Editor.]

## AGRICULTURAL IMPLEMENTS.

In purchasing agricultural implements, the following rules are to be observed: they should be simple in their construction, both that their uses may be more easily understood, and that any common workman may be able to repair them, when they get out of order; the materials should be of a durable nature, that the labor may be less liable to interruption from their accidental failure; their form should be firm and compact that they may not be injured by jolts and shaking; and that they may be more safely worked by country laborers, who are but little accustomed to the use of delicate tools. In the larger machines, symmetry and lightness of shape, ought to be particularly attended to; for a heavy carriage, like a great horse is worn out by its own weight, nearly as much as by what he carries. The wood should be cut up and placed in a position the best calculated to resist pressure; and mortices, so likely to weaken the wood, should, as much as possible be avoided; at the same time implements should be made as light as is consistent with the strength that is necessary. Their price should be such that farmers in moderate circumstances can afford to buy them; yet for the sake of a low price, the judicious farmer will not purchase articles, either of a flimsy fabric, or a faulty form; and implements ought to be suited to the nature of the country, whether

lilly or level, and more especially to the quality of the soil: for those which are calculated for light land will not answer equally well in soils that are heavy and adhesive.

## FOREST CULTURE IN FRANCE.

This branch of rural economy is conducted with much skill and science in France, both as regards national forests, and private estates. In an article, written for Messrs. Wells and Lilly's Edition of *Deane's New England Farmer*, by J. LOWELL, Esq. it is observed that "The practice of the populous nations of Europe, where forests have been cut off centuries ago, and who are compelled to resort to measures of the strictest economy, to supply themselves with fuel, ought to have great weight with us. France, in particular, ought to be looked up to for wise lessons on this subject.—Her vast and thickly settled populations, her numerous manufactures, her poverty in mineral coal, the eminence which she has attained in all economical arts, entitle her to great respect. It is the practice of the French people not to cut off their woods oftener than once in twenty or twenty-five years, and by *law*, when they are cut over, the owner is obliged to cut the *whole smooth*, with the exception of a very few trees, which the officers of the government had marked to be spared for larger growth—without giving any opinion as to the propriety of the direct interference of the government on such a topic, we would say that the example proves that in the opinion of French scientific and practical men, it is expedient, when woodlands are cut, that they should be cut smooth, in order that the new growth might start together, not overshadowed by other trees of larger growth. We have no favorable opinion of the utility of cutting down trees in a scattered manner, as they appear to fail, and still less of planting acorns in thinner spots of the forest. The growth thus produced must remain forever feeble."

## TURNIPS FOOD FOR HORSES.

An English writer says that when horses are fed on turnips, they are induced to eat the barn chaff, and other dry food with good appetite; are kept healthy and will work without grain. London says "the Swedish and yellow turnip are eaten greedily by horses; and afford a very nutritive and salutary food along with hay or straw for working stock. The best mode is to steam them after previously passing them through a slicing machine, as no root requires so much cooking as the Swedish turnip. Horses will also eat the white turnip, but not freely unless they have been early accustomed to them, as in some parts of Norfolk."

## REMARKS ON TREES AND TIMBER.

London says that the period at which trees are felled, for the sake of their timber, is determined by various causes. By maturity of growth, or where the annual increase is so trifling as to render their standing no longer worth while in point of profit, when wanted for private use or sale; or when defects in the tree, or new arrangements in its situation point out the necessity of its removal. "A timbered estate," Marshall observes, "should frequently be gone over by some person of judgment."

ment; who, let the price and demand for timber be what they may, ought to mark every tree which wears the appearance of decay. If the demand be brisk, and the price high, he ought to go two steps farther, and mark not only such as are fully grown, but such also as are near perfection." In trees, as in the human species, there are three stages, youth, manhood, and old age. In the period of youth, the growth is rapid; in manhood that growth is matured; and in old age it begins to decay.

The most profitable season for felling timber is at what may be thus termed the beginning of manhood. After that time, though the tree may appear sound and healthy, its annual increase is so little, that it would be more profitable to cut it down and replant. The number of years that a tree may stand before it arrives at this period, must vary in different soils and situations; but the period itself may be easily ascertained, by the annual shoots, the state of the bark, and by taking the circumference of the tree at the same place for two or three successive seasons, and comparing the difference. In the view of profiting from timber produce, it is of great consequence to cut down plantations at maturity. Many trees will stand half, others a whole century, after they are full grown, appear quite healthy, and at the same time, make little or no increase of timber. But there are particular cases, arising from the nature and state of the markets, where it may even be more profitable to cut timber before it is arrived at its full growth.

#### ON FOREST TREES.

*Continued from page 133.*

The following notices of the Chesnut may form an useful addition to the remarks on the same subject, given in our last number.

M. Michaux states that "the European chesnut would be a valuable acquisition to many parts of the United States. This tree produces the nuts called *Marrons de Lyon*, which are four times as large as the wild chesnuts of America, and which are sent from the vicinity of Lyons to every part of Europe; they were formerly exported also to the West Indies. Kentucky, West Tennessee, and the upper part of Virginia, and the Carolinas are particularly interested in the introduction of this species. It already exists in the nurseries of Philadelphia and New York, and it is only necessary to procure a few stocks to furnish grafts for young wild chesnuts transplanted from the woods, or reared in the nursery.

"The chesnuts may be grafted by inoculation or the insertion of a shoot. The common method is by lopping a branch of the wild tree, removing a girdle of the bark near the end, from an inch to three inches wide, and replacing it by another from a limb of the cultivated stock of corresponding diameter. The lower edge of the new covering is exactly adjusted to the natural bark, but a portion of the limb is left exposed above, which is scraped down so as to form a species of tent or dressing, and the whole is protected from the weather by a coating of clay."—*North American Sylva*, vol. iii. p. 13, 14.

**THE OAK.** It appears by the description of our correspondent that oak is one of the sorts of timber, which is the natural growth of the soil in the vicinity of the field in which he proposes to cultivate forest trees. We may of course presume that oak would flourish in his contemplated

plantation, and we will subjoin some directions for raising that very valuable tree. *Hunter's Notes on Evelyn's Sylva*, give the following as the best mode of raising the oak:

Having the ground properly prepared (by breaking it up and reducing to a fine tilth, either by potatoes or repeated ploughings) and having a sufficient quantity of acorns, all gathered from the most vigorous, healthy and thrifty trees, proceed to the setting them in the following manner. In the month of February or March, let lines be drawn across the ground for the rows, at the distance of four feet from each other; but if this be thought too great an interval, the rows may be made three feet, in which case the acorns must be put down at a greater distance from each other. Then having sticks properly rounded to make the holes, (a common dibble) plant the acorns in the rows at ten inches asunder.\* Let them be put down about two inches below the surface, and see that the earth be properly closed upon them to prevent mice or crows from injuring the seed. In some places it is customary to sow acorns after the plough in furrows, but where the ground happens to be stiff, great care should be taken not to cover the seed with too thick a furrow.

"The first year after planting the acorns the weeds must be kept down by hoeing and hand weeding, and this must be done early in the spring before the weeds get so strong as to hide the tender plants, which would occasion many of them to be destroyed in cleaning. It is also the cheapest as well as the neatest husbandry to take weeds down before they grow too large; for though the ground may require an additional hoeing in the spring, yet the weeds, being hoed down when young, a man may hoe over a great quantity in a day. Weeds cut in their tender state immediately die. Whereas when they are old and strong, they frequently grow again, in a short time, especially if rain follows soon after, they perfect their seeds, and thereby injure the whole plantation.

"The second year of their growth the common plough may be made use of to cultivate and keep the ground clean." The author then proposes a nursery in the same field to supply deficiencies, and continues:

"Having thus given directions for the raising of wood, I proceed to their future management.—And first, the rows being four feet asunder, and the plants two feet apart in the rows, they may stand in this manner for twelve or fourteen years, when every second plant may be taken out and sold for hoops or poles. After every second plant is taken away, let the roots of those taken away be grubbed up to give the remaining plants more room freely to extend their roots. The plants being now four feet apart each way, they will require no more thinning for seven or eight years, that is till they are twenty years old; when the healthiest and most thriving trees must be marked to stand for timber, and the others cut down for poles, and their roots left to produce future underwood.

"The oak will grow and thrive in almost any soil, if properly planted, though it cannot be supposed that their success will be equal in all places. A rich, deep, loamy soil is what oaks most delight

\* The acorns, should either be preserved in sand till they are planted in spring, or planted in the fall soon after they are ripe. If they become quite dry after being gathered, they are apt to lose the power of vegetation. See page 102 of the present vol. of N. E. Farmer.

in, though they will grow exceedingly well in clays of all kinds, and in sandy soils, in which last the finest grained timber is produced."

The author then investigates some disputed points relative to the culture of oaks, and inquires which of the different modes of raising them produces the most timber, from the acorn, the seed bed or the nursery. He decides in favor of planting the acorn in the place where the tree is to grow, and Mr Hunter adds, that whoever will look at the woods which were sown, and compare them with those which were planted from nurseries, will not hesitate a moment to declare in favor of Evelyn's opinion.

When it is wished to raise wood merely for fuel, it is recommended to suffer it to grow as thin as it will, and it is said that it will become sufficiently thinned of itself as it grows larger; but where oaks or any other trees are raised for timber, they ought to stand further apart, in order to have their growth rapid, and the timber firm and durable. No cattle should be admitted into the plantation till the trees are beyond their reach;—and at no time whatever, when young successive growths for fuel are intended.

FOR THE NEW ENGLAND FARMER.

#### CANADA THISTLES, &c.

MR. EDITOR,—Your correspondent "Rusticus" seems to be amused by the method suggested in vol. vii. No. 3 of your paper, for destroying Canada thistles with coarse salt. As a further amusement, I would recommend his putting in practice his theory of "mowing them off two or three times in a season," or, if he wishes to be still farther amused, I would recommend his adopting Dr. Deane's method, suggested in his Farmer's Dictionary, of pulling them up by hand, (especially if he performs the work without gloves) and I think he will find both these expedients about as successful as that of the boy who attempts "catching birds by putting salt on their tails."

Your correspondent inquires what I would charge, "for putting my theory in successful practice on an acre of thistles;" he is informed that this is not mere theory, but that I have destroyed them with brine and without even cropping—nor do I believe the cropping essential. As to the expense, I should suppose a horse load of salt, which I have seen sold at the wharves for one dollar and fifty cents, being salt that had been used for salting imported hides, would be sufficient to destroy the thistles of at least half an acre, and a man would perform all the labor requisite in three hours.

I have seen the method of mowing them several times in a season, practised several years in succession in Ipswich, where they abound; and could perceive no other effect than a tendency to prevent their spreading. As to your correspondent's philosophy of defoliation, to destroy trees and plants, it may be correct as it respects some species; but pray what will he charge to come and destroy by this process an acre of my barberry bushes, blackberry vines, or of the various kinds of bushes that infest our low lands? These I have cut in the height of their vigor, without much effect, but have seen the same killed with salt without much trouble. I doubt much if the common willow would be destroyed by divesting it of its foliage, at any season. If cutting a plant so tenacious of life as the thistle, will kill it, how

extraordinary it must be, that our tender grasses, (most of which are cut in the bloom, and often more than once in a season) are not destroyed by these means. A FARMER.

Lynn, Nov. 25, 1828.

#### AGRICULTURAL EXHIBITION.

A Cattle Show, &c. was held at Washington, Penn. by the Washington Agricultural Society, on the 16th ult. The official account sent us by a friend and subscriber, in that quarter of the country, being too long for insertion entire, we shall be under the necessity of abridging it.

The Committee state that the Show was respectably and numerously attended, and indicated a progressive improvement. Thirty stallions were on the ground, but several of those should never have been shown for premiums. A number of horses, however, were recommended for "combining the remarkable qualities of figure strength and action;" and the Committee call the attention of farmers to the importance of improving the breed of this highly useful animal. Experience demonstrates more clearly every year the superiority of those crossed with the pure blooded horse of England for every purpose except the road team; and even there (when size can be obtained) their superiority is acknowledged."

The whole number of Horses, Mares, and Colts on the ground was between 90 and 100. A fine Jenny and a very promising young Jack were exhibited by Mr. Walter Craig.

"The beauty of form and extraordinary weight of young Cattle excited universal admiration. It is perhaps worthy of remark (in order to show what may be done, even by the introduction of one fine animal) that every Bull on the ground, except two, were descendants of Mr. Reed's "Nonsuch," of the improved short horn breed."

Merino sheep not numerous, but all of a superior quality—specimens of wool equal to any Saxony.

Hogs deficient in number but showed a great improvement in quality.—"The Bedford breed, lately introduced into this country, are rapidly spreading, and as rapidly improving our stock.—Their docility, early maturity, and great propensity to fatten render them an important acquisition to the judicious farmer."

Domestic Manufactured Articles "were such as to call forth the admiration of every one who beheld them, and to furnish evidence (were evidence wanting) of the industry and taste of the ladies of Washington County." Several pounds of Sewing Silk "were exhibited, made by Mrs. Axtel, Riggs, Bombarger and Quail, and which we have no hesitation in pronouncing equal to any imported silk we have seen." The Committee likewise state "that we observed with much pleasure a young lady attending our Show, from an adjoining county dressed in most superb silk of a beautiful mazarine blue color, produced from worms, fed by her own fair hands during the last summer. Your committee would remark that the cultivation of the silk worm is very simple, and can be introduced among our agricultural pursuits with the greatest facility. It is within the reach of almost every farmer.—The mulberry grows spontaneously, and abundantly, and it requires only the labor of children to manage the worms."

Leghorn and Gimp Bonnets were exhibited and commended "particularly those made by Miss Ewart and Miss McClelland, the former of whom made upwards of 80 dollars and the latter 50 dol-

lars worth of these articles during the last year.

Such facts as these speak volumes in favor of the protecting system, and prove incontestably that if the unnatural advantage which foreign competition derives from the political depression of the laboring classes in Europe, is counterbalanced by an adequate importing duty, our home industry and skill will be able to manufacture from the products of our own soil, a sufficient supply of Cloths, Cottons, Silks and Bonnets without impoverishing our country to pay trans-atlantic artisans.

The Committee likewise recommend *Cabinet Ware* by Mr. Joseph Huston, Plated Ware, by Messrs. Hendricks & Morrison, *currant and grape Wine* by Mrs. Eckhart, &c. &c.

A statement of the weight of the Cattle, exhibited as above, may be found on the last page of this week's paper.

[From the American Farmer.]

#### FOREST AND ORNAMENTAL TREES.

J. S. SKINNER, ESQ.,—I send you the following in answer to the queries of T. J. R. in the Farmer of the 7th November, so far as experience will warrant.

The maple (sugar,) sheds its seeds in September. This is the time to gather and to sow them. In the autumn of 1826, I gathered a bushel of the seed and sowed it. Not a seed vegetated in 1827, but last spring they came up abundantly. They were sown thickly upon a bed of light loam, and covered with an inch of earth. Their growth has been trifling; but after the second year, if put in nursery rows, I have found by experience that they become much more thrifty.

1. The soft, or white maple, sheds its seeds in May. On the 28th of May, 1827, I had a quantity of the seeds gathered and immediately planted. They grew two feet the first summer, and many of them which were placed in nursery rows last spring, are five and six feet high. This is one of the quickest growing trees we have, particularly on moist and wet soils, to which it is particularly adapted. It is ornamental, and makes good fuel after it has become partially dry.

2. I have repeatedly planted horse chestnut in April, with unvarying success, and have nearly four thousand growing, of different ages. The only precautions I would suggest, are, to take care that the nuts do not become heated and rancid, and that they are not covered with too much earth. From one to two inches is the proper depth to plant. They are fond of a rich, tenacious soil.

5. Beech masts are most successfully planted when they naturally fall from the tree, in autumn and should be slightly covered.

6. I have planted ash keys in April. A few came up the first summer, but ninety-nine hundredths of them did not vegetate until they had lain in the ground a twelve month. The white likes a kind loam; the black wet and gravelly locations. Those which came up the first season, and which have grown two seasons, are from two to three feet high.

7. I have not planted any walnuts but the black kind. They were put in the ground in autumn, and vegetated freely. Their growth is rapid since the two first years after planting.

9. Seeds of the mulberry may be planted on a bed of fine mould in May. I have hundreds, the seeds of which were sown in the spring of 1806. They will soon constitute a fine hedge, where protection from winds is desired.

11. The seed of the buttonwood may be gathered any time during the winter or spring, and sown in April. I sowed in the spring of 1827, and some of the plants are now four or five feet high. This tree may also be propagated by cuttings.

13. The common locust (*robinia pseudo-acacia*.) is propagated by seeds and suckers. The seeds are surrounded by a glutinous shell impervious to cold water. They should therefore be steeped in water, nearly, or quite at the boiling point, and sown when you plant beans, as the plants are, when young, very sensitive to frost. When once established, it is difficult to eradicate them, as they send up sprouts wherever the root is sundered or bruised. They are of quick growth, and constitute a valuable timber.

The glutinous resembles the common in its appearance, habits and rapid growth, and is equally prolific in suckers. It flowers beautifully, but mine have not produced seeds.

The three thorned or horny locust, as it is called, (*gledischia*) grows freely from such seeds sown in the spring. I have planted some thousands of these in hedge, with a strong confidence of their proving an excellent plant for live fence. Their growth is rapid, and the wood very hardy and compact.

14. I gathered and sowed the seeds of the elm, on the same day (May 28th) that I did the white maple. The best plants are now from two to four feet high.

I have had no experience with the birch, chestnut, tulip, pine or oak, and am only commencing my experiments upon the firs; and shall therefore say nothing of the manner of propagating them—except to observe, that nature is the best guide in these matters. Follow her laws; plant when the seed falls from its parent tree, and we shall seldom fail of success. Michaux's North American Sylva may be consulted by your correspondent with profit.

Your correspondent seems to be in the condition of a political candidate for office, perched on an eminence, a mark for every angry wind that blows. I advise him to remove into the vale, out of the reach of the envious elements; or if this cannot be done, to encircle his villa with all the variety of trees that will grow upon his grounds, and by no means omitting fruit trees and evergreens. They may be thinned and fashioned to his taste as they advance in growth. The seeds of all he has enumerated, and many others, may be easily procured; and the expense of nurturing the young plants will not be felt by a gentleman of his ardor in rural and useful improvement.

With an ardent desire that your correspondent's zeal may prove contagious, and that he may obtain a seat in Congress to reward you for your meritorious labor, I subscribe myself, very respectfully, your obedient servant. J. B.

Albany, Nov. 1828.

Propagating forest trees.—Sowing acorns, beech masts, ash keys, &c. in the autumn, when these seeds will fall spontaneously from the trees appears by much the most natural method; but the destruction made by the field-mouse upon these seeds, both at the time of sowing and during the winter, has induced many gentlemen to prefer spring sowing to the autumnal one. When spring sowing is determined on, the acorns and other seeds must be preserved in sand during the winter; and, in forming the magazines, care must be taken to keep the different sorts from each other.

Evelyn.

[By the Editor.]

DOMESTIC MANAGEMENT AND PERSONAL EXPENSES.

Young farmers, beginning house-keeping, like most others in similar circumstances, are apt to sink too great a proportion of their capital in furniture, and furnishing riding horses, carriages, &c.; and sometimes to live up to or even beyond their income. We do not mean that farmers should not live as well as other men of the same property; but merely that all beginners should live within their income. Even in marketing expenses care is requisite; and the prudent farmer will do well, every penny or sixpence he lays out, to reckon up in his mind what that sum per day would amount to in a year. The amount will often astonish him, and lead to economy, and where practicable, retrenchment. Saving, as Franklin has inculcated, is the only certain way of accumulating money.

In regard to house keeping, it is observed in *The Code of Agriculture*, that the safest plan is, not to suffer it to exceed a certain sum for bought articles weekly. An annual sum should be allotted for clothing and the personal expenses of the farmer, and his wife and children, which ought not to be exceeded. The whole allotted expense should be considerably within the probable receipts; and if possible one-eighth of the income annually received, should be laid up for contingencies, or expended in extra improvements on the farm.

TREES.

Trees should be planted as they stood before, i. e. the side which formerly faced the south to be placed again in the same direction; as a guide the bark should be marked before the tree is moved.

When a young tree makes two or three shoots from the root, and the object is quantity of timber or fire wood, all the shoots should be preserved and encouraged, as each will attain nearly the same size as single trunked trees which grow near them. But when there are several shoots from the same root, we believe they are less apt to grow straight than where they stand independent of each other.

It is an infallible sign of hollowness, or want of soundness in a tree, when there is a swelling vein, which evidently discovers itself above the rest of the trunk, although invested with bark, and which often encircles the tree like ivy.

As woodpeckers have not power to penetrate a sound tree, if they attack it, rottenness has commenced, and it is time to cut it for fuel, or other purposes. The object of woodpeckers in pecking a tree is to extract the insects which are preying upon it. They are, therefore, friendly to its growth; although they have sometimes been destroyed through a mistaken view of their services, by the persons who were benefitted by their labors.—See *N. E. Farmer*, vol. vii. p. 97.

[From the *Novascotian*.]

AGRICULTURE IN NOVA SCOTIA.

"Agriculture is the foundation of Manufactures, since the productions of Nature are the materials of Art."

"The diligent Mechanic and the skilful Artist, who have obtained no share in the division of the earth, receive a voluntary tax from the possessors of land; and the latter are prompted by a sense of interest to improve those estates, with whose produce they may purchase additional pleasure."—GIBBON.

MR. EDITOR,—I beg to enclose the following table, which I will thank you to insert in one of the early numbers of your journal. It is drawn

from the results of my own experience and observation—the safest guides in forming an estimate of the agricultural capabilities of any country;—and the more particularly valuable here, as those of this province have been so much the subject of literary controversy. An examination of the subjoined document, must satisfy every impartial mind, that the agriculture of Nova Scotia is one of the most affluent sources of her national wealth, and that the opinion, once entertained, that the soil and climate render her unfit to be a grain country, was an idle prejudice, undeserving of reception or defence:

SURPLUS FOR MARKET.		Horses, value.		Lambs consumed, or equal value to the consumption of all the meat.		
Wheat, bush.	Oats, bush.	Potatoes, bush.	Peas, bush.	Beef, lbs.	Sheep, No.	Wool, lbs.
40	60	466	16	200	200	200
20	80	233	8	100	100	100
Average production of six men on Retreat Farm, from 100 acres: deducting consumption for labor.						
One half Provincial average						
20,000 men, each 20 bushels wheat,	30 do. oats,	400,000 bushels, or 80,000 barrels of flour, at 7s. 6d. per bushel	600,000 do.	12½ do. peas,	250,000 do.	2,666,000 do.
do.	do.	do.	do.	233 do. potatoes,	2,666,000 lbs.	243 lbs. beef,
do.	do.	do.	do.	5 do. sheep,	160,000 No.	100 lbs. wool,
do.	do.	do.	do.	do.	2,000,000 lbs.	£80,000
do.	do.	do.	do.	do.	do.	do.
* If the farming class are only one twelfth, then take the half of this quantity.						
Supposing the population to be 120,000, and the agricultural part to be one sixth of the whole in labor, and each laborer to produce one half of the yield as stated above, the total would be as follows:						
at 2s 6d. per bushel	at 5s.	at 1s.	at 4d. per pound	at 20s. a piece	at 1s. 6d. per pound	
£150,000	75,000	62,500	133,300	44,433 6 3	160,000	150,000
					£80,000	
						£855,233 6 8
Our course is green crop, wheat, grass						

As explanatory of the above, I would beg it to be understood, that the Averages stated, are far below what the soil is capable of producing. In my own farm I have had innumerable difficulties to contend with, in bringing the fields into a systematic rotation, and in eradicating the weeds, which had been allowed to flourish so long in their native luxuriance, that they had nearly gained a sovereign possession. Besides it is well known, that, even when a regular rotation has been introduced, some time must elapse ere the soil will meliorate, and put forth its richest vegetative powers. I have estimated the annual average produce at present at

22½ bushels Wheat,	} PER ACRE.
40 do. Oats,	
35 do. Peas,	
200 do. Potatoes,	
1½ ton. Hay,	

but I am quite satisfied, after one or two additional courses, that the returns will be, at least, one third more. The average of the wool would be greater, and although, in the table, I have placed it at 3 lbs. per fleece, I do not entertain a doubt that, with proper care and encouragement, it would rise to 5 lbs. and upwards.

In rating the estimate for the whole Province at one half the produce raised on Retreat farm, I have no intention to exalt my own, by deteriorating the exertions of my brother farmers. In fertility of soil, in the division of labor, and in the superiority and number of implements, I have advantage over many of them; and these of themselves, independent of other causes, would tend largely to swell the extent of the crop. But to speak frankly, I flatter myself it will be admitted, that the produce of my fields has been much superior to the general average of the District; and this I attribute to the improved system of agriculture, which I have been so perseveringly anxious to introduce. My adoption of the British husbandry, so far as circumstances have permitted, has been attended by the most encouraging results. Its fitness for our soil and climate I regard now as no matter for argument—it has been tried and confirmed by experience, and I feel no hesitation in asserting, it is a high and imperative duty on every person, who feels an interest in the future prosperity of our country, to be zealous and persevering in furthering its more general introduction.

When, Mr. Editor, I first commenced my agricultural labours, I confess I had some misgivings as to the fitness of the climate for the ripening of the grains. I was seduced into this doubt by the calumnies which had been so long and so loudly propagated, and by the opinion which was every where sported among the farming classes, that Nova Scotia was better adapted for a grazing, than a grain country. I can only say, Sir, that I now entertain a totally different opinion. The length and severity of our winters, and the heavy expense attending the raising of green crops,\* from the quantity of manual labour they require, render the raising of Stock no very profitable mode of consuming the produce of a farm—while my experience of eight years has convinced me that all the cereal tribes can be cultivated here with as much security as in other northern climates. During the period above stated, in which I have raised

\* I speak here merely of the mode of consuming them, but with no intention to speak slightly of the value and importance of green crops. These are indispensable in a rotation, and are necessary to the perfect cultivation and melioration of the soil.

Two hundred and fifty acres are under pasture, fifty of which are arable and belong to the Rotation. Our course is green crop, wheat, grass mowed three years, then pastured till its return for oats.

annually at least 40 acres of grain, *not one failure has been sustained either in wheat or in any other crop*, and I will venture to vouch, few farmers in England could make a similar assertion. In fact, I esteem my wheat crop as certain as any other; and as the plan I have pursued has been uniformly successful, a sketch of it may be useful to my brother agriculturists. The fields appropriated for wheat, in the rotation, are thrown up into drills during the preceding fall which not only renders the soil more mellow, by exposing a larger surface to the frost, but helps to destroy the weeds, prevents the land from being washed by the fall and spring rains, and enables me to work it much earlier in the spring. To sow early is essential to the success of this crop; for since the severity of our winters renders the use of our winter grain so precarious, it is indispensable that our farmers should, by early diligence and activity in the Spring, remedy this disadvantage to which the climate subjects us. I have raised hitherto but one variety of wheat the bearded kind, imported from Boston by the Central Board about nine years ago. I obtained my seed from a crop raised at Willowpark by Mr. Young. Before sowing I use every precaution in pickling and liming, according to the most approved directions—but this care has been hitherto bountifully rewarded by the excellence and cleanliness of my crop. The rust or blight has never struck it; and I regard the introduction of this variety as a benefit to our agriculture of inestimable value.

In my opinion it would be of essential advantage to our farming interests, were the turnip husbandry more widely prosecuted, for, independently of the value of the root; the *fallow* is an excellent preparation for the ensuing crop of wheat or barley. Many farmers run away with the belief that turnips are an unsafe crop, on account of the ravages of the fly; but I have now raised them for eight years without a failure, and the appearance of four acres of all kinds which I have this season is most promising, although the soil has been enriched only with the marsh mud—not a cart load of barn manure being applied to it.—The following method will render a turnip crop as certain as any other:—Select a loamy soil, plough and drill it as if for potatoes, deposit short dung (for it is necessary that the manure be well decomposed) in the drills, sowing them as soon as made, and while the earth is moist and mellow. No exertion should be spared to obtain *fresh seed*, and it would be advisable to prove its quality before placing it in the drills by sowing some in a flower-pot to see whether it germinate rapidly and with vigor. Two or three pounds are required per acre, and it ought to be buried, at least, one inch deep. By being placed at this depth the fibres draw more moisture, and sustenance for the infant plant is more speedily obtained from the manure. Their growth will consequently be quicker, which is a matter of first consequence, in order to put them beyond the reach of the fly, for the danger from the insect is only while the plants have put forth the germ or seed leaf. By being thickly sown they protect each other from the sun, and afford abundance to be cut off by the fly and the hoe.

To all my lands near the marsh mud I use no barnyard manure; for besides carting mud from the banks of the river, wherever the situation of the upland field to be enriched renders it advisable, I dig mud from my marsh fields where there

is a sufficient depth. This I have found to be an economical and excellent substitute, and the peculiar advantage I derive from this practice is, that it enables me to improve my back fields by laying upon them the undivided riches of the barnyard.

In no part, however, of the system has the management I have pursued been more successful than in the melioration and improvement of my marshes. When I first commenced operations upon them, they were a perfect nest of weeds, and the thistle especially had obtained on them an almost indisputable dominion. The upper surface, from a long course of cropping, without the application of manure, was completely exhausted; in the language of Sir Arthur Young, they were a hungry wolfish surface, and the labor thus before me was not only to renovate their exhausted strength, but to cleanse them of this host of weeds. Contrary to the prejudice of many of our farmers, that deep ploughing would ruin the productiveness of the marsh, I threw up a deep furrow, and have now ascertained that the mixing of this virgin mould with the exhausted soil has rendered it quite as fertile as when reclaimed from the sea. Deep ploughing too, both on my marshes and upland, has had the effect of nearly rooting out the thistle, for when I first went to the farm, I could not spare either time or labor to weed more than one of my grain fields; but this season it has cost me little or no trouble to weed 33 acres, which I have under grain. It is a mistaken idea which some of my neighbors entertain, that the scythe is sufficient, for I know many fields where the thistle has been cut down year after year, in this way; and yet, year after year, they spring up with a renewed and irrepressible fertility. The following rotation I have found to answer well upon our marshes.

- 1 Year, Oats sown upon the lee furrow
- 2 do. Peas, black, excellent for fattening pigs or feeding horses
- 3 do. Wheat
- 4 do. Green crop in drills, potatoes
- 5 do. Wheat

and after this lay it down in the grass, giving it abundance of good clover and timothy seed. By this mode of cultivation the land will be rendered clean, and the produce will at least be doubled.

For the last four or five years I have threshed my grain with a threshing machine, which I purchased from Agricola. It cost me in the first instance a considerable sum, but I do not now regret the outlay, as it not only threshes cleaner than the flail, at least by 5 per cent, but the expense is now comparatively nothing. Where manual labor is so expensive, and difficult to be procured as in this Province, I am at a loss to conceive why these have not been more generally introduced.—Few farmers perhaps account their own individual tillage extensive enough to warrant the expenditure of the sum which a mill would cost, but could not six or seven unite and erect one for their common benefit? A dozen threshing mills, of effective force and approved construction, scattered throughout the settlements of Windsor, Falmouth and Newport, would thresh all the grain raised in them, and the saving which would accrue in two years would more than repay the first outlay.

Such, Mr. Editor, are a few hints derived from my own experience and observation, which I have amused a leisure hour in embodying in a plain and unostentatious manner, for the public eye. If they

will tend to enlighten the general practice, and to recal some part of the public attention to our agricultural improvement, my wishes and hopes will be amply gratified. I confess that I feel an enthusiastic desire to see the spirit which once animated the Province revived. It is at least a harmless and pardonable wish, and I must therefore beg an apology from your readers if I claim their attention, until I point out by what course this can best be obtained.

(To be continued.)

#### RAIL ROADS.

A correspondent of the Boston Daily Advertiser, gives the following as the advantages by which Rail Roads are distinguished above Canals.

The railway requires but one-third the quantity of land that is required for a canal, exclusive of ponds, reservoirs and feeders.

The railway requires one man and four horses to transport 31 tons four miles per hour.

The canal requires 2 men, 1 boy and 2 horses, to transport 30 tons 2 miles per hour.

The railway may be attended and kept in repair for one-tenth that of a canal.

Railways give the greatest possible facility to travellers. Canals retard them.

Railways may be easily passed in all places required. Canals only by bridges.

Railways interfere with no water privileges.—Canals destroy many.

Railways are subject to no interruptions, except from snow, which is easily removed.

Canals are subject to be interrupted by droughts, floods, frosts, leakages and locks.

Railways carry their freight to the doors of the warehouses.

Canals deliver their freight upon the wharf. A railway can be constructed for half the cost of a canal per mile.

A railway may be used twelve months in the year. A canal but seven months.

The toll of passengers will pay the interest on the cost of a railway.

The toll of passengers on a canal is very trifling.

Half the common rates of toll on a canal will be sufficient to pay the whole expense of transportation on a railway, including the toll.

Mountainous countries are easily surmounted by railways. Canals can never get over them.

Rivers and streams are much more easily passed by railways than they can be by canals.

Railways will be the pride of New England; they will unite them in one common centre, connect them in one common interest, and raise them to eminence and glory by one common operation.

[Prepared by the Editor.]

#### BEEES.

FROM THE NORTH AMERICAN REVIEW.

(Concluded from page 142.)

A young bee can be readily distinguished from an old one, by the greenish colored down that covers it, and which it loses by the wear and tear of hard labor; and if the bee be not destroyed before the season is over, this down entirely disappears, and the ground work of the insect is seen, white or black. On a close examination, very few of these black or aged bees, will be seen at the opening of the spring, as not having the stamina of those that are younger, they perish from inability to encounter the vicissitudes of winter.

Our seasons are very variable. The scorching droughts of summer, deny to plants their accustomed moisture; no honey therefore can be made by the bees at such times, and they are compelled to eat of their winter food. They cluster about the hive, or deprived of their accustomed labor they are very restless, and often intrude into a neighboring hive, apparently for want of employment. In the summer of 1825, during the latter part of July, the heat was so distressing to the bees, the thermometer standing at 92° in the shade, that they seemed to have lost their usual instinct. A number of hives of the old fashioned paterus, that stood on a bench were well filled with bees. At two o'clock, for three days in succession, the whole swarm of each hive rushed out and ran into the adjoining hive, where they remained for a few seconds, without apparent offence to the invaded bees, who in their turn flew madly out and paid the same unceremonious visit to their neighbors. No quarrel ensued, nor a bee was killed by these irruptive movements. They seemed maddened by the heat; and yet the queen was left in the hive, for with all our attention to the sallying parties, we did not see a single queen among them. The same frenzy did not occur in those hives that were suspended upon joists, thus proving that the bees did not suffer so much from heat from those suspended hives, as they did in the flat-bottomed ones, that rested on a bench.

Our winters are equally disastrous to the poor bees. Of late years there have been so many mild days during the cold season, that a great deal of honey has been consumed. These alternations of torpor and animation cause greater exhaustion and loss of physical powers than could be occasioned by a continuance of uniform torpor. This we infer from the fact that in Russia, where the winters are uniformly cold, bees do not perish; and in the West Indies, where there is perpetual verdure, they are never exhausted.

But although a bee may remain torpid to a certain extent for six months in the year without injury, in those climates to which the insect has long been accustomed, yet it could not exist for the same space of time in lower latitudes, where such a period of continued cold rarely occurs.—Nature has not constructed them for every emergency. She has done no more for them in this particular than she has for man. They are compelled to get accustomed to a change of climate by degrees; not by an alteration of the structure of their organs, for that can never occur under any circumstances, but by some change that takes place in the circulation of the fluids of the body, by which the system is accommodated to a higher or lower temperature.

If we are correct in this opinion, the suggestion of Dr. Anderson would not be available in our climate. If, according to his proposal, bees were to be kept all winter in an ice-house, more causes than one would operate to the injury of their health, and consequently to the decrease of their number. The temperature of an ice-house, unless we are to suppose the hive to be buried in the ice itself, is much higher than that which is without the house. The torpor, therefore, would not be so complete as to put a stop to the digestive process. The bees would be compelled to eat; and as their food is constantly in contact with the impure, stagnant air of the ice-house, it would soon be vitiated and engender diseases.

We know of but two diseases to which bees are

subject in this country, and they have to our knowledge never occurred at any other season than the early part of the spring—dysentery and dyspepsia. The latter arises from the indolent inactive life, which they are compelled to lead, in our variable winters. The rule holds good with the most diminutive, as well as the greatest, in animal life, that, "if we eat and wish to preserve health, we must work."

During the last winter, (1828) the bees suffered more, and lost more of their number, than has often been known before. There was scarcely a day, that they did not sally out to search for employment and food; but not being properly stimulated, they seldom returned to the hive. We frequently saw them crawling on the ground, weak and spiritless; and those that did return soon perished. On examining the hives, we observed that nearly all the honey was consumed; and many of the brood, that in ordinary seasons, are not hatched until the first part of April, assumed the fly form at an earlier period and died.

The cure for this disorder the bees take into their own hands. As soon as the flowers appear, they go to work; and then it is that they resort for aperients and tonics, which they abstract from the floors of the piggeries.

The other disease proceeds from long confinement in bad air, and from unwholesome food, and is invariably fatal; nor can the bees avert it by any instinct of their own. We know of no cure for the dysentery, when the bee is seized with it. Those that have it badly must die. We can restore those that are least affected, by frequently washing the hives as far as we can reach, with weak lie, and by ventilating them and removing the dead bees.

Much has been said of the danger to be apprehended from placing an apiary too near our own dwelling. There is indeed no positive advantage in having it very near; but as the person usually engaged in hiving the bees is occupied with farming affairs, and is not always present when the bees swarm, it is proper that the apiary should be within sight of the family. A bee certainly has frequently attacked a horse, and we have once or twice heard of one being stung to death. Considering the great number of hives of bees, it is really wonderful that more accidents of this kind have not occurred. But they are exceedingly rare; and when we know how many hundred horses annually die from the disease called the *botts*, which proceeds from the maggots of the egg laid by the *horse bee* on the hair of the animal, the very few that suffer from the sting of the honey bee do not deserve to be taken into consideration. In every point of view, therefore, it appears that bees should be cultivated. The wax that is consumed in this country, in various ways is enormous, and most of it is imported. If we may credit Huish, Great Britain imports from Germany and Italy upwards of eighty thousand pounds sterling of wax annually. We are unable to say with any precision, to what amount it is imported by us; but judging from the quantity that each family uses in a year, and the amount employed in various arts, it must be worthy of notice.

It is really disgraceful to such a country as ours to import wax or honey. We ought ourselves to export tons of it every year; and we trust, that in a few years this improvement will take place.—Massachusetts and Connecticut are well situated, and abundantly supplied with proper food for bees,

and their climate being less variable, is better adapted to their nature. We spoke of hills of twenty feet in height; this only applies to the site of an apiary near a dwelling. The dwelling itself may be on a hill. We have heard of convents situated on mountains that have been well stocked with hives. In short nothing is wanting but good pasture, good hives, cleanliness, and attention to insure a rich reward to those who engage in the pursuit.

Children are naturally very fond of watching bees, and they would soon learn to take care of them, if they were not taught to fear them. All danger can be guarded against by making them wear woollen gloves that are long enough to draw over their sleeves at the wrist, and a wire cap to cover their head. They could thus be trained to manage bees; and training is quite as necessary to the full comprehension of the occupation, as it is in a trade of a carpenter or a shoe maker.

It would be unjust not to refer again to Mr. Butler's little book, after making it the occasion of expressing our own thoughts. We shall rejoice if our slender notice of his work should encourage him to put forth a new edition; and we shall now take leave of the subject, although it be almost inexhaustible, by an anecdote, that we have reserved for the conclusion, that it may make the deeper impression.

A good old French bishop, in paying his annual visit to his clergy was very much afflicted by the representations they made of their extreme poverty, and which the appearance of their houses and families corroborated. Whilst he was deploring the state of things which had reduced them to this sad condition, he arrived at the house of a curate, who, living amongst a poorer set of parishioners than any he had yet visited, would, he feared, be in a still more woful plight than the others. Contrary, however, to his expectations, he found appearances very much improved. Every thing about the house wore the aspect of comfort and plenty. The good bishop was amazed. "How is this, my friend?" said he—"you are the first that I have met with a cheerful face and a plentiful board. Have you any income independent of your cure?"—"Yes, sir," said the clergyman, "I have; my family would starve on the pittance I receive from the poor people that I instruct.—Come with me into the garden, and I will show you the *stock* that yields me an excellent interest." On going into the garden, he showed the bishop a large range of bee-hives. "There is the bank from which I draw an annual dividend. It never stops payment." Ever after that memorable visit, when any of the clergy complained to the bishop of poverty, he would say to them, "keep bees, keep bees;" and we shall bid our readers adieu with the same advice.

#### HORTICULTURAL DISPLAY.

Last evening, a number of vegetable products, of great size and beauty were exhibited before the Horticultural Society; and some of them have today been placed in our office for inspection. We invite those who take interest in the works of nature, and particularly in the extraordinary manifestations of her power, to pay them a visit. The first is a set of mammoth cabbages. One of them, at a hasty glance, seems as if it had been designed to storm the fortress of Shumla. It is compact and firm, and weighs the respectable number of eighteen pounds. Another head approaches the

former in size, but lacks more in weight, from the want of equal hardness; and a third, very nearly the compass of the last, makes up a formidable triumvirate. The second, are a number of heads of Broccoli, a species of cabbage much resembling the cauliflower, of unusual dimensions. The third, are several heads of lettuce, grown from seed planted in August, and plucked yesterday. They are very handsome. These were all grown by Mr. William Wilson. From the same garden were also produced a splendid bouquet of roses and honey suckles, of delicious redolence. They were cut yesterday, off bushes and vines standing in the open air. This we believe to be rare, at the present season. The last of the catalogue, but not least, is a bunch of carrots, each root being about 16 inches in length, and 10 in circumference, at the large end! Doting philosophers in Europe may declaim forever about the degeneracy of our continent; but while we have such specimens of what an American soil and sun, with American cultivators, can effect, we stand in need of no wordy answer to their effusions.—*N. Y. Statesman.*

The secret of rendering docile, and handling with impunity the most venomous serpents, which has so long been in possession of the inhabitants of Western India, is not unknown in China. It is observed that snake-catchers here rub their hands, previously to taking hold of the snake, with an antidote composed of pounded herbs. The virtue of the preparation is such that they hold with the naked hand, and provoke, fearlessly, the deadly cobradi-capello, or spectacle viper, which is, next to the rattlesnake of America, one of the most dangerous reptiles in existence.—*Canton Reg.*

**Worcester coal.**—This article is likely to prove more valuable than was anticipated. The Spy asserts that "Capt. Thomas has fitted up a stove for burning it in his bar room, where, for about a week past he has not used a particle of any other fuel, and has had as handsome and as good a fire as we ever witnessed of either the Lehigh or the Schuylkill coal."

**TO CORRESPONDENTS.**—We are obliged to defer this week a valuable communication on Fire Blight in Pear Trees, from a "NEW CORRESPONDENT"—and a notice of an insect in Fruit Trees.

**Fall Seeds.**

A small collection of seeds suitable for sowing in the autumn only, among which are the Lime Plant (*Podophyllum peltatum*) Snowberry (*Symphoricarpos racemosa*) Dwarf White Flowering Horse Chestnut, Pink Mezereon, Martagon and Superb Lily, &c. in papers of 12 cents each.—An account of the Lime Plant will be found in Fessenden's New American Gardener, pag. 123; we have but a small quantity of this seed.

**New England Farmer Seed Store,**  
No. 20 North Market Street—Boston.

**MUNROE & FRANCIS** have just published the 21 edition of a work called *Seventy-Five Receipts for making Pastry, Cakes, and Sweetmeats.* By a lady of Philadelphia. With a series of miscellaneous receipts for Dishes in use at Supper Parties; also, a complete list of weights and measures, whereby weight can be ascertained by measure.

**MUNROE & FRANCIS** have just published the 21 edition the *House Servants' Directory*, or a Monitor for Private Families; comprising hints on the arrangement and performance of Servant's Work, with general rules for setting out Tables and Sideboards in first order. The art of Waiting in all its branches; and likewise how to conduct Large and Small Parties with order; with general directions for placing on Table all kinds of Joints, Fish, Fowl, &c. &c. Nov. 23.

**Wants a Situation.**

A young man lately from England, well acquainted with farming. Testimonials for sobriety, honesty and capability will be produced. Apply at this office. NOV 23

**Subscription for Vine stock for the finest table Grapes**  
A. Parmentier, at the Horticultural Garden, Brooklyn, corner of the Jamaica and Flatbush road, two miles from New York, having been urged by several lovers of the vine to propose sets of the best kind for sale by subscription, offers to the public sets of a dozen vines, with good roots of the most select and choice grapes for the table; many of which are quite new in this country, and all of which will ripen perfectly in any situation either to town or country.

**Names of the twelve Sorts.**

1. White Chasselas, with large fruit
2. Chasselas of Fontainebleau, near Paris
3. Yellow Chasselas of Thomery, near Paris
4. Golden Chasselas, the real genuine
5. Musk Chasselas
6. Chasselas, with very large black fruit
7. Red Chasselas
8. White Muscat, or black Constantia
9. Red Muscat
10. Black Muscat, or black Constantia
11. Black Orleans, bears very well the frost
12. Black Gamet, yields a second crop of blossoms and fruit when the first are frozen.

Nos. 11 and 12 are as fine for vineyards as for the table, the fruit is not so excellent as that of the preceding kinds, but is equally valuable on account of the certainty of a large crop annually.

The subscription receipt will be accompanied by directions on the best mode of cultivation, planting and pruning the vine.

The same sort of vines may be had separately, price One Dollar, except No. 4. Golden Chasselas, the genuine, which is Two Dollars. Communications for the above, and subscriptions to his establishment post paid punctually attended to.

References, Dr. David Hosack, President of the Horticultural Society, Dr. Pascalis, President of the Linnean Society, Dr. McNeven, Dr. Mitchell, Dr. Stevenson, and Hon. John Lowell. Nov. 14.

**Wine and Table Grapes.**

A complete assortment of FRENCH VINE ROOTS in prime order, just received and for sale at a low price, by E. Copeland Jr. at the Dupont Powder Store, 65 Broad Street. **AMMUNITION** as usual. 3t.

**American Tree Seeds.**

For sale, a variety of Seeds of Forest Trees, Shrubs, &c. mostly native American kinds, and suitable for sending to Europe, or for cultivation here. Price 25 cts a paper. They were gathered by a gentleman familiarly acquainted with the sorts, expressly for us. They will be sold by the single paper, or packed to order, in any quantity. Also, Peach and Almond Stones, and many other valuable Fruit and Forest Tree Seeds for planting this fall, a catalogue of which may be had gratis at this place.

**Splendid Bulbous Roots, &c.**

A further supply of Hyacinths, Tulips, Narcissus, Gladiolus, Snow Drops, Crocus, Star of Bethlehem, Jonquilles, Ranunculus, Iris, Crown Imperials, Anemones, Crocus, &c. from 12 to 62 cts. each. A very few of the finest Hyacinths, dark and pale blue, pure white, red, yellow, and white with various eyes, at \$1 per root. The collection of LILIES is very splendid, comprising a great variety of colors.

**HYACINTHUS**—(double and single) dark blue, porcelain blue, red and rosy coloured, pure white, white with yellow eye white with rosy eye, and yellow with various eyes; from 25 cts to \$1 00 each.

**TULIPS**—splendid variegated, red, yellow, and mixed, 12 cts. each, \$1.00 per dozen.

**CROWN IMPERIALS**—assorted, of the most splendid colours, and showy flowers, large roots, 33 cts. each.

**JONQUILLES**—sweet scented, finest roots, 19 cts. each.

**POLYANTHUS NARCISSUS**—fragrant, white with yellow cups, and yellow with double white cups, extra sized roots, 33 cts. each.

**DOUBLE NARCISSUS**—fragrant, of all colors, 19 cts. each

**SPRING CROCUS**—of all colours, 6 cts. each. 50 cts. per dozen.

The above roots are from the same house, from which we received our supply last season, and which gave such universal satisfaction; some of the double Hyacinths having produced bells 1 inch and 3 1/2 inches in diameter.

Purchasers are requested to notice that the above roots are not purchased at auction, and are all remarkable for their size, and for the beauty and delicacy of tint of their flowers. Those sold at auction are generally the more refuse of the most inferior collections, good roots being worth at home ten times as much as they generally sell for at auction, as will be seen by reference to the priced catalogues of any respectable house in Holland.

**White Mulberry Seed.**

This day received, a few pounds of warranted genuine White Mulberry Seed, raised in Coventry, Con. this season, and saved with care expressly for us.—For sale by the lb. or ounce.

**New England Farmer Seed Store,**  
No. 32 North Market Street—Boston.

**Bremen Geese.**

JOHN PERRY has 6 pair of these celebrated Geese for sale, at his place in Sherburne. They can be delivered in Boston, dred. 3t. Nov. 21.

**SUBSCRIPTION,**

*For importing Grape Vine Roots from France, at a moderate price, and encouraging the introduction of that culture into the United States.*

Mr. Alphonse Loubat, having considerably enlarged his Vineyard, on Long Island, where he now has, in full cultivation, thirty-five acres of ground, containing 72,000 Grape Vine Roots; having also the peculiar advantage of being enabled to procure the best specimens of roots from his father's extensive vineyards and nurseries, in the districts of Bordelais, Clerac, and Buzet, departments of Gironde and Lot and Garonne, in France, (45° N. Lat.) proposes to the numerous friends to the cultivation of the grape vine in the United States, a subscription will be opened on the first of August, 1838.

Mr. A. L. will engage to furnish subscribers with the Grape Vine Roots, before the first of March next, and forward them free of expense, to the different cities where subscription lists shall have been opened. The roots will be three years old, and will produce considerable fruit the second year from the time of their being planted. They will be carefully classed and packed in boxes, with some of the original soil in which they have been raised, which will greatly facilitate the thriving of the roots, when transplanted.

Orders will be punctually attended to: the subscribers designating the quantities and species of the grape vine roots they wish to have. They will engage to pay for 1000 roots or more, at the rate of 12 1/2 cents for each root; for less than 1000, at the rate of 15 cents; and 25 cents per root for less than 50.—Roots only two years old, shall be paid for at the rate of 9 cents each, for 10 or more; 12 1/2 cents for less than one 1000; and 13 cents for less than 50 roots. Payment to be made on delivery of the roots. Letters not received unless post paid.

Subscription lists are open at New York, with Alphonse Loubat, 35 Wall street; Boston, E. Copeland, Jr.—Albany, R. M'Michael—Philadelphia, Van Amringe—Baltimore, Willard Rhoads—Washington City, Wm. Patro. Richmond, Davenport, Allen & Co. Savannah, Hall, Shapter & Tupper—New Orleans, Foster & Hutton—Charleston, (S. C.) J. & J. Street

Co. Mr. A. Loubat's book on the Culture of the Grape Vine, and on the Making of Wine, may be found at the principal booksellers of the United States; and his agents will furnish them gratis to subscribers. (D12)

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.	2 50	3 00
ASHES, pot, first sort,	ton.	122 00	125 00
Pearl, first sort,	"	125 00	128 00
BEANS, white,	bushel.	30	1 00
BEEF, mess,	barrel.	10 00	10 50
Cargo, No. 1,	"	8 25	8 50
Cargo, No. 2,	"	7 00	7 50
BUTTER, inspected, No. 1, new,	pound.	12	14
CHEESE, new milk,	"	7	9
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	7 50	8 00
Genesee,	"	7 00	8 00
Rye, best,	"		
GRAIN, Corn,	bushel.	62	70
Rye,	"	68	70
Barley,	"		70
Oats,	"	30	33
HOG'S LARD, first sort, new,	pound.		9
LIME,	cask.	85	90
PLASTER PARIS retails at	ton.	2 75	
PORK, clear,	barrel.	16 00	16 50
Navy, mess,	"	13 00	13 25
Cargo, No. 1,	"	13 00	13 50
SEEDS, Herd's Grass,	bushel.	2 00	2 25
Orchard Grass,	"		4 00
Fowl Meadow,	"		3 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		5 00
Red Top	"		1 00
Lucerne,	pound.		50
White Honeysuckle Clover,	"		50
Red Clover, (northern)	"	11	
French Sugar Beet,	"		1 50
Mangel Wurzel,	"		1 50
WOOL, Merino, full blood, washed,	"	42	50
Merino, full blood, unwashed,	"	23	23
Merino, three fourths washed,	"	35	40
Merino, half & quarter washed,	"	33	35
Native, washed,	"	22	30
Pulled, Lamb's, first sort,	"	42	47
Pulled, Lamb's, second sort,	"	26	33
Pulled, " spinning, first sort,	"	33	37

**PROVISION MARKET.**

BEEF, best pieces,	pound.	10	12
PORK, fresh, best pieces,	"	8	8
whio hogs,	"	6	6
VEAL,	"		
MUTTON,	"	2	10
POULTRY,	"		12
BUTTER, keg and tub,	"	12	16
Luup, best,	"		20
EGGS,	dozen.		20
MEAL, Rye, retail,	bushel.		70
Indian, retail,	"		40
POTATOS,	"		50
CIDER, [according to quality,]	barrel.	2 00	3 00.

MISCELLANIES.

IMPROMPTU ON WASTE.

BY THE LATE EDWARD KNIGHT, ESQ.

Oh! waste not thou the smallest thing  
Created by Divinity;  
For grains of sands the mountains make,  
And atoms infinity.

Waste thou not then the smallest time,  
'T is imbecile infirmity,  
For well thou knows't, if aught thou knows't;  
That seconds form eternity.

*Advice.*—A nobleman in Ayrshire, has the following very proper advice placed over his kitchen fire, in large letters: "Neither waste nor want."

Sir Walter Scott has placed the same useful advice over the same place, in his kitchen at Abbotsford, but has adopted the more emphatic and classical words of Miss Edgeworth—"Waste not, want not."

One of the crew of the Macedonian, having received the wages of the late three years' cruise, went with the money in his hand, into a store, and having purchased a pocket book, put the roll of notes in his waist-coat pocket, and the book into that of his round jacket. The store keeper told him that it was the fashion to put the money into the pocket book, but the sailor affirmed, he was up to the tricks of the landlubbers, and went off.—The next day he returned to the store exclaiming, in great glee, "They've got it—give me another!" He had indeed lost his pocket book, but secured his notes.—*Aurora.*

*Shut the door!*—Now that cold weather is coming in good earnest, and the mountains begin to be white with snow, we beg leave to renew our hint to those who have doors, to keep them shut, to save fuel, and make themselves comfortable. It is no trifling matter, when wood is dear and money scarce, to warm all out doors. But if you are resolved on warming the country at large, the better way will be to take your doors from their hinges to prevent them from slamming by the rude north-easters, and lay them up safely till warm weather, when they may be needful as a barrier against beetles, flies, and mosquitoes. But if you would keep the frost without and comfort within, recollect this homely but useful maxim:—

The hindmost shut the door;  
But, behind or before,  
Be sure to shut the door.—*Berk. Amer.*

*The honey bird.*—The manner of finding honey is very singular, as related to us by one of our party who had accompanied a Hottentot in search of some. The Hottentot went to a place that he thought likely to contain the hives, and immediately whistled with a sort of call that the honey bird, or *indicator*, is accustomed to, when the little feathered attendant made its appearance, chirping loudly, and hovering about them. It then flew forward, still chirping and then watching to see if they followed. It tried twice to lead them across a kloof, flying back and again forward to entice them to follow; they however, not liking to go that way, and the Hottentot confining to whistle the call, the bird at length flew back and led another way, still watching and chirping to them to follow him, which they now did, and very soon it hovered over a place in the rock, where, on

searching, they found a hive full of honey; the bird immediately perched in a bush over them, and waited patiently until they had the honey, when it flew down, and took possession of the nest, and eat what was left for it. The honey bird is larger than a sparrow, with brown feathers. The quantity of honey taken every year is immense, and its flavor is very delicious. The bees seldom or never sting if they are not hurt. The Hottentot is very particular in his manner of leaving the honey for the bird, as he says that it will then remember him, and lead him another time in preference to any other person. When the bird has eaten the honey, the young bees are carefully closed up with stones, to prevent the ratel (a kind of badger) from taking them out, and as there is always a quantity of flowers, the bees never want nourishment.—*Scenes in Caffer Land.*

*Anti-tariff example.*—We were highly gratified at the sight of several ladies in church on the last Sabbath whose wealth would entitle them to the most splendid productions of India, attired in dresses of domestic manufacture. Their neatness does honor to the character of the sex, and affords an example worthy of imitation. We are pleased to see so much of the anti-tariff spirit already prevailing in this part of the country, and would recommend it still more extensively.—*Alaba Jour.*

*Lithographic printing.*—We have seen an excellent likeness of Doct. Holyoke, which was drawn on stone by two of our ingenious townsmen, and was surprised to learn that this was their first experiment. It gives us pleasure to add, that the citizens of this town have evinced a laudible promptitude to patronize this meritorious production.—*Salem Observer.*

It is a fact, that the agent of a manufactory to be established in Prussia, lately ordered machinery to be made at a New England manufactory, to the amount of \$100,000, preferring it to what he could obtain in England.

Prof. Hitchcock, of Amherst College, has obtained a globule of tin, from a specimen of ore, found in the town of Goshen. This is the first tin ore found in the United States.

*The orange tree.*—There is an orange tree in a garden at Versailles, which is well ascertained to be above four hundred years old, having been sown in the year 1420.

WEIGHT OF CATTLE.

The following is a statement of the weight of the cattle, weighed at the Washington (Pa.) Cattle Shows on the 16th. ult.—all, except Mr. Burgan's Bull, the oxen, and Mr. Reed's three first Cows on the list, are of the improved Short Horned stock.

	Weight.
A. Reed, Red Cow, - - - -	1434
Do. do. do. do. - - - -	1400
Do. do. Spotted do. - - - -	1264
Do. do. "Nonsuch" Bull, - - - -	2100
Do. do. Dun Heifer, three years and six months old, - - - -	1264
Do. do. Red do. 2 years and 2 months, - - - -	1003
Do. do. do. do. 1 year and 8 months, - - - -	840
Do. do. do. do. 1 year and 6 months, - - - -	840
Do. do. Bull, 1 year and 4 months - - - -	850
Do. do. do. calf, 6 months and 7 days. - - - -	570
Do. do. do. do. 7 months, - - - -	558

Do. do. do. do. 5 months and 2 days, - - - -	508
Do. do. do. do. 6 months and 22 days - - - -	484
R. Latimer, Bull, 1 year and 8 months, - - - -	1064
J. Stockton, Yoke Oxen, 5 years, - - - -	2968
Daniel Leet, do. do. 6 years, - - - -	2772
Moses Bell, do. do. 5 years, - - - -	3072
Do. do. Bull 1 year, - - - -	1008
Joseph Aikin do. 1 year 8 months, - - - -	1260
Robert Moore, do. 2 years 6 months, - - - -	1460
A. Wier, do. 2 years, - - - -	1344
Do. do. do. calf 8 months, - - - -	558
Do. do. Yoke Oxen, 8 years, - - - -	2688
Do. do. do. Steers, 3 years, - - - -	2408
Thomas Porter, Bull, 3 years, - - - -	1708
J. & J. Strait, Bull Calf, 2 years, - - - -	1148
James Burgan, Bull, 3 years 3 months, - - - -	1708

Kenrick Nurseries.

100 Choice varieties of Ornamental hardy trees and shrubs, just received from New York, and selected in June last.

This establishment situated but an hour's ride from Boston, contains a very extensive assortment of Apples, Pears, Plums, Peaches, Apricots, Quinces, Grape Vines, Mulberries, Currants, Raspberries, Strawberries, &c. and a general assortment of Ornamental trees, shrubs, &c.

Also, the following fruit and ornamental trees of extra sizes, viz. Flowering Horse Chestnuts, Mountain Ash, Weeping Willows, Ailanthus, Catalpas, Purple Acacia, Dutch Cork Elm (a new article) Butternuts and Silver Firs.

300 Isabella Grape Vines; and White Mulberry Trees by the thousand.

Written orders addressed to John or William Kenrick, and directed to the Newton post office, will be promptly attended to, or they may be left at Mr Joseph Bridge's Grocery and Seed store, Court street, Boston, where lists of the above may be seen. Trees will be packed in mats for shipping, when ordered, and delivered in Boston free of charge. 31 Nov 21

Winter Keeping for Horses in the vicinity of Boston.

Where the most faithful care may be relied on, may be had on application to Major Samuel Jaques, Charlestown, or Mr. T. J. Niles, Sebold Street, or to Mr. Russell, Publisher of the New England Farmer. An early application is desirable.



LINNEAN BOTANIC GARDEN AND NURSERIES, near New York, William Prince, Proprietor.

The new Catalogues of this establishment are now in the press, and may soon be obtained from T. & J. Swords, New York, and of the other Agents. The collection of Fruit Trees has been nearly doubled since the last edition, and comprises all the choicest varieties of every country. The assortments of Ornamental Trees, Flowering Shrubs and Plants, Greenhouse Plants, &c. have also been greatly extended, and in fact every department has received the utmost attention both to their extension and improvement. The grounds occupied by the establishment have been extended to 40 acres, and the proprietor can now justly state that orders for every description of Trees and Plants will be executed in a manner superior to all former periods. The Cherries, Peaches and most other Trees are of large size—many of the Peaches, Apricots and Nectarines are on Plum stocks. The collection of Grapes consists of above 20,000 ready for sale, comprising all the choicest varieties, and will be shipped in quantities at reduced rates, and 100,000 more are expected shortly from France and Germany. Without intending invidious comparisons, the proprietor appeals to those acquainted with his establishment as to its decided superiority in every department. The whole management and supervision is attended by himself and sons, and orders received from any distance receive the same pointed attention as if the persons were on the spot to make their selections. The trees are packed in the best possible manner to ensure success, and with the greatest despatch, and are shipped to any place designated. And to those interested in Horticultural pursuits, he has only to say, that the same unremitted attention will be paid to the execution of his business, which has hitherto characterised the establishment. N. B. Plants of Wilmot's Superb Strawberry, and the celebrated Greville Rose can be supplied. nov 14—8

New England Farmer's Almanack, for 1829.

In press at the New England Farmer office, and will be published to morrow, the New England Farmer's Almanack for 1829. By Thomas G. Fessenden, Editor of the New England Farmer. For sale, wholesale and retail, at the N. E. Farmer office, No. 52 North Market street, by Bowles & Dearborn, 50 Washington street, and by the booksellers and traders generally. Some copies interleaved with writing paper, which will be very serviceable to farmers, will be kept for retail at the Farmer office

Pear Trees and Grape Vines.

For sale at the house of Samuel Downer, in Dorchester, 200 Pear Trees of the choicest varieties. 100 Isabella and Bland's Virginia—200 native and 200 Sweet Water Grape Vines from 2 to 3 years old. Also, a variety of Rose Bushes, Ornamental trees, white lilies, &c. Apply to Rufus Howe on the premises. Dorchester Nov. 21. 31.

## HORTICULTURE.

FOR THE NEW ENGLAND FARMER.

### DISEASE IN FRUIT TREES.

MR. EDITOR,—I regularly look into your weekly paper with a view to get any passing information that may be current in regard to fruit trees, as I have a few in my garden of different species which I have become fond of, because I have raised them up from infancy—a desire to keep them in health, has induced me occasionally to look over the communications which have been made to the public in former, as well as in the present days. Through your papers I have frequently received useful information; but not being acquainted with the physiology of plants, I am obliged to resort to such authors as are, and in the course of my researches I have fallen on some volumes of the olden time, that are still, I believe, considered in Europe as standard works. It is true, I have been told by the conductor of a great Horticultural Establishment, that the Europeans knew nothing about fruits or fruit trees, and that all correct knowledge on the subject is to be found here in this country; at least that the English and French are totally ignorant, and as I can read no other languages among the Europeans than these, I am of course obliged to depend on the experience of those in this country, whose science and extensive cultivation enable them to instruct the novice in his duties. But I find such a diversity of opinions as to the modes of planting, pruning, manuring, and general management of trees, that I am at a loss to know whom to follow—and as my former dependence on the English and French cultivators has been set at naught by a distinguished, and very celebrated horticulturist of our own country, like a ship without a rudder, or a bird without a tail, I am unable to pursue any consistent course.

I want to see some writer come forward who will give us a regular treatise upon the propagation and raising of trees in nurseries—with the manner of treating them until they are in a state to be transplanted to the places in the garden or orchard where they are to remain, and produce their fruit—upon their treatment there—a description of the soil suited to each kind of fruit—the manner of preparing such soil to receive the trees—its depth for the different species—the depth at which different trees should be planted—the mode of pruning while young, and again when in full bearing—the kind of manure, if any, suited to each species of fruit, and the best mode of treating the various diseases to which each species, or the varieties of each species are subject. To this I should like to see added a list of all fruits by their proper names—their time of maturity, and the time proper to gather and preserve them. I am aware that there are many treatises before the public, that treat of these subjects in part, but they are imperfect and mostly compilations from English or French authors, by whom, in general, little is said of the diseases of fruit trees; and if they had said more, I suppose they know as little of this subject as they do of fruits, and of the general culture of trees. Apropos—as

I am upon this subject of the diseases of trees, I will, with your leave, ask if Mr. J. BUEL, of Albany, who has published an article on "fire blight," in your last paper, [Nov. 21st] means to say that the disease commonly called fire blight is a new disease or unknown till of late years, and whether the disease which we see on the branches of the plum, and morello cherry is also of recent date? From his communication I should judge that he had never heard of them until lately—and that a new set of insects had arisen in our country to effect all this intolerable evil. But if I am not mistaken, I have read in some works published in Europe, some eighty or ninety years ago, a minute description of both these diseases, and by men who were, and are still supposed to possess as perfect a knowledge of these subjects, as any that had gone before them, or have written on the subject since, up to the time of Mr. BUEL. This gentleman says he perseveres in cutting off and burning the diseased branches, and has thereby overcome the evil. I apprehend that any one who will persevere in this course will be equally successful; it is an old practice recommended by the writers I have alluded to, and I have no doubt is a good one.

But there is another part of Mr. BUEL's theory, which I have less confidence in—that is, that the evil is produced by insects. There is no doubt that insects are found in these tumors, because the eggs are there deposited when the extravasated sap is in its tender and albugineous state. But as this evil does not arise in some soils, and where the trees are protected; in particular, light sandy soils, not too much manured; and does invariably in the richer and more highly manured spots, I should pause before I adopt Mr. BUEL's theory. But, as this gentleman says, "it ill becomes me, after objecting to other theories to set up one of my own, without ample proof to support it; but as my only object is to incite investigation, and elicit truth, I hope I shall be pardoned for my presumption in suggesting it, unsupported by anything but casual observation and reflection."

My theory is, like Mr. BUEL's, an old one; both existing, I believe, many years before either of us were born. Different species of trees, and different varieties of each species require for their well being, different qualities or descriptions of soil, and different modes of culture. Some trees, like the apple, the pear, and the peach, require a good depth of soil. Others, like the cherry, and the plum, are content and thrive as well, if not better, in a soil of less depth. Some fruits, like the Brown Burre, St. Germain, Virgouleuse and Colmar, require a rich soil; while the St. Michael, the Moorfowl Egg, the Culotte Suisse, the Cuisse Madame, &c. do better in a light gravelly soil.—Some fruits require the shelter of the town, others do better in the open country; some do best trained on trellises with a south aspect, others of the same species are ruined by this exposure; some delight in a wall and are all the better for it, while others are rendered insipid and worthless by this sort of forcing. In my little way, for I have not, like Mr. BUEL, thousands of plum and cherry trees to contend with, I have invariably found that where my plum trees have been planted in a light, shallow soil, they have not been subject to

the disease in question, and where they were planted in rich, deep and moist soils they have been covered with the disease. Like Mr. BUEL, I have been accustomed to cut out the disease, or cut off the limb, as the case might require; but in such soils I have found it return until I have become disgusted with the trees, and taken them up.

In our town of Salem, and our neighboring town of Beverly, plums, the best of plums, (the Green Gage,) succeeds perfectly. Whenever they are cultivated in a suitable soil, they produce the greatest abundance of good fruit, and our trees are seldom disfigured with the disease alluded to; while in the neighborhood of Boston scarcely a plum tree can be seen in good estate. I ought, perhaps, to except the plains of Cambridge and its neighborhood; Charlestown hills, and some parts of Dorchester and Roxbury, where plums are easily raised in perfection. But a suitable climate, combined with a suitable soil, after all, make healthy trees, and healthy, fine, and delicious fruit. In such situations, but little care from the cultivator is necessary; the lopping of a few branches, that may interfere, or that may have run themselves out by overbearing, is all that may be required, until the trees need renovating by having fresh virgin earth applied to their roots. In the same garden, some plum trees will be covered with this species of leprosy, while others at a distance from them and in a different soil will be free from corruption.

### A NEW CORRESPONDENT.

November 27th, 1828.

[By the Editor.]

*A Methodical Treatise on the Cultivation of the Mulberry Tree, on the Raising of Silk Worms, and on Winding the Silk from the Cocoons. United to an accurate description of the Winding Mill. With Plates. Abridged from the French of M. De la Broussé: with Notes and an Appendix. By W. H. VERNON, of Rhode Island.*

A work with the above title has lately been published by Hilliard, Gray & Co. Boston, containing useful information on a subject, which has lately been much canvassed, and elicited the intellectual efforts of many of the first minds in the country. We should be happy to give our readers an intelligible and useful sketch of the contents of this book; but it is not possible to abridge, to any useful purpose, details of processes of the kind necessary for the manufacture of silk, or indeed for the production of any other work of art, requiring skill as well as labor. One might as well attempt to curtail the steps of a ladder without injury to the implement, or destroying the facilities it presents for ascending a given height. We shall therefore merely give such quotations from the work as shall show its objects, and enable our readers to form some estimation of its value.

The first part comprises a well digested treatise on the cultivation of the mulberry tree, in which the original author enters into a variety of practical details on its production and treatment. But the utility of his precepts is not confined to that particular species of tree. They are most of them equally applicable to nearly all the different kinds of fruit trees;—and our enlightened cultivators

would derive much merit from the adoption of a similar system of management of their orchards. His prescriptions on sowing, planting, watering, tilling, grafting, and pruning, are all of them excellent; and, though not wholly unknown here, are generally unused or neglected by our farmers. The rules which he enforces are the result of long observation and successful practice, and prove that in agriculture, as well as in every other art, profit can be derived only from labor and science.

In the second part, the author treats scientifically of the silk worm, from its birth to the chrysalis; of the supply and of the preservation of the seed for the next year's brood; and of that essential point in the production of good silk, the winding of the fibres from the cocoons.

For the more perfect illustration of this work, and to make it more worthy of public acceptance, four plates, with the necessary letters of reference have been engraved by a skilful artist.

#### VARIETIES OF THE MULBERRY TREE.

There are two species of mulberry trees;—the white and the black. The white mulberry puts forth light green leaves, smaller and thinner than those of the black mulberry. They are besides longer than they are broad, and the green of the underside of the leaf differs from that of the upper side, only by being less glossy. The leaves of the black mulberry are wider than they are long; they are thick and covered underneath with a sort of white down. The white mulberry gives shoots thicker and shorter, and it vegetates more slowly. The barks as well as the fruits of the two sorts of trees are very different. The white mulberry has a yellow bark, and its fruit is white and insipid; but the black is clothed with a bark of a much darker hue, and gives excellent mulberries, which we eat with pleasure, and which are regarded as a salutary fruit.

There are four kinds of the white mulberry;—the wild mulberry, the grafted mulberry, the rose mulberry, and the Spanish mulberry. The wild mulberry is generally produced from the seed of the grafted mulberry: its leaves are small, thin, indented, and of a deep yellowish green. The grafted mulberry tree produces a beautiful, well spread leaf, and of peculiar excellence for silk worms in the last stages of their growth. The rose colored mulberry is nearly as good, but its leaves are thinner and of a more beautiful green than those of the ingrafted mulberry. The Spanish mulberry gives a wide, thick leaf, full of juice, and bears a grey colored fruit much larger than that which is known here by the name of the grafted mulberry. Under the denominations then of black and white mulberry, we find five sorts; four of which, the wild, the grafted, the rose, and the Spanish, belong to the white species; and the black stands alone. The leaves of all these may serve for the nourishment of the silk worm; but it is not a matter of indifference to make use of the one or the other sort. On the contrary the success of raising silk worms, the quantity of silk which they give, as well as its intrinsic beauty depend much on the choice of their food.

The black mulberry is the least advantageous for silk worms, because it produces a coarse silk, and for that reason it is not used as a food for them. The Spanish mulberry would have the same effect if the silk worms were nourished a long time with its thick fat leaf. But those who are skilled in the care of silk worms do not touch its leaf before the moment of the greatest con-

sumption, and at the time when they need to be filled with substantial nourishment.

The leaf of the wild mulberry being very small and very thin, it nourishes little when it is gathered upon meagre or sandy land. It would be necessary to have a large plantation of this sort of tree in order to secure a good income to the cultivator; but if these mulberry trees were planted in a rich soil the result would be different.\* We lose our silk worms, in the low Languedoc, only through the want of this sort of wild mulberry upon our good lands; although it be absolutely necessary to have grafted mulberry trees upon our bad lands. That neglect, and the great heats which we sometimes experience in the month of May, both in Provence and Languedoc, are the two causes of the failure of the crops of silk, which are otherwise so lucrative.

The leaf of the grafted white mulberry is preferable to all others for the nourishment of silk worms. Its leaf is more tender, and the worms eat it more greedily. This early mulberry puts forth its leaves fifteen days sooner than the black and the Spanish mulberry. It grows faster—adopts itself to all sorts of soils, and its leaves augment the quantity, and improve the quality of the silk.

Every thing is useful in the mulberry tree. Its first leaves are valuable in the silk which they produce, by nourishing the silk worms—its second leaves fatten our cattle—its fruit is excellent for poultry and sheep, and the wood is useful for joiners, and makes good fuel. The mulberry tree may also serve as an ornament for our gardens. Very different from the hornbeam, which never attains a good height; from the elm, which is often devoured by caterpillars; from the ash, which makes no shade, the mulberry tree joins to its pecuniary benefits every other advantage that you may desire. It makes a refreshing shade—it covers itself with a magnificent foliage—it grows to the height that you may wish—it takes any form that you please to give it, and as this tree is always handsome and useful, the Author of nature has been pleased to add cleanness, for we rarely if ever see upon it caterpillars, lizards, spiders or any other sort of vermin.

(To be continued.)

#### AGRICULTURE IN NOVA SCOTIA.

(Concluded from page 149.)

To the Press of the Province I think some blame may justly be attached. Agriculture is a subject which to the Conductors of our public journals seems to possess no interest? for with the exception of some articles in your own excellent miscellany, I scarce recollect of a column within the last twelve months, devoted to the instruction of the farmer. Now although these journals are published in the metropolis, and the community in which you move is chiefly conversant with commercial subjects, still you ought to bear in mind that a large, perhaps the greater portion, of your

\* The proprietors of the soil in the former provinces of Southern France, which before the modern division into departments were so well known by the names of Provence and Languedoc, cultivate the white mulberry as an object of revenue. None of the rich, and perhaps few of the middling classes of land-holders undertake to raise silk worms. This care is generally confined to the small proprietors and to the peasantry, whose agricultural labors are generally bestowed on articles of subsistence; and they purchase the mulberry leaves of those land-holders, who can conveniently appropriate a part of their estates to the cultivation of the white mulberry. From the leaves of this tree, which sell from five to six livres the quintal, they derive a good income.

readers are occupied in the labors of the plough, and derive their subsistence from the cultivation of the soil. For the advantage or improvement of these a part of your journals ought weekly and regularly to be devoted; and as so many agricultural and periodical reviews are published both in America and the mother country, containing all the modern discoveries connected with the science, I do not think it would impose a duty of any great hardship to select from these such articles as are appropriate to our situation and circumstances. These would naturally form the subject of conversation and discussion among our farmers, new light would be struck out to enlighten their practice, and the march of improvement would go on at a more steady and rapid pace.

In the measures which tend to the improvement of agriculture, I place the formation of good roads in the first rank. From the unprecedented zeal which our late Governor, Sir James Kempt, directed to this branch of the public service, vast advantages have already been derived; and to myself individually, as well as to many thousands in the Province, it must be a subject of the most sincere regret, that His Excellency has been called from us ere the many improvements which he had projected, both on the Eastern and Western Post Roads, were completed. The good already achieved, although of such incalculable utility, I have ever regarded as the precursor only of what was to follow; and although His Excellency had already accomplished so much, for the fame of his administration, he had still marked out for himself a wide field of enterprise, from which to gather a richer chaplet of civic laurels. By improving the internal communication the market is rendered of easier access to the farmer, and the expense of the carriage is reduced. The cost of production is thus lessened, and he can afford to sell the article at a more moderate price to the consumer. Public improvements minister thus to the advantage of the whole community; and there is no doctrine in the whole range of political science more clear than this—that those improvements which tend to benefit the farmer, to increase the facilities of production, and lessen the price of the necessaries of life, come to affect and to benefit every other branch of the national industry. In addition to the plans already pursued, the ratio of our agricultural advancement would be largely increased, were the Legislature to appropriate a part of the public funds for the opening of new roads through the wilderness lands.—The facilities of settlement would thus be multiplied, and the cultivation of the country and the population would spread in equal proportions.—This system has been fr. uently followed by the State Legislatures of the neighboring Republic, and I have read of many instances where it has been attended with the most flattering and animating success.

I have no wish, Mr Editor, to rush headlong into literary warfare, or to run a tilt with existing prejudices; but in a new country like this, when we pursue any scheme, in which older countries have attained an acknowledged superiority, it is surely the work of wisdom to review the steps of their progress, and to guide our efforts by the lights which their experience has set up on the way. Now, Sir, whether we turn to the finer farming Districts in Europe or in America, we will find, that none of these have reached any very

honorable distinction, until Agricultural Societies have been founded and patronized by the wealthy and enterprising, and intelligent; and indeed it seems a fact established in the history of this science, that an active spirit of improvement has ever been contemporaneous with the rise of such an institution. In France, in the Netherlands, in England, Scotland, Ireland and throughout the United States of America, agricultural associations have been everywhere founded, and all the more eminent authors on Rural Economy—Arthur Young, Sir John Sinclair, Dickson, Cully and Coke, unite in one panegyric in their favor. It is a mistaken notion that the practice of Agriculture is so easy and simple as to be followed with success by the ignorant. The unlettered boor, who follows the track of the plough, is no more capable of comprehending the principles of vegetation than the illiterate mechanic, who polishes the brass for the Orrery, can compass the beautiful and mysterious harmony of the solar system. True, he does know that the sun appears in the East and sets in the West, as the ploughman perceives that the seed confined to the faithful bosom of the earth, springs up a graceful and stately plant; these are things visible to the senses; but both are equally incapable of penetrating into those natural causes, which produce effects of such mystery and power. To be a successful practical Agriculturist, to understand the chemical properties of soils, to know the proper ingredients and the fittest manures to apply to each, so as to bring their vegetative powers into the highest perfection; to be acquainted with the diseases of plants, to be capable of mitigating and counteracting the effects of an unpropitious season; are points of information, which, to investigate and master, require a mind of no ordinary stamp. Many of the most valuable discoveries in agriculture have been made, not by the practical followers of the Art, but by men who have pursued the science as one of philosophical research. One of the most striking advantages, conferred by Agricultural Societies, is, that it brings such men to take an interest in the subject, and induces them to unite with the wealthy and respectable in dignifying the labors of the husbandman. They concentrate into one focus, and direct to one end, all the intelligence of a district. They elevate and improve the agricultural mind, and turn it to more enlightened and scientific inquiries. They bring the farming classes together to explain and to discuss new modes of practice and detail each others' experiments; and while they necessarily impart a new charm to the operations of the field, they sharpen the general intellect, and render the improvements and experience of each, the common property of all. The good effects which *did* result from them in this province, whilst they were in existence, were surely sufficiently seducing to recommend them for the future; and I am fully satisfied, that, if the Legislature wish to see this Province independent of all foreign supplies, they must again bring up some general system of agricultural encouragement, similar to the one before in operation. Under the guidance of experience new checks may be provided, and modifications may be introduced, to meet the circumstances, or rather the prejudices of the country; but if our legislature wish to raise our agriculture into a prosperous and enviable condition, if they are disposed to follow the example of older and more enlightened states, if, in short, they wish the breath of a long life to be infused

into all the labors of the husbandman, their counsel and patronage must be lent to these institutions.

In looking, Sir, at the sources of native wealth, can I see why the friends of our commerce and fisheries should feel any jealousy in seeing a portion of the public funds diverted to so useful and so important an object. What country, in the history of the world, ever became opulent or powerful, without an industrious and respectable peasantry? True, we can fall upon one or two examples in history where states have enjoyed a brief and passing splendour from the returns of an active commerce, *but national wealth and national greatness have never been permanent and stable, when they were not created and supported by the riches of the soil.* I wish not to put forward any elaborate display of facts in support of the position, for I regard it in the History of National Wealth a point as strongly confirmed as a political axiom can be. Is it not acknowledged by all writers on economy that the domestic demand is infinitely more profitable to the trade of a country, than the foreign or distant demand. The commerce of a country is a machine made up of distinct parts, all of which are dependent on each other. Of what use would be those immense importations of British goods, which are thrown into Halifax every spring and fall, were there not a numerous agricultural class to consume them; and in how large a ratio would our West India trade be curtailed were the demand for its produce confined to Halifax, and the fishermen situated on our Atlantic shore. I frankly admit, on the other hand, that the demand for agricultural produce among the inhabitants of the town and the seaboard, is of essential consequence to the farmer; but surely it is the height of folly for the friends of trade to imagine, that they can advance and build up their own interests by pursuing any set of measures which will be prejudicial to the prosperity of our inland districts. A nation is a family upon a large scale; quarrels distract, contentions ruin it. The prophetic language of scripture is admirably consonant with the influences and issues of human events. It is a deceiving and melancholy folly for the followers of one branch of industry to claim a superiority over those of another; the prosperity of one inevitably even though imperceptibly, ministers to that of the rest, and the happiness of a people, compounded of different classes, springs only from the prosperous condition of all. Agriculture, commerce, and fisheries, in Nova Scotia, like the three emblems which adorn our national banners should be "*Tria juncta in uno,*" and from the motto which the Highland Chieftain bears on his shield, "together all, and single nothing," they may derive an imposing, instructive lesson.

But although so much may be effected through the agency of agricultural societies, provided they be supported by public funds, still there can be no doubt that the march of the Province would be vastly accelerated, were the internal consumption increased in any rate; for, as Mr. Huskisson has energetically said, the "power of consumption" is at once the index and source of a nation's prosperity. This could be promoted by the introduction of coarse manufactures, a branch of industry for which the country is perfectly prepared; and which, in its beginnings, only requires the attention and encouragement of the Legislature. From the improvement, which has lately been made in

the breed of sheep throughout the Province, there is an index afforded of what might be accomplished. Wool of excellent quality could be produced here in great abundance, and were capital directed to the manufacture of it into coarse flannels, cloths, &c. it would not only yield a fair return for its employment, in agriculture, but would largely swell an internal demand for agricultural productions.

The subject matter of this letter has multiplied on my hands. I intended, when I sat down, to confine myself to a brief illustration of the table above inserted; but every thing which relates to agriculture has with me so great a charm, and the anxiety I feel to see its practice improved in this Province is of so enthusiastic a character, that I have been led more at large into the subject than I at first meant. I trust my notions are sufficiently reputable to excuse the liberty I have taken with your readers; and that the length of this letter will be no argument against its worth.

THOMAS KING.

[By the Editor.]

#### SALIVATION IN HORSES.

It is said that if parsley seeds are sown with clover seeds the hay or grass produced by the mixture will cure Slavers, or Salivation in horses, a troublesome complaint in which water runs profusely from the mouths of the animals.

#### BOTTS IN HORSES.

A writer for the American Farmer vol. V. page 214, who signs "*Nimrod Owings*" says, "to prevent botts, burn hickory wood into ashes and keep on hand for use, giving once a week about a pint to each horse in his food; if oats, wet and sprinkle the oats; the horse will eat them without objection, and I think it, perhaps the means of keeping horses in health, where they would without the ashes have been diseased from other causes." Probably the ashes of other wood as well as that of hickory might preserve the health of the horse.

#### ON THE PRESERVATION OF CABBAGE.

If the raising of vegetables is an object to the farmer, their preservation will be found no less so. I am convinced from a partial experiment that the following mode of keeping cabbages will be found useful. After they are gathered, and freed from their loose leaves and stalks, that nothing remains but the sound part of the head, head them up in a tight cask. By thus excluding them from the air they may be kept a long time. Those intended for the longest keeping should be put into small casks, as they will soon spoil when exposed to the air.

#### TO PREVENT BEER FROM GROWING FLAT.

Put into a cask containing eighteen gallons, a pint of ground malt, suspended in a bag, and close the bung perfectly; the beer will be improving during the whole time of drawing it for use.

#### FINE CALF.

Mr. Moses Field of Northfield, Mass. lately killed a Heifer Calf, only 6 months and one week old, which weighed as follows:

Quarters, 263 lbs.

Hide & Tallow, 51 do.

The mother of this calf was two years old, only; and the calf ran with its dam till killed, and neither had any food but what was derived from a good clover pasture.—*Communicated.*

FOR THE NEW ENGLAND FARMER.

## CONTRIBUTIONS TO ENTOMOLOGY.

No. V.

## Family Dytiscide.

In order to distinguish our friends from our enemies, insects decidedly injurious from those that are beneficial to mankind, we must study the history of all which may be observed, whether inhabitants of the air, the earth, or the water. The insects of this family pass the first and last stages of their existence in lakes, ponds and pools. They are among those that make reparation for the injuries they commit in some respects, by keeping within bounds other annoying insects. In the larva and perfect states they are predaceous, sanguinary, and carnivorous. Their food is aquatic animals, such as the young fry of fish, tadpoles, some of the mollusca, crustacea, and worms, and the larvæ of dragon-flies, gnats, and mosquitoes: and in their turn they serve as nourishment to fishes, &c. The larvæ live in the water only, the pupæ are terrestrial, and the perfect insects amphibious. I have repeatedly found the latter remote from water, where they had transported themselves by flight. It is at night that they usually ascend into the air, to exercise their ample wings, or to seek for a better supply of food in more distant waters. They sometimes enter our windows in the evening, being attracted by the lights. The perfect insect swims with celerity by means of its feet, particularly the hind ones which are flattened and densely fringed with hairs: it rises from the bottom without effort in consequence of being rather lighter than the water.

The respiration of these insects is worth examination. In terrestrial animals of the higher classes air is inhaled through the throat into the lungs, where it produces an essential and vital change upon the blood. In fishes the same effect is produced by the water, which always contains a large proportion of air mixed with it, and which, entering by the mouth, passes out again at the gills, a kind of lungs. Other aquatic animals have these gills, or branchiæ as they are called, outside of the body, and hence constantly bathed in water, and exposed to the action of the air that it contains. Some aquatic larvæ of insects have similar respiratory branchiæ, and these are the only ones to which pure or unadmixed air is not necessary. The majority of insects, in all stages, breathe air through lateral pores or spiracles, none receive it through the mouth, and the lungs are replaced by longitudinal tubes, their numerous minute branches, and air vesicles. The spiracles of insects, which open directly into the longitudinal tubes, are from two to eighteen in number: through the posterior or anal and abdominal ones the air is admitted or inspired, and it is expelled or expired through the anterior ones or those of the trunk. The *Dytisci*, in the perfect state, have eighteen spiracles, the abdominal pairs are situated upon the dorsum, and are covered by the elytra. When it becomes necessary for the insect to take breath it ascends to the surface of the water, reversed, the under side of the tail being uppermost, and the body kept steady by means of the long oar-like hind legs, which are extended at a right angle with the trunk. The abdomen is then slightly curved so as to separate it from the elytra, and elevate it above the water, the air easily insinuates itself into the cavity thus formed, and is inhaled at the pores, the last pairs of which are

larger than the rest to admit it in this position with greater freedom. When inspiration is completed the elytra are quickly closed upon the body, and the entrance of water effectually prevented. This motion is sometimes so sudden as to retain, between the body and elytra, a small quantity of unimbibed air, which makes its way under the tips of the latter, where, as the insect sinks, it adheres, a transparent globule, brilliant as quicksilver. The upper surface of the body being arched or convex, and its under side braced by a breast-bone of several pieces firmly interlocked, it is rendered sufficiently strong and inflexible; while its oblong oval form and thin margins are well adapted for its rapid and varied motions.

Although insects have no organs of voice most of them emit various sounds; and those of this family, in common with many others, exhibit their distress on being handled by a creaking sound produced by the friction of the tail against the elytra.

They pass the winter in the perfect state, burrowing in the banks and mud of their pools.

One has been kept for three years and a half in perfect health, in a glass vessel filled with water, and supported by morsels of raw meat. It was capable of fasting a month; was very sensible of the changes of the weather, which it indicated by the height at which it remained in the vessel.

DeGeer fed one upon flies and spiders, and, after it had lived a long time, he gave it a large leech which it attacked and devoured; but it paid dear for its gluttony; the food proving indigestible, was thrown up the next day with great efforts, and shortly afterwards the insect died.

## GENUS DYTISCUS.

*D. \*fraternus*. Punctured; beneath black; thorax with a yellowish band and margin; coleoptera arcuato-fasciate behind; elytra of the female sulcated.

Length about eleven twentieths, breadth between six and seven twentieths of an inch.

Body depressed, with numerous somewhat dilated punctures. Head pale rufous, black at base, with two lunated piceous spots between the eyes. Thorax with an ochreous yellow margin, and transverse band, which is dilated backwards at the sides, and separated from the posterior margin by an obsolete blackish line. Scutellum impunctured, black. Coleoptera blackish from numerous confluent, black spots and flexuous lines; epipleura, external margin, subsutural line, common arcuated band behind the middle, and obsolete macula at tip pale ochreous yellow. (Male with four obsolete elevated lines on each elytron.) Prosternum and anterior legs pale ochreous; hind legs piceous, thighs black. Ventral segments with a pale piceous submargin, and, on each side, a yellowish spot.

Female. Coleoptera with eight, dilated, hairy grooves; (not including the external, depressed submargin which is not, properly, a groove;) hairs depressed. The external groove commences at about one quarter of the length of the elytron from the base, the next to it is considerably longer, the third from the margin is shorter than the second, but longer than the first, and the submarginal groove is shortest of all.

I have not the least doubt that this is the female of the above male, which most closely resembles *D. mediatum* of Mr. Say. In the latter, of which I have seen the sexes, the body is rather less obtuse

in front, and the elytra of the female are not sulcated, but plain like those of the male; and probably belongs to *HYDATICUS* of Leach.

The *fraternus* is entirely distinct from the *sulcatus* of Europe, and with it, belongs to the subgenus *ACILIUS* of Leach. It is described from nine specimens of the male, and six of the female.

*D. \*fasciollis*. Convex, impunctured, pale testaceous; vertical lunule and base of the head, anterior and posterior thoracic fasciæ black; elytra blackish, irrorate with distinct pale yellow dots, the external margin and an abbreviated subsutural line yellowish; a distinct dorsal series, and three others obsolete of impressed setiferous punctures. Thorax of the female obsolete corrugated each side; elytra smooth.

Length eleven twentieths, breadth over six twentieths of an inch.

Variety. Body beneath and feet pale piceous. Specimens seven. Is probably referrible to *HYDATICUS*.

*D. \*thoracicus*. Pale rufo-testaceous, impunctured, oval, and somewhat convex; head and thorax immaculate; external margin of the elytra pale testaceous, disc blackish with confluent, black tortuous lines; three dorsal series of punctures. Female with obsolete rugæ on sides of the thorax; elytra smooth.

Length nine twentieths, breadth nearly three tenths of an inch.

Specimens seven. Appears to belong to *HYDATICUS*.

## VEGETABLE ARTICLES OF VALUE FROM DENMARK.

Communicated for the New York Farmer, by Dr Samuel L. Mitchell.

The distinguished savant Hoffman Bang, in a letter I very lately received from him, dated at his residence in Hoffman's Grove, writes thus: "I owe you many obligations for the Memoirs, &c. which you sent me by Mr Wheaton. It would be exceedingly agreeable to me that I could be useful to you in some way. I accordingly send you a collection of minerals from Norway; three tracts on gardening; seeds of different sorts of garden plants, pot-herbs, and flowering vegetables, which, I hope, may thrive in your American soil. I will endeavor to forward you another collection in season for planting in the spring of 1829. I earnestly request your Horticultural Society will send me something of the like kind in exchange. I could despatch them the best sorts of fruit trees that we cultivate here. Supposing that a collection of the Algæ, arranged upon the system of Mr Lyngbye, might be agreeable to you, I pack up the accompanying collection of these rare productions of the sea."

Among these articles are nine varieties of peas, viz. the green branched pea; the English pea called Maiklut; green pea of France; early pea of Flanders; another early pea called the May-dolber; Dutch early pea; another early pea named horn-harred, highly esteemed in the market of Copenhagen; another Dutch pea, and the Dorman pea.

Ten sorts of melon seeds.  
Ten varieties of pumpkin seeds.  
Twelve kinds of ornamental flowers.  
And a parcel of the *Tetragonia Expansa*, or New Zealand Spinage.

The cryptogamic individuals of the marine herbarium of Mr Baug, consist of one hundred and

seventy species, all in fine preservation, and classed, named and labelled according to the most modern improvements. Among the articles received, are a number from the shores of Denmark, Norway and Finland; but a large part of the collection is marked as belonging to this magnificent gentleman's own estate of Hoffman's Grove. It is curious to observe with what laborious skill and phythological industry, Mr Lyngbye has classified these minute and difficult objects. Among them is the genus *Bangia*, named after the illustrious donor, and the *Oscillatoria* which attaches the loose particles of submarine soil together, and forms a coherent body underneath. The able author has written a particular dissertation upon an important species of this vegetable, eminently operative in fastening a sandy bottom in such a manner as to render it adhesive and firm.

The mineralogical articles consist of about thirty species, chiefly from the memorable region of Arendal, which bear a remarkable resemblance in their exhibition of original rocks, to the primitive formation of New-York city and its vicinity.—These, like the other specimens, are accompanied by a scientific catalogue, allowing comparative examination.

#### QUALITIES OF TIMBER, AND VIGOR, MATURITY AND DECAY OF TREES.

The qualities of wood depend much on the state of the tree when cut down. It appears, from the experiments of M. Hartig upon wood applied as fuel, that trees which have attained maturity, without passing into decay are the best for the production of heat. Thus, the value of an elm of 100 years is to that of one of 30 years as 12 is to 9; that of an ash of 100 years to one of 30 years as 15 to 11. When the trees begin to decay, their value rapidly diminishes. Thus, if an oak of 200 years yields wood worth 15 francs per cord, a tree of the same kind passing to decay yields wood only worth 12 francs. When the wood is used for other purposes, the advantages conferred by a mature and healthy state are still more considerable. The common elm growing in a forest, and in good earth, acquires its full increase in 150 years; but it will live many years, even 500 or 600 years. Large forest elms are cut down with advantage when of an age between 100 and 130 years, and then furnish a large quantity of building wood. The duration of the life of the elm depends much on the soil; in a dry soil it becomes aged, as it were, in 40, 50 or 60 years. Elms which have been lopped live for a shorter period than the others. Those that grow by the road side, or in thin plantations, may be cut when 70 or 80 years of age. In general, the increase of hard woods, as the oak and elm, is slow at first; it successively augments until the 20th or 25th year; is then uniform until the age of 60 or 80 years; after which it sensibly diminishes. For these and other reasons, it is important that trees should be cut down when they are in their mature state, and not simply when they undergo no further increase. When the period has arrived after which the increase of the tree would be less and less from year to year, then the tree should be felled, for no advantage accrues from its remaining longer in the ground. The indications of the mature state of a tree are by no means so evident as those of decay; but still certain signs of this state, as well as of the vigorous condition of the tree, may also be observed. (*M. Bandrillac in*

*Biblioth. Phys. Econom.*, p. 13, and in *Jam. Phil. Jour.* 1827 p. 191.)

#### POISONOUS VEGETABLES.

Persons of all descriptions have frequent occasion to make some use of plants, when they are not in a situation minutely to investigate their nature and qualities. As many plants are narcotic and injurious to the human constitution, it is very convenient to have at hand, or in the memory, a few concise rules on this subject. The following have been selected with great care:—

##### Plants not Poisonous.

1. Plants with a *glume* calyx, never poisonous; as wheat, Indian corn, foxtail grass, sedge grass.
2. Plants whose stamens *stand on the calyx*, never poisonous; as currants, apples, peach, strawberry, thorn.
3. Plants with *cruciform* flowers, rarely if ever poisonous; as mustard, cabbage, water-cress, turnips.
4. Plants with *papilionaceous* flowers, rarely if ever poisonous; as pea, bean, locust tree, wild indigo, clover.
5. Plants with *labiate* corols bearing seeds without pericarps, never poisonous; as catmint, hysop, mint, motherwort, marjorum.
6. Plants with *compound* flowers, rarely poisonous; as sunflowers, dandelion, lettuce, burdock.

##### Poisonous Plants.

1. Plants with five stamens and one pistil, with a dull-colored *lurid* corol, and of a nauseous, sickly smell, always poisonous; as tobacco, thorn apple, henbane, nightshade. The degree of poison is diminished where the flower is brighter colored and the smell is less nauseous. As potatos are less poisonous, though of the same genus with nightshade.
2. *Umbelliferous* plants of the aquatic kind and a nauseous scent are always poisonous; as water-hemlock, cow-parsley. But if the smell is pleasant, and they grow in dry land, they are not poisonous; as fennel, dill, coriander, sweet cicely.
3. Plants with *labiate* corols, and seeds in capsules, frequently poisonous; as snap-dragon, fox-glove.
4. Plants from which issues a *milky juice* on being broken are poisonous, unless they bear compound flowers; as milk-weed, dog-bane.
5. Plants having any *appendage* to the calyx or corol, and eight or more stamens, generally poisonous; as columbine, nasturtion.

##### Most general rule.

Plants with few stamens, not frequently poisonous, except the number be five; but if the number be twelve or more, and the smell nauseous, heavy and sickly, the plants are generally poisonous.

NOTE. Many plants possess some degree of the narcotic principle, which are still by no means hurtful. But the use of such plants is to be deferred, till fully investigated.—*Eaton's Botany.*

#### BLACK PEPPER.

An elementary principle has been recently discovered in black pepper, which has been denominated *piperine*, and found to be a successful remedy in intermittent fevers. It has been employed in doses of one grain every hour, with as much success as quinine; and when combined with an equal portion of quinine, with even more effect than when quinine alone has been used.

#### INDIAN CORN IN ENGLAND.

Mr Cobbett has now at Barn-Elms Farm, (near London) a piece of 11 acres of *Indian Corn* which he assures us will yield him 1,200 bushels of ears; and that it will surely get ripe notwithstanding the badness of the season. He is sure that England will now become an Indian Corn country, and that in ten years, a man that should fatten a hog on *barley* would be deemed, and justly deemed, a fit subject for a mad-house.

[The humidity of the air in England, and the want of that intense heat which is so favorable to the growth of corn in this country, incline us to think Mr Cobbett is rather too sanguine in his expectations. He may, however, by obtaining his seed from this country for a few years, succeed in acclimating this wholesome and important grain.]

N. Y. Farmer.

There is at present in flower, in the gardens of the Marquis of Londonderry, at Mount Stewart, an American aloe, a native of South America, and was introduced into Britain about 1781. It is upwards of twenty one feet in height: circumference at the base five feet: the leaves average about five feet in length and one foot in breadth.

Considerable sugar has been made the past year in North Carolina. The ribband cane is said to flourish in that State, and sugar will very probably, at no distant day, be a staple article there.

There was manufactured last year, in the town of Salina, N. Y. 1,200,000 bushels of Salt, which was sold for 12½ cents per bushel, (exclusive of the state duty,) making the comfortable sum of \$150,000.

There are now in use in Great Britain, 15,000 steam engines, some of them of 600 horse power. It is calculated that they save the labor of more than two millions of men!

The average length of human life in the 16th century was only 18 years and 5 months; but owing to the improvements which have from time to time been made in the healing art, the average is now ascertained to be 38 years and 10 months, having more than doubled in the last 300 years.

#### WARREN BRIDGE.

The rapid advances towards the completion of this important avenue are very gratifying. The whole has been macadamized with a good depth of stone, and a five horse team, with very broad wheels, is engaged in wearing it down to a solid and even road. The foot walks are completed, and are wide and commodious. The plank walk extends some distance over the abutment on the Boston side, and the whole is to be lighted with elegant lamps at very reasonable distances. This Bridge is no doubt one of the best built bridges in the country, and reflects great credit upon those who are engaged in the business.—It draws forth the praises of all, and even those who most violently opposed the grant of a charter for its erection, now speak of it with complacency and admiration, and have come to the belief that the people have a right to build a bridge for their own accommodation and convenience, and to get into the city by the cheapest and shortest route.

On the Boston side, the city authorities have laid out a wide and commodious street from the termination of the Bridge extending almost directly

into Union street to the market, passing over the old Green Dragon estate, by the new Baptist Meeting House, in Hanover street, which forms the south corner of the new avenue. On this street the owners are now placing edge stone, and the whole is in progress. It will form a direct and very pleasant entrance to the very centre of the city.—*Bunker-Hill Aurora.*

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, DEC. 5, 1825.

### INSECTS ON FRUIT TREES.

In our paper of the 21st ult. page 142, we published notices of an insect or insects which infested fruit trees in Wrightsville, York county, Penn. described by a correspondent, with the signature "M." Since publishing the communication of "M," we have been favored with the opinion of Dr. HARRIS, who says in a letter addressed to us, that "the insect on the apple tree, mentioned by your correspondent 'M,' is probably one of those called *lice*, *coccus aphid*, and *American blight*. A description of the first, written by Enoch Perley, Esq. in December 1794, is published in the early communications to the Mass. Agri. Soc."

The description, alluded to by Dr. Harris, was given in our paper, vol. i. page 333; but we will here republish it, as that volume is now not easily obtained.

"Having for some years past discovered that there was a growing evil attending our young apple trees in the District of Maine, I have made some observations on the subject, which I shall communicate, in hopes they may be a means of leading to the discovery of some effectual cure.

"The difficulty is what is generally called *lice*; the appearance of which, is, in form, like half a kernel of rye (but not more than one twentieth part so large) with the flat side sticking to the smooth bark of the tree. These blisters contain from ten to thirty nits or eggs each, in form like a snake's eggs; which in a common season begin to hatch about the 25th of May, and finish about the 10th of June. These nits produce a white animalcule, resembling a louse, so small they are hardly perceptible by the naked eye; which, immediately after they are hatched open a passage, at the end of the blister, and crawl out on the bark of the trees; and there remain with but little motion, about ten days; when they stick themselves fast to the bark of the tree, and die. From this little carcase arises a small speck of BLUE MOULD, which is most plain to be seen between the 10th and the 20th of June, and continues about fifteen days; and then gradually wears off, until the old carcase appears; which by this time is formed into a new blister, and contains the spawns or nits before mentioned.

"These blisters prevent the circulation of the sap, and prove as fatal to the tree as the canker worm.

"In order to remedy the difficulty I have made many experiments within a few years; but long to no good effect, not knowing the particular season when these animalcules could be most easily destroyed. This, however, I have lately found to be between the time they hatch and that when the mould leaves them.\* The application that I have

found most effectual is washing the tree with lye or brine. Lime, also mixed with lye to the consistence of whitewash, may be useful. And altho' the small branches cannot be cleansed in this manner without much difficulty, still if the body of the tree and the branches near the body are kept clean, until there comes a rough bark, the lice will not kill the tree.

"Some people have recommended the application of train oil to the tree; which indeed is a powerful antidote against lice; but being of a glutinous quality is very detrimental to the tree. Inoculation\* has been proposed, which I think will have no effect at all on the lice; for I perceive that they hatch in May, on branches that were pruned off the tree in March, and the sap entirely extinguished.

"These lice are natural in the uncultivated forest, on what is called moose-wood and other bushes. "Much care should be taken [respecting lice] on their first appearing in an orchard or nursery; as the cutting down and destroying a few young trees is of no importance, compared with the difficulty of having an orchard overrun with them.

"P. S.—By Enoch Perley, Esq. dated November 19, 1804. To this extract I have nothing to add, but that the brine or pickle, with which the tree is to be washed, should not be such as has had meat salted in it; but let one quart of common salt be dissolved in two gallons of clean water."

The above description of a destructive insect, and the remedy prescribed by Mr. Perley, may be of use although the insect may not be the same with that which has annoyed the fruit trees of our correspondent "M." This writer says, "on rubbing them with the finger-nail or point of a knife, there seemed to remain a liquid darker colored than venous blood." This characteristic trait of the insect is not mentioned by Mr. Perley; still the insects may be the same.

Kirby and Spence inform us that Linné mentions an insect (*Tinea Corticella*, F) as inhabiting apple-bearing trees under the bark. And Reaumur has given us the history of a species common in this country [England] and producing the same effect, often to the destruction of the crop, the caterpillar of which feeds in the centre of our apples, thus occasioning them to fall. "The sap too, is often injuriously drawn off by a minute Coccus, of which the female has the exact shape of a muscle shell (*C. arborum linearis* Geoffr.) and which Reaumur has accurately described and figured.— This species so abounded in 1816 on an apple tree in my garden that the whole bark was covered with it in every part; and I have since been informed by Joshua Haworth, jr. Esq. of Hull, that it equally infests other trees in the neighborhood. Even the fruit of the golden pippin, which he sent me were thickly beset with it."

We have been assured that lice on apple trees may be destroyed by a wash, which was recommended by Mr. Benjamin Wheeler of Framingham, Mass. in a communication, first published in the New England Farmer, vol. iv. p. 348. The following is an extract from that communication.

"My way of using this preparation is to dissolve 2 lbs. of potash of the first quality, in seven quarts of water for the bodies of the trees. It is put on with a white-wash brush. If the limbs are

covered with moss or lice, I take a painter's brush, and apply the solution to the moss, &c. with care not to touch the leaves or buds. It may be done at any time of the year, when we are most at leisure. Once in from two to four years is generally sufficient. I have no general rule, however, but wash them as often as they appear to need it, which is always when the bark is not smooth."

The insect described by "M." page 142, found "on the body of the tree about the size and shape of a small grain of coffee, with a bristly coat and no wings," is, perhaps, what Kirby & Spence call "*Coccus or American Blight*." They say "this is a minute insect, covered with a long cotton-like wool transpiring from the pores of its body, which takes its station in the cinks and rugosities of the bark, where it increases abundantly, and by constantly drawing off the sap, causes ultimately the destruction of the tree. Whence this pest was first introduced is not certainly known. Sir Joseph Banks traced its origin to a nursery in Sloane street; and at first was led to conclude that it had been imported with some apple trees from France. On writing, however, to gardeners in that country he found it to be wholly unknown there. It was, therefore, if not a native insect, most probably derived from North America, from whence apple trees had also been imported by the proprietor of that nursery. Whatever its origin it spread rapidly. At first it was confined to the vicinity of the metropolis, where it destroyed thousands of trees. But it has now found its way into other parts of the kingdom, particularly into the cider countries; and in 1810 so many perished from it in Gloucestershire, that it was feared the making of cider must be abandoned. This valuable discovery, it is said, has since been made; the application of the spirit of tar to the bark being recommended as effectual. Sir Joseph Banks long ago extirpated it from his own apple trees, by the simple method of taking off all the ragged and dead old bark and then scrubbing the trunk and branches with a hand brush.

### A GOOD CHANCE FOR A WOOLEN MANUFACTURER.

A friend of the Editor of the New England Farmer who is owner of a large landed property in one of the Middle States, writes us as follows; "I raise a good deal of wool, and when it is in my warehouse, I do not know what to do with it. I have about seven thousand weight at present (merino, mixed and common), and have found no purchasers. I dislike the trouble of sending it to the cities for sale, and no one comes here to buy. In this dilemma I have erected a small building for a woolen factory, thirty by forty-five feet on the ground, and three stories high. It is situated on a good stream, and at the turnpike road, at a place marked on the map, which I send you. I do not wish to be concerned in conducting the business myself, but if I could find a suitable person, who would find his own machinery, and conduct the business, I would let him have free of rent the factory for two years, and also two or three small houses near it, and some ground for gardens, and keeping what cows he might want," &c. There are also other inducements and circumstances stated, which show the benefits which may be anticipated from the proposed establishment. These shall be detailed in a personal interview with the Editor or Proprietor of the New England Farmer.

\* It appears from this account, by Mr. Perley, that those appearances can, in general, only occur between May 25th and July 5th.

\* By "inoculation," is probably meant boring a hole in the tree and introducing quick-silver, sulphur, or some other substance offensive or destructive to insects.

Dr. Howard of Baltimore, civil engineer, in the service of the United States, has completed a model of an improved railway wagon, in which the friction is reduced to nearly one-fourth of that incident to vehicles of the common construction. Another object of the invention is to accommodate the wagon equally to a serpentine and a straight road. The description and details are shortly to be made public.

*Advantages of canals, (or rail-ways).*—A quantity of cherry plank and joist was landed in this town on the 17th inst. from the canal boat Providence, which grew in Michigan or Ohio, at the head of Lake Erie; from whence it was shipped down to Buffalo, thence by the Erie Canal to Albany, from that place to Providence by sloop navigation, and from Providence to this place by the Blackstone Canal, a distance, in the whole, of at least *nine hundred miles*, four hundred miles of which is an *artificial navigation.*—*Worcester Spy.*

*Depravity.*—The following advertisement appeared last week in the Morning Advertiser:—  
Smug liquor shop to be let in a *Crowded gin drinking neighborhood*, where any person who is competent in the spirit trade may command a first rate business. A death in the family is the reason of this opportunity offering of realizing a good living without a risk.—*London paper.*

*Home Department.*—Since the Presidential contest is over, several newspapers have started the project of establishing a new department at Washington, to be called the *Home Department.*

*License of Almanac Makers.*—We frequently hear of the license of poets, but they are confined to their lifetime. Not so with Almanac Makers. In June, 1808, the gentleman who represented the town of Nantucket in the General Court of Massachusetts, was called on, in Boston, by Dr. —, and solicited to aid in completing the astronomical calculations for Low's Almanac for 1809 as Dr. Low was in low health. The gentleman readily granted assistance; and on his return to Boston to attend the winter session, inquired of Dr. —, who also was a member of the Legislature, after the health of Dr. Low, and learned that he had been *dead* some time. Nevertheless, Dr. Low's Almanac, ten years afterwards, contained an *animated* address, signed by the Doctor himself, returning suitable acknowledgements to the public for the generous patronage he had received;—and stating that *if his life and health should be preserved, he hoped to serve the public many years more.*  
*Nantucket paper.*

*Markets.*—While we really believe that flour cannot be much lower this season than the present quotations, we are utterly at a loss to know what has caused the astonishing rise in potatoes, which sell in the market at 87½ cents per bushel. We verily believe that with ordinary crops, potatoes pay the farmer better at 35 cents a bushel, than any article that he sells in market. Our friends in the country should notice these prices, and bring in their produce before the market is supplied from Maine or Nova Scotia, where good potatoes are considered well marketed at 25 cents per bushel.—*Phil. U. S. Gazette.*

In Alabama the blow-fly is destroying numbers of horses, dogs and other animals.

Mr. Barbour, our Minister at London, has instructed the superintendent of his farm to sow as much wheat as possible, in consequence of the state and prospects of the market in England.

Mr. Sparks, who went to Europe last spring, to collect materials for illustrating the life of Washington, &c. has experienced the utmost liberality and courtesy, in Germany, France and England.

The culture of silk has been commenced in Ohio, and the agricultural societies offer premiums for the cultivation of the silk worm.

Sugar is made in South Carolina from water-melons, which grow there in great perfection.

We understand, says the National Intelligencer, that the Secretary of the Navy has tendered to Capt. CATESBY JONES, of the Navy, the command of the sloop of war Peacock, now fitting at New York, for the voyage of exploration in the Pacific and South Polar Seas, pursuant to a resolution of Congress of the last session, and that he has accepted it.

**Great sale of Wool.**

ON THURSDAY, DECEMBER 18, AT 10 O'CLOCK,  
At the Hall over the New Market.  
219 bales Saxony WOOL, consisting of first and second Electoral—first and second Prima, Secunda, and Tertia.  
246 bags Leonessa Sorianna Segoviana Spanish Wool.  
130 bags Portuguese Wool.  
480 bags (about 76,000 pounds) American Fleece Wool, among which are some choice lots of selected Saxony and full blood Merino fleeces.  
Catalogues will be ready for delivery and the Wool may be examined three days before the sale.  
Coolidge, Poor & Head—Auctioneers.

**Kenrick Nurseries.**

100 Choice varieties of Ornamental hardy trees and shrubs, just received from New York, and selected in June last.  
This establishment situated but an hour's ride from Boston, contains a very extensive assortment of Apples, Pears, Plums, Peaches, Apricots, Quinces, Grape Vines, Mulberries, Currants, Raspberries, Strawberries, &c. and a general assortment of Ornamental trees, shrubs, &c.  
Also, the following fruit and ornamental trees of *extra sizes*, viz. Flowering Horse Chestnuts, Mountain Ash, Weeping Willows, Ailanthus, Catalpas, Purple Acacia, Dutch Cork Elm (a new article) Butternuts and Silver Firs.  
300 Isabella Grape Vines; and White Mulberry Trees by the thousand.  
Written orders addressed to John or William Kenrick, and directed to the Newton post office, will be promptly attended to, or they may be left at Mr Joseph Bridge's Grocery and Seed store, Court street, Boston, where lists of the above may be seen. Trees will be packed in mats for shipping, when ordered, and delivered in Boston free of charge. 31 Nov 21

**American Tree Seeds.**

For sale, a variety of Seeds of Forest Trees, Shrubs, &c. mostly native American kinds, and suitable for sending to Europe, or for cultivation here. Price 25 cts a paper. They were gathered by a gentleman familiarly acquainted with the sorts, expressly for us. They will be sold by the single paper, or packed to order, in any quantity.  
Also, Peach and Almond Stones, and many other valuable Fruit and Forest Tree Seeds for planting this fall, a catalogue of which may be had gratis at this place.

**Roots of the Pie-Plant, or Tart Rhubarb.**

A large supply of the roots of the *Rheum Undulatum*, or Tart Rhubarb, or Pie-Plant, an excellent article for summer use. (See N. E. Farmer, vol. vi. page 290, and page 11 of this volume, and Pessen's New American Gardener, article *Rhubarb*, for its culture and uses.) The roots are in fine order for transplanting this fall. Price 25 cts. per ro-1

**Garden and Field Seeds.**

The largest collection and variety of Garden, Field, Tree and Herb Seeds to be found in New England, at wholesale and retail. The Seeds are all raised in this vicinity, expressly for this Establishment, by careful and experienced growers, and are warranted pure and fresh. Country traders supplied with boxes of prime seeds, for the retail trade, on liberal terms. A pamphlet catalogue (2d edition) of our Seeds, Trees, &c. is published and will be forwarded gratis to any one who will send for it.  
Just received at the

*New England Farmer Seed Store,*  
No. 52 North Market, Street—Boston.

**Splendid Bulbous Roots, &c.**

A further supply of Hyacinths, Tulips, Narcissus, Gladiolus, Snow Drops, Crocus, Star of Bethlehem, Jonquilles, Ranunculus, Iris, Crown Imperials, Anemones, Crocus, &c. from 12 to 62 cts. each. A very few of the finest Hyacinths, dark and pale blue, pure white, red, yellow, and white with various eyes, at \$1 per root.

The collection of LILIES is very splendid, comprising a great variety of colors.

HYACINTHS—(double and single,) dark blue, porcelain blue, red and rosy coloured, pure white, white with yellow eye white with rosy eye, and yellow with various eyes; from 25 cts to \$1 00 each.

TULIPS—splendid variegated, red, yellow, and mixed, 12 cts. each, \$1.00 per dozen.

CROWN IMPERIALS—assorted, of the most splendid colours, and showy flowers, large roots, 33 cts. each.

JONQUILLES—sweet scented, finest roots, 19 cts. each.

POLYANTHUS NARCISSUS fragrant, white with yellow cups, and yellow with double white cups, extra sized roots. 33 cts. each.

DOUBLE NARCISSUS fragrant, of all colors, 19 cts. each.

SPRING CROCUS of all colours, 6 cts. each. 50 cts per dozen.

The above roots are from the same house, from which we received our supply last season, and which gave such universal satisfaction; some of the double Hyacinth having produced bells 1 inch and 3 16ths in diameter.

Purchasers are requested to notice that the above roots are *not purchased at auction*, and are all remarkable for their size, and for the beauty and delicacy of tint of their flowers. Those sold at auction are generally the mere refuse of the most inferior collections, *good* roots being worth at home ten times as much as they generally sell for at auction, as will be seen by reference to the priced catalogues of any respectable house in Holland.

**White Mulberry Seed.**

This day received, a few pounds of warranted genuine White Mulberry Seed, raised in Coventry, Con. this season, and saved with care expressly for us—For sale by the lb. or ounce.

**New England Farmer Seed Store,**

No. 52 North Market Street—Boston.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO	
APPLES, best,	- - - -	barrel,	2 50 3 00	
ASHES, pot, first sort,	- - - -	ton,	122 00 125 00	
	Pearl, first sort,	- - - -	125 00 128 00	
BEANS, white,	- - - -	bushel,	80 1 00	
BEEF, mess,	- - - -	barrel,	10 00 10 50	
	Cargo, No. 1,	- - - -	8 25 8 50	
	Cargo, No. 2,	- - - -	7 00 7 50	
BUTTER, inspected No. 1, new,	- - - -	pound,	14 16	
CHEESE, new milk,	- - - -	"	7 9	
	Stimmed milk,	- - - -	2 3	
FLOUR, Baltimore, Howard-street,	- - - -	barrel,	8 50 8 62	
	Genesee,	- - - -	8 00 8 50	
"RAIN, Corn,	- - - -	bushel,	68 70	
	Rye,	- - - -	68 70	
	Barley,	- - - -	70 70	
	Oats,	- - - -	30 33	
HOG'S LARD, first sort, new,	- - - -	pound,	9 9	
LIME,	- - - -	cask,	85 90	
PLASTER PARIS retails at	- - - -	ton,	2 75	
PORK, clear,	- - - -	barrel,	16 00 16 50	
	Navy, mess,	- - - -	13 00 13 25	
	Cargo, No. 1,	- - - -	13 00 13 50	
SEEDS, Hard's Grass,	- - - -	bushel,	2 00 2 25	
	Orchard Grass,	- - - -	4 00	
	Fowl Meadow,	- - - -	4 00	
	Rye Grass,	- - - -	4 00	
	Tall Meadow Oats Grass,	- - - -	5 00	
	Red Top	- - - -	1 00	
	Lucerne,	- - - -	pound,	50 50
	White Honeysuckle Clover,	- - - -	"	11 12
	Red Clover, (northern),	- - - -	"	1 50
	French Sugar Beet,	- - - -	"	1 50
	Mangel Wurtzel,	- - - -	"	1 50
WOOL, Merino, full blood, washed,	- - - -	"	42 50	
	Merino, full blood, unwashed,	- - - -	"	23 28
	Merino, three fourths washed,	- - - -	"	35 40
	Merino, half & quarter washed,	- - - -	"	33 35
	Native, washed,	- - - -	"	22 30
	Pulled, Lamb's, first sort,	- - - -	"	42 47
	Pulled, Lamb's, second sort,	- - - -	"	29 33
	Pulled, " spinning, first sort,	- - - -	"	33 37
<b>PROVISION MARKET.</b>				
BEEF, best pieces,	- - - -	pound,	10 12	
PORK, fresh, best pieces,	- - - -	"	7 7	
	whole hogs,	- - - -	"	6 6
VEAL,	- - - -	"	2 10	
MUTTON,	- - - -	"	8 10	
POULTRY,	- - - -	"	14 16	
BUTTER, keg and tub,	- - - -	"	20 20	
	Lump, best,	- - - -	"	16 18
EGGS,	- - - -	dozen,	70 70	
MEAL, Rye, retail,	- - - -	bushel,	40 40	
	Indian, retail,	- - - -	"	60 60
POTATOS,	- - - -	"	2 00 3 00	
CIDER, [according to quality,]	- - - -	barrel,		

## MISCELLANIES.

From Drummond's First Steps in Botany.

## ST. JOHN'S DAY.

In times more unenlightened than the present, a number of superstitious ceremonies were practised on midsummer eve, and on the following morning, or St. John's Day. They bore some resemblance to those of Hallow-eve in Scotland, being thought to prognosticate the good or bad fortune of young men and maidens as to their obtaining partners for life. Some of these are still practised on the Continent; and in Lower Saxony, the young girls gather sprigs of St. John's wort on midsummer-night, fasten them to the walls of their bedchamber, and by the state of the sprig on the ensuing morning, anticipate whether or not their state shall soon be changed from one of "single blessedness." If the plant remain fresh, (which will entirely depend upon the dampness or dryness of the wall,) a suitor may be expected; if it droop and wither, the willow-garland must be their fate for the ensuing year. This superstition has given origin to the following beautiful and affecting lines from the German:—

The young maid stole through the cottage-door,  
And blush'd as she sought the plant of power;—  
"Thou silver glow-worm, O lend me thy light!  
I must gather the mystic St. John's wort to-night,  
The wonderful herb whose leaf will decide  
If the coming year shall make me a bride."

And the glow-worm came,  
With its silvery flame,  
And sparkled and shone  
Thro' the night of St. John,  
And soon has the young maid her love-knot tied.  
With noiseless tread  
To her chamber she sped,  
Where the spectral moon her white beams shed:—  
"Bloom here, bloom here, thou plant of power,  
'To deck the young maid in her bridal hour!"  
But it droop'd its head, that plant of power,  
And died the mute death of the voiceless flower;  
And a withered wreath on the ground it lay,  
More meet for a burial than bridal day.

And when a year was pass'd away  
All pale on her bier the young maid lay,  
And the glow-worm came,  
With its silvery flame,  
And sparkled and shone  
Thro' the night of St. John,  
As they closed the cold grave o'er the maid's cold clay.

"Oh! he does not want it?"

But he does want it. And even if he did not, your engagement has nothing to do with his private circumstances.

Such is the self excusing of many a careless creditor, and such the proper answer.

It is to be lamented that there is no charge to which many, who may be good men, are more subjected than the want of punctuality in the payment of little debts. And there is no plea by which conscience is more readily satisfied, than that of the declaration that the creditor does not need the amount. The same thing applies to a hundred little borrowings.

A book is lent; it is detained until the lender is unable to recollect the borrower—but then "he does not want it—he has many others, or he has read it already." But he does want it. If he has read it, it is no reason why he may not lend it to others, as well as to yourself.

A small subscription is due; "the society does not want it—the sum is so small that it can make no difference." But the society does want it. If every member did as you do, there would be no funds in the hands of the treasurer; and your neglect is dissolving the society as far as your own item of influence goes. That influence goes thus far to discourage schemes of benevolence, and to destroy public confidence. You inspired a hope which you crushed again.

An editor's payment is due—"he does not want it." But he does want it. And this very plea of yours gives him more trouble than all the others put together.

Of truth, there are few excuses for neglect more frequently given to the remindings of conscience than this expression. It sets aside, with the veriest sophistry, the spirit and essence of moral obligation.—*Charleston Observer.*

*Squinting.*—Children, when they first begin to perceive, always turn anxiously to the light. Besides the agreeable sensation, the retina is strengthened by the action of the rays. Whenever therefore, care is not taken so as to place the infant that the light may strike both the eyes equally, one generally becomes stronger than the other; and it is sufficiently known to parents and nurses, that one primary cause of 'ocular indecision' (as we have heard it styled), is an inequality in the strenght of the eyes.—*London Weekly Review.*

*Rump Parliament Records.*—A late number of the Providence American has called the attention of the public to a curious collection of MSS. which are in the possession of the New York Historical Society. The manuscripts are eighteen in number, and purport to be the Journal of the House of Commons during the protectorate of Cromwell.—As to their authenticity there can be no doubt, from the various arguments by which it can be established. These are the hand-writing, which corresponds with that of the age of Cromwell; the binding and paper; and the improbability that any one would take such a vast deal of trouble as it would require to forget them.

The probable manner in which they came into the country is explained as follows. Three of the regicides, Goff, Whaley, and Dixwell, fled to this country, and brought these records with them.—They then passed through various hands, till they came into the possession of Gov. Livingston of New Jersey, by whom they were presented to the Historical Society of New York.

This Society has been for some time in a decayed state, and these Journals, with some other papers of value, have lain neglected in their library. We must confess that we are astonished that these Records have not before this excited attention; and especially that they should have been first brought before the public by a Providence editor, when there are so many on the alert in New York to communicate the earliest intelligence. It would seem as if they had all been too much engaged in politics to pay any attention to these minor and unimportant matters.

We hope that these Records will be looked into before many more months, and a full account of them be laid before us. It is time that we knew something about them, if they are really, as there is little doubt, the true *Records of the Rump Parliament.*—*Mass. Journal.*

MUNROE & FRANCIS have just published the 2d edition the House Servants' Directory, or a Monitor for Private Families; comprising hints on the arrangement and performance of Servant's Work, with general rules for setting out Tables and Sideboards in first order. The art of Waiting in all its branches; and likewise how to conduct Large and Small Parties with order; with general directions for placing on Table all kinds of Joints, Fish, Fowl, &c. &c. Nov. 28.

## Wants a Situation.

A young man lately from England, well acquainted with farming. Testimonials for sobriety, honesty and capability will be produced. Apply at this office. nov 28

*Subscription for Vine stock for the finest table Grapes*  
A. Parmentier, at the Horticultural Garden, Brooklyu, corner of the Jamaica and Flatbush road, two miles from New York, having been urged by several lovers of the vine to propose sets of the best kind for sale by subscription, offers to the public sets of a dozen vines, with good roots of the most select and choice grapes for the table; many of which are quite new in this country, and all of which will ripen perfectly in any situation either in town or country.

## Names of the twelve Sorts.

1. White Chasselas, with large fruit
2. Chasselas of Fontainebleau, near Paris
3. Yellow Chasselas of Thomery, near Paris
4. Golden Chasselas, the real genuine
5. Musk Chasselas
6. Chasselas, with very large black fruit
7. Red Chasselas
8. White Muscat, or black Constantia
9. Red Muscat
10. Black Muscat, or black Constantia
11. Black Orleans, bears very well the frost
12. Black Gamet, yields a second crop of blossoms and fruit when the first are frozen.

Nos. 11 and 12 are as fine for vineyards as for the table, the fruit is not so excellent as that of the preceding kinds, but is equally valuable on account of the certainty of a large crop annually.

The subscription receipt will be accompanied by directions on the best mode of cultivation, planting and pruning the vine.

The same sort of vines may be had separately, price One Dollar, except No. 4, Golden Chasselas, the genuine, which is Two Dollars. Communications for the above, and subscriptions to his establishment post paid punctually attended to.

References, Dr. David Hosack, President of the Horticultural Society, Dr. Pascalis, President of the Linnaean Society, Dr. McNeven, Dr. Mitchell, Dr. Stevenson, and Hon. John Lowell. Nov. 14.

## Wine and Table Grapes.

A complete assortment of FRENCH VINE ROOTS in prime order, just received and for sale at a low price, by E. Copeland Jr. at the Dupont Powder Store, 65 Broad Street. (FAMMUNITION as usual. 3t.

## Fall Seeds.

A small collection of seeds suitable for sowing in the autumn only, among which are the Lime Plant (*Podophyllum peltatum*) Snowberry (*Symphoria racemosa*) Dwarf White Flowering Horse Chestnut, Pink Mezereon, Martagon and Superb Lily, &c. in papers of 12 cents each.—An account of the Lime Plant will be found in Fessenden's New American Gardener, pag. 123. we have but a small quantity of this seed.

New England Farmer Seed Store,  
No. 52 North Market Street—Boston.

MUNROE & FRANCIS have just published the 2d edition of a work called Seventy-Five Receipts for making Pastry, Cakes, and Sweetmeats. By a lady of Philadelphia. With a series of miscellaneous receipts for Dishes in use at Supper Parties; also, a complete list of weights and measures, whereby weight can be ascertained by measure.

## Pear Trees and Grape Vines.

For sale at the house of Samuel Downer, in Dorchester, 200 Pear Trees of the choicest varieties. 100 Isabella and Bland's Virginia—2 native and 2 Sweet Water Grape Vines from 2 to 3 years old. Also, a variety of Rose Bushes, Ornamental trees, white lilies, &c. Apply to Rufus Howe on the premises. Dorchester Nov. 21. 3t.

## New England Farmer's Almanack, for 1829.

In press at the New England Farmer office, and will be published to-morrow, the *New England Farmer's Almanack for 1829.* By Thomas G. Fessenden, Editor of the New England Farmer. For sale, wholesale and retail, at the N. E. Farmer office, No. 52 North Market street, by Bowles & Dearborn, 50 Washington street, and by the booksellers and traders generally. Some copies interleaved with writing paper, which will be very serviceable to farmers, will be kept for retail at the Farmer office.

## Seeds for the West Indies.

Merchants, masters of vessels, and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from \$4 to \$5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

## HORTICULTURE.

### PENNSYLVANIA HORTICULTURAL SOCIETY.

The adjourned meeting held on the evening of the 17th instant, at Philosophical Hall, was very well attended. The display of flowers was less imposing than on some former occasions, although quite attractive. Many of those exhibited had braved the pelting of the snow storm of last week without loss of beauty or sweetness. Chrysanthemums of almost every shade were particularly admired, fifteen varieties of this favorite flower were presented by *Alexander Parker*, from his establishment on Prime street. The same enterprising gardener brought forward several beautiful species of roses, new daisies, geraniums, &c. comprising about 40 different specimens, all of which were carefully labelled with the generic and specific names. We hope this excellent practice will be generally adopted. A specimen of the *Campanula Pyramidalis*, plucked from a plant in *A. Parker's* collection, was particularly noticed; the plant is 5 feet high, has been flowering for more than three months, producing innumerable flowers of great beauty; it well deserves to be ranked among the choicest ornaments of the green house. The Society was also favored with a very fragrant and beautiful bouquet of flowers from the garden and green house of *D. & C. Landreth*; also a flowering plant *Camellia Sasanqua*, the chouchan of the Chinese, the flowers of which are used with those of the olea fragrans, to perfume Souchong tea. [Stanton's Embassy, vol. 2d page 467.]

Six samples of wine made near our city, were sent for examination, three bottles of which were presented by *Mary Smith*, of Burlington, N. J.; two of them the juice of native grapes, the other made from currants. The specimen made from skinned grapes, with white sugar, was particularly admired for its pure whiteness and delicate flavor, forming a very agreeable and wholesome cordial. A bottle of currant wine two years old, from *Edward H. Bonsall*, near Germantown, was pronounced very good; another bottle of the same kind, five years old, from *Jno. Graff*, Philadelphia county, was tasted. It is thought that currant wine does not improve by age. *D. Landreth, Jr.* presented a bottle of *Rapp's* [Harmony] wine, it was considered very fair, but did not quite answer the expectations raised by our complaisant visiter, *Duke Bernhard*, who doubtless was served at Harmony with a bottle of very superior. *Col. Carr's* wine sustained its reputation. *George Esher*, [Ridge Road] presented a bunch of turnips, weighing 4 lbs. each, the seed of which was given him two years ago, by our late respected citizen *J. H. Roberjot*, [late a member of the Pennsylvania Horticultural Society, and a warm friend to its objects,] who received it from France; the grower, who has for many years attended particularly to the cultivation of this vegetable, considers these turnips altogether superior to any he has raised before, on account of their solidity and sweetness; he did not designate them by any new name.—*John Esher*, of Penn township, presented two enormous cabbages weighing 16 pounds each, the produce of his garden. One might suppose they

would supply a Dutchman's family with *Sour Krout* for a twelvemonth. With such evidence before us, no one need doubt the fertility of our soil. Upwards of 20 varieties of apples and pears challenged the special attention of the members. Among them were the *St. Germain* and *spice butter pear*, various kinds of pippins, such as the *Melton*, *golden*, &c. the *Spitzenberg*, the *wood apple*, *Hay's Greening*, &c. We regret that many of the best flavored, were not labelled, and could not be certainly identified. We also regret that the names of the producers were not furnished. The fruit was said to be principally from the orchards of Burlington and Gloucester counties, N. J. and from Philadelphia and Bucks counties Pennsylvania.

In concluding this hasty and imperfect notice, we would return our thanks, on behalf of the Society, to such persons as have presented specimens of their horticultural products, and express a hope that others will follow so worthy an example, which cannot fail if generally adopted, of becoming the means of collecting much information of practical utility.—*Phil. Aurora.*

At the annual meeting of the Pennsylvania Horticultural Society, held at the Philosophical Hall, on Monday the 24th ult. the following gentlemen were elected officers for the ensuing year.

President—*Zaccheus Collins.*

Vice Presidents—*Horace Binney, David Landreth, senior, James Mease, M. D. Charles Chauncey.*

Corresponding Secretary, *David Landreth, Jr.*—

Recording Secretary, *David S. Brown*—Treasurer, *Marmaduke C. Cope.*

Council—*George Pepper, Col. Samuel B. Davis, Thomas Astley, Matthew Carey, Thomas Biddle, Robert Carr, Daniel Maupay, Thomas Hibbert, Thomas Landreth, Moses Brown, Nicholas Biddle, Jacob S. Waln.*

From the Delaware Advertiser.

### SHEEP.

We have often, in the course of our agricultural life, had occasion to notice the destruction from disease, which has been made among sheep, particularly lambs, and with what marked indifference the loss of ten or twenty of these valuable animals was viewed by their owner, without a single attempt to enquire into the nature of the disease, or make one experiment to remove its cause. It is much to be regretted, that every farmer who attempts to raise sheep does not, by some means, put himself in possession of some information relative to diseases which are liable to invade the health of his flock.—We do not know a more ready and cheap source from which to obtain this information, than newspapers.

A late writer, upon diseases incidental to sheep, states that he has discovered the cause of a malady, (the cough) which has, at times, made the most destructive havoc among our flocks. He derives his information from the carcase of a lamb, which he dissected, and found deposited in its lungs a large quantity of worms, which, no doubt were the cause of its death. The writer thus remarks:

"Feeling a lively interest in the prosperity of

the sheep business in this country, having a flock myself, I have thought proper to communicate the following facts and observations to the public, with a view to excite inquiry and elicit information in relation to that disease which has carried off so many of these useful animals.

Some time in February last, I looked at a flock of yearling lambs, (about 200 in number,) belonging to *J. R.* which I had seen in the fall; at this time they were in a thriving condition. In February when I examined them, several had died and the remainder were very poor, and a general cough prevailed amongst them, which increased with a shrill sound, a dull and heavy appearance, and extreme emaciation. Some time after, I dissected a sheep of this flock, which had fallen a victim to this disease. \* \* \* \*

I laid the lungs open, and in the cellular substance of the lungs and in the bronchial vessels, there were a multitude of worms about as thick as a linen thread, and from one to six inches in length, exceedingly sharp pointed at one end, and that end of a chestnut brown color, the rest of it of a pale white color. In a day or two after, I dissected another sheep while it was yet warm, and found the appearance precisely the same, only that the worms were alive, in the other they were dead. I directed Scotch snuff to be given to the sheep which seemed to be diseased, on their food morning and evening, and tar and sulphur once a day. They appeared to improve in health immediately. The same application was used in a neighboring flock, and apparently with good effect. Whether it is a remedy for the disease I will not undertake to decide, as but one or two experiments have been made; but it may be deserving a further trial.

### BUTTONS.

Three or four years ago *Mr Samuel Williston*, of Easthampton, began to make cloth buttons, and the manufacture has gradually extended in that and other towns in this vicinity, employing some hundreds of industrious females, who are thus enabled to support themselves, and lay up something for a "rainy day," or a "setting out." It is estimated that 25,000 gross of buttons have been made within 10 miles of this place since the first of January last. They are sold at Boston and New York, and thence find their way to all parts of the United States. Competition has reduced the price and the profit, and the business is not very lucrative at the present time. The molds are made in Williamsburgh by females, and are sold at about 6 cents per gross.

The manufacture of these small articles affords some evidence of the benefits of the "American System." Before *Mr Williston* began to make cloth buttons, England supplied the whole United States, and the wholesale price was two dollars per gross, and sometimes more. Now the Yankees supply the country with buttons superior to those which were imported from England, and the wholesale price is from 75 cents to one dollar per gross.—We are told that military buttons which were sold at three dollars per dozen when imported from England are now manufactured in this country for one dollar per dozen.—*Hamp. Gaz.*

From Memoirs of the Board of Agric. in the state of New York.

### ON THE MANAGEMENT OF COWS.

Having formerly kept a large number of cows, I observed many amongst them that dried up their milk so early in the fall, that they were not profitable, while others, with the same keeping, gave milk in plenty until late in the season. I likewise have often heard my neighbors observe, that some of their cows, though very good in the fore part of the season, dried up of their milk so early, that they were unprofitable, and they should have to put them off; I accordingly found it expedient to find out the cause, if possible: and when I brought to mind the ways that some of my young cows had been kept and milked, I attributed the cause to the milking of them the first season they gave milk; and by many experiments since, I have found that young cows, the first year they gave milk, may be made, with careful milking and good keeping, to give milk almost any length of time required, say from the first of May to the first of February following, and will give milk late always after, with careful milking. But if they are left to dry up of their milk early in the fall, they will be sure to dry up their milk each succeeding year, if they have a calf near the same season of the year; and nothing but extraordinary keeping will prevent it, and that but for a short time. I have had them dried up of their milk in August, and could not by any means make them give milk much past that time in any succeeding year. In 1820, I had two heifers, which had calves in April, and after getting them gentle, I set a boy to milk them for the season, (which is often done the first season on account of their having small teats:) he was careless, and dried them off in August. Although I feel satisfied I should lose the greater part of the profit of them afterwards yet I took it upon me the following year to milk them myself, and give them good feed, but to no purpose. I could not make them give milk much past the same time they dried the year before. I have two cows now that were milked the first year they had calves, until near the time of their calving again, and have continued to give milk as late ever since, if we milk them.

[Further Extracts from Vernon's Treatise on Mulberry Trees, Continued from page 154.]

### OF THE CHOICE OF SOIL FOR A NURSERY OF MULBERRY TREES, AND OF THE MANNER OF SOWING THE MULBERRIES.

A soil mild, light, and mixed with much mould is the proper soil for a nursery of mulberry trees. New shoots must have ground easy to penetrate. Strong, clayey land does not suit these new plants, unless, by mixing with it a great quantity of sheep's dung and sand, it may be made light and friable. Thus prepared by this manure, and by three dressings with the hoe, or by ploughing it three times, and afterwards levelling the ground, it will be fit to receive the seeds of the mulberry.

Upon two acres of land, or any other quantity, at the will of the proprietor, beds must be made four feet wide, levelled and smoothed with the rake.

On these beds must be traced by a line, eight small furrows lengthwise, two inches wide and very little more than half an inch deep, and at the distance of six inches from one furrow to another.

At the moment of establishing this nursery, it

is necessary to be provided with mulberries from the white wild mulberry tree, or else from the Spanish mulberry tree, which are the two most proper kinds for this purpose; they must then be dropped in the furrows at the distance of twelve inches from each other, must be covered from the sides of the furrows, and the beds carefully levelled off with a short toothed rake.

There are two seasons for making nurseries; the spring and the time of the maturity of the fruit. Those who choose to sow the seed of the mulberry in the month of April, must consequently use the dried seed, gathered nine months before, and less apt to sprout. But those who sow the grain at its maturity, enveloped with all the moisture of the fruit which seems intended for its nourishment and to give it, if we may use the expression, its first milk, have generally the pleasure of seeing it put forth with vigor. Besides, the heat of the season, provided the proprietor have the attention to water the plants, will necessarily cause their rapid growth.

### OF THE MANNER OF MULTIPLYING MULBERRY TREES BY CUTTINGS.

The soil chosen to receive the slips of the mulberry tree ought to be prepared in the same manner with that for sowing the seed, and which we described in the preceding chapter. The cuttings of the mulberry tree are to be planted as we plant the cuttings of the vine; that is by making furrows by a line at the distance of six feet from one to the other, and by crossing them by furrows at the same distance in order to form squares. A two years old branch of a mulberry tree, having wood of four or five years at one end, must be selected, and the extremity of the old wood must be interred to the depth of about ten inches. The branches, chosen from the white or from the rose mulberry, must be taken off in the spring at the time of the first rising of the sap. Two or three incisions must be made in the joints or knots of the old wood, because this operation will facilitate the shooting of the roots, which always put forth from the joints of the old wood. The cuttings must then be covered with a well manured and pliable earth, and the end of the branch which rises from the soil must be cut off at the third bud from the surface. If rains should not frequently occur after the plantation is finished, it would be necessary to water the plants often. The multiplication of mulberry trees by means of cuttings has the important advantage of a produce of two years in advance over the establishment of a nursery by the means of seed.

### OF THE MANNER OF MULTIPLYING MULBERRY TREES BY LAYERS.

To make layers is to force a branch or a shoot of a tree or of a shrub to become itself a tree or a shrub, by putting a branch or a shoot into the ground without separating it from the parent tree. The spring and autumn are both suitable seasons for this operation. There is no precise time for making layers in autumn. Every day of that abundant season is at the service of the cultivator; he has only to choose those that suit him best.—In the spring he is more restrained, for he must wait till the frosts are passed, and till the mulberry be in sap.

The shoots which arise at the foot of a tree;—the young and smooth branches found about the lower part of the mulberry; and other branches that are long and supple enough to be secured in

the ground, and lastly the shoots of a young tree, whose trunk is not high, and which may be laid as easily as the young shoots of the vine; all these offer abundant resources to the man who has industry to use them. We will now give the manner of performing each of these operations.

1st. If there arise some vigorous shoots at the foot of a mulberry tree, a hole must be dug six or eight inches deep, near each shoot, into which the shoot must be laid, without twisting it, or separating it from the tree. It is then to be secured in its place by crotchets of wood, and covered with good mould, which must be pressed over it, and the end of the shoot which rises above the ground must be cut off above the second bud. It will be further necessary to place by the side of the layer, a stake to mark the place and prevent its being trodden. It must likewise be watered immediately after the operation, and as often afterwards as may be necessary, to maintain about it a proper state of moisture.

2d. The young and smooth twigs among the branches of the mulberry may be passed through a basket or a vase perforated at the bottom, and filled with earth well manured. The twig must be cut off four or five inches above the vase of the basket, and the mould must be kept in a due state of moisture by frequent waterings.

3d. When a mulberry tree is well spread, and the boughs nearest the ground have not been lopped, some of the branches at the distance of six feet from each other, may be bent down and secured in the ground, so that the ends shall not rise more than six or eight inches above the surface. The same attention as to staking, manuring &c. must be pursued for the complete success of this method as well as for all the others. This manner of making layers is perhaps the easiest and most profitable, because the success of a branch may yield several trees, and it proves at the same time the infinite resources and power of vegetation.

If we have any young, grafted mulberry trees, whose trunks are not high, with four or five smooth and vigorous branches, we may open as many trenches, nearly as long as the branches, and eight or ten inches in breadth and depth.—The roots of the little tree are cut off on the side opposite to the trenches; the earth is taken from about the trunk, and the tree inclined towards the openings in order to secure, with less risk of fracture, each branch in its proper place. The trenches are then filled and watered as in the preceding cases. The ends of the twigs are brought about six or eight inches above ground, and a prop is placed near them for their support, and to prevent their being broken under foot.

The young mulberry tree, from which we have made these layers, must be weakened by this procedure; it would droop and perhaps perish if we did not repair its losses. This tree, deprived of half its roots, is nevertheless forced to nourish all the layers. It is therefore necessary to give to the roots which remain, that increase of strength to be derived from manure and water.

All the layers made in these four different ways may be separated from the parent tree in the autumn of the second year. We prefer the autumnal transplantation, provided it do not freeze, to that of the spring. It is unreasonable to expect that a tree should perform two such opposite functions at the same time, as the settling itself by the roots immediately after removal, and the putting forth

new shoots? This is, however, the operation which we require of the spring transplantation, and which is the real cause of the feeble vegetation that attends the first season after the removal. But the autumnal planting offers a more favorable result; because the roots not only become firmly fixed in their position, but put forth before the severe frosts, numerous small fibres, which powerfully contribute to the flow of the sap in the following spring, as it generally appears by the abundance and the vigor of the new wood. Pulp trees, with a large pith, such as the Madeira walnut or the fig, whose bark when young is so apt to be affected by rigid cold, and even by white frosts, are perhaps the only sorts of trees that ought preferably to be planted in the spring.

After ascertaining that the layers have taken root, they must be cut off four inches from the parent trunk; be taken up carefully with their roots and small fibres, and placed in the nursery, or permanently established in an orchard. In the nursery they must be set at the distance of six feet from each other; and in the following year, by heading them down, four or five layers may be made from each. By these means, one hundred trees may be increased, in four years, to eighteen hundred; for the parent trees, after the layers are separated from them, being replaced in a straight position, secured to a prop, manured and watered, generally retrieve their strength and make productive trees.

If the young layers be planted in an orchard, the same care must be taken of them as when set in a nursery. Trees in the early stages of their expansion, like the growth of young animals, require an abundant nourishment. Four tillages each year with the hoe or the plough; frequent waterings if the season should be dry; manure worked into the ground in October; all this is scarcely sufficient for a new plantation. We must besides, two or three times in the course of the summer, take up the weeds which grow near them, and throw them at the foot of each tree.—We consider these weeds useful not only as a manure, but as a hindrance to the lodgment of insects which dislike the mephitical air arising from vegetables in a state of decomposition.

When the layers are separated and carefully taken from the parent tree, if they be placed in a nursery, they must be set as we have before said, at the distance of 6 feet from each other; but if in an orchard, they must be placed in quincunx order, thirty feet apart.

From the American Farmer.

#### TO PROMOTE THE GERMINATION OF CERTAIN SEEDS.

MR SKINNER—A correspondent in one of the late Nos. of the Farmer, inquires, what is the best method of propagating certain forest trees, named in his communication. With regard to the ready vegetation of seeds I will mention my experience as to two of the kinds enumerated. *Gleditsia* and *Robinia*, (Honey Locust and Black Locust.) About the time of planting Indian corn, or a little earlier if the weather and ground permit, the seeds may be planted.

Twelve or twenty-four hours before planting, place the seeds in a tub or other suitable vessel, and pour upon them a quantity of boiling water sufficient to cover them, and let them stand in it until ready to plant. This preparation of certain kinds of seeds is probably known to many persons,

but as it has not, so far as I know, been frequently noticed in print, perhaps it may be proper to give it a place in your excellent paper.

I have tried it with the two above mentioned seeds with the best success, and I believe my father generally practises the same method with Indian corn, which by that means germinates much sooner and of course escapes accidents. I have no doubt that many hard seeds which are difficult in germinating would be essentially assisted by the above process. If this is all well enough known already, omit it. The seeds of white mulberry, I have steeped in *hol*, but not boiling water, with success.

Would not a good article on the means of facilitating the ready germination of seeds be very useful. Many we know are slow and uncertain to germinate readily, the *crataguses* (Thorn Quicks) for instance, and a year's preparation is rather tedious, troublesome and discouraging to those who would cultivate hedges, &c.

Frost and boiling water are powerful agents in this matter; but who except a few gardeners and nursery-men, know exactly to which of these, (or other agents,) to expose their seeds, or what kinds of seeds will be aided in their germination by them?

Has boiling water been tried upon wheat and other grains, beans, peas, &c. &c.

Dayton, Nov. 24, 1828. JOB HAINES.

From the Western Review.

#### ON THE OIL OF PUMPKIN SEEDS.

To Dr. C. L. Seeger, Northampton, (Mass.)

Your inquiries respecting pumpkins, which have lately reached me, I hasten to answer to the best of my knowledge.

I understood that pumpkin seeds were pressed like rape seed, and of course cold; when I added "or like flax seed," it was because I had never seen flax seed or linseed pressed warm after roasting, as you say it is done with you.

Pumpkin seeds, being very oily, and containing thin oil, require no heat to help the effect of the press. They will yield their oil to the press as easily as almonds, walnuts, and seeds of the melon tribe.

The Harmonists press this oil in the press used for rape seed oil.

I do not think that the pumpkin seed oil can be employed, like linseed oil, for painting. It is too thin and fluid, but it will answer in the instances where walnut oil is employed, being similar to it in that respect, although otherwise much sweeter and less desiccative.

Pumpkin bread and cakes are much used in the interior of the state of Kentucky, as pumpkin pies in New England. The bread is made either by itself or mixed with corn meal, by kneading pumpkins either raw or boiled, and baking them immediately afterwards, without any addition of yeast. It has, therefore, a great similarity to corn bread, and is eaten either warm or cold. It is very sweet and of a reddish color: I cannot say it is very palatable to me, but those that are used to it like it well. You know that corn bread is not liked at first by many persons. I think that the best pumpkin bread is that made by uniting equal parts of corn meal and boiled pumpkins.

Respecting the cultivation of pumpkins, I can hardly give you any additional information. Their culture is well understood all over the country, and all the farmers know how to avail themselves of

the facility which they have of growing among corn, without injury to either crop. I do not conceive that any positive advantage might result from their separate cultivation. But manures might be highly beneficial in either instance, and would increase the crops.

I remember the following additional uses which may be made of pumpkins.

1. The cakes, remaining after the oil is pressed from the seeds, are eaten greedily by cattle and hogs.

2. In Europe, they make good preserves of pumpkins, by cutting them in slices and boiling them for a long time in strong syrup of sugar.

3. In the south of Europe, a very good soup is made by mashed or diluted pumpkins with oil, butter, or broth. This dish is called *furlata* in Tuscany. Rice is often added to it.

4. The hard skin of pumpkins, if uninjured, may be used for pails, buckets, baskets, &c. The pumpkins may be made to assume almost any shape, by being confined while young, in wooden or hard vessels, which they will fill gradually, moulding themselves to their shapes.

C. S. RAFINESQUE,

Prof. of Botany and Nat. Hist.

Transylvania University, Sept. 10, 1828.

*Lapland glue.*—The bows of the Laplanders are composed of two pieces of wood glued together; one of these of birch, (which is flexible) and the other of the fir of the marshes, (which is stiff) in order that the bow, when bent, may not break; and when unbent, it may not bend. When these two pieces of wood are bent, all the points of contact endeavor to disunite themselves; and to prevent this, the Laplanders employ the following cement. They take the skins of the largest perch, and having dried them, moisten them in cold water until they are so soft that the scales may be freed from them. They then put four or five of these skins in a reindeer's bladder, or they wrap them up in a soft bark of birch tree, in such a manner that water cannot touch them, and place them, thus covered, into a pot of boiling water, with a stone above them, to keep them at the bottom. When they have boiled about an hour, they take them from the bladder or bark, and they are then found to be soft or viscous. In this state, they employ them for glueing together the two pieces of their bows, which they strongly compress, and tie up until the glue is well dried.—These pieces never afterwards separate.—*Trans Stockholm Acad. of Science.*

The Cherokee Phoenix confirms the statement from the Georgia Athenian, describing a species of fly said to be very dangerous to animals. These flies have lately made their appearance in the Cherokee country. The Phoenix also uses the following language in reference to the ravages of this insect.—"We have heard of several animals that have been afflicted by these strange visitants.—But only one case where a living person has been fly-blown has come to our knowledge. This person was still living by the last accounts. It is said whenever these flies penetrate the flesh they cannot, without great exertion, be extricated."

The New York Enquirer says there are 22 piano forte manufacturers in the city of New York, who dispose of 800 piano fortes in a year. Ten years ago all our musical instruments were imported from Europe.

FOR THE NEW ENGLAND FARMER.

## CONTRIBUTIONS TO ENTOMOLOGY.

No. VI.

GENUS DYTISCI. [Concluded.]

The Dytisci are said to deposit their eggs in the bodies of dead aquatic animals. Roesel states that they are hatched in ten or twelve days; the larva comes to its growth the same season, when it leaves the water, and forms for itself an oval cavity in the earth; in this it remains about fifteen days before it becomes a pupa, and in fifteen or twenty days more it is changed to a perfect insect.

The larva is elongated, convex, thick or swelled in the middle and tapering towards the extremities; it is of a brownish color above, and whitish beneath. The neck is distinct, the head large, with a pair of powerful curved jaws, that are adapted for suction, being hollow within, and perforated near the tips with an oblong slit. Like most other larvæ, it is furnished with several small eyes, five or six in number on each side of the head. To each of the three first segments nearest the head is attached a pair of slender legs, finely fringed with hairs. There are six spiracles on each side of the body, for the purpose of expiration. The last segment is conical, the sides fringed with hairs, which give it the power of a fin, it is terminated at tip with two conical prominences, each perforated with a spiracle, through which the air is admitted in inspiration. Beneath the tip, and forming an angle with the body are two moveable, slender and short, conical filaments. These caudal processes serve to suspend the larva at the surface of the water, and retain the end of the tail above it, so that the air may enter the anal spiracles when the insect wishes to inhale it. They are called natatory laminae by Mr. Kirby, and are supposed by him to be employed as oars in swimming; this, however, appears to be principally performed by the vermicular motion of the tail.

Several accounts are given of the voracity of these larvæ. Some of the large species attain to two and a half inches in length, and are said to attack and destroy fishes much their superiors in size. Having fixed their strong curved jaws in their prey they suck their juices through these perforated organs, and afterwards devour their solid parts piecemeal.

Beside those described here, several other Dytisci are found in this vicinity; namely, *DYTISCU verticalis*, Say, and another equally large species; *DYTISCU liberus* COLYMBATES *venustus*, *c. fenestralis*, *c. obtusatus*, *LACCOPHILUS maculosus*, *HALIPLUS 12-punctatus*, of Mr. Say; and various other species at present undetermined.

If among the insects which we have already or may hereafter publish as new there are any which have been previously described;—those who are competent to decide are most respectfully requested to communicate personally with us on the subject, and their information will be duly and thankfully acknowledged.

GENUS COLYMBETES.

*c. \*suturellus*. Beneath black; head and thorax pale testaceous, the former with two triangular spots between the eyes, the latter with an oblong apical ochreous, and (except the margins and suture) with numerous confluent tortuous lines and spots black: pectus pale ochreous; feet pale piceous.

Length between eight and nine twentieths of an inch.

Specimens nine. Extremely like *c. collaris*, Gyllenhal, and may prove to be a variety of that European species, from which it differs, principally, in being much darker beneath, paler above, and of rather larger size.

*c. \*binotatus*. Beneath blackish, ventral segments piceous at tip; head and thorax ochreous, the former with two triangular spots between the eyes, the latter with two central subquadrate spots black: each elytron with four series of punctures, a pale suture and margin, the disc irrorate with black dots and tortuous lines; three longitudinal series of spots, and a broad fascia behind the middle, obsolete, black.

Length nine twentieths of an inch.

Specimens three. It is possible that this may be the *irroratus* of Fabricius.

*c. \*tæniolatus*. Ferruginous; head at base and a vertical spot black; thorax greenish black at base and tip, the black portions dilated and confluent in the middle; elytra greenish black, each with about eight irregular series of deep punctures; external margin, interrupted basal fascia, and three narrow lines pale testaceous: all beneath ferruginous.

Length thirteen fortieths, breadth between six and seven fortieths of an inch.

Sufficiently distinct from *c. venustus*, Say, and *DYTISCU interrogatus* of Fabricius. Specimens six.

*c. \*discolor*. Black, minutely and obsolete granulated. Head with two basal piceous spots; elytra fuscous, margin and base pale, epipleura yellowish; three series of setiferous punctures, which are obsolete behind, on each elytron: ventral segments at tip and feet piceous: nails alike in both sexes.

Length over three tenths of an inch.

Specimens five. Appears to differ from all of the species described by Mr. Say.

*c. \*acuductus*. Oblong oval, black, minutely acuducted; head before, two vertical spots, lateral margins of the thorax, and humerus piceous; pectus and feet ferruginous.

Length over five twentieths of an inch.

One individual in the collection of Mr. Oakes. Easily recognised by the numerous short scratches or acuducted impressions.

GENUS HYDROPORUS.

*ii. \*fasciatus*. Ferruginous, body minutely punctured above, with depressed hairs: antennæ blackish at tip; head with a dilated oblique indentation each side in front of the eyes, and a vertical blackish spot; thorax black at tip and base; elytra black, an abbreviated sometimes interrupted fascia near the base, another trimacular behind the middle, and an apical macula ferruginous: postpectus and abdomen at base blackish, punctures dilated, distinct.

Length over three twentieths of an inch.

Four specimens.

GENUS HYPHIDRUS.

*ii. \*punctatus*. Distinctly and regularly punctured, dull testaceous; head with two dilated frontal impressions; thorax blackish at tip and base; coleoptra fuscous on the disc, with about four obsolete paler maculae on each elytron.

Length over one tenth of an inch.

Specimens twelve. This insect must closely resemble *LACCOPHILUS punctatus*, Say, but cannot belong to that genus.

GENUS HALIPLUS.

*ii. \*immaculicollis*. Pale ochreous yellow; head and thorax immaculate; each elytron with a dilated basal spot, tip, and suture near it, three submarginal, and two subsutural spots black: The anterior subsutural spot dilated and confluent with the corresponding one on the other elytron: striae with large black punctures.

Length one tenth of an inch.

Variety. Elytra pale yellow, basal spot wanting, central common spot of the coleoptra dilated, triangular, the others less distinct.

Specimens twenty; and of the variety three. Cannot be mistaken for the *12-punctatus* and *triopsis*, Say, the former of which is common here.

FOR THE NEW ENGLAND FARMER.

## ON THE CULTIVATION OF HYACINTHUS, TULIPS, NARCISSUS, &amp;c.

[From Notes taken by an American gentleman while in Holland.]

The proper soil for bulbs, in general, is a light rich soil, mixed with a considerable portion of fine sand; and the compost generally used, is one third fine sand, one sixth rich loam, one third cowdung and one sixth leaves of trees. The two last to be well rotted, and at least two years old; with this mixture, the beds are formed two feet deep, at least, and raised four or six inches above the level of the garden, to turn off rain. The proper time of planting, is in the months of October and November, though it may answer by the first of December—provided the ground remains sufficiently open.

HYACINTHUS may be set six inches apart from each other, and each bulb placed in fine sand and covered with it. After the bed is thus planted, cover the whole carefully with earth four inches. When the winter is fairly set in, (say from the 1st to the 10th of December) then cover with leaves, straw, or sea-weed, four or six inches deep, which should be removed early in spring; a part of it, perhaps as early as the 20th of February, and the remainder during March. With too much protection, the bulbs draw up weak and pale, and are materially injured. During their bloom, it will be proper to support the bells by small sticks, and protect them from heavy rains and the sun. The flower stems should be cut off as soon as they have faded, and the beds left exposed until the leaves are nearly dried, when the bulbs should be taken up, the leaves cut off half an inch from the top of the bulb, and then replaced (sideways) with the fibres on and covered with earth, there to dry gradually for a month; when they are to be taken up, cleaned from the earth and fibres, and each bulb wrapped in a separate paper in a dry place, and frequently aired, or to be packed in dry sand. When wanted for the parlor, they should be planted in September, (if to blow early in the winter) in deep narrow pots, six inches in diameter at the top, and about one third deeper than common flower pots. The soil the same as before mentioned, and the bulb to be just covered by it.—They should not be watered from the top, but the pots should stand, twice a week, in saucers filled with water. Let them have as much air and sun as possible, and not suffer them to feel the direct influence of the fire—for heat forces the stem out before the bells have time to form and acquire vigor and beauty. *When the flowers begin to open, give as much water as the earth will imbibe.*

To preserve these bulbs, they should, as soon

as the bloom is over, be turned out of the pot with fibres and earth, and put in a prepared bed in the garden, to be treated afterwards as those growing in open ground. By this mode the bulbs will not be materially injured, and will blow well the second year. Whereas those grown on glasses or forced are seldom good for any thing afterwards.

**SINGLE HYACINTHS** are preferable to most double ones for early flowering in winter; being two or three weeks sooner in bloom. Their colors are more brilliant and the bells more numerous than the double.

**TULIPS** are hardier than the hyacinth, and in open ground may be planted four inches apart, covered two or three inches with earth.

The **POLYANTHUS NARCISSUS** should be planted six inches deep and eight inches apart, and carefully protected from frost, being the most tender of the bulbs. Unless taken up after bloom, it will grow in the autumn and suffer during winter.

*Depth and distances.* Hyacinths, anaryllis, martagon, and other large lilies, and pæonies, should be planted at the depth of four inches; crown imperials, and polyanthus narcissus, five inches; tulips, double narcissus, jonquilles, colchicums and snow-flakes, three inches; bulbous irises, crocuses, arums, small fritellarias, tiger flowers, gladiolus, and snow-drops, two inches; ranunculus, anemones, oxalis, and dog's-tooth violets, one inch; always measuring from the top of the bulb. The rows should be about ten inches apart, and the roots be placed from four to six inches apart in the rows, according to their size.

*Method to bloom hyacinths and other bulbs in the winter season, in pots or glasses.* For this purpose, single hyacinths, and such as are designated earliest among the double, are to be preferred. Single hyacinths are generally held in less estimation than double ones; their colors, however, are more vivid, and their bells, though smaller, are more numerous. Some of the finer sorts are exquisitely beautiful; they are preferable for flowering in winter to most of the double ones, as they bloom two or three weeks earlier, and are very sweet scented. Roman narcissus, double jonquilles, polyanthus narcissus, double narcissus, and crocuses, also make a fine appearance in the parlor during the winter. It is a remarkable circumstance of the crocus, that it keeps its petals expanded during a tolerably bright candle or lamp light, in the same way as it does during the light of the sun. If the candle be removed, the crocuses close their petals, as they do in the garden when a cloud obscures the sun; and when the artificial light is restored, they open again, as they do with the return of the direct solar rays.

Hyacinths intended for glasses should be placed in them about the middle of November, the glasses being previously filled with pure water, so that the bottom of the bulb may just touch the water; then place them for the first ten days in a dark room, to promote the shooting of the roots, after which expose them to the light and sun as much as possible. They will blow, however, without any sun; but the colors of the flowers will be inferior. The water should be changed as it becomes impure; draw the roots entirely out of the glasses, rinse off the fibres in clean water, and the glasses well washed inside; care should be taken not to suffer the water to freeze, as it not only bursts the glasses, but often causes the fibres to decay. Whether the water be hard or soft is of no great consequence; but soft or rain water

is considered preferable, but it must be perfectly clear. Forced bulbs are seldom good for any thing afterwards.

Nosegays should have the water in which their ends are inserted changed, on the same principle as bulbous roots; and a much faded nosegay, or one dried up, may often be recovered for a time, by covering with a glass bell, or cap, or by substituting warm water for cold.

#### LONG ANGLO-MERINO WOOL.

The British Society for encouragement of arts, manufactures and commerce, have awarded a premium to Charles Callis Western, Esq. M. P. for a specimen of long fine Anglo-Merino Wool.

In a communication to the Society, Mr Western thus describes a sample of this wool;—"The wool will be of three years' growth next clipping time; I took it off this morning from the backs of two wether sheep. I drew it from the skin with quite as much difficulty, as if it had been of one year's growth, and with as much pain to the animals. You will observe the strength and elasticity of the wool, and the impossibility of discovering any difference in each successive year's growth. I estimate the weight of one fleece at 25 lbs.; the other at 28 or 30 lbs. in the grease.

The food of the sheep has been according to the season, tares, and clover, green grass, hay, turnips, mangel-wurtzel, and oats. Weight of the sheep alive, 239 lbs.; another 244 lbs.; dead one 158 lbs.; the other 149.

I am more and more convinced, I am right in the object at which I aim, that of the growing long, fine, strong Merino wool for combing. I am satisfied it is practicable, that the farmer who applies his attention and skill to this subject, will find an adequate return in the sale of wool and mutton.

Mr Western says in a subsequent communication,

"The principal object that I had in view was to make known the curious fact, that the animal (Anglo-Merino sheep) will carry its fleece in all its strength and beauty three years. I have produced the article such as was never seen or contemplated before, most people supposing that sheep shed their fleeces every year.

I do not propose the wool should be more than two years' growth which would require one year's cutting. The sheep should be wethers, and put up at about 16 or 18 months old."

#### TO KINDLE A COAL FIRE.

Let the stove or grate be empty or nearly so; put in a few blocks of dry wood, or a handful or two of charcoal, in the bottom, set fire to these and cover them over with lumps of coal about the size of a walnut; shut the stove door, or put up the blower, and in five minutes the whole will be ignited, when the stove or grate is to be filled up with coal. If the grate is of a proper size, and the draft properly regulated, a supply of coal every twelve hours will keep the fire from going out from one year's end to the other. No person need unless he chooses, let his fire go out more than once in a year.

We will take this opportunity of correcting an error, which seems to be generally entertained, that our coal requires a very powerful draught to keep it in a state of ignition. After it is once ignited, nearly the reverse is the fact. It requires a quick draught at first until the fire is lighted,

that is if you are in haste to have the room warm, but not otherwise, and then the draught necessary to ignite a wood fire is amply sufficient for one made of anthracite coal. There ought to be some mode of quickening the draught in every convenience for using stove coal; for the facility of speedily kindling and increasing the fire. But when the fire is once ignited, no more draught ought to be applied to it than will keep the coal in lively combustion. There are but few chimneys which have not more draught than is necessary. One other matter ought to be observed; the bottom of the grate should not be more than four or five inches from the floor.—*Miner's Journal.*

#### NEW YORK INSTITUTE.

We understand that the expected Mulberry Seed, which this Institute intend to distribute, gratuitously, for the culture of the white Mulberry, the leaves of which, used as food, insure from Silk Worms the fairest silk, has been received from France. We believe it is intended to call a meeting of the Institute, to furnish instructions of an ample kind for their efficient cultivation, and to take immediate and energetic measures to insure a handsome crop of "seedlings" in the spring, so as to interest agriculturists in this country generally in management of *Silk Worms*.—*N. Y. Statesman.*

*A new and valuable invention.*—We have before us specimens of paper manufactured from straw, or hay, which are worthy of examination, not only as a matter of curiosity, but as the evidence of a most valuable improvement in the arts. The inventor of the process which is applied chemically, is Col. Win. Magaw, an ingenious and respectable citizen of Meadville, Penn.

He has produced these specimens from partial trials, but he is now erecting works for an extensive manufacture of paper from this material. The paper already produced, is wrapping and paste-board, which is of a good quality; but we understand that it will not be confined to the coarser kinds. The advantage of the improvement to consumers, may be estimated from the single fact that it reduces the price more than one half, the qualities being equal.—*Albany Argus.*

The administration of Indian Affairs is about to undergo a salutary reform. Governors Clark and Cass are directed by the Secretary of War, to prepare a report on the subject, to be submitted to Congress. From their intelligence and experience on matters connected with the subject, a valuable and able public document may be anticipated.

The rudeness of Dr. Parr to ladies was sometimes extreme. To a lady who had ventured to oppose him with more warmth of temper than eogeny of reasoning, and who afterwards apologised for herself by saying, "that it is the privilege of women to talk nonsense." "No madam," replied Dr. Parr, "it is not the privilege, but their infirmity. Ducks would walk if they could; but nature suffers them only to waddle."

An idea prevails, that animal food is indispensable to sustain the vigor of the body. A London coal-heaver must have his ale and beef. An Arab carries his load across the desert, and lives on dates and milk, or bread and oil; he runs faster, and lives longer on this simple diet than your beef-eaters.

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, DEC. 12, 1828.

## FIRE PLACES.

An open heart and a liberal hand are much better than an open house and a large fire place.—New England fire places, and other contrivances for warming apartments, are not, generally speaking, indications of superior skill in the useful arts, nor evidence of paramount acquisitions in the details of practical philosophy. One would think that the warmth generated by the combustion of wood, or other fuel was considered as a nuisance, and that the principal objects of our culinary fires were to heat the atmosphere, and bring on such a thaw as would soonest break up the sleighing. In pursuance of this plan, we (that is, some of us) stick our stoves in the throat of our chimneys, and turn the heat out of doors with all practicable expedition. In lieu of all this, we advise you to have a good deal of stove plate and pipe in your rooms which you wish to warm, and let the pipe go round and round till it has distributed all the heat it is capable of receiving, in the apartment, instead of conducting it to the open air by the shortest possible route.

## LARGE CATTLE and LIBERAL PREMIUMS.

John L. Boylston, Esq. of Princeton, Mass. exhibited at the last cattle show at Brighton, cattle of the following description, among others:

One pair of two years old steers of the Holderness breed, which weighed	2,254 lbs.
One bull, only 14 months old, which obtained the first premium in 1826, weighed	1,014 lbs.

The amount of premiums, which have been awarded to the above named gentleman this year, for his fine stock exhibited at Worcester and Brighton, including his premium for butter is 174,20 dollars.

## DRILL HUSBANDRY, or ROW CULTURE.

Much has been said and written in favor of drill or row husbandry, for grain and grass as well as Indian corn, potatoes, &c. In this kind of culture, wheat, barley, and oats are planted like peas and beans, (in rows) and the soil tilled with the plough, horse hoe, or hand hoe, while the plants are growing. It was introduced into England by Jethro Tull, who wrote largely and repeatedly on the subject. Dr. Deane, however, in his *New England Farmer*, stated his doubts, whether that sort of culture would prove profitable in this country; [see article, *New Husbandry*—Wells & Lilly's edit.] and the writer of the article *Agriculture*, in the Edinburgh Encyclopedia, states his opinion of drill culture as applicable to Great Britain in the following terms:

"The culmiferous grains of wheat, barley, oats, and rye may be raised more abundantly, and at less expense, according to the old fashioned, or broad east system, than by what is called the row husbandry. When these grains are drilled, they are greatly exposed to the weather, and liable to be hashed and broken down by every wind.—They also tiller or stool [branch out] so long as any interval remains for the spreading of their roots, which occasions an inequality in the ripening of the grain of considerable importance to the manufacturer. From these circumstances we are led to believe, that the row husbandry cannot be profitably exercised with any of the culmiferous

varieties [such as wheat, rye, barley, oats, &c.]—though with the leguminous ones of beans, turnips, potatoes, &c. (plants which probably derive a large portion of nourishment from the air, or at least cannot be cultivated to advantage where a free circulation of air is wanting) the row husbandry is not only beneficial in the first instance, but of important use towards cleaning the ground, and preserving it in good condition afterwards.

*Beef Market Day.*—A gentleman from Vermont has made a suggestion, that the purchase day for beef cattle at Brighton, should be changed from *Monday to Wednesday*. This arrangement would make a saving of expense to those drovers who conscientiously observe the Sabbath.

FOR THE NEW ENGLAND FARMER.

## CRAB AND APPLE HEDGES.

MR. EDITOR.—I have long been a reader of your useful paper, and have repeatedly enjoyed the *Yankee's privilege* of asking questions through this medium. Permit me to ask if the apple tree is known to be in use to any considerable extent, as a substitute for the thorn for hedges? And, whether it may not serve the same purpose as the thorn, and at less expense?

An answer to the above would be gratefully received by your obedient servant,

E. F. WOODWARD.

Newton, December 10, 1828.

*By the Editor.* European writers have recommended crab trees and apple trees as suitable for hedges; and McMabon says "the common wild thorn crab will make an excellent ground, or ditch hedge, and will thrive in a poorer soil than the thorn; and hedges raised from the pippins of apples do tolerably well and form strong fences;—the former is raised from the pippins, and the latter can be propagated in abundance by sowing the pumice *very thick* immediately after being pressed for cider, on a bed of good ground properly prepared, and covering the whole with fine light earth) near an inch deep; a few plants will appear soon after sowing, but a great crop will come up in the spring, which may afterwards be used for stocks to graft on, and also for hedges, where more suitable kinds cannot be had."

Birch, beech, poplar, alder, locust, cedar, hemlock, and many other kinds of wood have been used for hedges, as well as the crab tree, and apple tree. They all have their advantages and disadvantages, and the nature of the soil should be taken into consideration in the choice of hedge plants. We have never seen a hedge of apple tree or crab tree plants, but both have been often recommended by writers on agriculture. They would, however, in this country, be liable to some incidents which a cultivator should take into consideration before he attempts to make live fences of such materials. The borer, the caterpillar, and the canker worm are to be guarded against in hedges composed of apple or crab trees. The plants must be pruned, plashed, &c. and would require a good deal of clipping in order to make them present such a barrier of limbs that cattle and especially hogs, might not crowd through them. On the other hand their fruit, and their wood, valuable in the hands of the turner, as well as for fuel would afford compensation for considerable extra trouble and expense. Our present impressions on the subject of plants for hedges are

in favor of the buckthorn, (*Rhamnus catharticus*) which has been successfully cultivated for that purpose, by E. H. Derby, Esq. of Salem, Mass.—See *New American Gardener*, page 56.

*The prime principles of agriculture.*—1st. The soil ought to be kept dry; or, in other words free from all superfluous moisture. 2d. The soil ought to be kept clean, in other words free from noxious weeds. 3d. The soil ought to be kept rich; or in other words, every particle of manure, which can be collected to be applied, so that the soil may be preserved in a state capable of yielding good crops. An agricultural code of this kind is not only a true one, but has the particular merit of being simple and distinct, and may be understood by the dullest capacity. Were it carried into execution—were the operations of farmers regulated by its tenets—were their endeavors constantly directed to keep the land in their possession dry and clean, and as rich as possible, then the country would be progressively improving. These are the fundamental principles of agriculture, though several other things, such as rotations of crops and the like, may be regarded as minor or inferior

## SALIVATION OF HORSES.

C. S. Rafinesque, Prof. of Botany and Natural History in Transylvania, in a communication published in the *American Farmer*, says, that "two kinds of weeds, which grow occasionally in meadows and pastures, produce this disorder whenever they are accidentally eaten by horses and cattle, together with clover or grass. Sheep and hogs never eat them. The first and the worst is the *Euphorbia hypericifolia*, a small milky plant with opposite smooth leaves and very small white flowers. The second is the *Lobelia inflata*, or asthma weed, a larger plant, with alternate hairy leaves, blue flowers, and swelled seed vessels.—Both have the leaves ovate, oblong, and slightly toothed.

"They both blossom at the end of the summer, when of course they are largest and most detrimental. Being mixed with the second growth of clover and grass, they sometimes become entangled thereto, and are eaten by horses, who would probably reject them otherwise. They may likewise become mixed with the second crop of hay, and be eaten with it by horses. Hence has arisen the vulgar opinion which ascribed this disorder to the second growth of clover.

"Both the above plants have energetic properties. All the species of the genus *Euphorbia* are strong drastics, and the *Lobelia inflata* is little inferior to said genus in energy; it has been usefully employed in the cure of asthma and other disorders; it was one of the Indian medical plants. They produce a slight salivation even in man.

"Some other plants may have similar salivating properties, but the two above mentioned are the most common, being found almost all over the United States. They are not uncommon in Kentucky.

"By attending to this, it will be easy to prevent the disease, since they are both annual plants, which may easily be destroyed in the meadows by pulling them up before they ripen their seeds. Should they grow too thick, horses and cattle should not be allowed to pasture where they grow, and the second crop of hay should be cut rather early (when the weeds are in blossom) and burnt on the ground.

"Should the horses and cattle happen to eat

them notwithstanding, and be attacked with the salivation, they may be cured in a single day by feeding them plentifully with cabbage leaves—which appears to be an effectual antidote against this peculiar disorder.

“If no cabbages should be at hand, the leaves of turnips, radishes, mustard and such other plants of the cruciferous tribe, might probably answer as well.

“I venture to hint that cabbages, and the cruciferous plants might, perhaps, become an efficacious remedy in the morbid salivation brought on man by an excessive use of mercurial preparations, tobacco, &c. It is by similar analogies that the *materia medica* is often enlarged, and effectual remedies are destroyed or succedaneous palliatives adopted.”

**OPIUM.**

The Opium of commerce is prepared from the *Papaver somniferum*, or white poppy, so named from the whiteness of its seeds. Opium is merely the milky juice of the plant inspissated, and blackened by drying. It is obtained by making incisions in the capsules every evening, and in the morning the sap, which has distilled from the wound, and become thickened, is scraped off, and being afterwards worked by the hand in the sunshine, is formed into cakes of about four pounds weight each. The quantity of this drug used for medical and other purposes is immense. Six hundred thousand pounds are said to be annually exported from the Ganges alone.—*Drummond's First Steps to Botany.*

**Candles and oil.**—Formerly when candles were high and oil low, the latter was considered the cheapest light. At the present time candles are ten cents for dights, and eleven for moulds;—and oil is dear. Tallow light is now considered the cheapest.

**Perkins' Plates**—No better evidence can be required, that the monied interest approve of Perkins' Bank bills, than the fact that Major A. Perkins has printed for 127 banks, the bills of which have never, in a single instance, been successfully counterfeited.

**FINE VEGETABLES.**

**MR RUSSELL—**

In the Farmer of Oct. 24th, I noticed an account of a crooked neck Squash, raised in Salem, which weighed between 40 and 41 lbs.; also another raised in Taunton, which weighed 34 lbs. *Kennebec beats them both.* I have a crooked neck Squash, raised in this town, from seed purchased at your office, which weighs now *fifty-five* lbs. It measures from the centre of the stem to the centre of the blossom, 5 feet 2 1-2 inches. Its measure around the largest part, 2 feet 6 1-2 inches; at the smallest 21 1-2 inches. It was taken from the vines 3 weeks since, and the man of whom I bought it, said it then weighed 60 lbs. The correctness of this I cannot vouch for, but I am certain it now weighs by Dearborn's balances 55 lbs. good weight. Yours, &c.

Hallowell, Nov. 29, 1823.

F. GLAZIER.

**TOMATOS.**

I was very glad to see the articles on cooking *Tomatos*, in the Farmer of the 31st of Oct.; but neither of them is exactly what I want. I wish to see a recipe for cooking them as I have seen them on the table in Philadelphia and Boston. I think they call it *Tomato Sauce*. As near as I can recollect it was of about the consistency of boiled squash, and eaten in the same way. I should think the skin only was taken off, and mashed up with the seeds in. Whether it was boiled or stewed, and how, is what I wish to know. It is too late for this year, but I should like to see such a recipe before they are in season again. I raised some of the first Tomatos from the seed I had of you, last spring, that were ever seen here. I made some catsup of them by a recipe in vol. vi. of the Farmer, which I prefer to any catsup I ever bought.

P. G.

☞ We shall feel under obligation to any person, who will furnish us with an article on the various modes of cooking this wholesome vegetable, which is now coming into general use.

EDITOR.

**ADVANTAGES OF THOROUGH CULTIVATION.**

That more is to be gained by cultivating a small spot of ground well, than a large parcel indifferently, is a truth illustrated by the following apologue from a Roman author:

A vine dresser had two daughters and a vineyard; when his eldest daughter was married he gave her a third of his vineyard for a portion; notwithstanding which he had the same quantity of fruit as formerly. When his youngest daughter was married he gave her the half of what remained, and still the produce of his vineyard was undiminished. Columella lib. iv. cap. 3. Pliny mentions a freedman, who having much larger crops than his neighbors, was accused of witchcraft, and brought to trial. He produced in the forum a stout daughter, and some excellently constructed iron farming tools, with his oxen, and said “These, Romans, are my charms.” He was acquitted.—*Pliny's Nat. His. xviii. 6.*

About 326 cargoes of lumber arrived at Providence from Maine in the season of 1827. This article is carried into the very interior of Massachusetts on the Worcester canal. It was no unjust observation to say, that the Worcester canal has completely tapped the heart of that state.—*Noah's Inquirer.*

The Morris Canal proves of great advantage to New Jersey. Dover, a little manufacturing village of 20 houses, pays indirectly and directly \$7000 a year, for the transportation of articles which must pass the canal, when finished.

A writer in the American Farmer has suggested the propriety and utility of digging a canal from Buffalo to Detroit, along the shore of the lakes.—He says it would afford a cheaper transportation than the navigation of lake Eris now gives.

Four years ago, eight counties in Pennsylvania, sent down the Susquehanna in one season, 823,000 bushels of wheat, 18,500 of clover seed, 10,350 barrels of whiskey, besides much pork. The trade is doubled since that time.

**White Mulberry Seed.**

This day received, a few pounds of warranted genuine White Mulberry Seed, raised in Coventry, Con. this season, and saved with care expressly for us—For sale by the lb. or ounce. Shallots for fall planting, Tree and Potato Onions.

**Roots of the Pie-Plant, or Tart Rhubarb.**

A large supply of the roots of the *Rheum Undulatum*, or Tart Rhubarb, or Pie-Plant, an excellent article for summer use. (See N. E. Farmer, vol. vi. page 290, and page 11 of this volume, and Fessenden's New American Gardener, article *Rhubarb*, for its culture and uses.) The roots are in fine order for transplanting this fall. Price 25 cts. per root

**Garden and Field Seeds.**

The largest collection and variety of Garden, Field, Tree and Herb Seeds to be found in New England, at wholesale and retail. The Seeds are all raised in this vicinity, expressly for this Establishment, by careful and experienced growers, and are warranted pure and fresh. Country traders supplied with boxes of prime seeds, for the retail trade, on liberal terms. A pamphlet catalogue (2d edition) of our Seeds, Trees, &c. is published and will be forwarded gratis to any one who will send for it.

**Orchard Grass Seed.**

A few more bushels of this valuable Grass Seed, growth of 1823. Also, Lucerne, White Clover, Fowl Meadow, and every other kind of Grass cultivated in New England.

**Seed Potatos.**

A few bushels La Plata or Long Red Potatos, raised by Mr Gougas of Weston; selected for seed, of a uniform size, and much improved as to their earliness, by the careful attention of Mr G. For sale at the

*New England Farmer Seed Store,*

No. 52 North Market, Street—Boston.

**Gunpowder, &c.**

Du Pont's Gun Powder, at 23 to 50 cts. per pound Shot Balls Flints and Percussion Caps.

Also, Alum Refined Salt Petre Blue Vitriol, &c. constantly for sale at the *Du Pont Powder Store*, No. 65 Broad street—By E. COPELAND, Jr.

☞ The Du Pont sold as above, is warranted first quality—and is marked “*E. Copeland, jr. Boston,*” on the head of the cask  
March 14

**Seeds for the West Indies.**

Merchants, masters of vessels, and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from \$4 to \$5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

**Field Peas.**

A consignment of 50 bushels of Field Peas, from Vermont, of the growth of 1827, in good order. They will be sold by the tierce at \$1.75 per bushel.

**Oat Meal, &c.**

Fine Oat meal and Oat Flour, Hulled Oats, Hulled Barley, Barley Flour, &c. for sale by the barrel or less quantity, direct from Stevens' Mills, Vermont.

**American Tree Seeds.**

For sale, a variety of Seeds of Forest Trees, Shrubs, &c. mostly native American kinds, and suitable for sending to Europe, or for cultivation here. Price 25 cts. a paper. They were gathered by a gentleman familiarly acquainted with the sorts, expressly for us. They will be sold by the single paper, or packed to order, in any quantity. Also, Peach and Almond Stones, and many other valuable Fruit and Forest Tree Seeds for planting this fall, a catalogue of which may be had gratis at this place.

*New England Farmer Seed Store,*

No. 52 North Market Street—Boston.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	- - - -	barrel,	3 00 3 75
ASHES, put, first sort,	- - - -	ton,	122 00 125 00
	Pearl, first sort,	- - - -	125 00 128 00
BEANS, white,	- - - -	bushel,	30 1 00
BEEF, mess,	- - - -	barrel,	10 00 10 50
	Cargo, No. 1,	- - - -	8 50 9 00
	Cargo, No. 2,	- - - -	7 50 7 75
BUTTER, inspected, No. 1, new,	- - - -	pound,	14 16
CHEESE, new milk,	- - - -	- - - -	7 9
	Skimmed milk,	- - - -	2 5
FLOUR, Baltimore, Howard-street,	- - - -	barrel,	8 50 8 62
	Genesee,	- - - -	8 00 8 50
	Rye, best,	- - - -	- - - -
RAIN, Corn,	- - - -	bushel,	68 70
	Rye,	- - - -	68 70
	Barley,	- - - -	70 70
	Oats,	- - - -	30 33
HOG'S LARD, first sort, new,	- - - -	pound,	9 9
LIME,	- - - -	cask,	85 90
PLASTER PARIS retails at	- - - -	ton,	2 75
PORK, clear,	- - - -	barrel,	16 00 16 50
	Navy, mess,	- - - -	13 00 13 25
	Cargo, No. 1,	- - - -	13 00 13 50
SEEDS, Herd's Grass,	- - - -	bushel,	2 00 2 25
	Orchard Grass,	- - - -	4 00 4 00
	Fowl Meadow,	- - - -	4 00 4 00
	Rye Grass,	- - - -	4 00 4 00
	Tall Meadow Oats Grass,	- - - -	5 00 5 00
	Red Top,	- - - -	1 00 1 00
	Lucerne,	- - - -	50 50
	White Honeysuckle Clover,	- - - -	50 50
	Red Clover, (northern)	- - - -	11 12
	French Sugar Beet,	- - - -	1 50 1 50
	Mangel Wurtzel,	- - - -	1 50 1 50
WOOL, Merino, full blood, washed,	- - - -	- - - -	42 50
	Merino, full blood, unwashed,	- - - -	25 23
	Merino, three fourths washed,	- - - -	35 40
	Merino, half & quarter washed,	- - - -	33 35
	Native, washed,	- - - -	23 20
	Pulled, Lamb's, first sort,	- - - -	42 47
	Pulled, Lamb's, second sort,	- - - -	28 33
	Pulled, “ spinning, first sort,	- - - -	33 37
<b>PROVISION MARKET.</b>			
BEEF, best pieces,	- - - -	pound,	10 12
PORK, fresh, best pieces,	- - - -	- - - -	6 6
	whole hogs,	- - - -	6 6
VEAL,	- - - -	- - - -	6 6
MUTTON,	- - - -	- - - -	2 10
POULTRY,	- - - -	- - - -	3 10
BUTTER, keg and tub,	- - - -	- - - -	14 16
	Lump, best,	- - - -	20 20
EGGS,	- - - -	dozen,	16 13
MEAL, Rye, retail,	- - - -	bushel,	70 70
	Indian, retail,	- - - -	40 40
POTATOS,	- - - -	- - - -	50 50
CIDER, [according to quality,]	- - - -	barrel,	2 00 3 00

## MISCELLANIES.

From the New Bedford Mercury.

## INDIAN ANTIQUITIES.

Messrs. EDITORS—In the prosecution of the labor pursued on the farm of Mr RONMAN in the construction of a mill dam and race, the workmen have exhumed many skeletons of the aboriginal inhabitants of our land. They are found in little groups, over a wide extent, at considerable distances from each other, and buried in different positions. The ground is near the shore, and from the immense quantities of shells that cover it, must have been, at a former period, a favorite resort for the wandering children of the forest, to collect the food which at their short seasons formed their principal support.

During these visitations, the lot of humanity has overtaken many, and their relics of mortality have been deposited on the spot which witnessed their separation from their tribes. If there ever were any external evidences of this place of sepulture, they have long since been levelled with the adjacent surface; for the spot being on high gravelly land, agreeably to the custom of our Ancestors, was the first in the neighborhood to claim the honors of the plough and the sickle; and has been gleaned until exhausted nature refused her wonted products. That there was a difference in the rank which these silent memorials of ages gone by, held among their cotemporaries, is indicated by the care which they seem to have excited in the last offices performed for them. Some were found in a sitting posture; others lying horizontally, with their heads towards the setting sun; some, without any accompanying tokens of respect, while others seem to have claimed uncommon honor. I have before me, a skull and jaw bone, with several of the vertebrae, which appear to have belonged to a herculean frame, in a state of comparative preservation. The less durable relics crumbled to dust, on being exposed to the air. By their side were found a pipe well filled with decayed tobacco, several spoons, ear rings and chains of minute size, of copper, carefully wrapped in the skin of some beast, no doubt originally forming the pouch of the owner, together with cloth, the threads of which are manifest.—And with the same care, the bones of a small animal, some of which resemble the head of a tortoise, are preserved.

From the appearance of the teeth, their possessor must have lived to old age; and perhaps was of the race whom "Uncas" describes when he says, "once we slept where we could hear the salt lake speak in its anger;—then were we rulers and Sagamores in the land."

Seldom compute a man's wealth by his mode of living, dress, or the company he keeps.

If a man cannot pick up knowledge enough of the world in a year to satisfy him, he may in an hour discover enough to sicken him.

When silence is the trick of villany, it operates as fatally as slander or reproach.

Where there is too much anxiety required to keep a treasure, there possession is a curse.

Contemn riches, and thou shalt be rich; contemn glory, and thou shalt be glorious; contemn thy enemies, and thou shalt overcome them; contemn slothfulness, and thou shalt enjoy rest and quietness.

If you have no principles, you can have no character; acting in conformity to certain well digested rules, proves principle; the exercise of principle constitutes character.

He who bears and forbears, will always be a valuable member of society, whatever may be his situation in life.

Man discerneth another's faults easily, but his own very badly, because in another's case his heart is quiet; in his own case, troubled, and a troubled heart cannot consider what is good.

*Deacon Solomon Slow.*—Deacon Slow had three sons who were, as Deacons sons are apt to be, very roguish. They were in the habit of poking fun at an old ram, who endeavored to make his share of the sport by butting them over, a kind of fun which he often manifested a disposition to play off upon the Deacon as he marched down to salt the flock. The Deacon's sheep-pasture was upon the Shawsheen river, which is narrow but deep, and the pasture terminated in a precipice which is 15 feet above the water; the boys after they had exhausted all other fun upon the ram, were in the habit now and then of squatting on the edge of the precipice, and darting a hat at him, upon which he would come with blind fury thereat. The boy who held the hat, could easily leap aside, and the exasperated ram was quickly cooled by a plunge headlong down the precipice, into the stream.—At this trick they were one day caught by the Deacon, their father, who took them into a thicket close by and anointed their backs thoroughly with the oil of birch—an excellent application in such cases made and provided. It is not always effectual, however, and in this case the disease was not cured; the boys were a few days after waiting round the place in order to repeat the joke, but on beholding their father coming at a distance with his basket of salt, they hid in a thicket. Slowly came Deacon Solomon Slow, and after he had scattered his salt, he stood upright, and thought within himself, that it would be amusing to see the ram bolt over the precipice into the river. He saw no one nigh, and taking off his broad brimmed hat, he made demonstrations, which at once attracted the notice of the lord of the flock, who set out as usual in full speed. The Deacon had squatted close to the edge—and, as he saw the ram bounding along, he pictured to himself the ridiculous figure the silly sheep would make bounding with a splash into the water—he began to smile but in the midst of his delight at the ram's ridiculous appearance, he forgot to jump aside, and the beast butted him off with a splash into that water where he meant the silly sheep should have gone. The boys ran out clapping their hands "you've got it, dad"—"you've got it, dad" in all the ecstasy of revenge. Deacon Solomon Slow, crawled out from his bath with a visage longer than he had ever worn before.—*Galaxy.*

One of the most powerful causes of natural poverty seems to be gradually removing from society and falling into disuse—the practice of making ardent spirits a common daily drink in families.—No man accumulates a fortune without paying particular attention to *little gains*—and the experience of thousands can testify that poverty may come by *little losses*. It availed but little how hard many of our farmers labored, or how meanly clothed they went; the dram bottle sprung a leak, and each drop went to make up a drop of gold. Men,

whose eyes would have glistened with perfect content, if they could have laid up one hundred dollars a year from the gain of their husbandry, have spent two hundred for moisture, and found themselves still dry at the end of the season. Remove this evil entirely, and the united streams of increased gain, accumulating from every family in the middle and lower walks of life, will swell to a river of plenty.—*Boston Palladium.*

The Dedham paper states that in every case of criminal conviction, at the late term of the S. J. Court in that place, the convict was under the influence of ardent spirits when the crime was committed.

## Great sale of Wool.

ON THURSDAY, DECEMBER 13, AT 10 O'CLOCK,  
At the Hall over the New Market.

219 bales Saxony WOOL, consisting of first and second Electoral—first and second Prima, Secunda, and Tertia.  
246 bags Leonessa Sonanna Segoviana Spanish Wool.  
130 bags Portuguese Wool.  
480 bags (about 76,000 pounds) American Fleece Wool, among which are some choice lots of selected Saxony and full blood Merino fleeces.

Catalogues will be ready for delivery and the Wool may be examined three days before the sale.

Coolidge, Poor & Head—Auctioneers.

MUNROE & FRANCIS have just published the 2d edition of the House Servants' Directory, or a Monitor for Private Families; comprising hints on the arrangement and performance of Servant's Work, with general rules for setting out Tables and Sideboards in first order. The art of Waiting in all its branches; and likewise how to conduct Large and Small Parties with order; with general directions for placing on Table all kinds of Joints, Fish, Fowl, &c. &c. Nov. 28.

## SUBSCRIPTION.

For importing Grape Vine Roots from France, at a moderate price, and encouraging the introduction of that culture into the United States.

Mr Alphonse Loubat, having considerably enlarged his Vineyard, on Long Island, where he now has, in full cultivation, thirty five acres of ground, containing 72,000 Grape Vine Roots; having also the peculiar advantage of being enabled to procure the best specimens of roots from his father's extensive vineyards and nurseries, in the districts of Bordelais, Clerac, and Buzet, departments of Gironde and Lot and Garonne, in France, (45° N. Lat.) proposes to the numerous friends to the cultivation of the grape vine in the United States, a subscription will be opened on the first of August, 1828.

Mr A. L. will engage to furnish subscribers with the Grape Vine Roots, before the first of March next, and forward them free of expense, to the different cities where subscription lists shall have been opened. The roots will be three years old, and will produce considerable fruit the second year from the time of their being planted. They will be carefully classed and packed in boxes, with some of the original soil in which they have been raised, which will greatly facilitate the thriving of the roots, when transplanted.

Orders will be punctually attended to: the subscribers designating the quantities and species of the grape vine roots they wish to have. They will engage to pay for 1000 roots or more, at the rate of 12 1-2 cents for each root; for less than 1000, at the rate of 15 cents; and 25 cents per root for less than 50.—Roots only two years old, shall be paid for at the rate of 9 cents each, for 10 or more; 12 1-2 cents for less than one 1000; and 18 cents for less than 50 roots. Payment to be made on delivery of the roots. Letters not received unless post paid.

Subscription lists are open at New York, with Alphonse Loubat, 85 Wall street; Boston, E. Copeland, Jr.—Albany, R. M'Michael—Philadelphia, Van Amringe—Baltimore, Willard Rhoads—Washington City, Wm. Paro. Richmond, Davenport, Allen & Co. Savannah, Hall, Shapter & Tupper—New Orleans, Foster & Hutton Charleston, (S. C.) J. & J. Street Co. Mr A. Loubat's book on the Culture of the Grape Vine, and on the Making of Wine, may be found at the principal booksellers of the United States; and his agents will furnish them gratis to subscribers. D12.

MUNROE & FRANCIS have just published the 2d edition of a work called Seventy-Five Receipts for making Pastry, Cakes, and Sweetmeats. By a lady of Philadelphia. With a series of miscellaneous receipts for fishes in use at Supper Parties; also, a complete list of weights and measures, whereby weight can be ascertained by measure.

Winter Keeping for Horses in the vicinity of Boston.

Where the most faithful care may be relied on, may be had on application to Major Samuel Jaques, Charlestown, or Mr. T. J. Niles, School Street, or to Mr. Russell, Publisher of the New England Farmer. An early application is desirable.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

## HORTICULTURE.

FOR THE NEW ENGLAND FARMER.

### ON THE INSECTS THAT INJURE THE APPLE TREE.

MR PEsSENDEN—Pardon me for saying, that your exposition in the Farmer of the 5th, relative to the *Coccus*, or *American blight*, is not perfectly understood by myself, and I fear not by other of your readers. Your Pennsylvania correspondent asks information relative to an insect "about the size and shape of a small grain of coffee, found on the body of the apple tree. The plant lice described by Mr PERLEY, are "in form like half a kernel of rye, but not more than a *twentieth* part as large, with the flat side sticking to the smooth bark of the tree." Do these gentlemen refer to the same insect? And is this the insect described in your quotation from Kirby & Spence? I think not.\* I noted Mr PERLEY's communication with deep interest, on its publication in your first volume, as many of my young apple trees were then suffering from the lice he described, and some had been apparently killed by their depredations. They were abundant not only on the smooth bark on the exterior, but on that which had formed under the rough bark that had partially peeled from the trunk. I profited by Mr PERLEY's suggestions, and subsequently by those of Mr WHEELER, and applied strong lye with a brush, in June, with very great benefit, sometimes with, and at other times without, the addition of lime. I doubt not but strong brine would be equally fatal to the insect, but I was fearful it might become injurious to the trees, having lost

\* We believe that our Pennsylvania correspondent, in his communication, published page 142 of the current vol. of N. E. Farmer, meant to describe two distinct kinds of insects, one of which we thought might be the same with that mentioned by Mr PERLEY.

Our Pennsylvania friend says (page 142) "the appearance [of the insect] to me resembled the blossoms of Timothy, or some small grass, shaken on the trunk of the tree, when wet with dew, and remaining on it. After which they increased in size to about the bigness of shot No. 8 cut in two, and a little lengthened; and formed a cover adhering to the bark, under which the insect, whatever it may be, was found."

Again, in the same page, he speaks of the insect, (which may be the same, but we should suppose, from the description that it was of a different species) which was "dark coloured, on the body of the tree, about the size and shape of a small grain of coffee with a *bristly coat*," &c. We can hardly suppose that both these descriptions apply to the same insect, though from the manner in which the last mentioned is introduced by our correspondent, one would be led to suppose that he considered them to be the same. We, therefore, gave (page 153) Mr PERLEY's description of lice on apple trees," and observed that "the above description of a destructive insect, and the remedy prescribed by Mr PERLEY may be of use, although the insect may not be the same with that which has annoyed the fruit trees of our correspondent." The appearance which "resembled the blossoms of Timothy" of "M." might be the "white animalcules resembling a louse, so small they are hardly perceptible to the naked eye" of Mr PERLEY. But it seems improbable that "the cover adhering to the bark under which the insect was found" would have been the same with the "bristly coat," mentioned by "M." in another part of his communication. But insects present appearances so totally different in their changes from the egg to the larva, pupa and perfect state that none but a skillful entomologist can always detect them in their different disguises. It fortunately happens, however, that the same remedies are efficacious against all or nearly all the species, and we have no doubt but either a solution of salt, as recommended by Mr PERLEY, a solution of potash, as prescribed by Mr WHEELER, or spirit of tar, as used by Sir JOSEPH BANKS, would prove equally efficacious against most or all those insects which infest the bark, leaves, stems or fruit of fruit trees, whether they are or should be considered as belonging to the tribes of the *Aphis*, *Coccus*, *Tinca*, &c.—EDITOR N. E. FARMER.

several trees by the corrosive effects of salt, which was contained in damaged fish applied to my orchard.

There is another insect which is seriously injurious to the apple tree, which seems particularly to be the dread of European nurserymen and orchardists. It is called, by Loudon, Salisbury, and other horticultural writers, the *Aphis Lanata*, or *American Blight*, but for what reason this last term is applied to it, no one has satisfactorily explained. Salisbury has figured it, in its different states, as it appears under a magnifying power, upon a branch and root of an apple tree. It is decidedly different from the plant louse described by Mr PERLEY. The eggs, which cannot be distinguished but with the assistance of a microscope, are deposited in a white cotton-like substance, in which the insect is enveloped, generally at the insertion of small branches, in the clefts of the bark, or at the surface of the ground, especially if there are suckers coming from that point.—Wherever the nursery lodgment is made, warts or protuberances ensue. They are small and indurated upon the stock, but upon the roots are often in bunches or large masses. I have seen like appearances upon shrubs and plants in the fields and forests, but never gave them a particular examination.\* This, I apprehend, is the *Coccus*, or *American Blight*, described by Kirby & Spence, and is different from that described by Mr PERLEY. We have for two seasons followed the directions found in Loudon's Gardener's Magazine, in the Albany Nursery, for the destruction of this aphid, by applying oil to their nests, if I may so call the mouldy-like substance in which they are usually enveloped. As these were often found in the incision where a bud had been inserted a few weeks before, we had apprehensions that the application would prove detrimental; but this was not the case. We succeeded, with considerable labor in nearly extirpating them from the stocks in our nursery. Most of the plant lice, I believe, belong to the genus *Aphis*. They are troublesome on the peach, cabbage, &c. and are endowed with singular properties of propagation, by which they multiply with incredible rapidity.

Before I close this communication, permit me to express my regret that your "New Correspondent" has not thought fit to give us either his name or the title of the "works" in which he has read "a minute description" of the diseases which now affect our pear and plum trees. That "minute description," must advise us of the causes, as well as suggest the cures. The gentleman should not hide his light under a bushel; and I, for one, should feel particularly obliged if he would let it shine upon us. Venerating, like him, the writers of "some eighty or ninety years ago," I have carefully examined Philip Miller, as well as more modern works, but can find nothing in any of them like the diseases which we have under consideration. But let us not misapprehend each other. I consider the disease of the apple

\* This insect is also described and figured by Loudon, Gard. Mag. p. 702. The remedy he prescribes is "Thoroughly cleaning with a brush and water, together with amputation when it has been some time at work." This he says is "the only means of destroying this insect; but even this will not do, unless resorted to at an early stage of the process."—EDITOR.

and pear, now pervading the country, different and distinct from the fire blight of Europe—that it is confined to no soil—limited to no particular varieties, and confined to no aspect. Your correspondent says, this evil does not arise in light sandy soils, not heavily manured. My soils are precisely of this kind. It first appeared in them in 1827, upon more than 100 trees, and upon grounds which had received no manure for years. In terming these new diseases I have followed the example of others. I was first acquainted with them in 1822, at Kingston, and have marked their progress northward and westward from that date. During the last season I have visited several districts where they are both yet unknown. I mentioned the Hessian fly, as an instance of new insects coming among us. I might add the bee miller and the locust borer.

Your "New Correspondent," in suggesting the soils adapted to different fruits, assigns to the St. Germain pear, one that is rich. I beg leave to qualify this, by adding to *rich*, in the language of Miller, Loudon, Coxo and others, *warm and dry*.—All cultivated fruits, I believe, like a rich soil; though the fruit of many varieties attain to higher perfection upon a soil that is warm and dry, or in other words upon sands, gravels, &c. Among these are the golden pippin, winesap and other apples, the St. Germain pear, and I think the peach. The juices are more concocted and higher flavored, on dry, light grounds, though the volume of pulp is less. Miller says, that in a moist situation the juice of the St. Germain pear is apt to be harsh and austere. The experience of my neighborhood shows it. Again—he says the Vergaleu requires a rich and the St. Michael a gravelly soil. I believe the Vergaleu of our nurseries is the St. Michael or Doyenne. The Vergaleu of Europe is advertised with us under the name of *winter Vergaleu*, *lee pear*, or *Poire de Glasse*, or *Chambrette*. The first is in eating in September; the latter in November and December.

Albany Nursery, Dec. 7, 1828. J. BUEL.

### QUINCE STOCKS FOR PEARS.

An article on this subject has lately been published in "Transactions of the London Horticultural Society," by Thomas Torbrun, F. H. S. &c.—The writer observes that "working the best kinds of pears on quince stocks is an old, though not a generally enough adopted custom. The effects of such a union are universally known; but no one, perhaps, could have imagined that the difference in the fertility of quince and free stocks, could have been so much as is shown by Mr Torbrun's comparison. In a careful estimate of produce, by measure and tale, as well as by space on the wall, he states that the Gansell's Bergamot, on the quince, yielded at the rate of 15,1 to 1; the Brown Beurré 4,4 to 1; the Crassane, 5,2 to 1; and the Colmar, 2,8 to 1; together averaging about 7,6 to 1 in favor of the quince stocks. "Such a result deserves the attention of nurserymen and the owners of small gardens. It is to be regretted that the trial was not made from trees of the same age and condition; those on quince stocks being from maiden trees planted in 1818–20, and those on free stocks from very old trees, cut down in the same years, but which had quite

recovered their luxuriance and fruitfulness. To this paper a note is prefixed by Alexander Seton, Esq. F. R. S. with a view to call the attention of persons to the same object, stating that he thinks pears grafted on quince stocks are better adapted for stiff clayey or loamy soils than those on free stocks, and recommending this choice to planters located on such soils."

There are, however, some disadvantages attending the use of quince stocks to engraft on.—The quince, we believe, is not naturally so long lived as the apple tree, its age, it is said, seldom exceeds ten or twelve years. The quince tree is quite as liable to be attacked by the worm called the borer as the apple tree.

(By the Editor.)

#### ON THE MANAGEMENT OF COWS KEPT FOR THE DAIRY.

Where butter is the chief object of a dairy, care should be taken to select such cows as afford the best and largest quantities of milk and cream of whatever breed they may be. But the quantity of butter to be made from a given number of cows must always depend on a variety of contingent circumstances; such as the size and goodness of the beasts; the kind and quantity of food and the distance of time from calving. A large cow, generally, will give more milk than one of smaller size; though cows of equal size differ as to the quantity of cream produced from the milk of each; it is therefore, in those cows whose milk is not only in large abundance, but which from a peculiar inherent richness yields a thick cream, that the butter dairyman is to place his chief dependence; and where a cow is deficient in either of these she should be parted with and her place supplied by one more proper for this use.

Where cheese is the object, the management in respect to cows should be the same.

It is essential that milk-cows be kept at all times in high health and good condition. If they are allowed to fall off in flesh during winter, an abundant supply of milk need not be expected by bringing them into high condition in summer. Warm stables should be provided for them, as beasts will not require so much food when kept warm as when shivering with cold.

For about a month previous to the time of cows calving, if in spring, they should be turned into sweet grass; or, if it happen in the winter, they ought to be well fed with the best hay. The day and night after they have calved, they should be kept in the house, and no cold, but luke-warm water allowed for their drink. On the next day, about noon, they may be turned out, yet regularly taken in, during the night, for three or four successive days; after which they may be left to themselves. Cows, thus housed, should be kept in their stables till the cold is mitigated by the morning sun, and it is recommended to give them a draught of warm water previous to their being turned out. Without such precautions they are liable to miscarry, or slip their calves; an accident by which the calf is lost and the cow injured. For some time before and after they have calved they should be kept separate from the young stock, whether in the yard, stable, or field.

English writers assert that Lucerne is most excellent food for cows in milk; and preferable to clover, as it gives the milk a better flavor and is equally nourishing. It is esteemed the best of all

grasses for cutting green and feeding out in racks or cribs, and will bear cutting the oftenest.

Mr London says "The time cows should become dry before their calving is not agreed on, some contending that they may be milked almost to the time of their dropping their calf without injury; while others maintain that it is absolutely necessary that they should be laid dry from one to two months, both for the advantage of themselves, and of their calves. It is probable that much in this business depends on the manner in which they are kept; as where they are well fed they may be continued in milk till within a week or two of calving without suffering any injury whatever from it, but in the contrary circumstances it may be better to let them run dry for a month, six weeks or more according to their condition, in order to their more fully recruiting their strength. It appears not improbable that the longer the milking is continued, the more free the cows will be from indurations and other affections of the udder; which is a circumstance deserving of attention. Where only one or two cows are kept for the supply of a family, it is likewise useful to know that by good feeding they may be continued in milk without any bad consequences till nearly the time of calving. In the *Agricultural Survey of the West Riding of Yorkshire* it is stated, that no advantage was found to result from allowing cows to go dry two months before calving. They have there been kept in milk within ten days of the time of dropping the calf. This practice however, cannot be considered generally advisable."

In the last edition of Willich's Encyclopedia it is said that "inflamed teats should be washed with two drachms of sugar of lead in a quart of water. Should tumors appear, apply a common warm mash of bran with a little lard. And to prevent cows from sucking their own milk, we are informed that rubbing the teats frequently with the most fetid cheese that can be procured has proved an effectual remedy."

From Marshall's Minutes of Agriculture.

#### MANURE AS APPLIED TO DIFFERENT SOILS.

During the drought of summer, *clayey soils* are divided by innumerable fissures; and if the manure be laid on while the soil is in this state, the first shower of rain carries down the dissoluble particles into the vegetative stratum. But, in winter, a retentive soil resembles a sponge filled with water; and the manure laid on, while it remains in this state, must either be washed away by heavy rains, or be lodged near the surface; and cannot possibly penetrate the soil until it be made porous by the ensuing summer's drought. On the contrary, an *absorbent soil* is always open to superficial moisture; it resembles a dry sponge, which greedily absorbs the moisture it can reach; and as fast as the manure laid on such a soil is liquified, it is received by the mould. The danger here, perhaps, lies in its being hurried through the vegetative stratum. Is not winter then the fittest time for feeding such a soil, when the current of absorption is gentlest, rather than summer, when its rapidity may hurry down the vegetative food, and prevent its being incorporated with the plant-feeding mould? And is it not obviously eligible, on such a soil, to lay the manure on the *surface*, at the greatest distance from that depth at which it becomes useless, rather than to bury it in the

soil, where it may more readily escape below the sphere of vegetation?

The writer is, *at present*, so fully satisfied with the former part, at least of this theory, that he is determined not to manure in future the surface of a retentive soil, when its pores are full; he will either embrace the opportunity when dry weather has rendered it absorbent, or bury the manure in the soil; in which situation it may meliorate, not only, *perhaps*, as a food, but also as a provocative

#### FELLING TIMBER.

Different seasons of the year for felling timber that is designed for durability, are recommended by writers. Some say in May, while the sap is vigorously flowing; others in September, when the alburnum or white wood, is not so full of ascending sap, that contains saccharine matter, acids and mucilage, which ferment and produce the decomposition of the wood. The different and contradictory opinions arise in a great measure from partial experiments and too limited observation. There are many circumstances to be taken into consideration—the maturity of the tree, the nature of the soil, the difference in climate, the state of the season and many others. Facts have been produced of trees felled in May lasting twice as long as those in February, and also *vice versa*. All writers we believe agree that peeling the bark in May and letting the tree stand for several months greatly promotes durability. The proper time can only be ascertained by the accumulation of facts; and for this accumulation there is no better way than for every farmer to record the time of felling his trees, with as many other circumstances as possible. Were farmers generally in the habit of keeping a diary, much more rapid progress might be made in agricultural knowledge.—*N. Y. Farmer.*

#### PRINCE ON HORTICULTURE.

Mr Prince, who is so well known as a horticulturist, has published a short treatise on Horticulture, containing, as he says, "some of the leading rules whose adoption has proved most successful, and intended as an accompaniment to the catalogues and an aid to those who are ignorant of the subject." A work of this moderate pretension would not excite much expectation; it contains, however, a mass of useful information, and forms, in our opinion a valuable contribution to the horticultural science of our country. Mr Prince is the proprietor of one of the richest and most extensive garden establishments of this or any country; and no expense or labor has been spared to collect fruit and ornamental plants of every description; and no where has so large a number of American species been brought together.

The work before us is particularly valuable as containing the results of long experience in acclimating foreign plants, and in domesticating many of our indigenous fruits which will hereafter form most important additions to the luxuries of our gardens.

A large portion of the work is devoted to the grape, which, although not of greater importance as a national object of cultivation than the apple, still it is of the highest interest, and will, we hope, continue to be the subject of experiment with cultivators throughout the Union. We recommend the work to every lover of ornamental gardening, as useful in pointing out the choicest kinds of shrubs and trees which most easily admit of profitable culture.—*Ibid.*

FOR THE NEW ENGLAND FARMER.

## NORTH DEVON STOCK.

MR. EDITOR,—About four years ago a friend reported from England a very fine bull of the above breed; a gentleman well acquainted with stock, having recommended it, believing from their moderate size and similarity to our native stock, they were better fitted to New England pastures; and also their well known activity as working cattle and respectability as milkers.—This animal, for two years, was kept in Sandwich, N. H. a town, for many years past, noted for a large and fine breed of cattle, to which they were much attached; and it is stated by one of their most noted breeders, who writes under the date of November 20th, 1828, "the Devon breed are much approved of, they do well to mix with our large Sandwich breed, we have no heifers yet in milk—no steers, as the males were all kept for bulls; our heifers are very fine and promise good cows; there are but few of the Devons now in Sandwich as they have been sold into different sections of the country. I sold my calves (which were all bulls last season) one for \$20, one for \$25, one for \$40, and one for \$50."

These prices are considered great, when compared with the usual prices of calves of the common breeds, probably not more than five dollars.

The North Devon is now in Westminster, Vt. where he is said to be in high repute; and will doubtless do much good in the improvement of their stock. After the next spring this very handsome and valuable animal will probably come back to Massachusetts. A SUBSCRIBER.

## EXTRAORDINARY YIELD.

The River La Plate, or long red Potato, is noted for its fruitfulness. A gentleman of this town raised the present season from two bushels and a peck, fifty bushels.

The ground was broken up last year, planted with potatoes and manured very liberally. The present year it was not manured at all. The potatoes were cut into one or two pieces; one piece was planted in a hill and the eyes were carefully placed uppermost. They were hoed as soon as they were up, and also after they were about six inches high. Another person informs us, that he once raised over three pecks from one potato of this kind.—*N. E. Farmer and Mech. Journal.*

From the American Farmer.

## THE BEECH TREE,

Proof against the Electric Fluid.

MR. SKINNER.—The communication in your paper upon the subject of the effects of lightning upon cedar, or rather its non-effect, has induced the following. I give you the facts so far as I am able, and they may lead to some further observations, which may result in usefulness.

Passing through some of the wilderness districts of Ohio during the last summer, in company with a gentleman who had spent his life in the woods, surveying and exploring, when a heavy thunder storm came up, and it was then observed by the gentleman that we would try and find a beech tree under which to take shelter. In the course of conversation it was stated that it was a common opinion among surveyors and woodsmen, that the beech possessed the quality ascribed to the cedar that one had never been known to be stricken by lightning, and that during the heaviest thunder storms, they felt perfectly secure when they could

find shelter under the spreading branches of a large beech.

The statement induced me to further observation and enquiry. I have never since passed a tree which had been riven by lightning, without its recalling it to my recollection, and caused me particularly to notice it; and I presume I have passed an hundred oaks which have been stricken, and although beech is more common than any other timber, I have not discovered one of that kind, nor have I any recollection of ever having seen one previous to the above occasion which called it particularly to my notice. I have also uniformly learned upon enquiry of those who are accustomed to the woods, that such is the prevailing opinion as stated.

I give you the facts as I have them. If they are well founded, and if the timber stated has the property of resisting the effects of lightning, it is proper it should be universally known. One well attested instance of a beech having been struck by lightning would at once decide the question, and show the fallacy and error of the opinion, as it should be, if without foundation. On the contrary, if an instance of similar character with the one described in the Farmer could be referred to, it would go very far in establishing the position. In an agricultural view it is worth enquiry. If beech has this property as contended, and as animals in storms seek shelter, it would be well to leave, in clearing, or plant beech trees, where grazing animals might seek shelter and safety.

Yours, with much respect.

Dayton, Ohio, Dec. 1, 1828.

H. B.

A few days ago the gardener of Mr. Thomas Goodwell, of Eastwood, gathered a cucumber eight inches long and six inches in circumference whose blossom had never expanded; no seeds were found in the fruit. The same gardener, on the 14th inst., gathered a plate of raspberries of excellent flavor, and expects several others in a few days. An apple tree of William Lamb's in the same parish, is now in blossom, and a portion of the blossom set.—*Nottingham Journal.*

*Improvement of Candles.*—A writer in Brewster's Journal says he steeps the cotton wick in lime water in which is dissolved a considerable quantity of nitrate of potasse, common nitre, or salt petre; by this means he secures a purer flame and more superior light—a more perfect combustion is ensured—snuffing is rendered nearly as superfluous as in wax candles, and the candles thus treated do not "run." The wicks must be thoroughly dry before the tallow is put to them.

From Drummond's First Steps in Botany.

Much of the beautiful vesture, and of the endless variety in the forms and colors of vegetables, has been given for the express purpose of attracting the admiration of man, and exciting him to their serious contemplation. This observation indeed may be applied to every department of nature. Why, for instance, have shells such uncommon beauty of form, colors, and polish, but that the examination of them may enlarge the field of intellect? The inhabitant of the common whelk is housed as safely in its simple residence of calcareous earth, as that of the Nautilus *Pompeiius* in a chambered palace, whose walls are like pearls and silver; and the shell of the limpet serves as well for protection, as the canopy of the

*haliotis* which glitters with the colors of the rainbow. Why is the goldfinch more ornamented than the sparrow, since it could fly as swiftly, though its plumage were equally dusky? and why is the peacock embellished with a combination of every hue that is beautiful and brilliant, when it could pick up its grain equally well, although it wore the unassuming dress of its more humble companions of the court-yard? Thousands of other instances might be adduced, to show that a chief part of the beauty and variety which occur in the different kingdoms of nature, have been intended for the mind of man; and no where perhaps, is this more conspicuous than in the profusion of plants which clothe our globe, in which,

No gradual bloom is wanting; from the bud  
First born of Spring to Summer's musky tribes;  
Nor hyacinths of purest virgin white,  
Low-bent and blushing inward; nor jonquills  
Of potent fragrance; narcissus fair,  
As o'er the fabled fountain hanging still;  
Nor broad carnations, nor gay-spotted pinks;  
Nor, shower from every bush, the damask rose;  
Infinite in numbers, delicacies, smells,  
With hues on hues expression cannot paint.  
The breath of nature and her endless bloom.

Now what can give a more pleasing view of the benevolence of the Almighty than thus to see the earth "apparelled with plants, (says old Gerard) as with a robe of embroidered work, set with orient pearls, and garnished with great diversities of rare and costly jewels?" How little given to observation and reflection must they be, who can look on such a scene, and see in it only the workings of chance, or who feel as little impressed by it as though it were. People in general, indeed, have never thought of the extent of power, and profundity of wisdom displayed in the formation of the vegetable world; but were we in imagination to conceive the existence of a being endued with ten thousand times the powers that any human mind ever possessed; and that to such an intelligence were submitted the privilege of clothing a world with organized bodies formed after its own conceptions, how comparatively miserable, how destitute, would such a creation be! how unlike that which arose when "the evening and the morning were the third day," when "the earth brought forth grass, and herb yielding seed after his kind, and the tree yielding fruit, whose seed was in itself after his kind; and God saw that it was good!"

The House of Representatives in New Hampshire have passed a resolution that they will make use of no ardent liquors at their boarding-houses during the present session of the Legislature.

A singular case is mentioned in the last volume of the Medical Journal, of the complete restoration of the hair of the head in a person who had become quite bald, by the use of a solution of sulphate of copper in French brandy. As the application, when used only once a day, cannot be injurious, it is worth a trial in case of baldness.

Salt water has been obtained in Susquehanna county by boring to the depth of 550 feet. It is thought that sufficient salt will be obtained from the spring to supply the country—50 gallons of water afford one bushel of salt.

Two wild turkeys were shot in the northern part of this town on Monday the 8th instant—one weighing twenty-three pounds and a quarter, and the other eighteen pounds and a quarter.—*Hamp. Gazette.*

## THE LATE JUDGE PETERS.

We have been favoured by the author with a copy of an Address delivered before the Blockley and Merion Agricultural Society, on the death of their late President, the Hon. RICHARD PETERS. By SAMUEL BREEK, Vice President of the Society. We have seldom, if ever, seen an Obituary Discourse of more interest. It contains nothing florid, tumid or exaggerated, but gives a sketch of the principal events which occurred in the life of a man, who in every sphere of action to which his versatile talents introduced him, was highly and justly distinguished. The times which "tried men's souls," tested his worth; and his labors to systematize and enlighten American Husbandry will be remembered with gratitude as long as subsistence is derived from tillage, or the light of science shall illumine the path of the practical cultivator.

The following extract gives a concise view of the benefits, which American agriculture has received from the exertions of the worthy character whose merits the ADDRESS was designed to commemorate.—EDITOR N. E. FARMER.

"We now approach, gentlemen, a period in the life of our departed President, which brought us into close intimacy with him. It was a long period of wide-spread usefulness, in which he moved almost without a rival. As a practical farmer, Mr. Peters had from time to time communicated the results of the experiments made at Belmont, to such of his neighbors as chose to profit by them; but he had not written much, if any thing, upon agriculture, before the year 1797. His first publication was then made, and contained a statement of facts and opinions in relation to the use of Gypsum. This pamphlet circulated widely, and produced such a change in husbandry, by introducing the culture of clover, and other artificial grasses, as gave, we all know, a magical increase to the value of farms. Estates which until then were unable to maintain stock, for want of winter fodder, and summer pasture, were suddenly brought into culture, and made productive. Formerly, on a farm destitute of natural meadows, no stock could be supported; and even where natural meadow existed, the barn yard was exhausted to keep up sufficient fertility, (in the absence of irrigation,) to feed a very few horses and black cattle.

Such was the situation of our husbandry, for some years after the revolution. It is proper to advert to it, that we may understand the full extent of our obligation to the Judge. In the year 1770, he was shown the effects of gypsum on clover, in a city lot, occupied by Mr. Jacob Barge, on the commons of Philadelphia.

The secret of its powerful agency, came from Germany, where it was accidentally discovered. Mr. Peters obtained a small quantity, which he used successfully, and gradually promoted its consumption, until by his example, and his publications, the importation from Nova Scotia alone, into the single port of Philadelphia, increased to the enormous amount of fourteen thousand tons annually. This was before the discovery of that fossil in the United States.

Inquire in the counties of Chester, Lancaster, and others around us, where clover is so beneficially cultivated, how much is due to that excellent man, for the great pains he took to extend the use of gypsum? On this subject, I very recently transmitted to the Judge, a testimonial of

gratitude from one of the most intelligent persons of Lancaster; who unhesitatingly ascribes to Mr. Peters' book on pluister, and his other agricultural essays, the merit of having produced a good part of the rich cultivation, for which that county is so celebrated. But his rural labors were not confined to the tith of the ground; to the mere variety of grasses, or alimantal improvement of the soil which produced them; for we find him zealously employed, in mending by crosses, the breed of sheep and other animals. To him was confided the care of the broad-tail Barbary rams, procured at Tunis, by General Eaton. The Judge placed them advantageously, and pressed on the farmers, by repeated written exhortations, the propriety of using them.

In order to appreciate properly the industry of this gentleman, in treating on husbandry and matters auxiliary to it, we must consult his voluminous communications, published in the Memoirs of the Philadelphia Agricultural Society. Take, for instance, the first volume. There, we find him discussing with his accustomed animation, and clear and elegant style, the following topics—

- On hoven cattle.
- On peach trees.
- On yellow water in horses.
- On gypsum.
- On the thickness, cement and materials of walls.
- On orchards.
- On coarse flour.
- On brown bread.
- On the force of habit, as it relates to esculents.
- On new herbs and shrubs appearing after firing woods.
- On trench ploughing.
- On hemlock for live fences.
- Remarks on, and plan of, a stercoreary.
- On changes of timber and plants.
- On races of animals extinct.

These numerous articles, so various in their character, are, as I have said, contained in the first volume, and are all copiously and ably treated by him. The succeeding volumes are no less rich in original essays on the science and art of agriculture, from the same prolific pen. Perhaps it is not estimating the *quantity* of his labour too high, if we place it at one fourth of each volume; the *quality* of these productions, must be valued according to their wide circulation, and great popularity.

This distinguished citizen, always vigilant in promoting objects of public utility, founded our Society, and presided over it from the day of its creation until his death. You, gentlemen, will one and all, I confidently assert most readily and most gratefully bear witness to his constant solicitude for the advancement of the objects of our association. How often has he pressed us to attend to them! His superior sagacity could discover a usefulness in labours, which we had not before thought important. When, at length, we yielded to his wishes, and consented to register the occurrences on our farms, how much information was elicited! The improvement derived from this mutual examination, was acknowledged by us all. It is much to be regretted, that these business-like meetings have been few and far between. But such as they were, and transient as they now are, I dare refer to the records for proof of their solid worth. What, though they have been followed by occasional listlessness, indifference, or non-attendance, that baffled the later efforts of our

good President; may we not remember that our early zeal, though short-lived, was salutary! Can we not revive it? Let us try, if it be only to show our love for the man who first inspired it. Our opinions on rural matters; our knowledge of agricultural facts, then so freely communicated, stand on record; we then possessed the attributes, as well as the name, of an Agricultural Society.—Those communications, evinced by their variety, their practical meaning, their good sense, and not unfrequently, their novelty; the rich fund of information among us in the concerns of husbandry, and show how profitably it may be again employed. We have but to will it, in order to restore it to its former usefulness."

(From the New York Farmer and Horticultural Repository.)

## ON THE CULTURE OF THE NATIVE GRAPE.—BY PROF. GIMBREDE.

It is said that every man owes something to the community in which he lives. As I admit the truth of this obligation, it gives me pleasure to address you on the subject of *American grapes and vineyards*.

The agricultural and moral interest of the country seems to call for such information, and if I may be permitted to offer an opinion, the results of my own experience and observations in France, and in this my adopted country, after a residence of twenty-six years, I shall deem myself happy if I can give a useful example to follow.

I well know the many respectable opinions already published on the subject, and therefore wish to support by facts only, the feasibility of improving your native grapes, and to help to counteract the most injurious of all prejudices, namely, *that you must plant your vineyards in America, with the vines of the continent of Europe!* and thereby trample under foot, and sweep off from the surface of this highly favored land, with a culpable indifference, some of the most valuable varieties, many of them quite unique, with which the great God of Nature kindly provided these United States.

Allow me to say, that such facts as these are altogether unreasonable,—and I therefore expect much from your patriotic and scientific Association, in protecting and diffusing a true knowledge of your internal agricultural resources. I cannot pass unnoticed, the prevailing idea that the lands of vineyards are the southern and western States. I hope I shall be permitted to add, come and see a flourishing one on the banks of the *beautiful Hudson*. Moreover, many who have attempted to plant their vineyards in that section of our country, have abandoned it.

I shall point out at some other time, the causes of their failure in this country. Every farmer wishing to cultivate vineyards, ought to know this fact, that in Europe there are not two counties, sometimes not even two fields, that will ever produce the same reputable wine, planted with the same stock; and if planted here, you certainly could not expect to be more successful; and if made here with the vines of Europe, you could not call it a real American wine; therefore, what I should say would constitute a real American wine, would have a distinct character in the taste and flavor—a pleasing variety for the table—a *non-such*, made with the best varieties of the fox-grapes, improved by culture. Such wine would soon find its way to Europe, and command a high price.

On a subject like this, so important, and on

which volumes have been written, I know not where to stop my remarks, and can only hope to awaken the public interest on their own resources and comfort.

Having made it an amusement this seven years past, to incur some of the native grapes, I have obtained several very valuable varieties from my seedlings, and have also much improved others by culture. The nursery which I have at present at West Point, may enable me to plant two acres next season.

I wish it to be perfectly understood, that I am an advocate for some few of the varieties of the European grape in our gardens only for the table, in addition to the Isabella and a few others of this country, which not only are good for the table, but are excellent to make wine.

Yours respectfully,

THOMAS GIMBREDE.

#### DEW IN EGYPT AND PALESTINE.

We had a tent allotted to us for the night, and although it was double-lined, so copious are the dews of Egypt after sunset, that the water ran plentifully down the tent-pole. The vegetation of Egypt, even the redundant produce of the Delta, is not owing solely to partial inundation from the Nile, or artificial irrigation. When we hear that rain is unknown to the inhabitants, it must not be supposed the land is on that account destitute of water. From all the observations we made during our subsequent residence, it seemed doubtful whether any other country has so regular a supply of moisture from above. Even the sands of the desert partake largely of 'the dew of heaven,' and in a certain degree of the 'fatness of the earth.' Hence it is that we meet with such frequent allusion to the copious dew distilled upon Oriental territories in the sacred writings. 'Brotherly love is compared by David to 'the dews of Hermon.' The goddess of Judah is described as 'dew': 'The remnant of Jacob shall be,' it is said, 'in the midst of many people as a dew from the Lord.'—*Tour in Egypt.*

#### REMEDIES AGAINST SEA-SICKNESS.

Sea-sickness has puzzled more grave doctors than one. On the present occasion I had no other resource than to submit to fate, and much good it did me. To the Countess, however, of whose health I had taken charge, and who I understood, suffered considerably from sea-sickness, I administered immediately before embarking, forty drops of Laudanum. She remained, during the whole of the passage, in her carriage, and declared to me that not only she had not been ill, but that she had not even experienced the slightest of those appalling qualms which rob the cheeks of the most stout-hearted of their bloom, and unman us all.—Assuming the state of the stomach during sea-sickness to be one of irritability, this happy effect of opium can readily be understood. I again tried it on my return to England and with the same success.—*Dr. Granville's travels to St. Petersburg.*

#### RAIL ROAD FROM BOSTON.

We copy the following remarks from the Ohio Sun.

"As much as has been said on the subject of Internal Improvements, and Home Industry, there is still room left, if not for TALKING, at least for DOING. We would not give one bright eyed, and "brawny shouldered" fellow that is found whistling in his fields with his axe or hoe swinging in

his nervous grasp, ere Phœbus shows her golden face o'er the beachen forest; for all the cold plodding, head-working race of animals that sit in their chimney corners, with their arms folded, arguing with sage presumption, the importance of our National Legislature, enacting laws to encourage them in their labors."

#### LUMBER TRADE OF PROVIDENCE.

The Providence American states, that 325 cargoes of lumber arrived at that port during the last year, from Maine, and were disposed of for cash. The town of Worcester, which formerly obtained its supply of lumber from Boston, now receives it from Providence. The diversion of this important trade from Boston will be severely felt in the metropolis. If this city sleeps much longer she will be shorn of all her strength.—*Salem Observer.*

#### MASSACHUSETTS AGRICULTURAL SOCIETY.

The American Farmer gives a short history of this Society. It was incorporated in 1792, and a fund was subscribed amounting to 3984 dollars. Governor Gore was one of the contributors and gave 1000 dollars. Dr. Lettsom, of London, the celebrated philanthropist, gave ten guineas. The fund now amounts to 14000 dollars. The Society receive from the State, 600 dollars annually.—The amount of Premiums given by the Society, since the establishment of Cattle Shows, have averaged about 1200 dollars per year. In a notice of the festival, given by the Society, it is stated, that Mr. Dabney of Fayal, has for the last four years presented, for the annual dinner, a quarter cask of the best Pico wine which he could find on the Island.—*Salem Observer.*

The potatoe was at first positively proscribed in France. Baudin relates, that in his time, its use was prohibited in Burgundy, because it was supposed to generate leprosy! It was chiefly through the exertions of the celebrated chymist Parmentier, that the prejudices of the French people against it were removed, and that it was brought into general use among them. Yet even, as late as the revolution, so little were the vulgar reconciled to this species of food, that on Parmentier being proposed for some municipal office, one of the voters furiously opposed him on account of the share he had in their introduction—"He will make us eat nothing but potatoes," said he "for it was he who invented them."—*Mechanic's Mag.*

*The potato trade.*—We sometimes find something a little amusing, as well as much that is instructive, in the public documents. Thus, among our articles of provisions exported from the United States to Great Britain, in 1827, we find two bushels of potatoes, which must have been excellent ones, as they brought us the liberal sum of two dollars. On the other hand, we imported from the dominions of Great Britain, (mostly we presume from Ireland,) no less a quantity than twenty thousand eight hundred and ninety-two bushels of potatoes, of the average value of about forty cents a bushel. Deducting the two bushels we exported, for which we got two dollars, the balance of the potato trade is greatly against us—no less, indeed, than twenty thousand eight hundred and sixty bushels, equal to eight thousand four hundred and ninety seven dollars.

*Brattleboro Messenger.*

*Hand engines.*—On the 4th inst. the south wing of the dwelling house of Joseph Strong, Esq. of South Hadley, was discovered to be on fire; the inside of the kitchen was soon all in flames, and a high wind blowing towards the main house, it seemed impossible to save the buildings. Some hand-pumps, or engines were then obtained and put in operation, and by the use of these the fire checked, and in a short time extinguished. These small engines undoubtedly saved the whole range of buildings from being destroyed by the devouring element. The damage now sustained is only two or three hundred dollars.

The utility of hand-engines for extinguishing fire has been fully demonstrated, and it would be well to bring them into more general use. They can be managed by females and children, and fire within a building, or on the roof, may be overcome in a few minutes by means of one of them and a few pails of water. They are useful also for watering gardens, washing windows, &c. They are made by Mr. Holland, of Belchertown, Mr. Horace Brainard, of Northampton, and probably by other mechanics.—*Hamp. Gazette.*

#### NEW ENGLAND FARMER.

BOSTON, FRIDAY, DEC. 19, 1828.

#### ECONOMY IN FEEDING CATTLE.

There is a remarkable difference in cattle's eating straw when fresh threshed, and when it has been threshed several days. But if fresh threshed straw is cut and mixed with hay of pretty good quality, and the whole sprinkled a little with a pretty strong solution of salt and water, and permitted to lie in a heap for several days the mixture will improve in quality.

Much chaff and straw that is often thrown away, may with a little pains be made good fodder for cattle, by being mixed with corn stalks cut with a machine, and sprinkled with fine salt and water, if the mixture will bear wetting. The sweetness of the stalks and hay is imbibed by the chaff and straw, and the whole will make a compound very agreeable to cattle. They should not however, be confined wholly to salted food, but have fresh messes a part of the time.

When young animals are pinched for food at an early part of their growth, or fed with such as is not of a sufficiently good quality, they never thrive so well, nor make so good stock afterwards. It is said in Young's *Farmer's Calendar*, that "in the winter the yearlings should be fed with hay and roots, either turnips, carrots, potatoes, mangel wurtzel, or ruta бага, and they should be thoroughly well fed, and kept perfectly clean by means of litter. At this age it is matter of great consequence to keep such young cattle as well as possible: for the contrary practice will stop their growth, which cannot be recovered by the best summer food. If hay is not to be had, good summer straw must be substituted, but then the roots must be given in greater plenty and with more attention. To steers and heifers two years old, the proper feed is hay, if cheap, or straw, with baits of turnips, cabbages, potatoes, &c. It is not right to keep yearling calves and two years old together, because in general the younger cattle are, the better they must be fed."

When a farmer is apprehensive that he has too much stock for his fodder, it is best not to stint them in their allowance as much in the fore part

as in the latter part of winter; for cattle are more liable to be pinched with cold in December and January than afterwards when they become habituated to rigorous weather. Advantage may also be made of browsing more in the latter than the fore part of winter, as the buds begin to swell and the twigs have more sap in them than in the early part of the season.

If a farmer proposes to feed his cattle with potatoes or other roots, it will be better to give them but a small quantity at first, increasing it by degrees as they become accustomed to that sort of food. It will, likewise, be better to give them a little every day than a large quantity once in three or four days or a week.

#### ENTOMOLOGY.

One would not think that the excrements of insects could be objects of terror, yet so it has been. Many species of Lepidoptera, when they emerge from the pupa state, discharge from their anus a reddish fluid, which in some instances, where their numbers have been considerable, has produced the appearance of a shower of blood; and by this natural fact, all those bloody showers, recorded by historians as preternatural, and regarded, where they happened as fearful prognostics of impending evils, are stripped of their terrors, and reduced to the class of events that happen in the common course of nature. That insects are the cause of these showers is no recent discovery; for Sleidan relates that in the year 1553, a vast multitude of butterflies swarmed through a great part of Germany, and sprinkled plants, leaves, buildings, clothes, and men, with bloody drops, as if it had rained blood. But the most interesting account of an event of this kind is given by Reaumur, from whom we learn that in the beginning of July 1608, the suburbs of Aix, and a considerable extent of country round it, were covered with what appeared to be a shower of blood. We may conceive the amazement and stupor of the populace upon such a discovery, the alarm of the citizens, the grave reasonings of the learned. All agreed, however, in attributing this appearance to powers of darkness, and in regarding it as the prognostic and precursor of some direful misfortune about to befall them. Fear and prejudice would have taken deep root on this occasion, and might have produced fatal effects upon some weak minds, had not Mr. Peirassé, a celebrated philosopher of that place, paid some attention to insects. A chrysalis, which he preserved in his cabinet, let him into the secret of this mysterious shower. Hearing a fluttering, which informed him that his insect had arrived at its perfect state, he opened the box in which he kept it. The animal flew out and left behind it a red spot. He compared this with the spots of the bloody shower, and found they were alike. At the same time he observed there was a prodigious quantity of butterflies, flying about, and that the drops of the miraculous rain were not to be found upon the tiles, nor even upon the upper surface of the stones, but chiefly in cavities and places, where rain could not easily come. Thus did this judicious observer dispel the ignorant fears which a natural phenomenon had caused.

Every one has heard of the death-watch, and knows of the superstitious notion of the vulgar, that in whatever house its drum is heard one of the family will die before the end of the year. These terrors, in particular instances, where they

lay hold of weak minds, especially of sick or hypochondriac persons, may cause the event that is supposed to be prognosticated. A small degree of entomological knowledge would relieve them from all their fears, and teach them that this heart-sickening tick is caused by a small Beetle, (*Anobium tessellatum*, F.) which lives in timber, and is merely a call to its companion. Attention to entomology may therefore be rendered very useful in this view, since nothing certainly is more desirable than to deliver the human mind from the dominion of superstitious fears, and false notions, which having considerable influence on the conduct of mankind are the cause of no small portion of evil.

But as we cannot well guard against the injuries produced by insects, or remove the evil, whether real or arising from misconceptions respecting them, which they occasion, unless we have some knowledge of them; so neither without such knowledge can we apply them, when beneficial to our use. Now it is extremely probable that they might be made vastly more subservient to our advantage and profit than at present if we were better acquainted with them. It is the remark of an author, who himself is no entomologist: "we have not taken animals enough into alliance with us. The more spiders there were in the stable, the less would the horses suffer from the flies. The great American fire-fly should be imported into Spain to catch mosquitos. In hot countries a reward should be offered to the man who could discover what insects feed on fleas." It would be worth our while to act upon this hint, and a similar one of Dr. Darwin. Those insects might be collected and preserved that are known to destroy the aphides and other injurious tribes; and we should thus be enabled to direct their operations to any quarter where they would be most serviceable;—but this can never be done till experimental agriculturists and gardeners are conversant with insects, and acquainted with their properties and economy. How is it that the great Being of Things preserves the system which he has created from any permanent injury, in consequence of the redundancy of any individual species, but by employing one creature to prey upon another and so overruling and directing the instincts of all, that they may operate most, where they are most wanted! We cannot better exercise the reason, powers, and faculties with which he has endowed us, than by copying his example. We often employ the larger animals to destroy each other, but the smaller, especially insects, we have totally neglected. Some may think, perhaps, that in aiming to do this, we should be guilty of presumption, and of attempting to take the government and direction of things out of the hands of Providence;—but this is a very weak argument, which might with equal reason be adduced to prove that when rats and mice become troublesome to us, we ought not to have recourse to dogs, ferrets, and cats to exterminate them. When any species multiplies upon us, so as to become noxious, we certainly have a just right to destroy it, and what means can be more proper than those which Providence itself has furnished? We can none of us go further or do more than the Divine Will permits; and He will take care that our efforts shall not be injurious to the general welfare or affect the annihilation of any individual species.

Again, with regard to insects that are employed in medicine or the arts, if the apothecary cannot

distinguish a Lythe from a Carabeus or Cetonia, both of which I have found mixed with the former, how can he know whether his druggist furnishes him with a good or bad article? And the same observation may with still greater force apply to the dyer in his purchase of cochineal, since it is still more difficult to distinguish the wild sort from the cultivated.

There are, it is probable, many insects that might be employed with advantage in both these departments; but unless entomology were more generally studied by scientific men, who are the only persons likely to make any discoveries of this kind, than it has hitherto been, we must not hope to derive further profit from them. It seems more particularly incumbent upon the professors of the divine art of healing to become conversant with this as well as other branches of Natural History; for not only do they derive some of their most useful drugs from insects, but many also of the diseases upon which they are consulted, are occasioned by them. The profit we derive from the works of creation will be in proportion to the accuracy of our knowledge of them and their properties.

#### TOMATO SAUCE.

Peel about one dozen good sized Tomatos—put in a stew pan, with about two teaspoonsfull of brown sugar, a little salt, some pepper, and about one table spoonfull of flour from a dredging box, and a small piece of butter—stew slowly one hour and a half—(Do not add any water.) Some persons prefer pounded cracker instead of flour.—*[Communicated in answer to Mr Glazier's inquiries last week.]*

From the New York Statesman.

#### HORTICULTURE.

We have perused with a high degree of satisfaction the proceedings of a public meeting at Geneva, for the organization of an extensive Horticultural Society in the western counties of New York, of which the subjoined notice from the Albany Argus is a correct abstract. In the list of officers our readers will recognize many gentlemen of talents and high attainments, from whose concentrated efforts results of great public utility may be anticipated. Never was there a wider or a fairer field opened for their transactions; and we congratulate the Society in this city, that a kindred association has been formed in the interior of the state, between the members of which we hope good fellowship and a cordial co-operation may exist. *We will merely add, that the example set by the western counties, is worthy of imitation in other parts of the state and country.*

A number of gentlemen of the western counties assembled recently at Geneva, and organised as "The Domestic Horticultural Society of the western part of the state of New York." The following officers were appointed, viz.—

JOHN GREIG, *President.*

Daniel Kellog, Enos T. Throop, Abijah Miller, Isaac G. Ogden, Graham H. Chapin, Abraham Dox, James Wadsworth, James K. Guernsey, David E. Evans, and Herman H. Bogert, *Vice Presidents.*

Andrew Glover, *Secretary.*

Joseph Fellows, *Treasurer.* And

William Kirkpatrick, David Thomas, Daniel L. Bishop, Charles W. Dey, Wm. H. Adams, Samuel E. Ellsworth, George Hosner, Elisha B. Strong,

Jacob Le Roy, and Bowen Whiting, *Committee of Managers.*

The Society embraces the counties of Onondaga, Cayuga, Seneca, Tompkins, Ontario, Wayne, Yates, Monroe, Livingston, and Genesee; and the vice presidents and committee of managers are selected one from each of those counties.— Previous to the organization of the Society, an initiatory discourse was delivered by MYRON HOLLEY, Esq. a copy of which has been requested and obtained for publication. T. D. BURRALL, Esq. was appointed to deliver the next address.

**New Printing Press.**—That "this is an age of improvement," is in nothing perhaps more strongly verified than in the advances made within the last few years in the art of printing. But a short period has elapsed since the screw press was deemed the only machine of practical utility in printing; but it is now fast getting out of use. Numerous substitutes have been invented, and great saving of time and labor effected. But we have heard of none in which these objects have been so thoroughly attained as in one lately constructed and now in *successful operation* in this village. It is the invention of an ingenious mechanic of this place, and constructed for Messrs. Holbrook & Fessenden, who have spared no expense in bringing it to a comparative state of perfection. It is moved by water power, but may be carried by steam, horse, or otherwise, as may be most convenient. It requires the labor of two girls only to tend it, one to lay on and the other to take off the sheets.

The construction is simple, and the machinery little liable to get out of repair; it is also compact, occupying little more space than the common hand press. The expense of this press, compared with the facility of its operations and the reduction of labor, is by no means extravagant, not exceeding four times the cost of an iron hand press, while it does the work of more than two *at one quarter the expense*, and in a superior style.

We have always doubted the feasibility of constructing a good press in which cylinders should give the impression, and believe that platens, which are used in the one under present notice, will always be necessary to give a clear and handsome impression. It is also doubted whether much greater facility can be given to a platened press than is possessed by the above, which throws off about twelve sheets a minute, which is as rapid as the sheets can safely be applied.

Thus far we have stated what has been done and is now doing every day. We understand however that Messrs. H. & F. have another press now constructing which will embrace some improvements; it is contemplated to remove the sheets by machinery, and thereby dispense with the labor of one hand, in which case the expense of printing will be yet further reduced.

Measures, we are told, are being taken to secure the exclusive right to the above invention both in this country and Great Britain; and so fully satisfied are the proprietors (Messrs. Holbrook & Fessenden & E. H. Thomas) of the superiority of their press, that they intend shortly to manufacture them for sale, of various sizes, suitable for newspapers or other work. They have our best wishes for success, as the public must necessarily be benefitted by every additional facility provided for the diffusion of knowledge.—*Brattleboro Reporter.*

**Horticulture.**—The Philadelphia Aurora introduces an account of the late meeting of the Philadelphia Horticultural Society, with the following judicious remarks on the importance of a good garden:—We take the opportunity, on placing before our readers an account of the proceedings of a late meeting of the Horticultural Society, to say a few words in behalf of this meritorious institution. Travellers and residents of observation, have remarked the want of attention in the interior of the United States, to horticulture and gardening generally. This is a great blemish, besides being a serious loss. A house, having a productive, handsome garden attached to it, will bring twenty or twenty-five per cent. more rent than one without a garden, and the property is that much more valuable. Apply this to the whole State, and see the importance of horticulture, even in a pecuniary point of view, and, in addition, we may have the luxuries of delicious fruits and vegetables.

**Worcester Canal.**—The inhabitants of Worcester and vicinity have derived but little benefit from the open state of the canal during the mild weather of the last fortnight, although they had hundreds of tons freight, which they were anxious to get up. The reason is, that all the boats now on the canal, can be more profitably employed in doing the business of the lower end of the route. We hope our citizens will take measures to have a regular line of boats from this place early in the spring.—*Worcester Spy.*

It is found in South Carolina, that a species of "Hemp," similar to the Manilla, but rather more silky in appearance, can be obtained from the plant Okra, which abounds in that state.

**Wanted Immediately,**

Six or eight Journeyman Chair Makers, at the Newburyport Chair Factory.—Cash and the highest price given.—Apply to Nathaniel Haskell, Agent for the Proprietors. Newburyport, Dec. 19. 1828. 3t

**Winter Keeping for Horses in the vicinity of Boston,** Where the most faithful care may be relied on, may be had on application to Major Samuel Jaques, Charlestown, or Mr. T. J. Niles, School Street, or to Mr. Russell, Publisher of the New England Farmer. An early application is desirable.

**Garden and Field Seeds.**

The largest collection and variety of Garden, Field, Tree and Herb Seeds to be found in New England, at wholesale and retail. The Seeds are all raised in this vicinity, expressly for this Establishment, by careful and experienced growers, and are warranted pure and fresh. Country traders supplied with boxes of prime seeds, for the retail trade, on liberal terms. A pamphlet catalogue (2d edition) of our Seeds, Trees, &c. is published and will be forwarded gratis to any one who will send for it.

**Orchard Grass Seed.**

A few more bushels of this valuable Grass Seed, growth of 1828. Also, Lucerne, White Clover, Fowl Meadow, and every other kind of Grass cultivated in New England.

**White Mulberry Seed.**

This day received, a few pounds of warranted genuine White Mulberry Seed, raised in Coventry, Con. this season, and saved with care expressly for us.—For sale by the lb. or ounce. Shallots for fall planting, Tree and Potato Onions.

**Roots of the Pie-Plant, or Tart Rhubarb.**

A large supply of the roots of the *Rheum Undulatum*, or Tart Rhubarb, or Pie-Plant, an excellent article for summer use. (See N. E. Farmer, vol. vi. page 290, and page 11 of this volume, and Fessenden's New American Gardener, article *Rhubarb*, for its culture and uses.) The roots are in fine order for transplanting this fall. Price 25 cts. per root

**Seed Potatoes.**

A few bushels La Plata or Long Red Potatoes, raised by Mr. Goorgas of Weston; selected for seed, of a uniform size, and much improved as to their earliness, by the careful attention of Mr. G. For sale at the

**New England Farmer Seed Store,**

No. 52 North Market Street—Boston.

**Splendid Bulbous Roots, &c.**

A further supply of Hyacinths, Tulips, Narcissus, Gladiolus, Snow Drops, Crocus, Star of Bethlehem, Jonquilles, Ranunculus, Iris, Crown Imperials, Anemones, Crocus, &c. from 12 to 62 cts. each. A very few of the finest Hyacinths, dark and pale blue, pure white, red, yellow, and white with various eyes, at \$1 per root.

**Seeds for the West Indies.**

Merchants, masters of vessels, and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from \$4 to \$5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.— Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

**Field Peas.**

A consignment of 50 bushels of Field Peas, from Vermont, of the growth of 1827, in good order. They will be sold by the tierce at \$1.75 per bushel.

**Oat Meal, &c.**

Fine Oat meal and Oat Flour, Hulled Oats, Hulled Barley, Barley Flour, &c. for sale by the barrel or less quantity, direct from Stevens' Mills, Vermont.

**American Tree Seeds.**

For sale, a variety of Seeds of Forest Trees, Shrubs, &c. mostly native American kinds, and suitable for sending to Europe, or for cultivation here. Price 25 cts. a paper. They were gathered by a gentleman familiarly acquainted with the sorts, expressly for us. They will be sold by the single paper, or packed to order, in any quantity.

Also, Peach and Almond Stones, and many other valuable Fruit and Forest Tree Seeds for planting this fall, a catalogue of which may be had gratis at this place.

**New England Farmer Seed Store,**

No. 52 North Market Street—Boston.

**PRICES OF COUNTRY PRODUCE.**

	FROM	TO
APPLES, best, - - - -	barrel. 3 00	3 75
ASHES, pot, first sort, - - - -	ton. 122 00	125 00
Pearl, first sort, - - - -	" 125 00	128 00
BEANS, white, - - - -	bushel. 80	1 00
BEEF, mess, - - - -	barrel. 10 00	10 50
Cargo, No. 1, - - - -	" 8 50	9 00
Cargo, No. 2, - - - -	" 7 50	7 75
BUTTER, inspected, No. 1, new, - - - -	pound. 14	16
CHEESE, new milk, - - - -	" 7	9
Skimmed milk, - - - -	" 2	3
FLOUR, Baltimore, Howard-street, - - - -	barrel. 8 50	8 62
Genesee, - - - -	" 8 00	8 50
Rye, best, - - - -	" - - - -	- - - -
GRAIN, Corn, - - - -	bushel. 68	70
Rye, - - - -	" 68	70
Barley, - - - -	" - - - -	70
Oats, - - - -	" 50	33
HOG'S LARD, first sort, new, - - - -	pound. 9	9
LIME, - - - -	cask. 85	90
PLASTER PARIS retails at - - - -	ton. 2 75	- - - -
PORK, clear, - - - -	barrel. 16 00	16 50
Navy, mess, - - - -	" 13 00	13 25
Cargo, No. 1, - - - -	" 13 00	13 50
SEEDS, Bird's Grass, - - - -	bushel. 2 00	2 25
Orchard Grass, - - - -	" - - - -	4 00
Fowl Meadow, - - - -	" - - - -	4 00
Rye Grass, - - - -	" - - - -	4 00
Tall Meadow Oats Grass, - - - -	" - - - -	5 00
Red Top - - - -	" - - - -	1 00
Lucerne, - - - -	pound. 50	50
White Honeysuckle Clover, - - - -	" - - - -	11
Red Clover, (northern) - - - -	" - - - -	1 59
French Sugar Beet, - - - -	" - - - -	1 50
Mangel Wurtzel, - - - -	" - - - -	1 50
WOOL, Merino, full blood, washed, - - - -	" 42	56
Merino, full blood, unwashed, - - - -	" 25	28
Merino, three fourths washed, - - - -	" 35	40
Merino, half & quarter washed, - - - -	" 33	35
Native, washed, - - - -	" 28	30
Pulled, Lamb's, first sort, - - - -	" 42	47
Pulled, Lamb's, second sort, - - - -	" 28	33
Pulled, " spinning, first sort, - - - -	" 53	57
<b>PROVISION MARKET.</b>		
BEEF, best pieces, - - - -	pound. 10	12
PORK, fresh, best pieces, - - - -	" - - - -	6
whole hogs, - - - -	" - - - -	6
VEAL, - - - -	" - - - -	6
MUTTON, - - - -	" - - - -	2
POULTRY, - - - -	" - - - -	8
BUTTER, keg and tub, - - - -	" - - - -	14
Lump, best, - - - -	" - - - -	16
EGGS, - - - -	dozen. 16	20
MEAL, Rye, retail, - - - -	bushel. 18	18
Indian, retail, - - - -	" - - - -	79
POTATOS, - - - -	" - - - -	40
CIDER, (according to quality,) - - - -	barrel. 2 00	3 00

## MISCELLANIES.

## THE INDEPENDENT FARMER.

BY T. G. FESSENDEN.

It may very truly be said

That his is a noble vocation,  
Whose industry leads him to spread  
About him a little Creation.

He lives independent of all  
Except th' Omnipotent Donor;  
Has always enough at his call,  
And more is a plague to its owner.

He works with his hands, it is true,  
But happiness dwells with employment,  
And he who has nothing to do  
Has nothing by way of enjoyment.

His labors are mere exercise,  
Which wish him from pains and physicians;  
Then, Farmers, you truly may prize  
Your own as the best of conditions.

From competence, shar'd with content,  
Since all true felicity springs,  
The life of a Farmer is blest  
With more real bliss than a king's.

Dr. Walcott, better known as Peter Pindar, had for a time, a most violent cough, when his friend, Dr. Geach, persisted in recommending asses' milk as a certain cure. The bard, tired of his importunities, at length quieted him by sending the following epigram—

Aod Doctor do you really think  
That asses' milk I ought to drink?  
'T would quite remove my cough, you say,  
And drive my old complaints away.  
It cured yourself—I grant it true;  
But then—I was mother's milk to you.

Thomas Fuller, the historian, so well known for his quaint sayings and bright points, was one day riding with a gentleman named Sparrowhawk.—The name roused his fancy, and he asked him what was the difference between "a Sparrowhawk and an owl?" "Why, sir," replied his companion, "the owl is fuller in the head, fuller in the body, and fuller all over."

*Profitable ingenuity.*—Two sweep boys wishing to go over Waterloo bridge, and having only a penny between them, determined to cheat the collector, by one getting into the sack, and his companion to carry him across on his back. They tossed which should be bagged, and the loser in a few minutes was on his companion's back, and passed through the gate as a bag of soat. The trick was discovered by a Bow-street parole, who communicated it to the gate keeper, and he having followed the boys, they confessed that it was for the want of a penny that had caused them to "bilk the gate." The crowd immediately entered into a little subscription, and in a short time a few shillings were raised and given to the sweeps, who appeared not a little pleased at the issue of their comical incident.

From the New York Advertiser.

## NEWSPAPERS IN ENGLAND.

In London newspapers an advertisement making ten lines, amounts to five dollars and ninety-four cents for three insertions. In a New York paper the price is only eighty-seven cents.

The price of a daily London newspaper is seven pence sterling, which is about thirteen cents. The papers are sold by agents, who are the only persons known to the proprietors as their customers. This class of persons are respectable men, and in

many instances possess considerable property.—They have sub-agents or carriers, in number proportioned to the extent of their business. It is this class, (the carriers) who make their appearance at the various daily offices, at the hours of publication, and, the moment the papers are received from the press, purchase them at the counting house of the office, paying in ready money for the number they take. The papers are sold to these agents or carriers at the original price of seven pence sterling a paper by the quire; but to enable them to make a living by their business, the office counts out to them *twenty-seven* sheets to the quire, thus giving them three papers above the nominal number, as their profit for selling on the quire.

All these carriers have their routes for each daily as well as semi-weekly and weekly papers marked out, and beyond those limits they consider themselves as having no right to pass, each confining himself to his own district.

The moment the carriers obtain their papers, they go off at full speed, for the various public places in their respective districts, from whence the hundreds of public coaches, morning and evening, depart for all parts of the kingdom. Here they beset the passengers with "Buy the Times, sir,"—"Buy the World, madam,"—"Buy Life in London, miss," &c. in all keys, from the coarse, dissonant note of the old man, to the firm voice of the middle aged, and the treble tones of the youth. Others are besetting the strangers in other quarters, who are about to leave the metropolis by packets and steamboats. These carriers, by way of inducement for persons to purchase, often give a brief summary of the most interesting contents of their respective papers, all claiming that their journal contains the most authentic accounts, the very latest news, the fullest particulars—no matter whether it be a battle in Turkey in which 50,000 men have been slain—a most diabolical conspiracy discovered in Cato-street, in West End, or a trial in a court of law.

Other carriers are trudging their round among their customers, who pay for the paper on delivery; or, if they be well known and well established, receive a limited credit.

Notwithstanding the daily selling of papers is more or less precarious, yet these agents not unfrequently grow rich by their business, and, to show how they acquire their wealth, we must be permitted to tell the story. For instance, the paper is sold on Monday, to Mr. Goodfellow, the proprietor of the Goose and Gridiron, in St. Paul's Church-yard, for seven pence; he wants it but a day; and on Tuesday he sells it to the carrier for four pence—the carrier, (by contract) furnishes it to a second or third-rate house, at the price of sixpence—buys it again on Wednesday, for three pence, and furnishes it to some small victualling-house the same day for four pence—buys it again on Thursday for two pence, and sells it on Friday for three pence, to some low place of entertainment—on Saturday he gets it for a penny half-penny, and then despatches it to the country at half the original price of the paper, where it is read by dozens. It is in this way that the agents make their money, and in this way only that thousands of persons in England get the reading of newspapers, which they could not otherwise enjoy, were they under the necessity of paying full price. For, be it remembered, the habit is not there as it is here, we mean the habit of borrow-

ing. In the ordinary public houses, but one, and in others better supported, two of the daily, and perhaps one weekly paper are taken; and it is not uncommon for the proprietors to advertise it on a sign in front of their houses—such for instance as "The Times taken in here," or "The Morning Post, and British Traveller taken in here." At these houses, to prevent any difficulties, the nicest etiquette is observed. Whoever first makes his appearance asks for the paper, and to him it belongs for the first reading; the person who asks for it next, receives it in his turn; the paper being handed to the waiter by the person who first read it, the moment the has finished; and in this way it passes from one to the other in regular succession.

Regarding the routes or districts which each carrier has for selling papers, it may not be amiss here to state, that such a district is considered as much his property, as though he possessed a fee simple right in it. Others will not dare to interfere with his rights. These districts, if known to be good ones, often sell for a large sum of money. This, however, is not so singular; as it is a fact, which is said to be well authenticated, that beggars in London have frequently been known to sell their right to beg in particular districts.

*Reporters.* The persons employed as reporters, are, generally speaking, men of fine talents, but many of them are of dissipated habits. It is astonishing to learn the facility which they acquire, by habit and necessity, of taking down the debates in Parliament, or dressing up a story of any kind for the press. During the sitting of Parliament is their harvest. In the capacity of reporters a place is assigned them in the gallery; and standing or sitting together, should a sentence escape one of them, he turns an eye to the reporter next him, and takes it from his minutes. They continue to sketch the debate till relieved by other reporters, attached to the same office, when they hurry off, and correct their minutes at the office, place the copy into the hands of the compositor, and present themselves again in the house, to relieve their substitutes. Other reporters attend to the various courts, police offices, &c. gathering the occurrences of the day or night.

In a dry time, when little foreign news is stirring, the most trivial circumstances are worked up, by their superior talents, aided by fancy and fiction, to affairs of dreadful note, and always with a heading calculated to arrest attention; such as a "Most unparalleled murder!"—"Extraordinary disclosure!"—"Frightful accident!"—"Unprecedented cruelty!"—"Wonderful escape!"—"Horrid affair!"—and "Most extraordinary leap!" &c. &c. An excellent story is told of an occurrence before a police magistrate, which the magistrate never heard of before he read it in the papers. Accidents and hair-breadth escapes are coined by dozens; and instances of the shocking barbarity, acts of great liberality, and astonishing feats are performed with wonderful liberality, each story being written according to the peculiar mood in which the reporter may be in at the moment.

## Gunpowder, &amp;c.

Du Pont's Gun Powder, at 23 to 50 cts. per pound Shot Balls Flints and Percussion Caps.

Also, Alum Refined Salt Petre Blue Vitriol, &c. constantly for sale at the Dupont Powder Store, No. 65 Broad street—By E. COPELAND, Jr.

☞ The Du Pont sold as above, is warranted first quality—and is marked "E. Copeland, jr. Boston," on the head of the cask  
if  
March 14

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (over the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, DECEMBER 26, 1828.

No. 23.

## AGRICULTURE.

FOR THE NEW ENGLAND FARMER.

### BARLEY.

MR FESSENDEN—I received the inclosed from Dr BRADFORD, some time since, as you will see by the date of his letter, and intended you should have had it for publication much sooner, but was desirous of showing it to some of my agricultural friends, which has caused the delay; when it is considered that Dr BRADFORD is concerned in an extensive brewery, and very competent to investigate and determine the quality of barley, it cannot be doubted the publication of his letter will tend to induce cultivators to give their attention to the subject. The Barley, Wheat, and Rye, which I raised this year was ordinary, the kernels much shrivelled, the barley weighing only forty-one pounds per bushel; much of this may be imputed to the season, which was unfavorable for every kind of grain (Indian corn only excepted) in my neighborhood, but a large part of the failure, I am inclined to think, was owing to the quality of the seed.

Your friend and humble servant,

GORHAM FARSONS.

Brighton, Dec. 24, 1828.

DEAR SIR—You may remember, some time since, a conversation respecting barley, and that you then observed that any information on the subject would be put in a proper train for reaching those interested in the improvement of agriculture. The following extract from an article on Brewing, written by Professor THOMSON, contains many things that I think should be known to farmers, since it is evidently for their interest to cultivate a valuable, instead of an indifferent article.

“Barley is the seed of the *Hordeum vulgare*, a plant which has been cultivated from time immemorial, chiefly for the manufacture of beer.—There are two species of *Hordeum* under cultivation in Britain; 1st. The *Hordeum vulgare*, or barley, in which the seeds are disposed in two rows on the spike. This is the species usually cultivated in England and in the southern parts of Scotland. 2d. The *Hordeum hexastichon*, called in the South of Scotland *bear*, and in Aberdeenshire, *big*. In this species the grains are disposed in two rows as in the other; but these seeds spring from the same point, so that the head of big appears to have the seeds disposed in six rows. Big is a much more bardy plant than barley and ripens more rapidly. Hence it thrives better than barley in cold and high situations.—On this account it is sown in preference in the Highlands and northern parts of Scotland, where the climate is colder than more to the south. We have been assured that there is a third species of *Hordeum* cultivated in Scotland, in which the seeds in the spike are arranged in four rows. To this the term *bear* is exclusively confined by some. We have not, ourselves, had an opportunity of examining this species, nor do we find it noticed by botanists! The trivial name *tetrastichon* might be applied to it.

The grains of barley are much larger than those of big, and the cuticle which covers them is thinner. Indeed the thickness of the skin of barley

itself varies according to the heat of the climate in which it is cultivated, being always the thinner, the warmer the climate.

The specific gravity of barley is rather greater than that of big. The average weight of a Winchester bushel of barley, was found to be 50-7 lbs. avoirdupois, and the average weight of the bushel of big 46-383 lbs. The heaviest barley tried weighed 52-265 lbs. per bushel, and the heaviest big 48-586 lbs. This big grew in Perthshire, and the season was peculiarly favorable. It was not absolutely free from a mixture of barley, as was ascertained by sowing a quantity of it—but the proportion of barley was very small. The average weight of a grain of barley is 0-6688 of a grain or nearly two. The average weight of a grain of big is 0-5613 of a grain. The average length of a grain of barley from many thousand admeasurements is 0-345 of an inch, while that of a grain of big is 0-3245 of an inch. The average breadth of a grain of barley is 0-145 of an inch, while the average breadth of a grain of big is 0-136 inch. The average thickness of a grain of barley is 0-1125 inch, while that of a grain of big is 0-1055 inch. Thus we perceive that the grain of big is smaller than the grain of barley in all its dimensions.

To determine the relative weight of the skins of barley and big, we made choice of three parcels of grain, all excellent in their kinds, namely, Norfolk barley—Haddington barley, and Lanark big. The weight of the whole grain and of the skins of each of these is as follows.

	Weight of a corn in grains.
Norfolk barley	“ “ 0-6809 “ “
Haddington barley	“ “ 0-7120 “ “
Lanark big	“ “ 0-5408 “ “
	Weight of skin in grains.
Norfolk barley	“ “ 0-110 or 1-6
Haddington barley	“ “ 0-123 or 1-6
Lanark big	“ “ 0-125 or $\frac{1}{4}$ -5

From this we see that there is little difference between the weight of the skin of Norfolk and Haddington barley; but a very considerable one between Haddington barley and Lanark big.—Hence it would seem that this difference is not owing to the climate in which the barley vegetates, but rather to a difference in the nature of the species. The bulks of these two species of grain are to each other as follows.

Barley 0-00217 inch.

Big 0-001777 inch.

These quantities represent the average bulk of a corn of each kind. Thus it appears that a grain of barley is rather more than 1-6th part larger than a grain of big.

Finally, from a comparison of many thousand corns of each species with each other it appears that the inequality between the size of different grains of big is greater than between different grains of barley. Indeed if we examine an ear of big when nearly ripe, we shall perceive that the corns towards the bottom of the ear, are smaller than those towards the summit and about the middle of the ear. Several of those towards the bottom are usually abortive or consist only of skin, but this is not always the case. In an ear of bar-

ley, on the contrary, we shall find almost all the grains nearly of a size, though in some cases, the grain constituting the upper termination of the spike is rather smaller than the rest.

These circumstances may strike the reader as too minute and trifling to be stated in such detail, but we shall find afterwards, that they will furnish us with an explanation of some anomalous circumstances that occur when these two species of *hordeum* are converted into malt. The value of barley, (or its produce in alcohol) is rather improved, while big on the contrary, is deteriorated in malting it at least 20 per cent.”

Such are the remarks of Professor THOMSON, and they are founded on very careful experiments. My own opportunities of making similar experiments and acquiring similar information respecting the barley of this country, have been too limited to speak at much length concerning the matter. As far as I have been able to ascertain, there are four species cultivated, namely—

1st. The *Hordeum vulgare*, or true English barley. This agrees with Professor THOMSON's description, and is the most valuable, though unfortunately the least common species. It is known by the name of *two-rowed* barley. A bushel of this species well cleaned, will, as I am informed, for I have not been fortunate enough to procure such a sample, weigh from 50 to 54 pounds.

2d. The *Hordeum tetrastichon*, or bear. The corns of this species when removed from the spike, resemble those of the first species—indeed it is commonly considered as the same. On a close examination they will be found to differ in two or three particulars—the skin is thicker, the beard harder and stronger, and the back of the corn is marked by a stronger ridge along the centre—it is not so valuable as the former species, weighing from 47 to 50 lbs. only. It is called *two-rowed* barley like the last, but incorrectly since it grows in four rows, and the ear when growing is thus easily distinguished from that of the true *two-rowed* barley.

3d. The *Hordeum hexastichon*, or big—commonly known to our farmers, I believe, by the name of French or *four-rowed* barley. It grows as asserted by THOMSON, in six rows, or rather two rows, of which each is divided into three. It answers his description very well, and is an inferior grain—seldom weighing more than 46 lb. and often not 44 lbs. Unfortunately for the brewers it is a common variety.

4th. The naked, or ball, or potatoe barley, for I have heard it called by all these names, I have never happened to see, and know nothing of its comparative value.

I cannot but think that it would be for the interest of the farmer to cultivate the former of these in our warm climate to the exclusion of the others, certainly to the exclusion of the third species, or big, since it would command a much higher price. It would even be a great improvement in our agricultural system, if farmers would take pains to prepare for the market, parcels of any one of these species by itself. As it is they are always mixed; the consequence is that when the barley or bear predominates, the big malt, which is unprofitable enough at any rate, must be rendered

still less valuable, by being kept on the floor long enough for the barley to come forward. It is thus sacrificed, or spent, or if the big be treated fairly, as in those cases in which it constitutes the largest portion of the parcel. The other portion, namely, the barley or bear, being grains of slower growth, must be dried before they are half malted.

With great respect,  
your obed't serv't,

Boston, Oct. 1828. GAM. BRADFORD.

#### AGRICULTURE.

The following article was written for the *Conversation-Lexicon, a Popular Encyclopedia, translated from the German, with Corrections and Large Additions*, edited by Dr FRANCIS LIEBER, and soon to be published by Carey, Lea & Carey, Philadelphia. By the Editor of the *New England Farmer*.

Agriculture is the art of cultivating the earth in such a manner as to cause it to produce in the greatest plenty and perfection, those vegetables which are useful to man, and to the animals which he has subjected to his dominion. This art is the basis of all other arts, and in all countries coeval with the first dawn of civilization. Without agriculture mankind would be savages, sparsely scattered through interminable forests, with no other habitations than caverns, hollow trees, or huts more rude and inconvenient than the most ordinary hovel or cattle-shed of the modern cultivator. It is the most universal as well as the most ancient of the arts, and requires the greatest number of operators. It employs seven-eighths, and feeds the whole mass of population of almost every civilized community. Agriculture is not only indispensable to the prosperity of a nation at large, but is eminently conducive to the welfare of those who are engaged in its pursuits. It gives health to the body, energy to the mind, is favorable to virtuous and temperate habits—that knowledge and purity of moral character, which are the pillars of good government, and the only supporters of national independence, which can be relied on in the hour of danger.

With regard to the history of agriculture, slight sketches only can be given in a work, which, like the present, professes rather to present general outlines than minute delineations of the subjects, which it brings to view. The first notices, which history has afforded of agriculture, are found in the writings of Moses. From them we learn that Cain was a "tiller of the ground," that Abel sacrificed the "firstlings of his flock," and that Noah "began to be a husbandman and planted a vineyard." The Chinese, Japanese, Chaldeans, Egyptians and Phenicians appear to have held husbandry in high estimation. The Egyptians were so sensible of the blessings resulting from that art, that they ascribed its invention to superhuman agency; and even carried their gratitude to such superstitious and absurd excess as to worship the ox, as a tribute due to the animal for his services as a laborer. The Carthaginians cultivated the science, and carried the art of agriculture to a higher degree than other nations their contemporaries. Mago, one of their most famous generals, wrote no less than twenty-eight books on agricultural topics, which, according to Columella, were translated into Latin, by an express decree of the Roman Senate.

Hesiod, a Greek writer, supposed to be contemporary with Homer, wrote a poem on agriculture, entitled "Weeks and Days," which was so denominated because husbandry requires an exact

observance of times and seasons. Other Greek writers wrote on rural economy, and Xenophon among the number, but their works have been lost in the lapse of ages.

The implements of Grecian Agriculture were very few and simple. Those mentioned by Hesiod are a plough, consisting of three parts, the share-beam the draught-pole and the plough-tail; but antiquarians are not agreed as to the exact form of the implement. A cart with low wheels, and ten spans (seven feet six inches) in width.—The rake, sickle and ox-goad are mentioned, but no description is given of the mode in which they were constructed. The operations of Grecian culture according to Hesiod were neither numerous nor complicated. The ground received three ploughings, one in autumn, another in spring, and a third immediately before sowing the seed. Manures were applied, and by Pliny their invention is ascribed to the Grecian king Augeas. Theophrastus mentions six different species of manures, and adds that a mixture of soils produces the same effect as manures. Clay, he observed, should be mixed with sand, and sand with clay. Seed was sown by hand, and covered with a rake. Grain was reaped with a sickle, bound in sheaves, threshed, then winnowed by wind, laid in chests, bins, or granaries, and taken out as wanted by the family, to be pounded in mortars or quernmills into meal.

The ancient Romans venerated the plough, and in the earliest and purest times of the Republic, the greatest praise which could be given to an illustrious character was to say that he was an industrious and judicious husbandman. M. Cato, the censor, who was celebrated as a statesman, orator and general, having conquered nations, and governed provinces, derived his highest and most durable honours from having written a voluminous work on agriculture. In the *Georgics* of Virgil the majesty of verse and the harmony of numbers add dignity and grace to the most useful of all topics. Columella, who has been celebrated as a writer, flourished in the reign of the emperor Claudius, and wrote twelve books on husbandry, which constituted a complete treatise on rural affairs. Varro, Pliny, and Palladius were likewise among the distinguished Romans, who wrote on agricultural subjects.

With regard to the Roman implements of agriculture, we learn that they used a great many, but their particular forms and uses are so imperfectly described that very little is known concerning them. From what we can ascertain respecting them, they appear more worthy of the notice of the curious antiquarian than the practical cultivator. The plough, the most important implement of agriculture, is mentioned by Cato as of two kinds, one for strong, the other for light soils.—Varro mentions one with two mould boards, with which, he says, "when they plough, after sowing the seed, they are said to ridge." Pliny mentions a plough with one mould board, and others with a coulter, of which, he says there are many kinds.

Fallowing was a practice rarely deviated from by the Romans. In most cases a fallow and a year's crop succeeded each other. Manure was collected from nearly or quite as many sources as have been resorted to by the moderns. Pigeon's dung was esteemed of the greatest value, and next to that a mixture of night soil, scrapings of the streets and urine, which were applied to the roots of the vine and olive.

The Romans did not bind their corn into sheaves. When cut it was sent directly to the area to be threshed, and was separated from the chaff by throwing it from one part of the floor to the other. Feeding down grain when too luxuriant was practised. Virgil says, "What commendation shall I give to him, who, lest his corn should lodge, pastures it while young, as soon as the blade equals the furrow. *Geor. lib. 1, l. 111.* Watering on a large scale was applied both to arable and grass lands. Virgil advises to "bring down the waters of a river upon the sown corn, and when the field is parched, and the plants drying, convey it from the brow of a hill in channels." *Geo. lib. 1, l. 106.*

The farm management most approved of by the scientific husbandmen of Rome, was, in general, such as would meet the approbation of modern cultivators. The importance of thorough tillage is illustrated by the following apologue. "A vine dresser had two daughters and a vineyard; when his oldest daughter was married he gave her a third of his vineyard for a portion; notwithstanding which he had the same quantity of fruit as formerly. When his youngest daughter was married, he gave her half of what remained, still the produce of his vineyard was undiminished."—This result was the consequence of his bestowing as much labour on the third part left after his daughter had received their portions, as he had been accustomed to give to the whole vineyard.

The Romans, unlike most conquerors, instead of despoiling improved the countries which they subdued. "To benefit mankind and increase their comfort and happiness seemed to be the invariable wishes of the Roman commanders. They seldom or never burned or laid waste the country which they conquered, but rather strained every nerve to civilize its inhabitants, and introduce the arts necessary for promoting their comfort and happiness. To facilitate communications from one district or town to another seems to have been a primary object of the Romans, and the works of this kind, accomplished by them, are still discernible in numerous places. By employing their troops in this way, when not engaged in more active service, their commanders seem to have had greatly the advantage over our modern generals. Instead of suffering their soldiers to loiter in camps, or riot in towns, and thus enervate their strength and relax their morals, the Roman commanders kept their soldiers regularly at work, and what was still better, at work on objects highly beneficial to the interests of those whom they subjugated."

In the ages of anarchy and barbarism which succeeded the fall of the Roman empire, agriculture was almost wholly abandoned. Pasturage was preferred to tillage, and the reason for such preference consisted in the facility with which sheep, oxen, &c. can be driven away or concealed on the approach of an enemy.

The conquest of England by the Normans contributed to the improvement of agriculture in Great Britain. By that event many thousands of husbandmen from the fertile and well cultivated plains of Flanders, and Normandy, settled in Great Britain, obtained farms and employed the same methods in cultivating them which they had been accustomed to use in their native countries.—Some of the Norman barons were great improvers of their lands, and were celebrated in history for their skill in agriculture. The Norman clergy,

and especially the monks, were still greater improvers than the nobility. The monks of every monastery retained such of their lands as lay most convenient to their own possessions, which they cultivated with great care under their own inspection, and frequently with their own hands. The famous Thomas Becket, after he was archbishop of Canterbury used to go out into the field with the monks of the monastery where he happened to reside, and join with them in reaping their corn and making their hay. The implements of agriculture in this period, were similar to those in most common use in modern times. The various operations of husbandry, such as manuring, ploughing, sowing, harrowing, reaping, threshing, winnowing, &c. are incidentally mentioned by the writers of those days; but it is impossible, to collect from them a definite account of the manner in which those operations were performed.

The first English treatise on husbandry was published in the reign of Henry VIII. by Sir A. Fitzherbert, Judge of the common pleas. It is entitled *The Book of Husbandry*, and contains directions for draining, clearing and enclosing a farm, and for enriching and reducing the soil to tillage. Lime, marl and fallowing are strongly recommended. "The author of *The Book of Husbandry*," says Mr Loudon, "writes from his own experience of more than forty years, and if we except his biblical allusions, and some vestiges of the superstition of the Roman writers about the influence of the moon, there is very little of his work which should be omitted, and not a great deal that need be added, in so far as respects the culture of corn, in a manual of husbandry adapted to the present time."

Agriculture attained some eminence during the reign of Elizabeth. The principal writers of that period were Tusser, Googe, and Sir Hugh Platt. Tusser's *Five Hundred Points of Husbandry* was published in 1562, and has been recommended to be taught in schools. The treatise of Barnaby Googe, entitled *Whole Art of Husbandry*, was printed in 1558. Sir Hugh Platt's work was entitled *Jewel Houses of Art and Nature*, and was printed in 1594. In the former work, says Loudon, are many valuable hints on the progress of husbandry in the early part of the reign of Elizabeth. Among other curious things he asserts that the Spanish or Merino sheep was originally derived from England.

Several writers on agriculture appeared in England during the Commonwealth, whose names, and notices of their works may be seen in London's *Encyclopedia of Agriculture*. From the restoration down to the middle of the eighteenth century very little improvement took place. Immediately after that period a considerable melioration in the process of culture was introduced by Jethro Tull, a gentleman of Berkshire, who began to drill wheat and other crops about the year 1701, and whose *Horse-hoeing Husbandry* was published in 1731. Though this writer's theories were in some respects erroneous, yet, even his errors were of service by exciting inquiry, and calling the attention of husbandmen to important objects. His hostility to manures, and attempting in all cases to substitute additional tillage in their place, were prominent defects in his system.

(To be continued.)

Maj. A. Perkins has printed for 127 Banks, the bills of which, it is said, have never been successfully counterfeited.

From the Sandy Hill Sun.

#### CULTURE OF HEMP.

In republishing from the Franklin Telegraph the following article on the culture and cleaning of Hemp, it is proper to remark: that though much credit is due to the writer for his voluminous and useful compilation of facts, still he is mistaken in the belief that hemp will not grow, "or grows but feebly on sandy or gravelly land;" and that its culture is alone confined to low or "moist soils." That "sandy or gravelly lands" may be profitably devoted to the culture of hemp, if they be naturally rich, or made so by manure or plaster, many of the farmers of this county and Saratoga can certify from actual experiment. Hemp, it is most clear, like all other crops, is produced more abundantly on strong or fertile lands: and it is equally clear that there is nothing in the soil itself peculiarly adapted to the culture of this article. Much, however, depends on the season, in the production of different soils of the same strength and state of cultivation. It is an axiom among farmers that their uplands, of equal richness produce corn, wheat, potatoes, &c. more luxuriantly in cold and wet seasons, than their bottom or lowlands; and that the latter produce best in dry and hot seasons. The same remark is also applicable to the hemp crop, as experiment has abundantly demonstrated. Last season, it will be recollected, was unusually wet in this section of the country, and while the "sandy and gravelly lands" produced a fine growth of hemp and of a good quality, the alluvial, or "moist soils," produced "but feebly." In our last number we gave satisfactory evidence, it is believed, of the erroneousness of the opinion which had so generally obtained, of hemp being an extremely exhausting crop. And we hope soon to see exploded the equally unfounded but too generally accredited notion that low lands or "moist soils," are alone adapted to the culture of this new but profitable crop to the American farmer. One other position assumed by the writer in the Telegraph, it might not be improper to notice. The ploughing of land early in the fall, if it be sward or stubble ground, is considered by him as indispensable in preparing it for the reception of the seed for a good crop of hemp. This, too, must be mere matter of opinion with the writer, and not founded in experiment, the correctness of which we very much doubt. Last season we were interested in planting for seed about four hundred acres of hemp, and nearly that number of acres which were sown broad cast for the lint; and we can state that the greater part of the whole was on green sward land, turned over in the months of May and June at the time of planting and sowing the seed—some of which was put in as late as the last of June or first of July. After ploughing, the turf was laid smooth and compact by means of a roller; and harrowed lengthwise of the furrows until sufficiently mellow for the working of the drill. And we have no hesitancy in saying that our crops from late sowing and planting on lands thus prepared, were equal and in some cases preferable, to those put in earlier and on lands prepared in the manner advised by the Telegraph writer. From experiment therefore, as well as information derived from our most experienced and intelligent farmers, we are fully prepared to say, that there is no precise and invariable rule to be observed in fitting land for a hemp crop, as it must be done *well*—the surface

should be rendered smooth and mellow; and while some lands will require to be ploughed and harrowed three or four times to subdue them properly, others will be better prepared by the first or second operation. No matter whether the process be *begun* in the fall or the spring, provided it be *completed* before the sowing or the planting of the seed. As regards the *time* for sowing and planting: this must depend entirely on the state or condition of the land, in reference to its dryness and warmth—say between the first of May and 4th of July.

Hemp, is capable of being cultivated in almost all climates; but flourishes best and is most valuable in northern latitudes. It requires a strong moist soil; and grows but feebly on sandy or gravelly lands. The rich soils of this region seem peculiarly adapted to it; as any one may have observed its luxuriant growth where it has accidentally been sown.

Like flax it exhausts the soil; but successive crops can without difficulty be raised, if manure be plentifully used. The better way, however, is to cultivate it in rotation with grasses and grain. The land must be well prepared so that it will be light and free from weeds. Stubble or sward land should be ploughed and harrowed three times; the first early in the fall; then as soon as the frost is out in the spring; and again immediately before putting in the seed. The time for sowing depends upon the state of the soil. It is usually about the time of corn planting. When the object is to procure the seed, it is sown in drills about three feet apart. Soon after the plant is up, it is dressed like Indian corn, with an instrument called a cultivator or horse shoe. When ripe it is cut or pulled, dried and threshed; and the stem affords a coarse lint for cordage. But when cultured for manufacture solely, two bushels should be sown, broadcast, upon the acre, and carefully covered, to prevent the birds from plundering it. The hemp is cut with a cradle about the time the seeds begin to fill, at which time the leaves turn white. It is then bound up in small bundles, and set up in the field like grain. It was formerly rotted on the ground, in the way farmers now prepare flax for bleaching. But this is a dilatory and expensive method, and greatly injures the material for manufacture. The "water rot" was afterwards substituted as an improvement, and is still practised in Europe.

By this process the hemp is taken to pits of standing water, and immersed four or five days, when it is taken out and spread on the ground for three or four weeks—care being taken to turn it often, to prevent the mildew or insects from destroying the fibre. This process is also tedious and precarious in bad weather. The hemp was then dressed in the ordinary method of dressing flax.

A great improvement, however, has lately been introduced into the business. The new hemp and flax machine supersedes the necessity of rotting before breaking. When the stem is sufficiently dried, in the field or kiln, to render the woody substance brittle, it is run through the breaking machine, which consists of a succession of fluted rollers, which operate upon every part of the stem several hundred times, with sufficient force and velocity to break and dislodge it from the lint. The glutinous vegetable matter with a portion of the shives still adheres to the lint; to separate which, the hemp is sunk into running or standing

water from three to five days, according to the temperature. It is then dried by a few hours' exposure to the sun, and again passed through the machine, which frees it from the remaining shives, and leaves it in a fine flexible state.

This improvement not only saves more than half the expense and waste in manufacturing hemp, but secures it from the injury which it unavoidably sustains by the rotting system. Too much labor has heretofore been requisite in producing this article, so that our farmers could not compete with Europeans, who obtain labor so much cheaper; but now that labor-saving machine and our tariff give him a double advantage. If our government continues to extend the protecting hand to our own productions and manufactures, the growing of hemp and flax will soon become a branch of business to the northern agriculturists."

#### RUSSIA.

The American Quarterly Review reckons the population of Russia at between 50 and 60 millions of souls, of whom about 40 millions are serfs, (white slaves employed in husbandry.) The number of serfs belonging to the crown is 14 millions. The serfs are not sold in Russia as slaves are sold in the United States, but they are bonded to the land; they form a part of the glebe, and can only be made over to another as a part of the estate. On some estates, they are allowed to work three days in the week on their own account; the other three days they work for their lord. When the government wants recruits for the army, each person holding serfs is directed to send his quota of peasants, suitably equipped, to a particular spot. The serfs settle it among themselves who are to march. The friends of the recruits bewail their fate in the most lamentable manner, and take an everlasting farewell of their children, brothers and relations. They seldom see or hear from them again. Few furloughs are given to Russian soldiers; their distance from home renders visits impossible; they cannot send letters to their friends, being unable to read or write; and most of them fall in battle or by natural death before the expiration of their 25 years' service. The pay of the poor soldier is not more than 55 cents a month. Capt. Jones, in his Russian Tour, estimates the Russian army at 800,000 men, of whom not more than half are efficient for field duties. The Cossacks usually send 40 or 50,000 cavalry into the field in time of war.—*Hamp. Gaz.*

*The New Zealand Spinage* is certainly a great addition to our list of culinary vegetables. We have given the method of cultivation recommended in New York. Having it under cultivation two seasons, we are enabled to speak of it from our own observation, and we certainly concur in the encomiums bestowed on it. In a subsequent number, and in time for those to benefit by it, who may wish to cultivate it, we will give our experience on the subject.—*Southern Agriculturalist.*

*Souvenirs, Tokens, &c.*—Seven or eight Souvenirs, or Annuaries, have been published within the last two months, each of which contains, probably ten, possibly twenty, pages of excellent composition; the remainder, if it were sent in manuscript to the editors who praise it, would not be admitted into the columns of their respective papers. Anything, paid for such blank verse and "blanker prose," must be extravagant.—*Boston Courier.*

#### BRITISH IRON TRADE.

By a statement in a late English paper, it appears that nearly 700,000 tons of iron are made every year in Great Britain—valued at 6,297,000 pounds sterling. In making this estimate of the value of the trade, the writer merely takes into account the coarser kinds of the article. Undoubtedly the finer manufactures of Sheffield and Birmingham, if added to the above, would greatly swell the amount. This immense sum is derived, it is affirmed, from the minerals of Great Britain alone—no foreign ingredient whatever being employed in the manufacture—and, what is equally creditable to the character of the iron trade of that country, almost the whole amount of the money thus obtained, is distributed among the artizans engaged in that business.—*Boston Bulletin.*

From the New York Evening Post.

#### HORTICULTURAL SOCIETIES.

We are glad to observe that these useful institutions are multiplying over the country, and that now the political storm is over, the activity and zeal of our citizens are turned to the improvement of husbandry. A meeting of gentlemen from the several counties of Onondaga, Cayuga, Seneca, Tompkins, Ontario, Wayne, Yates, Monroe, Livingston, and Genessee, has lately been held at Geneva, for the purpose of forming a "Domestic Horticultural Society for the Western part of the State of New York." The vice-presidents and committee of managers are selected, one from each of these counties. Myron Holly delivered a discourse, previous to the organization of the society, which will be published. The officers of the society have been chosen from among gentlemen of the highest respectability in that part of the state. The Geneva Gazette, speaking of the institution, says—

"The countenance which this society has received in its origin, from men of acknowledged acquirements and of extensive influence, gives an earnest of success, cheering to its projectors, and which promises lasting benefits to this section of our state. A project, so honorable in its character, so laudable in its object, and so auspicious in its commencement, cannot fail of final and complete success."

#### CHEMICAL EXPERIMENT.

*A new Fire-Screen for the Ladies.*—Draw a landscape on paper with common Italian ink, representing a winter scene, or mere outline; the foliage to be painted with muriate of cobalt, (green,) muriate of copper, (yellow,) and acetate of cobalt, (blue,) all which colors dry in invisible; but on the screen being held near the fire, the gentle warmth will occasion the trees, flowers, &c. to display themselves in their natural colors, and winter is magically changed to spring. As the paper cools, the colors disappear; and the effect may be repeated as often as desired.

Our countrymen sometimes leave potatoes as legacies to the nations whom they visit. Mr Bogle brought them to Thibet, and in that country they are called "Bogles." The Hindoos regard them as the best boon bestowed upon them by the English. Sir John Malcolm introduced them into the garden at Bushire, and now they are abundant on the coast of the Persian Gulf, and distinguished by the name of "Malcolm's Flam."

#### WOBURN ACADEMY.

On Wednesday the 3d inst. the academy in Woburn was opened, and the handsome edifice dedicated by appropriate services, commencing by an anthem. The dedicatory prayer was made by Rev. Mr Bennet; an appropriate address was delivered by Rev. Dr Fay, of Charlestown, in which he gave a concise account of the original design in the establishment of the Institution; last prayer by Rev. Mr Mallory; an anthem concluded the services. It is intended by the Trustees, and the Preceptor, that nothing on their part shall be wanting, to make this institution equal to any in our highly favored land; especially for instruction in such branches of education as may qualify for active business, as well as in sound literature, and the moral and religious cultivation of the mind.—Instead of a gymnastic establishment, it is contemplated that the students shall have a far more healthful and useful exercise, by occupying a small portion of their time in labor, either in a garden, (there being several acres of land attached to the Institution for that purpose,) or at some mechanical work in a shop already provided.—*Bost. Rec. & Tel.*

*Impostor.*—An impious wretch has recently appeared in Ohio, who declares that he is Jesus Christ, and that he has come to judge the world. He has about 20 crazy followers, who worship him, prostrating themselves at his feet, and calling him God. Some of them were formerly considered respectable citizens. One man knowing the injury he had done to his followers, gave him a thrashing, and drove him out of the place. A few sound drubbings will doubtless divest him of his pretended omnipotence.—*Ib.*

*Flour and grain* have advanced a little in New York. On Friday last flour was sold from \$7 75 to 8 25 per barrel; wheat 1 62 per bushel; rye 0 67. In 1827 the wheat received by the canal was 1,290,552 bushels; this year it has been only 555,902 bushels—decrease 724,650 bushels.—Supplies of wheat come in freely from the south.

*Large Crop.*—From two bushels and two thirds of a bushel of potatoes, planted by Lt. Timothy Eaton, of East Pond Plantation, this season, he had the astonishing product of one hundred and thirty bushels.

*Extraordinary Vegetable Production.*—A Cabbage which grew at the farm of Mr Shubrick, on the neck, was this morning (Dec. 4.) brought to this office; it measures in circumference between 40 and fifty inches—and is as large a vegetable of its kind, in size, as was perhaps ever seen.—*Charleston Patriot.*

*Losses in New York by Fires.*—Mr Jameson Cox has presented the City Council of New York an estimate of the losses by fire during eleven months of the present year, 1828—which amount to the enormous sum of six hundred and eighty thousand dollars.—*N. E. Palladium.*

The coffers of the Bank of England are stated to contain gold to the amount of thirteen millions of pounds.

So great is the vintage the present year in some parts of France, that it is stated in many villages the vintners will give two hogsheads of wine for an empty cask.

## FLOODING OF LANDS.

Where swamp land is to be cleared, and it can be flooded, by making a dam at the outlet, at a small expense, it is a matter of economy to attend to this, as in this way its growth of wood can be completely killed. This may also be performed on lands, after they are cleared, for the purpose of killing the grass, if it be bad, in order with more ease to introduce a better kind, or a better system of culture. Flooding also serves, in a greater or a less degree, to enrich the land; though this depends chiefly on the kind of water with which it is flooded. If it contain a rich sediment, it is good; but, if destitute of this, it is of no use.—*Farmer's Assistant.*

## GROVES.

These are both ornamental and useful. To plant heights of ground, the sides and tops of which are generally not very good for tillage or pasture, adds much to the beauty of a landscape; and is at the same time highly useful, as it regards the quantities of firewood which may be produced from such spots. Planting rows of trees along highways is also pleasant for shade to the traveller, and profitable to the owner of the soil. The same may be observed, in regard to lanes, and to passages from the highway to the mansion-house. Sugar-maple trees, planted round the borders of meadows, and some straggling ones in them, are very pleasant and profitable, as they do no injury to the growth of the grass. Wherever trees can be planted in pastures and along fences, without doing injury to the growths of the adjoining fields by their shade, this part of rural economy ought never to be omitted.

The shade of some kinds of trees is much more hurtful to the growth of plants than others.

"I planted Indian Corn (says Mr Livingston) on the west side of a young wood, consisting of oaks, poplars, a few chestnuts, and a large mulberry somewhat advanced into the field. The shade made by the rising sun extended nearly across the field, and was not entirely off until about ten o'clock. I remarked that, as far as the shade of the chestnut reached, the corn was extremely injured; it was yellow and small. The conical shape of the morning shade from particular trees might be traced a considerable extent, in the sickly appearance of the plants. The black oaks were likewise injurious; but less so than the chestnuts; the poplars, very little so. Near the mulberry tree, the corn was covered by its shade for a long time every morning; and, though not so large as that which had more sun, maintained a healthy appearance."

The shade of the black oak is particularly hurtful to the growth of wheat; that of the locust is, on the contrary, beneficial to grass-grounds; and that of the sugar-maple does but little injury to the growth of grain, and none to grass.—*Farmer's Assistant.*

## HILLS AND VALLEYS.

It is found that more rain falls in the valleys than on the hills. The reason of this is, that in the valleys the drops of rain having farther to fall, of course come in contact with, and absorb more of, that vapor with which even the driest atmosphere abounds.

If a goblet filled with cold water be set in a warm atmosphere, this vapor will presently adhere to its sides in the form of water; and in the same

way it adheres to the drops of water in their descent.

In this, as in everything else, the wisdom of the Creator is displayed. The temperature of the valleys being warmer than that of the hills, more moisture is required and more is given them. Hence, too, the reason why many plants, which require much heat, grow best in valleys: they have the requisite degree of heat, and at the same time a proportionate degree of moisture. But as all grasses which are indigenous require only the heat of the hills, they grow as well on them as in the valleys: a good general rule, therefore, is, *the valleys for tillage, and the hills for pastures.*

Two other good reasons for this are: Firstly, when hills are kept in tillage, they are generally more or less washed by the heavy rains, by which much of the best soil is carried off; and secondly, they are always more or less inconvenient for ploughing, and generally still more difficult for carrying any heavy manures upon them. The above rule, however, is not to be applied to hills of large extent and moderate descent; it is, in strictness, merely applicable to broken hills and declivities.—*Farmer's Assistant.*

## NEW ENGLAND FARMER.

BOSTON, FRIDAY DEC. 26, 1828.

## ON THE PRESERVATION AND REPAIR OF ROADS.

A friend, who resides in Maine, has requested us to republish from Loudon's Encyclopedia of Agriculture, an article on the use of *broad wheels* in carriages, for preserving roads much travelled on. This we do with much pleasure, as we know of few subjects of more general interest.

The preservation of a road depends in a great measure on the description of machines and animals which pass over it, and of keeping it dry and free from dust and mud. The repairs of a road should commence immediately after it is finished, and consist in obliterating vats the moment they appear, filling up any hollows, breaking any loose stones, and correcting any other defect.—After cleaning and this sort of repair have gone on hand in hand, for a longer or shorter period, according to the nature of the materials, and traffic of the road, a thorough repair or surface-renewal may be wanted, of three or more inches in thickness, over the whole of the road. [*Some remarks on Broad Wheels in our next.*]

FOR THE NEW ENGLAND FARMER.

## DOMESTIC COOKERY.

MR FESSENDEN—I am a constant reader of your excellent paper, and often see articles of a tendency to suppress intemperance. This is as it should be; but there is a kind of intemperance to which I would call your attention—viz. Introducing ardent spirits into domestic cookery. I have been a house keeper for nearly thirty years, and can say with confidence, from my own experience, there is not the *least* need of using spirits in any kind of cooking. Intemperate *eating* is said to be as hurtful as intemperate *drinking*. No wonder, when, in addition to high seasoning, is often added large quantities of *brandy* and *wine*. It is no uncommon thing to see, in a receipt, for instance, for making mince pie, "to one pound of meat add *one quart* of *brandy*, and, *one quart* of *wine*!" These together with the great quantity

of *spices*, &c, are enough to destroy the tone of almost any stomach. How often do we hear people say, "I can't eat any mince pie—my stomach won't bear it."—whereas, if properly made, almost any stomach could *bear* it. It would be nutritious, innocent. I hope while there are improvements making so universally, this important branch of domestic economy, and I may add, domestic *temperance*, will not be neglected.

Keene, N. H. Dec. 23, 1828. A MOTHER.

FOR THE NEW ENGLAND FARMER.

MR FESSENDEN—I noticed in one of your numbers last summer, a description of a method of telling a horse's age, which I did not thoroughly understand; and I should be grateful to any person who would explain it a little more satisfactorily. I am happy to find that the horses sent here by Admiral Coffin have met, with the favor they deserve. Some time in the next spring, I will endeavor to give a very short, but more complete account of the causes of foot-lameness; and to rectify any mistakes I may perceive in my previous communication. I am surprised to find that I omitted high feeding as one of its exciting causes. However, I did not intend to give much more than an account of what is now conceived to be the disease.

Portsmouth, N. H.

J. L. ELWYN.

## FATTENING CALVES.

In order to make calves fine and fat, the best and most efficacious way is, to keep them as clean as possible, by elevating the coops in such a manner that the sun may not have too great power over them, and to such a height above the level of the ground, that their urine may pass off; by giving them fresh litter every day, and suspending over the coop a large chalk-stone, so that they can easily lick it. Besides this, it is usual to bleed them when they are about a month old, and again just before they are slaughtered; which practice contributes in a considerable degree to the beauty and whiteness of the flesh, and is therefore more frequently repeated by some persons, [in England] but this is not altogether necessary; twice-bleeding being fully sufficient for that purpose, in the opinion of the most experienced breeders. It is however, to be observed that those calves, which are intended for bulls, or for oxen, should be selected as soon as possible; as the operation necessary to make them oxen should not be deferred till the calves are more than twenty days old.

Willich.

## CANDLES.

When tallow is very dirty or rancid, an ounce of pearl ash to about ten pounds of tallow, put into the water wherein the tallow is melted, is of service. In such candlesticks as are not made to slide, the candles are frequently permitted to burn in the socket, to great waste, and to the injury of the candlestick. This may be prevented by taking out early the short piece of candle, placing it between three common pins, stuck in an old cork, and putting the cork in the candlestick. A pound of candles, ten to the pound, will give a greater quantity of light, by one fourth, than a pound of six to the pound; because the tallow is more perfectly consumed, in consequence of a greater surface of wick being exposed to the air. In large wicks the tallow is not burned, but distilled away.

Cooper.

## DEEP PLOUGHING.

Deep ploughing may be a very profitable practice in a rich soil; and in a fertile, shallow soil, situated upon cold clay or sandy subsoil it may be extremely prejudicial. A shallow soil, however, may be rendered deeper by degrees, ploughing up a small quantity of barren earth at a time, and manuring plentifully.

## FOOD FOR PLANTS.

Water, and the decomposing animal and vegetable matter existing in the soil, constitute the true nourishment of plants; and as the earthy parts of the soil are useful in retaining water, so as to supply it in the proper proportions to the roots of the vegetables, so they are likewise efficacious in producing the proper distribution of the animal or vegetable matter; when equally mixed with it they prevent it from decomposing too rapidly; and by their means the soluble parts are supplied in proper proportions.

## SOILS ABSORBING MOISTURE.

I have compared the absorbent powers of many soils with respect to atmospheric moisture, and I have always found it greatest in the most fertile soils; so that it affords one method of judging of the productiveness of land.—*Agricultural Chemistry.*

## POTATOES IMPORTED.

In 1827, 20,892 bushels of potatoes were imported into the United States from the British dominions; but the exports of American potatoes in that year to England and her dependencies were only two bushels. This, however, is the less to be wondered at, when we reflect that the climate of Great Britain, Ireland, Canada, and Nova Scotia, being more moist and cool than that of the United States, is better adapted to the culture of potatoes.

## NICETY IN MAKING CIDER.

An English writer says, "In some places apples are split, and two kinds of cider made; that with the red side being of a superior quality to what the whole apple would make."

## TO MAKE VERY STRONG VINEGAR.

An European author asserts that, "Cider (particularly such as is of an acid tendency,) placed in the sun, becomes vinegar in a short time; and one pound of honey to a gallon of cider will, after standing some months, become such strong vinegar that it must be mixed with water for common use."

## ENTOMOLOGY.

A new animal or plant is seldom to be met with, even by those who have leisure and opportunity for extensive researches; but if you collect insects, you will find, however limited the manor upon which you can pursue your game, that your efforts are rewarded by the capture of some non-descript or rarity at present not possessed by other entomologists, for I have seldom seen a cabinet so meagre as not to possess unique specimens. Nay, though you may have searched every spot in your neighborhood this year, turned over every stone, shaken every bush or tree, and fished every pool, you will not have exhausted its insect productions. Do the same to another and another, and new treasures will still continue to enrich your cabinet. If you leave your own vicinity for an entomological excursion, your prospects of success are still

farther increased; and even if confined in bad weather to your inn, the windows of your apartment, as I have often experienced, will add to your stock. If a sudden shower obliges you at any time to seek shelter under a tree, your attention will be attracted, and the tedium of our station relieved, where the botanist could not hope to find even a new lichen or moss, by the appearance of several insects, driven there, perhaps by the same cause as yourself, that you have not observed before. Should you, as I trust you will, feel a desire to attend to the manners and economy of insects, and become ambitious of making discoveries in this part of entomological science. I can assure you from long experience, that you will here find an inexhaustible fund of novelty. For more than twenty years my attention has been directed to them, and during most of my summer walks my eyes have been employed in observing their ways; yet I can say with truth, that so far from having exhausted the subject, within the last six months I have witnessed more interesting facts respecting their history, than in many preceding years. To follow only the insects that frequent your own garden, from their first to their last state, and to trace all their proceedings, would supply an interesting amusement for the remainder of your life, and at its close you would leave much to be done by your successor; for where we know thoroughly the history of one insect, there are hundreds concerning which we have ascertained little besides the bare fact of their existence.

*Kirby & Spence.*

## USES OF THE BEECH TREE.

The leaves of the Beech, gathered in autumn, before they are much injured by the frost, make infinitely better mattresses than straw or chaff, and endure for seven or eight years. It is unparalleled in water works, for when constantly kept wet, it appears as perfectly sound at 40 years end, as when first immersed. [It rots very quick, however, in fences, or other situations in which it is exposed to changes from wet to dry.]

The wood is formed into tool-handles, planes, chairs, bedsteads, spokes, bowls, large screws, &c. The feloes of the London carts are made of it, because it tears with more difficulty than even ash.

It is excellent fuel, and when burnt it affords a large quantity of potash.

The mast, seeds or nuts yield a good oil for lamps: swine are fond of them, but their fat is soft, and boils away, unless hardened before they are killed, by some other food. They have been toasted as a succedaneum for coffee.

The hulls of the seeds are collected by the poor for winter firing. The tree bears lopping, and may be trained to form very lofty hedges.—*Gleanings on Husbandry.*

*Cure for Warts.*—Procure sixpence worth of muriat of iron, sufficient to cure any number of warts, which may be had of any of the druggists, and touch the wart with the liquid three or four times a day, for two or three weeks, with the feather of a quill made very small at the end, so as to discharge a drop at a time, and let it dry in. If the wart should be an old one, it would be more speedily cured by shaving off with a sharp pen-knife a little of the rough outside skin, not, however, so as to make it bleed, but just sufficient to make the surface a little tender.—*Am. Sentinel.*

## STATISTICS.

In the notice of the work of M. BALBI, called "The Political Balance of the Globe," which we find in the *Journal des Debats* of the 27th September, the following tables are extracted, purporting to show the power and resources of the principal nations of the civilized world, as compared with their respective population:

*Proportion between the amount of Revenue and Population.*

United Kingdom of Great Britain and Ireland, for each inhabitant, about	\$13 00
France, - - - - -	6 00
Netherlands, - - - - -	5 1-5
Prussian Monarchy, - - - - -	3 1-2
United States of America, - - - - -	2 2-5
Empire of Austria, - - - - -	2 1-10
Empire of Russia, excluding Poland,	1 1-5

*Proportion between the amount of Debt and Population.*

United Kingdom of Great Britain and Ireland, for each inhabitant, about	\$174 00
Netherlands, - - - - -	127 00
France, - - - - -	29 00
Austria, - - - - -	9 00
United States of America, - - - - -	7 00
Prussia, - - - - -	5 9-10
Russia, excluding Poland, - - - - -	4 1-12

*Proportion between the Army and the Population.*

Russia, without Poland, one soldier for every	57
Prussia, - - - - -	80
Austria, - - - - -	118
France, - - - - -	138
Netherlands, - - - - -	142
Great Britain and Ireland, - - - - -	229
United States of America, - - - - -	1977

*Proportion of the Naval Force to the Population.*

Great Britain and Ireland, one line of battle ship or frigate, to	82,979
Sweden and Norway, - - - - -	154,640
Netherlands, - - - - -	170,566
France, - - - - -	299,909
United States of America, - - - - -	316,000
Russia, without Poland, - - - - -	700,000
Austria, - - - - -	2,909,091

This is a curious, and not uninteresting view of the various powers enumerated; and if the same accuracy be evinced with regard to the other calculations, which is exhibited in those relating to the United States, it must be deemed authentic.

From the United States Gazette.

## COMMUNICATION.

*Gentlemen*—Herewith I send you an extract from late English papers, which may be interesting to some of your readers, and which you can publish when you have room for it.

*A Coffee Drinker.*

*Coffee.*—The discovery of coffee is generally attributed to the Prior of a monastery in that part of Arabia where the shrub is indigenous.—The fact of the case, however, as verified by the learned Addalceder, whose manuscript is in the King of France's library, and by Mr Galland, translator of the Arabian Tales, are as follows:—

About the middle of the fifteenth century, one Gemaledin, who resided at Aden near the

mouth of the Red sea, having occasion to travel into Persia found there some of his countrymen, who were in the habit of taking coffee, and who were loud in the praise of its virtues. On his return to Aden, he was cured from sickness by the use of coffee. As Mufti of Aden, and having occasion to pass whole nights in prayer, Gemaleddin persuaded the Dervishes, the better to fit them for watching, to make use of coffee. In a short time there was no beverage in Aden, so popular as coffee; lawyers took it to stimulate their faculties; mechanics and artists to invigorate their bodies; travellers to aid them to prosecute their journey by night; in short, all Aden took it. From Aden it passed to Mecca, where it became in a short time, if possible, still more popular. From Arabia Felix it was carried into Egypt, thence to Syria, and finally to Constantinople.

**BRIGHTON CATTLE MARKET.**

We have received from an obliging correspondent, the following view of this great market, from the 29th September, to the 1st December.

**SOLD AT BRIGHTON.**

1828.	Cattle.	sheep.	Swine.
September 29,	1750	4000	1000
October 6,	1374	4257	1227
“ 13,	1660	2062	200
“ 20,	1500	4000	400
“ 27,	2300	5172	100
November 3,	3054	4400	2000
“ 10,	3008	4500	600
“ 17,	3500	4000	700
“ 24,	2200	3000	1000
December 1,	1200	4000	900
	21,546	39,391	8127

**AGGREGATES.**

21,546 Cattle, average value	\$25 each,	\$538,953
39,391 Sheep,	“ “ \$1,50 do.	59,746
8,127 Swine,	“ “ \$4,00 do.	28,508
68,504	Total,	626,904

Our correspondent adds,—“The cattle have been unusually large and good, exceeding that of any former season. The sales for the best cattle have been dull, in consequence of the large number in the market. *Barreling cattle* have commanded better prices than for some years past.”—*Bost. Cent.*

We have received a sample of sugar, refined in London, from the maple sugar of Canada. It is certainly equal to any of the refined sugar imported for sale into this country. We have not the means of ascertaining what quantity of maple sugar is manufactured annually in this province, but we have reason to believe it is considerable.—*York, U. C. paper.*

We have been shown the prospectus of a plan for forming an association to be called the ‘Erie and Ontario Transportation Company,’ with a capital of \$130,000, for effecting the transportation of produce and merchandize from any designated port on lake Erie, through the Welland Canal, to Prescott, and from thence to Montreal, or to Oswego, and from thence to New York—and *vice versa.*—*ib.*

Such is the mildness of the season to the South, that Okra was in blossom on the 4th of Dec. in several gardens in Charleston.

A specimen of the growth of native *Ginger*, has been left with us by Mr Raiford, who has raised it successfully for four years past, on common land, and exposed to all the variations of our climate. That in our office, was planted in February last, is now in full vigor and luxuriance, and in a few weeks will ripen. From several experiments made in its culture on a small scale, it might, it is thought, be made a profitable article, considering the demand for it.—*Savannah Georgian.*

Mr JOSEPH W. CAPRON, of Attleborough, raised the last season, from 130 square rods of land, 75 bushels Potatoes and 20 bushels Indian Corn. A small orchard on the same land yielded between 30 and 40 bushels apples.

We are informed that Col J. Hare Powell, of Pennsylvania, has sent by the ship Helen Mar, Capt. Harrison, a young Bull, from a full bred Chinese cow, by a celebrated Durham short horn. This valuable animal is considered to be particularly well adapted to endure a Southern climate, and has been presented to Dr Tidyman by that distinguished and zealous agriculturist, Col. Powell, who has evinced more liberality in benefiting the cause of agriculture, than any individual in the United States. The public are much indebted to this gentleman for the persevering and successful effort he has made to promote the breed of cattle and sheep. We have reason to rejoice at the continued improvements which are making in every branch of agriculture through the United States.—*Char. Cour.*

*Oil stone.*—This valuable stone, of a quality superior to the Turkish Oil Stone, has been discovered in Hocking county, Ohio.

**Splendid Bulbous Roots, &c.**

A further supply of Hyacinths, Tulips, Narcissus, Gladiolus, Snow Drops, Crocus, Star of Bethlehem, Jonquilles, Ranunculus, Iris, Crown Imperials, Anemones, Crocus, &c. from 12 to 62 cts. each. A very few of the finest Hyacinths, dark and pale blue, pure white, red, yellow, and white with various eyes, at \$1 per root.

**Seeds for the West Indies.**

Merchants, masters of vessels, and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from \$4 to \$5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

**Field Peas.**

A consignment of 50 bushels of Field Peas, from Vermont, of the growth of 1827, in good order. They will be sold by the tierce at \$1.75 per bushel.

**Oat Meal, &c.**

Fine Oat meal and Oat Flour, Hulled Oats, Hulled Barley, Barley Flour, &c. for sale by the barrel or less quantity, direct from Stevens’ Mills, Vermont.

**American Tree Seeds.**

For sale, a variety of Seeds of Forest Trees, Shrubs, &c. mostly native American kinds, and suitable for sending to Europe, or for cultivation here. Price 25 cts. a paper. They were gathered by a gentleman familiarly acquainted with the sorts, expressly for us. They will be sold by the single paper, or packed to order, in any quantity.

Also, Peach and Almond Stones, and many other valuable Fruit and Forest Tree Seeds for planting this fall, a catalogue of which may be had gratis at this place.

**Garden and Field Seeds.**

The largest collection and variety of Garden, Field, Tree and Herb Seeds to be found in New England, at wholesale and retail. The Seeds are all raised in this vicinity, expressly for this Establishment, by careful and experienced growers, and are warranted pure and fresh. Country traders supplied with boxes of prime seeds, for the retail trade, on liberal terms. A pamphlet catalogue (2d edition) of our Seeds, Trees, &c. is published and will be forwarded gratis to any one who will send for it.

**Orchard Grass Seed.**

A few more bushels of this valuable Grass Seed, growth of 1828. Also, Lucerne, White Clover, Fowl Meadow, and every

other kind of Grass cultivated in New England.

**White Mulberry Seed.**

This day received, a few pounds of warranted genuine White Mulberry Seed, raised in Coventry, Con. this season, and saved with care expressly for us—For sale by the lb. or ounce.

Shallots for fall planting, Tree and Potato Onions.

**Tangier Cauliflower.**

We have just received through Mr Malony, the American Consul at Tangier, a few lbs. of this celebrated Cauliflower seed. A small parcel was sent to the Hon. Jonathan Hueswell of this city, a few years since, who pronounces it altogether superior to any seed from England, and which produced cauliflowers much finer than any he had seen cultivated in this country.

**Thorn Quicks for Hedges.**

A few thousand Buckthorns and Hawthorns. The latter were imported from Glasgow last spring, and are in fine order for transplanting, \$5.00 per thousand, 75 cents per hundred. We are now filling up an order for Georgetown, (D. C.) for several thousands of the *American Thorn*, which will be delivered here at \$5 per thousand for seedlings; \$6 for plants two years old. Persons in want of this valuable thorn for live hedges are desired to transmit their orders soon.

**Roots of the Pie-Plant, or Tart Rhubarb.**

A large supply of the roots of the *Rheum Undulatum*, or Tart Rhubarb, or Pie-Plant, an excellent article for summer use. (See N. E. Farmer, vol. vi. page 290, and page 11 of this volume, and Fessenden’s New America Gardener, article *Rhubarb*, for its culture and uses.) The roots are in fine order for transplanting this fall. Price 25 cts. per root

**Seed Potatoes.**

A few bushels La Plata or Long Red Potatoes, raised by Mr Gourgas of Weston; selected for seed, of a uniform size, and much improved as to their earliness, by the careful attention of Mr G. For sale at the

**New England Farmer Seed Store,**

No. 52 North Market, Street—Boston.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	- - - -	barrel.	3 00 3 75
ASHES, pot, first sort,	- - - -	ton.	130 00 135 00
“ Pearl, first sort,	- - - -	“	130 00 135 00
BEANS, white,	- - - -	bushel.	80 1 12
BEEF, mess,	- - - -	barrel.	10 00 10 50
“ Cargo, No. 1,	- - - -	“	8 50 9 00
“ Cargo, No. 2,	- - - -	“	7 50 7 75
BUTTER, inspected, No. 1, new,	- - - -	pound.	14 16
CHEESE, new milk,	- - - -	“	7 9
“ Genesee,	- - - -	“	2 3
FLOUR, Baltimore, Howard-street,	- - - -	barrel.	8 50 8 75
“ Rye, best,	- - - -	“	9 00 9 25
GRAIN, Corn,	- - - -	bushel.	63 67
“ Rye,	- - - -	“	75 80
“ Barley,	- - - -	“	70 70
“ Oats,	- - - -	“	30 38
HOG’S LARD, first sort, new,	- - - -	pound.	9 9
LIME,	- - - -	cask.	85 90
PLASTER PARIS, retails at	- - - -	ton.	3 00
PORK, clear,	- - - -	barrel.	16 00 16 50
“ Navy, mess,	- - - -	“	13 00 13 25
“ Cargo, No. 1,	- - - -	“	13 00 13 25
SEEDS, Herd’s Grass,	- - - -	bushel.	2 00 2 50
“ Orchard Grass,	- - - -	“	4 00
“ Fowl Meadow,	- - - -	“	4 00
“ Rye Grass,	- - - -	“	4 00
“ Tall Meadow Oats Grass,	- - - -	“	5 00
“ Red Top,	- - - -	“	1 00
“ Lucerne,	- - - -	pound.	50 50
“ White Honeysuckle Clover,	- - - -	“	11 12
“ Red Clover, (northern),	- - - -	“	1 50
“ French Sugar Beet,	- - - -	“	1 50
“ Mangel Wurtzel,	- - - -	“	37 45
WOOL, Merino, full blood, washed,	- - - -	“	23 28
“ Merino, full blood, unwashed,	- - - -	“	33 37
“ Merino, three fourths washed,	- - - -	“	30 35
“ Merino, half & quarter washed,	- - - -	“	25 28
“ Native, washed,	- - - -	“	40 43
“ Pulled, Lamb’s, first sort,	- - - -	“	25 30
“ Pulled, Lamb’s, second sort,	- - - -	“	33 35

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD.

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	- - - -	pound.	10 12 1-2
PORK, fresh, best pieces,	- - - -	“	5 8
“ whole hogs,	- - - -	“	5 6
VEAL,	- - - -	“	5 6
MUTTON,	- - - -	“	2 10
POULTRY,	- - - -	“	3 10
BUTTER, keg and tub,	- - - -	“	14 20
“ Lump, best,	- - - -	“	20 20
EGGS,	- - - -	dozen.	20 22
MEAL, Rye, retail,	- - - -	bushel.	70 70
“ Indian, retail,	- - - -	“	40 40
POTATOS,	- - - -	“	50 50
CIDER, [according to quality,]	- - - -	barrel.	2 00 3 00

## MISCELLANIES.

*Egotism.*—Those people who have nothing else in them are, generally, full of themselves.

*A good man is a useful man.*—The blessings of education, wealth, rank, leisure, authority, and reputation, are granted to a few, that they may employ them for the good of the whole community; so that those who labor may have no cause to reproach those who do not work with their hands for being drones, and a useless burthen to the community.

*Responsibility of men of talents.*—When a talent is given to any one, an account is opened with the great GIVER, who appoints a day in which he will arrive and redemand his own with usury.

*Success and its consequences.*—Prosperity, which hardens weak souls, softens generous hearts; and nothing can be more gentle than a hero after victory.

*Poverty and Knavery.*—The poorer a man is, the more necessity there is for his being honest. A rich knave may, perhaps, prosper for a time in worldly affairs; but a poor knave will soon have as little credit as cash, and will not only suffer but deserve all the evils, which poverty can inflict.

*A queer mistake.*—When the late Admiral Crosby was dining with Col. Fitzgerald, at Merriam-square, London, he happened to lay his huge brown fist upon the table; at that moment Dr Jenkins, who was very short sighted, casting his eyes around the table in search of a loaf of bread, happened to rest them on the Admiral's fist; and mistaking it for a loaf, thrust his fork plump into it. The Admiral smarting with the wound, said in a rage, "do n't trouble yourself to reach—I'll help you," and raised the same fist to demolish the doctor. The doctor perceiving his mistake, cried out, "only a slice, sir, it went go round." This disarmed the Admiral of his wrath, and so convulsed the company with laughter, that, all the dyspeptic cases at table were discontinued.

*Fontenelle.*—At the close of a fine summer's day, Fontenelle was discovered by a friend reclining on the sunny side of a hill, contemplating a flock of sheep, which, anxious for the arrival of their shepherd, kept bleating. "Why so melancholy, sir?" inquired his friend, "ruminating, no doubt, on human vicissitudes and ————" "You are very right," said the amiable philosopher, interrupting him; "I am examining that noisy flock before us, and I am just saying to myself—that among them 200 sheep, it is very probable there is not to be found one tender shoulder of mutton!" —*London Weekly Review.*

*Cobbett on Early Education.*—"I have just now put my French Grammar into the hands of my youngest son, who is 14 years and a half old—that being about the age that I think it best for boys to begin to read books; and as to girls, they will always begin soon enough, if you suffer any books to be in the house. I have no opinion of settling little creatures down to pore over printed letters, before it is possible for them to understand any reason which you give for anything. The first thing in my mind, is to do your best to cause them to have healthy bodies; then, as soon as they can

reason, they will have sound minds, learn anything you put before them, and they will, in a trice, overtake the little masters that have been perched upon a form from three years old to fourteen."

In 1697, the corporation of New York ordered lights to be placed in their windows, during the dark time of the moon. At this time, the city contained 6000 inhabitants, 600 of whom depended upon *bolting* for a living. At a subsequent period, in the same year, it was ordered that every seventh house hang out a pole with a lantern, to light the streets.

In 1757, Staten Island was sold by the Indians to the Dutch, for 10 shirts, 20 pairs of stockings, 10 guns, 30 bars lead, 30 lbs. powder, 12 coats, 2 pieces duffil, 30 kettles, 50 hatchets, 25 hoes, and a number of knives and awls.—Two years after, the Indians complained that the terms of the sale had not been complied with, and the Dutch were obliged to add more trinkets, when the island was formally delivered to Thomas Lovelace and Mathias Nichols.—*New York Gazette.*

The Catskill Republican of the 26th ult. says that more than three thousand firkins of butter, made principally in Delaware county, came into that village in one day. Schoharie has sent a vast quantity of wheat this season, to the same place. Toast, we imagine, will be plenty in Catskill this year. Will old Berkshire send them some cheese to eat with it?

*"A Salt River Roarer."*—One of those two-fisted back-woodsmen, "half horse, half alligator, and a little touch of the snapping turtle," went lately to see a caravan of wild beasts. After giving them a careful examination, "he offered to bet the owner," says the Western Mercury, "that he could whip his lion in an open ring; and he might throw in all his monkeys, and let the zebra kick him occasionally during the fight!"

*Indigo.*—It is proposed to revive the cultivation of Indigo in Florida. Formerly much was produced there, which was only rivalled by that of the Caraccas. In former times, nearly \$180,000 were paid in London, in one year for Florida Indigo.

The first Paper Mill in England, was erected at Dartfort, by a German, in 1588, who was knighted by Elizabeth; but it was not before 1713, that a stationer, one Thomas Wathers, brought the art of paper making to any perfection.

A nectarine scion, inserted in a peach stock, on the farm of Mr W. Elliot, of Northford, Conn. grew five feet six inches the last season, handsomely proportioned, with fine thrifty branches.

*Old proverb.*—"He who whistles much has an empty head."

We learn, says the Williamstown Advocate, that all the merchants in six towns in Berkshire county, have determined to retail no more ardent spirit.

Large orders for silks have been received from America at Lyons and St Etienne.

*Cobbett.*—This extraordinary man alluding to the number of his "works," observes—If any young man wish to know the grand secret relative to the performance of such wondrous labor, it is told him in a few words—be abstinent—be sober—go to bed at eight o'clock and get up at four—the last two being of still more importance than the two former. A full half of all that I have ever written, has been written before ten o'clock in the day; so that I have had as much leisure as any man I ever knew any thing of. If young men will set about the thing in earnest, let them not fear of success; they will soon find that it is disagreeable to set up, or to rise late. Literary coxcombs talk of "consuming the midnight oil." No oil, and a very small portion of candles, have I ever consumed, and I am quite convinced, that no writing is so good as that which comes from under the light of the sun.

The merchants in Boston have come to a resolution to decline in future to give a discharge to their debtors, either in Boston or in the country, for less than one hundred cents on a dollar, in case of loss by fire, unless their property is insured to near the amount of its value.

A new State Prison, in the vicinity of Westchester, N. Y. has just been completed. It is built of white marble, is 482½ feet long, 44 broad, 4 stories high, and contains 800 cells.

From the year 1821 to 1825 inclusive, the value of silk goods imported into the U. States, was upwards of thirtyfive millions of dollars. Nothing is wanting but proper attention paid to the subject to enable the inhabitants of the U. States not only to supply domestic consumption with this costly article, but to export it.

## SUBSCRIPTION

*For importing Grape Vine Roots from France, at a moderate price, and encouraging the introduction of that culture into the United States.*

Mr Alphonse Loubat, having considerably enlarged his Vineyard, on Long Island, where he now has, in full cultivation, thirty-five acres of ground, containing 72,000 Grape Vine Roots; having also the peculiar advantage of being enabled to procure the best specimens of roots from his father's extensive vineyards and nurseries, in the districts of Bordeaux, Clerac, and Buzet, departments of Gironde and Lot and Garonne, in France, (45° N. Lat.) proposes to the numerous friends to the cultivation of the grape vine in the United States, a subscription will be opened on the first of August, 1828.

Mr A. L. will engage to furnish subscribers with the Grape Vine Roots, before the first of March next, and forward them free of expense, to the different cities where subscription lists shall have been opened. The roots will be three years old, and will produce considerable fruit the second year from the time of their being planted. They will be carefully classed and packed in boxes, with some of the original soil in which they have been raised, which will greatly facilitate the thriving of the roots, when transplanted.

Orders will be punctually attended to: the subscribers designating the quantities and species of the grape vine roots they wish to have. They will engage to pay for 1000 roots or more, at the rate of 12 1-2 cents for each root; for less than 1000, at the rate of 15 cents; and 25 cents per root for less than 50.—Roots only two years old, shall be paid for at the rate of 9 cents each, for 10 or more; 12 1-2 cents for less than one 1000; and 18 cents for less than 50 roots. Payment to be made on delivery of the roots. Letters not received unless post paid.

Subscription lists are open at New York, with Alphonse Loubat, 85 Wall street; Boston, E. Copeland, Jr.—Albany, R. M'Michael—Philadelphia, Van Amringe—Baltimore, Willard Rhoads—Washington City, Wm. Pairo. Richmond, Davenport, Allen & Co. Savannah, Hall, Shapter & Tupper—New Orleans, Finster & Hutton. Charleston, (S. C.) J. & J. Street Co. Mr A. Loubat's book on the Culture of the Grape Vine, and on the Making of Wine, may be found at the principal booksellers of the United States; and his agents will furnish them gratis to subscribers. 1D12.

*Wanted Immediately,*

Six or eight Journeyman Chair Makers, at the Newburyport Chair Factory.—Cash and the highest price given.—Apply to Nathan Haskell, Agent for the Proprietors. Newburyport, Dec. 19. 1828. 31

## AGRICULTURE.

### AGRICULTURE.

Written for the *Conversation-Lexicon*, by the Editor of the *New England Farmer*.

(Continued from page 179.)

After the time of Tull's publication, no great alteration in British agriculture took place, till Robert Bakewell and others carried into effect some important improvements in the breeds of cattle, sheep, and swine. These resulted in great benefits to British agriculture and emolument as well as fame to those who effected the alteration. By Bakewell's skilful selection at first, and constant care afterwards to breed from the best animals, he at last obtained a variety of sheep, which, for early maturity, and the property of returning a great produce of mutton for the food, which they consume, as well as the small proportion, which the weight of the offal bears to the four quarters, were without precedent. Culley, Cline, Lord Somerville, Sir J. S. Sebright, Darwin, Hunt, Hunter, Young, &c. &c. have all contributed to the improvement of domestic animals, and have left little to be desired in that branch of rural economy. Among other publications of distinguished merit, on agricultural topics, may be numbered *The Farmer's Letters, Tour in France, Annals of Agriculture, &c. &c.* by the celebrated Arthur Young; *Marshall's* numerous and excellent works, commenced with *Minutes of Agriculture*, published in 1787, and ended with his *Review of the Agricultural Reports*, in 1816, *Practical Agriculture*, by Dr R. W. Dickson, &c. &c. The names of Kaimes, Anderson, Sinclair, are also rendered illustrious by publications, which exhibit a union of philosophical sagacity, and patient experiment, resulting in improvements of incalculable importance not only to the British nation but to the human race. To these we shall only add the name of John Loudon, F. L. S. H. S. whose elaborate and able works, entitled *Encyclopedia of Gardening* and *Encyclopedia of Agriculture*, have probably never been surpassed by any similar works in any language, age, or country.

The establishment of a National Board of Agriculture was of pre-eminent service to British husbandry. Hartlib, a century before, and Lord Kaimes, in his *Gentleman Farmer*, had pointed out the utility of such an establishment, but it was left to Sir John Sinclair to carry their ideas into execution. To the indefatigable exertions of that worthy and eminent character the British public are indebted for an institution, whose services can hardly be sufficiently appreciated. "It made farmers who reside in different parts of the kingdom acquainted with one another; and caused a rapid dissemination of knowledge amongst the whole profession. The art of agriculture was brought into fashion; old practices were amended, new ones introduced, and a degree of exertion manifested, which had never before been exemplified in this island."

### AGRICULTURE OF FRANCE.

French agriculture began to flourish in the beginning of the seventeenth century, under Henry IV, and a work on that subject was published by

Olivier de Serres. In 1761 there were thirteen agricultural societies established in France, and nineteen co-operating societies. Those of Paris, Amiens, and Bourdeaux have distinguished themselves by their published memoirs. Du Hamel and Buffon caused the study of rural economy to become fashionable, and other writers contributed to the advancement of husbandry. M. de Trudaine introduced the Merino breed of sheep in 1776, and Comte Lasteysie has written a valuable work on sheep-husbandry. The celebrated Arthur Young made an agricultural survey of France in 1787, 8, and 9. Since that time several French and English writers have given the statistics and culture of different districts, and the Abbe Rosier and Professor Thouin general views of the whole kingdom. Buonaparte established many new agricultural societies and professorships, botanic and economical gardens for the exhibition of different modes of culture, and the dissemination of plants. He also greatly enlarged and enriched that extensive institution, the National Garden, whose Professor of culture, the Chevalier Thouin, is one of the most scientific agriculturists in Europe.

The lands in France are not generally enclosed and subdivided by hedges or other fences. Some fences occur near towns, but, in general the whole country is open; the boundaries of estates being marked by slight ditches or ridges, with occasional stones or heaps of earth, rows of trees or scattering trees. Depredations from passers on the high ways are prevented by *gardes champetre*, which are established throughout all France.

Since the time of Colbert the French have paid a good share of attention to sheep, and there are considerable flocks of Merino sheep owned by individuals, besides the national flocks. That of Rambouillet, established in 1786, is, or lately has been managed by M. Tessier, an eminent writer on agriculture. Sheep are generally housed, or kept in folds, and little yards and enclosures.

Mr Birkbeck considers the practice of housing or confining sheep as the cause of foot rot, a disease very common among sheep in France.—Where flocks remain out all night, the shepherd sleeps in a small thatched hut, or portable ware house, placed on wheels. He guides the flock by walking before them, and his dog guards the sheep from wolves, which still abound in some parts of the country. In the south part of France, the ass, and the mule are of frequent use in husbandry. A royal stud of Arabian horses has been kept up at Aurillac, in Limousin, for more than a century, and another has been more recently established near Nismes. Poultry is an important article in French husbandry. Mr Birkbeck thinks that the consumption of poultry in towns may be equal to that of mutton. The breed of swine is, in general, bad; but fine bams are made in Bretagne from hogs reared on acorns, and fatted with Indian corn. The French implements of agriculture are generally rude and unwieldy, and the operations of husbandry unskilfully performed.

The vine is cultivated in France in fields, and on terraced hills, but managed differently to that country from its common culture. In France

vines are planted in hills, like Indian corn, kept low, and cultivated like a plantation of raspberries. The white mulberry tree is very extensively cultivated for feeding the silk-worm. It is not placed in regular plantations, but in corners, rows, by the sides of roads, &c. The trees are raised from seeds in nurseries, and sold, generally, at five years' growth, when they have strong stems. They are planted, staked, and treated as pollards.

The eggs of the silk worm are hatched in rooms, by means of stoves to 18° of Reaumur (72½ Fah.) One ounce of eggs requires one hundred weight of leaves, and will produce from seven to nine pounds of raw silk. The hatching commences about the end of April, and with the feeding is over in about a month. Second broods are procured in some places. The silk is wound off the cocoons in little balls by women and children. The olive, the fig, the almond, and various other fruits are also extensively cultivated in France.

### AGRICULTURE IN GERMANY.

The earliest German writer on husbandry, was Conradus Heresbachius, who lived and died in the 16th century. His work *De Re Rustica* was an avowed compilation from all the authors who had preceded him. No other books on agriculture of any note appeared previous to the seventeenth century. With regard to the present state of agriculture in Germany, we are necessarily limited to brief notices. The country is very extensive and presents a great variety as respects soil, surface, climate, and culture. Its agricultural produce is, for the most part, consumed within its limits, but excellent wines are exported from Hungary and the Rhine, together with flax, hams, geese, silk, &c. The culture of the mulberry, and the rearing of the silk worm is carried on as far north as Berlin. The theoretical agriculturists are well acquainted with all the improved implements of Great Britain, and some of them have been introduced, especially in Holstein, Hanover, and Westphalia; but, in general, their ploughs, wagons, &c. are unhandy, unwieldy, and inefficient. Fish are carefully bred and fattened in some places, especially in Prussia, and poultry is every where attended to and carried to a high degree of luxury at Vienna. The culture of forests likewise receives particular attention in that country as well as in France. The common agriculture of Germany is every where in a state of improvement. Government, as well as individuals have formed institutions for the instructions of youth in its principles and most enlightened practices. The Imperial Society of Vienna, the Geographical Institution at Presburg, and that of Professor Thaer, in Prussia, may be numbered among recent institutions of this description.

### AGRICULTURE IN ITALY.

The climate, soil, and surface of Italy are so various as to have given rise to a greater diversity of culture than is to be found in the whole of Europe, besides. Corn, grass, butcher's meat, cheese, butter, rice, silk, cotton, wine, oil, and fruits of all kinds, are all found in perfection in this fertile section of the globe. London asserts that only one-fifth of the surface of Italy is considered ster-

FOR THE NEW ENGLAND FARMER.

## INSECTS ON FRUIT TREES.

ile, while only a fifth of the surface of France is considered fertile. The population of Italy is greater in proportion to its surface than that of either France or Great Britain.

The writers on the rural economy of Italy, are Arthur Young, in 1788, Sigismondi, in 1801, and Chateaubriand, in 1812.

In Lombardy, the lands are generally farmed by metayers, (from *meta* one half). The landlord pays the taxes and repairs the buildings. The tenant provides cattle, implements and seeds, and the produce is divided. The irrigation of lands in Lombardy is a remarkable feature of Italian husbandry. All canals taken from rivers are the property of the state, and may be carried through any man's land, provided they do not pass through a garden, or within a certain distance of a mansion, on paying the value of the ground occupied. Water is not only employed for grass-lands, which, when fully watered, are mowed four, and sometimes five times a year; and in some cases as early as March, but is conducted between the narrow ridges of corn lands, in the hollows between drilled crops, among vines, or to flood lands, a foot or more in depth, which are sown with rice. Water is also used for depositing a surface mud in some places where it is charged with that material. The details of watering for these and other purposes are given in various works, and collected in those of Professor Re. In general, watered lands let at one third higher price than those not irrigated.

The implements and operations of agriculture in Lombardy, are both very imperfect. The plough is a very rude contrivance, with a handle thirteen or fourteen feet long. But the cattle are fed with extraordinary care. They are tied up in stalls, then bled once or twice, cleaned and rubbed with oil; afterwards combed and brushed twice a day. Their food in summer is clover or other green herbage; in winter a mixture of elm-leaves, clover-hay, and pulverized walnut-cake, over which boiling water is poured, and bran and salt added. In a short time the cattle cast their hair, grow smooth, round and fat, and so improved as to double their value to the butcher.

The tomato or love-apple (*solanum lycopersicum*) so extensively used in Italian cookery, forms an article of field culture near Pompeii, and especially in Sicily, from whence they are sent to Naples, Rome, and several towns on the Mediterranean sea. (To be continued.)

Williams, in his book on West Florida, remarks of the cultivation of Indigo in that country, that Caracas, alone was able to rival Florida, in this article; forty thousand pounds sterling in one year, has been paid in London, for Florida Indigo; yet at this time not a pound is raised in the territory for sale; a few planters cultivate it for the use of their families; yet it is raised with less trouble than any other crop, and any female slave can manufacture it. This plant also is a native of Florida; its natural soil is the Pine Barrens.

*Sheep.*—A meeting of the citizens of Orange county has been called at Goshen, N. Y. to devise some plan to protect their sheepfolds from the ravages of dogs, the existing laws being insufficient.

*Ginger Root.*—Mr Raiford, near Savannah, has raised ginger root for the last four years, successfully, on common land, and exposed to all the variations of the climate.

MR FESSENDEN—Your Pennsylvania correspondent, M, appears to have noticed two distinct insects on the apple-tree, one of which, as Mr Buel remarks, you did not advert to in your Farmer of the 5th instant.\* I regret that you overlooked a conjecture hazarded in the memorandum furnished you, the substance of which was, that the "dark colored insect, on the body of the tree, about the size and shape of a small grain of coffee, with a bristly coat, and no wings," might be the *apterous female of a moth*, several species of which (besides that of the canker-worm) are common here.† That this insect had no connexion whatever with the minute muscle-like insects observed on the trees no one can doubt who has read Mr Perley's communication on the bark-louse, a species of Coccus, and Mr Loudon's description of the American blight, *ERIOSOMA mali* of Leach, *APHIS Lanata* or *lanigera* of other naturalists.

The account given by M. was not sufficiently detailed and particular to enable us to decide which of these two latter insects his probably was, although it appeared most to resemble the bark-louse of Mr Perley.

It has not yet been ascertained whether our bark-louse is the same as that described by Reaumur and Geoffroy, and observed by Shaw and Kirby on the apple-trees of England; but ours agrees in size and shape with theirs, and it is highly probable, if it is identical, that we are as much indebted to Europeans for introducing this and other lousy complaints, as they are to us for the American blight, which, however, I have never seen. In regard to the introduction of insects, I am fully persuaded that we have no species, in common with those of the Eastern world, which have not accompanied man and his imports from thence.

Perhaps a few general remarks on the economy of the Coccus genus may not be unacceptable to some of your readers, and may stimulate them to complete, by careful observation, the history of Mr Perley's species.

Early in the spring the Cocci are found apparently torpid, situated longitudinally in regard to the branch, the head upwards, and sticking by their flattened inferior surface closely to the bark. On attempting to remove them they are generally crushed, and there issues from the body a dark colored fluid. By piercing them with a pin they

\* We intended, however, to make our remarks applicable to two distinct species of insects. One which was described by "M" as having an appearance which "resembled the blossoms of timothy or some small grass, shaken on the trunk of the tree, when wet with dew, and remaining on it.—After which they appeared to increase in size to about the bigness of shot No. 3 cut in two and a little lengthened; and formed a cover, adhering to the bark, under which the insect, whatever it may be, was found." &c. [See p. 142.] This we supposed might be the bark-louse of Mr Perley; but having doubts on the subject, after describing the Perley insect, we remarked: "The above description of a destructive insect, and the remedy prescribed by Mr Perley, may be of use, although the insect may not be the same with that which has annoyed the fruit trees of our correspondent 'M.'" We then quoted from Kirby and Spence, notices of the *Tinea Corticella*, and *Arborum Line aris*, which we concluded might be identical with the insect first mentioned by "M."

† Having done with this insect we then took up the other on the last column of page 153 as follows, viz:

"The insect described by 'M,' page 142, found on the body of the tree about the size and shape of a small grain of coffee," &c. See also our note p. 169.—EDITOR.

‡ After we had commenced writing the editorial article p. 153, and before we had completed it, the "memorandum" was mislaid, and has not since come to hand. This we regret, as we set a high value on the communications of the author.—ED.

can be made to quit their hold, which I have often seen in the common species of the myrtle, *Coccus lespereidum*. A little later the body is more swelled, and, on carefully raising it with a knife, numerous eggs of an oblong form will be discovered beneath it, and the insect appears dried up and dead, and forming only a convex cover to its future progeny. Under this protection the young are hatched, and, on the approach of warm weather, make their escape at the lower end of the shell which is slightly elevated at that part. They then move with considerable activity, and disperse themselves over the young shoots or leaves. The shape of the young coccus is much like that of its parent, but the body is of a paler color, more thin and flattened. Its six legs and proboscis are visible under a magnifier. Some species are covered with a mealy powder, as in the *C. cacti*, or Cochenille of commerce. These little lice insert their proboscis into the bark and leaves, and draw from the cellular substance the sap which nourishes them. Reaumur observed the ground quite moist under peach-trees infested with Cocci, which was caused by the dripping of the sap from the numerous punctures made by these insects. While they continue their exhausting suction of sap they increase in size, and during this time, are in what is called the larvæ state. When this is completed they are still of different magnitudes, and set about their transformation by spinning from the mouth minute whitish filaments, which are affixed in a radiate manner to the bark, and which confine and secure the body in its situation. (Do not these constitute the specks of blue mould noticed by Mr Perley?) They now remain apparently inanimate; but under these lifeless scales the metamorphosis of the insect is conducted; with this remarkable difference, that, in a few days, the large ones contrive to break up and throw off, in 4 or 5 flakes, their former coats, and reappear in a very similar form to that which they before had: the smaller ones, on the contrary, continue under their envelope, which serve as cocoons, and from which they seem to shrink and detach themselves, and then become perfect pupæ, the rudiments of wings, antennæ, feet, &c. being discoverable, on raising the shells. If we follow the progress of these small ones (which are to produce the males) we shall see, in process of time, a pair of filaments and the tips of the wings protruding beneath the shell at its lower elevated part, and, through this little passage, the perfect insect at length backs out. The pupæ coat of the female is never cast off, so far as we can discover, but continues adherent and flexible, and the insect itself never afterwards changes place. The male is exceedingly small in comparison with the female, and is an anomaly in the order, (*Hemiptera*) having only two wings or hemelytra, though Latreille detected, in one species, vestiges of another pair of wings, which resembled the balancers of flies. The tail of the male is furnished with an elongated curved stilet, and a pair of slender, long, filaments. The ovaries of the female are fecundated through the small aperture beneath the lower tip of the shell. After this her body gradually augments, becomes more convex, and when the eggs are matured they are extruded and spread by the contraction of her body beneath its envelope, till the fond mother perishes in her labors, but still shields with her body the eggs which are to give birth to her future offspring.

There are several broods of some species in

the year. Of the bark-louse at least two are produced in one season. It is probable that the females of the last brood are fecundated in autumn, survive the winter, and thus provide for a succession of the species.

The writer of the article on Bees, in the North American Review, was too indiscriminate in denouncing all insects except the favorite elaborators of wax and honey. The single genus *Coccus* affords an ample refutation to the charge of universal noxiousness and inutility. Various tints of red are furnished by them from the splendid *Carmine* of the cochenille, to the duller hues of the *scarlet in grain* and the *Polish coccus*. The resin called *lac* is produced by a species of this genus, and has become essential in the composition of varnishes, japanned ware, and sealing-wax, and by a chemical process a beautiful pigment is obtained from it. The wax of China, called *Pe-la* is procured from certain trees, which are stocked, in that country, with *Cocci* for facilitating its production.

No species of *SAPERDA*, inhabiting the apple-tree, is known to us except the common one striped with white and brown, and which proceeds from the well-known borer. If there is another appropriated to this tree, we should like to see a description of it, and should be highly gratified to receive specimens.

With respect, your friend and servant,  
T. W. HARRIS.

Milton, December 24, 1828.

FOR THE NEW ENGLAND FARMER.

#### VILLAGE ANECDOTE.

MR EDITOR—It is encouraging to reflect, that however misled men may be, at times, by passions and prejudices, yet virtuous deeds and generous feelings, directed by a love of justice and peace, have something so amiable in themselves, that they will meet, not only with undisguised and general approbation, but they will create in society a predisposition to the same valuable end, offering thereby a strong assurance, that the human mind was intended by the Almighty Founder, as their native and prosperous soil. Nor is the magnitude of the object which brings those feelings into action, of much consideration; it is altogether the moral principle which gave them birth.—There is in them an irresistible charm to bring forth seeds of life, which otherwise might remain dormant and barren. It seems to be a duty, therefore, and it is a very pleasant one, to record those occurrences. In the present instance, the natural repository is assuredly the New England Farmer, now of general circulation among that order of citizens, within whose ancient and noble avocation is to be found, the safeguard to the best interests of our country. After this short preamble, I will ask your leave to introduce the following anecdote.

Some time since, it was in October, the weather being favorable for clearing land, A. H. determined to burn away the brush in one of his pastures; the fire ran faster than expected, and extended into the wood lot of his neighbor, N. H., where it did considerable damage, before it could be subdued. N. H. was absent on a journey, at the time, and on his return met with A. H., who expressed his regret at the accident which had taken place, and his readiness to satisfy him for the loss. Let us refer the case, said A. H., and

the damages to be assessed, to two men we can trust, and let those men be you and I.

Your proposal, Mr A. H., is very fair; but in such cases two men have been known, at times, not to agree, therefore, I would propose to you, to leave it to one alone, and let that man be your good self. You will take the case into consideration, and when we meet again, you will inform me to what amount you have fixed the loss.—The next time they met, A. H. informed N. H., that he had walked over his wood lot, and, that from the best opinion he could form of the injury it had received, he had estimated the loss at sixty-five dollars. N. H. professed himself perfectly satisfied with the liberal damages, which A. H. had brought in; but, neighbor, said he, it is a hard case, and, therefore, I will propose to you, that we should divide the loss; you pay me one half, and I will bear the rest.

When an anecdote is clothed with that character of pleasantness, which seems to render its truth somewhat questionable, it is often styled a *good story*. In the Italian language the same idea is prettily expressed by *se non è vero, è ben trovato*, which translated, *if it is not true, it is at least well imagined*. But in the present instance there is no fiction. The parties alluded to, are AMOS HARRINGTON, and NATHAN HAGAR, of the Rev. Mr FIELD's parish. Happy the town where hard cases, and all cases, are generally settled under the mild influence of such feelings! Happy the State where such spirit should prevail! Justice, equity, and peace! It would have a tendency to shorten and simplify the work of legislation, and to relieve of part of their labors the ministers of the law; it would hasten the promised and happy period, when the moral Rose is to bloom in the wilderness. J. M. G.

Weston, 29th Dec. 1828.

From the American Farmer.

#### GRAPES.

Retreat, near Dublin, Nov. 30, 1828.

ISABELLA GRAPE.—Much paper and ink have been wasted about the origin and value of the Isabella grape. I formerly understood, that Col. Hawkins obtained it from the garden of Mount Vernon, as a grape Fountainbleau; but, recently, the gentleman who succeeded Mr Hawkins as agent to the Creek Indians, informed me that the scions were received from Mr Fraser, a gentleman on botanical researches, who called it a French grape. Monsieur Roma had the same vine in his garden in Savannah, and said it was a French muscadel. It may be of much value to the north, where the climate suits it; but is worthless in the south, by reason of its ill habits. Half, or more, of the grapes, rot every year the season what it may; and only three or four ripe berries can be obtained from a bunch at one time, and nearly a month is required to ripen all the berries on a branch; hence it is no wine grape in our climate. When ripe berries can be obtained in sufficient quantity, it yields wine of nice flavor, provided the grapes are not too ripe, and the vintage remain only four or five hours in the vat; but let the grapes become mellow on the vines, and then let the vintage remain twenty four hours in the vat, and the wine is ruined—dull, heavy, flat, and a strong taste of the seeds.\*

ALEXANDER'S OR SCHUYLKILL GRAPE.—This

\*These remarks, it will be observed, do not apply to the Isabella grapes, in our climate.—Ed. N. E. F.

grape is a native, and makes excellent wine under the following conditions: collect the grape so soon as the berries are of full color and in the plenitude of their juice; if they remain on the vines to become mellowed, the product will be a dead, flat and ill flavored wine. When the grapes are mashed, or crushed in the vat, let them remain only one hour and a half, when the *must* will have obtained a sufficiency of color; press, and the product will be a crimson rose color, with flavor of the first class; but let the vintage remain ten or more hours in the vat, the longer the worse, and the wine will be austere and taste strongly of the seeds. The juice of this grape may be called weak, sp. gr. 1.056—raise the *must* with brown sugar to sp. gr. 1.124, and the wine will be strong enough.

CATAWBA.—This wine is said to be a native, and yields a superior dessert wine; and as Mr Adlum justly remarked, its vinous product suits all palates. Whether the flavor of this wine may be injured by the grapes mellowing on the vine is not known to me; but that it may be materially injured by too long residence in the vat, before pressing, is very certain. Five or six hours in dry warm weather is long enough. In cool, or wet weather, the continuance of the vintage in the vat may be of longer duration.

BLAND GRAPE.—This is said to be of doubtful nativity. It makes good wine if we will have patience to wait for its maturity three or four years; it has a superabundant proportion of gum in the juice, part of which seems to be insoluble, and the lees formed by the vernal and autumnal fermentations do not subside and the wine become clear, without new additions of fining. No other wine that I have made requires refining. The vine and fruit are subject to mildew and rust.

WARREN VINE.—This vine seems to be of foreign origin, and is of the superior class of wine grapes. It is subject to rot considerably with me; its vinous product was adjudged by a *gourmet* to resemble the delicious wine of Cyprus.

ROUND VIOLET MADEIRA GRAPE.—This vine came from Madeira to Savannah, many years ago. The vine is not distinguishable from the Warren, but the fruit is of a lighter color, and the vinous product of a different flavor, and it is not subject to rot. It is a superior wine grape. The *gourmet* was probably correct about the flavor of the Warren wine, because all the wine grapes planted in Madeira, were transplanted from the island of Cyprus, in 1420, by Prince Henry of Portugal, Duke of Visco, together with the sugar canes of Sicily, for the use of the colonists.

Yours, respectfully,

J. S. SKINNER, Esq. THOMAS McCALL.

Wholesome Advice, from Johnson's Letters.—Begin life with the least show and the least expense possible; you may at pleasure increase both, but you cannot easily diminish them. Do not think your estate your own, while any man can call upon you for money and you cannot pay; therefore begin with timorous parsimony. Let it be your first care not to be in any man's debt. Resolve not to be poor; whatever you have, spend less. Poverty is a great enemy to human happiness, it certainly destroys liberty, and it makes some virtues impracticable, and others extremely difficult.

There are no less than 2,533 varieties of the Rose, of which 18 belong to the Moss Rose, 20 to the Dog Rose, and 1,215 to the Provence Rose.

From the New York Farmer.

ON USE OF GYPSUM IN AGRICULTURE.

Sir—The extensive application of Plaster of Paris in the interior of this state, to the purposes of husbandry, induces me to hazard a few remarks upon the causes of its fertility, and the soils and crops to which it may be advantageously applied. I perceive that many of our farmers, although slow to adopt this or any other innovation upon old habits, now that they have become satisfied of the benefit of plaster in some cases, seem to infer that it is useful in all, and thus apply it without "rhyme or reason." The consequence, I fear, will be to bring it into disrepute and lead to its rejection in cases where its utility is unquestionable.

The most common opinion is, that this substance benefits crops by drawing moisture from the atmosphere. This theory proves too much: for if it has so strong an affinity for moisture, it will attract it from the soil as well as from the atmosphere; and thus rob the plant, instead of increasing their supply, of this essential agent of vegetable development. But it has been proved that gypsum absorbs moisture far less powerfully than putrescible manures, or even common soils, and retains it a shorter time. Johnson has given us, in his essay on the use of salt in agriculture, tables exhibiting the absorbent and retentive powers of different substances. I subjoin an extract in proof of my position:—

1000 parts.	"Horse dung evaporated previously to dryness, at a temperature of 100°, absorbed, during an exposure of three hours to air saturated with moisture at 62°,	145
	Putrified tan bark, under like circumstances, (66°,)	145
	Unputrified, do	115
	Cow dung do	180
	Pig do do	120
	Sheep do do	31
	Refuse Salt (63°)	49
	Burnt Clay,	29
	The richest soil (in one hour)	23
	Lime, (part carbonate)	11
Gypsum,	9	
10 parts.	Pig dung, evaporated to dryness, at a temperature of 106° (the heat of a meridian sun at midsummer) and then moistened with six parts of water, required for being reduced to dryness again, at the above temperature,	min. 135
	Horse dung, under similar circumstances,	90
	Common Salt,	75
	Rich Soil,	32
	Poor Soil (silicious),	25
	Gypsum,	18

Thus it appears, that the absorbent power of horse dung is sixteen times greater than that of gypsum, and its retaining power seven times greater. Let us not lose sight of another important fact which these experiments suggest, viz: That the power of a soil for absorbing and retaining moisture, and of course of resisting drought, is in the ratio of the dung and vegetable matter which it contains—rich soil suffering least, and poor soil most in dry weather.—Ploughing and hoeing frequently tend very much to increase, or rather to bring into full

operation, these qualities of soils for absorbing and retaining moisture.

After water has been expelled from plaster of paris by burning or heating, it then again absorbs it powerfully—and not only absorbs, but solidifies it. It is by this process that it is fitted for cornices, busts, &c.

Another agency which has been ascribed to plaster in the process of vegetation, is that of accelerating putrefaction in the soil—of rendering inert vegetable matter soluble, and thus increasing the supply of vegetable food. The experiments of Sir H. Davy disprove this theory, and show that gypsum rather retards than increases animal and vegetable putrefaction.

Some, supposing that plants are gifted with sensation, contend, that gypsum acts as a condiment to the vegetable, as spices do to the animal system, and benefits by stimulating their absorbent and assimilating organs. I am not physiologist enough to discuss this point, and will therefore barely observe, that if this is so, all plants are not equally sensitive; for many are certainly not affected by this stimulus.

Others again have maintained, that plaster owes its utility to the sulphuric acid (oil of vitriol) which it contains; and of course that a decomposition or separation of parts, takes place in the soil. Sulphuric acid has been applied, blended with different parts of water, without seeming to confirm this theory. But a sufficient objection is found in the fact, that gypsum is detected in the clovers and other plants, showing that no decomposition has taken place, and that the sulphuric acid, remaining chemically combined with its base, could not have acted separately.

Sir H. Davy, I think, has suggested the true cause of the fertility in gypsum: That it forms as necessary a constituent of some plants, as a few drops of peppermint do to a mint sling; and that when the soil does not contain it, in the small proportion needed, its application is necessary for their complete development and perfection—and that it is only useful to such crops as yield it on analysis, and on soils where it is deficient. Of the plants which contain gypsum, Sir H. Davy has enumerated the clovers, luzern, sanfoin and some other grasses; in which he believes it may exist to the amount of three or four bushels on an acre of these plants. The turnip crop yields it in small quantities; and if this theory is correct, Indian corn and potatoes will afford it, as it evidently benefits these crops. He adds, that gypsum is not taken up in corn crops, such as wheat, rye, barley, &c. A course of experiments during ten years, has satisfied me that these crops are not benefited, directly, by its application, but often indirectly, by increasing the growth of other vegetables, which ultimately enrich the soil.

The soils which plaster most benefits, are the poor lean sands and sand loams; and its effects diminish in proportion as these become more rich, adhesive, or wet. The dung of cattle contains gypsum; so does peat or bog earth. To lands often dunged, its effects are consequently less perceptible. That it does not prove efficacious upon wet lands may be accounted for by their generally abounding in bog soil, and not usually producing plants which contain gypsum.

As to the time and manner of applying plaster, different opinions prevail. It cannot enter the

months of plants until it is dissolved, or become soluble. To effect this, 500 times its weight of water is found to be requisite. This would seem to indicate that it should be sown early on grass lands. My practice has been to sow in March, or early in April, and if practicable, upon a light snow. When sown late, and a dry summer ensues, its benefits are frequently not perceptible, probably from the circumstance of its not having been dissolved. I have followed the example of two great pioneers in the improvement of American husbandry, the late Judge Peters and John Taylor, in sowing it for Indian corn and potatoes before the last ploughing. I consider the benefit in this method more certain and the labor less, than in that of strewing it on the hills of the growing crop.

The experience of practical men seems to have fixed the proper quantity at from one to two bushels the acre.

Plaster appears partially to have lost its efficacy in some parts of Pennsylvania, where it has been longest and most successfully used. It is said, to adopt the common language, that the soil has become tired of it. I suspect too much reliance has been placed upon it; and that it has been used as a substitute rather than as an auxiliary, for old fashioned barnyard dung. There is another way of accounting for its apparent failure. Has not the soil become tired of the plants which it aids, and which may have exhausted it of some other constituent? In the Norfolk system of alternate husbandry, it was long ago ascertained that clover could not be sown to advantage oftener than every second course, or once in eight or ten years, and other grasses were consequently alternated with it. The practice in Pennsylvania has been, I believe, to continue sowing clover every four or five years.

The preceding view of the subject and my personal experience, induce me to offer the following rules for the consideration of the farmer:

1. That plaster may be applied to pasture and meadow lands, not absolutely wet, with strong probability of profit—as it undoubtedly forms a constituent of many of the grasses, increases their vigor, and thickens the soil.

2. That it may be applied, with equal prospect of success, to the maize and potato crops, and I think, to legumes, such as peas, beans, &c. These being sown, as good husbandry implies, upon lands naturally free from surface water, or rendered so by draining.

3. That its benefits are greatest upon sands, gravels, and light loams; and that these benefits diminish in proportion as the soil becomes rich, either naturally or by the application of dung.

4. That plaster can never become a substitute for dung, but may be rendered a valuable auxiliary—benefiting some crops directly, and all remotely, by increasing the volume of vegetable matter, which ultimately becomes the food of plants.

5. That from one to two bushels per acre is a sufficient annual dressing for lands.

6. That upon grass it is most profitably sown early, that the vernal rains may render it soluble; and upon tilled crops before the last ploughing, that the moisture in the soil may perform this office in season, in both cases, to benefit the summer's growth.

And, finally, That its use can be best regulated by the farmer himself carefully noting its

effects upon different crops, soils, &c. always leaving a strip unplastered upon crops which it is supposed to benefit, and plastering a strip upon those on which its benefits are doubtful.

Very respectfully,  
J. BUEL.  
*Albany Nursery, Nov. 24.*

#### ON THE CULTURE OF THE VINE.

In February, take a single joint of the vine you choose; cut it off a half an inch above the eye, and again at two inches below the eye; cover each end with sticking plaster of any kind, and set it in a pot of garden mould, above five or six inches in diameter, and unglazed. The eye of the cutting must be covered with earth, and then watered to settle the ground: after this lay half an inch of horse manure on the surface to keep it from becoming dry and hard, and place the pot in a hot bed prepared for raising cabbage plants. If more than one shoot rises from the eye, rub off all but the strongest. About the first of June, turn out the vine from the pot, and set it in the garden, or at the east or north end of your house; wherever it can be protected from violence. It will grow in any soil, but like other plants it grows best in the best soil. When first removed, water it at a distance from the plant, so as to draw the earth toward the vine, instead of washing the ground from it. If you water it afterwards, pour your water into a trench at least eighteen inches from the plant; for unless this precaution be used, watering does more harm than good, and does most injury in the driest time. As the vine shoots, it must be prevented from falling. In November, a slight covering of straw is beneficial to prevent freezing and thawing of the vine. In February it must be trimmed by cutting it off at a half an inch above the eye; all the eyes below are to be carefully rubbed off, as being imperfect:—The eye thus left will sometimes produce more than one shoot, in which case all but the strongest should be rubbed off. In November, this shoot is again to be covered, and in the following February is to be again cut off above the second lowest clasper: that is leaving on two eyes to shoot this season, and again rubbing off all the eyes below the lowest clasper. Both these shoots should be permitted to grow their utmost length; which if the soil be favorable will be very considerable, and there will be reason to hope for fruit in the next season. In the third February cutting, three eyes upon each shoot may be left, and no more. From this time forward all the side branches from the shoots of the year are to be rubbed off, taking care not to injure the leaf whence they spring, which is the nurse of the bud at the root of its stem.

At the fourth time of cutting the vine, and from that time forward, it may be cut about the last of October; four eyes may then be left, and the fifth cutting, five eyes may be left on each shoot and never more, even in the most vigorous state of growth, for the injuries thereby done to the vine will be seen and lamented in succeeding years.

*Anger destroys Reason.*—When a man is angry it will answer no good purpose to attempt to argue a point with him, or to try to convince him that he is wrong, either in practice or in principle. You must wait till the paroxysm of passion has subsided, and the impatient sufferer becomes again a rational being.

From the New York Statesman.

#### NATURAL SCIENCES.

Every day affords us evidence of increasing intercourse between the naturalists of Europe and this country. This is as it should be, for, to say nothing of its obvious tendency to soften the asperities, and diminish the coldness which frequently occur between the learned of different countries, this mutual communication of friendly offices and early notice of each others labors, is of great importance to the whole learned world.

A pleasing instance of attention from one of the most distinguished Geologists of Europe to the Lyceum of Natural History of the city, has lately come under our notice. The Rev. Dr Buckland, of the University of Oxford, England, has presented to this society a set of casts of the teeth and bones of two species of Mastodon, found in diluvium not long ago, in the kingdom of Ava. It may not be known to the generality of our readers, that naturalists were already acquainted with six species of this gigantic genius of animals, of which none are now found alive. Of these, one was peculiar to North America, two to Europe, two to South America, and one common to Europe and South America. The recent discovery of similar remains in Asia has excited much interest among naturalists. It is now ascertained that these Ava Bones, although resembling those of Mastodon in size and structure, yet differ from all those known, and have accordingly been designated as two distinct species, and increasing the number now known to eight.

The casts referred to are such exact and admirable copies of the original remains, and the colors are imitated in so perfect a manner, that they exhibit altogether a proficiency in the plastic art, which our artists would do well to study.

The discovery of these remains must have been highly gratifying to that distinguished naturalist, Dr Buckland. In his celebrated work, "Reliquiæ Diluvianæ," in giving an account of the remains of the Elephant, the Rhinoceros, &c, &c, found in the European deposits of Diluvium, made by the last great deluge that has swept the face of the earth, he anticipated a repetition of the same circumstances in distant deposits of Diluvium to be hereafter discovered—an anticipation which has been realized, by the discovery of these Bones in the Kingdom of Ava, accompanied by those of the Elephant, the Rhinoceros, the Hippopotamos and various antediluvian animals. Our own country is covered in every direction with diluvium of the same period, and from the examination of which many new and interesting discoveries may be also anticipated.

*Kitchen Economy.*—A friend has mentioned to us an improvement in kitchen economy which we think deserving of notice. It may be called an *iron back log*, and is cast hollow, to contain water. A small leaden leader is attached to this iron cylinder, which is placed at the bottom of a wood fire, and connected with a cask or tub of water near the fire place, or in any convenient part of the room. The family may thus have a constant supply of hot water, without incumbering the fire-place, and with much less than the ordinary consumption of fuel for that purpose.—*Long Island Star.*

#### GOLD WASHINGS.

Strange as it may appear, it is a fact, that till very lately the jewellers were in the constant practice of throwing away the water into which they dip articles of jewelry after they are taken out of the boil (a menstrum of nitro muriatic acid, employed to give them a high finish,) without being at all aware of the quantity of gold that was thrown away with it. Of late a person possessed of some chemical knowledge is said to have made a handsome livelihood, by instructing jewellers, at the rate of five guineas each, in a method of recovering gold contained in the washing. This method consists simply in adding a solution of copperas, which precipitates the gold, and then fusing the residuum with nitre, by which the iron in combination is oxidated, and the gold left in a pure state.—*Mechanic's Magazine.*

In boring for water on the island, at the upper end of this village, owned by Mr Sewell, a vein of water was struck at the depth of 160 feet, which emits an inflammable gas in large quantities. It is so perfectly free from the nauseous smell of the oil gas, that its existence was discovered only by the casual introduction of a light into the mouth of the well.—*Watertown Register.*

*Damask Table Linen.*—Mr Hamilton Stewart, of Pittsburgh, has commenced the manufacture of Damask Table Linen. The Statesman of that city observes, that "the Table Cloths are extremely neat, and what is of equal importance, they are very cheap, and of a texture that will insure service and durability. In weaving the cloth, the threads are so arranged and managed, that almost any figure, name, or letters can be made to appear in full view upon the surface."

*Method of curing Pork Hams, to make them far superior to those cured in the common way.*—

To twelve common size hams, such as are cut from hogs weighing from 140 to 200 pounds, take 12 lbs. fine salt, 8 oz. of salt petre, and 3 pints of molasses—mix them well together—rub the hams with it, and pack them down in a tub or cask, and let them lay one week—then put to them pickle enough to cover them, made as follows:—To 3 gallons of water, put fine salt enough to make it bear an egg—add 1 quart of molasses, 2 quarts of strong ashes lie, (made from ashes without lime) and a porter bottle of purified pyroligneous acid—let them lay in it four weeks—then take them out and hang them up in a dry room—when dry they are fit for use.

Hams cured in this way are clean, tender, juicy, and fine flavored, without the waste occasioned by the drying and filth of smoking in the chimney or smokehouse.—*Newport Republican.*

Cleared from the port of Meadville, (Pa.) the fast sailing boat "THE ANN ELIZA."

All the materials of which this boat was built were growing on the banks of French Creek, on the 27th ult. On the 28th she was launched, and piloted to this place before sunset, by her expert builders, Messrs. Mattocks and Towne. Her cargo consisted, amongst other things, of 3000 reams of crown, medium, and royal patent *straw paper*, with patent book and paste boards; and left this place early on the 30th ult. for Pittsburgh, with about 20 passengers on board.—*Crawford Mess.*

## NEW ENGLAND FARMER.

BOSTON, FRIDAY JAN. 2, 1829.

## BROAD WHEELS.

To preserve a road by improving the wheel carriages which pass over it, all agree that the wheels should be made broader than they usually are, and cylindrical: that carts with two horses abreast are less injurious than such as are drawn by two horses in a line: and that it would be an advantage to have the axletrees of different lengths.

Edgeworth, upon a careful examination, concludes, that the system of rolling roads by very broad wheels must be abandoned; and that such a breadth only should be insisted upon, and such restrictions made as to loading, as will prevent the materials of the road from being ground to powder, or from being cut into ruts. With this view the wheels of carriages of burden should have feloes six inches broad, and no more than one ton should be carried on each wheel.

Farcy is of opinion, that six inch cylindrical wheels, or under, are the most practicable and useful, provided the projecting nails are most rigidly prohibited, which can never be done but by a penalty per nail upon the wheelers who put in those nails, and upon the drivers of the carriages, who use such roughly nailed wheels.

Telford thinks that no wagon or cart wheel ought to be of less breadth than four inches, and that in general no carriage ought to be allowed to carry more than at the rate of one ton per wheel: "when it exceeds that weight," he says, "the best materials which can be procured for road-making must be deranged and ground to pieces."

Paterson is a warm advocate for broad wheels. "If the wheels were used double the breadth as at present," he says, "they would act as rollers upon the materials, binding them together, and consequently the surface would always remain smooth and free from ruts; and the waste or decay, would, of course, be exceedingly little." All broad wheels, however, should be made on a construction different from those that are in common use. Those in common use, whether broad or narrow, are generally *dished* (as it is called) on the outside, and the ends of the axletree bent a little downwards. This causes the wheels to run wider above than below; and the reason, I believe, for adopting this plan, was to allow people to increase the breadth of their carriages, and get the wheels to run in the same track. Upon this plan, the edges of the wheel, to run flat on the road, must be of a *conical* shape, the outer edge being of less diameter than the inner one. Any bad effect arising from this is indeed very little felt from the narrow wheels; but as they increase in breadth, the evil increases in the same proportion. "A conical wheel," says Edgeworth, "if moved forward by the axletree, must partly roll and partly slide on the ground, for the smaller circumference could not advance in one revolution as far as the larger. Suppose," says he, "the larger revolution sixteen feet, and the smaller thirteen feet, the outer part must slide three feet, while the carriage advances sixteen, i. e. it must slide nearly one fifth of the space through which the carriage advances,—thus, if loaded with ten tons, the horses would have two tons to drag, as if that part of the weight was placed on a sledge." The same thing has been ably and beautifully demonstrated by Cumming, (*Essay on the Principles of Wheels and Wheel Carriages, &c.*) and is very easily illustrated; take

for instance, the *frustum* of a cone, or a sugar loaf, from which you have broken off a little bit at the point; then set this a rolling upon a table, and instead of going straight forward it will describe a circle; and if you will put a pin or axletree right through the centre of it, and upon that axle cause it to move straight forwards, the smaller diameter must slide instead of rolling. It is evident, therefore, that the rims of the wheels ought to be of a *cylindrical* form. Edgeworth states in relation to this, that "from the testimony given to the committee of parliament, by every person of science and judgment, cylindrical wheels and straight axletrees have been unequivocally preferred."

Farcy finds the Whitechapel road more injured by broad wheels than any other, owing to those wheels being barrelled and conical, and not running flat, and the middle tier projecting above the others with rough nails.

Cumming has proved experimentally, before the committee of 1808, that when the rim of a wheel is made truly cylindrical, so as to have an equal bearing on its whole breadth, the resistance to its progress on a smooth road is not increased by increasing its breadth. And in regard to the immense saving that would accrue to the nation, Jessop, in his report, says, "I may venture to assert, that by the exclusive adoption of cylindrical broad wheels, and flat roads, there would be a saving of one horse in four, of seventyfive per cent in repairs of roads, fifty per cent in the wear of tire, and that the wheels with spokes alternately inclined, would be equally strong with conical ones, and wear twice as long as wheels do now on the present roads." But over and above the preference due to such wheels, in respect to public roads, they are no less preferable when applied to purposes of husbandry. Besides the great resistance to the draught occasioned by the sinking of the narrow wheels on soft land, every farmer knows what injury is frequently done to subsequent crops by such poaching and cutting up of the land. But this is not all. Many a field of beautiful pasture, when subjected to the destroying operation of the narrow wheels, is very much injured, both in respect to the appearance and the crop, which would be entirely prevented by using broad wheels. Thus it has been stated in regard to the introduction of the use of broad wheels, that the saving on the incidental repairs of the road would be immense; that the roads would uniformly retain a smooth and even surface, which would greatly contribute to the comfort of the traveller, and the ease of the draught; that in husbandry also the advantages would be great; in short, that in every point of view, the benefits that would be derived in consequence, would be paramount to everything that would be urged in favor of the narrow wheels.

M'Adam thinks a wagon wheel of six inches in breadth, if standing fairly on the road with any weight whatever, would do very little material injury to a road well made and perfectly smooth.—The injury done to roads is by these immense weights striking against materials, and in the present mode of shaping the wheels, they drive the materials before them instead of passing over them. If a carriage passes fairly over a smooth surface, he says, that cannot hurt the road, but must rather be an advantage to it, on the principle of the roller. On being asked, "are you not of opinion that the immense weights carried by the broad wheeled wagons, even by their perpendicular pressure, do injury,

by crushing the materials?" he answered, "On a new made road, the crush would do mischief, but on a consolidated old road, the mere perpendicular pressure does not do any. But there is a great deal of injury done by the conical form of broad wheels, which operate like sledging, instead of turning fairly. There is a sixteen inch wheel wagon, which comes out of Bristol, that does more injury to our roads than all the travelling of the day besides."

With regard to regulating the weight to be carried on wheels, Farcy judiciously observes, that though it is not easy to state any one scale that would be generally applicable for each breadth of wheels below six inches, there should be a rate fixed, which should apply to ordinary or gate-tolls; and at the weighing machines additional, or what may be called machine tolls, should be levied upon all carriages which exceeded the weight, to be regulated in an increasing scale for each breadth of wheels, so as very greatly to discourage, but not ruinously to prohibit the occasionally carrying of large weights upon any wheels.

⦿ Axletrees of different lengths have been proposed by some engineers, with a view of preserving the roads. On this subject Paterson observes, "at present the axles of all kinds of carriages are made to one length, so that their wheels all run at the same width, and in the same track, than which nothing could be more fitly devised for the destruction of the roads. I would, therefore, propose that the length of the axletrees should be varied, that the wheels of the lighter description of carriages should run two inches narrower than the present track; and that the axles for the more weighty carriages should be increased in length, so that the wheel should run from one to four inches beyond the present track. I would also propose, that mails, and other heavy coaches, should be so constructed, that the hind wheels should follow either two inches within, or two inches outside the track of the fore wheels, as might be considered most proper. Were the axletrees of all kinds of carriages to be of various lengths as here proposed, we should have no rutted roads. The stones now displaced by the wheels of one carriage, would be replaced again by the next carriage that came up, having its axle of a different length: and in the same manner would the hind wheels repair the injury done by the fore wheels of a carriage. If this plan was to be acted on all over the kingdom, it is evident that it would have a very beneficial effect on the roads; and if it should be found thus to contribute to the keeping the roads smooth and even, it is also evident that it must contribute in the same proportion to the comfort of travellers of every description, and also to the ease of the beast of draught.

## CULTURE OF THE GRAPE.

The following extract of a letter of a recent date, written by a gentleman who is well qualified to speak upon the subject, shows what may be done in this interesting pursuit, which is now occupying the public attention. The writer resides on the Georgia side of the Savannah river, a few miles above Augusta.

"Send me a quarter cask of Madeira Wine—I hope soon to make some of this article for sale. The vines I got from Adlum, of Georgetown, in 1825, will bear fruit this year; but a small por-

tion of them took root; I have, however, now got near 800 vines growing, and I am increasing the vineyard—in three years, from what already is planted, I expect to make at least 40 pipes, and increase yearly. I have for four years past made a little wine from 11 old vines in the garden, equal to most Madeira imported, none who have tasted it believed that such wine could be made in America.”—*Charleston Courier*.

**Culture of Silk.**—Within a few days our attention has been called to this useful and highly interesting subject.—Mr Canfield, a respectable and intelligent farmer of the town of Clay, in this county, informs us that he intends as soon as practicable to engage in the profitable business of rearing the Silk worm—that he contemplates appropriating six or more acres of ground to the culture of the Mulberry tree.—*Syracuse Advertiser*.

**Feeding and fattening Fowls.**—Fowls will become fat on the common run of the farm-yard, where they thrive upon the offals of the stable, and other refuse, with perhaps some small regular daily foods; but at thrashing time they become particularly fat, and are thence styled barn-door fowls, probably the most delicate and highly flavored of all others, both from their full allowance of the first grain, and the constant health in which they are kept by living in a natural state, and having the full enjoyment of air and exercise. It is a common practice with some housewives to coop their barn-door fowls for a week or two, under the notion of improving them for the table, and increasing their fat; a practice which, however, seldom succeeds, since the fowls generally pine for the loss of their liberty, and slighting their food, lose instead of gaining additional flesh. Such a period, in fact, is too short for them to become accustomed to confinement.

Eggs become desiccated, and, in consequence, lose great part of their substance and nutritive quality, by keeping, and everybody knows the value of a fresh-laid egg. They will retain their moisture and goodness, however, three or four months or more, if the pores of the shell be closed and rendered impervious to the air by some mucous application. We, generally, anoint them with mutton suet melted, and set them on end, wedged close together in bran, *stratum super stratum*, [layer above layer] the containing box being covered closely,—laid upon the side the yolk will adhere to the shell. They thus come into use at the end of a considerable period of time, in a state almost equal to new-laid eggs for consumption, but ought not to be trusted for incubation, excepting in the case of imported eggs of rare birds.

**Ice a Medicine.**—The custom of taking ice in Italy and Sicily is considered as an indispensable refreshment and as a powerful remedy in many diseases. The physicians of these countries do not give many medicines; but frequently prescribe a severe regimen, and prevent the baneful effects of various diseases, by suffering the sick, for several days, to take nothing but water cooled with ice, sweet oranges, and ice fruits.—*American Sentinel*.

**Orchard Grass Seed.**

Just received at the New England Farmer Seed Store, No. 52 North Market Street, Boston,—a consignment of prime Orchard Grass Seed, raised by Mr LLOYD JONES, of Pennsylvania, who is well known as the most extensive and success-

ful cultivator of this valuable grass in this country, as the following letter shows:

“MR RUSSELL.—In regard to the character of Mr JONES’ seed, I have pleasure in saying, that it is the best in this market, and always commands an extra price. Col POWELL, always purchases of him, not only for himself but for his southern friends; and the Pennsylvania Agricultural Society, at their last exhibition, awarded him the premiums for both Orchard Grass and Clover Seed.

Yours, &c. JOHN P. MILNOR,

Recording Secretary Penn. Agri. Society.

Gentlemen who wish to secure a supply of this seed, will do well to secure it soon.

Also, a most extensive supply of Gardea, Field, and Flower Seeds, raised expressly for us, or procured from the most unquestionable sources.

**Canary Birds.**

For Sale, a few copies of the New and Complete Canary Bird Fancier, containing a variety of useful information, by which the admirers of those beautiful Birds may be instructed in their management while breeding, and their treatment when diseased; with useful hints to the breeders of Mules. From the latest London Edition.—Price 25 cts. Just received at the

**Agricultural Warehouse.**

No. 52 North Market Street, Boston.

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**Valuable Real Estate, &c, For Sale.**

The Subscriber offers for Sale, the following Real Estates in Durham, N. H. viz :

About 50 acres of land, under good cultivation, with tolerable buildings thereon;—Soil of excellent quality, and capable of a high degree of improvement. Also, a Farm on the New Hampshire Turnpike road, containing about 80 acres, with buildings nearly new.

Also, a Farm of about 110 acres, with new buildings, lying within two miles of the New Market Factories.

Also, a small Farm lying in the Great Bay containing 30 or 40 acres, a very productive and excellent tract of land, in the neighborhood of the above named Factories.

Also three Houses in the Village of Durham—one of them possessing excellent accommodations for a Taverna.

Also, a Farm in Lee, containing about 30 acres.

Also, a Wood Lot in Barrington, containing 105 acres, well wooded.

He also offers for sale, a Stud Horse of approved blood, and several Mares and Colts of different ages.—All kinds of Farming Utensils, and Stock of all sorts.

The above described Lands are within a short distance of the large Factory Establishments at Dover and New Market.

Durham, Dec. 26, 1823. JOHN FROST.

**Two Heifers For Sale.**

Two Superior Heifers, with calf, mixed between the Derton and Coelebs breed. Both of which took a premium at the late Show in Brighton.—Inquire of Daniel Chandler, Lexington, or at the counting room of the New England Farmer, Agricultural Warehouse, Boston. 3t Jan. 2, 1829.

**Splendid Bulbous Roots, &c.**

A further supply of Hyacinths, Tulips, Narcissus, Gladiolus, Snow Drops, Crocus, Star of Bethlehem, Jonquilles, Ranunculus, Iris, Crown Imperials, Anemones, Crocus, &c. from 12 to 62 cts. each. A very few of the finest Hyacinths, dark and pale blue, pure white, red, yellow, and white with various eyes, at \$1 per root.

**Seeds for the West Indies.**

Merchaats, masters of vessels, and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from \$4 to \$5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

**Field Peas.**

A consignment of 50 bushels of Field Peas, from Vermont, of the growth of 1827, in good order. They will be sold by the tierce at \$1.75 per bushel.

**Oat Meal, &c.**

Fine Oat meal and Oat Flour, Hulled Oats, Hulled Barley, Barley Flour, &c. for sale by the barrel or less quantity, direct from Stevens’ Mills, Vermont.

**American Tree Seeds.**

For sale, a variety of Seeds of Forest Trees, Shrubs, &c. mostly native American kinds, and suitable for sending to Europe, or for cultivation here. Price 25 cts. a paper. They were gathered by a gentleman familiarly acquainted with the sorts, expressly for us. They will be sold by the single paper, or packed to order, in any quantity.

Also, Peach and Almond Stones, and many other valuable Fruit and Forest Tree Seeds for planting this fall, a catalogue of which may be had gratis at this place.

**Garden and Field Seeds.**

The largest collection and variety of Garden, Field, Tree and Herb Seeds to be found in New England, at wholesale and retail. The Seeds are all raised in this vicinity, expressly for this Establishment, by careful and experienced growers, and are war-

ranted pure and fresh. Country traders supplied with boxes of prime seeds, for the retail trade, on liberal terms. A pamphlet catalogue (2d edition) of our Seeds, Trees, &c. is published and will be forwarded gratis to any one who will send for it.

**Orchard Grass Seed.**

A few more bushels of this valuable Grass Seed, growth of 1823. Also, Lucrae, White Clover, Fowl Meadow, and every other kind of Grass cultivated in New England.

**White Mulberry Seed.**

This day received, a few pounds of warranted genuine White Mulberry Seed, raised in Coventry, Con. this season, and saved with care expressly for us—For sale by the lb. or ounce.

Shallots for fall planting, Tree and Potato Onions.

**Tangier Cauliflower.**

We have just received through Mr Malony, the American Consul at Tangier, a few lbs. of this celebrated Cauliflower seed. A small parcel was sent to the Hon. Jonathan Huswell of this city, a few years since, who pronounces it altogether superior to any seed from England, and which produced cauliflowers much finer than any he had seen cultivated in this country.

**Roots of the Pie-Plant, or Tart Rhubarb.**

A large supply of the roots of the *Rheum Undulatum*, or Tart Rhubarb, or Pie-Plant, an excellent article for summer use. (See N. E. Farmer, vol. vi. page 290, and page 11 of this volume, and Fessenden’s New American Gardener, article *Rhubarb*, for its culture and uses.) The roots are in fine order for transplanting this fall. Price 25 cts. per root

**Seed Potatoes.**

A few bushels La Plata or Long Red Potatoes, raised by Mr Gourgas of Weston; selected for seed, of a uniform size, and much improved as to their earliness, by the careful attention of Mr G. For sale at the

**New England Farmer Seed Store,**

No. 52 North Market, Street—Boston.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.	3 00	3 75
ASHES, pot, first sort,	ton.	130 00	135 00
Pearl, first sort,	“	130 00	135 00
BEANS, white,	bushel.	80	1 12
BEEF, mess,	barrel.	10 00	10 50
Cargo, No. 1,	“	8 50	9 00
Cargo, No. 2,	“	7 50	7 75
BUTTER, inspected, No. 1, new,	pound.	14	16
CHEESE, new milk,	“	7	9
Skimmed milk,	“	2	3
FLOUR, Baltimore, Howard-street,	barrel.	8 50	8 75
Genesee,	“	9 00	9 25
Rye, best,	“	“	“
GRAIN, Corn,	bushel.	63	67
Rye,	“	75	80
Barley,	“	“	70
Oats,	“	30	38
HOG’S LARD, first sort, new,	pound.	“	9
LIME,	cash.	85	90
PLASTER PARIS retails at	ton.	“	3 00
PORK, clear,	barrel.	16 00	16 50
Navy, mess,	“	13 00	13 25
Cargo, No. 1,	“	13 00	13 25
SEEDS, Herd’s Grass,	bushel.	2 00	2 50
Orchard Grass,	“	“	3 00
Fowl Meadow,	“	“	4 00
Rye Grass,	“	“	4 00
Tall Meadow Oats Grass,	“	“	5 00
Red Top	“	“	1 00
Lucerne,	pound.	“	50
White Honeysuckle Clover,	“	“	50
Red Clover, (northern)	“	9	10
French Sugar Beet,	“	“	1 50
Mangel Wurtzel,	“	“	1 50
WOOL, Merino, full blood, washed,	“	37	45
Merino, full blood, unwashed,	“	23	28
Merino, three fourths washed,	“	33	37
Merino, half & quarter washed,	“	36	36
Native, washed,	“	22	28
Pulled, Lamb’s, first sort,	“	46	43
Pulled, Lamb’s, second sort,	“	25	30
Pulled, “ spinning, first sort,	“	33	35

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD.

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	10	12 1-2
PORK, fresh, best pieces,	5	6
whole hogs,	5	6
VEAL,	5	6
MUTTON,	2	10
POULTRY,	8	10
BUTTER, keg and tub,	14	20
Lump, best,	“	20
EGGS,	20	22
MEAL, Rye, retail,	“	70
Indian, retail,	“	40
POTATOS,	“	50
CIDER, [according to quality,]	2 00	3 00

## MISCELLANIES.

## NEW YEAR ADDRESS

To the Patrons of the New England Farmer.

AGAIN the incessant lapse of Time  
Demands our Monument of Rhyme,  
Like that which Horace brag'd about,  
And tall enough the skies to flout,  
Compared with which the Tower of Babel  
Would seem the lean-to of a stable.

We're highly gratified to find,  
The public more and more inclined  
The Cultivator's art to practise,  
And patronize, because the fact is  
That righteousness and cultivation  
Go hand in hand t' exalt a nation:  
And Husbandry's a hobby which  
A world may ride with spur and switch,  
(Though not like jades, which will not stir  
Without the aid of switch and spur);—  
If all mankind at once bestrode him  
They could not tire nor overload him.  
Not only men, who sit astride,  
But Ladies also on a side-  
Saddle so neat, or on a pillion,  
That's big enough to hold a million,  
May ride our hobby with a cheer-up,  
And he'll not kick, bite, plunge, nor rear up,  
But *vires in eundo crescit*,  
As cousin Virgil somewhere has it.  
So Fire, which has obtain'd ascendance,  
When setting up for independence,  
Prepares by heat of radiation  
Combustibles for conflagration;—  
By burning fast, the mighty master  
Acquires fresh means of burning faster,  
Till blazing pyramids arise,  
Which threaten to consume the skies.

With ken prophetic, we behold  
A brighter age than that of gold,  
Which, with accelerating pace,  
Is hurrying on to bless our race;  
And hail its grand approximation,  
Mark'd by superior cultivation,  
When wise men's heads, and good men's hearts,  
Devoted to the art of arts,  
And industry's untiring hand,  
Shall make a garden of our land—  
Yea, make New England, all exceeding,  
A new edition of old Eden,  
If not quite equal, yet before it,  
In many a root, and fruit, and floret,  
Indebted for its propagation  
To modern arts of cultivation.

We're tranced with rapture, when we find  
The fairer moiety of mankind,  
Whose smile makes mortal man's condition  
But little short of sheer fruition,  
By whose society is given  
Earth's purest prototype of Heaven,  
Th' angelic part of human nature  
Inspire and aid the Cultivator.  
A plant that's sunn'd by Ladies' eyes  
Will like an exhalation rise,  
We hope that Horticulture may  
Be therefore blest with Beauty's ray,  
Till Flora's gemmes gem every waste,  
And every grove's a "Bower of Taste."

\* Virgil, however, says "*acquiri*," which not rhyming readily, we use a substitute;

"For rhyme the rudder is of verses."

Adam, in Eden, we believe,  
Had been a brute without his Eve;  
An arid heath, a blasted common,  
Blest with the smiles of lovely woman,  
We should prefer to all that's rare  
In paradise, without the Fair.  
We therefore pray that Friendship's hand  
From every Lady in the land,  
May be to us henceforth extended,  
From this time till our time is ended;  
And would solicit every Charmer  
To please to patronize our Farmer,  
And make those gentlemen, who claim  
Her approbation, do the same;  
And common justice must require her  
To graut this boon to an admirer  
Like us, so prone to chaunt her praises,  
In verse which absolutely blazes.

His head is very like a stump  
Whate'er its craniologic bump,  
Who does not see that we the Tillers  
Of Earth compose the nation's pillars,  
And may be styled with strict propriety  
The props of civilized society.  
What would have been poor mortals' lot—  
Yea, what were man, if we were not?  
Nature's poor, simple, houseless child,  
The weakest wild beast of the wild,  
Must live on brewse, his home must be  
A cavern or a hollow tree;  
Sometimes, in spite of fears and cares,  
Be served up raw to wolves and bears,  
Or maugre tooth, nail, fist, and truncheon,  
Make hungry catamounts a luncheon.

Our art, moreover, claims ascendance  
As german to our Independence;  
Both, commonly, are coexistent,  
And each the other's best assistant.  
We Farmers are a sort of stuff,  
Tyrants will always find too tough  
For them to work up into slaves,  
The servile tools of lordly knaves.  
These men who till the stubborn soil,  
Enlighten'd, and inured to toil,  
Cannot be made to quail or cower  
By traitor's art or tyrant's power,  
They might as well attempt to chain  
The west wind in a hurricane;—  
Make rivers run up hill by fright'ning,  
Or steal a march on kindled lightning—  
The great sea-serpent, which we've read of,  
Take by the tail and snap his head off—  
The firmament on cloudy nights,  
Illume with artificial lights,  
By such an apparatus as  
Is used for lighting streets with gas—  
Or, having split the north pole till it's  
Divided into baker's billets,  
Make such a blaze as never shone,  
And torrefy the frozen zone—  
With clubs assail the polar Bear,  
And drive the monster from his lair—  
Attack the comets as they run  
With loads of fuel for the sun,  
And overset by oppugnation  
Those shining colliers of creation—  
The Milky Way Mc'Adamize,  
A railway raise to span the skies,  
Then make, to save Apollo's team,  
The Solar Chariot go by steam.—  
These things shall tyrants do, and more

Than we have specified, before  
Our Cultivators they subdue,  
While grass is green, or sky is blue.

But this is spinning out sublimity,  
As one would cotton yarn for dimity;  
We'll therefore break our thread off here,  
By wishing you a happy year,  
And all good things, which can be given  
To man from all indulgent Heaven.

Boston, Jan. 1, 1829.

*High Life and Domestic Life.*—The gayest votary of pleasure, who pursues the phantoms of genteel dissipation, is generally the dullest of domestic companions. In choosing a partner for life, the selection should not be made merely from public appearances. The undisguised realities of private life, the indications of worth or unworthiness, which the family fireside exhibits, are the only traits of character, in which any confidence can be placed.

*Age and Perseverance.*—It is a fault too much practised by both sexes to indulge in listlessness, and a kind of hopeless languor, at the decline of life. Our energies and talents were given us to persevere to the end.

*A Rule for Conversation.*—We should be as careful not to offend unnecessarily, as not to mislead intentionally, those with whom we converse; and indeed to give unnecessary pain, by remarks in conversation, is not only a breach of manners, but of morals.

*Evenness of Temper.*—Madame Necker relates the following anecdote M. Abauret, a philosopher of Geneva. It is said of him that he had never been out of temper; some persons, by means of his female servant, were determined to put him to proof. The woman in question stated that she had been his servant for thirty years, and she protested that during that time she had never seen him in a passion. They promised her a sum of money if she would endeavor to make him angry. She consented, and knowing that he was particularly fond of having his bed well made, she on the day appointed neglected to make it. M. Abauret observed it, and the next morning made the observation to her; she answered that she had forgotten it; she said nothing more, but on the same evening she again neglected to make the bed; the same observation was made on the morrow by the philosopher, and she again made some excuse in a cooler manner than before. On the third day he said to her, "you have not yet made my bed; you have apparently come to some resolution on the subject, as you probably found it fatigued you. But after all it is of no great consequence, as I begin to accustom myself to it as it is." She threw herself at his feet, and avowed all to him.

*Wanted Immediately,*

Six or eight Journeyman Chair Makers, at the Newburyport Chair Factory.—Cash and the highest price given.—Apply to Nathan Haskell, Agent for the Proprietors.  
Newburyport, Dec. 19. 1828. 31

*The Hunterdon Gazette Establishment for sale,*  
At Flemington, Hunterdon county, New Jersey, on reasonable terms. Address the Editor, (post paid) at Flemington, New Jersey. 31 Jan 2

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (over the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

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No. 25.

## AGRICULTURE.

### AGRICULTURE.

Written for the *Conversation-Lexicon*, by the Editor of the *New England Farmer*.

(Concluded from page 185.)

#### AGRICULTURE OF THE UNITED STATES.

The territory of the United States is very extensive, and presents almost every variety of soil and climate, which the earth affords. The agriculture of this wide spread country embraces all the products of European cultivation, together with some, (such as sugar and indigo) which are rarely made objects of tillage in any part of Europe. To give a full description of the agriculture of these states would require a large volume. We shall confine ourselves to such sketches as we may deem of most practical importance to those who are or intend to become cultivators of North American soil.

The farms of the Eastern, Northern, and Middle States consist, generally, of from 50 to 200 acres, seldom rising to more than three, and generally falling short of two hundred acres. Every farm is enclosed and divided either by stone walls, or rail fences, made of timber, not many hedges having hitherto been cultivated. The building, first erected on a "new lot," or a tract of land not yet cleared from its native growth of timber is what is called a log-house. This is a hut or cabin, made of round straight logs, about a foot in diameter, lying on each other, and notched in at the corners. The intervals between the logs are filled with slips of wood, and the crevices, generally stopped with mortar, made of clay. The fire-place commonly consists of rough stones, so placed as to form a hearth, on which wood may be burnt. Sometimes these stones are made to assume the form of a chimney, and are carried up through the roof, and, sometimes, a hole in the roof is the only substitute for a chimney. The roof is made of rafters forming an acute angle at the summit of the erection, and is covered with shingles commonly split from pine trees, or with bark peeled from the hemlock, (*pinus canadensis*.)

When the occupant, or "first settler," of this "new land" finds himself in "comfortable circumstances," he builds what is styled a "frame-house," composed of timber, held together by tenons, mortices and pins, and boarded, shingled, and clap-boarded on the outside; and often painted white, sometimes red. Houses of this kind generally contain a dining room and kitchen, and three or four bed-rooms on the same floor. They are rarely destitute of good cellars, which the nature of the climate renders almost indispensable. The farm-buildings consist of a barn, proportioned to the size of the farm, with stables for horses and cows on each side, and a threshing floor in the middle; and the more wealthy farmers add a cellar under the barn, a part of which receives the manure from the stables, and another part serves as a store-room for roots, &c. for feeding stock. What is called a corn-barn is likewise very common, which is built exclusively for storing the ears of Indian corn. The sleepers of this building are generally set up four or five feet from

the ground, on smooth stone posts or pillars, which rats, mice, or other vermin cannot ascend.

With regard to the best manner of clearing forest-land from its natural growth of timber, the following observations may be of use to a "first settler." In those parts of the country where wood is of but little value, the trees are felled in one of the summer months, the earlier in the season the better, as the stumps will be less apt to sprout, and the trees will have a longer time to dry.—The trees lie till the following spring, when the limbs, which do not lie very near the ground should be cut off that they may burn the better. Fire must be put to them in the driest part of the month of May; or if the whole of that month prove wet, it may be applied the beginning of June. Only the bodies of the trees will remain after burning, and some of them will be burnt into pieces. Those which require to be made shorter are cut in pieces nearly of a length, drawn together by oxen, piled in close heaps and burnt, reserving such trees, and logs as may be needed for fencing the lot. The heating of the soil so destroys the green roots, and the ashes made by the burning are so beneficial as manure to the land, that it will produce a good crop of wheat or Indian corn, without ploughing, hoeing, or manuring.

If new land be in such a situation that its natural growth, may turn to better account, whether for timber or fire wood, it will be an unpardonable waste to burn the wood on the ground. But if the trees be taken off, the land must be ploughed after clearing, or it will not produce a crop of any kind.

The following remarks on this subject are extracted from some observations by Samuel Preston, of Stockport, Pennsylvania, a very observing, experienced, and judicious cultivator; which were first published in the *New England Farmer*, an agricultural paper, printed at Boston, Massachusetts.

Previous to undertaking to clear land, Mr Preston advises;

"1st. Take a view of all large trees, and see which way they may be felled for the greatest number of small trees to be felled alongside or on them. After felling the large trees, only lop down their limbs; but all such as are felled near them should be cut in suitable lengths for two men to roll and pile about the large trees, by which means they may be nearly all burnt up, without cutting into lengths, or the expense of a strong team to draw them together.

"2d. Fell all the other trees parallel, and cut them into suitable lengths, that they may be readily rolled together, without a team, always cutting the largest trees first, that the smallest may be loose on the top to feed the fires.

"3d. On hill-sides fell the timber in a level direction; Then the logs will roll together; but if the trees are felled down hill, all the logs must be turned round before they can be rolled, and there will be stumps in the way.

"4th. By following these directions, two men may readily heap and burn most of the timber, without requiring any team; and perhaps the brands and the remains of the log-heaps may all

be wanted to burn up the old fallen trees. After proceeding as directed, the ground will be clear for a team and sled to draw the remains of the heaps where they may be wanted round the old logs. Never attempt to either chop or draw a large log until the size and weight are reduced by fire.

"The more fire heaps there are made on the clearing, the better, particularly about the old logs, where there is rotten wood.

"The best time of the year to fell the timber, in a great measure depends on the season's being wet or dry. Most people prefer having the timber fallen in the month of June, when the leaves are of full size. Then by spreading the leaves and brush over the ground, (for they should not be heaped) if there should be a very dry time the next May, fire may be turned through it, and will burn the leaves, limbs, and top of the ground so that a very good crop of Indian corn and pumpkins may be raised among the logs by hoeing; after these crops come off, the land may be cleared and sowed late with rye and timothy grass, or with oats and timothy in the spring. If what they call a good burn cannot be had in May, keep the fire out, until it can be had in some very dry time in July or August; then clear it off and sow either wheat, or rye and timothy, harrowing several times, both before and after sowing; for after the fire has been over the ground, the sod of timothy should be introduced as soon as the other crops will admit, to prevent briars, elders, fire cherries, &c. from springing up from such seeds as were not consumed by the fire.

"The timothy should stand some four or five years, either for mowing or pasture, until the small roots [of the forest trees] are rotten; then it may be ploughed, and the best mode which I have observed is to plough it very shallow in the fall; in the spring crossplough it deeper, harrow it well and it will produce a first rate crop of Indian corn and potatoes, and the next season produce the largest and best crop of flax that I have ever seen, and be in order to cultivate with any kinds of grain, or to lay down again with grass.

"These directions are to be understood as applying to what are generally called *Beech-lands*—and the chopping may be done any time in the winter, when the snow is not too deep to cut low stumps, as the leaves are then on the ground.—By leaving the brush spread abroad, I have known such winter choppings to burn as well in a dry time in August, as that which had been cut the summer before."

The agricultural implements, and farming operations of the United States, are, in most particulars, very similar to those of Great Britain. Circumstances, however, require variations, which the sagacity of the American cultivator will lead him to adopt, often in contradiction to the opinions of those who understand the science better than the practice of husbandry. In Europe land is dear and labor cheap, but in the United States the reverse is the case. The European cultivator is led by a regard to his own interest to endeavor to make the most of his land; the American cultivator has the same inducement to make the most of his labor. Perhaps, however,

this principle, in this country, is, generally carried to an unprofitable extreme, and our farmers would derive more benefit from their land if they were to limit their operation to such parcels of their possessions as they can afford to till thoroughly and to manure abundantly. A man may possess a large landed estate without being called on by good husbandry to hack and scratch over the whole as evidence of his title. He may cultivate well those parts which are naturally most fertile, and suffer the rest to remain woodland, or, having cleared a part, lay it down to permanent pasture; which will yield him an annual profit, without requiring much labor.

The climate and soil of the United States are adapted to the cultivation of Indian corn, a very valuable vegetable, which, it is believed, cannot be raised to advantage in Great Britain.\* This entirely, and very advantageously, supersedes the field culture of the horse-bean (*vicia faba*) one of the most common fallow crops in that island.—The *Root-husbandry*, or the raising of roots for the purpose of feeding cattle, is likewise of less importance in the United States than in Great Britain. The winters are so severe in the northern section of the Union, that turnips can rarely be fed on the ground, and all sorts of roots are with more difficulty preserved and dealt out to stock in this country than in those which possess a milder climate. Besides, hay is more easily made from grass in the United States than in Great Britain, owing to the season for hay-making being generally more dry, and the sun more powerful in the former than in the latter country. There are many other circumstances which favor the American farmer, and render his situation more eligible than that of those who pursue the same occupation in any part of Europe. He is, generally, the owner as well as the occupier of the soil which he cultivates; is not burdened with tythes; his taxes are light, and the product of his labors will command more of the necessaries, comforts, and innocent luxuries of life, than similar efforts would procure in any other part of the globe.

The American public seem, at present, fully aware of the importance of emulous and scientific agriculture, to the strength and prosperity of a nation. The state of Massachusetts has appropriated considerable sums to add to the funds of Agricultural Societies in that Commonwealth. Institutions for the promotion of husbandry, Cattle Shows, and Exhibitions of Manufactures, are not only common in that State, but in every part of the Union. A periodical publication entitled the *American Farmer*, is established at Baltimore, and another called the *New England Farmer*, is published in Boston. Men of talents, wealth and enterprise have benefited their country and acquired the highest honor to themselves by their labors and their liberality to improve American husbandry. Merino sheep have been imported by Gen. Humphreys, Chancellor Livingston, and others, and are now common in the United States.—The most celebrated breeds of British cattle have been imported by Col. Powel, of Powelton, near Philadelphia; and there prevails a general disposition with men of intellect, influence, wealth, and high standing in community to promote the prosperity of American Agriculture, by all the means, which these advantages enable them to call into action.

\* Mr Cobbett is, however, attempting to cultivate Indian corn in England, but with what success we have not learned.

We shall conclude this article with a few brief notices of some of the most prominent benefits and improvements, which modern science has contributed to the art of agriculture. The husbandmen of antiquity as well as those of the middle, or what are called the dark ages, were destitute of many advantages enjoyed by those who now pursue the same occupation. Neither the practical nor the theoretical cultivators of those periods had any correct knowledge of geology, mineralogy, chemistry, botany, vegetable physiology, or natural philosophy; but these sciences have given the modern husbandman the command of some important agents, elements and principles of which the ancients had not the most distant idea. The knowledge of their writers was limited to methods of culture, which were sanctioned by experience; but the rationale of the practices they prescribed they could not, and rarely attempted to explain. Nature's most simple modes of operation were to them inexplicable mysteries, and their ignorance of causes often led to erroneous calculations, with regard to such effects as the cultivator is most sedulous to accomplish.

We are indebted to modern science for the following among other improvements, viz:

1st. A correct knowledge of the nature and properties of manures, mineral, animal, and vegetable; the best modes of applying them, and the particular crops for which particular sorts of manures are most applicable.

2d. The method of using all manures of animal and vegetable origin while fresh, before the sun, air, and rain, or other moisture has robbed them of their most valuable properties. It was formerly the practice to place barn yard manure in layers or masses for the purpose of rotting, and turn it over frequently with the plough or spade, till the whole had become a mere *caput mortuum*, destitute of almost all its original fertilizing substances, and deteriorated in quality almost as much as it was reduced in quantity.

3d. The knowledge and means of chemically analyzing soils, by which we can ascertain their constituent parts, and thus learn what substances are wanting to increase their fertility.

4th. The introduction of the *Root-Husbandry*, or the raising of potatoes, turnips, mangel-wurtzel, &c. extensively by field husbandry, for feeding cattle, by which a given quantity of land may be made to produce much more nutritive matter than if it were occupied by grain or grass crops; and the health as well as the thriving of the animals in the winter season greatly promoted.

5th. Laying down lands to grass either for pasture or mowing with a greater variety of grasses, and with kinds adapted to a greater variety of soils; such as orchard grass, (*dauctylis glomerata*) for dry land; foul meadow grass, (*agrostis stricta*) for very wet land; herd's grass, or timothy, (*phleum pratense*) for stiff clayey soils, &c. &c.

6th. The substitution of fallow crops, (or such crops as require cultivation and stirring the ground, while the plants are growing) in the place of naked fallows, in which the land is allowed to remain without yielding any profitable product in order to have it recruit, or renew its fertility. Fields may be so foul with weeds as to require a fallow, but not what is too often understood by that term in this country. "In England, when a farmer is compelled to fallow a field, he lets the weeds grow into blossom, and then turns them down: in America a fallow means a field where the produce

is a crop of weeds running to seed, instead of a crop of grain."

7th. The art of breeding the best animals and the best vegetables, by a judicious selection of individuals to propagate from.

These improvements, with others too numerous to be here specified, have rendered the agriculture of the present period almost as different from that of the ancients, as the art of printing is variant from the Egyptian mode of conveying ideas by hieroglyphics.

FOR THE NEW ENGLAND FARMER.

#### HORN AIL IN CATTLE.

MR FESSENDEN—In the month of April last, I had a cow taken with the horn ail, to that degree that she had nearly stopped eating, and from giving a large quantity of milk, had become nearly dry. I punctured her horn with a gimblet and injected vinegar, in which salt had been dissolved. It was soon evident that it was an injury. I then applied to an aged acquaintance, who has had much experience in doctoring animals, and stated to him the case and what I had done. He said "it was very wrong ever to make a hole in an animal's horn for that disorder, that a very simple medicine would cure it.

"Take of salt, one-half pint, of stone soot,\* one-half pint, of black pepper, one table spoonful, make all fine, and give one, or two, spoonfuls at a time, night and morning. It is easily done by drawing the tongue out of the mouth with the hand, and putting the spoon as far down as it will reach, then let go the tongue and keep up the nose and it will all go down." I followed the directions, and in two days my cow was better; and in a week was perfectly well. The same may not cure in all cases of horn ail, as my informant said it would, but it is worth the trial.

LOVETT PETERS.

Westborough, Dec. 10, 1829.

FOR THE NEW ENGLAND FARMER.

#### INSECTS ON FRUIT TREES.

[Extract of a Letter from a cultivator in New Hampshire, to the proprietor of the New England Farmer.]

DEAR SIR—I have read with some interest the late communications in your paper, respecting insects on fruit trees. About two weeks ago, I collected specimens of several kinds in order to send them to Mr FESSENDEN, and also wrote a short communication for the *Farmer*. In this collection were pieces of bark from the apple tree, covered with rye shaped shells, such as those mentioned by Mr Perley. Also pieces of bark from one of the pear trees, which I received from Mr Prince's nursery, last spring, covered with *white scales*, enveloping the insect described by your correspondent "M."

The first that I discovered of the insect last mentioned, was, I think, in September. The tree was then covered from the ground to the ends of the limbs, with a white appearance. Upon close examination they appeared like seeds of fishes, adhering closely to the bark of the tree, and upon pressure of any hard substance upon them, they exuded a dark reddish substance, as described by "M." On removing the scales, the bark under

\* By stone soot, we suppose is meant soot obtained from a stone chimney in which wood is burnt. Probably wood soot obtained from a brick chimney, would answer a similar purpose.—EDITOR.

them was deeply stained even quite to the wood. Soon after they were observed they were scrubbed off with strong soap suds, and a woollen cloth. The bark has remained ever since curiously mottled with green and brown—brown spots wherever the scales were, and green where there were no insects. They were dissimilar to Mr Perley's insect, and, I think, have no connexion with the coffee shaped, bristly insect, mentioned by "M." I think I saw some of the last named insect upon the leaves of a small apple tree, and upon a Spanish filbert last summer. They fed ravenously upon the leaves, eating them edgewise. I did not pay much attention to them at the time, but cut the branches off, and crushed them under foot. I have, within a day or two, closely examined the trees upon which I saw them, but can find no appearance of scales."

*Remarks by the Editor.*—The above is from the pen of a respectable, judicious, practical cultivator, who has prohibited our publishing his name, attached to the communication. We regret this, for a good name adds value to a good article; and seems somewhat like giving a sanction to good precepts by good examples.

With regard to the insects in question we coincide in opinion with our correspondent, that they are not the same with Mr Perley's insect, or what we have often heard called the Bark Louse. We are likewise confirmed in the opinion, which we have before expressed, that the insect exuding a reddish substance, and the "coffee shaped, bristly insect" are not the same. Till the kinds of insects are discovered, and the specific remedies pointed out, we may as well use such means for destroying them as are most efficient for the destruction of all sorts of animalculæ. They should be treated with lime water, tobacco water, solutions of potash, soft soap, quick lime in powder, ashes, tar water, spirit of turpentine, picked or scraped off by hand, &c. &c. These added to such judicious culture as may cause the plants to vegetate with vigor, will, generally, answer the wishes of the cultivator.

From the American Farmer.

#### FRUIT TREES AND VINES.

DEAR SIR, *Kishacoquillis, Dec. 11th, 1828.*

It is considered by most men, upon settling themselves permanently, an object of some importance to have good fruit on their farms and gardens, as soon as possible, and it has been common for those who are unable to come at nurseries of engrafted fruit for transplanting, to wait the bearing of seedling trees, or at least until they can have seedling stocks to engraft upon, and in either case it requires a period of ten or twelve years to elapse before a tree of this kind arrives at sufficient size to bear much fruit.

It is a fact which is not perhaps generally known, that the common white thorn, the crab apple, and the service or May cherry, make very good stocks for apples or pears, and may be found in great abundance in every part of our country.

By transplanting stock of the above kind in the fall, and engrafting them in the succeeding spring, we may have a handsome crop of fruit in four or five years, anticipating the usual period at least six or seven seasons.

For the different varieties of plums and cherries, roots of the common wild plum and field

cherry may be taken up at the proper season, engrafted, and immediately planted where they are to remain.

About an inch of the stock is left with the root, to insert the graft in, and the earth must be drawn up so as to protect it from the sun and air.

Since a method has been discovered for preventing the ravages of the worm in our peach trees, that delicious fruit, which at one time had nearly been extirpated, is again likely to become abundant.

I have pursued the following plan for eight or nine years, with complete success, by which I have been enabled to preserve upwards of 100 trees in good health and vigor, whilst most of the trees in my neighborhood were either dying or dead.

In the first place, if there is any gum about the roots, the earth is to be removed, and boiling water applied, as recommended by a young lady of New York. I can vouch for its safety and efficacy, having been in the practice of using it, and recommending it to others for the last eight years.

In the next place, a small barrowful of slaked lime or ashes is to be well rammed round the tree. This will generally secure them, so long as it is kept close and compact around the stock. But if, as it occasionally happens, gum makes its appearance at the surface, we know that a worm is below, engaged in the work of death; but by a little practice he may be instantly found and dislodged. For this purpose remove the earth, or ashes, with a common trowel, and by sounding the bark with a fine pointed knife, the cavity beneath will be found in which the worm is lodged, slit it open, and he will be found nestling at the bottom.

It is a prevalent opinion that the grape vines of France and Spain require some protection from our winter frosts, which is certainly a mistake, with respect to this, or I believe any part of the middle states. I have a considerable variety of the most tender foreign kinds, which I find to bear the exposure throughout our severest winters without injury. All that is necessary is to cut them loose in the fall from their fastenings, and suffer them to swing freely in the wind. It has been found by experience, that the foreign grapes, when transplanted into our climate, do not make wines of the same quality as in their native soil, and that if we ever produce a wine which will compete with those imported, it will be from a native vine; and to this end, it is desirable that experiments should be multiplied in every part of our country.

I have selected as the subjects of my experiments, the Schuylkill Muscadell, and a very fine grape which was discovered upon the hills in Armstrong county, of which I have 500 fine plants of two years old last spring.

The greatest obstacle to the successful cultivation of the vine I have yet experienced, arises from the depredations of an insect commonly known by the name of rose bug, which preys upon the leaves and blossoms, and have destroyed nearly all my grapes for the last two seasons, notwithstanding every pains I took to prevent it. If some of your subscribers will point out a remedy, it will much oblige his and your friend,

KISHACOQUILLIS.

A bill for improving and encouraging the breed of sheep, has passed the lower branch of the New Hampshire Legislature.

#### ADVANTAGES OF SMALL FARMS.

A single uncultivated acre, is a real physical evil in any state, and there can be no doubt that extensive tracts, which are now waste would have been reclaimed, and an incalculable addition been made to the produce and population of the country, if the system of large farms had not obtained among us. In a small farm each part is seen by the eye of its master, and has its due tillage.—The work of husbandry is chiefly performed by the farmer and his family. They spare no pains to cultivate that soil which assures their subsistence: and hence the glebe subdued and manured with assiduous care, makes a large return to that labor which is bestowed on its culture. A vast population springs up, and the land is covered with the dwellings of a multitude of cultivators, who find, each, in the produce of that small farm which he occupies, a decent and comfortable maintenance. It happens otherwise where farms are of a large extent. In a large farm many parts are overlooked or neglected, and a more negligent culture is bestowed by hired laborers more remiss and less interested in the crop. The great farmer is placed in a state of higher plenty, and his dwelling, his furniture, and his table express his opulence; but while he enjoys this affluence, and while luxury gains admission among a rank of men to whose condition it is ill suited, the populousness of the country decays, the number of industrious cultivators is diminished, and extreme indigence is too often found in the dwellings of those who inhabit around. This practice has for some time prevailed in England; the number of small farms is diminished, and the proprietors of estates have in many instances adopted the plan of laying many small farms into one large farm. Agriculture has not profited by this alteration. The glebe stinted in its tillage, where a single master grasps a whole domain, has not yielded a more abundant harvest, and the markets less amply provided in some important articles, miss that supply which they were accustomed to draw from small farms. The population of the country has fallen. While the mansion of the great farmer has risen more ostentatiously, those numerous tenements that were scattered through the fields, or that encircled the village green, have disappeared, and the 'deserted village' has furnished a theme for the poet's song. The ancient tenant finding no occupation in the fields where he has spent his youth, forsakes his native shore and seeks with his family another climate where his industry is better rewarded, or where he serves to swell the ranks of sickness, poverty, and death. This is not all. Let it be remembered that a firm and independent spirit is better nourished among that rank of men, by whom small farms are cultivated. They are actuated by the same spirit. They derive courage from their numbers and resources. The bold animate the timid. The resolute confirm the wavering. They take their measures in common; they prosecute them with vigor, and their simple virtues will give its character to a country, and uphold in the hour of danger, the rights and liberties of all.—*Taunton Advocate.*

#### LORD CHATHAM'S GARDENS.

Lord Chatham's taste in laying out his grounds was exquisite. One scene in the gardens of South Lodge, in Enfield Chase (which was designed by him,) that of the Temple of Pan and accompani-

ments, is mentioned by Mr Whately, in his "Observations on Modern Gardening," as one of the happiest efforts of well-directed and appropriate decoration.

It is pleasing to reflect that Mr Pitt did not relinquish his fondness for these elegant recreations, even when the weightiest affairs of the nation were committed to his care. "He was once, whilst he was Secretary of State, directing the improvements in the grounds of a friend near London, and was called to that city sooner than he expected, upon the arrival of some important despatches. On receiving the summons in the evening, he immediately sallied out, attended by all the servants he could get together, with lanterns, and planted stakes in the different places for which he intended clumps and trees."

Mr Haley, in the Memoirs lately published, mentions the admirable taste of Lord Chatham in selecting points of picturesque scenery.—*Seward's Anecdotes.*

#### MR COBBETT'S INDIAN CORN.

Mr Cobbett has addressed another letter to the *Morning Herald*, on the subject of his Indian Corn. After stating that he was about to begin harvesting, he says—"But Sir, the subject on which I am about to give you information, at present, is, the capacity, or fitness, of the flour of this corn for the making of bread. You had the goodness to insert an account which I gave you of bread having been made from this corn, mixed with wheat, and sold by Mr Sapsford, baker, corner of Queen Anne and Wimpole streets. In consequence of that publication, Mr Sapsford has had many applications for the bread: and I have received information from him that he intends to continue to make it for sale. He has sent me a loaf of one-third corn-flour, and two-thirds wheat-flour. This bread is very good, and very light.—He also informs me that Indian corn flour will, weight for weight, make more bread than the best of wheat flour." He adds—"There will be, no doubt, various opinions as regards the goodness of the bread. We differ in our tastes; some will like this sort of bread better, and others not so well as bread made wholly of wheat. I have sold the one pound loaves at 2½d. each, which is about a half-penny in the pound less than that made of the best wheat flour." [A gentleman of this city has sent Mr Cobbett a box of our early Sioux corn, which ripening earlier than the common sort, may answer better in the climate of England.]

#### FARMING.

Agriculture, as practised in modern times, and particularly in this country, embraces more objects, and requires the exercise of as much and great variety of talents, as constant and persevering attention as any pursuit in life.

A good farmer must have a good garden, a good orchard, good stock, good grain, good meadows, good enclosures, and must know how to keep them so. He must watch the state of the market, and above all he must see if others have excelled him in their agricultural pursuits, and endeavor, if possible, to ascertain the cause, and avail himself of their better skill.

The preservation of manure, its application, the effect of irrigation, of draining, assorting, preserving and preparing seed, the manner and times of ploughing, dragging, and sowing, taking care of

stock, &c. &c. ought, all, to undergo his inspection, and be subject to his remarks, in their progress of effecting the object intended.

Intercourse with those engaged in the same pursuits is to be sought in every way that can afford beneficial results. The interchange of civilities, occupied in comparing our views on subjects which engross our daily attention and conduce to our support and comfort in the social family circle, are to be encouraged, but those that embrace whole communities are to receive our open countenance and zealous support.

Professional men, merchants, mechanics, and even laborers of various descriptions, have their societies, their celebrations, and exhibitions. Agriculturists have occasionally adopted the same system, and experience has pronounced its benefits.—*Watertown (N. Y.) Register.*

Doctor Mease, of this city, has just presented the public with observations on the Penitentiary System and Penal Code of Pennsylvania, with suggestions for their improvement.

A part of the pamphlet, which consists of nearly 100 pages, has been previously before the public; but as the subject upon which it treats is one of particular interest at the present time, the philanthropic author has, we think, been politic in offering anew his ideas, with such additions as the circumstances of the time, and his own extensive inquiries might suggest. The Doctor recommends solitary confinement, without labor, and a complete fulfilment of the sentence of the court. He also renews his suggestion of transporting criminals, under such modifications as the abuses and errors of the English customs intimate. The work appears in good time, and will undoubtedly be read with interest.—*U. S. Gazette.*

### NEW ENGLAND FARMER.

BOSTON, FRIDAY, JAN. 9, 1829.

#### MOODY'S PATENT PORTABLE OVEN.

This apparatus with Willis's improvement, is one of the most useful articles of kitchen furniture, which we have seen, or, we believe has been introduced since the clay furnace came in vogue. Indeed, that very convenient implement can hardly be considered as complete without Moody's and Willis's addition; as one of the most important applications of heat for culinary purposes cannot be made without the OVEN.

It consists of a cylindrical oven of tin or sheet iron, placed over a common clay furnace, with proper and simple means for retaining and regulating heat, in such a manner that bread, meat, pies, beans, peas, &c. &c. &c. may be baked with as little trouble, and almost as speedily as water can be boiled in a common tea-kettle.

We shall not attempt to describe this apparatus, because five minutes inspection will be better than half an hour's description; and those who wish to reap any advantage from a really good thing, may call at the Agricultural Warehouse, No. 52 North Market street, and they will see one of the best which has been seen since the days of Tubal Cain, or the time, when man first became, as Burke said, "a Cooking Animal."

#### THE HARE.

Among the animals, which are rarely domesticated or raised in this country, although they

compose a part of the stock of cultivators in some parts of the world, may be numbered the Hare, *lepus timidus*. Mr Loudon says of this creature "if taken young it may be tamed and domesticated, and has occasionally been nursed by a cat.—Sonnini, the naturalist, and Cowper, the poet, had hares in a complete state of domestication. As the fur of this animal is of a greater value for hat-making than that of the rabbit, it would be a very desirable circumstance if it could be substituted for that animal in warrens. Its flesh would certainly be deemed preferable, and in general it is a large animal. It lives on the same sort of food as the rabbit, produces, generally, three young ones at a time, and breeds, at least, three times a year. It is not improbable that in some situations, where the soil is dry and poor, a hare warren or park might be found to answer; the price in the metropolis being never less than ten times that of rabbits.

"There is a hare warren near Banstead Downs. It contains about three acres of ground; 200 brace are usually kept in it. They are fed in the summer on clover, rape, &c. and in the winter on hay. The warren is surrounded by a brick wall about ten feet high, with openings at regular distances, within which are wire gratings on hinges: these give way to the hares, when they enter the warren; and they are so constructed as to immediately close after them, and so prevent their escape."

Dr Willich says "The hare is distinguishable from all other animals of its tribe by the ears being tipped with black, and longer than the head; the hind legs being half as long as the body, and the tail short.

"The fur of the hare forms an important article in the manufacture of hats, and vast quantities of hare's skins are for this purpose brought [into Great Britain] from Russia and Siberia.—This is the chief use, which we make of them, but in some parts of the continent the fur is spun and woven into a kind of cloth."

The rabbit in a wild state is not uncommon in the woodlands of New England, but we believe the hare has never been found in our forests.—Might it not be well to import a few brace of hares, and either raise them in warrens, or other proper habitations for those animals, or suffer them to run wild in pine plains, or shrub-oak barrens, which are the most proper pastures for hares as well as rabbits? English writers say that rabbits are more profitable stock than sheep, and hares more valuable than rabbits. Our waters should be stocked with the best sorts of fishes, and our woods with the most valuable wild animals.

An objection to raising hares and rabbits may exist in their propensity to injure young fruit trees by gnawing the bark from their stems. This, however, we believe they will not do, unless urged by hunger, as they prefer other food. Sheep will do the same in a similar case, and there is no animal domesticated, which may not, in some cases, commit depredations on the crops, or by other means prove injurious to the property of a farmer.

#### PRESERVATION OF WOOD LOTS.

Wood should be felled or cut down between the months of November and March. This circumstance renders it better fire wood, and, some say, more durable timber. And wood which is cut, when the sap is down, or in the roots, is most

apt to send forth sprouts or suckers, and thus renew its growth.

In applying the axe to a wood lot, which the owner would wish to perpetuate by a series of reproductions, the best method is to cut down every tree as far as you proceed. This will give the sprouts from the stumps, and other young trees the advantages of a free circulation of the air, and a fair exposure to the sun. But if some of the large trees are left, the shoots which spring up from the stumps of the others will languish beneath their shade.

That part of a wood lot, which has been cut over should be carefully fenced from cattle; which will otherwise destroy the young shoots by browsing on them. Care should also be taken to break off a part of the shoots around the stumps, leaving only two or three of the most thrifty. By such management, a wood lot might last for centuries and be a source of great profit and utility.

#### TRANSPLANTING FRUIT TREES.

*How to set out Fruit Trees on a light soil.* Dig a hole sufficiently large to prevent the roots of the tree, which is to be transplanted, from being doubled, or placed in an unnatural position, and to give room for the young shoots to extend themselves. Place about the roots of each tree, together with the mould, about half a bushel of small stones, the size of a common apple, or somewhat less, which will give stability to the soil, and prevent the roots from being loosened by the winds, which are so prevalent in our climate.

Another mode of transplanting fruit trees is thus described by Loudon: "Planting by mudding in is a German practice in planting fruit trees, particularly suitable to the dry sandy soils of that country, and sometimes adopted in similar situations in this country. The pit being dug out, the mould in its bottom is watered and stirred so as to form a mass of mud about half the depth of the pit; the tree is then inserted, and its roots worked up and down in the mud, so as to spread them as much as possible through it. More mud, previously prepared, is poured in till the pit is full, which is then covered with dry earth, raised round the stem, but hollowed in the middle, so as to form a basin round its stem, and finally covered with litter, and if a standard, it is fastened to a stake to protect it from winds. Die], a scientific German author, assures his readers that trees planted in this way in spring, thrive better in cold situations than those planted in the ordinary way in the preceding autumn. He found it also particularly useful in the case of planting fruit trees in pots. Portey, alluding to this mode, says, "Planting in a puddle occasions the soil speedily to firm, not only too hard for the roots of the plant to spread, but also, so far as perfectly to exclude water." [This, however, we believe would not take place in a light sandy soil.]

"Planting by fixing with water is an excellent variety of the last species. It has been successfully practiced by Pontey, and is thus described by him:—The hole being made, and the tree placed in it in the usual manner, the root is then slightly covered with the finer parts of the soil: the tree being at the same time shaken, as is common, to settle the earth among its roots. Water is then applied by a common garden watering pot, by pouring it upon the soil with some force, in order to wash it close to and among the roots of the plant. But this can only be done effectually by elevating the pot as high in the hands as it can be conveniently used, after first taking off the nose.

It will be obvious that for such purpose a large pan, with a wide spout is to be preferred. The hole is then filled up with the remainder of the soil, and that again consolidated with water as before, which usually finishes the business. The foot is never applied, except in the case of bad roots, which sometimes occasion the plants to be left a little leaning. In such cases the application of the foot slightly, once or twice, after the soil has become somewhat firm, (which generally happens in less than an hour,) sets the tree upright, and so firm as to need no staking.

A paper "*On the Management of Orchards,*" written by the Hon. John Wells, and originally published in the Massachusetts Agricultural Repository, states two successful experiments in planting trees in situations not naturally favorable to their growth. The writer states that, "It is more easy than is generally supposed to overcome many natural disadvantages, and an orchard may be brought forward and made productive in a few years, in a situation (when wished) not so favorable. To show this, two cases will be mentioned, which have been attended with good success.

"In the one, a low piece of strong stoney land was taken. As it was rather flat, it was ploughed in strips, or dug in spaces about four feet square. As it was necessary to plough a furrow between each row, the mode of ploughing in strips was found the best, as by turning the furrow towards the tree the land was better drained. Besides raising the ground a little from the surrounding soil, half a buck load of loam was added to raise the ground on which the tree was set. After this was done, the strips or squares, as the case might be, were appropriated to the culture of potatoes and garden vegetables. In a few places only the trees failed from the insufficiency of the drain. But by opening the drain, and raising the ground by half a buck load of loam, I found on setting out a new tree, it flourished equally with the rest. This orchard now in eight years is a most valuable one, and most of the trees would give half a barrel of apples.

"From this and other circumstances, which have fallen within my observation, it appears that lowland, if strong and well drained, will give a fine orchard, and probably sooner than any other.

"The next effort was made under totally opposite circumstances. The object was to have an orchard on a particular spot, where the soil was thin and light upon a plain or flat. The holes were dug four feet over. The two upper strata of black and yellow loam were placed beside the tree. After this, about ten inches in depth of the gravelly or poorer earth was taken out and carted off; and a horse-cart load of stones upset in the hole; upon these, a part of the upper stratum, or some dirt from the side of the road, was scattered, so as to fill up the interstices, since which the spots near the trees have been cultivated by planting four hills of potatoes round each tree. The result has been tolerably favorable with all. But the trees having the stones at the roots have exceedingly outstripped the others."

A writer in the New York Daily Advertiser, declares from his own experience, that a strong tea, made of wood soot, drank freely, cold, is an unfailing remedy for Dyspepsia.

A Mr Lawton, of Newport, Rhode Island, has invented a new kind of temples, a pair of which are now in operation at T. Buffum & Co's Cotton

Mill, in Northbridge, Mass. and are found to answer a much better purpose, with no labor at all than old fashioned wooden temples now in general use.

We give the annexed paragraph as we find it in the Baltimore American. Much anxiety will naturally be felt to learn something further of the plan and construction of a car affording the amazing advantage represented, and it would give us pleasure to be able to enlighten our readers upon the subject. Forty tons is a large load for a horse, and any road or car which allows him to exert that power, will be an invention surpassing that of the steam engine.—*Penn. Gazette.*

From the moment of the commencement of the Baltimore and Ohio Rail Road, we were strongly inclined to the opinion that the inventive genius of our countrymen would never be contented to follow the beaten track pursued in similar works, on the other side of the Atlantic. Accordingly, we have already had occasion to notice several new and valuable improvements in the construction of railways and rail road carriages; and, within the last month, the meritorious invention of our esteemed townsman, Dr Wm Howard.— We have now to speak of another invention of a railway car, the model of which has just been submitted to the directors of the Baltimore and Ohio Rail Road Company, by the inventor, Mr Ross Winans, of New Jersey, and Mr J. L. Sullivan, civil engineer. The car is very simple in its construction, and seems so admirably to answer its intended purpose as to leave nothing to be desired on the score of facility of transportation.— Such, at all events, appears to be the opinion entertained of it by a number of gentlemen who witnessed its exhibition on Saturday. The model is capable of carrying 400 pounds weight. The effect of its operation under the disadvantage of an imperfect railway, was five and a half times greater than is usual on the rail roads in England. A half pound weight led over a pulley, which weighed 100 pounds. In England it is considered that one pound is the power requisite for drawing a load of 200 pounds. In the present instance, one pound to 1144 pounds was the ratio of the power to the load; and it is expected that on a large scale, a still greater advantage will be gained.— With this car a horse will be able to draw upwards of 40 tons, instead of 8½ tons, by the ordinary mode. The car has also other properties which we understand have a tendency to lessen the expense of the unavoidable curves of a rail-road. The model will remain in this city for some days, so that all who feel a desire to examine it, may have an opportunity of doing so. It will probably be removed to the Exchange in the course of to-day.

#### EFFECTS OF IVY ON TREES.

It appears to be a vulgar prejudice that ivy kills the trees it clings to. If it rooted itself, as is erroneously supposed, in their bark, and fed upon their juices, it might merit the accusation of a destroyer; but it derives its nourishment wholly from the ground, where it is rooted; and the supposed roots are only tendrils or holdfasts to enable it to climb. The opinion of its injuring trees seems to have arisen, (and very naturally too,) from the fact it prefers to climb up a dead or dying branch, and will not attach itself to very young wood at all. Mr Repton, the landscape gardener, gives numerous

facts to show that trees overrun with ivy, so far from being injured by it, grow most luxuriantly. Evelyn says, that when the ivy is stripped from trees, they are often killed by cold in the ensuing winter.—*American Farmer.*

#### CONTEMPLATED HORTICULTURAL SOCIETY.

We fully concur in opinion with the writer of the following able article, from a respected correspondent, that a Society for the promotion of skilful and scientific Horticulture, established in Boston, would greatly subserve the interests of the community, as well as furnish avenues to laudable distinction, and pure and praiseworthy enjoyment to the members of such an institution.—A number of persons associated for a desirable object, may furnish an aggregate of mind and means, which is much more effective for beneficial purposes than would be the isolated efforts of the same individuals. A HORTICULTURAL SOCIETY might introduce new and useful plants from various quarters of the globe; import valuable and expensive publications, as well as form a Repository for new and useful Implements, which would be beyond the powers of more numerous and wealthy persons to accomplish without acting in concert.—EDITOR.

TO THE EDITOR OF THE NEW ENGLAND FARMER.

The influence that has been so generally diffused throughout our state, by the institution of Agricultural Societies, is felt and acknowledged to be of immense importance to the interests of the cultivator, as well as to the consumers of the surplus produce of his labors. Whatever has a tendency to promote this honorable, and useful, and independent branch, of domestic industry, should be fostered and regarded.

It is equally gratifying to perceive that there is an excellent horticultural spirit awakened in our community, and which is not confined to the citizens of the metropolis, but pervades most of the neighboring towns and villages. We have witnessed with much pleasure, the increasing interest, and ardent efforts of our citizens in this peaceful, and healthful employment, and seen its visible effects, not only in the process of cultivation, but in its maturity. Our stalls and our fruit-shops have been abundantly supplied the past season, with better, and greater varieties of fine fruits, than heretofore.

The invalid must be grateful to those who thus administer to his enjoyments. The healthful will not be unmindful of the pleasure afforded, by the display of the rich dessert, with which his table is crowned. And the public will view with complacent regard, the attention bestowed upon this branch of the "American System," which needs no public act of doubtful expediency, to insure its protection.

It cannot be expected that in our northern climate, we should produce even by untiring assiduity, or extensive outlay, all those fine varieties of fruit, which are yielded spontaneously, or with comparatively little labor, in some sections of our highly favored country. Under all discouragements however, it must be admitted, that much has been achieved, and under the continued auspices of Heaven, and our native industry and perseverance, we may continue freely to enjoy the healthy, and invigorating pleasures of the cultivator, and share the bounties a benevolent Providence awards to the labors of man.

Who then among us is to give the impulse to more extensive and active exertions? To those who have been the modern pioneers in the resuscitation of this primitive employment of a portion of our race, who have labored with the mind and the hands so industriously and efficiently in the vineyard, we must look for countenance and instruction, for the enlargement and improvement of the system so successfully commenced, and so ardently and patriotically pursued, by several of our distinguished fellow-citizens.

We have been led to a consideration of this subject at the present time for the purpose of calling the attention of experienced and practical horticulturists, towards the founding of a Society for the promotion of that useful employment, of extending its blessings, and increasing the efforts of those who feel an interest in such pursuits.

The citizens of Massachusetts have never been backward in promoting any object of public utility, and it is believed that all that is now wanting to give an impulse to the plan here suggested, is to present the subject to the consideration of your readers.

New York, Philadelphia, and some other of our sister cities, have preceded us in the good work. Let us go and do likewise.

Z. C. Jr.

Dorchester, January 7.

#### LONDON HORTICULTURAL SOCIETY.

This important Society which has done so much to give Horticulture its present high standing, in Europe, now contains between *four* and *five thousand* members, embracing all classes of the community, from the King, who is its Patron, and subscribed £500 for the promotion of its important objects, down to the daily laborer, who has distinguished himself by a knowledge of horticulture. Its associates and correspondents are dispersed through every country of the globe, the Indies, and some upon the remotest islands of the sea, who are constantly transmitting seeds, scions, plants, and articles of intelligence to the parent Society in London. Their Transactions are regularly published, and are replete with information for horticulturists, and to society in general. Among its list of members in the United States, are Messrs JOHN LOWELL and S. G. PERKINS, of Boston—BUEL, of Albany—PRINCE, of Long Island—Cox, of New Jersey—Dr HOSACK, of New York—Mr DICK, of Philadelphia—Mr THOMAS, of Cayuga County, N. Y.—and Messrs FLOY, WILSON, and HOGG, of New York City. The late Gov. CLINTON was an active corresponding member.

*Large Pear.*—At a late meeting of the Royal Horticultural Society of Paris, a gigantic pear was exhibited, of the following dimensions: circumference 15 inches; height 9 inches, and weight one pound seven ounces.

From the American Farmer.

#### SHEPHERD'S DOGS.

FROM GENERAL LAFAYETTE.

Extract to the Editor of the American Farmer, dated LA GRANGE, August 9, 1828.

MY DEAR SIR—The session of the Chambre des Deputes is at an end, and I am returned to La Grange, where I hope soon to reunite the greatest part of the family, including our three boys for the time of the vacation.

You will have received a letter, inclosing one

from my colleague, M. Girod de l'Ain, Judge of the Royal Court of Paris, and a member of the association of Naz, the celebrated flock for the fineness of merino wool. I believe it will have attracted your attention. The enclosed small book has been lately published; as the southern parts of the United States are well calculated for the cultivation of the silk worm, and the middle states also, I think the information therein contained may be of some use in the American Farmer. You have mentioned to me the Pyrennian breed of dogs; I have procured two puppies, one of them, as both are males, I shall send when more fit to bear the voyage."

[The puppies arrived safely, and are of immense size; one remains in Maryland, and one is for Mr Dickinson, of Steubenville, Ohio. They are of the breed which is used to destroy wolves and sheep-killing dogs. The treatise is entitled, "Manual pour l'Education DES VERS A SOIE, et la CULTURE DU MURIER, par J. M. REDARES, du Gard." If on examination it should be found to contain information that may appear new and useful, in addition to what we have published, and shall publish in our next, we shall insert it as soon as convenient.]

*Silk Exports.*—A correspondent predicts that this country will export the raw material of this article, within a few years after our attention is well directed to its culture, to an extent somewhat comparative with that of cotton. France, he says, imports one third of the raw material she manufactures, and she would become our best customer.—*National Intelligencer.*

*The Season.*—The Georgia Journal of the 15th December says, thus far, the thermometer has indicated summer heat, within a degree or two. Although the same remark will not apply to our latitude, yet we believe the oldest inhabitants have seldom seen so mild and open a winter; for all the purposes of out-door business the weather is as fine almost as is common in October; not an inch of snow has fallen.

The Penobscot was closed by ice the 18th inst.—*Newburyport Herald.*

*Blistered Feet.*—The following mode of cure, was communicated to Capt. Cochrane, and which he says he never found to fail:—"It is simply to rub the feet at going to bed, with spirits mixed with tallow dropped from a lighted candle into the palm of the hand. On the following morning no blisters exist: the spirits seemed to possess the healing power, the tallow serving only to keep the skin soft and pliant. The soles of the feet, ankles, and insteps, should be rubbed well; and even where no blisters exist, the application may be usefully made as a preventative. Salt and water is a good substitute—and while on this head, I would recommend foot travellers never to wear right and left shoes; it is bad economy, and indeed serves to cramp the feet; and such I felt to be the case."—*Cochrane's Pedestrian Tour.*

[From Fessenden's New American Gardener.]

#### JANUARY.

Throughout New England the temperature of the climate is such as to exclude the cultivator from performing most of the operations of tillage or horticulture from about the first of December to the latter part of March, or the beginning of April. The seeds of knowledge may, however, be sown

in winter, and the horticulturist may cultivate his mind when his soil is bound in frozen fetters.

Provide a sufficient quantity of bean-poles, and pea-rods, which you may preserve in a corner of your wood-house, or other place suitable for your purpose. Many people, who neglect to procure these implements in season, are induced, by the hurry of business, to permit their peas and beans to trail on the ground, in which situation they will not produce, especially the tall growing sorts, one third part so many as if they were properly supported by poles and rods. The length of your pea-rods should be in proportion to the sorts of peas for which you intend them. The same kinds of rods, which the tall-growing peas require, will answer for the generality of running kidney beans. The Lima beans will need strong poles, from eight to nine feet high. You may now make preparation for forcing cucumbers, melons, cabbages, radishes, lettuces, cauliflowers, &c.

**BRITISH GRASSES.**

The late Mr Curtis had squares of live turf sent him from all parts of the empire—particularly from pastures famous for their richness, and these he cultivated with care, for the purpose of comparison, and discovering the sorts of grasses, upon which the rich quality of the pastures, whence they were taken, depended. A comparative view of our British grasses of a similar kind may be seen, we are informed, at the nursery of Messrs. Cornack and Sinclair, New Cross, near Deptford—a field being appropriated for the purpose of growing patches of all the agricultural grasses. From the high character of one of the partners, Mr Sinclair, author of “the Hortus Gramineus Woburnensis,” in this particular line, this grass-field must be a very interesting sight to agriculturists and graziers, as well as to botanists.

**TRANSPLANTING EVERGREENS.**

The unfading verdure of the resinous trees forms a pleasant relief to the eye amid the desolate fields and snow-crowned hills of winter. These beautiful inmates of the northern forests, are peculiarly intractable to the skill of cultivation. The spruce and the fir, when removed from the cold and bleak solitudes where they best love to fix their roots and send up their tall pyramids of green, to a more genial situation, wither and perish. These beautiful and stately plants are desirable as the ornaments of the garden or the groves of cultivated scenery. The English books recommend that they be removed in the depth of winter with frozen masses of earth around their roots, to holes dug for their reception during the preceding autumn. By this simple process, it is said, they may be transplanted without injury, and flourish in their freshness as if still clinging to the rock or rising in the waste.—*National Regis.*

**VALUABLE RECIPE.**

In the Memoirs of Count de Segur, (Vol. I. p. 168,) there is the following anecdote: “My mother (the Countess de Segur,) being asked by Voltaire respecting her health, told him that the most painful feelings she had, arose from the decay of her stomach and the difficulty of finding any kind of aliment that it could bear. Voltaire, by way of conversation assured her that he was once nearly for a year in the same state, and believed to be incurable; but that, nevertheless, a very simple remedy had restored him. It consisted in taking no other nourishment than yolk of eggs, beaten up

with flour of potatoes and water.” Though this circumstance took place as far back as about fifteen years ago, and respected so extraordinary a personage as Voltaire, it is astonishing how little it is known, and how rarely the remedy has been practised. Its efficacy, however, in cases of debility, cannot be questioned, and the following is the mode of preparing the valuable article of food, as recommended by Sir John Sinclair’s Recipe.—Beat up an egg in a bowl, and then add six table spoonfuls of cold water, mixing the whole well together; then add two table spoonfuls of the farina of potatoes, mixing it with the liquor of the bowl. Then pour in as much boiling water as will convert the whole into jelly, and mix it well. It may be taken either alone or with the addition of a little milk, and moist or best sugar, not only for breakfast, but in cases of great stomachic debility, or in consumptive disorders, at the other meals. The dish is light, easily digested, extremely wholesome and nourishing. Bread or biscuit may be taken with it as the stomach gets stronger.

*Singular effects of Light and Darkness*—A plant, which is not uncommon in India, the *Cotyledon calycina* changes its properties very remarkably, according to the period of the day and night. Upon the whole, the plant may be said to possess an herbaceous taste, but in the morning it is as much, if not more acid, than sorrel, probably from its imbibing oxygen during the night. As the light continues to act upon it, the oxygen appears to be disengaged as it loses its acidity, and about noon becomes nearly tasteless. Towards evening it becomes bitterish, and sour again in the morning. This plant, we are told, may be seen at Loddige’s Nursery, at Hackney, and in some other collections in England.

Mr Brown of Glasgow, has published a paper on what he calls the disorder of the spinal nerves, which, though not uncommon, particularly among females and persons of feeble conformation, seems to have hitherto been overlooked, unexplained, or confounded with rheumatism, &c. The disorder usually manifests itself by a sort of bruised gnawing pain, or rather a relaxed weariedness, in some part of the chest, sometimes over the stomach, and sometimes in one of the sides, &c. In such cases the seat of the complaint may be traced to the spine, by passing a sponge dipped in hot water down the back, when the part affected will be found to be tender. Here Dr Brown applies leeches, or a small blister, according to circumstances, and recommends being in a horizontal position. This disorder is not uncommon among literary people.—*Glasgow Medical Journal.*

A writer in Poulson’s American, Philadelphia, recommends that the currency of the country be regulated: all the foreign coins called in and passed through the mint; clipped money declared uncurrent, &c. These suggestions are worthy of consideration.

Nearly 20,000 loads of wood have been transported on the Delaware and Hudson Canal, principally to the New York market.

*Fruit.*—The art of improving the quality of fruits by crossing the various sorts, is said to have been unknown until nearly the close of the last century, when it was first attempted in Belgium.—*London pa.*

A steer, of the short horned Durham breed, three years old in May last, was slaughtered a few weeks since, by Mr Edmund Brownell, of Little Compton, R. I. which weighed 1195 pounds.

The last number of the North American Review, contains articles on the following subjects: The Decline of Poetry—Scandinavian Mythology, Poetry, and History—Austin’s Life of Gerry—Biography of a German Carbonarist—Flint’s Geography and History of the Western States—Irving’s Life of Columbus—The Epistle to the Hebrews—Hayti—The Baltimore and Ohio Rail Road—Heeren’s Historical Works—Simon Bolivar—Saxe Weimar’s Travels—Quarterly List of New Publications.—Published quarterly, at \$5 per annum, by Frederick T. Gray, Washington Street, Boston, and G. & C. Carvill, New York.

We shall next week commence the publication of some remarks on Rail Roads.

*Rockingham Agricultural Society.*

The Directors of the R. A. Society, are hereby notified that their adjourned meeting will be held at Col. Burley’s Hotel in Exeter, on Wednesday, the 14th day of Jan. current at 3 o’clock, P. M. S. T. GILMAN, Rec. Sec’y. Jan. 9.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	- - - -	barrel.	3 00
ASHES, pot, first sort,	- - - -	ton.	130 00
Pearl, first sort,	- - - -	“	130 00
BEANS, white,	- - - -	bushel.	80
BEEF, mess,	- - - -	barrel.	10 00
Cargo, No. 1,	- - - -	“	8 50
Cargo, No. 2,	- - - -	“	7 50
BUTTER, inspected, No. 1, new,	- - - -	pound.	14
CHEESE, new milk,	- - - -	“	7
Skimmed milk,	- - - -	“	2
FLOUR, Baltimore, Howard-street,	- - - -	barrel.	9 00
Genesee,	- - - -	“	9 00
Rye, best,	- - - -	“	“
GRAIN, Corn,	- - - -	bushel.	63
Rye,	- - - -	“	75
Barley,	- - - -	“	70
Oats,	- - - -	“	30
HOG’S LARD, first sort, new,	- - - -	pound.	9
LIME,	- - - -	cask.	35
PLASTER PARIS retails at	- - - -	ton.	3 00
PORK, clear,	- - - -	barrel.	16 00
Navy, mess,	- - - -	“	13 00
Cargo, No. 1,	- - - -	“	13 00
SEEDS, Herd’s Grass,	- - - -	bushel.	2 00
Orchard Grass,	- - - -	“	3 00
Powl Meadow,	- - - -	“	4 00
Rye Grass,	- - - -	“	4 00
Tall Meadow Oats Grass,	- - - -	“	4 00
Red Top	- - - -	“	1 00
Lucerne,	- - - -	pound.	50
White Honeysuckle Clover,	- - - -	“	50
Red Clover, (northern)	- - - -	“	9
French Sugar Beet,	- - - -	“	1 50
Mangel Wurtzel,	- - - -	“	1 50
WOOL, Merino, full blood, washed,	- - - -	“	37
Merino, full blood, unwashed,	- - - -	“	25
Merino, three fourths washed,	- - - -	“	35
Merino, half & quarter washed,	- - - -	“	30
Native, washed,	- - - -	“	25
Pulled, Lamb’s, first sort,	- - - -	“	40
Pulled, Lamb’s, second sort,	- - - -	“	25
Pulled, “ spinning, first sort,	- - - -	“	35

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD, (Clerk of Faneuil-hall Market.)

BEEF, best pieces,	- - - -	pound.	10	12 1-2
PORK, fresh, best pieces,	- - - -	“	5	8
whole hogs,	- - - -	“	5	6
VEAL,	- - - -	“	5	6
MUTTON,	- - - -	“	2	10
POULTRY,	- - - -	“	8	10
BUTTER, keg and tub,	- - - -	“	14	20
Lump, best,	- - - -	“	“	20
EGGS,	- - - -	dozen.	20	22
MEAL, Rye, retail,	- - - -	bushel.	70	70
Indian, retail,	- - - -	“	40	40
POTATOS,	- - - -	“	“	50
CIDER, [according to quality,]	- - - -	barrel.	2 00	3 00

## MISCELLANIES.

The following elegant lines are from the pen of the highly gifted and accomplished Lady, who conducts the "BOWER OF TASTE;" a publication so well known, and whose merits are so highly and generally appreciated, that any recommendatory notice from us would be useless supererogation.

## AUTUMN.

I know 't is bright—'t is beautiful!—but yet  
I ne'er could look on Autumn's golden leaf,  
Her robe of changeful dye, and not regret  
That vernal loveliness should be so brief.

Who sighs not over summer's fading rose?  
Although around us other flowers are wreathing,  
Whose bosoms richer, gayer tints disclose,  
And with whose fragrance every gale is breathing.

Still, the fair flower, to young affection dear,  
If once enshrined within a faithful breast,  
Oh, never to the heart that loved sincere,  
Can other blossoms be so fondly press'd.

Yet when the garden's loveliness is past,  
We look upon the forest's towering pride,  
Which, though we know too soon must meet the blast,  
We breathe a fervent wish to hope allied—

That soft Favonian gales, with gentle breath,  
And genial suns the fading scene may cheer,  
Arrest awhile the chilling shafts of death,  
And sigh a requiem o'er the closing year!

Oh! there 's a desolation wild, and bleak,  
In winter's dread approach: our bosoms feel  
A paralyzing chill, we cannot speak,  
Cling round the heart—o'er all its pulses steal;

'T is nature's death we look on; each cold blast  
Sounds as the knell of some departed joy;  
The ruthless conqueror o'er each scene hath past,  
With mighty arm commission'd to destroy!

AUGUSTA.

## COURAGE.

Lightning was in his eye. His step was firm,  
But stealthy as a tiger's, and his limbs  
Stirr'd like the springing steel. His left hand held  
The instrument of death, and on his breast  
Th' insignia of his deadly trade were crossed.  
Look! he has marked his victim, and his form  
Stoops to a keener gaze. On—step by step!  
Near—and still nearer!—It will answer now!  
Slowly he raises up his sinewy form,  
And stands a giant. Dreadful 's his mute  
His deadly preparation—all is done!  
A moment—a keen flash!—and to the ground  
Falls the unconscious—robin!—Hail! brave man.

A correspondent censures the mean, unmanly practice of making a butt of old maids. The habit is an unequivocal sign of a vulgar and ill-regulated mind, and is most offensive and revolting to every person of feeling and delicacy.—Many of these females who lead single lives have been influenced in their choice by motives equally creditable to their judgment and moral character. A woman may be amiable, accomplished, and admirably suited by nature and education to fulfil the duties of a wife and mother, and yet she may never have been seriously addressed by the man for whom she could feel the attachment and respect without which marriage is a state of insupportable thralldom. It is so much the fashion to look mainly to wealth in the choice of a wife, that very many most excellent women are neglected, by men who are not aware that an amiable

disposition and good principles are the best dowry that a woman can confer upon her husband.—*London paper.*

The following, which is copied from a Nuremberg paper, is an ingenious mode of preventing Sunday tipping. It is an order from the mayor of the department of Iserre:—"All persons drinking upon Sundays and holy days, in coffee-houses, &c. during the celebration of mass, or vespers, are hereby authorised to depart without paying for what they have had."

*Fraud in weighing meat in the streets by steelyards.*—One day last week, a gentleman purchased from a wagon in the street, two quarters of pork, the apparent weight of which, by the vender's steelyards was 22 lbs. for one, and 26 for the other, both amounting to 48 pounds. The purchaser doubting the correctness of the weight, had the pork reweighed in scales in a neighboring store, when it appeared that one quarter weighed but 17 $\frac{3}{4}$  pounds, and the other 16 $\frac{3}{4}$  pounds, amounting to 34 $\frac{1}{2}$  pounds—making a difference of 13 $\frac{1}{2}$  pounds, as weighed by steelyards and scales! We give this statement that the public may be on their guard in respect to false steelyards and fraudulent venders of meat.

Several half-mile sections of the Baltimore and Ohio rail-road are already finished, and waiting for the rails. In excavations through the hills immense beds of mineral paints have been found, principally of Spanish Brown of a rich quality, and of value sufficient to defray much of the expense of excavation. It is probable that immense mines of wealth might be found in rail road excavations between this city and Worcester, in the shape of beef potatoes, turnips, coal, butter, cheese, &c. &c.—*Boston Palladium.*

*Spots on the Sun.*—An ingenious individual in Providence, has very recently succeeded, by means of a seven feet telescope, constructed by himself on a new principle, in bringing the entire image of the sun into a dark room, upon a white screen, to the size of 8 feet in diameter. He writes us that his astonishment was great, when he perceived that every spot now upon the face of the sun, nine in number, was distinctly transferred to the screen, and was so plain that he could see every movement of them in their various and sudden changes. He says he could plainly discover that those spots were immense bodies of smoke, apparently issuing from volcanoes; and as they seem occasionally forced upward from the craters, now forming dense clouds, and now dispersing, considers those phenomena as accounting for the rapid changes of those spots. The escape of such a vast quantity of gas from the interior of the body of the sun, would, he observes, as it surrounds that luminary, produce that bright and dazzling appearance, which is the atmosphere of the sun. This theory may not accord with the opinions of others who have made observations on the subject; but the writer, at any rate, entertains the strongest belief of its truth.

With the same instrument, which is but just finished, he has also examined the moon, and states his conviction that that body is covered with perpetual snow and ice—the dark spots discoverable on its surface being frozen seas, and the lighter spaces, land covered with snow. Those circular places, which have a rising cone in the

centre, he thinks, are distinguished volcanoes, as no clouds are perceptible over the moon's face; which being covered with snow and ice, accounts, as he imagines, for its clear atmosphere, or for the absence of an atmosphere. This vast accumulation of ice and snow upon the moon's surface, may be explained, the writer conjectures, by the nature of the moon's revolutions. He offers to construct instruments of the above description, by which these phenomena may be observed, at \$50 to \$100; and at the same rate to furnish solar microscopes, on a new principle, with a magnifying power at 12 feet distance, of 5,184,000.—*Bos. Bulletin.*

Twelve hogs, all of one litter, one year old, were sold in Pawtucket, R. I., on the 23d ult. which weighed when dressed 4236 lbs. This pretty litter came from Connecticut.

## Orchard Grass Seed.

Just received at the New England Farmer Seed Store, No. 52 North Market Street, Boston—a consignment of prime Orchard Grass Seed, raised by Mr. LOYD JONES, of Pennsylvania, who is well known as the most extensive and successful cultivator of this valuable grass in this country, as the following letter shows:

Mr. RUSSELL.—In regard to the character of Mr. JONES' seed, I have pleasure in saying, that it is the best in this market, and always commands an extra price. Col. POWELL always purchases of him, not only for himself but for his southern friends; and the Pennsylvania Agricultural Society, at their last exhibition, awarded him the premiums for both Orchard Grass and Clover Seed.

Yours, &amp;c. JOHN P. MILNOR,

Recording Secretary Penn. Agri. Society.

Gentlemen who wish to secure a supply of this seed, will do well to secure it soon.

Also, a most extensive supply of Garden, Field, and Flower Seeds, raised expressly for us, or procured from the most unquestionable sources.

## Canary Birds.

For Sale, a few copies of the New and Complete Canary Bird Fancier, containing a variety of useful information, by which the admirers of those beautiful Birds may be instructed in their management while breeding, and their treatment when diseased; with useful Hints to the breeders of Mules. From the latest London Edition.—Price 25 cts. Just received at the

Agricultural Warehouse.

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No. 52 North Market Street, Boston.

## Valuable Real Estate, &amp;c. For Sale.

The Subscriber offers for Sale, the following Real Estates in Durham, N. H., viz:

About 50 acres of land, under good cultivation, with tolerable buildings thereon;—Soil of excellent quality, and capable of a high degree of improvement. Also, a Farm on the New Hampshire Turnpike road, containing about 60 acres, with buildings nearly new.

Also, a Farm of about 110 acres, with new buildings, lying within two miles of the New Market Factories.

Also, a small Farm lying in the Great Bay containing 30 or 40 acres, a very productive and excellent tract of land, in the neighborhood of the above named Factories.

Also three Houses in the Village of Durham—one of them possessing excellent accommodations for a Tavern.

Also, a Farm in Lee, containing about 80 acres.

Also, a Wood Lot in Barrington, containing 105 acres, well wooded.

He also offers for sale, a Stud Horse of approved blood, and several Mares and Colts of different ages.—All kinds of Farming Utensils, and Stock of all sorts.

The above described Lands are within a short distance of the large Factory Establishments at Dover and New Market.

Durham, Dec. 26, 1828. JOHN FROST.

## Two Heifers For Sale.

Two Superior Heifers, with calf, mixed between the Derton and Coelbs breed. Both of which took a premium at the late Show in Brighton.—Inquire of Daniel Chandler, Lexington, or at the counting room of the New England Farmer, Agricultural Warehouse, Boston. 31 Jan. 2, 1829.

The Hunterdon Gazette Establishment for sale, At Flemington, Hunterdon county, New Jersey, on reasonable terms. Address the Editor, (post paid) at Flemington, New Jersey. 31 Jan 2

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (over the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, JANUARY 16, 1829.

No. 26.

## INTERNAL IMPROVEMENT.

### RAILWAYS.

(By the Editor.)

There are few subjects of more importance to a civilized community than those which relate to roads, avenues, carriages, and other ways and means of transporting commodities, and facilitating domestic and foreign intercourse. No village, town, or city in New England, can long remain wealthy and populous unless it is easy of access by land as well as by water; and, other things being equal, that portion of the interior, which is favored with the most safe, cheap and expeditious means of conveying its produce to a flourishing seaport will be most wealthy and prosperous.

Of all the means of conveyance which ingenuity has invented, or industry put in practice, we believe Railways are best adapted to the climate and face of the country in New England. We shall, therefore, offer some sentiments relative to this kind of highway, premising, that we have not the means, leisure, nor information necessary to write a complete treatise on this topic. Our desultory hints, however, may be the means of turning the attention of some others to this branch of national economy, who are more capable of giving it that high consideration, and thorough investigation, which its merits require.

By the term RAILWAY is understood a road formed by laying distinct tracks of timber, iron, or stone, for wheel carriages to run upon. In the construction of railways, stone is more particularly applicable to common roads, and the use of timber is now almost wholly laid aside; while iron is very generally employed, in Europe, though, we believe, stone will be deemed preferable in the United States.

"When we consider," says the Edinburgh Encyclopedia, the great proportion of labor, which is unavoidably spent in the carriage of the necessities and conveniences of civilized life, in all its varied forms, we at once see the importance of every measure tending to facilitate and improve commercial intercourse. All are aware of the benefit, which Great Britain has derived from her inland navigation. Such, however, are the difficulties and expense of canal operations, that another substitute for the common road has long been sought after by the public. The attention of the engineer has accordingly of late been much directed to the construction of railways; a mode of communication which will be found more simple and economical in all its details than the canal.

"The speed of canal carriage must always be limited, by the destruction which rapid motion occasions to the banks. In this respect railways have great advantages over canals; for where the rails are strong, and the wagons light, the rapidity of conveyance may be conceived to keep pace with the impelling power of steam. The value of the economy of time is measured and proved by the vast exertions used and sums expended in Britain to accommodate the public, and the ample harvest reaped by those, who best fulfil its wishes in this respect. In this commercial

country the economy of time, and that of power is felt to be the same thing; and the numerous carriages established in England to convey goods at speed, shows that the rapid conveyance is not confined to passengers alone. From the obstacles above mentioned, then, however managed or improved, we can never much increase the present rate of motion on canals, which must ever form a slow mode of conveyance, independently of its other advantages.

"The facility with which temporary railways may be laid for short distances from manufactories, granaries and other works, to communicate with great public lines of railway in their neighborhood, is another advantage belonging to the railway system; for the expense of a canal branch would in almost all cases, be much greater than any temporary or private object would repay; while branch railways would, when in general use, become readily saleable after the local object was obtained, and the principal expense incurred would in many situations, be merely that of laying and forming them into a road. When branch railways are connected with canals, much labor is lost in loading and unloading, besides damage occasioned by these operations to the articles conveyed.

"Railways again, will benefit by every improvement in the use of the steam engine, may be used in all situations where any mode of conveyance is possible, and in practice give about double the despatch of canal conveyance without increasing the working power. Indeed the anticipation of a speedy adoption and general use of steam conveyance on railways of iron and stone, would seem at present far more natural, and likely to be soon realized, than was imagined but a very few years ago, owing to the projected revolution now going on by the use of steam in the coasting trade.

"Under all circumstances, it is found that a horse works only with about three times the load upon a canal that he does on a well constructed level railway, which is now sought after as the highest improvement of which the interior communication of a country is susceptible. In proof of this we further notice that one person is sufficient to conduct the horse-load upon a railway, while three individuals are generally required for the same purpose upon a canal. We may also mention that inland navigation is subject to interruption by the frosts of winter and the drought of summer. The comparative facility of loading and discharging is likewise much in favor of the traffic on a railway; while nearly the same proportion of labor in the trackage of empty or return boats and wagons is incident to both. Without calculating on the immense loads, extending to fifty tons, [since this article was written to ninety-four tons] which have been tracked by the steam wagon, or of thirty tons and upwards, which have occasionally been moved by the horse upon a level railway, we can state that an active horse weighing ten cwt. conducted by only one man, upon a well constructed level edge railway, will work with ten tons of goods. In the same manner we may take thirty tons as employing the effective labor of one horse and three persons

upon a canal; from which it will therefore appear, that the expense of trackage per ton is pretty much the same in both systems, while the first cost and consequently the toll or dues must be greatly in favor of the railway. For very weighty and bulky goods the canal is allowed to be more suitable; yet in practice many such articles may be so placed as to bear upon the wheels of more than one wagon on a railway. Upon the whole we are of opinion, that in every case it is better to construct a railway than a small canal, excepting where the union of similar works is to be effected. The case is different where it is intended to transport sea-born ships across a country, from shore to shore, as on the Forth and Clyde, the Crinan and the Caledonian canals in Scotland."

The Legislature of Massachusetts, at their June session in 1826, appointed a Committee, on motion of Dr Abner Phelps, a Representative for this City, "To take into consideration the practicability and expediency of constructing a Rail Road from Boston, on the most eligible route, to the western line of the County of Berkshire, in order that if leave can be obtained of the Government of the State of New York, it may be extended to the most desirable point on the Hudson river, at or near Albany." An able and interesting Report, prepared by Dr Phelps, Chairman of this Committee, was published by order of the Legislature. This Report states many facts and arguments which corroborate what is stated above, relative to the preference to which, in most cases, Railways are entitled, when put in competition with Canals. The following is extracted from that document:

"The numerous Railways, which have been for several years in successful operation in the hilly and mountainous districts of Wales, and in the north of England, prove their fitness for an uneven and undulating country. They are not like Canals, confined to a supply of water, and a series of levels, but they admit of a variation like other roads. True, a level road, where the transportation is equal both ways is the best. But unless the deviation generally exceeds  $27\frac{1}{2}$  feet to a mile, it is practically considered, a level way.— This deviation is nearly equal to three and an half locks on a mile of Canal." \* \* \*

"If the adoption of some measure to increase the means of intercourse between Boston and the Hudson be necessary; the question arises, shall it be by a CANAL or a RAILWAY?"

"With respect to a CANAL, your Committee refer to the able Report of the late Board of Canal Commissioners communicated to the Legislature on the 11th of January last. By that Report, it appears that the only route for a Canal between Boston and the Hudson river would be 178 miles in length—would require one thousand nine hundred and fifty nine feet lockage between Boston and the Connecticut river—one thousand three hundred and  $22\frac{3}{4}$  feet between that river and the Hudson, amounting to three thousand two hundred and eighty-one  $\frac{3}{4}$  feet Lockage, and a TUNNEL of at least four miles in length, through Hoosack mountain. The work of forming a Tunnel is limited in its nature, to a certain number of

men, which can be employed at a time. And it is easy to show from the progress made in other works of the kind, that many years would necessarily be required to complete it.

"But even if a canal were constructed upon the proposed route, your Committee are unanimous in opinion that a Rail Road would be far more useful to the public. And their opinion in this respect is corroborated by Mr Tredgold, who states, 'that for new works Rail Roads will in nine cases out of ten be better adapted for public benefit than canals.' If this is true in England, where, from the mildness of the climate, a canal is seldom closed by frost; and upon an average not exceeding seventeen or eighteen days in a year, how much more preferable must a Rail Road be in all our Northern States, where a canal is closed upon an average, one hundred and forty-five days in a year."

The following summary view of the superior advantages which Railways possess, when compared with Canals, is extracted from an able paper, originally published in the Boston Patriot, by a writer with the signature "*Middlesex*."

The Railway requires but one third the quantity of land that is required for a Canal, exclusive of ponds, reservoirs, and feeders.

The Railway requires one man and four horses to transport fifty tons 4 miles per hour.

The Canal requires two men, one boy and two horses to transport 30 tons 2 miles per hour.

The Railway may be attended and kept in repair for one tenth that of a Canal.

Railways give the greatest possible facility to travellers, Canals retard them.

Railways may be easily passed in all places required, Canals only by bridges.

Railways interfere with no water privileges, Canals destroy many.

Railways are subject to no interruptions, except by snow, which is easily removed.

Canals are subject to be interrupted by droughts, flood, frosts, leakages and locks.

Railways carry their freight to the doors of the warehouses, Canals deliver their freight upon the wharf.

A Railway can be constructed for half the cost of a Canal per mile.

A Railway may be used twelve months in a year, a Canal but seven months.

The toll of passengers will pay the interest on the cost of a Railway.

The toll of passengers on a Canal is very trifling. Half the common rates of tolls on a Canal will be sufficient to pay the whole expense of transportation on a Railway, including the toll.

Mountainous countries are easily surmounted by Railways, Canals can never get over them.

Rivers and streams are much more easily passed by Railways than they can be by Canals.

Railways will be the pride of New England; they will unite its inhabitants in one common centre, connect them in one common interest, and raise them to eminence and glory by one common operation. (To be continued.)

FOR THE NEW ENGLAND FARMER.

### INSECTS ON FRUIT TREES.

MR FESSENDEN—You will receive with this a box containing 4 papers. Enclosed in No. 1 are pieces of bark from an apple tree covered with blisters containing the nits or eggs of the lice described by Mr Perley.

No. 2 contains pieces covered with black eggs, from which the green lice are hatched, that are so destructive to the tender leaf of scions.

No. 3 contains a small piece of a limb of a pear tree, and pieces of bark from the same covered with the insect described by your correspondent "M." in the New England Farmer of the 21st ult. They were taken from a pear tree from Mr Prince's nursery, last spring. The tree was very thrifty, and arrived in good order. I examined it at the time of transplanting, and discovered no appearance of insects of any description till about the first of September, when I noticed the tree, from the ground to the end of the limbs, was covered with whitish scales. Immediately after the discovery the tree was well scrubbed with soap and water, and all that could be reached were removed, which will account for the scanty sample I send you. The insect and general appearance of the bark are very accurately described by "M." From the stained appearance of the bark in spots clear through to the wood, I think it will have a very bad effect upon the tree, if it does not entirely destroy it.

Probably Mr Prince, of Long Island, is well acquainted with the insect and its effects, and could favor the public with a correct account of it.

No. 4 contains pieces of bark taken from the body and limbs of smooth barked apple trees. I have observed them on my trees for several years, but have never read any account of them. They are sacks containing some kind of an insect, which, in the spring, will eat its way through one end of the sack and makes its escape. Whether it remains upon and draws its support from the sap or leaves of the tree, I am unable to say, perhaps you may know their history.

L. BARTLETT.

Warner, N. H. Dec. 15, 1828.

We are under great obligations to Mr BARTLETT for the favors above specified. The boxes and their contents may be seen at the office of the *N. E. Farmer*, and we hope Dr HARRIS will be so kind as to look at them with the eye of a connoisseur.—EDITOR.

From the American Farmer.

### ON SHIFTING CATTLE.

J. S. SKINNER, ESQ.

Sir—I do not know that any writer in your paper has remarked on the astonishing effect produced by shifting cattle from lands of poor quality and short feed, to those of fertile soil and rich grasses. My experience is worth something on this point, and I wish to put it on record for the benefit of my countrymen.

In July, 1820, my farm being overstocked with sheep, I sold sixty of the poorest quality, the small, diseased ones, for one dollar per head, to a gentleman living about five miles from me. Our land was quite different in its quality. Mine was a thin, worn-out soil, producing nothing but rye; his was high and very rich land, covered with a thick growth of white clover. At the next season of shearing, I took pains to be at his pen. The whole sixty sheep purchased of me had lived through the winter; their produce per head was four pounds of clean washed wool, about three times as great as that of the preceding year; and their weight (but this last was conjecture,) was double to what it was when purchased of me.—He has at various times since purchased the refuse

of my flock, and his example has been imitated by his neighbors in both cases with the same success. I have old worn-out ewes renovated by this shift from scanty to luxuriant pastures.

The same effects result from shifting the pasture of neat cattle and horses. In 1824 I purchased a pair of little oxen; one was eight years old, and the other his elder by six months. They were adjudged to possess a capacity for weighing when fatted—the one 700 lbs. the other 775 lbs. They were taken into my cow pastures, which, though a thin soil, were considerably better than that they had been reared on, their living having been hitherto very bad, and food meagre. I gave them my customary allowance to working oxen, and used them much in the yoke. They never had an ear of corn, nor root, from the time I purchased them till their death. I kept them two years. In the month of September, there being a scarcity of beef, I gave them some corn blades and pumpkins for six weeks, and they were sold to the butcher. One of them weighed 890 the other 976 lbs. They were not fat, one of them having but 60, the other 78 lbs. of tallow. If those who reside on the rich soils of Pennsylvania will buy, every two years, from the starved herds of New Jersey, they will realize more profit than by any other mode of raising stock.

Philadelphia, Nov. 26, 1828.

T. J. R.

### ON THE USE OF SAND

In propagating Trees, Shrubs, and Plants, from cuttings of them. By Mr THOMAS HAINES, of Oundle, Northamptonshire.

"The finest white sand is superlatively useful to autumnal planted cuttings of the more tender evergreens and shrubs. In the business of planting cuttings of these underhand-glasses, in the autumn, as well as the more hardy green-house plants, such as myrtles, fascias, roses, cistuses, germander, &c., no unmixed soil whatever can be found to bear a comparison with the finest white sand; as cuttings planted therein will be far more secure from mouldiness throughout the autumnal and winter seasons; during which times, the pots in which they are planted, generally remain standing up to their rims in the common ground, as the greatest preservative from frost; but in which situation they are more exposed to the ill effects of damp, than if standing on the surface.

"Although but little more than a knot, or a swelling protuberance, at the foot of each cutting, can be effected, during the first autumn; yet, on the advance of spring, they will early make roots, even without the addition of any other soil or article to promote their growth; and which young plants, being potted off, or transplanted in some way, as soon as they have formed sufficient roots; immense quantities from these small cuttings, may be thus annually propagated, by the help of the full sized single hand-glasses! This process, however, will not extend to any other description of plants than the evergreens.

"In the propagation of the trees and shrubs alluded to by this process, it must be recollected, that the sand is to be considered as no farther essential, than to strike or promote growth in the cuttings, sufficient for transplantation; as, on their being removed into another situation, in the next stage of the process, a mixture of suitable soil, with a proportion of sand only, will be requisite.

"We are not asserting that *yellow sand* will not equally apply in both cases, of planting cuttings of hardy evergreen trees and shrubs, both by summer planting, in the open exposure, and autumn planting, under hand-glasses; but in all the experiments we have witnessed, and throughout the whole of our own practice, *white sand*, where it could be obtained, has been invariably applied, and most successfully.

"When we reflect, that *mouldiness* is the chief annoyance to cuttings of almost every description when planted under hand-glasses; every propagator should strenuously guard against it: and we know of nothing *so likely to discharge wet, and prevent undue retention of moisture, as sand alone*; and this, in preference to every other soil and compost.

"There are few soils with which sand cannot be intermingled to the greatest advantage in the various other branches of horticulture, as well as in the propagation of plants and flowers; it being admirably adapted, from its loose and open nature, to expand the pores of the heavier, more close, and adhesive soils, thereby opening the entire mass of compost, and rendering it porous, and open to the free admission and full expansion of the delicately fine, and thread-like roots of plants and flowers; and in which we have most satisfactorily witnessed its singular and superior efficacy! We have known in various cases, plants to have been placed in soils most opposite and ungenial to their natures and constitutions, and thereby early inclining to decay; but which were speedily restored to their original vigor and complexion, by a proper and timely application of white sand.

"The sand which has invariably been found to surpass all others for general and special purposes in horticulture, is a *peculiarly soft and fine white sand, of an unusual smoothness, nearly as fine as flour-emery*.

"Where none other than the common white sand, which is unusually coarse, can be obtained, small quantities of the most fine can be sifted out with a fine sieve. [Or still better procured from it by a little washing over.—*Ed. Tech. Rep.*]

"Little argument can be necessary to convince the unprejudiced florist, gardener, or amateur, of the general utility of suitable sands being mixed with the more cold and heavier soils; thereby rendering them open and porous to discharge all copious falls of rain, dissolving snow, &c., and which tend to overcharge adhesive soils with an undue proportion of moisture, and thereby to chill and starve the stock of plants and flowers."—*Tech. Rep.*

FOR THE NEW ENGLAND FARMER.

#### INSECTS ON FRUIT TREES.

MR FESSENDEN—Among the many useful subjects, which have appeared in your paper, the one relating to "Insects on fruit trees" has been particularly interesting to me; having for a few years past, by way of pleasing amusement, turned my attention to the cultivation of a few choice kinds. But as we find few pleasures without some alloy, so I have, in common with my *fellow cultivators*, experienced some drawback from the satisfaction which would otherwise have been enjoyed, in consequence of the various and destructive, though sometimes minute enemies which attack most of our trees, and almost threaten to destroy our hopes.

We apply to our Legislature, and they make laws to prevent unruly boys and others entering our enclosures and pilfering our fruits; and this is all very well and necessary; but I undertake to say that we lose more in one season by those depredators which no laws will intimidate, nor arm of justice reach, than is lost in fifty years in the way just mentioned. Hence I think that all investigation which may lead to an extermination, or even mitigation of the evil, is exceedingly desirable, and I hope, as the subject is introduced in your useful publication now, while our common enemies have gone into "winter quarters" and given us time to rally and prepare for a new attack, it will be desirable that our efforts should be combined, and for this purpose that those who have made discoveries of the origin, or best mode of extermination of our cruel foes, should freely communicate the information for the benefit of the *common cause*.

In one communication in a late number of the Farmer, reference is made to a "rye shaped" insect which is found on the apple tree. This kind I have been troubled with for two or three years past, on a choice apple tree in my garden, and it seems they do not, like some other insects, make their appearance anew every year, but when once they have got *foot hold* they go on increasing from year to year, and probably would eventually destroy the tree entirely. I have tried the application of strong soap suds, &c. without effect in this case, and as the only effectual remedy have proceeded to scrape the bark until I had dislodged them. They might indeed be destroyed with less labor perhaps by the application of a strong solution of Potash, but as there is danger I think of injuring the buds and tender limbs to which the insects cling, I have preferred the method which I have adopted; perhaps, however, upon a larger scale, a less tedious course may be found as efficacious.

Another correspondent in your last number, mentions an appearance on one of his trees in September, which resembles "fish scales closely adhering to the bark, from the ground to the ends of the limbs." The same appearance I have noticed for the two last years upon a *Mountain Ash tree*. The first year I neglected to attend to this tree until the following spring, when the "scales" were pretty easily washed off with strong soap suds, and I noticed no appearance of them for the remainder of the season, until late in the fall, when I proceeded to scrape them from the bark, which may very easily be done with a small stick or other simple means. I have not yet satisfied myself whether this is an insect, as your correspondent thinks, or a disease of the tree making its appearance upon the surface. If the former, I think they must have been deposited on the tree early in the season, as there was no appearance of them on the wood of the previous year's growth. Another circumstance is, that, in both years they have appeared only upon one of two trees which are planted within about a rod of each other, and while the infected tree has for three or four years hardly increased in size, the other, with no better advantages has nearly or quite doubled, which leads me to suspect it may be a disease, for why should an insect attack one tree two years in succession, and leave the other untouched. At any rate there is evidently a connexion between this appearance whatever it may be, and the want of vigor in the tree, but whether it is the *cause* or

the *effect* of that want of vigor, I am yet at a loss to determine. These trees, when planted a few years since, were of equal size and equally thrifty in appearance.

I have no doubt that the application of soap suds, &c. will be effectual in destroying most of the insects which infest the bark of our trees; but if their origin could be sought out, perhaps some easier and more expeditious method would be equally effectual.

I intended to have said something respecting other kinds of insects, as well as the alarming disease which has, particularly of late, appeared among our peach trees, but as this communication is already longer than I intended it should be, I will reserve my remarks for a future opportunity.

Yours respectfully, D. F.

Charlestown, Jan. 13, 1829.

FOR THE NEW ENGLAND FARMER.

#### BUDDING FRUIT TREES.

MR FESSENDEN—In the 2d vol. of the N. E. Farmer, page 353 is a communication from Mr C. HARRISON, describing a mode of budding fruit trees, that he had practiced, somewhat different from any I have ever seen described. It is budding from cuttings taken from bearing trees in February, and preserved until wanted, in the same manner as if intended for grafting—the buds to be inserted as soon as the sap flows sufficiently free in the spring to perform the operation. Mr H. observes that he has only attempted budding apples and pears in this manner, but thinks it will succeed equally well with stoned fruit. If the above mode of budding fruit trees has ever been tried by any of your subscribers, on stoned fruit, I wish the result of the experiment might be made public, through the medium of your New England Farmer, for the benefit of at least one

LOVER OF GOOD FRUIT.

Lyme, Ct. Jan. 9, 1829.

From the Washington Telegraph.

MR EDITOR—As this is a season when severe colds are very prevalent throughout the District, I have taken the liberty to send you for publication, the following recipe, which I found very effectual in my own case;

*Cure for a Cold.*—Take 1 teaspoonful of flax seed, with two penny worth of stick liquorice, and a quarter of a pound of sun raisins. Put them into two quarts of soft water; and let it simmer over a slow fire, till it is reduced to one; then add to it a quarter of a pound of brown sugar candy, pounded—a table spoonful of white wine vinegar or lemon juice.

*Note.*—The vinegar is best to be added only to that quantity you are going immediately to take; for if it be put into the whole, it is liable in a little time to grow flat.

*Directions.*—Drink half a pint at going to bed, and take a little when the cough is troublesome.

This recipe generally cures the worst of colds in two or three days, and if taken in time may be said to be almost an infallible remedy. It is a sovereign balsamic cordial for the lungs, without the opening qualities, which endanger fresh colds on going out. It has been known to cure colds, that have almost been settled into consumption, in less than three weeks.

The preparation is a tea spoonful of vinegar to half a pint of the medicine.

From the Richmond Enquirer.

### ON GYPSUM—AND ITS USES IN AGRICULTURE.

Gypsum, or Plaster, as it is commonly called, is a kind of earthy salt, composed of lime, sulphuric acid and water. When pure, these ingredients enter into its composition in the following proportions, in each 100 parts, viz.

Lime, . . . . .	32	to	34
Sulphuric acid, . . . . .	46	to	48
Water, . . . . .	22	to	18
	<hr/>		<hr/>
	100		100

Besides the various uses to which it is applied in the arts, it is an article highly recommended in agriculture as a great fertilizer of the soil and promoter of vegetation.

It is in this latter view that the writer of the following remarks wishes it to be considered, being well satisfied that it deserves the particular attention of the citizens of Virginia, and more especially of those in the middle and lower sections of the state, where their lands have been cultivated generally with less care, in regard to their preservation, and are considerably more deteriorated and exhausted than those in the valley and mountain country.

It is employed by agriculturists in a variety of ways, and always with the happiest effects, when pure and properly applied. It is sometimes sown over cultivated grasses, grain and other vegetables, as a top dressing. Grain and seeds, after having been moistened, are often rolled in it, previous to their being sown or planted. And, occasionally, it is dropped in the hills with corn, &c.

In the application of it, as a top dressing, attention should be paid to the times, season of the year, and growth of the plant; choosing a close, still, damp day, or still foggy morning, as the wind blows it about too much, and in dry weather it is not apt to stick well to the plants. Some are of opinion that the best time to dress young clover, sown down on grain, with it, is when it gets three leaves; others advise to defer it till the grain is cut off. For old clover, the best time appears to be as soon as vegetation commences in the spring. Tobacco should be dressed with it when the plants begin to spread the hill, and corn, when about half a leg or knee high.

When it was first introduced among us as an article of agriculture, the very high encomiums bestowed upon it, and the almost incredible accounts related of its wonderful effects on vegetation, induced many of our farmers and planters to engage in the use of it, fondly hoping, no doubt, that with the aid of clover and plaster, they would be enabled, in a few years, to resuscitate their worn out and exhausted soils, and impart to them a degree of fertility equal, if not superior, to what they originally possessed. But the result of our experiments has not been such as to sustain the exalted character it had acquired. For, although in some instances its effects were truly astonishing, its operation in general appears to have been very uncertain. And we have often had the mortification to witness, after having encountered much trouble and expense in procuring and applying it to our crop, that it was productive of no perceivable benefit. A consequence so discouraging seems to have brought it somewhat into disrepute. So that, far from being in general use at

this time, as might have been expected, even those few who thought well of it at first, and were anxious to bring it into notice, have themselves become, in some measure, disgusted with it, and there are even some grounds to apprehend, unless something shall be done to restore it to confidence, that it will ultimately be abandoned altogether. A misfortune the more to be deplored, because nothing is more certain than that, when pure and judiciously applied, there is not a greater fertilizer known. And, indeed, without the aid of some such powerful substance, it is believed to be utterly impracticable, after the lapse of a long series of years, so to improve our lands as to give to them that degree of fertility of which they are susceptible.

To trace this uncertainty in its operation to its source, and to point out the means by which in future it may be avoided, would be to re-establish it in the public confidence. As our planters and farmers would, undoubtedly, freely employ it, could they be well assured that, in laying out their money in the purchase of it, they would no longer be subjected to the hazard of a disappointment. This will now be attempted.

It has already been stated that gypsum was composed of lime, sulphuric acid and water. And, by an attention to the relative proportions of each, it will be seen that, when pure, the sulphuric acid amounts to nearly half its weight.

The quantity usually sown on an acre, is a bushel, in which, as a bushel of ground plaster is said to weigh about eighty pounds, there would be

Of Lime, . . . . .	25.60 lbs.
Sulphuric acid, . . . . .	36.80
Water, . . . . .	17.60
	<hr/>
	80.00

Now, it must be obvious that 25.60 lbs. of lime, which would amount to little more than a peck, could not possibly produce any visible effect when spread over an acre of land. The quantity of water (17.60 lbs.) would be next to nothing; and that, therefore, all the operative virtue of the article must reside in the sulphuric acid.

Hence it may rationally be inferred that, generally speaking, whenever the plaster fails to act, it is in consequence of a deficiency in due proportion of this latter ingredient: an idea that will receive much countenance from an examination of its properties, some of which will be found peculiarly adapted to the promotion of vegetation.—Such as its capacity for attracting moisture from the atmosphere—and, when combined with it, of generating heat. Thus affording, in itself, two of the four great essentials. For, whatever may be the opinions of some philosophers respecting the gaseous and ethereal elements of vegetation, in practice it is found that nothing more seems to be necessary, in addition to soil of a proper texture and judicious cultivation, than light, heat, air and moisture, distributed in due proportions.

It would certainly be highly proper that the legislature should extend the benefit of the inspection laws to the article of plaster, and establish inspections of it at suitable places, not only as affording relief and security to the purchaser, but as a measure of precaution, it being understood on good authority, that much of the refuse gypsum at the north, where they have inspections es-

tablished, is ground up and sent to the south, by fraudulent dealers in the article, for sale.

But, in the mean time, to enable those purchasers who are not conversant with it, to judge at once of its purity, without the possibility of being deceived, it is deemed proper to state that nitrous acid, commonly called aqua fortis, forms an unerring test. They have only to drop a small quantity of it on the plaster, (whether ground or in the rock, makes no difference,) and if it causes an effervescence—a foaming and frothing similar to what is observed when strong vinegar is poured upon chalk, it is a proof of its impurity. And the degree of impurity may be pretty well ascertained by the mildness or vehemence of the effervescence.

Lime has a great affinity for all, or most of the acids, whether mineral or vegetable, and will effervesce with any of them. But its attraction for the sulphuric acid is much more considerable than for the nitrous acid, and, therefore, when fully saturated with the former, the latter can exert no influence on it. For it is a law of chemical action, that two substances having an affinity for each other, being brought into contact, under suitable circumstances, they will unite and combine together in such a manner that they cannot be again separated, but by the presence and intervention of some third substance, having a greater affinity for one of the combined bodies than they have for each other.

When, then, the nitrous acid is perceived to act upon the gypsum, it is a proof that the sulphuric acid not having been in a quantity sufficient completely to saturate the lime, it has only been partially converted into gypsum, and that a portion still remains unchanged, which is the part acted upon by the nitrous acid.

In whatever way the plaster may be applied to crops, it must first undergo decomposition. For so long as it remains undecomposed, the sulphuric acid, the operative material, will be neutralized by the lime, and will not be in a condition to act on the atmosphere, and the plaster will have no more effect than so much sand, or a like quantity of any other pulverized rock.

By what the decomposition is caused, it is difficult to determine; but that it is something, probably carbonic acid, derived from the air, is rendered highly probable from the circumstance that it will remain inoperative if buried too deep under ground. That it is an acid, and acts altogether on the lime, is obvious, otherwise the sulphuric acid would not be set free in a perfectly disengaged state, but would only enter into a new combination, be neutralized as before, and remain perfectly inactive.

The best effect of plaster seems to be as a top dressing, used on dry land, and in cool dry weather; as in very wet seasons, and on low, flat, wet land, its influence is not very discoverable.

As to the modus operandi, or manner in which plaster acts, it appears to be very generally imagined that it possesses the power of stimulating the earth into preternatural action, and that, however beneficial it may be at first, it will ultimately, by long continued use, produce exhaustion, and cause more injury than ever it did good. An opinion, probably growing out of the fact that a long and unremitted use of it brings about that condition of the soil denominated “plaster-sick.”

The subscribers to this doctrine seem to consider the earth somewhat in the light of a lazy, slug-

gish beast, that may be forced into a motion greatly beyond its natural gait, but if continually put forward in this way for too long a period, its spirits become broken, its strength exhausted, and it finally tires and becomes incapable of further exertion, until, by rest, it has been enabled to recover its wonted vigor.

This opinion, taken up hastily, no doubt, and without much reflection, but bearing the authority of some great name, and wearing the air of plausibility, seems to have been as incautiously adopted, merely because men in general had rather subscribe to any opinion, on difficult subjects, that had the plea of plausibility and ingenuity on its side, and was ready made up to their hand, than be at the trouble and pains of reflecting and forming one for themselves. But as light, heat, air, and moisture are alone essential to vegetation, there was the less necessity for resorting to the stimulant properties of gypsum and the excitability of the earth: it being believed to be a well established fact that the only, or at least the chief office of the earth, is simply to serve as a matrix or bed for plants to grow in, and as a kind of laboratory in which the various processes of vegetation are elaborated.

Much, to be sure, depends on the nature, texture and preparation of the soil, which should be such, either naturally or artificially, as readily to imbibe moisture and to permit only of its gradual escape, that as much nourishment as possible may be retained to feed the roots of the young plants and to admit of an easy extension of them.

When, therefore, the soil is not naturally such as we would have it, it should be our business to make it so. Sand is open, warm, and generous: it freely receiving, and as freely parting with heat and moisture. Clay, on the contrary, is cold, difficultly penetrable, and very retentive. Thus, when our soil is too sandy, we should dress it with clay. When clay too much abounds, with sand. Attention to the texture of the soil is as necessary as manuring: for, unless that is of a suitable quality, it is scarcely possible, by any preparation we can give it, to afford to manure an opportunity of exerting its full power; the chief virtue of which, it is believed, resides in its liquescent salts, which readily attract moisture from the atmosphere, and generate heat by thus hastening the decomposition of its putrescent particles; in this way producing effects similar to those of plaster.

Lands rendered sterile by an excessive use of plaster, and which are then said to be "plaster-sick," are observed to be much in the condition of stiff clays that have been run together by hasty, beating rains, and become baked as we call it; so that when an attempt is made to cultivate them, they break up in clods, and will not produce.—This arises, not, as has been imagined, from the strength of the earth having been exhausted by too great stimulation, but from the solvent property of the sulphuric acid contained in the plaster, (for, besides its two before mentioned properties, it is also known to possess that of a solvent,) which, by dissolving a portion of the ferruginous and other mineral matters contained in the earth, and converting them into clay, ultimately renders that soil stiff and obdurate which before was open and free. So that the texture of the land in this case, as in that of stiff clays, is no longer such as is proper for vegetation. Being too much compacted and its particles too closely wedged into

one another freely to receive, retain and gradually transmit heat, moisture, &c. But this is a discovery which leads at once to the remedy; for in both cases it becomes necessary that these lands should be dressed with sand, which should be ploughed and mixed with the earth so minutely as to divide and separate the particles of clay and keep it loose and open; when, no doubt, "plaster-sick" lands, as well as those that are sterile and unproductive, from being naturally too stiff and clayey, will be quickly restored and made to produce as well as ever.

The idea of dressing lands with sand or clay, according to circumstances, seems as yet to have been but little thought of in Virginia. Nothing, however, is more certain than that, if judiciously applied, they will be found equally as valuable as any other dressing we could give them. These things are now as well understood in England as any other process in farming. There pits both of sand and clay are opened, and frequently they are carried the distance of many miles: it being a well known observation there, that the first step towards improving lands, if not naturally of a suitable texture, is to make them so artificially; because they know that this is necessary to give to manure its full effect.

Formerly, before this was well understood and attended to, and previous to the introduction of gypsum, they attempted the improvement of their lands with marl. It succeeded very well at first, but by an incautious and excessive use of it, they finally rendered them barren and unproductive: and, in some instances, they are said not to have perfectly recovered in less than eighty years.—Marl is a fat, unctuous kind of earth, and very tenacious; hence, when used in too great quantities, it has the effect of binding the soil, and causes it to become so close and cohesive as to render it unfit for useful production. Such lands might have been said to be marl-sick, and would have required the same remedy as those that are now said to be "plaster-sick," and I may add that are clay-sick.\*

Burning stiff lands has nearly the same effect as sanding of them, by indurating the particles and bringing them somewhat into the condition of pounded bricks.

#### A FRIEND TO AGRICULTURE.

[*Note by the Editor of the American Farmer.*—We have lately conversed with several farmers of experience, who have used plaster of Paris for many years. Their impressions appear to be, in brief: that land which was rapidly brought some years from a state of exhaustion to a state of fertility, by the use of plaster to promote the growth of clover, and to which land plaster had never before been applied, being since reduced by culture to its original degree of infertility, that land refuses to be acted upon again by plaster in any thing like the degree which it produced when formerly applied.]

*A Farmer of German Flats.*—Mr Chester Paine, of this town, raised this year, on less than 11½ rods of ground, 52 bushels of Onions, Turnips, and Potatoes; being 723½ bushels per acre.—The circumference of one Turnip was nineteen inches.

\* It is an old saying in England, that

"He who marls sand buys land—  
He who marls clay throws all away."

From the American Farmer.

#### Important Observations on the Preservation of Indian Corn from the Fly or Weevil, in the Corn House.

DEAR SIR—For many years past, I had determined if ever I should build another corn house, it should be double the size necessary for housing my corn in the old way; intending to store it as pulled with the husks on. In the summer of 1827, I built such a house with a door at each end, and in the month of October from the 7th to the 27th, housed my corn therein from the carts as it was hauled in with the husks thereon. When the mornings were damp, the part then pulled was deposited in the barn for immediate use. Within two or three weeks, I have husked out by an invalid hand, all that remained of the crop so put away, and find that it has kept to admiration, it comes from the husk glossy and fresh like new corn, and not a layer more imperfect and unsound than would have been, had it been husked out at the time of pulling, and then separated in the usual way.

I send you three ears of my last year's crop, number 1, 2, 3. The two ears numbered 1, 2, were stored in the corn house as above, and lately husked. On examination you will find No. 1 perfectly free from fly holes, not a grain thereof injured; this ear was covered entirely with its husk. No. 2 has the most of its grains towards the small end only, fly eaten, as you will observe; this ear was not covered entirely with its husk out to the end thereof, and the part fly eaten exposed. No. 3 is an ear that my manager, it being handsome and speckled, accidentally took from a heap as they were husking for immediate use in the fall of 1827, and carried into the house and put into his closet, where it remained until lately. As we both observe in husking out during the last two or three weeks, that a good deal of the corn was at the small end fly-eaten, and that it was never so in any of the ears except those not fully protected by the husk, it induced him to bring out and show me the ear No. 3, now sent, which had been in his closet during the year past. This ear as you see is literally eaten to a honey comb, almost every grain thereof, by the fly.

From the above circumstances I draw the conclusion, that if I had husked out my crop last fall in the usual way, and so housed it, the whole thereof would have been totally ruined by the fly. Such an event did occur to my crop of corn made in the year of 1826 which was husked out and housed as is generally practised. What remained thereof in the fall of 1827, was scarcely fit to use, from the quantity of the fly therein. I am therefore satisfied that the plan of housing corn with its coat on, at any rate one half the crop made, is infinitely superior to the old method; moreover it is less likely to be pilfered.

The fall of 1827, winter and spring of 1827, 1828, were from the general quantity of rain that fell, peculiarly unpropitious to my experiment; on examination through the winter of 1827, 1828, the entire mass of husks and corn, for we dug into it, was often found in a giving state, and sometimes heated in a small degree, which alarmed me for its safety, but on the occurrence of a north wester, the husks almost immediately became cold, crisp, and dry, as when put into the house.

Some of the husks themselves were lost, per-

haps one fourth part, being those got out in the summer time. However, the cows, even then, although well pastured, seemed fond of and did eat them heartily, which I ascribed to the nubbins and some ears not completely husked and left amongst it.

I saved all the husks lately made, and put them in a shed convenient to the cow yard and shall begia feeding with them.

With great respect, yours,

JAMES CARROLL.

Mount Clare, Oct. 2, 1828.

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, JAN. 16, 1829.

### A NEW VARIETY OF POTATOES.

A paper entitled "*Remarks on the cultivation of a new variety of Potatoes*," read before the Farmer's Society, of the town of Florida, N. Y. by Dr S. REYNOLDS, and published in the *New York Farmer*, contains the following observations:

"For a long time past, we have had fine potatoes, for autumn, winter, and spring use; but it is only within a few years that I have had good ones in the summer. Several experiments have been resorted to, in order to preserve the old roots until the new ones were ripe, but all without success. By or before the middle of June, the old potatoes, however carefully laid up, became shrivelled and watery, and almost or quite unfit for the table. At this time the new ones are just beginning to form, and are yet small and tasteless, and so continue for several weeks. To supply this destitute period, I have found a kind of potato, which planted in a warm situation and on good soil, will contribute an abundant supply for the table before the old ones become useless. They were brought from a very northern latitude to this place, where they had become habituated to the short summers of that climate, and will here ripen in forty or fifty days after they vegetate, and appear above ground.

These potatoes are white, smooth, with few eyes, and of a large shape, generally a little flattened; and as they came to me anonymous, I have given them the name of Florida whites. \* \* \*

"I have planted them for four years, and have always found them a great acquisition; nor do I think they deteriorate in any respect, but have every year improved in size. For the last two years I have planted them upon a good soil, highly manured, with coarse stable dung. By the first of August the tops turned yellow and died away. I then caused the roots to be dug and the land to be finely ploughed, and levelled with a harrow. Turnip seed was then sown, and covered with a light harrow, and the ground pressed with a heavy roller. At this late season I experienced no injury from the fly. The turnips were thinned out, kept free from weeds, and I have both years had an abundant crop of solid fine turnips.

"The cultivation of the potato appeared to answer all the purposes of a summer fallow, so that I have reason to think my turnips were as good as if I had taken no previous crop."

### LIVE FENCES.

A writer for the *New York Farmer* recommends "the juniper or red cedar," as well adapted for hedges, and says:—"The hardy nature of the plant—the ease with which it may be cultivated in almost any soil or climate, is evinced from its spontaneous growth in old neglected fields, from

the berries which it produces in great abundance. Its property of growing more densely than any other tree which attains an equal size, and the lasting and valuable timber it produces, when full grown and at maturity, are distinguished qualities, which go to give it a preference, for cultivation as live fence, in my estimation, over any other tree or shrub.

"Some may object to the cedar, as growing too large, thereby producing a shade on the borders of the fields, much to the injury of the crops growing thereon. But the protection they would afford against the autumnal and wintry blasts, which frequently sweep over our fields, carrying with them the best particles of the soil, would amply compensate for the injury sustained from the shade; or by lopping and pruning they may be kept in such a state as to make but little shade as they produce no additional scions under this operation. The cedar, unlike the hawthorn, must vegetate very quickly from the short time in which it will overspread a field, where large trees of this species are growing on its borders, the land having been previously cleared and afterwards suffered to lie dormant for a few years. I have frequently seen them bordering the highways on the north side of Long Island, spontaneously growing so closely together as to form almost an impervious hedge row and fine fence. The most easy and expeditious way of propagating cedar for fence, where the young trees may be had from the old fields and woods free of expense is doubtless by transplanting. But I had hitherto considered the cedar, like other evergreens, difficult to transplant with success; until sometime past, conversing with a friend on the subject, he informed me that he had been in the habit of transplanting them for the purpose of fence, for several successive seasons, and that he had experienced no difficulty with ordinary ones, in making them live and flourish well. In cultivating the cedar from berries, having determined on the location, which, for convenience, should be by the side of an old fence—form a ridge by passing two or three times forth and back with the plough, and on this ridge plant the berries; and after being up, thin them out and prune them as their growth may require. By this means, in a few years, may be produced a beautiful hedge row."

### FEEDING CATTLE.

An English writer observes, that two great points in feeding cattle are regularity and a particular care of the weaker individuals. On this last account there ought to be plenty of trough or rack room, that too many may not feed together; in which very common case the weaker are not only trampled down by the stronger, but they are worried, and become cowed and spiritless; than which there cannot be a more unfavorable state for thrift; besides, these are ever compelled to shift with the worst of the fodder. This domineering spirit is so remarkably prevalent among horned cattle, that the writer has a hundred times observed the master beasts running from crib to crib, and absolutely neglecting their own provender for the sake of driving the inferior from theirs. This is, much oftener than suspected, the chief reason of that difference in a lot of beasts, after a winter's keep. It is likewise, he says, a very common and very shameful sight, in a dairy of cows, to see several of them gored and wounded in a dozen places, merely from the inattention of the owner, and the neglect of clipping the horns of those that butt.

The weaker animals should be kept apart; and in crib feeding in the yard, it is a good method to tie up the master beasts at their meals.

Dr Deane says, "There should be more yards than one to a barn, where divers sorts of cattle are kept. The sheep should have a yard by themselves at least; and the young stock another, that they may be wholly confined to such fodder as the farmer can afford them."

### SHEEP.

It is recommended to give ewes with lamb a somewhat more than ordinary quantity of food for a month or six weeks before they are expected to yearn. Not enough, however, to make them fat, as dangerous consequences might attend their being in very high condition at that period. Turnips are said, by some writers, to be injurious to sheep with lamb, but may be given them after they have yearned. If your sheep, whether store sheep or ewes with lamb, have good hay, about a quart of potatoes a day to each, will, it is said, be very beneficial, and an ample allowance.

"Care should be taken to place in the stable or yard, in which sheep are kept, small tubs or troughs of water for the sheep to drink in. They will do very well in summer without water, as they feed when the dew is on; but they need water in winter, especially if fed mostly on dry food. When sheep have colds, and discharge mucus from the nose, good feeding, together with pine boughs, given occasionally, will cure them; or tar spread over a board, over which a little fine salt is strewn, to induce sheep to lick up the tar, will cure a cold.\*" Half a gill of Indian corn a day, given to each sheep, during winter, will, it is said, assist in keeping them in good heart, prevent the wool from falling off, and enable the ewes to rear their young better than they would if fed altogether on food of a less substantial nature.

"When several kinds of food can be procured, it is right to give them alternately to the sheep at different meals, in the course of the same day; the qualities of one kind aid or compensate those of another. At certain hours of the day any fodder should be given, and at others roots or grain. If there be any danger that the roots may decay, the winter should be begun with them, for alone they would not be sufficiently nutritious.†"

### MASSACHUSETTS SOCIETY FOR PROMOTING AGRICULTURE.

*The Committee on Agricultural Experiments, in addition to their Report made on the 15th day of October last, ask leave to submit the following:*

That the Society's premium, of twenty dollars, be allowed and paid to Mr PAUL ADAMS, of Newbury, for the greatest quantity of winter rye raised on one acre, being thirtyeight bushels and five quarts. Mr ADAMS makes the following statement: "The soil on which the above crop grew, is a yellow loam upon a gravel bottom, in 1827 was plauted with Indian corn, and manured with about 6 cords of compost manure, spread on and ploughed in. The said compost was made in the barnyard, from the droppings of the cattle, marsh sods, salt hay, &c. trodden and pulverized by the cattle. As I have been in the habit of growing rye, and manured with the like kind of dressings for a number of years, and have uniformly had good crops, some of them exceeding in quantity the last, it has suggested to me that the saline matter which was con-

\* Deane's New England Farmer.

† Tessier's Treatise on Sheep.

tained in the manure did not help the same. The seed was hoed in the last hoeing of the corn, in August 1827—about five pecks to the acre—harvested in July 1828, and threshed two or three weeks after; and there were thirtyeight bushels and five quarts."

JOSIAH BASS, Esq. of Quincy, raised the past season, on one acre and fortytwo rods, thirtyfour bushels and three pecks of winter rye.

Two communications on the subject of destroying the bee moth were received by your committee: one of them from Mr D. CHANDLER, of South Hadley, in the county of Hampshire; and the other a long and learned dissertation from Doctor JAMES THATCHER, of Plymouth, author of the American Orchardist. Doctor THATCHER recommends several methods of destroying this insidious and powerful enemy, which has of late years infested the dwellings of one of the most useful and interesting animals with which bountiful Providence has supplied us. Your committee recommend that both these communications be inserted in the Massachusetts Agricultural Journal. They will afford valuable information to those farmers, and others, who usually keep bees; and may possibly elicit some further useful observations on this not unimportant subject. Mr CHANDLER does not hesitate to pronounce his method of preventing the ravages of the bee moth as a sovereign remedy—one that may with full confidence be relied upon. Doctor THATCHER, it will be seen, expresses some doubts as to Mr CHANDLER's method, and closes his dissertation with recommending that the hives be deposited in a building to be provided for the express purpose of covering them, leaving openings to admit of the egress and ingress of the bees, whilst employed in collecting their winter stores; which apertures may be closed at night during the moist season. Your committee not being themselves fully satisfied that the very best method of destroying the bee moth has as yet been discovered, and therefore are not prepared to say that the communication of either gentleman conveys a new and decided preventative against the ravages of that insect, and such as creates a sufficient claim for the premium. But both communications contain valuable hints, and appear to be the result of accurate experiment, and industrious investigation.

Which is respectfully submitted.

THOMAS L. WINTHROP,  
BENJAMIN GUILD,  
JOHN C. GRAY,  
Boston, January 10, 1828. } Committee.

**ECONOMY IN FIREWOOD.**

The size into which wood should be split, so as to be durable in burning, and yet give sufficient heat, is a matter worthy of some consideration. If split very small any given quantity will give more heat for a while, but will be quickly consumed; if large, it will consume slowly, but will burn less readily, and give much less heat. A fire composed of billets of wood not more than 1 1/2 inches long, will give more than two thirds as much heat as that made of wood double that length. Perhaps billets of from three to four inches diameter on a medium, will be found most economical.

**GOOD BREAD.**

An English publication asserts, that a mixture of two parts flour, and one of potato, makes an agreeable bread, which cannot be distinguished from wheaten bread. It is said that not less than

300 tons of potatoes are consumed for that purpose every week in London.

Measures are taking in Albany for the establishment of a Horticultural Society in that place.—A Horticultural and Botanical Association has been incorporated in Hartford, Con. with a capital of \$25,000.

There were strawberries on the table at the dinner at New York, in honor of Gen. Jackson, 8th inst. They were from Mr Parmentier's hot-house, Brooklyn, Long Island.

We are obliged to defer till next week, the publication of an article on Ice Houses and Refrigerators.

**Assorted Seeds for Families.**

For sale at the New England Farmer Seed Store small boxes of assorted Seeds for Kitchen Gardens. Each box contains a package of the following Seeds:

Early Washington Peas	Parasip
Dwarf Blue Imperial Peas	Large Cabbage Lettuce
Late Marrowfat Peas	Long Green Turkey Cucumber
Early Mohawk Dwarf string Beans	Pine-apple Melon
China Dwarf string and shell Beans	Nasturtium
Lima, or Sable Pole Beans	Large White Onion
Blood Beet	Large Red Onion
Early Turnip-rooted Beet	Curled Parsley
Early York Cabbage	Flat Squash Pepper
Large late Drumhead Cabbage	Early Scarlet Short-top Radish
Cape Savoy Cabbage	White Turnip Radish
Red Dutch Cabbage (for pickling)	Salsify
Early Horn Carrot	Early Bush Squash
Long Orange Carrot	Early White Dutch Turnip
White Solid Celery	White Flat Turnip
Curled Cress	Yellow Stone Turnip
Early Cucumber	Winter Crook-neck Squash.
Early Silesia Lettuce	

**POT HERB SEEDS.**  
Thyme—Sage—Marjorum.

The above list, it will be seen, comprises all the common vegetables, besides several new varieties of recent introduction, and uncommon excellence. Every kind is warranted of the very first quality, as to freshness and purity. Each box contains directions for the management of the different sorts. Price \$3 per box.

**For Sale,**

In the southeasterly part of old Marlborough, a valuable Farm, containing about 120 acres, consisting of every kind of land that is desirable to the enterprising farmer, a large portion of which is of the first quality, having a constant stream of water running through it; and the land is so situated that a number of acres are capable of irrigation. On the premises is an upright two story House, with four rooms on the floor, in good repair; a large Barn, 30 by 30, and in common seasons is filled with good hay. There are also on the farm, good Orchards, a part of which are in their prime; together with an abundance of Wood, the best of white oak, fit for wheelwrights' use, or for slip timber. There are few farms capable of more improvement, or which can be carried on at less expense. The place will be sold at a fair price, with or without the stock and utensils, at the election of the purchaser. The payments made easy and accommodating, and possession may be had on delivery of the deed. For further particulars, please inquire of WILLIAM DRAFER, Esq. of Marlborough, of BENJAMIN WELD of Roxbury, or of SAMUEL H. WELD, on the premises, Jan. 16.

**Two Heifers For Sale.**

Two Superior Heifers, with calf, mixed between the Denton and Coelebs breed. Both of which took a premium at the late Show in Brighton.—Inquire of Daniel Chandler, Lexington, or at the counting room of the New England Farmer, Agricultural Warehouse, Boston. 3t Jan. 2, 1829.

**The Hunterdon Gazette Establishment for sale,** At Flemington, Hunterdon county, New Jersey, on reasonable terms. Address the Editor, (post paid) at Flemington, New Jersey. 3t Jan 2

**To the Public.**

The subscriber would inform the public, that certain persons did, some time since, obtain a certain Patent Right, claiming for their improvement, a Reaction principle, or action two ways, vainly supposing they were about to alter one of the fundamental laws of mechanism, by gaining in time without a loss of power, or gaining in power without a loss of time. This foolish idea they attempted to demonstrate by constructing a Press for Hay, &c. with two fixed horizontal boxes, one on each end of a horizontal frame. In these boxes the hay or cotton was to be

put, or stowed vertically, and the reaction power applied to both boxes at the same time, horizontally; thus they expected to press two bales with one and the same power, in the same time that it took to press one; but they failed in their purpose, both on account of reaction, and mode of stowing and pressing,—for it was found impossible to confine fibrous materials with bands, that are stowed and pressed at right angles with the stowing.

It is well known in Maine that Mr Moses B. Bliss, of Pittston, Kennebec county, has recently made an important and useful improvement in the construction of a Press for Hay and other fibrous materials, and secured to himself the extensive property of said improvement, by taking out Letters Patent for the same under the Seal of the United States, which property he claims, principally, from having made his box to revolve on trunnions, which project from near the centre of its largest sides, so that it may be turned to an upright position for the convenience of filling and stowing, and then to a horizontal one for pressing.—The other part of his specification has nothing very particular in it, except in moving the machine by means of gear-work and a small cog-wheel affixed to the axle of a large pair of locomotion wheels. This Press Mr Bliss has had in successful use for many months, and it has been fully tested by those well qualified to judge of its merits, and met their decided approbation.—He has effected in this machine what has long been a desideratum, viz. to have a moveable press; and to have it moveable, it is necessary that it should be horizontal, and to have it horizontal, there must be a revolving box.

Why I would draw the attention of the public to the specification above, is, because the said persons have abandoned their press on the reaction plan, and imitated Mr Bliss in every particular except the revolving box, and are now attempting to palm off this imitation press under their credentials for a reaction power.

The public are advised to compare the specifications with the model now exhibiting. CALVIN WING, Gardiner, Dec. 31, 1823. Jan 16 3t

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.	3 00	3 75
ASHES, pot, first sort,	ton.	130 00	135 00
Pearl, first sort,	ton.	130 00	135 00
BEANS, white,	bushel.	80	1 12
BEEF, mess,	barrel.	10 00	10 50
Cargo, No. 1,	"	3 50	9 00
Cargo, No. 2,	"	7 50	7 75
BUTTER, inspected, No. 1, new,	pound.	14	16
CHEESE, new milk,	"	7	9
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	9 00	9 12
Genesee,	"	9 00	9 25
Rye, best,	bushel.	63	65
Corn,	"	75	80
Rye,	"		70
Barley,	"		30
Oats,	"		38
HOG'S LARD, first sort, new,	pound.		9
LIME,	cash.	85	90
PLASTER PARIS retails at	ton.		3 00
PORK, clear,	barrel.	16 00	16 50
Navy, mess,	"	13 00	13 25
Cargo, No. 1,	"	13 00	13 25
SEEDS, Herd's Grass,	bushel.	2 00	2 50
Orchard Grass,	"		3 00
Fowl Meadow,	"		4 00
Rye Grass,	"		4 00
'Fall Meadow Oats Grass,	"		4 00
Red Top	"		1 00
Lucerne,	pound.		30
White Honeysuckle Clover,	"		50
Red Clover, (northern)	"	9	10
French Sugar Beet,	"		1 50
Mangel Wurzel,	"		1 50
WOOL, Merino, full blood, washed,	"	37	45
Merino, full blood, unwashed,	"	27	28
Merino, three fourths washed,	"	33	37
Merino, half & quarter washed	"	30	35
Native, washed,	"	2	2 1/2
Pulled, Lamb's, first sort,	"	40	43
Pulled, Lamb's, second sort,	"	27	30
Pulled, " spinning, first sort	"	3	3 1/2

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	pound.	11	12 1/2
PORK, fresh, best pieces,	"	5	6
whole hogs,	"	5	6
VEAL,	"	5	6
MUTTON,	"	2	10
POULTRY,	"	8	10
BUTTER, keg and tub,	"	14	20
Lump, best,	"		20
EGGS,	dozen.	20	22
MEAL, Rye, retail,	bushel.		70
Indian, retail,	"		70
POTATOS,	"		50
CIDER, [according to quality.]	barrel.	2 00	3 00

## MISCELLANIES.

We are glad that private balls for children are becoming more common. These meetings refine their thoughts and manners; exercise them most advantageously in a salutary accomplishment, and afford them the highest innocent delight. The consideration last mentioned ought ever to have weight;—enjoyment should be studiously provided for the season of life in which it has its keenest zest. The true halcyon days are those of well treated children.

"Gay hope is theirs by fancy fed,  
Less pleasing when possess'd;  
The tear forgot as soon as shed,  
The sunshine of the breast:  
Theirs buxom health of rosy linc,  
Wild wit, invention ever new,  
And lively cheer of vigor born;  
The thoughtless day, the easy night,  
The spirits pure, the slumbers light,  
That fly th' approach of morn." *Nat. Gaz.*

*Hints to the Ladies.*—It has always been remarked, that the generality of females have many admirers, at the same time, few or no lovers; and they wonder at it—but the reason is obvious—if they thought, but thinking has become quite unfashionable. "Ah!" said a venerable maiden, lamenting the degeneracy of the age, "courting is nothing to what it was when I was young. The flirts now a-days, make the fellows so saucy, that there is hardly to be found a respectable lover." The observation was just. The ladies of the last age were more respected, because they were more reserved. For want of a proper reserve, they are treated with indifference, which is nearly allied to contempt. They make themselves too cheap to keep up their consequence, without which they can never be respectable. To speak philosophically, a lady must repel before she can attract.—All this advice may sound oddly to a female ear; but she who laughs at it, pays no great compliment to her understanding.—Ovid, who knew human nature tolerably well, discovered not a little penetration when he made Daphne fly so fast from her laurelled lover; for his passion was increased by the pursuit. *Our Daphnes* are quite another sort of people. Instead of flying from, they run into the arms of their Apollos, and are afterwards surprised that they grow cool to their charms.—Lovers are like sportsmen, to whom the possession of the game is nothing to the pleasure of the chase. If ladies would study less to please, they would give more pleasure. This is a paradox which those for whom I throw out these reflections cannot comprehend, and until they can, they will never make their fortune by their faces.—The roses of youth are not long in bloom, and when time has torn them away, there is an end to love at first sight; and on that they may seem by their manner of setting themselves off chiefly to depend. To be stared at a few seasons, and neglected, and in a few more, sink into oblivion, is the lot of a thousand showy girls, who have only external appearances to recommend them. Without prudence and discretion, even the most substantial ornaments, though they excite admiration, will never procure esteem. Prudence is superior to pearls; and there is no kind of comparison between diamonds and discretion. Fools may be caught by the shell; but the man worth having will make the gem the object of deliberation.—*Norfolk Herald.*

*Drunkenness and Education.*—In the *Noctes Amrosianæ* of Blackwood for the present month, is the following dissertation on drunkenness:—*North.* Drunkenness is the cause of nine-tenths of the grief and guilt that aggravate the inevitable distress of the poor. Dry up that horrid thirst, and the hearts of the wretched would sing aloud for joy. In their sober sense, it seldom happens that men, in a Christian country, are such savages. But all cursed passions latent in the heart, and seemingly, at least, dead or non-existent, while that heart beat heartily in sober industry, leap up fierce and full grown in the power of drunkenness, making the man at once a maniac, or rather at once converting him into a fiend.—*Shepherd.* There's nae cure for that but edication—edication o' the people—clear the head and you strengthen the heart—gie thoughts, and feeling follow. I agree w' Socrates in thinking a' vice ignorance, and a' virtue knowledge, takin' a' the four words in the highest sense o' what they are capable.

The wife of a man who could ill afford it, having purchased a *fashionable* hat, said to her husband, "My dear, do you think my bonnet is of more than a *medium size*?" "No indeed," replied the husband, "I should say it is nearer the size called *fools-cap*."

Mr Judd—I have noticed that the enterprising farmers in the north part of Hatfield, are about reclaiming a large swamp, of from 1000 to 2000 acres, and have actually succeeded in draining it by a canal from Connecticut river to the swamp. If they are not aware of the danger to themselves and the vicinity, from exposing such an extent of vegetable compound, it may be well to suggest to them, if they would escape the fatal diseases of malaria,\* that the brushwood should be cut this winter while the frost is in the ground, and so arranged that it may be fired in the spring, and the entire surface burned over. J. H. F.

\* See remarks on Malaria in our last paper.—Dr McCulloch says the drainage of swamps and marshes is at first, and till they be put into cultivation, a source of disease undoubted. Such lands are productive of disease before they are drained, and they require drainage and cultivation as much for the purpose of preventing disease, as to increase the value of the produce.—*Hamp. Gazette.*

"Bliss in Action."—The all wise Disposer of all things has decreed that man shall find a positive pleasure in the *due* exercise of his powers and faculties corporeal and intellectual. But excessive exertions take away all wish for even salutary exercise, and he who carries labor to excess, will at length find moderate labor irksome, if not painful.

*Exercise* gives strength to every fibre, and energy to all the vital powers. But exercise, like most good practices and habits may be carried to excess. Extreme toil not only shortens life but brings less to pass than steady, but moderate labor. It is not, therefore, often advisable for farmers to undertake to perform what are called "great days' works;" for one day of over exertion may cause weeks of debility, if not months of sickness.

## Gardiner Lyceum.

The Winter Term, at this Institution, will commence on the first Wednesday of January next. The studies of the term are as follows:—

## Regular Classes.

Third Class—Arithmetic, Algebra, Geometry, Book-keeping.

Second Class—Chemistry, Agricultural Chemistry, Calculus, Mensuration, Heights and Distances, Surveying.

First Class—Magnetism, Constitutional Law, Optics, Astronomy.

## Winter Classes.

In Civil Architecture—Linear, Isometrical and Perspective Drawing, Carpentry, &c.

In Agriculture—Chemistry, Agricultural Chemistry, Elementary Principles of Natural History.

Navigation, and the French and Spanish Languages are also taught to those who wish.

Students in the winter classes will also be allowed to attend to any of the above studies with the regular classes, if they are prepared therefor.

## Lectures.

Lectures will be delivered upon Chemistry, Agricultural Chemistry, and a short course upon the Anatomy and Diseases of Domestic Animals.

A large and commodious shop has been fitted up for the Mechanical Department, which will be under the superintendance of Mr PHILIP C. HOLMES, an industrious and skilful mechanic. It has the convenience of water-power, for turning Lathes, Circular Saws, and other machinery. In this shop students will be allowed to work, and an adequate compensation will be paid to them for such work as they may perform. If ingenious and industrious they may be able to pay their expenses. Dec. 31, 1828.

## Orchard Grass Seed.

Just received at the New England Farmer Seed Store, No. 52 North Market Street, Boston.—a consignment of prime Orchard Grass Seed, raised by Mr LLOYD JONES, of Pennsylvania, who is well known as the most extensive and successful cultivator of this valuable grass in this country, as the following letter shows:

"MR RUSSELL.—In regard to the character of Mr JONES' seed, I have pleasure in saying, that it is the best in this market, and always commands an extra price. Col Powell always purchases of him, not only for himself but for his southern friends; and the Pennsylvania Agricultural Society, at their last exhibition, awarded him the premiums for both Orchard Grass and Clover Seed.

Yours, &c, JOHN P. MILNOR,

Recording Secretary Penn. Agri. Society.

Gentlemen who wish to secure a supply of this seed, will do well to secure it soon.

Also, a most extensive supply of Garden, Field, and Flower Seeds, raised expressly for us, or procured from the most unquestionable sources.

## Canary Birds.

For Sale, a few copies of the New and Complete Canary Bird Fancier, containing a variety of useful information, by which the admirers of those beautiful Birds may be instructed in their management while breeding, and their treatment when diseased; with useful Hints to the breeders of Mules. From the latest London Edition.—Price 25 cts. Just received at the

## Agricultural Warehouse.

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No. 52 North Market Street, Boston.

## Valuable Real Estate, &amp;c, For Sale.

The Subscriber offers for Sale, the following Real Estates in Durham, N. H. viz:

About 50 acres of land, under good cultivation, with tolerable buildings thereon;—Soil of excellent quality, and capable of a high degree of improvement. Also, a Farm on the New Hampshire Turnpike road, containing about 80 acres, with buildings nearly new.

Also, a Farm of about 110 acres, with new buildings, lying within two miles of the New Market Factories.

Also, a small Farm lying in the Great Bay containing 30 or 40 acres, a very productive and excellent tract of land, in the neighborhood of the above named Factories.

Also three Houses in the Village of Durham—one of them possessing excellent accommodations for a Tavern.

Also, a Farm in Lee, containing about 80 acres.

Also, a Wood Lot in Barrington, containing 105 acres, well wooded.

He also offers for sale, a Stud Horse of approved blood, and several Mares and Colts of different ages.—All kinds of Farming Utensils, and Stock of all sorts.

The above described Lands are within a short distance of the large Factory Establishments at Dover and New Market.

Durham, Dec. 26, 1828.

JOHN FROST.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

Printed for J. B. RUSSELL, by I. R. BUTTS & Co.—by whom all descriptions of Printing can be executed to meet the wishes of customers. Orders for printing received by J. B. RUSSELL, at the Agricultural Warehouse, No. 52 North Market Street.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (at the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

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BOSTON, FRIDAY, JANUARY 23, 1829.

No. 27.

## INTERNAL IMPROVEMENT.

### RAILWAYS.

(By the Editor.)

(Continued from page 202.)

In order to form a correct opinion of the practicability and expediency of making railways in the United States, it may be well to take a concise view of the subject as exemplified by the practice of Great Britain. Having ascertained what has been done, and made a correct allowance for varying circumstances, we may be the better able to form an estimate of what may and ought to be accomplished with regard to contemplated improvements.

The Edinburgh Encyclopedia asserts that railways are so numerous that it would be difficult even to enumerate the various works of this description, which have been executed throughout the United Kingdom, as railways are universally employed at all the principal coal and iron works, in situations altogether inaccessible to a communication by water. In not a few instances they have been constructed by joint stock companies, and sometimes by individuals as public thoroughfares.

The only public railway of extent, in Scotland, is that between the manufacturing town of Kilmarnock and the harbor of Troon; which, agreeably to act of Parliament is open to all upon payment of a certain toll. This extensive work, like those of the Duke of Bridgewater's in England, was executed at the sole expense of the Duke of Portland, for the improvement of his Ayrshire estates. The Troon railway is about ten miles in length, and is laid down with two sets of cast iron tracks, of the description technically termed plate-rails. It crosses the river Irvine by a stone bridge of four arches, each of forty feet span, and the whole line forms an inclined plane falling towards the shipping port at the rate of about one sixteenth of an inch perpendicular in one yard horizontal. In its track it encounters a difficult pass through Shaulton moss; and towards the harbor the uniform line of draught is preserved by an embankment of about two miles in length.— This work with the great pier founded in about eighteen feet water in the lowest tides, together with the graving docks and whole establishment at Troon, were executed agreeably to a design of the late Mr Jessop's, and with the coal fittings, in the neighborhood, are understood to have cost about £150,000. The other railways in Scotland, which may be mentioned as of extent or interest are those of the Carron Company, the establishment of which is understood to have reduced the average monthly expenditure for carriage from £1200 to £300; the coal works of the Earls of Elgin and Mar, in Fife and Clackmannanshires; Sir John Hope, of Penkie; Mr Wauchope, of Edmonstone, and Mr Cadell, of Cockenzie, in Mid Lothian; Mr Dickson and others in Lanarkshire; and Mr Taylor and others in Ayrshire. These are edge-railways, and such of them as have lately been laid, are chiefly of malleable iron.

In England at all the coal and manufacturing districts, railways are employed for facilitating and economising the operations. In the counties

of Northumberland and Durham alone, the coal workings and railways require a separate map to show their position. Here the system of *waggon-leave* was first introduced, a source of revenue in the form of a tonnage, paid to landed proprietors, for liberty to pass through their grounds with a line of railway to the shipping port. In Cumberland, perhaps, the most interesting railways are those of the under-ground works of Lord Lonsdale, at Whitehaven. In the great manufacturing and commercial county of Lancashire, railways are very numerous. A highly interesting work also occurs at the Duke of Bridgewater's under-ground works at Worsley, about seven miles from Manchester. In Darby, Stafford, and Warwickshires, railways are numerous, some of which are connected with inclined planes, and are works of considerable extent, as those of little Eaton and Butterly. At Mansfield in Nottingham there is a public railway nine miles in length, which was designed and executed by Mr Josias Jessop. In Shropshire, and indeed along the whole course of the Severn, railways have been introduced with the best effect. Those of Coalbrookdale, and its neighborhood, where Reynolds, the famous iron master, first introduced the use of cast iron for railways and bridges, are highly interesting. At Chaltenham in Gloucestershire, Loughborough in Leicestershire, and Wandsworth in Surry, and other situations there are public railways varying in extent, from seven to twenty-five miles, and differing in their line of draughts, according to the situation of the country.

South Wales, perhaps, more than any other country of similar extent abounds with valuable minerals, which from the inaccessible nature of the country must have been in a great measure, shut up, but for the introduction of the railway system. Here a large uninhabited district of sterile mountains may be said all at once to have become the seat of populous towns and villages.— Such for example is Merthyr-tydvill, of which the Marquis of Bute is Lord of the Manor. When the late Mr Crashey, the great Iron master of this district, established himself here about the year 1765, the parish of Merthyr-tydvill contained a very scanty population; but at the census of 1811, it had increased to 11,104 inhabitants; and in that of 1821 it mounted up to 17,404. The railways of this district are numerous, and many of them extensive, particularly in Glamorgan, Monmouth, Caernarthen, and Brecknockshires.— Among these may be mentioned the Sirhowy railway, which, with its branches and collateral lines, extends upwards of thirty-five miles. It crosses the Ebbwy by a bridge of 15 arches; forms a connexion with the Wye, and has had the effect of reducing the price of coals throughout the higher parts of Radnor and Herefordshire. The Cardiff and Merthyr-tydvill railway is about 27 miles in length; and it is worthy of remark, that both a common road and a navigable canal are established between these places. At the great iron works of Merthyr-tydvill, Dowlais, Penydran, and others in that neighborhood, much use is made of railways. Here waggons, loaded with minerals are transported upon an inclined plane, upon a horizontal platform by steam, in a very

simple and expeditious manner. Connected with the Neath canal there are several railways with inclined planes of considerable magnitude, and at Swansea, one is laid to the village of Oystermouth, a distance of seven miles. On this line a stage coach plies daily with passengers, which indeed appears to be its chief trade. In Caernarthen-shire there is a railway to the harbor of Lanelly, which extends about fifteen miles into the interior coal country.

In the mineral districts of North Wales, connected with the shires of Caernarvon, Denbigh, and Merioneth there are several extensive railway works. That belonging to the slate quarries at Pennrhyn is about six miles in extent, and is laid out in four successive horizontal tracks which communicate with each other by means of three inclined planes, varying in length from 130 to 300 yards. On these the work is so arranged, that in passing down the loaded waggons, the empty ones are taken up by a track rope, which winds round the axle of a *brake wheel*. On the more level parts of the road the waggons are drawn by horses.— The Pennrhyn railway may now be considered as a pretty old establishment; and its good condition affords an example of the stability of the edge-railway, having been in (1824) use for seventeen or eighteen years.

In Ireland there are yet but few railways, excepting those of the Harbor-works of Dublin, and at quarries and other works of that description, which from their temporary nature are not generally calculated to afford good specimens of the art; but in the progress of improvement in that fine country we may look forward to the period when such works will be more generally established.

In connexion with the railways mentioned above, we may mention several extensive surveys, which have been made for works of this description. One of these by Mr Telford, extends across the country from Glasgow to Berwick upon Tweed, a distance of 125 miles, with a rise of 636 feet to the water-shade in the parish of Dolphinstown. The survey from Berwick to Kelso, by the late eminent Mr Rennie, has been farther continued up Gala Water to Dalkeith, Edinburgh, and Leith, by Mr Stevenson, who has also made a survey upon the opposite side of the Frith of Forth, on an uninterrupted level from the river Tay through the great valley of Strathmore to Aberdeen, with branch lines to the ports of Stonehaven, Montrose, Arbreath, Dundee, and Perth, comprising upwards of one hundred miles of level road. A collateral line has likewise been traced by the same engineer from the confluence of the rivers Earn and Tay, through the county of Fife to the westward of Dunfermline, with various branch lines communicating with the Frith of Forth. An extensive road is now making of 36 miles in length, and 4 sets of tracks, connecting Liverpool with Manchester by a railway, notwithstanding the water communications already established between these places by the river Mersey and the Irwell canal. It may further be mentioned, that after looking forward for many years for a canal across the country between the Tyne and the Solway, (a track of all others the most desirable for such a work,) a

railway is now contemplated, even by those who were most anxious that such improvement should be a navigable canal. These operations or certain compartments of them, may be expected ere long to be carried into effect, as the benefits of the railway system are every day more apparent. A public railway is now completed between the Forth and Clyde canal, and the extensive coal field in the vicinity of Monk-land canal, near Airdrie.

(To be continued.)

FOR THE NEW ENGLAND FARMER.

MR FESSENDEN—I take the liberty of transcribing the following, which I have not seen in the Farmer. The first is invaluable, and should be preserved or remembered by every farmer.

"Hoven in cattle.—As the distension is chiefly occasioned by carbonic acid gas, any substance which will combine with that gas will reduce it. Such a substance is readily found in ammonia (bartshorn) a spoonful of which, infused in water, and forced down the animal's throat, completely removes the distension." *Annales de Chimie.* Soda and Potash will combine as readily with carbonic acid gas as ammonia; and, therefore, if dissolved in water, may be efficaciously and safely administered.

Loudon's Magazine for August, mentions the establishment of two new agricultural schools on the Continent; one in France, by the Abbe du Pratt, the other in Bavaria, by Baron Von Closin. In the latter, to which is attached an experimental farm of 400 acres, youths from 10 to 15 years of age, are taken and maintained, clothed, and taught, for five years, for the value of their labor, and 50 florins (about \$22) entrance money. The example of Fellenburgh is effecting wonders in Europe. When shall we appreciate and profit by it?

Potato Mortar.—M. Cadet de-Vaux, found mortar of lime and sand, and also that made of clay, greatly improved in durability, by mixing boiled potatoes with it.—*Bul. Un.*

Plants raised from seeds which have been crossed, always bear the form of the mother, but take the colors of the male parent. Fewer seeds are produced by-art than nature alone, and the impregnated flowers are less visited by bees than others.—*Annales Hort. Soc. Paris.*

The Monsieur Pear, a new variety, found in the woods, attracts much attention in France, on account of its large size, beauty of appearance, and excellent keeping qualities, remaining good till after Easter. Messrs Bose and Vilmorin consider this fruit to come very near, if not to be, the pear St Lezin.—*Id.*

Albany, Jan. 15, 1829.

#### HORSES.

The following remarks upon horses, are copied from the publication of an eminent farrier in Europe; and we think them worth the perusal of farmers generally.

The pulse of a horse in health, is from 36 to 40 beats in a minute, and may be easily felt by pressing the finger gently upon the temporal artery, which is situated about an inch and an half backwards from the corner of the eye.

Horses have not the faculty of puking, or even belching wind out of their stomachs, and therefore are peculiarly subject to wind cholick.

When a horse has been overridden, bloody spots may be seen in the whites of his eyes.

A limber dock is sure evidence of a limber back; that is, a weak one.

A horse that is hardy and good for business has a short back bone, which terminates forward of the hip bones.

A decoction of white oak bark will kill botts by tanning them, and they will become so shrivelled, as scarcely to be discernable when discharged.

The principal signs of a good horse are these—the eyes set apart in the head, and large and bright; the quirl high in the forehead; one or two in the neck is a good sign; the neck well set on high; the shoulder blades pretty high, and converging to a point; the breast full and large, and so also behind; the body round, for flat bodied or slab sided horses are weak natured; the dock stiff, going wide behind, for if the gambols knock together, it shows that the horse is feeble; chewing the bit when provoked is a good sign.—It is a Spanish proverb, that the dapple grey will sooner die than tire.—*N. Y. Gaz.*

*Considerations on the processes employed by Nurserymen for obtaining better sorts of Fruits, and on the means by which Nature appears to accomplish the same result.* By M. POITEAU.

The author observes, it is but rarely that improved varieties of our cultivated fruits originate with nurserymen; they are generally the production of chance, found in the woods or hedges, or from distant corners of provinces, where the finer sorts are hardly known, and where the sorts they have are mismanaged or neglected. That "like begets or produces like," has long been considered a law of nature among animals and some vegetables; but this law is not always uniform, especially among domesticated animals or biennial cultivated plants. Yet, on this principle, our nurserymen have acted in their endeavors to obtain better kinds of fruit, by sowing seeds of the best, in the hope that they would raise something still better. It is well known that in this process they have failed. The celebrated Duhamel and his contemporaries failed in the same way. From these and other instances, the author concludes that practitioners are wrong in their expectations of obtaining at once what can only be the result of time. He seems to infer that seedlings, apples or pears, for example, require some years and some cultivation, while they are passing from one stage of their infancy to another, before they can show their inherent qualities.

As proof of this conjecture, he instances the case of the fruit trees in the United States of America at this time. There, it appears, they have little trouble in procuring superior fruits from seed; and, that they have many excellent new kinds, their lists sufficiently testify. The cause of this he conceives to be, that the first imported fruits, which the colonists received from Europe 300 years ago, were, amidst the bustle of establishing and securing themselves in a new country, lost, from neglect or ignorance of the art of grafting: and that they only had recourse to seeds for perpetuating the kinds. These seedlings have passed through several generations, and are now arrived at that period of their existence in which their inherent qualities are fully developed.

The Americans, M. Poiteau adds, attribute this to another cause, namely, that in proportion as their newly broken up lands are ameliorated by cultivation, &c. so, in like proportion, are the qualities of their fruit. It is a common saying in Virginia, that the fruits of such or such an or-

chard "begin to change for the better." But this can hardly be admitted; for though such circumstance may improve the quality, it cannot change the physical characters of fruit.

After noticing the fact proved by Mr Knight, F. H. S. that a crab, fecundated by the pollen of a good fruit, produces better kinds from seed than can be had from seeds of improved fruit, he proceeds to describe the method used by the Flemish orchardists to obtain new sorts, and which is given on the authority of M. Van Mons. The Belgians, he says, do not prefer the seeds of ameliorated fruit. When the seedlings appear, they do not, as others do, choose such only as are free from spines, having large leaves, and remarkable for the thickness and beauty of their wood; but, on the contrary, such as are most spinous, provided the spines are long, and well furnished with buds or eyes placed near together. This last circumstance they consider as an indication that they will soon show fruit. Individuals having such properties are grafted, apples on paradise, and pears on quince stocks, to hasten fructification.—The first fruits of these grafts are generally bad; but whatever they are the seeds are carefully saved and sown. The second generation, treated in like manner, begins to show improvement. Through a third and fourth the process is continued, till they arrive at a point which gives fruit worthy of being preserved. Peaches and apricots, treated in the same way, yield excellent fruit the third generation; apples require four or five, and the pear about six, transitions. This process, concludes M. Poiteau, is only an imitation of that of nature, exemplified in America.—*Annales Soc. de Hor. de Paris.*

#### RAILWAYS.

By a gentleman just arrived in this city, we are told, that in an interview with Mr Black, a member of the legislature of South Carolina on his way to Charleston, the following information was communicated. A company had been incorporated for constructing three rail roads. One of these was to extend from Augusta to Charleston; a second from Columbia, and another from Orangeburg to the same place. In two or three hours after the books were opened, three hundred thousand dollars were subscribed. No doubt was entertained that the whole stock would be immediately made up with avidity, as it was considered the best in the state. The cost of construction was \$3000 per mile, and plenty of contractors were ready to engage for the performance of the work. The railways are to be of wood, and the iron on which the wheels are to run is already obtained from England at \$62½ a ton. Live oak, cypress, and long leafed pine, are to furnish the sleepers. When these rot, they will take care to have provided stones from the upper country, brought down upon the rail road, to substitute in the place of the wood as it decays.

Mr B. said, that if the wood should last only ten, or even five years, they should consider it of little consequence, as they would thus have the means of giving it permanency afterwards. He was one of the stockholders, and had been to England to obtain information personally on the methods and advantages of internal improvement. A model of a rail road had been prepared in the neighborhood of Charleston, of about a mile perhaps in length, to put such a work to the test. The load for a horse was found to be ten tons. Five gentlemen had gone with him to visit this

model. On arriving at it, the six jumped into the car, and calling upon the boy to give them a ride, they had an opportunity of seeing how easily and smoothly the movement was effected. From Columbia to Charleston is 120 miles, and the toll for transportation is to be 25 cents on the bale of cotton from one place to the other. The present price of conveyance by a canal, through the same distance, is about a dollar and a half, so that the rail road, as soon as completed, will probably wholly supersede the canal, and make it of no use.—*Penn. Gazette.*

#### STATISTICS.

The Western Tiller contains a sensible and interesting paper on the population of the United States, in reference to the approaching census of 1830. The number of inhabitants in 1790, was 3,816,456, and calculated from the past ratio of increase, it will be at the next census, 12,520,500, giving an increase within these periods of 8,604,044. From this estimate the following important facts are deduced:—

The population of the United States has, in 40 years been trebled.

The states which in that time have received the greatest accession of numbers are New York, Ohio, and Pennsylvania.

That the middle and western non slave holding states, being New York, New Jersey, Pennsylvania, Ohio, Indiana, and Illinois, have, in the same space of time, multiplied their people more than five fold, and contain more than half the white inhabitants of the United States.

That the southern slave holding states, so called, Maryland, Virginia, North Carolina, South Carolina, Alabama, Mississippi, and Louisiana, have, in that period, only doubled, and from nearly half, are reduced to less than one third of the whole population.

That in reference to the most important points of national policy, to protection of American industry the centre of power has been entirely changed.

#### BOSTON MECHANICS.

An elegant Fire Engine, made by that excellent mechanic and engineer, Mr W. C. Hunneman of this city, was recently exhibited in State street. It appears to unite strength, power, and beauty, in a degree equal, at least to any of those recently imported into this city from the south—and is much cheaper. We understand that it was made for the King's Navy Yard, at the Havana, and that it cost but \$500—a sum not greater than that recently paid merely for repairs on one of our old Engines. The Engine made at Philadelphia, for the city cost \$1200—and is put together with fifteen screws—the *Cataract* made in London with thirty-six—while this of Mr Hunneman's is secured with only nine screws—some evidence, we should think, of the superior simplicity of its construction.

*Boston Statesman.*

*Oil from Sunflowers.*—A very delicate oil, much used in Russian cookery, is expressed from the seeds of the sunflower, and is prepared by enclosing them in bags, and steeping them in warm water, after which the oil is expressed; this is actually as sweet as butter.—*Scotsman.*

*Pears.*—Pears may be grafted on stocks of the Mountain Ash and the Service Tree; both of which will grow and thrive where pear tree stocks would not. I have also seen apples grafted

on quince stocks, and planted in a soil so wet that an apple could not live; but they are doing very well, and making exceedingly fine shoots.—*Rusticus in Urbe.* [Loudon's Magazine.]

The editor of the Wilmington (Del.) Advertiser, makes the following very liberal offer:

"To any farmer who is now, or may become a subscriber to this paper, by the first day of May, (planting corn time) that shall, the approaching season, raise from one acre of land, the greatest quantity of merchantable Indian corn, we will give a *Gold Medal valued at \$20, a Silver Tankard of the same value, or the like amount in cash,* at the option of the person entitled to the premium."

We sincerely hope that the generous proposal of Mr Mendenhall, will be productive of good crops of corn to his subscribers—and of good crops of subscribers to his paper.—*U. S. Gazette.*

*Resolution.*—For a soldier to meet the enemy in battle, where leaden deaths are whizzing on every side, must require no faint resolution; for a lover to pop the question of questions to his deary, when his heart goes pit-a-pat, and his tongue threatens to prove recreant to its office, requires no everyday effort of resolution; for a toper to quit the beloved bottle, and endeavor to stem the strong tide of his hankerings, requires a mighty resolution—and many a man, having proved victorious for a moment, goes back again to "treat resolution;" but of all the situations in life requiring a determined, heroic and prodigious effort of resolution, that of getting out of a warm bed, in a keen cold morning, caps the climax—we mean one of those mornings when the windows are crusted over with frost, when your breath congeals on the sheets, when your fingers freeze fast to the door latch, and the very air itself seems stifled with cold.—*Berkshire American.*

#### DEFERRED ARTICLES.

The following, intended for insertion last week were omitted by mistake.

*Extracts from Governor LINCOLN's Message.*

#### RAIL ROADS.

The examinations and surveys, which were assigned by the Legislature to the direction of the Commissioners of Internal Improvement, have been completed since the last session, and plans of proposed routes for *Rail Roads* from Boston to Providence, and from Boston to the Hudson River, with estimates of the cost of construction, in detailed Reports, will be submitted to your consideration. The reports will exhibit distances, preferences of location, difference in estimates of expense, and comparative advantages from occasions of business, upon every direction of way which has justified examination, and no reasonable ground of inquiry will remain, to occasion delay, in determining the manner and time of proceeding to the work. Every passing day bears witness, that for want of facilities to intercommunity between the interior and the capital of the State, the most serious diversions of trade are taking place, to other markets. Already, hundreds of tons of merchandize have been carried from the warehouses of a neighboring government, through a new channel, into a central and populous district of the Commonwealth.

By this channel, also, a direct trade in lumber has commenced with the State of Maine, and in goods with the city of New York, from either of

which places, water conveyance, fifty miles inland into Massachusetts, is at half the cost of land carriage from Boston to Worcester only. The occasion of business along this line of artificial communication has been estimated to require, for the next year, the constant employment of at least *twenty boats of a tonnage of from 20 to 30 tons each.* It is not, however, to counteract the success of this, or of any other enterprise, that different projects are to be undertaken. They all tend to the improvement of the condition of the country. Multiply them, and additional capacities are afforded to employ and sustain an augmented population.

#### AGRICULTURAL SOCIETIES.

The acts for the encouragement of Agriculture and Manufactures will expire, by their limitation, on the 20th February next. The question of continuing the patronage of the government to those important interests, through the agency of the *Agricultural Societies*, will, therefore at this time, require decision. Before the next Legislature, the usual and convenient season for issuing proposals of premiums, for the current year, will have passed, and without the aid of Government, it may be feared that many of the Societies will be unable to hold their customary Exhibitions. To those who have had opportunities to witness the certain and beneficial influence of the bounty which has been distributed by these Institutions, it would be matter of regret that it should now cease. It has diffused a spirit of improvement from the Treasury Office to the remotest parts of the Commonwealth. No public bestowment was ever more faithfully applied, and none will be found to have made richer returns to the source from which it was derived. As a measure of political economy, it has yielded, annually, an hundred fold its amount in the increase of taxable capital.

#### FROST WORK.

We have seen and heard of considerable damage accruing to fruit and forest trees by accumulations of ice on their slender branches. Peach trees in particular, have been pruned in a most unmerciful manner, by that mischievous personage, vulgarly called Jack Frost. The damage, however, from this cause, has not, we believe, been so great near the sea coast, as at some distance in the interior. The *Launceston Gazette*, of the 13th inst. says, "vast numbers of trees, of all descriptions, have been broken, and in many instances ruined, by the weight of the ice collected on their branches. Peach trees have suffered particularly, and some of the beautiful elms which adorned our streets have fallen victims amidst the general havoc. In the neighboring towns, we learn, the damage to trees has been equally extensive. The injury done to young growths of wood is also very great. Some of the roads through the woods in the neighborhood are rendered impassable by the fallen trees. In Sterling and Princeton, we are informed the ice collected on the trees much heavier than here. Mr Manassah Willard brought to our office from Sterling a few very small branches of an apple tree, on which the ice had collected to the thickness of two inches. He also showed us a specimen of the general appearance of the fields in his neighborhood. On a few, say twenty or thirty spers of grass a solid mass of ice was formed, exhibiting the appearance of a cluster of grapes, and weighing three or four pounds.

FOR THE NEW ENGLAND FARMER.

## ICE HOUSES AND REFRIGERATORS.

DEAR SIR—Col. PICKERING sent me the accompanying pamphlet on Ice Houses and Refrigerators, for examination, and if I concurred in opinion with him, desired that I would send it to you for republication. I think it might be very useful. Our butter is brought to market in a sad state in summer, and it makes me blush when I reflect, that for more than 30 years the Philadelphia market has been supplied with it packed in ice, and since Mr Moore's publication, in Refrigerators. I. P. DAVIS, Esq. imported one from Philadelphia, some years since, with the hope that it might be adopted here.

The republication of this tract, in the N. E. Farmer, would, I think, be the most effectual means of exciting our farmers to imitate those of Pennsylvania. I am, dear sir,

Respectfully yours,  
J. LOWELL.

Boston, Jan. 20.

*An Essay on the most eligible construction of Ice Houses; also, a description of the newly invented Refrigerator, being a simple and cheap machine, by the use of which fresh provisions, butter, liquids, &c. may be cooled and preserved for family uses in the heat of summer, or taken to market in a good condition as in the winter season.*

Agreeably to an intimation given the public some time since, I shall now endeavor to give some practical directions for the construction of Refrigerators, and (as being connected therewith) also attempt an investigation of the theory and practice of the art of preserving ice through the summer.

I stated in a publication which circulated through several newspapers in the United States, that I had no pretensions to the discovery of new principles in the construction of the Refrigerator. The particular mode of applying some before known and understood, is all I claim as my invention; the utility of which has been fully proved during the last summer.

What I have to observe on the keeping of ice is merely an attempt to carry improvements already begun a step further than I have yet heard of. I have apprehended the reason why the art has not progressed faster, is because no one has yet fully investigated the principles upon which it depends; or, if this has been done by individuals, they have not favored the public with a knowledge thereof. This is my present object, and for reasons which will hereafter appear, I prefer going through it, before I enter on the subject of Refrigerators.

In treating this subject, it will be necessary to lay down certain positions relative to heat; some of which have not been well understood until very lately. All that I shall offer, have, however, been fully established by actual experiment. And in order to be as concise as possible, I shall avoid referring to the different writers who have published those valuable discoveries to the world.—Philosophical readers will know where to look for them, and those of a different class, it is presumed, will not wish to be troubled with such references or quotations.

Water is converted into ice at the temperature of 32° of Fahrenheit's Thermometer; and as long as any water remains in contact with the ice, the temperature of the ice will remain nearly stationary, but when the water is all frozen, the ice will gradually give out its heat to the incumbent atmosphere, until it acquires the same temperature. Ice exposed to an atmosphere at any temperature above 32°, or, if placed in contact with any sub-

stance above that degree of temperature, will, in either case be melted. The temperature of the earth a few feet below the surface in this climate, is generally found to be between 50 and 55°. If, therefore, a pit be sunk in the earth and filled with the coldest ice, (which may sometimes be obtained as low as 10° by removing it from the water and exposing it to a very cold atmosphere,) the consequence will be, that the earth will give out heat to the ice, until the temperature of the mass is raised to 32°; the process of melting will then commence, and continue to go on, as long as ice remains. But this process will not be as rapid as those who are unacquainted with the subject might imagine: it would seem, that as melting ice is always found to be at the temperature of 32°, that after the mass becomes raised to that degree, the smallest addition of heat, would immediately convert the whole into water; but this is not found to be the case; to prevent it, one of the many wonderful properties of matter interposes; and which only enables us to preserve ice at all. This is the difference between water and ice in their capacities for heat. As I would wish to be clearly understood by every class of readers, and as I may probably have occasion to repeat this term, it will perhaps, be proper to give a definition of it. The capacity for heat which a body is said to possess, is, its propensity or power of imbibing and retaining a greater or lesser quantity of that fluid, and at the same time appear to be of the same temperature as a given standard, which may contain a much greater or smaller quantity. Thus in the subject under consideration, the capacity of water for heat, is greater than ice; it being found by experiment, that ice at the temperature of 32°, requires the addition of no less than 146° of the same scale, or thereabouts, to reduce it to water. To elucidate the subject still further, let a pound of water at the freezing point (to wit) 32°, and a pound of ice at the same temperature, be put in situations where they will both receive an equal quantity of heat; when the ice is all melted, it will be found that the water has acquired 146° of heat, and of course will be at 178°. Or take a pound of water at 178°, and a pound of ice at 32°, put them together and cover them in a fit vessel, the ice will be melted and the mixture will be 32° or very nearly.

It appears then, that ice at 10°, deposited in a pit as before mentioned, and being in this solid state capable of conducting heat, must receive a sufficient quantity to raise the whole mass 22°, before any will be melted; when the melting process commences, it will cease to be propagated to the internal parts, because all that is received at the surface, will go to supply the increased capacity of the water; and this will be produced in direct proportion to the heat received. The whole quantity requisite to melt all the ice, being just as much as would raise the temperature of the same weight of water 178°. The greater the quantity of ice, the longer it will be in melting, because, there will be less surface in proportion to its weight, and experience has proved, that the quantity may be so great, as not to be all melted during a whole summer, in this situation.

It seems then, our whole business is to guard against the introduction of heat; and in order to take effectual measures for this purpose, it is necessary to be acquainted with, and attend to, the following principles. That heat is transmitted

with more difficulty through some substances than others; that it passes through fluid mediums, by transportation, or the interchange of particles; and not from one particle to another, as in solid bodies. The capacity of air for retaining moisture is greatly increased by heat. The power of air to conduct heat is increased more than four fold by moisture. An unequal distribution of heat in fluids will always produce currents or interchange of particles; in general those of the highest temperature will rise to the surface; there is, however, an exception to this rule in water; between the temperatures of 40° and 32°, that fluid is more expanded than at temperatures a little higher, and consequently those particles which receive a small additional heat, will descend. To this extraordinary property in water, is to be ascribed some of the most wonderful phenomena in nature; but does not affect the subject under consideration. Substances which transmit heat freely, such as the metals, are called conductors of heat; and those through which it passes with difficulty, such as wool, fur, &c. are called nonconductors; and they are called good or bad conductors, or nonconductors, agreeably to their degree of conducting power.

(To be continued.)

From the Mass. Agric. Repository.

The Caledonian Horticultural Society in 1817, sent a deputation into the Low Countries and France to ascertain what improvements had been made in Horticulture or Gardening, during the twenty years in which intercourse had been cut off by the war between Scotland and the Continent by that scourge and disgrace of human nature, war. It was a most praiseworthy example, and the reports of that committee have been published this year, 1823, in an octavo volume full of interesting matter in relation to Gardening, to fruits, and orchards. We shall only have time and room for the insertion of some short articles.

At Bruges in Flanders, proverbially the seat of the most improved agriculture, the committee on the 12th of August, make the following remarks: "In the course of our evening walk, we were attracted by a novel appearance in husbandry, the labors of the seed time and harvest seeming here to be united and contemporaneous. We entered a fine field of luxuriant rye, part of which remained uncut, but a large proportion had been cut down this morning (August 12th.) The crop had been carried aside; well rotted dung had been pretty liberally laid on the stubble; the Flemish plough was now at work: and to complete the picture of industry, and expedition, a man was actually engaged in sowing turnips on the same portions of the ploughed fields from which the rye crop had been reaped in the morning." This example ought not to be lost upon us. Our sun is much more powerful, and our vegetation more rapid than in Flanders. We know that some farmers do raise their second crops with us; but may we not carry this system much farther? We certainly can do it, by limiting the extent of our cultivated grounds, and bestowing greater labor on the quantity we do cultivate.

PROFESSOR VAN MONS OF BRUSSELS.

The Caledonian committee above mentioned, visited the nurseries of this active and intelligent horticulturist. He is Professor of Chemistry at Louvain, but has turned his attention very exten-

sively to the improvement of fruits, principally on the plan of Mr Knight, by raising new varieties. Of new varieties of seedling pears, raised chiefly by himself, and Monsieur Duquesne, of Mons, he considers that his collection contains about 800; being asked by the Committee, whether he meant that they were all good, he replied, that there were *that* number worthy of preservation. We must, however, put down a considerable portion of these as favorites from paternal regard, for we do not find that the London Horticultural Society to whom he has sent his best samples, have as yet admitted more than half a dozen into the catalogue of good fruits. Still his zeal is worthy of great praise. Our old fruits are running out, they are subject to constantly increasing diseases.—They must have been all *first* obtained by seedlings, and when a good variety was thus procured, it was propagated by grafts. Thus it has been with our Seckle pear, the only known excellent pear ever produced in the United States. It is now in every good garden. But the present age is not content with raising one good sort in a century. It is the fashion to try the powers of nature, and the next generation will see not only a greater variety, but probably enjoy much better kinds than any age which has gone before them.

#### SWEET POTATOES.

The sweet potato (*Convolvulus Batatas*) has been of late introduced into culture at Paris, and sent to that market for sale, and has been strongly recommended by Mons. Lelieur in a memoir on that subject. Neither the soil, nor climate of Paris is half as well calculated for this plant, as those of the vicinity of Boston. All the *pe-*netries of the Old Colony, part of Middlesex, and some of the warm spots in Hampshire are excellently adapted to it. In Worcester and Berkshire it would probably not succeed, except in some favored spots; but if the horticulturists of Paris have waited 200 years since they were introduced into Spain, it is not surprising that we have so recently brought them into experiment.

#### A PHENOMENON IN GRAFTING.

At Brussels, the Committee of the Caledonian Horticultural Society witnessed one of the most extraordinary experiments in grafting; that of inserting an *entire tree*, on the stump of another. A neighbor, having in the spring season cut down an apple tree, about fifteen feet high, which Professor Van Mons considered a desirable kind, and a good healthy tree, he immediately selected a stock of *similar* dimensions, and cutting it off near the ground, placed on it by the mode of *peg* grafting, the foster tree; supported the tree by stakes; and excluded the air from the place of junction, by plastering it with clay, and afterwards heaping earth round it. The experiment succeeded perfectly; the tree becoming in the course of the *second* season nearly as vigorous as ever.

Now though we would not recommend this experiment, because it must be very precarious, and seldom useful, yet as being one of the highest triumphs of the horticultural art, we thought it worthy of a place in this Journal. The first thought of transferring from one tree to another a different species of fruit by a naked wooden stem, was undoubtedly bold and happy; but an attempt to transfer a *whole* tree in this manner, is certainly original.

By *peg* grafting it must be understood, that mode of grafting which can only be practised on

trees of *exactly* the same circumference, the barks of which respectively will come into perfect contact. A hole is made in the stock, of an inch or more in depth, and the inserted tree or scion, is pared away so as to fit exactly the hole so made. The surfaces of the bark of each are then cut off smoothly, so as that the bark of the inserted tree will fit exactly all round with that of the stock. It is indispensable, that the liber and alburnum, that is the inner bark and the white wood of each tree, should exactly meet. The experiment was more curious than useful, but as a fact in natural history, it is deserving of notice. Few men would probably succeed in the attempt, but that it *can* be done in *any* case, almost staggers our faith; yet the authority is very respectable.—Ed.

#### RECIPE FOR DESTROYING CATERPILLARS, USED BY THE SOCIETY OF CHRISTIANS CALLED SHAKERS, AT CANTERBURY, N. H.

“Take equal parts of spirits of turpentine, and train oil; apply them by means of a swab fixed on a pole, commence the operation in the spring, (we suppose on the first appearance of nests) when these devouring insects begin to appear, and *repeat the operation once a week*, till the trees are in *blow*, and very few will escape with their lives.”

Signed F. W.

The head of the Family.

We must express our admiration of this receipt, not because of its novelty, for either of the ingredients would be quite sufficient to kill the insects, as will common soap suds from every Monday's wash, *most thoroughly*, without train oil or spirits of turpentine; but we admire it, as a specimen of the practice and industry of these citizens. If our farmers would only follow *that part* of the receipt, which requires a *weekly attention*, for three successive weeks, it is immaterial whether they use spirits of turpentine, or train oil, or soap suds, or the brush, proposed by Col. Pickering, the evil would be cured at *any* rate. The great difficulty is the neglect to do *anything*, till after the Caterpillars have covered the trees with nests. Then the labors of the sluggard commence, and *one* tree, (let his receipt be ever so perfect and powerful) will cost as much time and labor as ten trees would have required three weeks sooner. If our farmers would only adopt *that portion* of the receipt, which requires a *weekly attack* on this enemy, the evil would soon cease, and in ten years we should scarce see a caterpillar in the country. by this course continually pursued, we have so much reduced the labor, that we have not one fourth part of the number we had three years ago.—Ed.

#### BEAUTY OF TREES.

What can be more beautiful than trees? Their lofty trunks, august in their simplicity, asserting, to the most inexperienced eye, their infinite superiority over the imitative pillars of man's pride; their graceful play of wide spreading branches, and all the delicate and glorious machinery of buds, leaves, flowers and fruit, that, with more than magical effect, burst from naked and rigid twigs, with all the rich, and heaven-breathing delectable odours, pure and fresh, and animating, pouring out spices and medicinale, brilliant and unimaginably varied colors, under essences; and making music, from the softest and most melancholy under-tones to the full organ peal of the tempest. We wonder not that trees have been the

admiration of men in all periods and nations of the world. What is the richest country without trees? What barren and monotonous spot can they not convert into a paradise? Xerxes, in the midst of his most ambitious enterprise, stopped his vast army to contemplate the beauty of a tree. Cicero, from the throning, and exertion, and anxiety of the forum, was accustomed, Pliny tells us, to steal forth to a grove of plane trees to refresh and invigorate his spirit. In the Scapæn groves the same author adds, Thucydides was supposed to have composed his noble histories. The Greek and Roman classics, indeed, abound with expressions of admiration of trees and woods, and with customs which have originated in that admiration: but above all, as the Bible surpasses, in the splendor and majesty of its poetry, all books in the world, so is its sylvan and arborescent imagery the most bold and beautiful. Beneath some spreading tree are the ancient patriarchs revealed to us, sitting in contemplation, or receiving the visits of angels; and what a calm and dignified picture of primeval life is presented to our imagination at the mention of Deborah, the wife of Dapidoth, judging the twelve tribes of Israel, between Ramah and Bethel, in Mount Ephraim beneath the palm tree of Deborah. The oaks of Bashan, and the cedars of Lebanon, are but other and better names for glory and power. The vine, the olive, and the fig tree, are made imperishable emblems of peace, plenty, and festivity. David in his psalms, Solomon in his songs and proverbs, the Prophets in the sublime outpourings of the awful inspiration, and Christ in his parables, those most beautiful and perfect of all allegories, luxuriate in signs and similes drawn from the *fair trees* of the east.

#### SOURCES OF DISEASE.

The effluvia of rotten substances are often unsuspected causes of disease. The farmer, therefore, should be careful that he does not breathe in the steams of his old dunghills more than is necessary. And the greatest care should be taken to remove or cover with good loam all the filth of the house, hog pen, &c. Scattering quick lime over substances which emit unwholesome vapors will correct the evil. Spoiled meat, vegetables rotting in a cellar, &c. are often harbingers of disease. The compound of lime and chlorine, called bleaching powder, is still better than quick lime as a remedy against the evils arising from putrescence. See New England Farmer's Almanac, p. 32.

From the Christian Register.

#### GEOLOGY FOR SCHOOLS.

Numerous reasons urge the introduction of Geology as a branch of common education.

1. It is nearly allied to Geography, and like that, is calculated to enlarge the mind, and extend its views of the works of our Creator.
2. It is an interesting science. It opens to our view a new world, and presents to us many objects of beauty and of interest before unnoticed.
3. It is among the grandest of the sciences.—It leads us to view with increased admiration, the towering mountain and awful precipice, and acquaints us with those features of the earth, which never fail to excite ideas of sublimity in the dullest mind.
4. It gives new interest and increased utility to our journeys and our walks. A person, with the slightest knowledge of this science, never

passes from one country or place to another, without finding much to admire and to increase his store of knowledge.

5. It furnishes a healthful and instructive amusement to the young. Wherever it has been introduced into schools, the pupils have devoted more or less of their pastime to examining and collecting specimens from the minerals around them.

6. It teaches children to be observing. A thousand objects before unnoticed press upon their view, and their imagination and taste are immediately put upon the alert and called to a useful exercise in discriminating between the beautiful and the deformed.

7. Wherever it has been introduced it has led to the discovery of deposits of useful minerals before unknown, and has already increased to a vast amount of individual and national wealth; and if generally understood could hardly fail of opening many more sources of industry and of wealth.

8. It would tend to forward scientific and accurate geological surveys as the foundation of Geological maps, and prepare the public to profit by them.

9. No science is more practical. It acquaints farmers with the nature of their soils, and the methods of improving them; civil engineers with the materials for constructing roads, canals, railways, dams, wharves, &c. and the proper method of combining them; artists with the origin and nature of their paints, and the manner when and how to extend his researches, and points him to a reward for his labors, and cautions him against abortive attempts.

10. It is favorable to morals. The more innocent and useful amusements are scattered around the young, the less time and disposition they will have, to pursue those which are pernicious or useless. Besides, few subjects are better fitted to show the power and wisdom of Him who weighed the mountains in scales, and the hills in a balance.

11. It is easily acquired. The features of this science are not only striking and grand, but they are few and simple, and exactly fitted to the juvenile mind. And by the aid of specimens with appropriate descriptions, its general principles are more easily and readily understood, than of any other science which is taught.

12. It is necessary. Without it gazeteers, and common journals of travels, cannot be understood; and a person is liable to find himself ignorant of the most common topics of conversation in the society he will frequently meet.

AGRICOLA.

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, JAN. 23, 1829.

### RAIL ROAD REPORT.

The Report of the Board of Directors of Internal Improvements on the practicability and expediency of a Rail Road from Boston to the Hudson River, and from Boston to Providence, was submitted to the Legislature on the 16th inst. together with the reports of the engineers, employed by the board, containing the results of their surveys and estimates. These interesting and very important documents have been printed in a pamphlet of more than 200 pages. It would not be possible to give sketches of the contents of this pamphlet

sufficiently in detail to be intelligible and useful without exceeding our limits. Besides, a summary view of the reports, &c, has been printed in the Boston Daily Advertiser of the 17th inst. and occupies nearly three closely pointed columns of that paper. We shall therefore, at present, merely copy the closing remarks in the Report of the Directors, which, together with the matter which precedes it, are as favorable to the great objects contemplated as could be hoped for, or even wished by the friends to internal improvement.

"The Directors therefore respectfully recommend to the Legislature to adopt measures for the construction of rail roads on the general routes to Albany and to Providence which have been pointed out, leaving the precise location to be selected by the persons who shall be entrusted with the execution of the work. As however the execution of the whole of these works would necessarily occupy a period of three or four years, and as a much safer judgment may be formed, of the cost and usefulness of the work, and of the comparative advantages of the mode of construction here recommended, after an experiment shall have been made on a part of one of the proposed routes, it is recommended that the operations of the first year shall be principally limited to the eastern section of the western route, and that such portion of the route only, beginning from Boston, shall be undertaken within the year, as it may be thought will be nearly completed. In pursuance of these views they recommend that a board of competent individuals be formed, with authority, subject at all times to the control of the Legislature, to employ the necessary engineers and agents, and take all necessary measures, for constructing the aforesaid rail roads to Albany and to Providence, and to raise the necessary sums of money from time to time, by loans in the name of the state, on stocks, bearing 4½ per cent interest, payable quarterly, and reimbursed at any term from 15 to 20 years at their discretion." This able and elaborate report has the signatures of the following gentlemen, viz. Levi Lincoln, Nathan Hale, Stephen White, David Henshaw, Thomas W. Ward, Royal Makepeace, George Bond, William Foster, Edward H. Robbins, Jr.

### SAGACITY OF THE HORSE.

Having recently noticed in a foreign paper, that a man falling from his horse into the river, was seized by the animal and safely brought ashore, reminds us of a letter received from Steubenville, Ohio, in June last, addressed to a son of the editor, then in the village. "Joseph L. returned home last evening, and this morning related to me, with tears in his eyes, a most remarkable and almost incredible circumstance. Arriving at a creek, which the late heavy rains had rendered it hazardous to swim, he dismounted from his horse, and attempted to cross the creek on a tree that had fallen across it, holding the bridle in his hand, and compelling the horse to swim alongside. After he arrived about midway, the current became so rapid that *Natty* could not keep his course, but broke from him, and Joseph fell from the tree into the creek. He caught by a limb, and the horse swam to the shore, and then turned round to see what had become of his rider. His situation, consequently, was of great danger, as he found it impossible to regain the tree. He was eight or ten miles from any house, and became much alarmed, as his strength was fast failing. At this critical moment, *Natty*

plunged into the creek on the opposite side of the tree, swam around it to where Joseph was, stopped quietly until he mounted him, and then swam to the shore with Joseph on his back! This story, as incredible as it may seem, you will believe to be true. What a noble animal! and how much the more must you now prize him.—*Broome Republican*.

### HONEY.

Is there any man who has so little of a "sweet tooth in his head" that he will pass by a cup of honey, leaving it like an indifferent thing? It is not like one of the deleterious inventions of man—it is not like molasses, that a yankee loves in his youth, but swallows in a more fiery shape as he grows old—but the taste for honey is not to be lost, nor is there danger in its indulgence. Here is a field for taking advantage of the industry of bees, that we neglect in New England; and it is a neglect of self-interest—(of which our enemies would in other things be slow to accuse us.) The trouble of keeping ten swarms of bees is not equal to that of keeping one dog, be he

"Mongrel, puppy, whelp, or hound,  
Or cur of low degree."

and the profit from ten swarms would put in the farmer's pocket fifty dollars a year,—whereas *Towser* and *Tyger*, or *Wolf* or *Lion*, would cost twenty-five for food, and tricks and lawsuits for worrying sheep. The dog also, if he be quarrelsome, will make his master cultivate his angry passions—for who will not *back his dog*? or who will not fight for him?

But what different lessons would be set by the bees; industry, order, subordination, the mathematics of a defence, even to death, of their homes. We hope to see the bees in proportion to the flowers which are suffered to waste away like an unmarried beauty—raising admiration—but leaving no profitable legacy as a trace of brief existence.—*Boston Evening Gazette*.

### ESKIMAUX DOGS.

It is stated in the Journal of Capt. Parry's expedition to discover a northwest passage, that "when the surface of the snow is good for travelling, six or seven dogs will draw from eight to ten hundred weight, at the rate of seven or eight miles an hour for several hours together, and will easily, under these circumstances, perform a journey of fifty or sixty miles a day."

### ADVANTAGES OF GOOD ROADS.

Dr Anderson, in his *Rural Recreations* states, that "Around every market place you may suppose a number of concentric circles drawn, within each of which certain articles become marketable, which were not so before, and thus become the sources of wealth and prosperity to many individuals. Diminish the expense of carriage but one farthing, and you widen the circle; you form as it were a new creation, not only of stones and earth, and trees and plants, but men also; and what is more, of industry and happiness."

### BAD ROADS AND BARBARISM.

The Abbe Raynal remarks, "Let us travel over all the countries of the earth, and wherever we shall find no facility of trading from a city to a town, and from a village to a hamlet, we may pronounce the people to be barbarous; and we shall only be deceived respecting the degree of barbarism."

**Fat Beef.**—An ox seven years old, which weighed 2100 lbs. was offered for sale in the Newport market, a few days since. It is said this was the fattest beef ever raised in Rhode Island. The ox worked on a farm in Portsmouth, during the spring.

We can tell a *bigger* story about beef than this. Col. Asa Stebbins, of Deerfield, a few years since fattened an ox which at seven years old, was killed, and sold at the Boston market, and weighed 2120 lbs.—*Greenfield (Mass.) Gazette.*

**Chinese Flat Peach.**—This most curious of fruits, introduced from China by the Horticultural Society of London, and figured and described in their Transactions, may be considered an anomaly of its species. The fruit is described as 2½ inches wide, and only 11-16ths of an inch through from the stem to the outer side, and the existence of such a fruit has always been doubted, until actually received from China. Both the external appearance of the fruit and the pit, so singularly compressed in its form, would seem to be the result of art, rather than of nature. It is represented as being an early peach. About 20 trees are in possession of the author, which have been inoculated from the original, introduced by himself.—*Prince's Treatise on Horticulture.*

**England.**—The United Kingdom of G. Britain and Ireland contains 73 millions of acres, of which at least 54 millions of acres may be considered capable of cultivation. Half an acre with ordinary cultivation, is sufficient to supply an individual with corn, and one acre is sufficient to maintain a horse; consequently the United Kingdom contains enough land for the sustenance of 120 millions of people, and 4 millions of horses.—*Edmunds on Political Economy.*

From the *Journal of the Times*, an excellent paper, lately established in Bennington, Vt. we have before us, "A Discourse delivered at Montpelier, October 16, 1828, on the formation of the Vermont Temperance Society. By Daniel O. Morton, Pastor of the Congregational Church in Shoreham." From a hasty perusal, we cannot hesitate to rank it among the very best productions which the subject of intemperance has elicited, and we hope it will obtain a wide circulation. Our limits, this morning, afford us room but for a single quotation—one containing a large amount of plain truth and good sense in a small compass. Hereafter, we shall be liberal in our extracts.

"Days of public convocation are an efficient cause of intemperance. Of this kind are military trainings and reviews, the raising and moving of buildings, and the celebration of American Independence. On all these occasions, liquors abound, and the temptations to intoxication are multiplied. The man of hoary locks, already bending over the grave, is heavy laden with ardent spirits; and the beardless boy, too, must drink, and perhaps take the name of God in vain, to convince us that he is a man. On days of military parade more proficiency is made in vice than in the science or art of war. Under the influence of a strange infatuation, some, who are generally sober men, consider it allowable, on these occasions, to drink deep and hard. Whether any become soldiers or not, many are trained up to habits of intemperance. A short period of service, in time of war, under experienced officers, would better prepare men to fight their country's battles, than the militia trainings and masters of a whole life,

"It is much to be regretted that the anniversary of our nation's birth should so often be made a day of rude mirth, of vain hilarity, and intemperate drinking. Do we thus thank the God of our fathers for his benign smiles and powerful aid, during the perilous struggle of the revolution? Better that American Independence be never celebrated than that it should be trumpeted with puerile boastings and drunken joys!"

**Manufactories in Massachusetts.**—There are 235 incorporated manufactories in this state. A large proportion of them manufacture cotton, wool, and iron; besides these there are incorporated companies for the manufacture of glass, hats, leather, wire, files, lead, duck, pins, soap-stone, cordage, salt, calico, brass, copper, lace, umbrellas, linen, hose, ale and beer, type, cotton gins, cards, glass bottles, paper, lead pipe, &c. The oldest incorporation is in 1794, of a woollen manufactory in Newburyport. There are large number of manufactories besides these, in Massachusetts, not incorporated.—*Columbian Reporter.*

The last No. of the *Quarterly Review* contains articles on the following subjects:—Works and Character of Paley—Franklin's Second Journey to the shores of the Polar Sea.—Hexaglot Georgics—Lodge's illustrated Biography—Cultivation of Waste Lands—Isaac Commenus—Memoirs of General Miller—Indian Stamp Act—Salmonia, or Days of Fly Fishing—The Roman Catholic Question—Ireland—List of New Publications.—Published quarterly by Wells & Lilly, Court street, Boston, at \$5 per annum.

The 95th No. of the *Edinburgh Review* contains articles on the Life and Voyages of Columbus—Institution of Castes—Indian Society—Athenstone's Fall of Nineveh—Lanzi's History of Painting—Hallam's Constitutional History of England—Remains of Babylon—Modern Cyrenaica—London University and King's College—Library of Useful Knowledge—Outlines of General History.

**Canary Birds.**

For Sale, a few copies of the New and Complete Canary Bird Fancier, containing a variety of useful information, by which the admirers of these beautiful Birds may be instructed in their management while breeding, and their treatment when diseased; with useful Hints to the breeders of Mules. From the latest London Edition.—Price 25 cts. Just received at the

**Agricultural Warehouse.**

4t No. 52 North Market Street, Boston.

**Seeds for Country Dealers.**

Traders in the country, who may wish to keep an assortment of Garden Seeds for sale, are informed they can be furnished at the New England Farmer office, No. 52 North Market street, Boston, with boxes containing a complete assortment of the seeds mostly used in a kitchen garden, on as favorable terms as they can be purchased in this country, neatly done up in small papers, at 6 and 12 cents each—warranted to be of the growth of 1823, and of the purest quality. **ORNAMENTAL FLOWER SEEDS** will be added on the same terms, when ordered, as well as PEAS, BEANS, EARLY WHITE SWEET CORN, &c, of different sorts.

The Seeds vended at this establishment, are put up on a new plan this year, each package being accompanied with short directions on its management, and packed in the neatest style.—Traders are requested to call and examine for themselves. eptf Jan. 23.

**The Hunterdon Gazette Establishment for sale,** At Flemington, Hunterdon county, New Jersey, on reasonable terms. Address the Editor, (post paid) at Flemington; New Jersey. 3t Jan 2

**For Sale,**

At auction, on a farm a few rods from the Rev. Mr Greenough's Meeting-house, in the westerly parish of Newton, most of the Stock on said farm, consisting of Cows, Heifers, Calves, partly of the Durham short horned breed; one Bull two and a half years old, got by the celebrated Bull Denton, out of a half

blood cow; one full blood Merino Buck; two full blood Merino Ewes; one Colt, seven months old, sired by the well known imported Horse Bellfounder; one Horse five years old, large and powerful; one Mare, kind and good in any harness; several Geese, partly of the celebrated Bremen breed; Wagon, Ploughs, Cart, &c. &c.

Sale to take place on the premises, on Tuesday, the 27th day of January current, at 1 o'clock, if fair weather; if not, on the first fair day. Jan. 17.

**For Sale,**

In the southeasterly part of old Marlborough, a valuable Farm, containing about 120 acres, consisting of every kind of land that is desirable to the enterprising farmer, a large portion of which is of the first quality, having a constant stream of water running through it; and the land is so situated that a number of acres are capable of irrigation. On the premises is an upright two story House, with four rooms on the floor, in good repair; a large Barn, 20 by 30, and in common seasons is filled with good hay. There are also on the farm, good Orchards, a part of which are in their prime; together with an abundance of Wood, the best of white oak, fit for wheelwrights' use, or for ship timber. There are few farms capable of more improvement, or which can be carried on at less expense. The place will be sold at a fair price, with or without the stock and utensils, at the election of the purchaser. The payments made easy and accommodating, and possession may be had on delivery of the deed. For further particulars, please inquire of WILLIAM DRAFER, Esq. of Marlborough, of BENJAMIN WELD of Roxbury, or of SAMUEL H. WELD, on the premises, Jan. 16.

**Two Heifers For Sale.**

Two Superior Heifers, with calf, mixed between the Derton and Celebs breed. Both of which took a premium at the late Show in Brighton.—Inquire of Daniel Chandler, Lexington, or at the counting room of the New England Farmer, Agricultural Warehouse, Boston. 3t Jan. 2, 1829.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO	
APPLES, best,	- - - -	barrel.	3 00 3 75	
ASHES, pot, first sort,	- - - -	ton.	130 00 135 00	
	Pearl, first sort,	- - - -	130 00 135 00	
BEANS, white,	- - - -	bushel.	80 1 12	
BEEF, mess,	- - - -	barrel.	10 00 10 50	
	Cargo, No. 1,	- - - -	8 50 9 00	
	Cargo, No. 2,	- - - -	7 50 7 75	
BUTTER, inspected, No. 1, new,	- - - -	pound.	14 16	
CHEESE, new milk,	- - - -	"	7 9	
	Skimmed milk,	- - - -	2 3	
FLOUR, Baltimore, Howard-street,	- - - -	barrel.	9 00 9 12	
	Genesee,	- - - -	9 00 9 25	
	Rye, best,	- - - -	"	
GRAIN, Corn,	- - - -	bushel.	63 63	
	Rye,	- - - -	75 80	
	Barley,	- - - -	" 70	
	Oats,	- - - -	30 38	
HOG'S LARD, first sort, new,	- - - -	pound.	9 9	
LIME,	- - - -	case.	85 90	
PLASTER PARIS retails at	- - - -	ton.	16 00 3 00	
PORK, clear,	- - - -	barrel.	16 00 16 50	
	Navy, mess,	- - - -	13 00 13 25	
	Cargo, No. 1,	- - - -	13 00 13 25	
SEEDS, Herd's Grass,	- - - -	bushel.	2 00 2 50	
	Orchard Grass,	- - - -	" 3 00	
	Fowl Meadow,	- - - -	" 4 00	
	Rye Grass,	- - - -	" 4 00	
	Tall Meadow Oats Grass,	- - - -	" 4 00	
	Red Top	- - - -	" 1 00	
	Lucerne,	- - - -	pound.	50
	White Honeysuckle Clover,	- - - -	" 50	
	Red Clover, (northern)	- - - -	" 9 10	
	French Sugar Beet,	- - - -	" 1 50	
	Mangel Wurtzel,	- - - -	" 1 50	
WOOL, Merino, full blood, washed,	- - - -	"	37 45	
	Merino, full blood, unwashed,	- - - -	" 23 28	
	Merino, three fourths washed,	- - - -	" 33 37	
	Merino, half & quarter washed	- - - -	" 30 35	
	Native, washed,	- - - -	" 25 28	
	Pulled, Lamb's, first sort,	- - - -	" 40 43	
	Pulled, Lamb's, second sort,	- - - -	" 25 30	
	Pulled, " spinning, first sort,	- - - -	" 33 35	

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD, (Clerk of Faneuil-hall Market.)

BEEF, best pieces,	- - - -	pound.	10 12 1-2
PORK, fresh, best pieces,	- - - -	"	5 8
	whole hogs,	- - - -	" 5 6
VEAL,	- - - -	"	5 6
MUTTON,	- - - -	"	2 10
POULTRY,	- - - -	"	8 10
BUTTER, keg and tub,	- - - -	"	14 20
	Lump, best,	- - - -	" 20
EGGS,	- - - -	dozen.	20 22
MEAL, Rye, retail,	- - - -	bushel.	70
	Indian, retail,	- - - -	" 70
POTATOS,	- - - -	"	50
CIDER, [according to quality,]	- - - -	barrel.	2 00 3 00

## MISCELLANIES.

We find the following lines in the Waldo (Me) Democrat, but know nothing of their origin.—*Bost. Adv.*

## THE TIMES.

The times—the times—I say the times,  
Are getting worse than ever;  
The good old ways our fathers trod  
Shall grace their children never;  
The homely hearth of honest mirth,  
The traces of their plough,  
The places of their worshipping,  
Are all forgotten now.

Farewell, the Farmer's honest looks,  
And independent mein,  
The tassel of his waving corn,  
The blossom of the bean,  
The turnip top and pumpkin vine,  
The produce of his toil,  
Have given place to flower pots  
And plants of foreign soil.

Farewell, the pleasant husking night,  
Its merry afterscenes,  
When Indian pudding smoked beside  
The giant pot of beans;  
When lasses joined the social band,  
Nor once affected fear,  
But gave a pretty cheek to kiss  
For every crimson ear.\*

Affected modesty was not  
The test of virtue then,  
And few took pains to swoon away  
At the sight of ugly men;  
For well they knew the purity  
Which woman's life should own,  
Depends not on appearances,  
But on the heart alone.

Farewell to all the buoyancy  
The openness of youth,  
The confidence of kindly hearts,  
The consciousness of truth,  
The natural tone of sympathy,  
The language of the heart,  
Now curbed by fashion's tyranny,  
Or turned aside by art.

Farewell, the jovial quilting match,  
The song and merry play,  
The whirling of the pewter plate,  
The many pawns to pay,  
The mimic marriage brought about  
By leaping o'er the broom,  
The good old play of blind man's buff,  
The laugh that shook the room.

Farewell, the days of industry,  
The time has glided by,  
When pretty hands were prettiest  
At making pumpkin pie;  
When waiting maids were needed not,  
And morning brought along  
The music of the spinning wheel,  
And milkmaid's careless song.

\* At a husking, "a kiss all round" is the reward for every red ear of corn—of course there is always a scramble for these passports to favor. The good natured girl generally contrives to throw such as she may find into the way of the rustic beau who is nearest to her.

Ah! artless days of innocence,  
Your dwellings are no more,  
And we are turning from the path  
Our fathers trod of yore—  
The homely hearth of honest mirth—  
The traces of the plough—  
The places of their worshipping,  
Are all forgotten now.

Time is so precious an article that Providence gives it to us in the smallest possible portions, never yielding us two moments at once, but always taking away one when the other is bestowed.

*Integrity.*—Wit and understanding are trifles without integrity; it is that which gives value to every character. The ignorant peasant without faults, is greater than the philosopher with many: for what is genius, what is courage, without a heart?

*Merit.*—True merit is like a river, the deeper it is the less noise it makes.

*Value of hereditary property.*—It should be considered with respect to wealth, that the value of it is never truly known, but by him who has acquired it; so that when a provident but unwise parent submits to toil and hardship in order to leave an estate to his son, he only provides him something to waste and dissipate, but not to enjoy. The prodigal youth is even generally much less happy in spending the estate than the father in acquiring it; though the object of the father's toil has been to make the son happy in being exempted from toil. Besides, there are as great fortunes, and, perhaps, a greater number of moderate fortunes, in the hands of those who have acquired them as in those who have received them by inheritance; so that the chance of having a son die rich is perhaps as great when he has a good education, and has only been put in the way of providing for himself, as when he begins with that independence, which it should be the object of every one to possess.

*Prosperity displays vice, and adversity is the touchstone of virtue.*

*Literature and Economy.*—If a young man has a taste for literature, and virtuous and intelligent society, his economy will be a thing of course; because his pleasures will not be expensive, and not dependent on the caprice of fashionable and extravagant associates.

A woman never appears so truly amiable as in retirement; her virtues shine with double lustre.

Do not idly imagine that, by running to public places, you will have a better chance of marrying. If a woman is ever so beautiful, being seen too often makes her cheap in the eyes of men. She who is but rarely seen, men covet most to see, and her chance of being happily married is much greater.

*A Wrestling Match.*—A man lately undertook to wrestle with a half pint of Brandy. First, he took Brandy down, with great ease; but the day was won by Brandy, who took his antagonist down, and held him for the space of three hours! when he suffered him to rise.—*Berkshire American.*

A gentleman from Boston, on a visit to his friend in the country, speaking of the times, observed that his wife had lately expended \$50 for a habit. His friend replied, "here in the country, we don't allow our wives to get into such habits."

A man with his wife and child, says the Newburyport Herald, in Newbury, Mass. on Saturday last, came very near suffocation, from a pan of burning coals, in their sleeping room. A peenliar noise brought some one to their room, where they were found in an insensible state—but resuscitated by exposure to the fresh atmosphere.

## Assorted Seeds for Families.

For sale at the New England Farmer Seed Store small boxes of assorted Seeds for Kitchen Gardens. Each box contains a package of the following Seeds:

Early Washington Peas	Long Dutch Parsnip
Dwarf Blue Imperial Peas	Large Cabbage Lettuce
Late Marrowfat Peas	Long Green Turkey Cucumber
Early Mohawk Dwarf string Beans	Pine-apple Melon
China Dwarf string and shell Beans	Long, or Round Watermelon
Lima, or Saba Pole Beans	Nasturtian
Long Blood Beet	Large White Onion
Early Turnip-rooted Beet	Large Red Onion
Early York Cabbage	Curled Parsley
Large late Drumhead Cabbage	Flat Squash Pepper
Cape Savoy Cabbage	Early Scarlet Short-top Radish
Red Dutch Cabbage (for pickling)	White Turnip Radish
Early Horn Carrot	Salsify
Long Orange Carrot	Red Bush Squash
White Solid Celery	Early White Dutch Turnip
Curled Cress	White Flat Turnip
Early Cucumber	Yellow Stone Turnip
Early Silesia Lettuce	Winter Crook-neck Squash.

POT HERB SEEDS.  
(Thyme—Sage—Marjorum.

The above list, it will be seen, comprises all the common vegetables, besides several new varieties of recent introduction, and uncommon excellence. Every kind is warranted of the very first quality, as to freshness and purity. Each box contains directions for the management of the different sorts. Price \$3 per box.

## To the Public.

The subscriber would inform the public, that certain persons did, some time since, obtain a certain Patent Right, claiming for their improvement, a Reaction principle, or action two ways, vainly supposing they were about to alter one of the fundamental laws of mechanism, by gaining in time without a loss of power, or gaining in power without a loss of time. This foolish idea they attempted to demonstrate by constructing a Press for Hay, &c. with two fixed horizontal boxes, one on each end of a horizontal frame. In these boxes the hay or cotton was to be put, or stowed vertically, and the reaction power applied to both boxes at the same time, horizontally; thus they expected to press two bales with one and the same power, in the same time that it took to press one; but they failed in their purpose, both on account of reaction, and mode of stowing and pressing,—for it was found impossible to confine fibrous materials with bands, that are stowed and pressed at right angles with the stowing.

It is well known in Maine that Mr Moses B. Bliss, of Pittston, Kenebec county, has recently made an important and useful improvement in the construction of a Press for Hay and other fibrous materials, and secured to himself the extensive property of said improvement, by taking out Letters Patent for the same under the Seal of the United States, which property he claims, principally, from having made his box to revolve on trunnions, which project from near the centre of its largest sides, so that it may be turned to an upright position for the convenience of filling and stowing, and then to a horizontal one for pressing.—The other part of his specification has nothing very particular in it, except in moving the machine by means of gear-work and a small cog-wheel annexed to the axle of a large pair of locomotion wheels. This Press Mr Bliss has had in successful use for many months, and it has been fully tested by those well qualified to judge of its merits, and met their decided approbation.—He has effected in this machine what has long been a desideratum, viz. to have a moveable press; and to have it moveable, it is necessary that it should be horizontal, and to have it horizontal, there must be a revolving box.

Why I would draw the attention of the public to the specification above, is, because the said persons have abandoned their press on the reaction plan, and imitated Mr Bliss in every particular except the revolving box, and are now attempting to palm off this imitation press under their credentials for a reaction power.

The public are advised to compare the specifications with the model now exhibiting.  
CALVIN WING,  
Gardner, Dec. 31, 1823. Jan 16 31

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

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## HORTICULTURE.

### FRUITS NEAR BOSTON.

The following is an extract of a letter written by a gentleman in Dorchester, and accompanied some scions sent to Mr BUEL, of Albany. We have obtained permission to copy it as an article of interest to horticulturists generally.—Ed.

The *Bartlett Pear* is a fine, large, melting pear, rather larger than the *St Michael*, not quite so much pear shaped, but fuller near the stem; the complexion yellow, resembling *St Michael*, and in taste also; comes in eating one to two weeks sooner, will not keep so long; a constant bearer, not over loading, but full enough; makes strong and good wood, and much of it; bears well in the country, not subject to blasts. This pear, with all its good properties, stands with me among the best varieties. I have had it in bearing for three years, and do not alter my opinion. I have no doubt it is one of the new varieties from France, though we cannot find it described or figured in any books from Europe. I remember when Mr BREWER imported from France, a lot of trees. I presume this pear was with them; still it is very strange others have not had any. It is called *Bartlett Pear*, because the gentleman so named, owned the place, when it came into notice; he is a neighbor of mine. I should judge the two trees were from eighteen to twenty years of age. The pear sells high, sometimes \$8 per bushel, and is a favorite with the marketmen.

*St Galen Pear*, one of the new varieties sent from the Horticultural Society of London, to S.G. PERKINS, Esq. bore with me, this season, about half a dozen, on a three years old scion, size middling, and very fair, color yellowish green, flavor sprightly, rich, good, and melting. It makes strong and good wood; leaves of the tree long and narrow, resembling *St Germain* in appearance, as also do the branches—comes in eating from middle of September to first of October.

*The Amory, or Gibson, or Andrews Pear*, (see Fessenden's *New American Gardener*. The article on FRUITS in Mr FESSENDEN'S *New American Gardener*, was written by the Hon. JOHN LOWELL; I consider it a faithful description, very judicious, and worth, alone, more than the price of the whole book.) This is a fine, rich, melting pear, complexion green, resembling the *Jargonelle* in color, not quite so much pear shaped, but fuller and rather larger, and more melting; a good bearer in the country, not subject to blasts; tree grows and looks like the *Jargonelle*; comes in eating in September, will not keep long; growing in good esteem here, and much sought for by our marketmen. Sold readily at market last fall, at five and six dollars per bushel.

*Cassimont Pear*, (see Fessenden's *New American Gardener*, should have been printed *Cupianmont*) one of Mr KNIGHT'S presents, but one of Professor VAN MONS' seedlings. This pear will be one of our very best varieties; the size is over middling, red on one side, and yellow the other; form, more like a *Pound Pear*, or *Golden Bourre*—the appearance is very handsome; juicy and quite melting, more sprightly than *St Michael*, and

better keeping pear, hangs longer on the tree. I have only had one year's experience with this fruit; having about fifty on two trees last fall; comes into bearing very soon, my scions only three years old, were quite loaded. The tree is uncommonly thrifty, wood very good and large—ripens last of September, and keeps in eating through October, some of them keep till even the middle of November.

*S. Downer's native mazard Cherry* (see Fessenden's *New American Gardener*.) Fruit is large as the *Black Heart*, but more the shape of the *Honey Heart*, color light red, flesh middling hard, flavor very good and sprightly—a constant and great bearer; tree does not run up like the *mazard*, but formed more as the *May Duke*—ripens late, same time as the little common *mazard*; on this account renders it more valuable; it stands high with the marketmen, sells well, and commands a good price. I planted the stone about twenty years since, the tree has never been moved.

I expect a new pear (see *New England Farmer*, Oct. 3d, 1828) called *Heathcot Pear*, will come into high favor, with us. I have not seen it myself, but Messrs LOWELL and PERKINS have tasted it, and pronounced it a very fine and excellent pear. Their favorable opinion is a good passport for its being a superior fruit.

### BUDDING STONED FRUIT.

MR FESSENDEN—With pleasure I answer the inquiries of your correspondent, a "Lover of Good Fruit," relative to budding "on stoned fruit," in the spring.

In the spring of 1828, when the sap was in active motion, and as soon as the bark would easily separate from the wood, (the day not recollected) I took a few buds from an old rareripe and placed them in the usual way of T budding, into young peach trees, one year old, cutting off the stocks, about 3 inches above the inoculation. I succeeded beyond my most sanguine expectations, and do not now recollect, that I lost a single bud. The trees grew well and have a thrifty appearance. I also at the same time, by way of experiment, however, took from a peach tree a few cuttings or scions, 3 or 4 inches in length, having 3 or 4 good buds on each, and grafted them into some peach stocks of one year's growth, in the following manner:—First cut the scions on one side sloping to a point about an inch and an half, and then proceeded in the mode of T budding, and lastly cut off the stock about three inches above the insertion of the scion. These I lost except one, which did well and grew vigorously, but was at last broken off by a strong wind. The vegetative process was not so far advanced in the buds and scions used as that in the stocks.

This is the first and all the knowledge that I ever had of budding "on stoned fruit" in the spring; and I consider it an acquisition of some importance, as sometimes the buds of the summer inoculation are destroyed by the succeeding winter, or by insects, in which case the trees may be rebudded in the spring and little or no time lost as to their growth.

R. GREEN.

Mansfield, Jan. 20, 1829.

### CUCUMBERS.

The best way to obtain good seed, is to plant a few hills for the purpose, and select for seed such cucumbers as are well shaped and spring within 5 inches of the root. Those which grow near the root will not be so large, as those at some distance from it; but the seed will be better and produce fruit sooner. Much of the seed that is planted, is from cucumbers which are allowed to ripen, 2, 3, or 4 feet from the root—the first and best, being, generally, picked for the table.

The same observations, with a little variation, are applicable to Peas, Beans, and Squashes. If we wish for early peas, beans, cucumbers, and squashes, we must select the seed which is produced nearest to the root, or the first that comes to perfection. One great cause by which many "run out" their vegetable productions, is the inattention to the goodness of seeds. Better give 50 cents for an ounce of good seed, than to plant the poor free of cost.

The *Russia Cucumber* is early, well flavored and productive. They should be planted at some distance from other species, in order to preserve their purity.

FOR THE NEW ENGLAND FARMER.

### ATTENTION TO FRUIT TREES.

MR FESSENDEN—As there are, no doubt, innumerable insects, in embryo, now, upon our fruit trees, which have been deposited there during the past season, and which will be ready on the return of the warm rays of the summer's sun, to burst forth into life and to commence their work of depredation, it is certainly important that their numbers should be lessened as much as possible; and for this end I would recommend a strong decoction of tobacco, say one pound to a gallon of water (stalks and sweepings of tobacco will answer the purpose,) let it remain in cold water a week or more, then add the same quantity of very strong soap suds, and with a coarse cloth wash the trunk and larger limbs of your trees, once or twice in March or April, and it will effectually destroy every insect with which it comes in contact, and the tree will exhibit a beautiful and thrifty appearance for the remainder of the season. If the bark has become rough and foul it should be scraped before the wash is applied. Let this course be adopted, and the individual will be amply repaid for the few hours labor which it will cost. Nor is his attention here to cease, for no sooner does the tree put forth its beauty in the spring, than swarms of busy beings of various shapes are ready to claim their right of inheritance; but by early attention they may without much trouble, be removed and destroyed. The last season was a remarkable one for the great number and variety of insects, of which the appearance of our trees gave sad evidence. It was observed that the common *span worms* were very numerous and destructive. When they first make their appearance they are in a cluster within the compass of one leaf, and by timely attention they may be removed with the leaf and at once destroyed, but if left but a few days they will spread abroad over the tree, and it will be next to impossible to subdue

them. In nothing more than in this do we find the old adage true "a stich in time saves nine."

Another troublesome visitor is the snail-like worm called the "Slug." These are confined principally to Pear, Cherry, and Plum trees;—pursuing their *sluggish* course over the leaves, and feasting upon their beautiful green, they soon transform the delightful object into one most unsightly. I once had a pear tree entirely stripped by them of its leaves in a few weeks, and these being replaced the same season by new leaves, the tree was of course much injured, and all hopes of fruit the season following destroyed. I know of no better application than common wood ashes sifted over the tree in the morning, and when no air is stirring, which will effectually destroy the slug. This should be attended to as soon as they first appear, which is generally about the first of July, for if suffered to remain a few weeks until they come to their full growth, it is said by Professor Peck that they descend into the earth, and again ascend in the form of a small black fly, to deposit a new generation in the place occupied by the former. By attaching a coarse sieve to a pole and raising it over the tree, the ashes may be scattered upon the leaves in a little time and with little labor.

The Peach tree does not appear to be subject to the destruction of insects so much as other fruit trees, but yet it is a very tender and delicate tree, and subject to diseases and premature decay. A disorder has lately made its appearance among them in this neighborhood, which is exceedingly threatening, and which I have not seen mentioned by any writer on horticulture that I have read, except incidentally in the Farmer.—The disease called the "Yellows," which is said to have been so fatal to the peach tree in New York, in some respects resembles this, as appears by the description given of it in page 207 of "Thacher's American Orchardist;" but still it is evident it is a very different disease, and no doubt is produced by a very different cause. I will endeavor to describe this disorder as far as it has come under my observation for two or three years past,—not, however, so much with the expectation of imparting instruction to others, as of inducing those who have attended more closely to the subject to communicate such information as will point out the best method of treatment in order to save this most valuable fruit from the destruction which threatens it.

The tree has the appearance of health and vigor until the buds have opened and the leaf is formed, and in some instances until it has attained its full size, when there appears, first on the leaves nearest the ground, and progressing upwards, blotches or blisters, which increase until the leaves are curled or drawn into a pucker; they also become pale and crispy, and finally fall off, and their place is supplied by a new set of leaves, and the tree puts on a new and fresh appearance. This, however, destroys all the young fruit on the tree, as far as the disease extends, and not only so, but it is evident, such an extra effort must in a few years exhaust the tree. It has been supposed by some that it is caused by the worm which sometimes enters the root, and we are told of a Lady who discovered that "hot water" applied to the roots, caused the tree to revive and put forth with new vigor, but I apprehend the same result would have been seen without the help of the boiling water. Others have ascribed it to a poisonous

insect which attacks the tender leaves;—this seems to me a more rational idea, although I have never discovered any appearance of insects, by the most minute observation. Others have conjectured that it might be ascribed to the wet weather of the two last seasons. Again it has been said it is general decay, in consequence of continual grafting from old stocks, until the trees have "run out," and that the only remedy is a renewal of trees from the seed. This looked very plausible, and I do not know but I should have been a convert to the doctrine, had I not plain evidence to the contrary, for I have a number of trees which I raised from the stone, one or two of which was changed by budding with another kind. All these, together with a number obtained from different nurseries, exhibit alike the same symptoms of decay, and although, early in the spring, there was every appearance of an abundance of fruit, none came to maturity excepting at the extreme parts of some of the branches to which the disorder did not reach,—and here was produced and matured, perfect, fair, and sound fruit, which I think would not have been the case, if the difficulty was caused by worms in the root,—but I make these suggestions rather by way of inquiry, and hope to see something more conclusive and satisfactory from some abler pen.

I have no doubt of the utility of ashes put at the roots of trees, it may destroy vermin,—certainly it will be a good manure, and I intend to make trial of it the ensuing spring.

Yours respectfully, D. F.

Charlestown, Jan. 21.

FOR THE NEW ENGLAND FARMER.

#### LEHIGH COAL.

MR FESSENDEN—Having used Lehigh coal in my Library, for several years, and finding that there was a considerable quantity accumulated, which was too fine to burn, I have some of it mixed up, with barely sufficient clay, previously made into mortar, to connect the dust and small pieces together, and the mass was formed into balls, about the size of a twelve pound shot, which were then thoroughly dried. After a fire was kindled with charcoal, and covered with a few pieces of Lehigh of the usual size to burn freely, the grate was filled with the balls;—They burned as well as pure lumps of the coal, and produced an intense heat, and an excellent fire, which continued to burn for more than thirteen hours, without being replenished.

As the dust and small pieces of coal are usually sifted out and thrown away, where large quantities are used in the various manufactories, it may be well for the proprietors to repeat this experiment, to satisfy themselves, whether it is an object thus to save the refuse coal.

The clay should be first made into thin mortar, in a large box or bin, and the small pieces of coal and dust thrown in, and the whole mass well mixed, taking care that no more clay is used than merely to hold the pieces of coal together, when the balls are dry. With an iron or a wooden spoon, that will hold a mass equal to the size of a twelve pound shot, or smaller, or larger, as may be deemed best, the lumps may be taken out and placed on boards to dry,—the form of the lumps being of no consequence. H.

The cultivation of beet-root for sugar is increasing in France.

#### ICE HOUSES AND REFRIGERATORS.

(Continued from page 212.)

The foregoing principles and laws of heat being understood, will enable us to detect the defects of ice houses in common use. In the most improved kinds I have seen, the ice is enclosed in a case of plank, or logs, within the pit; an interstice being left, between the sides of the case and the pit; which is commonly filled with straw; the ice reposing on a loose floor of plank or logs, raised a little above the bottom of the pit. Let us now suppose the case just filled with ice, defended from winds and sunshine, but no straw, or other nonconductor, either at the sides, or on the top; how will it be affected as the weather becomes warm? The particles of air reposing on the upper surface of the ice, will soon acquire the same temperature, and those above them which are warmer, not being capable of parting with any portion of their heat to them, the first will quietly remain in their places, in consequence of their greater specific gravity; and of course, very little of the ice will be melted at its upper surface. At the sides it will be differently affected: heat will be communicated from the earth to the particles of air in contact with the side of the pit, and being thereby rendered specifically lighter, they will of course begin to move slowly upwards; their places below will be filled by those which have not yet become rarefied; and those settling down from the sides of the ice, will leave a vacancy towards the top. This will occasion the ascending particles to incline towards that vacancy, and finally to pass over; then parting with their acquired heat to the ice, become again condensed, and in their turn descend. Thus a regular current will be established, up the sides of the pit, and down the sides of the ice; and by this transportation of heat, a considerable portion of the ice will be melted. But as heat is much easier propagated upwards than in any other direction, it follows, that a far greater quantity will be communicated to the under surface of the ice, than to the sides, even if the stratum of air between it and the bottom of the pit were to remain dry.—But it has been premised, that heat increases the capacity of air for moisture, and that moisture increases its power of transporting heat at least four fold. The dripping from the ice will soon afford moisture in abundance; the particles of air at the bottom will always receive heat from the earth, and becoming at the same instant saturated with moisture, they will ascend with rapidity from every part of the bottom, communicate their contents to the ice, and descend with the same velocity to obtain a fresh supply. So that the quantity of ice melted at the sides, will bear but a small proportion to the loss it will sustain at its under surface.

From what has been said, it will easily be perceived, that this mode of insulating ice, with atmospheric air, is much to be preferred to filling the pit entirely with ice as first mentioned; because it cannot be supposed that air, which is only capable of conducting heat by means of the internal motion of its particles, even in the state most favorable for the purpose, can convey it from a warm, to a colder body, with the same facility that it would be conveyed were the two bodies in actual contact. But experience has proved, that the conducting power of air may be much lessened by filling it with such nonconducting substances as will embarrass the particles in their pas-

sage; this is the use of straw between the ice and the sides of the pit, as now commonly used; but notwithstanding the waste of ice is abundantly greater at the bottom, than at the sides, as we have just seen, yet I have not known similar precautions taken to prevent it. Indeed it is questionable whether the same material, used in the same way, would answer any valuable purpose, because the water that would be continually dripping on it, would, I believe, greatly lessen its power of resisting the passage of heat. There are, however, other nonconducting substances, which I think may be arranged in such a manner as greatly to prevent the loss sustained at the bottom of the ice; therefore, the next consideration is *What is the most eligible construction for an Ice House?*

I will not undertake to say I am fully prepared to answer this question; although I am persuaded that the foregoing statement of the principles on which it depends is correct, and the observations founded thereon are corroborated by experiment as far as I have had opportunity of attending thereto. Yet I have no doubt but further experience will suggest to intelligent observers, improvements which do not now occur. I will, however, offer a plan the most simple and cheap that I have yet thought of, consistent with the principles laid down.

The most favorable situation is a north hill side near the top. On such a site open a pit twelve feet square at top, ten at bottom and eight or nine feet deep: logs may be laid round the top at the beginning, and the earth dug out raised behind them so as to make a part of the depth of the pit. A drain should be made at one corner; the spout to carry off the water should descend from the pit except a short piece at the outward extremity which ought to rise a little by an oblique angle, the depressed part will always stand full of water and prevent communication with the external air. Dig holes in the bottom of the pit and set therein four perpendicular corner posts and an intermediate one on each side; let the insides of these posts form a square of eight feet in the middle of the pit. Then in order to avoid dampness from below, cover the bottom three or four inches deep with dry sand, if it can be conveniently got. The next thing to be done, I consider as the most material and also expensive part of the business; which is fixing a proper floor for the ice to rest on. In order to do this, let three or four sleepers supported at the ends be placed across the square included by the posts; their upper edges about a foot from the bottom, but so that the plank laid thereon may have a descent of a few inches towards one of the sides next the drain. The plank should be two inches thick and about half seasoned; jointed, grooved, and tongued, or lathed and grooves cut near the joints in the upper side so as to prevent any water from going through. The floor must extend a little without the inner sides of the posts; so that the water dripping from the sides may fall on the floor. Then fix a plank, or spout at the lower end of the floor in such a manner as to convey the water into the drain. The floor being completed, begin at the bottom and plank up on the insides of the posts with  $\frac{3}{4}$  or  $\frac{5}{8}$  plank, lapping the lower edge of each a little on the one below, so that the water may be kept on the inside; this done to the top of the posts (which would be even with the top of the pit) and the inside will be

completed; except that it will be proper to cover the floor with loose plank previous to putting in the ice. The roof may be composed of any materials, and in any form that will defend the contents of the pit from wet, from the direct rays of the sun, and also admit a free circulation of air: I do not think any could answer the purpose better than one made of thatch, supported by posts a few feet from the ground.

The mode of filling the house remains now to be considered; and on this much depends.

Early in the winter fill the interstice between the ice chamber and the bank with clean dry straw closely pressed; this being done early, will prevent the earth from freezing; which would be injurious to the sides of the pit. The ice should be collected in the coldest weather; let it be exposed at least one night to the cold atmosphere after it is removed from the water; which will reduce its temperature many degrees, if the weather is severe. When put into the house, it should be beat small, and I think it would be useful frequently to sprinkle it with a watering pot whilst putting in; the mass would by that means be rendered more compact. When the chamber is filled, cover the whole with a good thickness of straw; but I should suppose it would be best to cover the ice first with plank, supported by the sides of the chamber, only leaving a door to descend through.

Such a house as has been described will contain about ten ton, and I am persuaded will be found sufficient to afford an ample supply for almost any private family.

This is nearly the kind I had in view when I estimated the expense would not exceed twenty dollars: and if we calculate on a great part of the business being done by the family; which in the country in general, it very well may: the actual outlay, in many places need not be five dollars. Those who are less sparing of expense, if they choose, may wall, or what is better, plank up the sides of the pit; and finish the roof in a style of elegance.

In level situations, where a drain cannot be conveniently dug out from the bottom of the pit; I should suppose it would answer very well to enclose the ice by a mound raised entirely above the surface of the earth, through which the water may be discharged; in other respects to be similar to the foregoing description. This perhaps would not be quite so cool a repository as if under the surface of the earth; unless the mound was very thick; but I am persuaded that the loss of a few degrees in temperature bears very little proportion to the advantage resulting from dryness.

If it were certain the floor would be perfectly tight, the passage of heat to the ice would be rendered still more difficult by confining a quantity of dry ashes, saw-dust, straw or some other non-conductor between the floor and the bottom of the pit.

[The remarks on REFRIGERATORS will commence next week.]

In North Carolina, there is a Board of Agriculture, established by the Legislature, composed of delegates from the different counties, whose object is the general improvement of agriculture in that state. This Board held its annual meeting on Tuesday, 23d ult. and among other proceedings, resolved to obtain 1000 grape vines, a suffi-

cient supply of silk worm eggs, and a number of Merino sheep, for the use of the several agricultural societies of the state. The board also publish, annually, a pamphlet containing such articles as they may deem important for the diffusion of information on the various branches of agriculture.—From a notice in the last Raleigh Register, we infer that this pamphlet is now in the press, and that its contents are unusually interesting. Among other subjects, the best mode of cultivating land, and raising the various kinds of crops, the process of making wine, and directions for cultivating silk, are mentioned. The objects of this Board are most praiseworthy, and its effects cannot fail to be beneficially felt by the people.—*Am. Farmer.*

#### EGGS.

A chemist of Geneva states that he has discovered an easy mode for preserving for six years, or probably for a longer period, eggs, perfectly fresh and fit to eat; and a confectioner of the same place, has, this year, employed in his business, a ton of eggs which had been so preserved. All that is necessary is to put fresh eggs into a bocal (a large round bottle with a short neck) and fill it with lime water. The way to make the lime water is as follows:—Throw into a vessel containing between twenty and thirty pints of water, five or six pounds of quick lime, shake it well several times, then let the lime precipitate itself, and pour off the water, which is perfectly limpid, although it has dissolved a portion of the lime.—This is the water to be used. To make sure of its being saturated with the lime, after having filled the bocal containing the eggs until the water is about three inches above them, dust a small quantity of quick lime, and close the bocal.

#### RAIL ROADS.

The French are about commencing several important rail roads. One of the most remarkable is that from Andrezieux to Roanne, connecting the Seine and Loire. It is to be 60 miles in length, will cost two millions of dollars, and is expected to be finished in five years. The King was particularly pleased with the project, and was requested to become a shareholder or patron, to which he very handsomely consented. Some of his ministers, however, with prejudices worthy of the days of Clovis, persuaded his Majesty that it would be a derogation from his dignity to mix his name thus intimately with the mass of the people; as if his personal happiness and dignity did not arise entirely from the labors of his subjects.

At the forty-fourth annual meeting of the Philadelphia Society for Promoting Agriculture, held at the Chamber of the Society, in the Philosophical Hall, January 20th, 1829, the following gentlemen were elected officers for the present year:

*President*—John Hare Powel.

*Vice Presidents.*

James Mease, M. D.	Roberts Vaux,
Nicholas Biddle,	William Phillips.

*Secretary and Librarian*—William S. Warder.

*Treasurer*—William Mason Walmsley.

*Committee of Correspondence.*

Zaccheus Collins,	John Vaughan,
James Mease, M. D.	Robert Hare, M. D.

*Curators.*

Jeremiah Warder,	Reuben Haines,
Robert Parrish,	Charles Bird.

From the American Farmer.

SILK.

MR SKINNER, *Baltimore, Jan. 1829.*

I do not know how I can serve the cause of the silk culture more effectually, than by suggesting the publication in the Farmer of the accompanying letter from Dr Millington, of Missouri. It is, in my opinion, the very best article yet published on this interesting subject. My experience bears testimony to the correctness of all Dr Millington's remarks, and enables me to say with confidence, that our farmers may safely take the article as their guide in the management of silk worms.— Dr Millington is a practical scientific agriculturist, and has made silk one of the principal objects of his attention for several years, and may therefore be depended on with more confidence than one merely versed in the theory of his subject.

Yours respectfully,

GIDEON B. SMITH.

DEAR SIR, *St Charles, July 4, 1828.*

I have had the pleasure to receive your recent letter, and will answer the queries it contains. I embrace the first leisure hour I have had since I received it, which happens to be the day on which we celebrate our independence. While others are rejoicing for the independence already gained, I will with greater pleasure attempt to aid you in your endeavor to show, that we ought to be, and can easily become more independent, by throwing off our dependence on other countries for silk and silken goods. Before I commence my answers, I will inform you that my silk raising has been mostly experimental. I commenced these experiments, to ascertain whether there was a probability that the silk raising business would be sufficiently profitable to justify going to the expense of making a large mulberry orchard; and since I was convinced it would, I have continued these experiments for the better understanding of the business. I have raised one crop of silk worms, all hatched within three days, which made two hundred and thirty-one pounds of cocoons; and another crop which made seventy-three pounds. My other crops have been smaller.— You will therefore understand some of my answers to your queries as more properly stating what I have done, and am doing, *by way of experiment, and as what I intended to do on a larger scale for profit*, as soon as my young mulberry trees will furnish a sufficiency of food.

*Query first.* How do you hatch your eggs, and manage your worms?

*Answer.* I hatch them without artificial heat. When the eggs are kept in a room where no fire is used, they will seldom hatch before the mulberry trees will furnish food. But I generally keep them in a cool place, until near the time I shall want young worms, when the eggs are placed in the feeding room, where they hatch within from five to ten days. The eggs are kept on the sheets of paper as they are laid by the moths. When the eggs begin to hatch, the sheets of paper are spread on tables or shelves, and young tender mulberry leaves are placed near the hatching worms. The worms attach themselves to these leaves as fast as they come out, and are carefully removed every evening to the feeding shelves. *I keep each day's hatching by itself, and never, at any stage of their existence, mix together on the same shelf worms of different ages.*

Q. 2. Do you feed on the wild black mulberry, or on the Italian white, or both?

*A.* I have fed my worms principally on our indigenous red mulberry, (a variety very common here, which bears black fruit,) but not so much by choice as out of necessity. I have but few white mulberry trees old enough to furnish food for silk worms; yet these few trees have enabled me to try several experiments, to ascertain which is most valuable. The result of these experiments has convinced me, that although the leaves of the white mulberry may not make the worms grow larger, they will fill their silk vessels fuller with the silk material, than our wild kind. This is shown by the fact, that worms fed on the white mulberry, shrink less before they begin to spin; and they spin larger cocoons, composed of a coarser and stronger fibre, with less gum than those worms which are fed on the wild mulberry. The silk made from our wild mulberry has often been admired for the fineness of its fibre; but this fineness, with the gum attached to it, certainly renders it more difficult to reel, and, in my opinion, does not add to its value after it is reeled.— I only mean to be understood to say, that I consider that there is an inconsiderable difference between the two kinds, and the white is entitled to the preference.

Q. 3. On what sized trees, and in what age, and state of the foliage, do you gather for your worms?

*A.* While the worms are young, I feed with the most tender leaves. These may be found most plentifully on young trees. They, however, may be procured from the fresh growing shoots of old trees. As the worms increase in age, I give them older leaves, or rather old and young gathered promiscuously, until after their last cast, when I aim to feed them wholly, if they can be conveniently procured, with full grown leaves, taken from trees of some age. As it regards the trees, after they are three years old, they may be moderately picked without injury. Very close picking, and that frequently repeated, will check their growth; but when the growth of the tree is not an object, this may be repeated several times, during the same summer, and a new foliage will immediately succeed the loss of the old.

Q. 4. How do you manage your worms while in a state of feeding.

*A.* I keep the worms on shelves, or on light frames, three and a half feet square, filled with basket splits, and then covered with some kind of strong paper. These are put up in form of shelves. I aim to give the worms at all times as much food as they will eat, and never give it in less than three meals, often in six or eight meals a day. I have the litter removed from them at least often enough to prevent its becoming mouldy or offensive. When the weather is warm, they have a free circulation of air.

I have sometimes set them to spinning on hedges, erected according to the French and Italian mode; but have found it more convenient to use oak bushes, having large leaves, and which should be cut three or four weeks before wanted, that the leaves may become dry and curled.

Q. 5. Is it known that the silk worm will feed on any thing beside the mulberry, so as to make cocoons?

*A.* It is said that the silk worm will feed on the dandelion. I know it will feed on lettuce, when it cannot get better food. The knowledge of this

fact is often useful to silk raisers. When mulberry leaves fail, by frost or otherwise, lettuce may be fed to young worms until mulberry leaves can be procured. Probably, there is no valuable substitute for the mulberry leaf, which is not much to be regretted, as few trees are more easily raised, and furnish leaves sooner, and more abundantly, than the mulberry.

Q. 6. What process do you follow, in preparing the cocoons, and in preparing the eggs for the coming year, and how often do you hatch feeding worms in the same year?

*A.* Such part of my cocoons as cannot be reeled immediately, and are not wanted for seed, I prepare for keeping, by exposing them repeatedly to the heat of the mid-day sun. This will certainly kill the chrysalis, contained within the cocoon. But if cloudy weather prevents the use of these means, up to near the time the moths are expected out, I either steam or bake them in the manner commonly recommended in the several treatises on silk raising. But I prefer the sun.— It leaves the cocoons better and handsomer. My method is to expose them to the sun, thinly spread on plank, sheets, or blankets. If the cocoons are to be kept a long time, I continue frequently to expose them to the sun, to dry the dead insect contained within them. Those cocoons selected for seed, are kept where most convenient, until the moths begin to come from them. I put the moths on sheets of paper, which are spread in boxes on shelves, the floor, or where most convenient, on which they lay their eggs. On each sheet of paper containing eggs, I write the day and month they were laid, then roll them loosely together, and keep them either in a cool room or cellar, until wanted the next season. A cool cellar will seldom keep the eggs from hatching later than until about the first of June the following year. Such eggs as I wish to keep later, I remove early in the spring into a dry and cool place in an ice house. I cannot say certainly, how often I should wish to have fresh crops of worms hatched, were I doing business more extensively; but probably every six or eight days through the summer. Last year I had silk worms constantly in feeding from the 20th of April until after the 20th of October.

There are considerable advantages in having the worms of several different ages in the same establishment. One advantage is, the same room and shelves will hold abundantly more worms at the same time, without being crowded. A room and shelves which will barely accommodate one hundred thousand full grown worms, will better accommodate two hundred and fifty thousand, consisting of four or five different ages, provided each age or parcel are about equal in number, and are hatched at about seven or eight days apart. Another advantage is the same number of hands, with the same quantity of labor, will make more silk, and do it with less trouble and perplexity, than when the whole crop of worms are of the same age and all spin at the same time. When silk worms are young, they are extremely small, and they require but little room, little food, and little attention. All the food they consume, up to the time they are sixteen days old, would not make more than one meal for them when full grown: consequently, when the whole crop of worms are of the same age, there is at first but little to do; but for a few of the last days they will eat voraciously, must all be removed and

cleaned frequently, and all set to spinning at the same time. So much to do at the same time creates a hurry and perplexity which must frequently eventuate in a loss for the want of time to do all that is required. Such was my experience last year in a crop of worms, all of the same age, which made two hundred and thirty-nine pounds of cocoons. They would have made more, had they been better attended for a few of the last days. When the worms are of different ages, the labor required is more equalized. A part of them will constantly be of the age to require considerable attention. But this parcel will be so small, the hands will have spare time to attend to the younger parcels. I would not be understood, that I keep worms of all ages, and spinning worms too, on the same shelf. I have certain shelves allotted to each parcel, during a certain age; and others exclusively for them to spin on. I begin with fresh hatched worms, placed on the shelves allotted to worms of that age. After their first cast, I pass them to the shelf allotted to the next age, and again supply the first shelf with fresh hatched worms. In this manner I continue, through the whole season, to bring young worms on the first shelves, and pass them on, until they reach the spinning shelves, from which the cocoons are removed, to make room for the next succeeding parcel. I believe this mode of raising silk is somewhat new, and may not be approved of by those who think we should strictly follow the plans laid down by the French and Italian writers. Probably, this is not the best mode in Italy and France. But I am sure it will succeed well in this section of the world. In 1826, I raised three crops of worms, and there was about one month between each crop, which made the last crop late. In 1827, I had worms in feeding from the 20th of April until frost came late in October; all which were healthy, and made good cocoons, not materially affected by the difference in the temperature of the air, or time of the season in which they were made. Then, why not continue to feed the silk worms through the summer, and constantly have them of several ages? It has been supposed it will be attended with more trouble than the common method. But this is certainly a mistake.—Again, it has been supposed that the spinning worms may be disturbed by the eating worms, while spinning their cocoons. But as my plan, rightly understood, is to have certain shelves exclusively allotted to the spinning worms, this must also be a mistake. See the Secretary's Manual on the growth and manufacture of silk, p. 117.

It has also been remarked, that silk worms are affected by change of climate; that when removed to a warmer or colder climate, they will not do so well until after three or four generations; and that the eggs from worms which have been raised for many generations in the cool spring months, will not make worms suitable for our dry, hot summer months. Possibly there may be some truth in these remarks. My experiments, as yet, give little light on the subject. But even admitting that the silk worms are thus affected by change of climate, yet my plan obviates the apprehended evil. It will be observed above, that I write on each sheet of paper containing the eggs the time in which the eggs were laid. This shows me the time the parent insect existed, and enables me to bring their offspring into existence at the same time the following year. This plan, followed a few years, will produce several va-

rieties of silk worms, some one of which will be suitable for each month during the summer. I have raised many worms which hatched out the same season the eggs were laid. But this hatching is generally only partial, and cannot be depended on for succeeding crops, unless by continuing to breed from those which show the greatest disposition to hatch, we can produce a variety of the silk worm which will more readily hatch repeatedly during the same season. This I am trying to effect. My remarks on the raising of several crops of silk the same season, are more extended, because I believe it is the mode best adapted to these western states. Here, rich uncultivated lands are cheap and abundant, and can easily be covered with the white mulberry. Our summers are uniformly warm, and vegetation, the leaves of the mulberry in particular, puts forth luxuriantly for more than five months in the year. We therefore can easily provide for a plentiful supply of food for the whole summer season, and will then certainly find it our interest to realize the profits of several years in one summer.

Q. 7. What is the lustre of your silk, comparing that of the wild with the Italian mulberry, and both with English and French silk.

A. I am confident that the American silk, from either kind of mulberry, is not deficient in lustre, while in its natural state; but is greatly deprived of its lustre by the process used to remove the gum and coloring matter attached to it. Were it an object, the lustre might be retained.

Q. 8. How do you wind it? Do you dye it in the domestic way?

A. We wind or reel our silk in the manner directed in the several treatises lately published on silk raising. We have a reel made after a plan found in an old French Encyclopedia. It takes two threads at a time, and has a traversing bar to spread the threads equally on the reel. Our dyeing is somewhat in the domestic way, and not worth detailing.

The above answers to your queries, I am sorry to say, are given in too much haste. At a period of more leisure, I might have gone more into detail, and perhaps have made my answers more acceptable. But the facts would be the same as now given, and I preferred giving them in this hasty manner, to delaying the answer to your letter. I am, very respectfully, &c.

SETH MILLINGTON.

Rev. Timothy Flint.

From the Daily Albany Argus.

#### HORTICULTURAL ASSOCIATIONS.

Horticulture has been classed among the fine arts, on account of the refinement which it produces on the manners of society, and the chaste and ennobling pleasures which it imparts to the mind. Interwoven as it is with the study of natural philosophy, it has a tendency to lead the mind

"Through Nature, up to Nature's God."

and to wean the affections from frivolous or vicious pursuits, and to wed them to habits of usefulness and virtue.

If examples can add aught in favor of the utility of horticultural associations, they may be adduced in great numbers. National societies for promoting horticultural improvement, are in successful operation in London, Edinburgh, Paris, Berlin, Vienna, and in almost every capital in Europe.—That of London established a garden in 1818,

and its printed catalogue for 1826 enumerated more than twelve thousand varieties of hardy fruit then cultivated in it, which had been collected from every quarter and almost every country on the globe. Upwards of two hundred varieties, of superior quality, have been added to the catalogue of pears within the last thirty years, principally by the industry of the Flemish horticulturists, few of which have been brought to a bearing state among us. Like improvements have been made in other departments of the fruit garden. Knight has adopted Bakewell's system of crossing in the vegetable kingdom, and has produced, by artificial means, several improved varieties of the apple, peach, cherry, strawberry, pea, &c., while every clime has been made to contribute its floral riches, to decorate the green house and conservatory, or to add to the flower garden new beauties and fragrance.

In looking over Loudon's Gardener's Magazine, published in London, for the month of October, I was struck with the number of horticultural shows, at what are called provincial societies.—They amounted to thirty-six distinct societies in England alone, at which premiums were awarded for fruits, flowers, and culinary vegetables. These societies are not confined to practical gardeners; they are patronized by the purses, and encouraged by the presence of princes, and noblemen, and gentlemen of fortune. The fellows, or members of the society in Loudon, are more than four thousand in number. The admission fee is ten guineas. Among other classes, the clergy distinguish themselves. They make it a part of their parochial duty to compete for excellence in horticulture, and often carry home a goodly portion of the prizes. Oberlin, protestant pastor at Waldbach, was decorated with the cross of the legion of honor, by Louis XVIII. for the rural and mental improvement which he brought about in the "dreary territory" entrusted to his charge. We have no Louis the Desire to decorate our clergy with the cross of honor; yet I am persuaded that by imitating the example of the good Oberlin, they would extend the sphere of their influence, and merit the grateful regards of their flocks.

We have examples in our country and state, also, calculated to call our attention to this subject. Horticultural societies have been established in New York, Hudson, and Utica, and incorporated by legislative acts. And your paper has recently informed us of the organization of a respectable and extensive society in several of the western counties of this state. These societies embrace men of dignity, talents, patriotism and wealth. THOUIN.

#### SIGNS OF THE VIGOR, MATURITY AND DECAY IN TREES.

Signs announcing the vigor of a tree. The branches, especially towards the top, are vigorous; the annual shoots strong and long; the leaves green, vigorous, and thick, principally at the summit, and falling late in autumn; the bark is clear, fine, united, and nearly of the same colour from the foot to the large branches. If at the bottom of the veins, or divisions of the thick bark, there appear smaller divisions which follow from below upwards, in the direction of the fibres, and live bark be observed at the bottom of these divisions, it is an indication that the tree is very vigorous, and rapidly increasing in size. If some of the lower branches, stifled by others, are yellow, lan-

guishing, and even dead, this is an accidental effect, and is no proof of the languor of the tree.— Finally, it is a sign of vigor when branches are seen at the summit of the tree rising above the others, and being much longer; but it is to be observed, that all trees with round heads do not throw out branches with equal force.

*Signs which indicate that the tree is mature.*— Generally the head of the tree is rounded; the shoots diminish in length each year, and the farthest shoots add to the length of the branches only by the length of the bud; and the leaves are put forth only in the spring, and become yellow in the autumn before those of vigorous trees, and at this time the lower leaves are greener than the upper. The branches incline towards the horizon, and form angles sometimes of 60° or 70°.— These apparent signs, and the thinness of the layer deposited by the sap, indicate that the tree makes but small additions to itself, and now it should be cut down. The nature of the soil should be examined, as well as the kind of tree, to enable a judgment whether the tree should be left to increase still further, or whether it will be more proper to fell it. An exact age cannot be assigned for each species; but it has been observed that an elm, situated in an insulated plantation, may be felled with advantage, when between seventy and eighty years of age.

*Signs of decay in a tree.* When a tree becomes crowned (i. e. when the upper branches die,) it infallibly indicates, especially for isolated trees, that the central wood is undergoing alteration, and the tree passing to decay. When the bark separates from the wood, or when it is divided by separations which pass across it, the tree is in a considerable state of degradation. When the bark is loaded with moss, lichens, or fungi, or is marked with black or red spots, these signs of alteration in the bark justify the suspicions of alteration in the wood within. When sap is seen to flow from clefts in the bark, it is a sign that the trees will soon die. As to wounds or gutterings, these defects may arise from local causes, and are not necessarily the results of old age.—*London's Mag.*

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, JAN. 30, 1829.

### MAKING BUTTER IN WINTER, &c.

An English writer assures us that "in some places famous for making the best fresh winter butter, they set the pot of cream in warm water so long as till it has acquired that small degree of sourness, which it very soon has in warm summer weather." A method similar to this is pursued at Orange, near Baltimore, on the farm of Robert Smith, Esq. "During the coldest weather in winter, in the course of less than twenty-four hours after the milk has been taken from the cows, sweet [not bitter] cream is produced, greater in quantity and richer in quality than can be obtained in the ordinary management in five days. So rich indeed is the cream that it is churned with as much facility as is the cream of the Alderney cows, in the summer season. The operation of churning never exceeds twenty-five minutes. The butter from such cream has never failed to be of a fine flavor and of a fine color.

"The pans with the milk just taken from the cows remain until a thin skin of cream is produced. They are then placed in hot water, and

in about thirty minutes thereafter all the cream contained in the milk is formed on the surface.— The cream thus obtained is managed as other rich cream is in all well conducted dairies."

The quality of the cream, and consequently of butter made from it, depends chiefly on the food which is given to the cows. In Mr Smith's mode of management the cows were fed with *steamed hay*. But when they are fed with straw (especially barley straw) or with turnips, the butter is apt to be *bitter* and *white*. To prevent the bitterness the author of "Gleanings in Husbandry," &c. directs as follows: "Instead of putting the cream immediately as it is skimmed off the milk, into the jar or other retaining vessel, let it be first poured upon hot water, and stand till cool, then skim it off the water." And in order to give color to winter made butter it is directed to grate a well colored carrot into a little milk, which as soon as it is stained is strained from the carrot through a sieve, and then mixed with the cream."

Deane's New England Farmer says "In warm weather milk should remain in the pail till nearly cool before it is strained; but in frosty weather it should be strained immediately, and a small quantity of boiling water may be mixed with it, which will cause it to produce cream in great abundance, and the more so if the pans or vats have a large surface."

Another mode of making butter is from scalded cream as follows:

As soon as the milk is taken from the cow, let it be placed on a steady wood fire, free as possible from smoke, and scalded for thirty minutes; particular care must be taken not to allow it to boil. It must then be placed in a cool situation, and on the following day, a thick rich cream will appear on the surface of the milk, (which is excellent for dessert purposes) which may be taken off and made into butter in the common way. This method is practised in England, and it is said that a greater quantity of butter and of better quality can be made by this than by the common mode.

Butter may likewise be made in cold weather by freezing the milk. This method has been recommended by E. H. DERBY, Esq. of Salem, and published in the N. E. Farmer. We will give it again for the benefit of recent subscribers, in the words of Mr Derby.

"The milk when taken from the cow is immediately strained into earthen pans, and set in the coldest part of the house. As soon as the frost begins to operate, a separation takes place; the cream rises in a thick paste to the top, and leaves the milk without a particle of cream, frozen in the pan. The cream is not so hard but that it can be easily scraped off with a spoon, down to the solid ice; it is then set aside until a sufficient quantity is collected for a churning, when it is warmed just so much as to thaw the cream sufficiently to put it into the churn. I have never known it require more than five minutes to convert cream into butter after the churning had commenced.

"I ought to state that I think this method injurious to the cream for certain purposes; such for instance as whip syllabubs, as my domestics found after the cream was mixed with other ingredients, the least agitation brought it to butter."

The author of *Gleanings in Husbandry* says "In an experiment to know whether it was most profitable to churn the whole milk, or only the cream, which the milk produces, the milk of a particular cow was selected, and it was found that one day's

milk, churned by itself produced only three-fourths of a pound of butter; and the cream of two days produced three pounds two ounces of butter; from this it appears more profitable to collect the cream and churn it, than to churn the whole milk together. The cream butter is thought to be the richest of the two, but it will not keep so long sweet. Respecting, however, the above experiment, in farther explanation of the circumstances, it appears that the one day's milk was collected from the noon of one day to the morning of the next, then immediately churned, whereas the two days cream was collected on a Thursday and Friday, and remained to ripen till the Monday following, which may, perhaps, account in a great degree, for the difference of the produce."

FOR THE NEW ENGLAND FARMER.

## AGRICULTURAL AND GEOLOGICAL SURVEYS.

Among enlightened minds there is but one opinion of the importance of taking some measure to explore our resources in the mineral kingdom. Agriculture, internal improvements, the useful arts generally, and science, all unite their voice in urging measures to give us a better knowledge of what we possess, and of the best method of applying our possessions for the advancement of individual and national prosperity.

Two methods present themselves to effect this very important object. One method is, to employ a person, or persons, competent to the undertaking, to make scientific and analytical examinations, carefully and minutely noting, and faithfully reporting to the public the results. The other method is to commence the examinations in a less formal way, through the agency of lyceums and schools. After receiving a little aid by the means of labelled specimens, and perhaps personal descriptions and explanations, to have the citizens of every town make the examinations and collections for themselves.

If the two methods are examined and compared, the latter will probably be found, not only preferable, but infinitely preferable to the former. Among the reasons which give it the preference are the following, viz:

1. It will cost less. In many places where the subject has been introduced in this form, young people and even children, have given their cheerful and efficient services to this important object. They have explored minutely and thoroughly, the geology and mineralogy, not only of the towns where they reside, but of the surrounding country. They have made large and extensive collections, not only for themselves, but for their friends in distant parts of the country. And even the lovers of science in Europe have received numerous and repeated favors from their juvenile coadjutors in this country.

2. It will be most thorough and minute. On this point, there is no comparison between the advantages of the two methods. In the one case, the whole depends upon the services of one, or a few individuals. In the other, great numbers unite their services in every town where it is undertaken. In the one case, it is done by a stranger, wholly unacquainted with the interesting deposits for examination. In the other, a great part of the knowledge desired, is already in possession, and needs only collecting and arranging. In the one case, the services must be temporary, and of short duration. In the other, they con-

time from one year to another, and with increasing energy and interest.

3. It will be most practical. If the examinations are made by those personally interested in the results, they will be likely to seek for, and obtain, such information as is particularly useful to them. And after they have ascertained their resources, they will have time and opportunities to make such application of them as their experiments and situations shall show to be most for their advantage.

4. It will place the information arising from the surveys, more generally and completely in the hands of the people. The information, to a certain extent, is obtained by the personal examination and experiments of those who need it. And besides obtaining a personal and practical knowledge of their own towns, they prepare themselves to understand the reports which shall be made of others. Whereas under the present state of knowledge through the community, of the science of geology, or its application to agriculture or the other useful arts, very few would be able to read and understand a minute and scientific report of a geological and agricultural survey, if it was placed in their hands.

5. It is the most feasible. At present, the community generally are not prepared to appreciate the importance of the object, and of course will be backward in appropriating money to effect it.

6. It will furnish an interesting and useful branch of instruction in schools and lyceums.—This has never failed to be the case wherever it has been introduced, and it is believed that geology, with its practical applications, is equally deserving with geography, or most other branches, to have a place in our system of popular education.

7. It will furnish a delightful amusement and a healthful recreation to young people. Geological excursions, and collections of specimens in geology, and other branches of natural history, have been uniformly preferred by children to their ordinary amusements, whenever they have been proposed to them. And it cannot be doubted that this amusement may be enjoyed in every town and village in the country.

8. It will promote good morals. It is a misfortune that most of the amusements resorted to by the young, are unfavorable to good morals, and if they could be so directed as to afford useful information, at the same time that they present a delightful recreation, vice would be prevented, and good morals advanced.

**TO CORRESPONDENTS.**—Several communications are on hand, and will soon appear; among others, one from Boylston, Mass. on the Field Culture of Pumpkins, Corn, &c.—one from Bucksport, Me. on Selecting Fruit Trees—one from Anson, Me. on the Management of Sheep—one from Old Colony on Broad Wheels—on Town Maps—and several others.

We return our thanks to Myron Holley, Esq. of Lyons, N. Y. for a copy of his valuable Address before the new Horticultural Society, lately established in the western part of New York. We shall soon commence its publication.

We have just received from London the sixteenth No. of London's Gardener's Magazine, and shall commence the publication of several horticultural articles from it, next week.

VELOCITY OF THE WIND.		
Miles per hour.	Feet per second.	
1	1.47.	Hardly perceptible.
2	2.93.	} Perceptible.
3	4.40.	
4	5.87.	
5	7.73.	} Gentle and pleasant.
10	14.67.	
15	22.00.	} Pleasant and brisk.
20	29.34.	
25	36.67.	
30	44.00.	} Very brisk.
35	51.34.	
40	58.68.	} Very high.
45	66.00.	
50	73.35	
60	88.00	Strong tempest.
80	117.36	Hurricane.
100	146.70.	Hurricane that carries trees and buildings before it.

**Gardener Wanted.**

Wanted on a place near the city, a single man who understands the management of a small garden and farm. Satisfactory recommendations will be required, and permanent employment given. Apply at this office. Jan. 29.

**Pear Trees and Grape Vines.**

For sale by Rufus Howe, at the place of Samuel Dawner, in Dorchester, 200 Pear Trees of the choicest varieties, viz: 20 kinds from the London Horticultural Society; also, large and very handsome Seckles, Ambrettes, Bartlets, and Bleeker Meadow; 20 handsome black Tartareans and Remington Cherry Trees, Plums, &c. 300 Native Grape Vines, viz: 50 three years old Catawbas, 30 three years old Isabellas, 50 Bland's Virginia, 30 Alexander, 20 Elsingborough; also, 200 Sweet Water, Black Hamburg, &c.

30 varieties Roses, viz: Greville Rose, White and Red Moss, Grand Duke of Tuscany, Unique, Multiflora, Provence or Cabbage, Hundred Leaf, Four Seasons, Red Damask, Marble, French, Cluster, Swiss, German, Variegated, Burgundy, Double and Single White.

Dahlias, seven varieties of Double, viz: Crimson, Buff, Yellow, Red, &c. Single do.

Tulips, a great number of varieties, viz: Bizarres, Bibloems, double and single, of different colors, Parrot Bills, &c.

Hyacinths, a great variety. Persons are invited, when the Tulips and Hyacinths are in bloom, to call and make their selections. White Lilies, Pink roots, Phlox, Polyanthus, three kinds Honey-suckle, Chinese, Trumpet and Sweet Scented; handsome Snow Ball trees, Quince do., Red and White Lilacs, growing on same stalk; Lagerstrecmia, India or Grape Myrtle, Spira Syrenco, Fringe or Snake Tree, Snowberry Bush, Strawberry Tree.

Current Bushes, White Dutch, Red do., common white and red. Gooseberries, different kinds.

Raspberries, Antwerp white and red. Thimbleberries, white and red.

Strawberries, viz: Wilton's Superb, Downton,—red and white English Weed—Roseberry, three kinds native.

Wanted to purchase, two to three thousand small and middling size Pear and Plum Trees, suitable for budding and grafting. Seedlings would be preferred. Apply as above, or at No. 5, Central Wharf.

**Rose Water.**

20 demijohns double and single distilled Rose Water, made entirely from Damask Roses. The above Rose Water is constantly for sale at Mr C. Wade's Porter Cellar, No. 12, Merchant's Row, by demijohn or less quantity. 2inF4inM4inA  
Jan. 30.

**For Sale,**

A valuable Farm in Stoddard, in the county of Cheshire, N. H., formerly occupied by Esq. Emerson as a tavern, containing about 220 acres of good land, well proportioned in mowing, tillage, orchard, pasture and wood land, with a fine growth of sugar maple. The farm is pleasantly situated on the great road leading from Boston, Mass. to Charlestown, N. H., and has on it, a large dwelling house, three barns, a cider mill and house, with other out buildings, all convenient and in good repair. It would be exchanged for real estate in the neighborhood of Danvers, Mass., or sold on very liberal terms. For more particular information, apply to Joel Wright, on the premises, to Abel Stacy, of Stoddard, or to

DANIEL KING, or } Of Danvers.  
EBENEZER KING, }

Jan. 29, 1829. 3t

**Pressed Culinary Herbs.**

For sale at the New England Farmer Seed Store, No. 52, North Market street, Culinary Herbs, dried, pressed, and neatly packed, in parcels, at the following prices:—Sweet Marjoram, 50 cts—Summer Savory, 25 cts—Thyme, 33 cts—Sage, 17 cts—Celery, (in bottles for soups, &c.) 25 cts—Balm, 33 cts—Rose Flowers, \$1.00. eptf

**Seeds for Country Dealers.**

Traders in the country, who may wish to keep an assortment of Garden Seeds for sale, are informed they can be furnished at the New England Farmer office, No. 52 North Market street, Boston, with boxes containing a complete assortment of the seeds mostly used in a kitchen garden, on as favorable terms as they can be purchased in this country, neatly done up in small papers, at 6 and 12 cents each—warranted to be of the growth of 1828, and of the purest quality. ORNAMENTAL FLOWER SEEDS will be added on the same terms, when ordered, as well as PEAS, BEANS, EARLY WHITE SWEET CORN, &c, of different sorts.

The Seeds vended at this establishment, are put up on a new plan this year, each package being accompanied with short directions on its management, and packed in the neatest style.—Traders are requested to call and examine for themselves. eptf Jan. 23.

**For Sale,**

In the southeasterly part of old Marlborough, a valuable Farm, containing about 120 acres, consisting of every kind of land that is desirable to the enterprising farmer, a large portion of which is of the first quality, having a constant stream of water running through it; and the land is so situated that a number of acres are capable of irrigation. On the premises is an upright two story House, with four rooms on the floor, in good repair; a large Barn, 80 by 30, and in common seasons is filled with good hay. There are also on the farm, good Orchards, a part of which are in their prime; together with an abundance of Wood, the best of white oak, fit for wheelwrights' use, or for ship timber. There are few farms capable of more improvement, or which can be carried on at less expense. The place will be sold at a fair price, with or without the stock and utensils, at the election of the purchaser. The payments made easy and accommodating, and possession may be had on delivery of the deed. For further particulars, please inquire of WILLIAM DRAFER, Esq. of Marlborough, of BENJAMIN WELD of Roxbury, or of SAMUEL H. WELD, on the premises, Jan. 16.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.	3 00	3 75
ASHES, pot, first sort,	ton.	130 00	135 00
Pearl, first sort,	"	130 00	135 00
BEANS, white,	bushel.	80	1 12
BEEF, mess,	barrel.	10 00	10 50
Cargo, No. 1,	"	3 50	9 09
Cargo, No. 2,	"	7 50	7 75
BUTTER, inspected, No. 1, new,	pound.	14	16
CHEESE, new milk,	"	7	9
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	9 00	9 12
Genesee,	"	9 00	9 25
Rye, best,	"		
GRAIN, Corn,	bushel.	63	65
Rye,	"	75	80
Barley,	"		70
Oats,	"	30	38
HOG'S LARD, first sort, new,	pound.		9
LIME,	cask.	85	90
PLASTER PARIS retails at	ton.		3 00
PORK, clear,	barrel.	16 00	16 50
Navy, mess,	"	13 00	13 25
Cargo, No. 1,	"	13 00	13 25
SEEDS, Herd's Grass,	bushel.	2 00	2 50
Orchard Grass,	"		3 00
Fowl Meadow,	"		4 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		4 00
Red Top,	"		1 00
Lucerne,	pound.		50
White Honeysuckle Clover,	"		50
Red Clover, (northern)	"	9	10
French Sugar Beet,	"		1 50
Mangel Wurtzel,	"		1 50
WOOL, Merino, full blood, washed,	"	37	45
Merino, full blood, unwashed,	"	23	28
Merino, three fourths washed,	"	33	37
Merino, half & quarter washed,	"	30	35
Native, washed,	"	23	23
Pulled, Lamb's, first sort,	"	40	43
Pulled, Lamb's, second sort,	"	25	30
Pulled, " spinning, first sort,	"	33	35

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD,  
(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	pound.	10 12	1 2
PORK, fresh, best pieces,	"	5	3
whole hogs,	"	5	6
VEAL,	"	5	6
MUTTON,	"	2	10
POULTRY,	"	8	10
BUTTER, keg and tub,	"	14	20
Lump, best,	"		
EGGS,	dozen.	20	22
MEAL, Rye, retail,	bushel.		70
Indian, retail,	"		70
POTATOS,	"		50
CIDER, [according to quality,]	barrel.	2 00	3 00

## MISCELLANIES.

## WINTER.

BY T. G. FESSENDEN.

The sullen monarch of "th' inverted year,"  
Silers the forest, desolate and sear,  
Sol, pale and powerless, with his slanting rays,  
Scarce marks the boundaries of nights and days;  
The Northwind, sallying from the frigid zone,  
Threatens to sieze the abdicated throne  
Of Heaven's bright regent;—binding earth and main  
In one all powerful, all pervading chain,  
Whose tiny links, though viewless, serve to make  
Bands which OMNIPOTENCE alone can break.  
The snow-capp'd cottage, and the hoary hill,  
The palsied landscape, desolate and still,  
The bitter, biting, brawling, brumal blast,  
The fluting, fleecy frost-work, falling fast,  
Through many a dark dull night, and dreary day  
Proclaim stern Winter's unrelenting sway.  
Though Sol his annual circuit has begun,  
Nature still weeps the absence of the sun,  
In many a frozen, but fast falling tear,  
Which decks with silver sheen our hemisphere.

FOR THE NEW ENGLAND FARMER.

**Dram Shops.**—Our benevolent rulers have made a number of laws to favor the poor. How far they have succeeded in bringing about the desired end, does not yet appear, at least, to the writer. It has indirectly afforded them facilities in obtaining ardent spirit, which is, at this time, destroying thousands, rendering their families wretched, and increasing more than all other evils, the pauper list. To assist the poor is a christian virtue; but to help those, who will not help themselves, is cold encouragement, especially, when it is rather an inducement to idleness and other bad habits.

The Legislature, while assisting the poor, and wisely enacting laws to prevent the destruction of fish and small birds, would confer a great favor on the community at large, and especially on the youth, if they should by law correct the *dram shops*. Almost every retailer's shop, within the knowledge of the writer, is a *dram shop*, and some of the retailers, in direct violation of law, have admitted every species of low gambling.—To correct the habits of a confirmed drunkard we do not expect, for that requires a higher power than is vested in man. If, however, he will be drunk, let him be drunk at home. If he will degrade himself beneath the *stupid ass*, let his depravity be exhibited at his own cot, and not shock the feelings of his connexions and those of sober habits. The same arguments, which are used against the public execution of criminals, will apply in the present case. The exhibition of either is truly appalling to the benevolent mind. And were public executions as common as intoxication, the former would be viewed, by many at least, with the same indifference as the latter.

The retailer's shop ought to be so regulated, as that the most modest youth might have access without fear—without danger of imbibing any bad impression. We are astonished, and we should not believe it, if facts did not stare us in the face, that any retailer would, in violation of law, keep a *dram shop* to the destruction of his fellow creatures—allow himself to be surrounded by day and by night, with a number of *beings* in human shape, whose god is *liquid fire*, and whose language is perfectly suited to the nether regions—and to hold out every inducement to attract the youth, by admitting various species of gaming.—

All this has a direct tendency to idleness and every concomitant evil; and that youth must be *nerved* with more than manly courage and self command, not to be in danger, when in the poisoned atmosphere of such a place.

We do not care how many retailers there are, but we sincerely wish that their shops might be so regulated as not to be public nuisances, schools of intemperance, nurseries of gaming, nor hotbeds of pauperism.

Having taken an outline of the *disease*, which is gaining strength and gradually undermining the *constitution*, we would suggest a remedy.

Let the Legislature invest the Selectmen with power, and make it their duty to inspect licensed houses once every three months; let them appropriate none but such persons as the law respecting licensed houses directs; and let them be sworn to the faithful discharge of their duty. Let every retailer be annually sworn to the observance of said law. Let the penalties, for the violation of said law be increased. And lastly, let the licensed person on conviction of the violation of said law forfeit his license, never to be renewed again.

Here we leave the subject, hoping that some abler pen will do it justice. VERITAS.  
*Mansfield, Jan. 7, 1829.*

**Roguary and Misery.**—Junius in one of his private letters asserts that he "never knew a rogue who was not unhappy." Unhappy people are very apt to find fault and grumble; therefore, let our readers who wish to avoid the suspicion of roguary avoid grumbling.—*Williamstown Advocate.*

Gypsum, or plaster of Paris, is said to be most beneficial to dry or sandy soils if sown in the winter or early in the spring:—The reason is that by the action of rain and frost it is more completely incorporated with the soil than it can be when sown late in the season.—*Ibid.*

**Bets.**—The Supreme Court of Pennsylvania have decided that bets of any kind about any human being are not recoverable in a court of justice. The reasoning is that such bets are either malicious, indecent, or indelicate, and, therefore, illegal.

A correspondent of the Cincinnati Gazette, relates, that a young man who was in torture from having thrust his hands twice into a bed of coals, experienced immediate relief from plunging them into a pot of TAR. His hands healed free from scars. There is a famous burn salve made in Philadelphia which heals without leaving a scar, one ingredient of which is believed to be tar.

In Wales, recently a farmer's son was poisoned by drinking cider, which had stood in a leaden vat: acetate of lead having been formed.

**Tea Plant.**—It is said this important shrub flourishes in Java, to the danger of the Chinese monopoly.

A gentleman in Washington has recently brought from the south 52 varieties of grape vines indigenous to the United States. Among them the Senppernong, a native of North Carolina, growing in a swamp. A single vine in one instance, yielded eight barrels of wine to a farmer, who has four acres of them under cultivation; the wine improves much by age.

A Frenchman has invented a new mode of preserving grain of all descriptions, by means of subterranean granaries at a low temperature, closed hermetically. He has also exhibited the model of a cellar with a double current of air, to keep wine; both inventions are expected to succeed.

**Old Fashioned Corsets.**—The only healthy corsets, says the Editor of a Georgia paper, for a lady's waist, is a husband's arm.

## Assorted Seeds for Families.

For sale at the New England Farmer Seed Store small boxes of assorted Seeds for Kitchen Gardens. Each box contains a package of the following Seeds:

Early Washington Peas	Long Dutch Parsnip
Dwarf Blue Imperial Peas	Large Cabbage Lettuce
Late Marrowfat Peas	Long Green Turkey Cucumber
Early Mohawk Dwarf string Beans	Pine-apple Melon
China Dwarf string and shell Beans	Long, or Round Watermelon
Lima, or Saba Pole Beans	Nasturtium
Long Blood Beet	Large White Onion
Early Turnip-rooted Beet	Large Red Onion
Early York Cabbage	Curled Parsley
Large late Drum-head Cabbage	Flat Squash Pepper
Cape Savoy Cabbage	Early Scarlet Short-top Radish
Red Dutch Cabbage (for pickling)	White Turnip Radish
Early Horn Carrot	Salsify
Long Orange Carrot	Early Bush Squash
White Solid Celery	Early White Dutch Turnip
Curled Cress	White Flat Turnip
Early Cucumber	Yellow Stone Turnip
Early Silesia Lettuce	Winter Crook-neck Squash.

## POT HERB SEEDS.

Thyme—Sage—Marjoram.

The above list, it will be seen, comprises all the common vegetables, besides several new varieties of recent introduction, and uncommon excellence. Every kind is warranted of the very first quality, as to freshness and purity. Each box contains directions for the management of the different sorts. Price \$3 per box.

## To the Public.

The subscriber would inform the public, that certain persons did, some time since, obtain a certain Patent Right, claiming for their improvement, a Reaction principle, or action two ways, vainly supposing they were about to alter one of the fundamental laws of mechanism, by gaining in time without a loss of power, or gaining in power without a loss of time. This foolish idea they attempted to demonstrate by constructing a Press for Hay, &c. with two fixed horizontal boxes, one on each end of a horizontal frame. In these boxes the hay or cotton was to be put, or stowed vertically, and the reaction power applied to both boxes at the same time, horizontally; thus they expected to press two bales with one and the same power, in the same time that it took to press one; but they failed in their purpose, both on account of reaction, and mode of stowing and pressing,—for it was found impossible to confine fibrous materials with bands, that are stowed and pressed at right angles with the stowing.

It is well known in Maine that Mr Moses B. Bliss, of Pittston, Kennebec county, has recently made an important and useful improvement in the construction of a Press for Hay and other fibrous materials, and secured to himself the extensive property of said improvement, by taking out Letters Patent for the same under the Seal of the United States, which property he claims, principally, from having made his box to revolve on trunnions, which project from near the centre of its largest sides, so that it may be turned to an upright position for the convenience of filling and stowing, and then to a horizontal one for pressing.—The other part of his specification has nothing very particular in it, except in moving the machine by means of gear-work and a small cog-wheel affixed to the axle of a large pair of locomotion wheels. This Press Mr Bliss has had in successful use for many months, and it has been fully tested by those well qualified to judge of its merits, and met their decided approbation.—He is effected in this machine what has long been a desideratum, viz. to have a moveable press; and to have it moveable, it is necessary that it should be horizontal, and to have it horizontal, there must be a revolving box.

Why I would draw the attention of the public to the specification above, is, because the said persons have abandoned their press on the reaction plan, and imitated Mr Bliss in every particular except the revolving box, and are now attempting to palm off this imitation press under their credentials for a reaction power.

The public are advised to compare the specifications with the model now exhibiting. CALVIN WING.  
Gardner, Dec. 31, 1828. Jan 16 31

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

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## AGRICULTURE.

We give the following papers with much satisfaction, because we are persuaded they will prove profitable to many of our readers. The answer to the inquiries was dictated by the experience of a sagacious and successful cultivator, whose directions being founded on practice are much more valuable than the most probable and plausible theories, which have not been tested by experiment.

### CULTIVATION OF INDIAN CORN, TURNIPS, PUMPKINS, AND SQUASHES.

Princeton, (N. J.) Nov. 18, 1828.

J. L. BOYLSTON, Esq.

SIR—Knowing how much the votaries of Agriculture sympathize with each other, I make no apology for the intrusion of this address.

I have been very much struck with an account (seen in several of the newspapers) of the product of a field of yours, in the articles of Corn, Pumpkins, and Turnips. As to the quantity of corn per acre, it did not surprise me; as I have known instances fully equal, and some superior, where extraordinary pains were taken, and great richness of soil attained. But the amount of the other articles, especially of the pumpkins, cultivated in and with the corn, has forcibly arrested my attention. I have never been able, with all my zeal and exertion, to do anything, even decent, in this way. I consider pumpkins as an extremely valuable and desirable crop; but have always miserably failed, whenever I attempted to raise them among corn. Whether the failure in my hands has arisen, from planting at a wrong time, or from the character of our soil, or from the corn being so thick as to overshadow and destroy the pumpkins, I know not; but the fact is, I have never been able to succeed in raising even a *single wagon load* from a field of nearly two acres.

The object of this letter is to take the liberty of requesting, that you will do me the favor, at your convenience, to inform me, by mail, the manner in which your culture of the articles referred to was conducted. How many stalks of corn you allowed to stand in the hill;—the distance between the rows;—*how*, and *when*, your pumpkins were planted;—what kind of turnips you sowed, and *when*;—what kind of manure you employed for the corn;—and whether you used any separate and additional manure for the pumpkins, &c.

Being a Clergyman, and one of the Professors in the Theological Seminary in this place, I amuse myself with a garden, and a little farm, consisting of 14 acres. I have but little time to attend to these things; but yet am fond of setting my neighbors a good example, of neat, economical, and productive cultivation of the soil. I shall, therefore, consider the information which I have requested as a great favor conferred not only on myself, but also on my friends around me.

I am, sir, most respectfully,

Your obedient servant,

SAML MILLER.

J. L. BOYLSTON, Esq.

P. S. I have heard much of the value of what is called the *Winter Squash*, as a substitute for pumpkins. What is your opinion of that article?

It is very little, if at all, cultivated in this region.—If you think well of it, and should have it in your power to send me a few dozen seeds, directed to me, and transmitted by some convenient private conveyance, to Messrs. Thorburn & Son, New York, I should consider it a great favor, and the little packet would soon reach me. S. M.

Princeton, Ms. Jan. 5, 1829.

REV. SIR—It is some time since I had the pleasure of receiving your letter of Nov. 18, 1828, and should have taken an earlier opportunity to have answered it, but some imperative avocations precluded a compliance with my wishes, or perhaps your expectations. It is but a few years that I have turned my attention to practical farming, consequently am not able to suggest what long experienced agriculturists may have adopted in their mode of culture. My own, as it respects the field of corn, pumpkins, &c. to which you allude is as follows:

The field had not been broken up before for about ten years. I first harrowed the piece while the ground was wet, and when the ground was sufficiently dry I ploughed the same both ways, and afterwards harrowed the same twice. I used on the piece about ninety loads of green dung, which was ploughed in; the piece containing  $3\frac{1}{2}$  acres and 28 rods. The corn I allowed five stalks in a hill, and the hills three feet apart. I say hills because it was not planted in rows. The stalks were five inches apart. The pumpkin seeds were planted at the same time with the corn; and placed between the kernels of corn; and planted between the 21st of May and the 1st of June.—The turnips are what we call the flat English turnips. The latter were sown after the corn was ploughed, between the 25th of June and first of July. The soil is a black mould. I used about a shovel full of old manure to a hill, that had been kept under cover. I think the mode adopted by our farmers generally is not a correct one,—that is carting their manure out in a field that they intend to plant with corn the next season; thereby exposing the same to the sun and rains. The manure thereby loses the carbonic acid; whereas, when housed, it is not subject to the agency of air or moisture, by which the power of fermentation and its valuable principles are retained in full activity.

It is considered with us that the Winter Squash is not a substitute for pumpkins in our section of the country. The squash is accounted a valuable vegetable for the table, and is also used for pies.—I consider that they can be raised in the room of pumpkins with the corn—I shall this year attempt it. The pumpkins I raised for the use of my cows and fattening cattle. They increase and enrich the milk, whether for cheese or butter. I am surprised to learn that the winter squash is not more cultivated in your part of the country. I will, with pleasure, and much gratification send you some seeds of the crooked neck winter squash, agreeably to your wishes. Fearful to trust to the seeds I have on hand, I have applied to Mr RUSSELL, publisher of the New England Farmer, having always been very successful with those I have purchased of him, for several years, and must beg

your acceptance of the same. Should business at any time call you to Massachusetts, it would give me the highest gratification to see you at my Mansion.

I am, sir, with the highest respect,

Your obedient servant,

JOHN LANE BOYLSTON.

REV. DR. MILLER,

Princeton, N. J. }

P. S. You may wish to know the mode I adopt in preparing my manure. My barn is 160 feet by 50, under which all my manure is dropped. In the summer season it is shovelled into heaps; in the fall it is placed in large heaps, separate from the manure made during the winter, and remains in this state till it is wanted for planting.

FOR THE NEW ENGLAND FARMER.

### QUERIES ON THE MANAGEMENT OF SHEEP.

MR FESSENDEN—Having a considerable flock of sheep, and a small farm, I am desirous to profit by the experience of others, in ascertaining the cheapest way to winter them; and have taken the liberty of requesting you to insert the subjoined queries, in the N. E. Farmer, for information, with the hope they will be answered by several of your correspondents in the wool growing States.

A YOUNG SHEPHERD.

N. Lat.  $44^{\circ} 40'$  }  
Maine. }

1. What is the average value of grass or tillage lands in the town or county where you reside?
2. What is the expense of cultivating an acre of ruta бага, mangel wurtzel, carrots, English turnips, or potatoes? What quantity do you raise to the acre, and what kind of soil is most suitable for growing each of the above crops?
3. How many lbs. of either of the above roots are sufficient for a sheep per day, if you feed half the full allowance of hay?
4. Is the expense of wintering a flock, more, or less, to do it with hay alone, or with hay and roots?
5. On the supposition, that roots are less expensive than hay;—how small a proportion of hay will suffice for a sheep?
6. What is the comparative value of either of the above roots and corn? valuing corn at 50 cts per bushel.

FOR THE NEW ENGLAND FARMER.

### SELECTING FRUIT TREES.

MR FESSENDEN—Observing the exertions, which are made at this time to introduce good fruits into this part of the country, particularly apples and pears, I have long waited, hoping a suitable person would suggest some necessary hints to nurserymen and inexperienced purchasers of trees. I allude particularly to the quality of the trees, as well as the fruit, and no trees should be selected which want *either* of the following qualities—suitableness to the climate—thriftiness—good bearing and bearing good fruit.

This is a subject of peculiar importance in this section, and at this particular time. The people

on this east side of the Penobscot have but lately been made to believe that fruit trees may be cultivated to advantage. Indeed it may be doubted if their prejudices would have yielded to anything but the evidence of their senses. The *entire success of one individual*\* has happily furnished this evidence.

These circumstances, sir, must make it obvious to you, that it is for the interest of this region that the excited hopes of our farmers be not blighted; and their laudable endeavors frustrated by the injudicious selection of trees not suited to the climate, or requiring more skill in the management than is possessed by our common cultivators. I hope the nurserymen will take these hints. It appears to me their interest is concerned, and that good caution to buyers, and a selection of trees of varieties suited to domestic uses *at all seasons*, not wanting either of the four qualities above mentioned, would create a confidence in them, which would result to their advantage. I have some fault to find with our books on the subject of orchards and fruit trees. In some instances they neglect to inform us among other points whether certain trees are *good bearers*—when the fruit ripens—how it keeps, and other properties important to be known. I hope this may be remedied in future editions.

Allow me, sir, to repeat my strong conviction that all trees, which are not suited to this climate, are not healthy, and vigorous, and good bearers of good fruit, would be a nuisance in this country, and such trees are to be rejected absolutely, to give place to those of better properties.

Respectfully your obed't serv't,  
SAMUEL LITTLE.

Bucksport, Me. Jan. 24, 1829.

FOR THE NEW ENGLAND FARMER.

#### TOWN MAPS.

MR FESSENDEN—I have just turned my eye from a short article in the American Traveller, upon the subject of town maps. I was surprised at the very trifling sum, at which they may be procured. It is stated that Mr Pendleton of this city, well known as a lithographic drawer and printer, gives information that from 2 to 500 copies can be furnished, after a manuscript draft is prepared at from 12½ to 25 cts each. It seems to me that in any town, almost every family would gladly pay twice that sum, for a correct map of their place of residence, pointing out all the water courses, ponds, mill privileges or establishments, roads, principal buildings, &c. In such maps it would not be difficult to present a geological view of a town, by some signs or marks to designate the different kinds of rocks or other minerals, soil, deposits of clay, sand, peat, &c.

Such maps would be of particular benefit to those who have invested, or wish to invest property in manufactories, to farmers, and even to almost every class of the community. All our public schools might to great advantage introduce maps of the towns where they are placed. And if well formed they could hardly fail of becoming important instruments for the general diffusion of useful and practical information.

In most towns surveys and manuscript drafts might be made, with little or no expense. If a number of young men who wish for general improvement, should procure the aid of some ex-

perienced surveyor, they might find it an interesting and profitable exercise, to make the necessary surveys and other preparations, for the hand of the lithographer. The subject is one of so much interest that it deserves to be taken up immediately by all our towns. A FARMER.

FOR THE NEW ENGLAND FARMER.

#### BROAD WHEELS.

MR EDITOR—It was a matter of surprise to me to hear that the town of Barre should present a petition to the Legislature for a repeal of the law requiring broad rimmed wheels. I wish they had an opportunity to travel in a chaise through the Old Colony, in a wet time, and then I am persuaded they would not oppose the use of broad rimmed wheels. It is a common thing for the hubs of the lowest wagon wheels to drag on the banks of the ruts in a wet time, even on high land where it is level. There are so many Forges, Furnaces, Rolling Mills, and Factories, that keep our teams in constant employ, that if we put our roads in good repair in the spring, they will soon be bad, especially if the season be wet. Last year there was a motion made in the Legislature for either a repeal or a modification of the law. If the law was altered so as to reduce the rims to five inches provided the tire is that width, I am persuaded that His Excellency would not approve of a repeal, if he knew how much the south-easterly part of the commonwealth suffers by having their roads cut up with two inch rims. Two-thirds of our usual high-way tax would keep our roads in good repair were broad rimmed wheels in use. AGRICOLA.

#### IMPROVEMENT IN RAIL-WAYS, &c.

DR MEASE, of Philadelphia, whose science, activity, and public spirit, have ever led him to take a prominent and useful part, whenever *improvement* was the object, has obliged us with the following article. It will be perceived that it states what has been and may be done, but gives no details of the manner in which the great objects adverted to are effected. But it will, we hope, lead to such further investigations as the importance of the subject demands.

FOR THE NEW ENGLAND FARMER.

Philadelphia, Jan. 28, 1829.

SIR,—I have the pleasure to send you the sketch of a new and improved plan for constructing iron rail-ways, which appears to promise great benefits. JAMES MEASE.

#### SKETCH

*Of a new and improved plan of constructing iron rail-ways and carriages, by which all sorts of goods, merchandize, and other articles whatever, as likewise passengers, will be conveyed with much greater ease, convenience and speed, and with less expense than could till now be effected, by employing either the power of steam, or that of horses.*

It is generally acknowledged by the most eminent engineers, and by the most impartial writers on mechanical subjects, that the present construction of rail-ways and of the carriages or wagons conveyed upon them is still very far from being arrived at that degree of perfection, of which, by their principle, they appear to be susceptible, and it cannot be denied that, upon the whole, this most valuable invention is yet in a state of infancy.

To this imperfect state it is undoubtedly owing, that those artificial roads, though known and partially used for a century past, have till now not been extended to a more general application over whole countries and for all sorts of conveyance; that the greatest part of those companies which a few years ago had associated themselves for the establishment of rail-ways in different directions all over England, have been dissolved, and that almost none of those numerous and magnificent projects which were announced in the English papers has been carried into execution.

It is, therefore, my opinion, that before any important and extensive plan of that kind can be adopted with a certain prospect of success, it will be necessary to bring those roads with their vehicles and all their other mechanical contrivances to a higher degree of perfection, by removing all the difficulties and inconveniences to which in their present state they are subject.

In the first place, on the flat rails or tram-ways as well as on the edge-rails, the continual rubbing of the wheels against the upstanding rims of the plates, or of the projecting flanges of the wheels against the sides of the rails, causes a considerable resistance, by which not only a great part of the moving power is wasted in a useless manner, but which also tends to loosen the rails and disturb their foundation. This is particularly visible on all sorts of rail-ways where the carriages are drawn by horses, who by their trampling shake the sleepers and the whole foundation in such a manner that the rails become in a short time loose, with their joints displaced, their ends standing up and their parallelism destroyed, the immediate consequences of which are: an increased resistance, violent jolts, frequent breaking of wheels and rails, continual repairs and delays, and the speedy destruction of the whole work.

2dly. Where horses are employed, the flat as well as the edge rails, but particularly the first, are continually filled and covered with sand, gravel or mud, thrown up by the feet of those animals, so that the rails often become so obstructed as to occasion a considerable resistance to the carriages passing on them.

3dly. With regard to the wagons or carriages used upon either of these rail-ways, their present construction is so clumsy and defective in every respect, that they hardly deserve the name of *machines*. As both axle-trees are immovably fixed on the body of the wagon or tram, these vehicles can only go forward and backward in a straight line, and the least deviation from that line occasions a very considerable rubbing and fretting of the wheels on the bottom and against the sides or rims of the rails, and of course a great additional resistance with a most destructive wear and tear of the rails and wheels.

4thly. On such places where a rail-way ceases or where it must be interrupted, which is unavoidable upon long lines passing through towns, over long and narrow bridges, etc., these wagons are incapable to leave the rails and to be brought over any common road, paved street or other ground. They must, therefore, be unloaded, and their contents carried on upon common carriages—a very troublesome operation, which is always attended with expense and great loss of time.

5thly. One of the greatest objections to the present system of rail-ways is, that the carriages are so confined to the track of the rails, that they cannot, like common carriages upon a turnpike

\* EPHRAIM GOODALE, Esq.

road, turn out to pass each other when meeting upon the same line, or where a slower moving train is overtaken by a quicker one. The siding places, or turnouts employed for that purpose in England, are but a very imperfect and bungling contrivance. They can only be placed at certain distances and are of no use to the carriages meeting between those places; their management is extremely tedious and troublesome, and though, for want of a better and more convenient method, they may answer in some degree for the slowest transports, they will be of no service at all for quick conveyances, on account of the great loss of time attending every such operation, and of the danger of the carriages running foul of each other, because the *momentum inertiae* of such masses cannot be stopped so quickly and easily upon a rail-way as upon a common turnpike road.

6thly. As the principal advantage of rail-ways and their great superiority over canals consists in the quickness of conveyance and in the possibility of employing mechanical power instead of horses, the application of locomotive and stationary steam engines has been proposed and partly introduced in England for the propelling of all sorts of vehicles upon iron rail-ways. But of all the trials which till now have been made, not one has yet succeeded to such a degree as to answer fully the sanguine expectations of their projectors. The greatest speed which with either of these engines can be given to a chain of heavy loaded carriages without the most imminent danger of dashing both rails and wagons to pieces, does hardly exceed six miles an hour; and as the greatest part of the power of the locomotive engines is absorbed by their own weight, and of the stationary engines by the weight and friction of the long ropes or chains, the expense of fuel is very considerable, and surpasses the expense of horses, wherever a ton of coals costs more than eight shillings.

Being perfectly acquainted with all the newest mechanical inventions, by a residence of nine years in England, and strongly impressed with the high importance of this particular subject, I have for these twenty years past, applied myself with the greatest assiduity, to the improvement of rail-ways, and by constant study and after many expensive experiments, I have at last succeeded in hitting upon an entirely new plan, by which all the difficulties and inconveniences here enumerated are completely removed, and the conveyance upon rail-ways is brought to a degree of perfection, which, till now, was scarcely thought possible.

The principal advantages of this new plan, are as follows:

The rails are constructed in such a manner, that the carriages move along them with the greatest facility, and without any sensible lateral friction, though the wheels are regularly kept upon their track. By this means, and by a more advantageous, yet simple, construction of the wagons, the resistance is so much reduced, that upon a dead level the power of one horse is sufficient to draw with ease and in a good pace, a load of twelve to fourteen tons upon several carriages linked together.

The foundation of the rails is fixed in a much more solid manner, and, as the horses do not walk between the rails, but on the outside of them, and upon a separate path which is somewhat lower, their trampling cannot injure the foundation, nor

can they throw any sand or mire upon the rails, which of course will never be obstructed.

The peculiar construction of the carriages allows them not only to turn without the least difficulty in any deviating direction and upon a curved rail-way of the shortest radius, (i. e. of 20 feet,) but also to leave the rails and to be conveyed over common roads like any ordinary wagon. These carriages, therefore, can go on without interruption through towns and villages, and over bridges, where the rails cannot be continued, remaining loaded till they arrive at their final destination.

By a very simple and easy contrivance my carriages can also be turned off the rails at any point where it will be found necessary, either to avoid other wagons meeting on the same track, or to pass by those which they have overtaken, and return again into their first line, so that no siding places, turning plates, nor any other apparatus of that kind are necessary for such an operation, which can be performed almost as quickly and easily as upon a common turnpike road.

This very important improvement affords the advantage, that a double track of rails will be sufficient for the most frequented traffic or intercourse, for which, in the common way, five or six parallel tracks would be required, and that any number of slow and heavy wagons can pass on the same line, and at the same time, with as many light and quick carriages, in the same, or in an opposite direction.

To employ the power of steam with the greatest advantage, and with the least possible expense, for the propelling of all sorts of carriages upon rail-ways, I have discovered a new principle by which the power and motion of the stationary engines, established at considerable distances or intervals and working without interruption, can be imparted to any number of loaded carriages passing upon a rail-way from one engine to the other *without ropes or chains or any other intermediate apparatus*, and with any (reasonable) velocity.

A rail-road constructed anywhere upon this new plan, and with all these improvements, and new inventions, (the reality of which is partly proved by experiments made upon a pretty large scale, partly founded on the most infallible principles, and for the success of which I will make myself responsible) cannot fail to have a decided superiority over canals, as well as over common rail-ways of the present construction used in Great Britain.

This superiority has already been acknowledged by a committee of the Royal Academy of Sciences, and by one of the Agricultural and Polytechnical Societies at Munich, who, after having examined my plan and assisted at the experiments, have made and published very favorable reports. And though there is in this country a strong interested party for canals, yet all our proprietors and capitalists, and also the majority of both houses of our representative assembly, are so well instructed and disposed that my plan for uniting the two greatest navigable rivers in Germany, the Danube and the Rhine (through the Main) by means of an iron rail-way of my invention, is about to be adopted.

But I am convinced that nowhere in the world, the introduction of this new plan of rail-ways could afford such immense advantages as in the United States, where the most rapid and prodigious progress in every branch of internal improvement, industry and commerce, protected by

the wisdom of an enlightened and liberal government, and supported by the public spirit of an enterprising nation, are already the admiration of all Europe, and where, to arrive at the highest degree of national wealth and prosperity, nothing more is wanting, and nothing can be more desirable, than the greatest possible multiplication and facilitation of internal communications.

By adopting this plan instead of the ordinary English system, the iron rail-way between Baltimore and the Ohio, the construction of which is already decided upon, might be established with much greater advantage, and with a saving of nearly two millions of dollars.

It has lately been proposed to unite the Chesapeake Bay with the Ohio by a canal between Georgetown and Pittsburg, and the expense of this canal is previously estimated at 22,575,426 dollars, of which sum nearly one-half will be required for the middle section alone, on account of the great number of locks and a most expensive tunnel by which this part of the canal is to be conducted over the highest point below the summit of the Backbone mountain. As far as I am able to judge by the report transmitted by a message from the President of the United States and published at Washington last year, it appears to me that a double track of iron rail-ways with a sufficient number of stationary engines, executed in the most complete and solid manner, would answer the purpose infinitely better and save about two-thirds of that sum and as much of the time required for the conveyance of all articles from one point to the other. Light vehicles with passengers and mails might be transported upon this rail-way with the greatest safety and convenience in 36 hours by day and night. Besides, there would be the very important advantage, that the rail-way could be used the whole year with very few interruptions, whereas the navigation upon canals in that climate is generally confined to eight months. If, however, my plan would be adopted only for the middle section upon the length of seventy-two and a half miles, a saving of seven to eight millions might easily be made, and the traffic carried on with much greater expedition. But as in this case, the loading and unloading from the canal to the rail-way, and from the rail-way to the canal, would be rather troublesome, and attended with extraordinary delays and expenses, I should recommend the construction of a rail-road for the whole line between Georgetown and Pittsburg, *by which about 15 millions of dollars would be saved, the whole work finished in a much shorter time, the expense of entertaining and repairs greatly diminished, the transports rendered more expeditious and convenient, and the annual income to the proprietors and share-holders might be doubled even with lowering the tolls.*

#### The Chevalier JOSEPH DE BAADER,

Knight of the order of merit of the Bavarian crown, Counsellor of mines and Professor of practical Mechanics at the University of Munich, member of the Royal Bavarian Academy of Sciences, and of several foreign learned societies; One of the Directors of the Board of Agriculture, and of the Polytechnical Society at Munich.

Munich, 19th March, 1828.

A gentleman with a team of dogs has travelled from Boston to Providence, where he was seen going at the rate of five miles an hour.

Last year 10,444 casks and 689 half casks of Flax-seed were inspected in New York city, worth \$96,000.

## REFRIGERATORS.

*(Continued from page 218.)*

The preservation of ice and the economical use of it, depend on the application of principles so nearly similar, that a treatise on ice-houses ought to lead to an understanding of the construction and use of *Refrigerators* (this being the most appropriate term I have thought of for the machines intended to be here described) and the common method of defending our bodies from the inclemencies of the atmosphere by clothing, if attended to, will instruct us in both.

Heat is supposed to be excited or generated in animals by the continued action and reaction of the vessels; if then it is continually generating it is absolutely necessary that a certain portion should be conveyed away, or the system would soon be destroyed: on the other hand if conveyed or extracted faster than generated, the system would also be destroyed by the contrary extreme (to wit) the fixidity of all its fluid parts. Nature alone has defended brutes from the effects of these two extremes, and nature and art combined have effected the same thing for man. The surrounding atmosphere serves as a conductor to carry off the surplus heat; but when the atmosphere becomes so cold as to absorb it faster than it is generated in the body, in order to prevent inconvenience from the change, art has introduced the use of clothing, which renders its escape from the body more difficult.

Now if we can by any means in summer, reduce the temperature of a portion of atmosphere a little below 50° of Fahrenheit's scale, and can enclose the same with *such a clothing* as will prevent any accession of heat from without, we have a refrigerator in which fresh meat when reduced to the same temperature will not putrify; and if we can still reduce the temperature, to a little below 32° and preserve it so, we shall then have one in which water and some other liquids will freeze. To effect these purposes at a small expense has been the object of my inquiry; and I may say I have succeeded quite equal to my expectations.

I knew that if a tight vessel composed of some good conducting substance was surrounded on all sides with ice, that the heat of its contents whatever they were, would pass rapidly through its sides to the ice, until either the ice was all melted, or the vessel and its contents were reduced to the same temperature: but then, while this process was going on, the ice, if exposed in warm weather, would also receive large quantities of heat from the atmosphere; so that to preserve a vessel and its change of contents in this situation, would require such a quantity of ice as to render it both troublesome and expensive; it therefore appeared necessary to contrive such a covering for the ice, as would defend it as much as possible from any heat, except what was received from the thing intended to be cooled. In order to do this, and at the same time to have a vessel of a convenient shape, I had a cedar vessel made in the form of an oval tub, nearly as wide at bottom as top; in this was fitted as large a straight sided tin vessel as it would contain, open at the top:— This of course left interstices between the sides of the tin vessel and the wood, and also at the ends; the interstices were covered by an edging of tin, which was soldered to the upper edge of the tin vessel, and extended on to the upper edge of the wooden vessel, to which it was nailed; (but

this edging which connected the two vessels at top, would have been better of wood.) Through this last was cut a hole about an inch and a half square on each side, for the purpose of putting in ice. Over the whole was fitted a wooden lid fastened by a hinge on one side. A coat or ease was then made for it (the whole vessel) which consisted of coarse cloth lined with rabbit skins, the fur side next the cloth and the felt next to the wood. The coat was in two parts for the convenience of raising the lid; the part attached to the lid had an edging which hung down all round, and covered the joint when shut.

This being only an experiment, was made on a small scale; the tin vessel being only 14 inches long, 6 wide and 12 deep: It was used for carrying butter to market, and contained 22 lbs. Before the butter was put in, small lumps of ice were introduced through the holes into the open spaces left between the sides of the two vessels; the butter, weighed off in pounds, was by a peculiar and very expeditious mode of printing formed into the shape of bricks, with a device and initial letters in cypher on one side; these being wrapt separately in linen cloths as usual, were put in edgewise: The first tier always became so hard in a few minutes, that the remainder might be built upon it without injuring the shape. When all was in, pieces of cloth were laid over the holes made for putting in the ice, and the lid shut down and fastened. In this condition it was put into a carriage and carried twenty miles to market; but because there was always butter put up in the usual way, and other things to take at the same time, it was carried in the night; had it not been for this circumstance, there would have been no occasion for going in the night. The butter in the hottest weather was always delivered so hard, that it was difficult to make any impression on it with the finger. Sometimes, after having been exposed in market and frequently opened, when all was sold out, it has been again filled with other butter so soft as scarcely to admit handling, which in a little time has been taken out nearly as hard as the other; and after this ice has remained in the machine most of the day. When the ice is melted, the water is drawn off at the bottom, or poured out at one of the openings in the top.

The quantity of ice made use of in these experiments, was not fully ascertained; but was proved to be at least twice as much as would have answered the purpose, had the spaces left for it been only half as large. The whole cost of this machine was about four dollars: The butter always commanded from 4d. to 5½d. per lb. higher price than any other butter in market; so that four times using it paid the cost.

In this machine, the heat passes freely from the butter through the tin (which is a good conductor) to the ice, and the ice being surrounded by several good nonconductors, it can receive but little in any other way. The nonconductors are first, the cloth; secondly, the fur on the rabbit skins; thirdly, the thin sheet of air confined between the pelts and the wood; and fourthly the wood itself. Yet through all these, a small quantity of heat will find its way; which we are to expect will be the case in any arrangement that can be made; but with proper care the quantity will be so small that its effects may be easily overcome.

The following are some of the useful purposes to which the machine may be applied, besides the one already mentioned. Every housekeeper may

have one in his cellar, in which, by the daily use of a few pounds of ice, fresh provisions may be preserved, butter hardened, milk, or any other liquid preserved at any desired temperature; small handsome ones may be constructed for table use, in which liquids, or any kind of provisions may be rendered agreeable, as far as it is possible for cooling to have that effect. Butchers, or dealers in fresh provisions may in one of these machines, preserve their unsold meat without salting, with as much certainty as in cold weather; and I have no doubt, but by the use of them, fresh fish may be brought from any part of the Chesapeake bay, in the hottest weather, and delivered at Baltimore market in as good condition as in the winter season. But for some of these purposes, and perhaps for all, it will be found eligible to alter the arrangement of materials, and also to make use of some other kinds; particularly for those which are large and are not intended to be often removed.

*(To be continued.)*

From London's Gardener's Magazine.

## PARIS HORTICULTURAL SOCIETY.

A Meeting of the Horticultural Society of Paris was lately held, at which we were present. The forms observed in conducting meetings of the Society, differ from those of the Horticultural Society of London only in two or three particulars of minor importance. The papers presented are not always read by the secretary; but by the writer, if he is a member, and present, or by the friend through whom he has transmitted it to the Society. Discussions on the subjects read, which rarely, or never, take place at the meetings of the Horticultural Society of London, form a leading feature in the meetings of the Horticultural Society of Paris. On the present occasion, there was, first, a great deal of controversial discussion on official matters, such as the number of copies of the *Annales* that ought to be printed; next, a paper was read on the culture of the *Patate*, or sweet potato (*Convolvulus Batatas*, Lin.) which gave rise to a variety of observations of considerable interest in a professional and scientific point of view. The author of the paper was not aware that the *Patate* had been, for a long time, cultivated in France, till the Comte Lasteyrie and M. Boursalt mentioned the places where they had seen it grown 50 years ago. The writer, M. Loiseau-Deslouchamps, stated, and the fact was confirmed to us by M. Lacroix, that exposing the tubers to a dry air, like fruit in a fruit-room, had succeeded better with M. Vilmorin than any other method. We mention these, to show in what way discussion becomes really useful. We have seen discussion maintained in a similar manner, and attended by similar results, in the Zoological Club of the Linnean Society of London.

A very interesting account of the anniversary meeting of the Caledonian Horticultural Society, was read by the Chevalier Masclet, partly translated by him from the *Scotsman* (a newspaper held in great esteem here, for its liberal and extended views,) and partly from a private communication from Mr Neill. It was rendered particularly interesting, from the manner in which M. Masclet connected it with the subject of the education and moral improvement of the laborious classes; the great superiority of Scottish gardeners being attributed to their advantages, in this respect, over the gardeners of other countries. In the discus-

sion which arose on this subject, the Comte Las-tyrie and the Chevaliers Soulange-Bodin and Byerley, noticed in a general way, the advantages which must necessarily result to the arts in every country, from the better education of those who are the operators in these arts; glanced at the progress which had been made in the diffusion of useful education in France; and strongly urged the necessity and advantages, not only of encouraging practical gardeners of every description, by premiums and other honorable distinctions, to become better cultivators, but to encourage the young men to become reading and thinking workmen, and the fathers of families to use every exertion to educate their children as the greatest and best service which they could render them.—M. Soulange-Bodin, who is a man of considerable eloquence, made some very impressive observations on the subject, and recommended members of the Society to lend and distribute the *Annales*, and other useful gardening publications, among their neighbors, and to every gardener who could make use of them. M. Boursault used various arguments to prove the beneficial influence of gardening on society generally; and the duty of every enlightened individual to promote a taste for it, as a source of social improvement, and of general amelioration. The Chevalier A. A. du Petit-Thouars made some interesting physiological remarks on the result of an experiment which he had made on the stem of a tree; clearly proving that the sap which returns by the bark and liber has the power of forming wood, without the aid of the albumen; but the details we reserve till we return, and can illustrate the subject by an engraving.

The articles exhibited were chiefly dahlias, some implements and models of implements, drawings of different varieties of the *Patate*, &c. M. du Petit-Thouars gave away thirty or forty copies of his *Cours de Phytologie*, and some other papers were distributed. Professor Decandolle was present, and Mrs Yosy. The national characteristic was exhibited towards this lady, who, though an entire stranger, and arriving some time after the Meeting had commenced, was most graciously received, conducted to a seat close to the president, and, when M. du Petit-Thouars proceeded to distribute his pamphlets, he presented the first to Mrs Yosy.

The most remarkable thing which we have yet seen in the neighborhood of Paris, is the establishment of M. Soulange-Bodin, at Fromont. As this is the travelling season with nurserymen, we would recommend all of them who can spare time to visit France, to go thither, and see the art of grafting, and especially the *greffe a la Tschoudi*, pushed further than it has yet been in any establishment either in France or Britain. In rare exotic shrubs, we are inclined to think M. Soulange-Bodin will soon be able to undersell every nursery in Europe. We shall discuss the subject of this establishment in our next Number, which we intend to devote entirely to giving some account of the tour which we are now making. In the mean time, we set off for Chantilly, Morfontaine, and Ermenonville (which we have not seen since 1815), to try if we can find at these places any thing worthy of laying before our readers; hoping that, as we are now incessantly occupied for their advantage, the great hurry in which this letter has been written, and the impossibility of our seeing a proof of it before it goes to press, will be an ex-

cuse for us, both in France and England, for the inaccuracies, or seeming carelessness of expression, which it may contain.—*Editor.*

*Schabzieger Cheese* is that species of Swiss cheese made by the mountaineers of the Canton of Glaris, and readily distinguished by that peculiar marbled appearance, and aromatic flavor, communicated by the pressed flowers or the bruised seeds of the *Melilotus officinalis*. The practice of mixing the flowers or seeds of plants with cheese was common among the Romans; thyme was generally used by them. That a similar method was pursued in the middle ages is apparent from an anecdote told of Charlemagne.—When travelling without attendants, he arrived at a bishop's palace: it was a fast day, and the bishop, having no fish, was obliged to set cheese before the monarch. Observing some small specks (parsley seed) in it, and mistaking them for rotten parts, he took the trouble of picking them out with his knife. The bishop told him he was throwing away the best parts of the cheese; on this the monarch eat it as it was, and liked it so much, that he ordered the bishop to send him, every year, two cases of such cheese to Aix-la-Chapelle; and, in order that the cheese-merchant might not send cheeses without the seeds, he directed the bishop to cut each in two, and afterwards to fasten the parts by means of a wooden skewer.—*Foreign Review.*

*The Art of improving the Quality of Fruits* is said to have originated in Belgium; and while the Academy of Munich were doubting the possibility of this description of improvement, and even giving a prize to an essay which maintained the negative side of the question, the art had already made an immense progress in the Netherlands.—It is not meant that new fruits were never raised from seed, before, but that the business of raising new sorts of fruits from seeds was never before undertaken on scientific principles. Chance has, at all times and in all countries, discovered new sorts of fruits from seeds which have sprung up accidentally; but it was only in Belgium, towards the latter end of the eighteenth century, that seedlings were raised in large quantities with reference to this object. The city of Mons made the first attempt, and obtained four exquisite new pears, viz. the *Passe Colmar*, the *Beurrée Rance*, the *Beurrée Spence* (in honor of the celebrated entomologist), the *Beurrée d'Hiver*, and *Les Délices d'Hardenpont*. These were raised in the garden of Counsellor Hardenpont. Other amateurs have devoted themselves to the same subject, and obtained several pears of excellent quality; the *Bonne de Mons*, the *Doyenné de Mons*, and many more. M. Siart procured *La Napoleon*; and that learned pomologist, the Abbe Duquesne, raised, among others, the excellent *Marie Louise*. M. Petit pursued those researches which M. Duquesne was obliged to abandon from ill health and other causes. In Flanders they discovered the incomparable *Fondante des Bois* (*Boschier*); the *Capuchins* of Louvaine obtained their *Pastorale*; and the Comte de Colona of Malines, *L'Urbaniste*.—During these times thousands of plants were originated annually at Brussels, with a view of studying the quality of their fruits. The result of the whole has been published by Professor Van Mons, in a catalogue dated Louvaine, 1823.—*Messenger des Sciences et des Arts*, livres 1 et 2. 1826, p. 77.

*Cultivation of the Potato in Norway.*—So slow has been the progress of this root in Norway, that Von Buch states that it was scarcely known at Bergen in 1762; a circumstance the more remarkable, as at least a century has elapsed since its introduction into Iceland, the climate of which is less favorable than that of Norway. In about twenty years the potato found its way into the Nordland, and not long afterwards was introduced into Finmark, where it has now become pretty general. The potatoes of Alten, though seldom exceeding the size of a small egg, form, nevertheless, a valuable addition to the resources of the inhabitants of Lapland. Their produce usually averages about thirty fold. In one recent instance it reached to forty-four. The price is usually from 3s. 6d. to 5s. the barrel, or sack, of four English bushels. The potatoes grown in Finmark are remarkably sweet to the taste, of a waxy nature, and in colour of a deepish yellow. Some that were sent me lately from Alten, were planted in good garden ground, in the early part of the summer, and prove to be a valuable kind of early potato. The originals were all of a round shape; the produce, however, which are good, and exceed the former several times in size, are many of them oblong, and not unlike the common kidney. The remarkable alleviation of disadvantage in respect to climate which Finmark presents, the frequent luxuriance of its indigenous plants, and the powerful vivifying influence of an arctic summer, encourage the supposition that, under proper management, its soil might be rendered far less ungrateful than is generally supposed. The culture of the potato in particular, it may be hoped, will both improve and become extended; a circumstance that, in the present almost absolute dependence of Finmark and Nordland upon Russia for a supply of bread corn, is earnestly to be desired; and, if we examine the character of the climate of the Islands and coasts of Northern Norway, the degree in which it differs from all countries under the same parallel, and the circumstance by which this difference is apparently produced, such an expectation will not appear ill-founded. Von Buch, who certainly did not form too favorable an idea of the climate of Finmark, justly remarks, that in well secured cellars at Killyg, close to the North Cape, Hammerfest, and Alten, it never freezes; that the stream of fresh water which enters the bay of Hammerfest from the little lake above it, flows unfrozen during winter; and that the long grass, which springs among the crevices of the rocks of the North Cape itself, does not cease to vegetate powerfully beneath the snow, in the absence of the sun.—*Capell Brooke's Lapland*, p. 203.

*The Culture of Culinary Vegetables in the Sandwich Islands*, was introduced by Marini, a Spaniard, about the end of the last century. Marini formed extensive gardens, where melons and gourds of all kinds, various species of cabbage, potatoes, and other vegetables common in Europe, were cultivated with great success.—*Voyage to the Sandwich Islands in 1824-25*, 4to, p. 41.

*Preparation of Cinnamon.*—The manager of the cinnamon gardens good naturedly sent some of the cinnamon peelers to our bungalows, that we might see the way in which the spice is prepared. They brought with them branches about 3 feet in length, the rough bark of which they scraped off with knives, and then, with a peculiar

instrument, stripped off the inner rind, in long slips; these are tied up in bundles, and put to dry in the sun, and the wood is sold for fuel. In the regular preparations, however, the outer bark is not scraped off; but the process of fermentation which the strips undergo, when tied up in large quantities, removes the coarse parts. The peelers are called Chaliers.—*Heber's Narrative.*

**Management of Bees.**—We have received from Mr S. W., of Lancaster, an account of an easy and ingenious mode of managing bees, and taking their honey without killing them. A common straw hive is used in the first place, prepared by having two door ways instead of one: the first, in the front of the hive, to serve as the common entrance; the second, at the side or back thereof, which must be stopped with moss or soft paper till it is wanted. When the hive is filled with comb, have a box 1 ft square inside, made of stout yellow deal, having a glazed window and outside shutter fixed thereto, to see the bees at work; this, having a door way of the same size as that of the closed one of the hive, is placed close thereto, the moss or paper stopping being first removed.

The bees will soon begin to work, and, if a good season, fill the box also, at which time it may be taken away. In doing this, "run with it to some out-house," and allow the bees it contains to return home. The queen seldom goes into the box, but if, by chance, she should be there, the box must be carried back to the hive, and she and her companions drummed out, by gently tapping the box. In doing this, a bee-dress is necessary.—*J. M. for Cond.*

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, FEB. 6, 1826.

### DEATH OF COL. PICKERING.

On the morning of the 29th ult. the Hon. TIMOTHY PICKERING departed this life, after a short illness, in the 84th year of his age. Although he died full of years and replete with honors, his death strikes us as a sudden and unexpected calamity. The deceased, in consequence of original strength of constitution, and those habits of temperance and industry which marked his character, carried into his grand climacteric all the strength of body and activity of mind which usually characterize the best period of manhood. It was but the other day, when we had occasion to admire the firmness and elasticity of his step, the quickness of his perceptions, the tenacity of his memory, and the assiduity with which he "went about doing good." His conversation was a fund of knowledge, especially to the agriculturist, and his colloquial powers rarely if ever failed not only to entertain his auditors, but to present them with something, which it was pleasant to remember, and profitable to put in practice. His public character is embodied in the annals of the age, and his biography involves a large and peculiarly interesting portion of the history of his country.

The Salem Gazette of the 30th ult. contains an elaborate article dictated by this melancholy occasion, which concludes as follows:

In public life he was distinguished for energy, fidelity, firmness, promptitude, perseverance, and disinterestedness.

Of his private virtues there is no difference of opinion. All men of all parties speak of them

with rapture, and acknowledge them with admiration. This voluntary homage has been paid to his character amid all the vicissitudes of party.—In all the private relations of life he was honest, faithful and humane. No man ever impeached his integrity with any color of justice. *Love of Truth*, and Integrity that could not be shaken, were his characteristics. "Where *Truth* led the way, he did not fear to follow." His manners were plain and simple, his morals pure and unblemished, and his belief and profession of the Christian Religion were through a long life accompanied with practice and conduct in accordance with its divine precepts.

**To get Early Cucumbers.**—Plunge three planted in a pot, in a hot bed in February or March—in May take the pot, turn them out into a hole previously made, letting each pot full (of 3 plants) answer for a hill—as there will be much risk in separating the plants.

Too much care cannot be taken to have your cucumbers and melons (and all vines) at a great distance from each other, or they will mix and spoil the first season. J. P.

It is ascertained that oil filtered through charcoal, will burn equal in brightness to the best gas. *Eng. paper.*

Mr Tidd, of Roxbury, an ingenious agriculturist, as we are informed from the Palladium, has raised the past year, about 1500 varieties of potatoes, in size, color, shape, &c. from the seed or balls. Next season, the potatoes thus raised are to be planted, and their qualities tested.

**Sea Sickness.**—Take a few fresh figs, reduce them to a pulp, and mix them with a little rum or Champagne wine, diluted with ten or twelve drops of lemon juice, let the sea-sick drink it, and they will speedily recover.—*Farmer's Journal.*

A chesnut tree at Fortworth, in Gloucestershire, (Eng.) 52 feet in circumference is proved to have existed since the year 1150, at which time it received the appellation of the Great Chesnut of Fortworth. According to Mr Marsham it is 1100 years old.—*Eng. pa.*

M. Olivier, in his account of Java, relates a marvellous tale of a large tiger, which visited a Rampong every night, and carried away all the carrion which was thrown into the street, for which he was so thankful, that he would not hurt a child, but hunted away every other beast of prey, and was religiously considered as the guardian of the village.—*Ibid.*

**Prizes on Horticultural subjects.**—The Society of Arts, &c. of Paris have offered the following prizes on subjects connected with horticulture.

For the best mode of digging or forming wells from springs, for the purposes of irrigation, in plains where none such exist, three gold medals worth 500 francs each.

For the introduction into France of improved modes of cultivation of any plant useful in agriculture, arts, or manufactures, two prizes of 1000 and 2000 francs.

For the invention of a cheap, effective hand mill for shelling dry beans, peas, &c., 1000 francs.

For the manufacture of paper from the bark of the paper mulberry, 3000 francs.

The Imperial and Royal Academy of Florence

offer a prize of 3000 francs for the best essay by way of answer to the following question, viz. "To demonstrate whether the stock receives any modification from the graft, or whether the former exercises any influence on the latter." The theory to be deduced from facts. We believe some American horticulturists will write on this subject.

FOR THE NEW ENGLAND FARMER.

### CATERPILLARS.

MR FESSENDEN—After reading your numbers a few weeks past, I have particularly noticed the remarks, that have been made on the numerous insects, which infest our fruit trees, and shall take the liberty to state some facts respecting the Caterpillar. This pernicious insect leaves the tree in the month of June, then spins itself a shroud, resembling that of the silk worm, where it remains for a time. It then makes its appearance in the form of a miller, and lays its eggs in the month of August; attaching them to the small limbs or twigs of the tree, with a kind of gum resembling wax: where they remain until the leaves begin to put forth, the next spring. The young worms then make their appearance, and their numbers increase for fifteen or twenty days.

The only effectual way to extirpate the worms, that ever I found, is to find the eggs, and destroy them, which may easily be done. When the young worms first appear, they attach a web to one side of the limb. From their eggs to the place where they build their nests, which is, generally, within three feet, you will generally find from three to five hundred in a bunch. The eggs may be found after they are attached to the trees, by particular examination, being the color of the bark of the tree.

You will receive with this a box containing some of the eggs attached to the wood. If you examine them with care you will find them to contain the real worm.

Any gentleman wishing to gratify his curiosity respecting the caterpillar may do so by obtaining a limb from a tree which has the eggs attached to it, and putting the end which was cut off in the ground, and watering it. The worms will make their appearance at the usual time. This should be done about the first of April.

FRANCIS RICHARDSON.

Chelmsford, Jan. 26, 1829.

**Remarks by the Editor.**—The foregoing remarks may be of much use to those who have the disposition to turn them to account. There is no doubt but the best and easiest method of getting rid of caterpillars is to destroy their eggs. Mr Forsyth's directions for that purpose are as follows:

"The best method of preventing trees from being infested (with caterpillars) is to scrape the stems with a piece of bone or wood made in the form of a knife, taking care not to bruise the bark; and afterwards to wash the trees with an equal quantity of soap suds and urine mixed."

The Silk Factory, in Lisbon, Connecticut, owned and occupied by Messrs. Z. P. & J. Botum, took fire on the night of the 1st inst. and was entirely consumed. A small part only was insured, and the loss to the owners will greatly retard, if not entirely break up their labors in this new and interesting branch of manufactures. This was the only silk factory in New England.

**REMARKABLE CHANGES,**

*Observed at Mansfield and Foxborough, Mass.*

During the 24 hours ending at 12 o'clock, at noon, March 25, 1821, there were a variety of phenomena and changes of weather.—Fair and pleasant weather—gentle breezes—overcast with clouds—showers—lightning—thunder—strong wind and hail—rainbows—a dead calm—aurora borealis—freezing—snowing—wind and rain—overcast and thawing—wind variable, say about 20 points of the compass.

The changes in their order of time.

- March 24, from 12 to 2, P. M., fair and pleasant,—gentle breezes.
- 3, cloudy.
- 4, shower, lightning, thunder, strong wind and hail.
- 5, two rainbows.
- 6, a dead calm.
- 8, aurora borealis.
- 9 and 10, fair, gentle breeze.
- 11 and 12, freezing.
- 25, from 12 to 6, A. M. freezing, clear.
- 7, cloudy, thunder.
- 8 and 9, snowing.
- 10, wind and rain.
- 11 to 12, overcast and thawing.

OBSERVER.

**Ohio Canals.**—These works are making a rapid progress towards completion. A division of the canal between Akron and Maillon, was opened for 28 miles, last August. Another of the same length from the latter place to Dover, is far advanced. It is expected that the part of the unfinished line north of Licking summit, will be ready to receive the water in May or June. The works at the mouth of the Cuyahoga, is in a considerable state of advancement; and north of Portage summit, where the supply of water is ample, it was opened for navigation last April. The tolls collected on the northern division last summer was upwards of \$4000. Mineral coal has become a great article of transport. Wool and clothes from Steubenville now reach New York. About fifty-five miles south of Licking summit, is now under contract. Several side cuts to the canal are projected, connecting it with distant towns.

The Miami canal in the west of Ohio, is also in a great state of forwardness. The tolls last year amounted to \$8000. Ohio bids fair to become one of the most important states of the Union.

In a letter published in the American Farmer, it is asserted that the vegetating principle impregnates the Irish Potato throughout. That in planting the cuttings of potatoes, experience has proved that cuttings without eyes, produce as good potatoes and as abundantly as cuttings that have eyes. This is an interesting discovery, which, if it holds good in practice, will prove a considerable saving of seed.

The cow belonging to Oliver Shed, of Weston, which is of native stock, that obtained the first premium at Concord the last season, and the season before the first premium at Brighton, has produced since May last, three hundred and twenty-three pounds of butter.

We observe with much satisfaction that John Hare Powell, Esq. has been chosen President of the Philadelphia Society for Promoting Agricul-

ture. Mr Powell's intelligent devotion to rural affairs, and the patriotic spirit which has induced him to import into this country some of the most valuable breeds of cattle, eminently entitled him to the distinction which has been thus conferred by the most ancient society of the kind in the United States.—*Nat. Gaz.*

**The Season.**—On the first inst. Green Peas were served up at Garnier's Hotel in this city.—Lettuce, radishes, cabbages, and other vegetables, are now in their prime in most of our gardens, and the rose bushes are in bloom. Last, though not least, Mosquitoes are as troublesome and numerous as we have ever known them here. The weather is delightful, and the fall of the leaf is the only indication of the approach of winter yet manifested to us. This will sound strange to our friends at the North, with their frozen toes, fingers, and noses!—*Pensacola Gazette, Jan. 6.*

A Horticultural Society has been established in Horton, Nova Scotia.

Subscribers to the New England Farmer in Nova Scotia, will find their accounts with P. J. HOLLAND, Esq. Editor of the Acadian Recorder, Halifax, where they are desired to call and settle.

Those in New Brunswick are left with Mr A. McLEOD, Editor of the St John City Gazette.

**Farmer Wanted.**

Wanted, an active, industrious man (a Scotchman will be preferred) to take the charge and assist in laboring on a farm. To a person properly qualified, a fair compensation, punctual pay, and employment for several years will be given.

An entire abstinence from the use of ardent spirits, will be required. Apply to Geo. Bacon, at Thompson's Hotel, No. 9 Elm street. 31 Feb 6

**Gardener Wanted.**

Wanted on a place near the city, a single man who understands the management of a small garden and farm. Satisfactory recommendations will be required, and permanent employment given. Apply at this office. 11 Jan. 22.

**Pear Trees and Grape Vines.**

For sale by Rufus Howe, at the place of Samuel Downer, in Dorchester, 200 Pear Trees of the choicest varieties, viz: 20 kinds from the London Horticultural Society; also, large and very handsome Seckles, Ambrettes, Bartlett's, and Blecker Meadow; 20 handsome black Tartareans and Remington Cherry Trees, Plums, &c. 300 Native Grape Vines, viz: 50 three years old Catawas, 80 three years old Isabellas, 50 Bland's Virginia, 30 Alexander, 20 Elsingborough; also, 200 Sweet Water, Black Hamburg, &c.

30 varieties *Roses*, viz: Greville Rose, White and Red Moss, Grand Duke of Tuscany, Unique, Multiflora, Provence or Cabbage, Hundred Leaf, Four Seasons, Red Damask, Marble, French, Cluster, Swiss, German, Variegated, Burgundy, Double and Single White.

*Dahlias*, seven varieties of Double, viz: Crimson, Buff, Yellow, Red, &c. Single do.

*Tulips*, a great number of varieties, viz: Bizarres, Bibloems, double and single, of different colors, Parrot Bills, &c.

*Hyacinths*, a great variety. Persons are invited, when the Tulips and Hyacinths are in bloom, to call and make their selections. White Lilies, Pink roots, Piblox, Polyanthus, three kinds Honeysuckle, Chinese, Trumpet and Sweet Scented;—handsome Snow Ball trees, Quince do., Red and White Lilacs, growing on same stalk; Lagerstroemia, India or Crape Myrtle, Spira Syrengo, Fringe or Snake Tree, Snowberry Bush, Strawberry Tree.

*Currant Bushes*, White Dutch, Red do., common white and red, *Gooseberries*, different kinds.

*Raspberries*, Antwerp white and red. *Thimbleberries*, white and red.

*Strawberries*, viz: Wilmot's Superb, Downton,—red and white English Weed—Roseberry, three kinds native.

Wanted to purchase, two to three thousand small and middling size Pear and Plum Trees, suitable for budding and grafting. Seedlings would be preferred. Apply as above, or at No. 5 Central Wharf.

**Rose Water.**

20 demijohns double and single distilled Rose Water, made entirely from Damask Roses. The above Rose Water is continued for sale at Mr C. Wade's Porter Cellar, No. 12, Merchant's Row, by demijohn or less quantity. 21nF4uM1nA Jan. 30.

**Seeds for Country Dealers.**

Traders in the country, who may wish to keep an assortment of Garden Seeds for sale, are informed they can be furnished at the New England Farmer office, No. 52 North Market street, Boston, with boxes containing a complete assortment of the seeds mostly used in a kitchen garden, on as favorable terms as they can be purchased in this country, neatly done up in small papers, at 6 and 12 cents each—warranted to be of the growth of 1823, and of the purest quality. ORNAMENTAL FLOWER SEEDS will be added on the same terms, when ordered, as well as PEAS, BEANS, EARLY WHITE SWEET CORN, &c, of different sorts.

The Seeds vended at this establishment, are put up on a new plan this year, each package being accompanied with short directions on its management, and packed in the neatest style.—Traders are requested to call and examine for themselves. epif Jan 23.

**For Sale,**

In the southeasterly part of old Marlborough, a valuable Farm, containing about 120 acres, consisting of every kind of land that is desirable to the enterprising farmer, a large portion of which is of the first quality, having a constant stream of water running through it; and the land is so situated that a number of acres are capable of irrigation. On the premises is an upright two story House, with four rooms on the floor, in good repair; a large Barn, 80 by 30, and in common seasons is filled with good hay. There are also on the farm, good Orchards, a part of which are in their prime; together with an abundance of Wood, the best of white oak, fit for wheelwrights' use, or for ship timber. There are few farms capable of more improvement, or which can be carried on at less expense. The place will be sold at a fair price, with or without the stock and utensils, at the election of the purchaser. The payments made easy and accommodating, and possession may be had on delivery of the deed. For further particulars, please inquire of WILLIAM DRAFER, Esq. of Marlborough, of BENJAMIN WELD of Roxbury, or of SAMUEL H. WELD, on the premises, Jan. 16.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.	3 00	3 75
ASHES, pot, first sort,	ton.	130 00	135 00
Pearl, first sort,	"	130 00	135 00
BEANS, white,	bushel.	80	1 12
BEEF, mess,	barrel.	10 00	10 50
Cargo, No. 1,	"	8 50	9 00
Cargo, No. 2,	"	7 50	7 75
BUTTER, inspected No. 1, new,	pound.	14	16
CHEESE, new milk,	"	7	9
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	9 00	9 12
Genesee,	"	9 00	9 25
Rye, best,	"		
GRAIN, Corn,	bushel.	63	65
Rye,	"	75	80
Barley,	"		70
Oats,	"	30	38
HOG'S LARD, first sort, new,	pound.		9
LIME,	cask.	85	90
PLASTER PARIS retails at	ton.		3 00
PORK, clear,	barrel.	16 00	16 50
Navy, mess,	"	13 00	13 25
Cargo, No. 1,	"	13 00	13 25
SEEDS, Herd's Grass,	bushel.	2 00	2 50
Orchard Grass,	"		3 00
Fowl Meadow,	"		4 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		4 00
Red Top,	"		1 00
Lucerne,	pound.		50
White Honeysuckle Clover,	"		50
Red Clover, (northern)	"	8	10
French Sugar Beet,	"		1 50
Mangel Wurtzel,	"		1 50
WOOL, Merino, full blood, washed,	"	35	42
Merino, full blood, unwashed,	"	22	26
Merino, three fourths washed,	"	30	35
Merino, half & quarter washed,	"	23	33
Native, washed,	"	25	28
Pulled, Lamb's, first sort,	"	37	41
Pulled, Lamb's, second sort,	"	25	30
Pulled, " spinning, first sort,	"	30	33

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	pound.	10	12 1 2
PORK, fresh, best pieces,	"	5	8
whole hogs,	"	5	7
VEAL,	"	5	6
MUTTON,	"	2	10
POULTRY,	"	8	12
BUTTER, keg and tub,	"	14	20
Lump, best,	"		20
EGGS,	dozen.	20	22
MEAL, Rye, retail,	bushel.		70
Indian, retail,	"		70
POTATOS,	"		50
CIDER, [according to quality,]	barrel.	2 00	2 50

## MISCELLANIES.

From the (London) New-Year's Gift.

## TO A DEAR LITTLE BOY, AFTER AN INTERVAL OF ABSENCE.

BY ALARIC A. WATTS.

I miss thee from my side,  
With thy merry eyes of blue;  
From thy crib of morning-tide,  
Of its curtains peeping through;  
In the kisses not a few,  
Thou wert wont to give me then;  
In thy sleepy, sad adieu,  
When 't was time for bed again!

I miss thee from my side,  
When the dinner bustle 's o'er;  
When the orange I divide,  
Or extract the apple's core;  
What avails my boarded store  
Of barley sugar, comfits sweet;  
Thou art by my side no more;  
Vacant is thy wonted seat.

I miss thee from my side,  
With thy query oft repeated;  
On thy rocking-horse astride,  
Or beneath my table seated;  
Or when tired and overheated  
With a summer day's delight,  
Many a childish aim defeated,  
Sleep hath overpower'd thee quite.

I miss thee from my side,  
When brisk Punch is at the door;  
Vainly pummels he his bride,—  
Judy's wrongs can charm no more!  
He may beat her till she 's sore,  
She may die, and he may flee;  
Though I loved their squalls of yore,  
What 's the pageant now to me!

I miss thee from my side,  
When the light of day grows pale;  
When with eyelids opened wide,  
Thou would'st list the oft told tale,  
And the murdered babes bewail!  
Yet so greedy of thy pain,  
That when all my lore would fail,  
I must needs begin again.

I miss thee from my side  
In the haunts that late were thine;  
Where thy twinkling feet would glide,  
And thy clasping fingers twine,  
Here are chequered tumblers nine,—  
Silent relics of thy play;  
Here the mimic tea-things shine,  
Thou would'st wash the live long day.

Thy drum hangs on the wall;  
Thy bird organ's sounds are o'er;  
Dogs and horses, great and small—  
Wanting some a leg or more;  
Cows and sheep—a motley store—  
All are stabled 'neath thy bed;  
And not one but can restore  
Memories sweet of him that 's fled!

I miss thee from my side,  
Blithe cricket of my hearth!  
Of in secret have I sighed  
For thy chirping voice of mirth:  
When the low-born cares of earth  
Chill my heart, or dim my eye,  
Grief is stilled in its birth  
If my little prattler 's nigh.

I miss thee from my side,  
With thy bright, ingenious smile;  
With thy glance of infant pride,  
And the face no tears defile;  
Stay, and other hearts beguile,  
Hearts that prize thee fondly too;  
I must spare thy pranks awhile;  
Cricket of my hearth, adieu!

FOR THE NEW ENGLAND FARMER.

*Hypocrisy*—Though so different from religion, indicates its existence, as smoke points out that of pure fire. Hypocrisy cannot exist unless religion to a certain amount is held in esteem, because no one would be at the trouble to assume a mask, which was not respectable, and so far compliance with the external forms of religion is a tribute paid to the doctrines which it teaches. The hypocrite assumes a virtue if he has it not, and the example of his conduct may be salutary to others, though his pretensions to piety are wickedness to Him who trieth the heart, and judgeth of men's conduct by the motives which led to its adoption.

*Good manners* is the art of contributing to the enjoyment of those with whom we have intercourse, by putting them at ease, and causing them to be pleased (not with you, but) with themselves.

*Ill manners* are the indications of pride, ill nature, and want of sense. Without one of these defects no man will offend against good manners merely for want of being accustomed to what is called genteel society.

*Job's Comforters*.—Though nothing is so galling to the wounded spirit as reproof, most comforters, like the friends of Job, are apt to administer censure as the grand specific for woe.

*Poverty and Servility*.—The want of independence of circumstances is a severe if not an absolute check to independence of spirit.

*Golden Fruit*.—Trees are rented in Bengal, just as lands and houses are in this country. A mango tree produces one rupee annually; a cocoa-nut eight anas, a jack one rupee, a tamarind one rupee, a betel-nut four anas, a lime four anas.

*Test of perfect Vaccination*.—All persons should insist on the family surgeon using the test discovered by Dr Bryce, of Edinburgh. It consists in vaccinating on the other arm, from the one first vaccinated. If the first has been perfect, both pustules will ripen precisely at the same time; if this does not take place, the constitution has not been properly affected, and vaccination must be repeated. This simple and easy security ought never to be neglected.

*A Portuguese Beggar*.—Two English friends called on me one day in Lisbon, and at the same time a third gentleman, well-dressed, hair-powdered, &c. entered the apartment, (which was on the first floor.) He remained some time in the room before it was noticed that neither the visitors nor the visited appeared to own him, each party waiting for the other to introduce the stranger. This, after some staring on all sides, produced the natural question, "Shall I have the honor to receive your commands?" which was instantly complied with by the usual whine of, "O Senhor! por amor de Dios," &c.; this gentleman

being neither more nor less than a polite beggar, who, seeing my friends were Englishmen, had followed them into the house and up stairs. This, however, is nothing uncommon; and I understand that the residents in the upper stories of the houses (perhaps six or seven high) have these better sort of beggars continually knocking at their doors.—*Notes on Lisbon.*

It is affirmed in the London Morning Chronicle of the 15th Nov. that of "the suffering refugees from Spain, Portugal, and Italy, in that capital, one thousand were literally without bread."

It is proposed to erect stationary engines on the Liverpool and Manchester Railway, which, if it succeeds, passengers can travel the road, 32 miles for 1 shilling, leaving a handsome profit.

A meeting of citizens in favor of taking measures to procure an extension of the Blackstone Canal from Worcester to Fitchburg, is invited to be held at Whiting's tavern in Sterling, on Monday the 9th day of February next, at 10 o'clock, A. M.

## For Sale,

A valuable Farm in Stoddard, in the county of Cheshire, N. H., formerly occupied by Esq. Emerson as a tavern, containing about 220 acres of good land, well proportioned in mowing, tillage, orchard, pasture and wood land, with a fine growth of sugar maple. The farm is pleasantly situated on the great road leading from Boston, Mass. to Charlestown, N. H., and has on it, a large dwelling house, three barns, a cider mill and house, with other out buildings, all convenient and in good repair. It would be exchanged for real estate in the neighborhood of Danvers, Mass., or sold on very liberal terms. For more particular information, apply to Joel Wright, on the premises, to Abel Stacy, of Stoddard, or to

DANIEL KING, or } Of Danvers.  
EBENEZER KING, }

jan. 29, 1829.

## Pressed Culinary Herbs.

For sale at the New England Farmer Seed Store, No. 52, North Market street, Culinary Herbs, dried, pressed, and neatly packed, in parcels, at the following prices:—Sweet Marjoram, 50 cts—Summer Savory, 25 cts—Thyme, 33 cts—Sage, 17 cts—Celery. (in bottles for soups, &c.) 25 cts—Balm, 33 cts—Rose Flowers, \$1.00. eptf

## Assorted Seeds for Families.

For sale at the New England Farmer Seed Store small boxes of assorted Seeds for Kitchen Gardens. Each box contains a package of the following Seeds:

Early Washington Peas	Long Dutch Parsnip
Dwarf Blue Imperial Peas	Large Cabbage Lettuce
Late Marrowfat Peas	Long Green Turkey Cucumber
Early Mohawf Dwarf string Beans	Pine-apple Melon
Chiaa Dwarf string and shell Beans	Long, or Round Watermelon
Lima, or Saba Pole Beans	Nasturtium
Long Blood Beet	Large White Onion
Early Turnip-rooted Beet	Large Red Onion
Early York Cabbage	Curled Parsley
Large late Drumhead Cabbage	Flat Squash Pepper
Cape Savoy Cabbage	Early Scarlet Short-top Radish
Red Dutch Cabbage (for pickling)	White Turnip Radish
Early Horn Carrot	Salsafy
Long Orange Carrot	Early Bush Squash
White Solid Celery	Early White Dutch Turnip
Curled Cress	White Flat Turnip
Early Cucumber	Yellow Stone Turnip
Early Silesia Lettuce	Winter Crook-neck Squash.

POT HERB SEEDS.  
Thyme—Sage—Marjoram.

The above list, it will be seen, comprises all the common vegetables, besides several new varieties of recent introduction, and uncommon excellence. Every kind is warranted of the very first quality, as to freshness and purity. Each box contains directions for the management of the different sorts. Price \$3 per box.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

Printed by J. B. RUSSELL, by I. R. BUTTS & Co.—by whom all descriptions of Printing can be executed to meet the wishes of customers. Orders for printing received by J. B. RUSSELL, at the Agricultural Warehouse, No. 52 North Market Street.

## INTERNAL IMPROVEMENT.

### RAILWAYS.—No. III.

(By the Editor.)

(Continued from page 210.)

In our former observations under this head we have attempted to show the importance to a civilized community of establishing the best ways and means of transporting commodities, and facilitating domestic as well as foreign intercourse. We then gave a concise view of the advantages of railways, as exemplified by the practice of Great Britain. We shall pursue the subject with more regard to stating facts and arguments, than to that methodical arrangement, which might be required in a complete treatise.

“Next to the genial influence of the seasons, upon which the regular supply of our wants, and a great portion of our comforts so much depend, there is perhaps no circumstance more interesting to men in a civilized state than the perfection of the means of interior communication.” This sentiment, quoted from one of the reports of a Committee of the House of Commons, in Great Britain, ought to be a governing maxim with legislators, statesmen, and all others, who possess any control or influence in public affairs. Roads, canals, and navigable rivers are of almost as much consequence to the body politic as veins and arteries to the body natural.

The most common and most expeditious means of interior communication is found in roads.—These are of various kinds, such as foot paths, horse roads, and carriage roads, of which some consist wholly of the natural soil, some are paved, some are what is called *MAdamized*, and others are denominated railroads, or railways. This last named species of road, is we believe, generally allowed by competent judges, to be far preferable to any other for quick, safe, and easy transportation.

Turnpike roads are so well known, and their benefits, in certain locations, are so highly appreciated, that nothing in their favor need to be urged by us. But a turnpike running from nothing to nought; or laid out through tracts of country where good roads previously existed or might easily be made to exist; or, in short, a road, where toll must be gathered to defray the expense of its construction, although such road is not imperatively called for by the wants of the country, is at best a broad way, leading its owners to destruction. So it would be with a railway under similar circumstances. But we believe, in most cases, where a turnpike would prove useful a well constructed railway would be still more valuable. If a turnpike from Boston to Albany, for example, would be beneficial to the public, and profitable to its owners, a railway between the same places would present superior facilities for travelling and be preferable to the turnpike. To make this appear we will state some items in comparative estimate of the expenses and advantages of a railway and a turnpike, or other good road of the common construction.

The ingenious Dr Anderson [a British writer] with a view to discover how far it may be practicable to introduce iron railways into general use, has made some inquiries respecting the expense of making them.

He says “In the most eligible situation, where materials are abundant and good, and circumstances favorable, the lowest expense at which a single railway can be made will be about one thousand pounds a mile. But as a single railway must be liable to great inconveniences, unless under very particular circumstances, double railways ought to be considered as the only useful sort.—These should be very substantially made. The metal used should be of the stoutest sort, and of substance enough not merely to carry the weights proposed, but to be equal to bearing any blow or shock that they may be likely to experience; and, thus made, what they will lose by rust or wear, will be long ere it materially weakens them.—Made after such a manner, in favorable situations in the country, a double railway may cost about two thousand pounds a mile. It is bad economy to save on articles of this sort at the first; for the little extra expense laid out then will save much in repair; how small these repairs are may be imagined from this circumstance, that when a road is thus made the undertaker does not scruple to supply all that are broken, free of charge, for the first three years. Say then that such a road costs three thousand pounds, a mile, this would bring a charge upon the turnpike [at 5 per cent interest] of 150*l.* a year: say 50*l.* more for annual repairs; this is, in all 200*l.* per annum. Compare this with the expense of keeping the present roads in repair.—It has been suggested that there is annually laid out in repairs upon the road from Hyde Park Corner to Hounslow, considerably above one thousand pounds a mile; so that difference of expense is, even at the beginning, very much in favor of railways; and were the money thus at first expended to be gradually paid off, the tolls might thus be lowered almost to nothing.”

We have been favored, by a friend, with a pamphlet, published in Philadelphia, entitled “Facts and Arguments in favor of adopting Railways instead of Canals,” &c. This is ably written; the author’s facts appear to be indisputable, and his arguments incontrovertible. He says that, “The expense of constructing a turnpike in a proper manner is almost equal to that usually expended per mile on a canal. The best turnpikes in America have cost from 9 to 12,000 dollars per mile. The average cost of the Lancaster and Philadelphia turnpike was 9,000 dollars per mile, the Germantown turnpike cost 11,000 dollars per mile. Part of the national or Cumberland road cost 17,000 dollars per mile; these roads if *MAdamized* would cost more in the first instance, but the expense for repairs would be considerably diminished. The repairs depend in a great measure on the use to which the road is devoted, and the frequency of the same. On some roads in the United States, the expense is equal to interest on the principal of the sum expended in their construction. Near London, in consequence of the frequency of travelling, 1,000 pounds sterling per mile is annually required to preserve the great roads leading to the metropolis in repair. The repairs of a canal, when *correctly constructed* are less expensive than those required on a road *frequently used*; the difference in the expense of these repairs, which of course should be added to those

expended on roads will exhibit the relative expense of both to the public.”

It should seem from the preceding data that the prime cost of a railway, and a turnpike road, both being constructed in a substantial manner is much the same.—But railways do not require for repairs any approximation to the sum necessary to keep a turnpike in good order. We will next inquire what are the advantages for transport which each presents. It is observed by the Directors in the Report on a Rail Road from Boston to Hudson river, that a rail road “is a simple structure, and its advantages are so manifest that it is remarkable that it has not been sooner introduced into extensive use. The advantage which it possesses for giving an easy motion to heavily loaded carriages arise from the even and unyielding surface of the iron rail, on which the wheels of the carriages travel. By this means, if the rails are level every obstacle to the motion of the load is removed, except the friction at the axles of the carriages, and a slight friction at the flanges, which are attached to the tires of the wheels for the purpose of keeping them upon the rails. The amount of this friction both at the axles and the flanges, on a good rail road, and with carriages of a proper and convenient construction, has been ascertained by accurate observation on rail roads which have been long in constant use. The precise degree of resistance from this cause depends upon the degree of evenness and solidity of the rail, and the form and size of the axles and wheels; but with carriages in common use, of a cheap and convenient construction, with wheels of three feet in diameter, and on the common English iron rails properly laid, the power necessary to keep a load in motion, when the road is level, is found not to exceed 11 lbs. to a ton; that is no greater exertion is required to move a load weighing 2224 lbs. than to raise a weight of 11 lbs. suspended by a cord passing over a pulley. The friction is in proportion to the weight of the load, and is the same, whether the motion is rapid or slow.

“Horses employed in drawing heavy loads are often made to exert a power for short distances equal to raising a weight of 3 or 400 lbs. But the measure of steady performance through the day for a horse moving at a slow and natural pace, and travelling 20 miles a day, may be taken at about 125 lbs. This exertion is equivalent to drawing a load of 11 or 12 tons, the weight of carriages included, on a good level rail road,” &c. They then state that “It is found by the surveys which have been made, that the heights between Boston and the Hudson river may be passed by an inclination not exceeding in any part the rate of eighty feet in a mile, and without prolonging the distance more than an eighth or tenth part beyond that of the most direct road. A rail road laid with as uniform an inclination as is practicable, on the line of this survey, will require on the steepest parts of it double the power which would be necessary if the road were level from one extremity to the other. The other expenses of conveyance would be no greater on the rail road with this degree of inclination than if the whole was level.” It appears, in short, to be the opinion of

scientific men, and professed engineers, that on the most level part of the contemplated rail road from Boston to Albany, or about three-fifths of the whole distance, a single horse will draw 11 or 12 tons at the rate of 20 miles a day. That on about two-fifth parts of the same road two horses only will be required to draw the same load at the same rate. But, on turnpikes, as generally constructed in the United States, two horses can rarely draw more than 14 cwt. each including the weight of the wagon. In other words the power of a horse on the proposed railway in its steepest part if compared with the power of a horse on a common turnpike is as 14 cwt. to five and an half or six tons.

(To be continued.)

FOR THE NEW ENGLAND FARMER.

### BEE MOTIL, BEANS, RAZOR STRAPS, &c.

MR EDITOR—I am a practical farmer. In my book of minutes, detailing and elucidating the useful results to which my experience has led, there are, perhaps, some items, which may be of service to your readers.

#### BEE MOTHS.

The sagacity of man enables him to discover the peculiar habits, which instinct leads the subordinate creation to adopt for self preservation, and his inventive faculty frequently suggests to him, some mode, by which the distinctive habits of such as are noxious may be conducive to their destruction. Thus we discover that instinct teaches the *Bee moth* to secrete herself during the day, in the corners of the hive. All, therefore, necessary to be done, is to take such advantage of this fact as that this most pernicious enemy shall rush to its own destruction. For this purpose let the orifice of the hive be 4 inches wide, and one inch high. At the commencement of the season for the moth, place a shingle on the bottom or floor of the hive. You will find in the morning that almost every moth has taken refuge under it. They are thus readily despatched. This is the mode I have practised with my own bees, and not a single hive has ever been injured.

#### A THRIFTY BEAN.

In the summer of 1827, I discovered among my bush beans a single vine remarkably thrifty, and throwing out runners. I erected a pole at the place, and the vine was trained upon it. It grew during the summer with the utmost luxuriance and beauty, attracting notice from every passing traveller. When arrived at maturity it presented a complete eongeries of pods. The number of beans from the vine was 1223, and the weight of  $1\frac{1}{4}$  lbs. In the same ratio of increase I should have had, this fall, 1528 $\frac{3}{4}$  lbs. or 1,495,729 beans—and in the autumn of 1829, 1,869,661 $\frac{1}{2}$  lbs. or 1,829,276,567 beans.

#### RAZOR STRAPS.

Take a common strap either new or old.—Spread a small quantity of oil evenly on the side you wish efficient. Then sprinkle on the same side a very little white oxide of tin. Rub it over the whole surface carefully with the finger. The fine dust will adhere to the strap. The coarser parts may be removed by the breath and the finger. This forms the best possible strap—as it is an admitted fact, that this is of all others the substance best adapted for this purpose. The white

oxide of tin (*pulvis stanni*) is found at most apothecaries' shops—and is to be had at 6 to 12 ets per oz. In 1821, I had an ounce, of which I have constantly made use for my own strap and several others—and now more than one-third the quantity still remains unused. Whoever has once enjoyed the luxury of a razor skilfully applied to a strap well prepared in this manner, will never be content with any other.

#### RECLAIMED LANDS.

I had intended to notice the subject of reclaiming land, and to present some ideas and plans which my want of success in my first essay led me to investigate and adopt—and which I have never seen mentioned or adverted to in the various articles on this subject which have appeared in your columns. Those plans are, perhaps, worth recording as they have uniformly led to the most perfect and gratifying results—and because too they may not readily occur to every one to whom they may be useful. At a moment of more leisure I will endeavor to enter into detail upon this subject. R.

Southington, Con. Feb. 1829.

FOR THE NEW ENGLAND FARMER.

### HORN AIL IN CATTLE.

MR FESSENDEN—I found the receipt in your paper, of January 9th, for the cure of the horn ail to be ineffectual, by experiment on an ox, last April. In the month of October, one of my oxen in high flesh, appeared to be unwell, refused to eat but little, and soon became so weak as to reel in walking, breathed very hard, and discharged such immense quantities of putrid matter from his nose, that we supposed the internal parts of his head were perishing. By the advice of a large owner of cattle, I freely applied spirits of turpentine on the top of the head, along the roots of his horns, for a number of days with apparent success, as he soon began to feed well, and in a few weeks I sold him for market. It is a severe remedy, throwing the animal into extreme agony.

Yours respectfully,

THOMAS HAZEN.

Norwich, Feb. 1, 1829.

From the New York Farmer.

### ORNAMENTAL TREES IN NEW YORK.

MR EDITOR—The learned and respected Corresponding Secretary of the Horticultural Society, has ascribed the failure of the ornamental trees, which have been annually planted in your parks and streets by hundreds, to the circumstances of their having been *planted too deep*. As he is professedly a student in the school of physiology, I beg leave to suggest to him *three* other causes, which I apprehend have been more fatal than the one he has noted. They are

1. The ill adaptation of trees taken from the forest to insulated and open exposures.
2. The want of fibrous roots to supply food; and
3. The want of leaves to elaborate this food, and convert it into aliment for the tree.

Trees growing in the forest have, first, a bad system of roots; those are few in number and extended in length, and are necessarily very much shortened and diminished in taking up. The fibres, which supply food to the trees, are mostly left behind, or dried up ere they are planted. The

trunk and branches have besides been shielded and protected from the winds and sun by their seniors of the forest. In their new situation they are exposed to both, the heat of the latter being accumulated by the reflection of its rays from pavements, walls, &c.

Roots are to the plant what the mouth is to the animal—they are the organs of absorption or mastication. For want of the usual supply of juices, through these, the sap vessels which convey the food to the leaves, are no longer disturbed, but become contracted and callous; and the plant faints like the muzzled ox in a rich pasture. For want of the food which surrounds, and which is destined to nourish them, but which neither can take, the plant, like the animal, must die.

The New-Yorkers are like the novices who frequently apply at nurseries for trees that will *bear fruit the first year*. They select those which are unreasonably large, generally, I should judge, from the forest. They cannot wait for the slow but sure operations of nature; but are disappointed in their attempts to counteract her laws. To counterbalance the diminution which the roots of their large trees necessarily undergo, they reduce the top to a corresponding size, by lopping off the branches, and with most of the leaf-buds destined and essential to convert the sap into aliment.—Thus the natural circulation, which can alone impart health and vigor, is nearly destroyed; and if the plant lives, it must struggle for years, ere its organs and growth regain their pristine vigor.

I never knew death to ensue from planting a tree a few inches lower in the earth than it formerly stood; and I have now in my grounds an apple tree and a pear tree, living and growing, which have had from 18 to 24 inches of earth round their trunks for twelve months at a time.—Plants will not die from partial inhumation of their stems, otherwise the billing of our corn and potatoes would destroy these valuable crops.

The remedy for the evil complained of, will be found in the selection of smaller trees, from nurseries or cultivated grounds, where they are furnished with better roots than those from the forest—and when they can be taken up with their roots more entire; to have them grouted when taken from the ground, and their roots kept moist till replanted—and in leaving their branches nearly entire for the first year. With these precautions and good planting, forty-nine out of fifty would live and grow.

Those of your readers who have been in Philadelphia, Troy, Ithica, and Cortland, cannot have failed to remark the beautiful and comfortable appearance which ornamental trees give to the streets of those cities and villages; nor to have learnt, if they made the inquiry, that these trees were put out when of *reasonable size*, and suffered to retain their limbs and lungs. Two good stakes, or scantling, set in the ground, with a few strips of board nailed transversely, make an efficient and often neat protection.

Dec. 14, 1828.

J. BUEL.

### CULTURE OF THE VINE IN THE CRIMEA.

The valley of Soudaksk, especially towards the east, is said to be one of the most enchanting scenes in the world, and America, Siberia, Italy, and Caucasus are said to offer nothing more delightful. What adds to its charms and its celebrity, is the success which has there attended the

culture of the vine; it is even thought that Russia may, at no distant period, produce wine enough in the Crimea for her own consumption. The first vineyards were planted there in the year 1804; at the suggestion of the celebrated naturalist, Pallas; the situation is named Gadjakol, in the territory of Kosi. Cuttings of vines were brought from France, Zante, Tenedos, the Rhine, Astrachan, and Kizliar; and two Frenchmen, the one a vine-dresser and the other a farmer, were appointed to plant and to manage them. Ten orphan pupils, from the military school of Cherson, were put under the care of these cultivators; government supplied the necessary capital for every part of the undertaking; and 28,000 vines were planted, which, in the year 1826, produced 1500 vedros of wine of Hungary, Bourdeaux, the Rhine, Asmalhausen, Muscat, Petit-Burgoyne, Zante, and Kakour, of the best quality.—*Bul. Un.*

[We copy the following from the New York Enquirer, of the 27th inst. The pear ripens in November, and is alluded to in the New England Farmer, current volume, page 198.]

#### LARGE PEAR.

SIR—I saw with pleasure that in your paper of the 22d inst you gave an account of a gigantic Pear, presented to the Royal Horticultural Society of Paris. The measures are different from the true size of the pear, which I have received of a member of the committee of said Society, which are as follows:—circumference, 13 inches and two-thirds, in the place of 15 inches; height, 8 inches, instead of 9 inches; the weight 1 pound 6 ounces, in the place of 1 pound 9 ounces. The trees are sold at 5 francs each in Paris; I have received six of that kind by the late arrival of the Bayard, which are the first introduced in this country; the gentleman who has had the goodness to direct them to me, writes me that this pear is of the first quality, as well for the flavor as for the size.

A. PARMENTIER,

Horticultural and Botanical Garden, Brooklyn, Long Island.

*Receipt for making Composition Cake.*—One pound of flour, one of sugar, half a pound of butter, seven eggs, half a pint of cream, and a gill of brandy.

*Tea Cake.*—Three cups of sugar, three eggs, one cup of butter, one cup of milk, two cups of flour, a small lump of pearlsh, and make it not quite as stiff as pound cake.

*Clove Cake.*—Three pounds of flour, one of butter, one of sugar, three eggs, two spoonfuls of cloves—mix it with molasses.

*Sore Throat from Cold.*—At this season of the year, when common colds are prevalent, a better remedy cannot be prescribed for a soreness or inflammation of the inside of the throat, which often attends a severe catarrh than the following;

Mix a wine glass full of good calcined magnesia and honey, to the consistence of paste, or jelly, and take a spoonful once an hour through the day for a day or two. It is cooling, healing, and a very gentle cathartic.—*Bermuda pa.*

*To dry Cows, which you wish to fatten.*—Take an ounce of powdered alum; boil it in two quarts of milk till it turns to whey; then take a large handful of sage, and boil it in the whey till you reduce

it to one quart; rub her udder a little with it, and give her the rest by way of drink; milk her clean before you give it to her; and as you see need requires repeat it. Draw a little milk from her every second or third day; lest her udder be overcharged.—*Monk's Agricultural Dictionary.*

From the Mass. Agric. Repository.

#### ON THE CULTIVATION OF THE POPPY FOR THE PURPOSE OF PRODUCING OPIUM.

“Messrs Cowley and Staines, of Winslow, Buckinghamshire, have cultivated poppies for opium, with such success, as to induce the belief, that this branch of agriculture is of national importance, and worthy of support. In the year 1821 they procured 60 lbs. of solid opium, equal to the best Turkey opium, (quere?) from rather less than four acres and an half of ground. The seed was sown in February, came up in March, and after proper hoeing, setting out, &c., the opium gathering commenced at the latter end of July. The criterion for gathering the opium was, when the poppies having lost their petals were covered with a bluish white mould. [With great deference, we should say, that the directions would have been more clear, if they had stated the size of the capsules or seed vessels when the gathering began.] They are then scarified, [or scratched with a pin or knife, &c.] and the head left till the juice is coagulated, about two hours, when it is removed, and new incisions made. Opium is produced until the third and fourth incisions, and in some instances till the tenth. Ninety-seven pounds were procured at an expense of (one hundred and forty-five dollars) and this being dried in the sun, yielded above sixty pounds of opium. The heads of the poppies were then allowed to dry, and were thrashed, and the seeds, it was expected, as they weighed thirteen hundred pounds, would produce seventy-one gallons of oil. The oil cake was given to cattle and pigs, with great advantage.”

#### REMARKS.

If the cultivation of the Poppy for opium can be considered as an object of national importance in Great Britain, it seems to be certain that it must be so here. Our climate is much better adapted to this plant. Sown in May, its capsules are fit to use in July. They are larger and finer than in England. The variety from which the Turkey opium is obtained is the large single white poppy. The capsules are of the size of a large pigeon's egg. When they have obtained their greatest size, the capsule is to be slit with a pin, or sharp penknife; from the wound issues a milky kind of juice which in two hours thickens, and should then be collected and afterwards dried in the sun. In raising it on a great scale, the poppies should be sown in rows or beds, so as to permit the collectors of the opium to pass between them.

We have no expectation that such extensive experiments will be made in our country, but many curious persons may be disposed to raise a quarter of an acre each. The remarks which have been made are the result of personal observation by

J. L.

#### DUTCH METHOD OF EXTRACTING BLUE COLOR FROM WOOD.

The leaves are put together with water into a cask, and the mass loaded with weights. In this state they are suffered to remain for sixteen or

eighteen hours, or until the saturation is complete, which is indicated by the water's assuming a yellowish green tincture. The leaves are then taken out, and the solution suffered to remain a few minutes, in order to precipitate its earthy particles; it is then filtered through a sieve of iron wire, horse hair, woollen or silk, and afterwards stirred violently for a quarter of an hour with a wooden spatula.

At this stage of the process a quantity of lime water is thrown into the extract, and the stirring is continued for some minutes longer, after which it is suffered to repose for several hours. At length a beautiful blue sediment will become deposited at the bottom of the vessel, and nothing farther is requisite than to filter, and afterwards dry it in small heaps on a wooden table by the rays of the sun, in order to bring it to a dry and marketable state.—*Bulletin des Sciences.*

[From Fessenden's New American Gardener.]

#### GARDENER'S CALENDAR.

*February.*—Manure may be carried into those places where it is needed, left in a heap, but not spread. Wherever and whenever the snow is off the ground, rake together and burn the haulm, or whatever may remain from the last year's crop.—Straw mats for the hot-beds, pales, rails, lattices, or trellises for espalier trees, should be got in readiness. See that your garden tools are in good repair, and procure such new ones as may be necessary. It is now time to set about procuring and preparing materials for, and forming hot-beds. Clean trees from moss, and protect them against mice and rabbits by whitewashing with lime, or smearing with some composition which is offensive to those vermin. Enter in earnest into the business of forwarding various kinds of seedling plants, by artificial means, so that they may have strong roots, and arrive at some size by the time they would naturally make their first appearance above ground. This may well be done by adopting Mr Armstrong's method, with regard to melons, mentioned in the New American Gardener, page 202. Attend to your fruit in your fruit-room or cellar, on shelves or in boxes, and, if necessary, pick it over, and cull out whatever is defective; wipe the remainder dry, and pack it away anew. But if it is put down in some sort of grain, dry sand, flax-seed chaff, or, what is probably best of all, pulverized plaster of Paris, you will not need to meddle with it. You may now, perhaps, begin to force asparagus in hot-beds. Sow under glass cases, for transplanting or otherwise, radishes, carrots, small salads, peas, beans, &c. Protect choice plants, which may show a disposition to vegetate, by matting, litter, cases of wicker, old bark, and other proper means.

A correspondent of the Palladium relates that a person in Boston, whose system had contracted a propensity to dropsy from sedentary employment, and whose limbs had become so much enlarged as to burst the skin, has been lately cured entirely, by laving the legs in cold water.

*Pure Glass.*—It is stated in the Literary Gazette, that Mr Hirschell and Mr Faraday have at last succeeded in their long practised series of experiments for producing pure glass for optical purposes. It is believed that the attainment of this most desirable object will produce extraordinary results in the highest of all sciences, Astronomy.—*Nat. Journal.*

## REFRIGERATORS.

(Continued from page 228.)

After constructing and using the Refrigerator which has been described, as its usefulness depended entirely on a supply of ice; I was naturally led to reflect on the most economical means of preserving it, and hence the foregoing investigation of the subject. In the course of that investigation an improvement in the Refrigerator occurred. I clearly discovered, that agreeably to the laws of heat, any refrigerating body placed in the upper part of a chamber defended from external heat, would certainly receive heat from the atmosphere of the chamber, until a common temperature was produced. I therefore concluded that if a small tin vessel was attached to the under side of the lid, of the Refrigerator, to contain the ice only, and the lid made to slide instead of raising up, that the large tin vessel might be spared; which would certainly be a great improvement, especially as in that case there would be no absolute necessity for the wooden vessel to be water tight, and some difficulty attends keeping any other than a hooped vessel in that condition. In order to prove by experiment as far as I had convenience for doing it, I removed the tin vessel from the refrigerator and placed a vessel containing water, and another milk on the bottom of the wooden vessel, one at each end; I then fixed a pewter basin containing ice and salt, as near the top as I could to admit the lid to shut over it. I found both water and milk began to freeze in about an hour; and by letting them remain some time longer they were both frozen to the bottom; the temperature of the room about 55°. Having never before seen, or heard of any liquid being frozen by means of ice and salt in a temperature above the freezing point, in any other way than by placing the vessel containing the liquid intended to be frozen in contact with the mixture; this experiment as far as it went was encouraging.—Some days afterwards the temperature of the room the same, I fixed the basin containing ice only, as before, and made use of a thermometer to try the effect. I was now disappointed by finding that I could not by this means reduce the atmosphere within the vessel as low as the ice by 6 or 8°. But on a little reflection the cause was very plain. The nonconductors enclosing that portion of atmosphere, were not so perfect but they admitted some heat to pass through, and this continually mixing therewith, before it could be taken up by the ice would of course always occasion a difference in temperature. This plan will not therefore answer the purpose as well as the other, either when a great degree of coldness is required, or when it is necessary to produce immediate effect. But for those on a large scale, such as would be proper to stand in cellars, or the holds of vessels, I think this last mentioned kind is to be preferred.

The following I think would be an eligible mode of construction. Suppose it is required to have one whose content shall be equal to six cubic feet clear of the ice vessel: let a box of wood be made three feet long two feet wide and sixteen inches deep in the clear; let another box be made of such dimensions that the first may stand within it; leaving an interstice between, on all sides, and also between their bottoms of about an inch.—The sides and one end of the outside box should also stand an inch or more above the other.—Then put as much dry sifted ashes, or rather

charcoal dust if it can be had, into the large box as will cover the bottom an inch deep; set the small box within the large one, leaving the space equal on all sides. Then prepare a lid, which may rest on the top of the inside box, after thin strips are nailed on the upper edges thereof in order to cover the spaces left between the boxes; the edges of the lid confined by a ledge nailed to the outside box, or by a groove, and made to slide endwise; cut a hole of a convenient size near the middle of the lid for the purpose of putting in the ice, and connect a door to it by a hinge. The ice vessel must then be fastened to the lid: this should be made of tin or sheet iron, about two feet long, eighteen inches wide, and four inches deep, having a convenient opening at one corner to draw off the water, which may be stopped with a cork; the side and end plates of the ice vessel must be five inches wide, one inch of which must have a square turn outwards to admit of its being nailed up to the lid, which will form the top of the vessel. This being done it will be necessary to cut away one end of both boxes so as to admit the lid with the ice vessel nailed to its under side to draw out. Then fill the space between the boxes at the sides and ends, with the same material used between their bottoms; nail on the strips to confine it in, and the wood-work will be finished. The whole may then be covered with coarse blanketing, duffle, or the cloth called lion-skin; so cut as to admit of the lid being drawn out, and to cover all the joints when shut: at the end cut down, to give room for the ice vessel, it will be necessary to have a flap of several thicknesses of cloth, attached either to the end of the lid or box in such a manner as effectually to close the opening when the lid is pushed in.

An easier method of fixing the lid (and perhaps in most cases ought to be adopted) would be to let the top of both boxes be of equal height and fasten the lid thereon, having an opening in the middle a little larger than the ice vessel, through which it may hang down, suspended by the edges of its wooden top to which it should be nailed as before directed, the joints to be all closed by the woollen covering. The only inconvenience that would attend this mode would be an increased difficulty in opening, on account of its having to be lifted off when full of ice, but this might in some measure be remedied by having suitable handles, and for those that are to be stationary a small pulley.

Such an ice vessel as has been described, will probably contain about 30 lbs. of ice in lumps; and is capable of cooling more than 120 lbs. of any kind of provision or liquids put in the average summer temperature, down to 6 or 8° below the coldest spring water. I have not consulted any meteorological tables on the subject; but believe I am safe in stating the mean temperature of this climate, from the middle of the fifth month,\* to the middle of the ninth month† (which is about the time ice is useful) rather below 80°. It will then require any article at that temperature to be cooled 30° to bring it to what was proposed. As it requires 146° or thereabouts of heat to convert ice to water; then, as many thirties as are contained in 146, so many pounds of the thing intended to be cooled, will each pound of ice cool to the degree required, admitting the ice to receive no other accession of heat. For the sake of round numbers, instead of 146, we will say 140,

\* May. † September.

which divided by 30, quotes 4 $\frac{2}{3}$ ; 30 pounds of ice multiplied by 4 $\frac{2}{3}$  produces 140 pounds of the article to be cooled: if we strike off the fraction  $\frac{2}{3}$ , which will be just  $\frac{1}{7}$  of the ice on account of that portion of external heat which will find its way in while the articles are cooling, we shall then have 120 lbs. This is much more than almost any private family would have occasion to put in daily, for the use of the family only. There are, however, some deductions to make for the heat, which would be admitted by frequently opening, and also continually passing through the sides and bottom of the boxes.

But it is impossible to calculate with certainty on the subject without more accurate experiments than I have yet made. I am, however of the opinion, that the average quantity of 20 lbs. of ice per day, will be sufficient in such a refrigerator as has been last described, to answer the purposes of a large family; even admitting, that with other things, the milk of two or three cows should be kept therein; when the weather is very warm, the necessary quantity will probably be greater, and proportionably less when cooler.

To be concluded next week.

From Loudon's Gardener's Magazine.

The *Dahlia* may be advantageously forced by potting the roots in February, and letting them remain in frames till June, when they will begin to flower, and may be turned out into the open border.—*Matthias Sylvaticus*, October 10, 1827.

*Transplanting Turnips*.—For many years I have sown turnip seed on any little vacant spot, and, when the plants had two or three leaves, planted them out, by a line in regular rows.—Nothing can succeed better, or produce finer roots; hardly one in twenty dies.—*Rusticus in Urbe*.

A *Strawberry* was gathered, on the 20th of June, from the garden of Mr Norris, Brentford End, which measured 13 $\frac{1}{4}$  inches in circumference, and weighed upwards of three ounces.—*Morning Herald*.

*Utility of Toads in Gardens*.—Practical men have been long aware that toads live chiefly on insects, particularly beetles; some have even made it a point to place them on their hot-beds, for the purpose of destroying wood-lice, earwigs, &c. A correspondent, Mr Reeve, who has long employed toads as guardians of his melon and cucumber frames, fully corroborates all that has been said respecting their usefulness in such situations, and is so attentive to them, that, when they have cleared his beds of insects, and he finds them uneasy in their confinement, he actually feeds them, in order to keep them there. He offers them the different insects which are considered noxious in gardens, all of which they devour; even slugs are eaten by them (though this is denied by another correspondent;) and if so, this despised reptile must be a beneficial assistant to the gardener at times, and in a way he is at present but little acquainted with.—*J. M. for Cond.*

*Apples may be kept all the year round*, by being immersed in corn, which receives no injury from their contact. If the American apples were packed among grain, they would arrive here in much finer condition. In Portugal it is customary to have a small ledge in every apartment (immediate-

ly under the cornice,) barely wide enough to hold an apple; in this way the ceilings are fringed with fruit, which are not easily got at without a ladder, while one glance of the eye serves to show if any depredations have been committed.—*Brand's Quar. Jour.*, Jan. 1828, p. 497.

*Use of Botanical Geography.*—James Lee, the grandfather of the present nurseryman at Hammersmith, is said to have discovered what islands had belonged to Europe, and what to Asia, by the heath, which is abundantly dispersed over Europe, Africa, and America, but is not to be found in Asia, or in any of the islands which must have once formed a part of that continent.—*Thornton in Lee's Introduction to Botany*, pref. p. xiv.

*The Caledonian Horticultural Society* recently held a Meeting. Thirty-five sorts of seedling gooseberries were produced, chiefly raised from the Sulphur, Ironmonger, and Warrington, at Whitehill, near Lasswade; seed sown in 1824, and the berries sent from the original seedling bushes. The whole having been carefully examined, nine of the sorts were judged good, but two more especially preferred,—a very rough white, and a very rough yellow kind. The Meeting judging it right to encourage such zeal in raising seedling fruits, awarded the Society's silver medal to Mr David White, gardener to Colonel Ramsay, at Whitehill.

From the Delaware Advertiser.

#### SILK.

I am happy to see by your late papers, that you are lending your columns to the encouragement of a new and important branch of husbandry; one entirely within the means of the inhabitants of this State—the culture of silk. The Governor having called the attention of the Legislature to it, I offer you my mite of experience.

For some years past, the seasons have generally been unfavorable to the farmer; and the low prices of grain and wool have diminished his power of improving the soil. Under the experience of these evils, I turned my attention to the profits, and mode of rearing silk in the different countries of Europe, and in our own New England States, and have assiduously sought for the newspaper remarks of individuals from all the States, who have like myself, been making experiments in rearing the worms. On the farm on which I reside, the experiments of all have been tried, except that of rearing them in buildings constructed for the purpose. The result is a positive conviction that in the *Middle States* no profit can be derived from them, unless raised according to the European system.

If I am right in this opinion, it is important that the public should not be led astray by the essays of writers whose experiments have been made for amusement, and not with that scrupulous regard to cost, which would direct the person whose labor must be repaid. Such instruction will be found in the admirable and complete report of Mr Rush, Secretary of the Treasury.

A Mr Gideon Smith, of Baltimore, author of some essays on Silk, published in your paper, gives information to the people of the Southern States that the silk-worm will thrive in any temperature, and that they have spun him silk in a temperature of 90°. On this farm there were reared last year thirty-five thousand worms, in different apart-

ments, subject to different temperatures. They all kept healthy, until the thermometer, which hung in the room, rose to 80°—when they began to languish; at 85 there was much disease among them, and at 90 vast quantities died in a very putrescent state. Where they suffered no greater heat than 78°, they yielded more than three pounds of cocoons to the thousand worms; but in the higher temperatures only two pounds to the thousand. From this I infer that in cool buildings, properly protected from the sun, they would yield here, as well as in Europe.

If experimentalists who write for the papers, would give the exact weight of silk obtained in different temperatures, farmers, who eventually will be the principal rearers of this article, would be convinced of the necessity of adhering as much as possible to the European standard, which does not exceed 73°.

The worms reared were of three kinds:—1st. The straw-colored silk, which forms the bulk of what is produced in Europe. 2d. Those producing the fine white silk, but lately introduced into France. 3d. The large black worm producing the orange and sulphur-colored silk, and which comes to maturity earlier than either of the others.

One great advantage, which the culture of silk would afford the farmer, is that it would give to the females and children of his family employment at home.

In consequence of the vast quantities of native mulberry trees, throughout this State, most families would have it in their power to enter into this business, on a small scale; and should the Legislature of this State find it advisable to offer any encouragement to this new branch of husbandry, a considerable quantity of Silk would in a few years be exported from Delaware.

Samples of the kinds of silk reared, will be forwarded for your inspection, by the first convenient opportunity.

#### AN AGRICULTURIST.

##### HORTICULTURAL ASSOCIATIONS.

The influence of individuals has long been concentrated in united action for the encouragement of agriculture, and the liberality of the Legislature has been freely bestowed in aid of their exertions. The beneficial results are familiar to all who have witnessed the collection of the choicest specimens of flocks and herds gathered to the annual shows, exhibiting the perfections of different races, and by comparison of various modes of management and the distribution of premiums awakening honorable emulation, stimulating industry, and adding to the wealth of the country by increasing the value of the soil and the abundance of its products. While the labors of the field have flourished under such patronage, those of the garden have been honored, in our own state, with but slight attention. Effects as important, from similar associations, acting upon the branch of agriculture whose objects are most beautiful, might be anticipated; for the art of gardening is not confined to the education of tulips and geraniums, cabbages and cauliflowers, but includes the productions of those fruits, once luxuries, now become almost necessities. The collecting together the tenants of distant gardens, the assembling of new varieties of plants and fruits, the communication of observations and experiments, while it gratifies an useful and innocent taste, will add to the com-

forts and conveniences of life. The general processes of the farmer do not interest all, but those of the gardener come home to each. There is abundant room for improvement in those patches of mingled potatoes, sun-flowers and weeds, which are dignified by the name of gardens, appended to the domestic establishments of our cultivators. The introduction of valuable exotics, or useful native plants, the production of rich and rare, or common and delicious fruits, are objects which would be more promoted by one exhibition of the rewards of skill and industry, than by all the exhortations to care, and all the motives to diligence, held out in books. The distribution of seeds, the circulation of local specimens of value, the knowledge gained by the interchange of information, and more than all, the taste which would insensibly spread abroad through the community, would conduce to the prosperity of the agriculturist, while they afforded the most rational enjoyments.

Worcester Egis.

#### CHANGES

*Which take place in the Domestic Animals of Europe when transported to America.*—The mammiferous animals transported from the Old to the New World are the hog, the sheep, the goat, the ass, the horse, the cow, the dog.—1st. *The Hog.*—This animal, in the hot valleys of South America, where he wanders whole days in the woods, living chiefly upon wild fruits, loses speedily the marks of domestication, and partakes largely of the nature of the wild boar. The year 1493 was the date of his first introduction into the New World; and now he is found established from 25 degrees north latitude, to 45 degrees south, and every where breeds as plentifully as in Europe.—2d. *The Cow.* Animals of this species appear to require a considerable quantity of salt as a part of their nourishment. When salt is placed where they feed, they return punctually to seek it; but when this duty is neglected by their masters, the flock disperses and becomes wild. There is also a difference in the size of the udder, particularly in Colombia, where the milk is not reckoned of the same importance as in Europe. 3d. *The Ass.* The Ass suffers hardly any alteration either in his form or habits. In some places where he is overworked and little cared for, he becomes deformed, but no where does he lose his civilization. 4th. *The Horse.* Not so with this animal: he finds chestnuts in the woods, and speedily presents one of the distinctions of wild animals—a sameness of color, which with him is almost invariably chestnut. The amble is the pace most admired by the Colombians: they accordingly breed up their horses to this mode of motion; and it is no less remarkable than true, that with the present race the amble is the natural pace, just as the trot is with our's. 5th. *The Dog* suffers no change. 6th. *The Sheep*, in temperate climates, breeds as freely as in Europe, and never shows any inclination to escape from the dominion of man. In the warmer plains they are more difficult of preservation. The wool grows slower; but if shorn at the proper time, presents nothing remarkable. If on the other hand, this time is allowed to pass, it is detached by the shears of nature; and instead of a new crop, growing, as in other cases, a short, smooth, shining hair presents itself, resembling that of the goat of the same climate. 7th. *The Goat*, although with us a mountaineer, suits better the low warm valleys of South America, than

the more elevated parts of the Cordilleras. The only change it undergoes is similar to that of the cow.—*London Weekly Review.*

#### FRENCH METHOD OF TRANSPLANTING.

During dry weather, the gardeners of Paris do not wait for rain as ours generally do; but, as soon as their crops require removing, it is done in the following manner: Having chosen the spot, they well water the top, and immediately dig it under, and afterwards water the fresh surface, and as soon as it is dry enough, it is raked, and the plants put in without any regard to the mid-day sun; they continue to water the bed three or four times a day, until the plants have taken root. It is surprising how soon lettuces, cabbages, etc. will be well rooted by such treatment, and with what vigor they grow after the first shower of rain.—What would have been the state of such plants had they remained in the seed bed? They would have drawn each other; their first leaves would have dropped off, and general debility would have followed, not easy to be removed: but, by the French treatment, not a leaf will be lost. Now, if we consider the principle, it is simply this: that every plant placed in the sun in water will in no way flag, and the continued wet state of the bed for the first few days is similar to it; besides, the presence of the sun contributes powerfully to the rooting of the plants.—*Eng. pa.*

### NEW ENGLAND FARMER.

BOSTON, FRIDAY, FEB. 13, 1829.

#### ADVANTAGES OF TREES.

Cattle thrive much better in fields even but moderately sheltered with trees than they do in an open exposed country. An Italian (Gautieri) has enumerated and illustrated the advantages in point of climate which tracts of country derive from woods and forests. "These" he says "are arresting the progress of impetuous and dangerous winds; maintaining the temperature of the air; regulating the seasons; lessening intense cold; opposing the formation and increase of ice; moderating intense heats; producing abundance of water in the rivers; discharging the electricity of the atmosphere; opposing a barrier to washing away or undermining banks; preserving from inundations; preserving the soil on hills and mountains."

#### CULTURE OF HEMP.

Mr James Rogers, who carries letters of introduction from several gentlemen of distinction in New York, is on a tour in the State of Maine for the purpose of engaging the farmers in the cultivation of hemp. He proposes to supply them with seed, sow it for them, and take a share in the crop for his compensation.

#### CALVES.

Young's Annals state the following as a remedy for the scouring of calves: Powdered chalk and wheat meal moistened with gin and worked into a ball should be given the animals.

#### COLD WATER LOTIONS.

The Vermont Chronicle says, that "a lady of feeble habits, who has been subject to heavy colds for a long course of years, has agreeably to the recommendation of a physician, for the two last years, adopted a custom of uniformly bathing face,

neck, and arms, *profusely* in cold water every morning; and it is a fact, which may be relied on, that since the adoption of this antidote, she has not experienced any cold whatever!"

#### BEECH-TREE LIABLE TO LIGHTNING.

It has been asserted that lightning never struck a beech-tree. But a farmer in the state of Ohio contradicts this report, and states that a beech-tree, on his farm was struck with lightning the last summer.

We perceive by a communication in the Pittsburgh Gazette, that the machinery for spinning flax by steam power, is now in complete operation in that city, and on such a scale as to create an immediate demand for flax. This will give new and profitable activity to the farmers in that vicinity.

#### RURAL ECONOMY OF SWITZERLAND.

*Extracts from Mons. Kasthofer's Travels in the Cantons, and among the Rhetian Alps.*

##### FARMERS' STOCK, &c.

Cows, goats and sheep constitute the principal means of support and wealth of the Swiss farmers; or to discriminate more accurately, the goats, in a great measure, support the poorer class; and the ewes supply the cheese from which the richer derive their little wealth. The extent of a pasture is estimated by the number of cows it maintains; six or eight goats are deemed equal a cow; four calves the same, four sheep, or four hogs; but a horse is reckoned as five or six cows; because he roots up the grass, [that is, destroys it by biting too close.] Throughout the high Alps, they are of opinion that sheep are destructive to the pastures, in proportion to their elevation, because the herbage, which they eat down to the roots, cannot, in such a cold climate, regain its strength and luxuriance. The mountain pastures are rented at so much for cow's feed from the 15th of May to the 18th of October; and the cows are hired from the peasants for the same period; at the end of it both are returned to their owners. In other parts the proprietors of the pastures hire their cows; or the proprietors of the cows rent the land. The proceeds of a cow are estimated at 3*l.*, or 3*l.* 10*s.* viz. 25*s.* in summer, and during the time they are kept in the valleys or in the house, at 2*l.* The Grindelwald Alps feed three thousand cows and as many sheep and goats. The cattle are attended on the mountains by herdsmen; when the weather is tempestuous, they are up all night, calling to them, otherwise they would take fright and run into danger. Chalets are built for the use of the herdsmen: these are log houses of the rudest construction, without any chimney, and a pit or trench for the fire dug round by way of a seat. Those chalets the persons whose employment it is to milk the cows, and to make cheese and butter, ascend in the summer time. When they go out to milk the cows, a portable seat with a single leg is strapped to their backs; at the hour of milking, the cows are attracted home from the most distant pastures by a handful of salt, which the shepherd takes from a leathern pouch hanging over his shoulder. During the milking, the *Ranz des Vaches* is frequently sung.

The Swiss cows yield more milk than those of Lombardy, where they are in great demand; but after the third generation the milk falls off. In some parts of Switzerland they yield, on an average, twelve English quarts a day; and with forty

cows a cheese of fortyfive pounds can be made daily. On the high pastures of Scoria, a cow during the best season, supplies nearly sixty pounds of skim-milk cheese, and forty pounds of butter. Reckoning twenty pounds of milk, observes our author, equivalent to one of butter, the produce in milk will be eight hundred pounds for ninety days, or less than nine pounds a day. This small supply he ascribes to the great elevation of the pastures, and the bad keep of the cows in the winter.

##### CHEESE.

Great variety of cheese is made in the districts of Switzerland; the most celebrated in the Schabzieger. To make this, the dairy is built near a stream of water; the vessels containing the milk are placed on gravel or stone in the dairy, and the water conducted into it in such a manner as to reach their brim. The milk is exposed to this temperature about six degrees of Reaumur (forty-six Fahr.) for five or six days, and in that time the cream is completely formed. After this is skimmed off, the caseous particles are separated by the addition of some sour milk, and not by rennet. The curd thus obtained is pressed strongly in bags, on which stones are laid; when sufficiently pressed and dried, it is ground to powder in autumn, salted and mixed with either the pressed flowers or the bruised seeds of the *Melilotus Officinalis* (melilot, a species of trefoil.) The entire separation of the cream or unctuous portion of the milk is indispensable to the manufacture of Schabzieger. The unprepared curd never sells for more than three half pence a pound; whereas, prepared as Schabzieger, it sells for sixpence or sevenpence. Our author is, therefore, surprised that other cantons do not follow the examples of Glaris; and he advises other aromatic herbs to be used, and thus a variety of such cheeses manufactured.

The Bergamese make cheese with one measure of ewe milk added to three measures of cow milk; they use little rennet, and no acid, because, according to them the mixture of the two kinds of milk is of itself sufficient. It is to this management that our author ascribes the greater delicacy of flavor possessed by the ewe-milk cheese of the Bergamese over that made in the Oberland.

The celebrated cheese of Roquefort, in France, is made of a mixture of ewe and goat milk; the cheese of Sassenage and Dauphiny, of ewe and cow milk; it is said that a mixture of all the three, cow, ewe, and goat, makes the best cheese.

##### SHEEP

Are not a favorite stock in many parts of Switzerland; the difficulty of procuring food for them in winter is one cause. M. Kasthofer, however, mentions a fact, which if uniformly the case would, in a great measure, do away this ground of objection to sheep. He was assured that sheep suffered to remain on the mountains, during winter, procure food for themselves sufficient, not merely to support life, but to keep or render them fat, and he adds that, in Norway, when winter fodder fails, the sheep are turned out, and by scraping away the snow forage for themselves; the same is the case in Iceland.

##### FORESTS

In Switzerland are of great use and importance; they supply the principal winter food for cattle &c. The author observes that the native trees of any district are not of course, the most

useful and profitable trees that might grow there; he would therefore ascertain which are the most useful for fodder, or profitable for timber, and these he would substitute for native trees. One of the most useful trees in Switzerland is the Pinus Cembra, or Stone Pine; it is indeed of very slow growth; one of them, cut down when nineteen inches in diameter, displayed three hundred and fifty three concentric circles. Its usual growth is a span in height in six years. The timber of this tree has a most agreeable perfume, and is much used for domestic utensils, as well as for wainscoating rooms. When our author visited the chateau of Tavasp, he was struck in almost every apartment with the perfume of this wood; and he remarks it as a surprising and inexplicable circumstance, that the wood should have exhaled this perfume for some centuries with undiminished strength, and without the wood itself having suffered any decrease of weight. But this wood possesses another recommendation—rooms wainscoated with it are not infested with bugs or moths. Its seeds are esteemed a delicacy; they are eaten in great quantities at the winter parties; and on these occasions the female sex display, in extracting them, a high degree of skill, mixed with much innocent gaiety and vivacity. According to Pallas an oil is extracted from them which is used at table, and might be in the manufacture of soap.

In order to expedite and secure its growth, and thus remove the principal objection to its cultivation, he advises that the seeds should be deposited in a compost of earth, and the clippings and leaves of the pineaster and the larch; or that this compost should be put round the roots of the young plants.—*London Foreign Review.*

**MASSACHUSETTS LYCEUM.**

A respectable number of gentlemen of the Legislature, and others, assembled in the chamber of the House of Representatives on the 16th inst. Mr Denny, of Leicester was called to the chair, and Mr Eddy, of Middleborough appointed Secretary. A number of gentlemen spoke on this occasion, and instances were cited of the successful establishment of Lyceums in Leicester, Newton, Charlton, &c; and the advantages derived from them in presenting pupils the means of acquiring that kind of information, which will prove of the most practical utility. The following resolutions offered by Mr Rand, were unanimously adopted.

*Resolved*, that in the opinion of this meeting, the general establishment of Lyceums in the towns of this commonwealth would have a salutary effect upon common education, and on the best interests of the community.

*Resolved*, that this meeting recommend that a meeting similar to this meeting, be held in Boston, early in the winter session of the next Legislature.

*Resolved*, that a committee be appointed, consisting of three gentlemen of Suffolk county, and one of each of the other counties, to take suitable measures for collecting information preparatory to the meeting next winter.

*Resolved*, that said committee endeavor to obtain such legislative aid, as to them may seem necessary and advisable to raise the standard of common education, and give facility to the formation of Lyceums, for this purpose.

The following gentlemen were chosen to be the committee.

*Suffolk*, Messrs Rand, J. B. Davis, Bigelow—*Essex*, Mr Phillips—*Middlesex*, Mr Jackson—*Plymouth*, Mr Deane—*Bristol*, Mr J. A. Parker—

*Worcester*, Mr Wilder—*Hampshire*, Mr Hayes—*Hampden*, Mr Williams—*Franklin*, Mr Field—*Berkshire*, Mr Sedgwick—*Nantucket*, Mr Burnell—*Norfolk*, Mr French—*Barnstable*, Mr Marston—*Dukes*, Mr Fellows.

*Grubbing Machine.*—An ingenious citizen of our state, (Mr Pratt, of Washington county,) lately exhibited, near Georgetown, D. C. the operation of his Grand Grubbing Machine. He applied the machine to some noble White Oaks, 9 feet in circumference, and they were in a few minutes, and with ease, pulled down and their roots pulled up. The power used was the hands of some five or six men. The machine, will, it is thought, prove very useful to rail road and turnpike companies. The exhibition was made with a view of showing its effect to the members of Congress.—*N. Y. pa.*

*Manufacture of Salt.*—Mr Loring Crocker, of Barnstable, is making improvements in the manufacture of salt from sea water. He is about to throw up a high dyke around two or three acres of salt marsh, upon which he will bring the sea water, which will evaporate considerably. The water then will be conveyed to a deep trench, and from thence to the wooden vats.—*Traveller.*

*Expectation and Circumstances.*—The greatest injury that can be done to young persons is to bring them up to expectations of living in an easy independence, when it is not in the power of the parent to support it.

*TO CORRESPONDENTS.*—We are obliged to defer this week, an able and valuable article on Fruits and Fruit Trees, in reply to Mr Little's inquiries in our last paper—also one on New Varieties of Potatoes—Hints to Young Farmers—on Rose Bugs—Several interesting articles from a correspondent in Mansfield—and some Agricultural Extracts from The Foreign Review.

Subscribers to the New England Farmer in Nova Scotia, will find their accounts with P. J. HOLLAND, Esq. Editor of the Acadian Recorder, Halifax, where they are desired to call and settle.

Those in New Brunswick are left with Mr A. McLEOD, Editor of the St John City Gazette.

*Fresh Hemp Seed.*

Just received at the New England Farmer Seed Store, 52 North Market Street, a few barrels of American Hemp Seed, of last year's growth.—Also, one barrel of fresh Uiga Flax Seed, well known to be superior to the common American Flax.

*Farmer Wanted.*

A faithful man is wanted to take charge of a small place in Roxbury, comprising a garden, orchard, &c.

It must be expressly understood that no ardent spirits will be allowed on the place. Persons who are unwilling to accede to this, need not make application to the New England Farmer Seed Store, 52 North Market St. Boston.

*Farmer Wanted.*

A steady, faithful man is wanted to take charge of a farm in Newton—apply to J. B. RUSSELL, New England Farmer Seed Store.

*Early Potatoes.*

For sale by the subscriber 30 or 40 bushels of superior early potatoes, price \$1.25 per bushel. **SETH DAVIS.** Newton, Feb. 13, 1829. 3teop

*Farmer Wanted.*

Wanted, an active, industrious man (a Scotchman will be preferred) to take the charge and assist in laboring on a farm. To a person properly qualified, a fair compensation, punctual pay, and employment for several years will be given.

An entire abstinence from the use of ardent spirits, will be required. Apply to Geo. Bacon, at Thompson's Hotel, No. 9 Elm street. 3t Feb 6

*Gardener Wanted.*

Wanted on a place near the city, a single man who understands the management of a small garden and farm. Satisfactory recommendations will be required, and permanent employment given. Apply at this office. **tf** Jan. 22.

*Seeds for Country Dealers.*

Traders in the country, who may wish to keep an assortment of Garden Seeds for sale, are informed they can be furnished at the New England Farmer office, No. 52 North Market Street, Boston, with boxes containing a complete assortment of the seeds mostly used in a kitchen garden, on as favorable terms as they can be purchased in this country, neatly done up in small papers, at 6 and 12 cents each—warranted to be of the growth of 1828, and of the purest quality. **ORNAMENTAL FLOWER SEEDS** will be added on the same terms, when ordered, as well as PEAS, BEANS, EARLY WHITE SWEET CORN, &c, of different sorts.

The Seeds vended at this establishment, are put up on a new plan this year, each package being accompanied with short directions on its management, and packed in the neatest style.—Traders are requested to call and examine for themselves. **opt** Jan. 23.

*For Sale,*

In the southeasterly part of old Marlborough, a valuable Farm, containing about 120 acres, consisting of every kind of land that is desirable to the enterprising farmer, a large portion of which is of the first quality, having a constant stream of water running through it; and the land is so situated that a number of acres are capable of irrigation. On the premises is an upright two story House, with four rooms on the floor, in good repair; a large Barn, 20 by 30, and in common seasons is filled with good hay. There are also on the farm, good Orchards, a part of which are in their prime; together with an abundance of Wood, the best of white oak, fit for wheelwrights' use, or for ship timber. There are few farms capable of more improvement, or which can be carried on at less expense. The place will be sold at a fair price, with or without the stock and utensils, at the election of the purchaser. The payments made easy and accommodating, and possession may be had on delivery of the deed. For further particulars, please inquire of **WILLIAM DRAVER**, Esq. of Marlborough, of **BENJAMIN WELD** of Roxbury, or of **SAMUEL H. WELD**, on the premises, Jan. 16.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.	3 00	3 75
ASHES, pot, first sort,	ton.	130 00	135 00
Pearl, first sort,	"	130 00	135 00
BEANS, white,	bushel.	80	1 12
BEEF, mess,	barrel.	10 00	10 50
Cargo, No. 1,	"	8 50	9 00
Cargo, No. 2,	"	7 50	7 75
BUTTER, inspected, No. 1, new,	pound.	14	16
CHEESE, new milk,	"	7	9
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	9 00	9 12
Genesee,	"	9 00	9 25
Rye, best,	"		
GRAIN, Corn,	bushel.	63	65
Rye,	"	75	80
Barley,	"		70
Oats,	"	30	38
HOG'S LARD, first sort, new,	pound.		9
LIME,	cask.	35	90
PLASTER PARIS retails at	ton.		3 00
PORK, clear,	barrel.	16 00	16 50
Navy, mess,	"	13 00	13 25
Cargo, No. 1,	"	13 00	13 25
SEEDS, Herd's Grass,	bushel.	2 00	2 50
Orchard Grass,	"		3 00
Fowl Meadow,	"		4 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		4 00
Red Top,	"		1 00
Lucerne,	pound.		50
White Honeysuckle Clover,	"		50
Red Clover, (northern)	"	8	10
French Sugar Beet,	"		1 50
Mangel Wurzel,	"		1 50
WOOL, Merino, full blood, washed,	"	35	42
Merino, full blood, unwashed,	"	22	26
Merino, three fourths washed,	"	30	35
Merino, half & quarter washed,	"	23	33
Native, washed,	"	25	23
Pulled, Lamb's, first sort,	"	37	41
Pulled, Lamb's, second sort,	"	25	30
Pulled, " spinning, first sort,	"	30	33

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD,

(*Cle. k of Faneuil-hall Market.*)

BEEF, best pieces,	pound.	10	12	1 2
PORK, fresh, best pieces,	"	5		3
whole hogs,	"	5		7
VEAL,	"	5		6
MUTTON,	"			10
POULTRY,	"	8		12
BUTTER, keg and tub,	"	14		20
Lamp, best,	"			20
EGGS,	"	20		22
MEAL, Rye, retail,	bushel.			70
Indian, retail,	"			70
POTATOS,	"			50
CIDER, [according to quality,]	barrel.	2 00		2 50

## MISCELLANIES.

One of the strongest efforts of the first woman in Europe—for who will compete with Mrs Hemans?

## ELIJAH'S INTERVIEW.

BY MRS. HEMANS.

On Horeb's rock the Prophet stood—

The Lord before him pass'd;  
A hurricane in angry mood  
Swept by him strong and fast.  
The forests fell before its force,  
The rocks were shiver'd in its course;  
God was not in the blast.  
'Twas but the whirlwind of his breath,  
Announcing danger, wreck, and death.

It ceased. The air grew mute—a cloud  
Came muffling up the sun;  
When through the mountains, deep and loud,  
An earthquake thunder'd on;  
The frighted eagle sprang in air,  
The wolf ran howling from his lair;  
God was not in the sun.  
'Twas but the rolling of His car,  
The trampling of His steeds from far.

'Twas still again—and Nature stood  
And calm'd her ruffled frame;  
When swift from Heaven a fiery flood  
To earth devouring came.  
Down to his depths the ocean fled,  
The sickening sun look'd wan and dead;  
Yet God fill'd not the flame.  
'Twas but the terror of his eye  
That lighten'd through the troubled sky.

At last a voice all still and small,  
Rose sweetly on the ear;  
Yet rose so clear and shrill that all  
In heaven and earth might hear.  
It spoke of peace, it spoke of love,  
It spoke as angels speak above,  
And God himself was here.  
For, oh! it was a Father's voice,  
That bade his trembling world rejoice.

FOR THE NEW ENGLAND FARMER.

**Dress.**—There is a certain dress suitable to every station, which to neglect would be sinking into meanness, and be a disrespect to those we live among. But nothing can be more dangerous in the education of children than cherishing in them a passion for fine clothes; and a desire for dressing more expensively than their associates, and in habiliments more costly than their circumstances will warrant.

**Happiness** is in the mind, and to improve the mind is a principal mean for obtaining it. Less happiness is gained by enlarging our possessions than by contracting our desires; and Diogenes, contented with his tub, was more happy than Alexander, weeping for want of another world to conquer.

**Children's Expenses.**—If you put into the hands of your child more money than is suitable to his age and discretion, you must expect to find that he has thrown it away upon what is not only idle but hurtful. A certain small regular income may be well for any child above six years of age. And when he comes to be capable of keeping an account, he ought to be obliged to do it; he will thereby acquire a habit of frugality, attention and prudence, which will last him through life. On

the contrary giving a young person money to spend at will, without requiring any account of it, is leading or rather forcing him into extravagance and folly.

**Fashionable Vices.**—Many young men plunge into extravagance, idleness, and dissipation, not from any natural propensity to those vices, but from a desire to be or seem to be fashionable.—But vices of adoption and imitation are of all others most disgraceful and unpardonable.

**Concord Lyceum.**—The first Lecture before this Society was given in the Court House, on Wednesday evening last, by Rev. BERNARD WHITMAN, of Waltham. The subject was "*Popular Superstitions*," and was treated in a very instructive and interesting manner. The meeting was well attended; we should think full three hundred hearers were present, some of whom came from adjoining towns. The President announced, that a second Lecture would be given, by Dr HORATIO ADAMS, on Wednesday evening next, at the same place.—*Concord Yeoman.*

**Blackstone Canal.**—Messrs Fox, Jewett, and Brigham, a committee of the citizens of Fitchburg, have invited a meeting of all persons in favor of taking measures to procure an extension of the Blackstone Canal from Worcester to Fitchburg—to be held at Whiting's Tavern in Sterling, on the forenoon of Monday, the 9th of February. Such an extension would probably pass through West Boylston, and Leominster, and would, perhaps, eventually connect with Nashua river, which empties into the Merrimac—and thus make a half circle round Boston.

**Wild Pigeons.**—Innumerable multitudes of Pigeons have been for many days passing and re-passing over this town. One flock which passed over literally obscured the atmosphere, and could be observed in every direction as far as the eye could reach, and making a noise like a strong rush of wind. No calculation can possibly be made of its extent with any degree of accuracy; but we should imagine, from the time occupied in their passage, that the foremost ones might have flown thirty miles by the time the latter part of the flock had passed over! We have no doubt but that, if the pigeons in the *one flock* above noticed could be enumerated, they would at least amount to as many in number as the dollars lost by the Adams man in Baltimore, in the great bet. The weather, for several weeks past, has been almost as mild as during our Indian summer.

*Piqua, (Ohio,) January 3.*

**Fishermen's Sham Fight.**—The Gloucester paper at the close of an article on the abuse of the Militia System, has the following anecdote:—"About 12 years since, a large body of our Fishermen were warned to appear according to order, and after going through the rignarole nonsense usual on such occasions, the regiment was ordered to prepare for a sham fight. The late Col. Haskell commanded the Sandy Bay militia, composed entirely of Fishermen, who had hardly got their sea legs off, and certainly not their military ones on. When the order of attack was given, Capt. H. addressed his men in their own language, viz: "Off mittens, boys, and after them." And tigers like, on they rushed, with fixed bayonets, to the horror and dismay of their opponents, who to save their bacon, took to their heels, with half a

regiment of fishermen in full chase, determined as was supposed, to do execution, and cover themselves with immortal glory! But they were stopped from their bloody designs. Not a heart was wounded, except by fear, nor a bone broken, to the credit of the gallant officers, who were the first to run."

We learn that the Directors of the Baltimore and Ohio Rail Road Company have received letters from their Engineers now in Europe, informing that they reached Liverpool after a passage of 19 days, were in good health and had met a very kind reception from the Engineers engaged on the Liverpool and Manchester Rail Road, to whom they had taken letters of introduction and discovered the most liberal and friendly disposition to give them every information. The Engineers accompanied by those gentlemen, were, on the first ult., actively employed in their examinations.—The Liverpool and Manchester Rail Road was steadily advancing towards completion—the stock of the company, which a short time after the commencement of this work, had fallen below par, was, at the last dates, 60 per cent. premium.—*Baltimore Patriot.*

## For Sale,

A valuable Farm in Stoddard, in the county of Cheshire, N. H., formerly occupied by Esq. Emerson as a tavern, containing about 240 acres of good land, well proportioned in mowing, tillage, orchard, pasture and wood land, with a fine growth of sugar maple. The farm is pleasantly situated on the great road leading from Boston, Mass. to Charlestown, N. H., and has on it, a large dwelling house, three barns, a cider mill and house, with other out buildings, all convenient and in good repair. It would be exchanged for real estate in the neighborhood of Danvers, Mass., or sold on very liberal terms. For more particular information, apply to Joel Wright, on the premises, to Abel Stacy, of Stoddard, or to

DANIEL KING, or } Of Danvers.  
EBENEZER KING, }

Jan. 29, 1829.

## Pressed Culinary Herbs.

For sale at the New England Farmer Seed Store, No. 52, North Market street, Culinary Herbs, dried, pressed, and neatly packed, in parcels, at the following prices:—Sweet Marjoram, 50 cts—Summer Savory, 25 cts—Thyme, 33 cts—Sage, 17 cts—Celery, (in bottles for soups, &c.) 25 cts—Balm, 33 cts—Rose Flowers, \$1.00.

## Assorted Seeds for Families.

For sale at the New England Farmer Seed Store small boxes of assorted Seeds for Kitchen Gardens. Each box contains a package of the following Seeds:

Early Washington Peas	Long Dutch Parsnip
Dwarf Blue Imperial Peas	Large Cabbage Lettuce
Late Marrowfat Peas	Long Green Turkey Cucumber
Early Nohawk Dwarf string Beans	Pine-apple Melon
China Dwarf string and shell Beans	Long, or Round Watermelon
Lima, or Saba Pole Beans	Nasturtium
Long Blood Beet	Large White Onion
Early Turnip rooted Beet	Large Red Onion
Early York Cabbage	Curled Parsley
Large late Drumhead Cabbage	Flat Squash Pepper
Cape Savoy Cabbage	Early Scarlet Short-top Radish
Red Dutch Cabbage (for pickling)	White Turnip Radish
Early Horn Carrot	Salsify
Long Orange Carrot	Early Bush Squash
White Solid Celery	Early White Dutch Turnip
Curled Cress	White Flat Turnip
Early Cucumber	Yellow Stone Turnip
Early Silesia Lettuce	Winter Crook-neck Squash.

## POT HERB SEEDS.

Thyme—Sage—Marjoram.

The above list, it will be seen, comprises all the common vegetables, besides several new varieties of recent introduction, and uncommon excellence. Every kind is warranted of the very first quality, as to fishness and purity. Each box contains directions for the management of the different sorts. Price \$3 per box.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

Printed for J. B. RUSSELL, by I. R. BUTTS & Co.—by whom all descriptions of Printing can be executed to meet the wishes of customers. Orders for printing received by J. B. RUSSELL, at the Agricultural Warehouse, No. 52 North Market Street.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (at the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, FEBRUARY 20, 1829.

No. 31.

## HORTICULTURE.

FOR THE NEW ENGLAND FARMER.

### FRUIT TREES.

MR FESSENDEN—In your Farmer of the 6th inst. there are one or two articles relating to horticulture that are particularly interesting. There are others that deserve notice; and one from Bucksport, Maine, that merits the attention of some one better qualified than I am to answer the inquiries of the writer. But as I have a moment's leisure, and the author seems quite interested in getting some information on the subject to which his article relates, I will, with your permission, make some general remarks upon the points on which he appears most anxious, and only regret that I cannot answer his inquiries with as much *certainty* as he desires.

As fruits of all kinds are more or less affected by the soil and climate in which they grow—it is difficult to state with precision what sorts will answer best in countries of which we know but little, or nothing, of either. There are, however, general rules which may be applied to all situations and soils, which may serve to govern the cultivator in some measure, and if I should extend my observations somewhat beyond the limits of his inquiries, I hope they will meet with his indulgence.

The article appears to be addressed to nurserymen, and writers on horticultural subjects:—and the objects of the inquiries seem to be confined to the quality of the trees to be taken from the nursery; the kinds of fruits best suited to the country he inhabits; what fruits are most prolific in themselves, and will bear best and most abundantly;—their time of ripening, and the best mode of preserving them;—the trees to be planted, as I understand, in an open orchard. It is, as I have before stated, very difficult to answer all these questions simply and precisely, without knowing more of the climate and soil of the country that Mr Little inhabits, than I do. But I may, perhaps, be able to give him some general hints on the subject, that may serve his purpose as well as if I professed to know more particularly what would meet his views. And first, let me observe, that unless the trees are properly planted, and taken care of afterwards, it is of little consequence what their qualities are, or what their fruit is;—for the finest formed and most healthful trees, grafted from the best fruits, and most abundant bearers, will disappoint the expectations of the cultivator—unless these first principles are attended to.

The trees selected from a nursery should be not less than five feet high, and if six or seven feet, so much the better. Their stems should be straight, free from wounds and bruises of any kind—of a thrifty, but not too rapid a growth; clear bark, and well furnished with healthy sound roots. The soundness of the roots is easily ascertained by cutting off a small piece at their ends. If they are sound, the wood will be white—and such as are in any degree brown within the bark, are diseased, and should be cut out till you line to white wood: the cut should be always a little sloping on the

under side of the root; and it is best to cut the ends of all your roots when you plant your trees, with a sharp knife. With respect to the head of the tree, three branches, besides the leader, are enough to leave on, the first year. But if the planting takes place in the fall of the year, it is best to defer the trimming of the trees until the first week in May, when the wounds made by the knife will readily heal. Care should be taken to cut close and smooth, leaving no knobs or parts of limbs behind.

Before the trees are planted out the earth should be prepared to receive them. This should be done by very deep ploughing and cross ploughing in the first instance, and then by a severe harrowing, so as to break the earth up as fine as possible. If you can throw the earth into beds of an undulating form of about thirty feet wide, so as to raise the top or centre of each wave a foot or eighteen inches above the intermediate space, or lowest part of the furrow, the trees will grow all the better for it; because, in such case the water will not lodge round the roots of the trees, but will be carried off when there is a superabundance of it, and the additional depth of soil will prevent them from suffering from drought in dry seasons. The trees should be planted on the crown of these ridges.—If apple trees, 40 feet apart; and if pears, 30 feet—by which arrangement the ground may be cultivated continually during their growth, with great advantage to the trees as well as the crop. In Flanders, where the finest and most abundant wheat crops are raised, the ground is always thrown into this form, and for grass it is equally advantageous.

Care must be taken not to plant the trees too deep in the ground; and they should be set in the different rows, Quincunx or diamond fashion, and not opposite to each other. This gives more room for the roots and branches to extend themselves without interfering, while it allows each row to get its share of the sun and air. If your trees are planted in the fall of the year, the best mode to preserve them from being blown over by the heavy winds of the season, or thrown out of the ground by alternate frosts and thaws in the winter, is to heap the earth round the stem till it attains the form of a cone, which may be gently beaten with a spade to prevent its being washed away by rains. By this means the tree may be kept upright, and firm in its place, until its roots begin to shoot, or the weather becomes moderate in the latter part of the spring or early in June, when the earth may be levelled again; and the succeeding winter this process will be unnecessary. This mode is far preferable to staking them. Trees should never be planted in holes dug below the level of the soil into the poor and hard ground, as is practised by many people. It prevents the extension of the roots, and of course of the branches, and the trees in such case are never healthy, vigorous, and good bearing plants. It is by no means uncommon for farmers and gardeners too, to dig deep holes in the ground into which they cram the roots of the tree, where they are confined to a narrow space, and corrupted by stagnant putrid water, which is confined round them in the hard pan or gravel which forms the wall of their prison. Many trees are

called poor bearers from this, and other careless habits of the planters, and the nurserymen get the blame in many cases which belongs, in fact, to the gardener or farmer that he supplies.

A good, light, and warm soil is best for fruit trees in general. Wet, heavy land, is seldom congenial to the growth or health of the trees, and never to the quality of the fruit.

Trees taken from a colder climate than the one they are transplanted to, will thrive and come into a bearing state earlier than when the contrary is the fact. But if these last are well taken care of for a few years, they will accommodate themselves to the climate, and in time make good bearers.—If trees are transplanted from a very rich to a poor soil, they will languish. Nurseries, therefore, should never be manured.

Apples are better suited to cold regions than any other fruit. The great varieties of this species of fruit, many of which are very fine, makes it difficult to select any number that can be called emphatically *the best*—and people differ so much in their notions on this point that no one man can decide for another. But there are a few kinds of apples that all allow to be good, both for their eating and keeping properties. The Baldwin, for instance, is an excellent table fruit—keeps remarkably well, and is a great bearer in this neighborhood. The Roxbury Russet has the two latter properties in a remarkable degree. But how far they would answer if transplanted to Bucksport, it is not in my power to tell. Nor can any one else, I apprehend, decide upon this question until they be tried. The Newton Pippin, is, in my opinion, the finest apple known, when raised in the neighborhood of New York and Philadelphia. But I have never seen any that have been raised here that were better than Greenings, although the trees have been transplanted from the nurseries on Long Island, where this fruit is supposed to be most perfect. I mention these facts to show how difficult it is to answer Mr Little's question on this point. Whether this arises from difference of climate, or soil, I know not, but it may be either, or both. It seems to me that the most secure method for a farmer who wishes to make an orchard, is to find out the best fruits that his own country affords, and those that are the best bearers. This he can determine for himself. From these he can engraft a portion of his trees, while the others, which he has introduced into his farm from abroad, and of which he has no knowledge except from report, are coming forward. In this way he will be sure of having some that will suit him—and if the others turn out well, he will get a variety from which he can choose, and by re-grafting from bearing trees of which he has seen and eaten the fruit, get as many or as few sorts as he requires for his permanent stock. I say re-grafted from bearing trees, because this is the only sure mode of getting good fruit, and avoiding the vexations and disappointments that are inevitable when we depend on catalogues; for the best intentioned and most honest nurserymen, of all countries, are frequently deceived themselves, both as to the quality and varieties (or kinds) of fruits that they offer for sale. This arises sometimes from mistakes, and sometimes from the carelessness o

the budders or grafters in nurseries. Sometimes from the nurseryman himself having been deceived by those from whom he has imported his trees, and sometimes from the ignorance we are under as to the real and proper names of fruits that we see. In different places the same fruit is called by different names, and even gardeners and nurserymen who have been for years engaged in their vocations, and who ought to possess a correct nomenclature, frequently confound all distinctions, by adopting any name that is popular, or which may have been given to a particular fruit by the person from whom they receive it. When, therefore, you want to be sure that you have a good fruit, take the scions from a bearing tree, the fruit of which is known to you, and do not trust to the reports of others any further than necessity prescribes. By this means you may save much time and avoid much vexation and disappointment.

I will state a fact which will show how much we are exposed to this evil when we depend on the reports and representations of others. A graftsman who had worked for me several years, brought with him in the spring some scions of pears which he wished to insert into one of my trees. I could find no name for them that he knew of, but the *American St Michael*. I told him I had St Michael pears in abundance, and did not want any more. But sir, said he, these are different from yours. They never blas. They are very high flavored—are great bearers, and vastly superior in all respects to any St Michael you ever saw. They are a seedling of this country. A natural fruit of our own land, and command a great price in the market. Have you seen them on the tree, and eaten them yourself that makes you so sure of these facts? Certainly, I have, was the answer, and can assure you that what I say is truth. I had heard of a seedling pear raised in Salem, that resembles the St Michael, and is said to be very good. I of course concluded it was this fruit, and I permitted him to insert them into the tree. After waiting three years I got fruit, which proved to be a variety that I had myself introduced into the country 15 years before, and of which I had more than I wanted. Times of ripening depend on climate, and the variety of fruits.—The same thing may be said as to their preservation.

I have extended this article beyond propriety, but there is still much omitted that might be said. You can curtail it as you may deem proper, or omit it altogether if you think it inapplicable to the inquiries of your Bucksport correspondent.

A SUBSCRIBER.

Feb. 10, 1829.

FOR THE NEW ENGLAND FARMER.

#### MR TIDD'S NEW VARIETIES OF POTATOES.

MR EDITOR—As my name has found its way into some of the papers of the day, in relation to raising from the seed a large variety of potatoes, I thought it might not be unacceptable to your readers for me to give a description of the potatoes and my method of raising them. In doing this, I shall endeavor to relate the experiment in as intelligible a manner as possible, in order that if any other person, into whose hands your useful paper may fall, should be desirous to repeat the experiment, they may be able to profit as much

by my errors as by any successful method I may have adopted.

A year ago, last fall, I collected, principally, I believe from the Early Whites, and the calicoes, a quantity of potato balls, and laid them by, in a room, exposed to all the inclemencies of the season until the next spring, about the last of March or first of April, the exact time not known. When I came to examine them, preparatory to planting, I found them dried so hard, and shrivelled, that I was afraid they were entirely spoiled. I, however, selected some of the best of the balls, and after much labor, in soaking them in warm water, &c, succeeded in extracting a few seeds, and planted them in my green house. The rest of the balls I kept in water a week or more, without its appearing to have much effect on them. As it did not appear to me practicable to separate these seeds from the balls, I began almost to despair of being able to proceed with my experiment to the extent I had proposed. The thought occurred to me that if I separated these balls into small pieces, and planted them, some of the seed might possibly come up. I resolved to try the experiment, which succeeded beyond my most sanguine expectations. In every place where I put a piece of one of these balls, the plants came up very thick. In patches of, perhaps, a half inch in diameter there were from twenty to fifty plants, so that I soon found that I had abundance of them. As soon as these plants were well up, and while they were yet in the seed leaf, I took them up, carefully, and planted them out about three inches apart, as I did also others, which I had previously sowed, after they had gained more strength. I found that they bore transplanting remarkably well, as almost every plant lived, and that without any particular care of shading, &c, though I generally chose a cloudy day to transplant them. I found by computation, after I had pricked them out in rows, that I had about two thousand plants, which occupied about one fourth part of my green house. I let those plants remain in the green house, till all danger of frost was past, or about the middle of May, when I re-transplanted them into a well prepared spot in my garden, about 6 by 8 inches apart. Here, I found afterwards I had committed a great error in planting them too close; for the vines by their luxuriant growth soon covered the ground. Notwithstanding they were planted so thick they bore bulbs, and even ripened their seeds; and grew as stout and as stocky, as any I ever saw, even from the long red potatoes: and the yield of some of the plants would cover nearly double the space of ground allotted to them. Hilling was entirely out of the question, and some of them were destroyed in attempting to eradicate the weeds, although the operation was performed by a very faithful man, with a strong injunction to be careful. I was led into this error by supposing as I had both read and heard, that the yield, the first year would be very small, not more than two or three potatoes, about as big as a common walnut. This I found by experience, which is the best schoolmaster, to be a mistake; for I had, on a considerable number of my vines, some fair sized potatoes, and a few larger than the average growth of early whites.

The most interesting part to me, and that which I had been anticipating all summer, was the digging of them. It is a matter of great interest to me, to see with what small beginnings, and apparently weak means nature achieves her great de-

signs. My anticipations in this case were not disappointed. I dug them principally myself, and mostly with my hands, for the double purpose of not injuring, and keeping the potatoes from each plant separate. I found them of all colors from black to white, besides a great number that were variegated, and of all sizes from that of a pea to a full grown potato; and of all forms from a round to a long red, including some handsome ovals; and in all numbers from one to several hundred in a hill, if I may be allowed the term. The greatest yield was from a vine, which produced fifty two, nineteen of which were tolerably fair sized potatoes. There was a great difference in the growth of the vines, both in the green house and in the garden. In transplanting them from the green house into the garden, I discovered on some of the small vines, a few small potatoes about the size of peas, while on those, which were much larger, and looked more thrifty, I could not discover any. And so it was in the measure in the fall, when I dug them. Some of the largest sized vines had no sign of a potatoe on them; but then again, some of the largest vines bore the greatest crops of potatoes. I found that the size of the vine was no criterion by which I could judge of the probable crop of potatoes. There were a good many varieties, which I think worthy of notice, a few of which I will name, and attempt to describe.

There was one vine, which had, I should think, several hundred, all about the size of a pea; they hung in clusters, something similar to grapes. Another kind resembled in some measure, in form, the sweet potatoe. Another bore all the potatoes on the stem above ground. They were black, and in considerable numbers, and would average about half size. They did not hang in clusters, but were distributed along the main stem to the distance of about two feet, and bore it, by their weight, down to the ground. In another the potatoes all grew in one clump, so much so as to be indented one into the other; and pressed into all kinds of shapes, with obtuse edges. There did not appear to be any soil to speak of between them. In some of the hills, the potatoes were all small; in others there were no small ones, but all middling sized. In others all large, and in some mixt, large, small, &c. There were some round, some oval, some long, some very smooth, shining delicate skins, and some remarkably rough. I have all colors in all shapes, and am doubtful if there ever was before so great a variety of potatoes seen together.

There seems to me to be considerable difficulty, Mr Editor, in regard to what will be the best course for me to pursue, in order to secure the greatest benefit with the least expense, from my experiment. The first question is to know if it is necessary to plant all the potatoes from each plant, in order to obtain all the varieties; or in other words, will all the potatoes, produced from the same vine, the first year from the seed, yield potatoes possessing the same qualities? If I could be well assured that all the potatoes produced from any single seed would yield potatoes possessing precisely the same qualities, then, instead of having twelve or fifteen thousand potatoes to plant, I should not be under the necessity of planting more than about fifteen hundred; or for fear of accident, say three thousand. I lost in those vines, which bore no potatoes, which died in transplanting, or were destroyed in weeding, about

five hundred plants, so that I had about fifteen hundred, which bore potatoes. The second question is, how far apart they must be planted in order to prevent them from mixing? This I conceive to be very important; for if they should mix, the potatoes I might select to test the quality might be entirely different from all the rest in the same hill, creating confusion and uncertainty in my next year's crop. And if I must plant them at any considerable distance apart, it will require more ground than I shall be willing to spare.

That potatoes will mix in the ordinary way of planting them I had ocular evidence last season. My man, who knew that I was something curious in these things, brought me a potato, apparently an early white, with a light red streak, in imitation of the calicoes. He said that it grew among the early whites, in the vicinity of some calicoes. A row of calicoes ran parallel to, and immediately adjoining the row of whites, from among which this potato was taken. I have preserved it among my seedlings, and intend planting it with them. I had some seedlings marked in precisely the same manner. The third question is, what method shall I adopt to test their quality the next season, should I live to finish the experiment? For, if I have fifteen thousand hills of potatoes, and must try every hill separately, if they are cooked three times a day, it would require thirteen years to finish the trial. You see, Mr Editor, into how much difficulty my prying curiosity has involved me; and that it will require much time, trouble and expense to carry on this experiment to completion in the same style in which it was commenced. From the success which has so far attended my weak endeavors, I feel desirous that it should be continued under the best possible auspices. Although I candidly confess that curiosity, combined with amusement, was the chief inducement at the commencement of the experiment, as I performed all the work, except weeding, with my own hands, yet I will not deny that the honor, the honor, Mr Editor, should I be successful in raising a very superior potato, in point of precocity, quantity, and quality, which present appearances seem to justify me in anticipating, is not without its influence on my mind. Should I not succeed in obtaining a variety, in which all these good qualities unite, yet I hope to have several in which two of them shall predominate in an eminent degree.

*Remarks by the Editor.*—The above mentioned experiments of Mr TIDB, appear to us to be of much importance; and we hope his inquiries will elicit the desired information from those who are capable of bestowing it. We propose hereafter to offer some suggestions on the subject.

FOR THE NEW ENGLAND FARMER.

#### HINTS TO YOUNG FARMERS.

Consider your calling the most elevated, and the most important; but never be above it, nor be afraid of the frock and the apron.

Put off no business, which ought and can be done today, until tomorrow.

As soon as the spring opens and the frost is out of the ground, put your fences in order.

Plant no more ground than you can well manure and cultivate to advantage.

Never hire a man to do a piece of work, which you can do yourself.

Every day has its appropriate duties, attend to them in succession.

Keep no more stock, than you can keep in good order, and that of the best kind.

Never "run into debt" without a reasonable probability of solving it at the time agreed.

Remember that *economy* and *industry* are the two great pillars, the JACOBIN and BOAZ, of the farmer's prosperity.

Should you take the *New England Farmer*, or any other periodical journal, pay for it in advance.

Never carry your notes in your pocket-book, as the desk or trunk is a more appropriate place.—Keep them on file and in order, ready to be found when wanted.

Never buy anything at an auction because the article is going cheap, unless you have a use for it.

Keep a place for your tools—and your tools in their places.

Instead of spending a rainy day at the dram-shop, as many do to their ruin, repair whatever wants mending—post your books.

Should you be fond of the chase, or the sport with the hook, indulge occasionally, but never to the injury of more important concerns.

By driving your business before you, and not permitting your business to drive you, you will have opportunities to indulge in innocent diversions.

Never trust your money in the hands of that man, who will put his own to hazard.

When interest or a debt become due, pay it at the time, whether your creditor wants it or not.—Never ask him to "wait till next week," but pay it. Never insult him by saying, "you do not want it." Punctuality is a key to every man's chest.

By constant temperance, habitual moderate exercise, and unaffected honesty, you will avoid the fees of the Lawyer and the Sheriff; gain a good report, and probably add to your present existence, at least, 10 years of active life.

When a friend calls to see you, treat him with the utmost complaisance, but if important business calls your attention, politely excuse yourself, and he will excuse you.

Should you think of building a house, be not in a hurry, but first have every material on the spot, and let your cellar be as large as the frame.

Keep a memorandum-book—enter all notes whether received or given—all moneys received or paid out—all expenses—and all circumstances of importance.

In December reckon and settle with all those, with whom you have accounts—pay your shop-bills and your mechanics, if not promptly done at the time, which is best of all.

On the first of every January reckon with yourself, and reckon honestly—bring into view all debts and credits—notes and accounts—ascertain to what amount your expenses were the last year, and the loss or gain—make out a fair statement and enter the whole in a book for the purpose.—Having arrived at this important knowledge, you will imitate the prudent traveller, who always keeps in view where he is next to move. You will now look forwards and calculate how and in what way, you shall best meet and prosecute the business of the ensuing seasons.

And lastly, when the frost of winter shall lay an embargo on your operations, and the chilling blasts of Boreas shall storm your castle, let your fireside

be a Paradise, and let the long evenings be consumed in social glee, or in the pursuit of useful knowledge.

AN OLD FARMER.

Mansfield, Jan. 7, 1829.

From the New York Farmer.

#### VAIN ATTEMPTS TO CULTIVATE THE ARACACHA OF BAGOTA.

The attempts to introduce and naturalize the Aracacha Plant of Bagota and New Grenada, in Colombia, have not that I know, been as yet attended with any promising results. From the failure to propagate it in maritime and northern regions, I despair of obtaining any benefit from its abundant and nutritious roots. The late Baron de Shaik wrote me that although it vegetated in Trinidad island, there was an expenditure of the whole vegetative effort in producing herbage and upper growth; while there was not a single tuber but only fibrous roots under ground. Under this view of the case I am inclined to the belief, that, whether it be an *Apium* as commonly supposed, or a *Conium* as others say, it is a native of very elevated tracts, and will, in all likelihood, require a long and patient course of experiments to reconcile it to low lands and places near the sea, if indeed that object can be effected at all.

DR. MITCHELL.

#### MORTALITY AMONG PEACHES.

I remember the time, nearly forty years ago, when I could boast nearly as many varieties of the peach; I even said I would fatten or feed hogs on the yellow clingstones. There has been since that time a lamentable reverse. The peach trees of that plantation and of the neighboring region have been doomed to linger and perish. The disease has been considered by Mr Prince as contagious, and communicated by morbid flowers; and by Mr Adriance, as caused by a malignant influence shed upon the peach tree by the Lombardy poplar. Other discreet observers have ascribed the mortality to the ravages of the insect *Egeria ciliosa*, infesting the trunk between air and earth, at the point where the ascending and descending caudex unite. Some again think there is an epidemic influence, which has not yet reached the end of its destructive term, invading the health and destroying the life of the peach tree. Whether the mortality is owing to either of these causes, or to any other, it is quite a calamity in the region around New York and every place where its visitation extends. The most approved rules against the disorder seem to be these: to raise trees from the seed; to cull out the best varieties of natural growth; to destroy disordered trees and to plant new frequently, say once in five or other term of years according to circumstances.—*Ibid.*

Mr Amos Larcom has invented a machine which promises to be of much service in the rear part of the house. It is a washing machine so constructed, as, apparently, to give the soiled clothes a friction necessary to remove dirt, without being so great as to injure the fabric of the garment. This is a desideratum, and if the girls' knuckles and wrists can be saved their weekly skinning, and the linen of the family be washed with as much delicacy as if by human hands, then Mr Larcom has accomplished a great and a good work. A model of the machine is at the Coffee House for inspection. We have a smaller one before us, of which the females augur most favorably.—*U. S. Gazette.*

## REFRIGERATORS.

Concluded from page 236.

When it is required to produce a great degree of cold suddenly, it will be proper to beat the ice small and add about one-fourth its weight of salt; the mixture will melt much sooner than ice alone; and because the freezing point of the brine their union will produce, is  $38^{\circ}$  below the freezing point of fresh water, and its capacity for heat being greatly increased on its passing to the fluid state, the mixture while melting, must necessarily be abundantly colder than ice; which constant experience verifies. After the brine has taken up so much heat that it is no colder than ice, it may be drawn off and used for cattle or any other necessary purpose. I should suppose this practice would be always proper for fishermen when their fish were first put in.

Before I leave this part of the subject it will not be amiss to notice a very erroneous practice which I am told some have fallen into. Knowing that a mixture of ice and salt produces a great degree of cold, they have very injudiciously mixed salt with the ice when filling their ice houses.—Strange as it may appear, yet it is certainly a fact, that by this practice about three times the quantity of ice will be melted, that would be by using the same weight of boiling water. This, however, is not all clear loss: it has just been observed, that four pounds of ice, or water, and one pound of salt, produce a brine whose freezing point is  $38^{\circ}$  below the freezing point of fresh water, or  $6^{\circ}$  below 0: this is the brine that will be produced by a particle of salt coming in contact with ice, at the instant of melting; being about the proportion of salt which water at that temperature can dissolve: therefore, 1 lb. of salt will liquify 4 lbs. of ice in an ice house at the temperature of  $32^{\circ}$ ; 1 lb. of boiling water will liquify about  $1\frac{1}{2}$  lb. But on passing to the liquid state, it takes from the adjoining ice as much heat as supplies its increased capacity; which it is possible, is about  $108^{\circ}$ ;  $38^{\circ}$  less than fresh water; this being the difference between their freezing points. Admitting the brine to flow off as fast as it is made, these  $38^{\circ}$  for each pound of brine or one hundred and fifty-two for each pound of salt, is all the loss that will be sustained; because the ice that was cooled by the process, must be again supplied with the same quantity of heat, to raise it to its original temperature: the loss will therefore, be something more than one pound of ice to each pound of salt. If the brine was to continue some time, before it passed off from the ice, the loss would be less: because its temperature would be raised by heat taken from the ice; but as certainly as it leaves the ice any colder than the general temperature ( $32^{\circ}$ ), so sure some loss is sustained; because the introduction of salt can do very little either towards increasing or diminishing the quantity of heat already in the ice house, or regulating the future supply. Its only agency, goes to effect a speedy dissolution of the ice in contact with it, by borrowing as much heat from the ice in its vicinity, as will supply the increased capacity of the new made liquid, which is about  $108^{\circ}$ ; whereas without salt the same quantity of ice must have taken from the general supply, of heat (the same in both cases) as much as would raise its temperature  $146^{\circ}$  before it could be in a condition to flow away. Therefore, admitting it was possible for the brine to be retained until its temperature was raised to  $32^{\circ}$ , no advantage can be gained. See-

ing then it cannot possibly be useful, and may do much harm, applying it in that way must be worse than throwing it away.

After this digression, we will return to the subject of refrigerators. Twenty pounds of ice per day for four months is 2400 lbs. a small proportion of the quantity recommended to be stored in the ice house; but we are to remember, that after all precautions, we must expect a great deal more will be melted in the ice house than will be taken out for use. The mean temperature proposed for the inside of the refrigerator and its contents to be kept, (to wit) about  $48^{\circ}$ , and on which the calculation is grounded, is below the point at which the putrefactive process in flesh can commence: fresh meat may therefore be preserved a week, or longer if desired, in good condition, in the hottest weather: and all other kind of provisions, fruits, or liquors will be found to be quite as cold as will be agreeable.

By attending to the foregoing instructions, it will not be difficult for an ingenious mechanic, to construct refrigerators upon either of the plans proposed, and to vary the form and size at pleasure, always attending to the general rules; that the inside vessel must be of metal, and the outside composed of such materials as we find by experience forms the warmest clothing, or are least disposed to conduct heat.

A good method of determining whether any substance is a good, or bad conductor of heat, is, by heating or burning one end of a small piece of the same material, and holding the other end in the fingers: if it can be ignited, or burned close to the fingers, without much sensation of heat, it is a bad or slow conductor: if on the contrary, a sensation of heat is perceived when the ignition or burning is at some distance from the fingers; it is a good or quick conductor of heat.

Keeping these leading principles in view, refrigerators may be constructed of light materials, to contain, not only butter, but poultry, veal, lamb, and all sorts of small marketing, which are liable to be injured by carrying in hot weather; one of these may be filled, and its contents cooled; then draw off the water and add some more ice: in this condition, it may be put into a covered cart or covered carriage of any kind; may be on the road the whole of a hot summer's day, and be delivered at market in as good condition as in the winter season. This would entirely supersede the necessity of the unhealthy, and disagreeable practice of travelling to market in the night. If such refrigerators should happen to be made imperfectly, a blanket or two thrown over them and plenty of dry straw around them would be useful.

From the New York Farmer.

## REPORT

Of the Inspecting Committee of the New York Horticultural Society, for 1828.

The Committee of Inspection respectfully report, that they have held weekly sessions throughout the past season, for the purpose of receiving such articles as were submitted to their examination. They are gratified in being able to assure the Society that these exhibitions have been uniformly of the most interesting character, and calculated to afford the most satisfactory evidence of the skill and success of the several members whose productions were examined. Although in

the variety of articles, these exhibitions may have been deficient in comparison with some former seasons, yet in general, the productions inspected have not fallen short in size or other distinguishing excellencies. With few exceptions the specimens have consisted of such horticultural objects as are generally in most demand throughout the country, and which are actually acclimated to our soil or capable of becoming so, and which consequently do not require the aid of artificial cultivation. Several of the most valuable articles of this description, which were almost unknown in our city a few years since, have by means of the skill and efforts of members of this Society, been brought to our market in such quantities and at such prices, as to have become common luxuries to our inhabitants. Among these we might instance the article *Brocoli*, which is now readily to be obtained in heads averaging from 2 to 4 lbs. for several of the fall and winter months, at prices little exceeding the ordinary rates of cabbage.—The same thing may be said with regard to the cheapness of cabbage, lettuce, potatoes, and peas, particularly the sort known as Bishop's early pea, lately introduced by a member among us, and remarkable for its early and abundant produce.

The attention of our members has been also directed successfully to the cultivation of the finer kinds of fruit which the same reference to the sorts most capable of sustaining the vicissitudes of our climate—among these, the *Vine*, which has of late years attracted such general attention among our countrymen, may be noticed as a prominent object of regard among the members of this society. In the course of the season, the committee have examined specimens of several different kinds of foreign grapes which have produced fruit in perfect maturity and great luxuriance, in the open grounds of our city and its vicinity. From this fact the committee entertain a well grounded hope that the obstacles which our climate presents to the cultivation of this delicious fruit will ultimately be overcome.

The committee have further to report with respect to another article of the highest importance to the horticulturist, the *Peach*, that they are led to anticipate a return of the former abundance of this unrivalled fruit. From the specimens which they have inspected, which were produced in the open grounds and gardens in and near the city, they are persuaded that in flavor and size, the peach has in no wise degenerated from its former excellence, and they are persuaded that the inquiries and experiments which have been instituted among the members to ascertain the cause of the late scarcity and difficulty of culture, and to remedy the evil, will be crowned with success.

The exhibition of apples, pears, and plums, have also been of the most interesting description.—Several new and valuable varieties imported by members of the Society, have produced fruit which promise to become important additions to our already extensive catalogue of these species.

With respect to the interesting department of our science, Floriculture, abundant testimony of the increasing attention paid it, has been presented to the committee. During the whole course of the season, the exhibitions of this branch of horticulture have been uncommonly rich and the contributors numerous. The correspondence which several of our members maintain with the best gardeners of Europe, has enabled them to add many rare and splendid contributions to the stock

of our cultivated flowers—at the same time that the many beautiful specimens of native plants which have been brought to their notice subjected to cultivation in several of the gardens of our members, is a gratifying proof that the rich mine of our indigenous flora has not been neglected.

On reviewing the proceedings of the past season of exhibition, the committee perceive abundant cause of congratulation to the Society. The members are advancing with vigor, harmony, and success, in promoting the objects of the institution; and the influence which their labors must exert in the community, cannot fail to have the most salutary effects in eliciting improvements in horticultural science generally.

The following is the list of members to whom the premiums are due for the several articles exhibited before the committee, viz:

E. H. Warner,	Best Hyacinths.
Daniel Phelan,	Early Potatoes.
"	Early Cucumbers.
John Curr,	Early Peas.
"	Carrots and Beets.
"	Lima Beans.
"	Broccoli.
D. Phelan,	Largest Cauliflower.
T. Kimersley,	Early Cabbage.
Wm. Curr,	Largest Lettuce.
"	Best Celery.
Michl. Floy,	Knight's Marrow Peas.
George Still,	Cichory.
Ingle Ficke,	Late Carrots.
"	Savoys.
Francis Cooper,	Strawberries.
Wm. Neale,	Gooseberries.
E. H. Warner,	Apricots.
Alex. Smith,	Peaches.
"	Pears and Plums.
Wm. Wilson,	Muskmelons.
Alex. Smith,	Grapes.
Wm. Phelan,	Best Carnations.

They recommend that a discretionary premium be awarded to the following gentlemen, for articles not specified as subjects of competition:

Mr Andrew Parmentier, for the great variety of grapes cultivated by him; Mr Peter Aymer, for fine quinces; Mr Floy, for raising 5 new sorts of seedling *Camellia japonica*; Mr D. Phelan for new seedling Geraniums.

Messrs Hogg, Wilson, Prince, Saltus, Thorne, and Mrs Griffith, for the number and variety of choice and rare plants exhibited.

Premiums for the following articles are offered by the Society, for the year 1829:

## FLOWERS.

Polyanthus, Auriculas, Carnations, Pinks, Tulips, Hyacinths. The days of exhibition to be fixed by the Inspecting Committee.

## VEGETABLES.

Cucumbers,	Best pair, earliest forced.
Peas,	" 1 quart last Tuesday in May.
Cabbage,	" 4 heads, do do
Potatoes,	" half peck, do do
Beets,	" 6 roots, second Tuesday in June.
Carrots,	" 6 roots do do
Celery,	" 6 plants, last Tuesday in July.
Lima Beans, (earliest,)	" 2 quarts in pods.

Lettuce,	Best heads, the season.
Cauliflowers,	" 2 heads, do
Knight's Marrow Peas,	" half peck, do
Cape Brocoli,	" 4 heads, do
Savoys,	" 4 heads, do
Sea Kale,	" bunch.

## FRUIT.

Peaches,	Best dozen.
Plums,	" do
Pears,	" do
Nectarines,	" half dozen.
Apricots,	" dozen.
Grapes,	" 2 bunches.
Strawberries,	" quart.
Muskmelons,	" pair.
Gooseberries,	" dozen.

For a native hardy grape to give a good wine.

For the best seedling apple for making cider, the specific gravity of which must exceed 1,090; also for table use.

The day for exhibition to be fixed by the Inspecting Committee and published.

Discretionary premiums will be awarded for flowers, vegetables, or fruit, presented by members, or others, when rare and of excellent sorts.

FRANCIS COOPER, *Chairman.*

New York, Jan. 27, 1829.

*Mode of growing Early Potatoes in the North of Lancashire.*—Put the potatoes in a room, or other convenient warm place; about the 2d of February, cover them with a woollen cloth for about 4 weeks, then take it off, and by so doing you will make the sprouts much stronger. Towards the latter end of March, set them, covering the sprouts about two inches deep. If the sprouts be about two inches long when set, the potatoes will be ready in 7 or 8 weeks afterwards. A gentleman who had a green-house, adopted the following plan: He placed the potatoes in the green-house in turf mould or peat earth, in the beginning of February, and kept them well moistened with water; he planted them in the open air about the end of March, on a warm border, leaving about half an inch of the points of the sprouts above the ground, and protected them during nights by coverings of mats. By this plan he was able to have new potatoes about the beginning of May. It is considered a very material thing to get the potatoes well sprouted before they are planted.

## ALBANY HORTICULTURAL SOCIETY.

The Albany Horticultural Society met agreeably to adjournment, on Thursday evening, the 15th inst. Hon. Alfred Conkling from the Committee appointed for that purpose, reported a constitution and by-laws for the improvement of the society, which after slight modification, were adopted. The following officers were then elected:

JESSE BUEL, *President.*

Alfred Conkling, *1st Vice-President.*

Tennis Van Vechten, *2d do.*

Edward C. Delavan, *3d do.*

Douw B. Slingerland, *Treasurer.*

Lewis C. Beck, *Corresponding Secretary.*

John Ogden Day, *Recording do.*

*Council.*—John N. Quackenbush, John L. Winne, John I. Godfrey, Richard M. Meigs, Andrew Kirk, Caleb N. Bement, Isaac Denniston, John Bryan, James Wilson, Henry A. Fay, George Wilcox, Paul Clark, Edward Dunn, T. R. Beck, and Henry W. Snyder.

The constitution provides for four stated meetings annually, on the first Tuesdays of December, March, June, and September, the last of which is to be the anniversary meeting for the choice of officers, &c. There will, besides, be other meetings of the council, or of an examining committee, to inspect esculents, flowers, and plants presented for competition or comparison. The members are required to pay two dollars per annum. All subscriptions and donations, (unless otherwise directed by the donor,) are to go into a permanent fund, which cannot be impaired until the principal amounts to five thousand dollars. The interest of this fund, and two dollars annually paid by each member, will be applied, it is understood, in premiums, in the purchase of horticultural works, and in defraying incidental expenses.

An experiment of a few years will test the utility of this association, and afford data to determine on the propriety of extending its views to the establishment of a Botanic Garden—an ulterior object not only desirable for its intrinsic usefulness, but for the interesting attractions it would present to the citizen and stranger.

It is gratifying to state that the advantages which promise to grow out of this association, appear to be duly appreciated by our citizens, nearly one hundred of whom have sanctioned it with their names; and we indulge the hope that the number will be considerably augmented.—*Albany Argus.*

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, FEB. 20, 1829.

RAILWAYS.—No. IV.

(By the Editor.)

(Concluded from page 234.)

A railway is neither more nor less than that sort of road, or highway, which the calculations of science, and the results of extensive practice have proved to be the best, cheapest, and most convenient of all roads, on which a great deal of travel exists, or is likely to take place. A railway, leading from a seaport, or other great commercial place, into and through a fertile surrounding or back country has the effect, in a degree, of annihilating much of the distance between country and city. It increases the value of real estate, in the country, by the amount of the value of the facilities it gives to travel and transport. It enhances the value of real property in the city by the same ratio. Those farmers who cultivate lands near the city, and to whom the railway affords no direct accommodation will still be benefited indirectly; for "whatever tends to increase the population, business, and wealth of the metropolis is advantageous to the neighboring country."\*

Before railways were invented or much known, turnpike roads were the best highways, of which mankind, in general, possessed any information. Although their utility is now generally appreciated, they were, at their first introduction, opposed as violently, and with as much ignorant pertinacity as railways are at the present period. Means correctly calculated to benefit farmers, by affording them smooth roads leading to market were derided and depreciated as inimical to freedom, and tending to make lords of our rulers and slaves of the great mass of the population. A turnpike presented a highway to despotism; and a toll gath-

\* Report of Directors on the Boston and Albany Rail Road.

erer was one of the minions of an overbearing, all-grasping aristocracy. In those days a journey of a hundred miles, from Connecticut river to the town of Boston was considered as an enterprise requiring a great deal of deliberation, a long time for preparation, and a very serious draught on the current coin of the village. Turnpikes, however, became almost as common, and in a degree as beneficial as sunshine; and, in consequence, the distance from Connecticut river to Boston is diminished from three days' to one day's journey.

Beneficial as turnpikes are, we believe it would be easy to prove that the best in the United States do not present greater improvements on the roads existing immediately previous to their formation than well constructed railways would afford when compared with such turnpikes. To prove this we will compare the facilities for transportation which turnpikes afford with those which railways present. It is stated by competent judges, conversant with subjects of this nature, that on turnpikes, as they are usually constructed in the United States, our horses can rarely draw more than 14 cwt. each, the weight of the wagon inclusive. The wagon or other vehicle intended and proper for a turnpike must be much heavier and stronger, in proportion to the load, which it is calculated to carry, than the car constructed for a railway. We believe, therefore, that 10 cwt. for each horse, exclusive of the weight of the carriage is a full load on the common turnpikes of the United States. On a rail road "the power of steady exertion of a single horse has been estimated to be equivalent to that required for moving 10 tons on a level rail road, including also all inclinations not exceeding 26 feet in a mile. This estimate supposes 2240 lbs. to the ton. If we exclude a quarter for the weight of carriages, there will remain 16,800 lbs. for the load. For greater safety in the calculation we will suppose the load for a single horse, exclusive of wagons, to be 16,000 lbs. or 8 tons, by the statute of this Commonwealth. Two horses, therefore, with a single driver would be sufficient to conduct several carriages conveying 16 tons on all the level and descending parts of the road, and also on the parts ascending, at a rate not exceeding 26 feet in a mile. On the portions ascending above 26 feet in a mile, if stationary powers are not provided, additional horses will be required, except where the excess is slight and for short distances. In a temporary exertion, such as horses travelling with heavy loads, on common roads, are always required to make in passing hills, the power of the two horses would be competent to draw the sixteen tons over ascents of 40 or 50 feet to a mile. But to save the strength of the horses, and to maintain a convenient rate of speed, it would be expedient to provide additional horses, at least on all the portions of any considerable extent, where the inclination exceeds 26 or 30 feet. On the parts of the road inclining from 26 to 52 feet, measuring 39 miles between Boston and Albany, one additional horse would be sufficient. On the inclinations from 52 to 80 feet, two additional horses, or double the number required on the level parts of the road would be necessary. The sections which have this inclination between Boston and the New York line, measure  $43\frac{1}{2}$  miles, and for the remaining portion of the road, from the State line to Albany nearly  $8\frac{1}{2}$  miles must be added, making 52 miles." It appears from the above and other data, which may be drawn from the "Report,"

that in order to transport 16 tons from Boston to Albany, 28 horses, employed one day each, equivalent to 28 days' work of a single horse, is all the horse-labor required. Now on a turnpike of 198 miles it would require to convey 16 tons 32 horses, which travelling at the rate of thirty miles a day would be seven days nearly in traversing the whole distance. There would then be needed horse labor equal to  $7 \times 32$  or 224 days' work of a single horse. Therefore, the advantage in favor of the railway compared with a turnpike over the ground surveyed from Boston to Albany, in the articles of horse-labor alone would be as 28 to 224; or precisely 8 to 1 in favor of the railway. In other words one horse would transport as much on the railway as 8 horses on the turnpike. Besides all this 16 tons on a turnpike would require for their transports at least 8 teams and 8 men to conduct them; but further details are not necessary to prove the great superiority of railways as at present constructed over turnpikes.

Another argument in favor of railways may be found in the facilities, which they present for still further improvements in transport and travel.—They open an extensive arena for the display of those powers of invention for which our countrymen are so highly distinguished. The man who first employed steam for mechanical purposes could have no adequate idea of the extent and richness of the field he had entered; and so with railways, simple as their invention may seem, it affords facilities for supplying the wants of mankind, and enlarging the empire of mind over matter to an extent beyond the ken of human prescience.—Friction in railway carriages, will, probably, be almost annihilated, and steam, gas, or vapor engines may give them a rapidity of motion which no man's philosophy has hitherto dreamed of. The railway presents a road which knows few impediments; steam and the other agents before mentioned offer us strength which can acknowledge no limits. Man may, hereafter, harness the elements to his rail road car, and to something like the velocity of lightning add an approximation to the power of an earthquake.

The railway has its opponents, and every other improvement from the plough to the steam engine has also been opposed. If rain and sunshine depended on human volition, there are those who would limit them to their own farms, or at farthest to the immediate vicinity of Boston. They argue somewhat after this sort. If the common bounties of heaven, to which we are indebted for seed time and harvest, could be confined to a circle whose centre should be Boston State house, and radius extend but 8 or 10 miles into the country, it would so far diminish the present glut of country produce in Boston market, that we gentlemen cultivators might command as high a price for our provisions as was given in olden time when Sennacherib laid siege to Samaria.

Hops imported from Van Dieman's Land are of so superior quality as to have sold for 8 shillings a pound.

The quantity of flour inspected in Albany in 1828, was 39,450 barrels, being a decrease from 1827, of nearly 14,000 barrels. Fees \$789.

*Use of Sand in propagating Trees, Shrubs, &c.*—A friend who is a practical and scientific horticulturist, wishes for further information relative to propagating trees, shrubs, &c. by the use of sand, which, according to an article, published page 202

of our current volume, may be done to advantage. The gentleman would be obliged by a statement of the kind and quality of the sand, where it may be had, and such details of the process as may be requisite to insure its success.

[The following is a valuable paper.—Ed.]

FOR THE NEW ENGLAND FARMER.

#### DOMESTIC ECONOMY.

MR FESSENDEN—This is the second year since I became a subscriber to your valuable paper, which I have read with great interest, and have received through your columns from my fellow subscribers and yourself a great deal of useful information, but as yet have not thrown my mite into the common stock.

So barren sands imbibe the showers,  
But render neither fruit nor flowers—  
Unpleasant and ungrateful.

I shall attempt to give a brief description of a mode of constructing a common parlor and kitchen, which I have partly adopted with complete success: in all situations, where the ground will admit, I would have a cellar kitchen, about half the story below ground. The fireplace should be of sufficient size to contain several clay furnaces, that the smoke and steam from them may ascend the chimney. The chimney should have a valve of iron in its throat which may be opened or shut by means of a rod passing down the chimney; the lower end turned so that it may be kitched over a nail. By this valve you can regulate the draft of the chimney, as well as extinguish the flames, if your chimney be on fire. In the winter, I would use a cooking stove of the best construction, with a steam as well as smoke pipe; for if the steam from the boilers goes into the smoke pipe, it will make it foul much sooner. Let these pipes pass into a drum made either plain or ornamental as best suits the owner. From the drum conduct it into the chimney above the valve, which should be always closed when the stove is in use; for no stove will draw as well if the pipe enters a large chimney open at the bottom.

The drum should be pretty large and placed in the common parlor immediately above the kitchen; if the drum be large the room will be sufficiently warm in the coldest weather without it being necessary to burn a stick of wood, excepting a sufficiency in the stove below for warming the kitchen. This is not only an economical but also a safe way of warming a common parlor. The mistress may leave the room without being apprehensive of the fire falling or snapping out on the floor, or the children falling in it and getting burned; and if she goes from home, while there is a fire in the kitchen, she has always a warm parlor to return to.

There are other advantages in a kitchen thus constructed, which it is unnecessary here to enumerate. Adjoining the end of the house next the kitchen I would have a shed which should cover the well, and be sufficiently large for a kitchen in summer, (if preferred) and a wood house in winter. Under the floor of the shed I would have a box or cistern, that would contain water enough to last 24 hours. This may be pumped or drawn full once a day and drawn out through a pipe or leader into the cellar kitchen as wanted. If your building site is on the declivity of a hill, you may make a cheap cistern of lime and gravel on the bank side; into which the rain from your roofs

may be conducted, and drawn out by a tube inserted into the bottom of the cistern, and leading into your kitchen. If things are rightly considered, I believe it will be found that a cellar kitchen is more convenient than one above ground, and much more economical. I conclude by saying if you believe this worth a place in your Farmer, you are welcome to it—if it is deemed otherwise I shall not be offended—but have the satisfaction of having done a part of my duty.

JAMES S. LAWRENCE.

Hickory Grove, Monmouth }  
Co. N. J. Jan. 3, 1829. }

**Extraordinary Fruit.**—We have just been shown a lemon of uncommon size, raised on Mr S. M'Cutchon's plantation at New Orleans. It measured 14 inches in circumference taken between the stem and the opposite end of the fruit, and 14½ when measured lengthwise. About 20 others of the same size, produced on the same tree, were sent to this city.—N. Y. Eve. Post.

**Useful Inventions.**—Mr John W. Cooper, of Waynesburg, in Franklin county, Pennsylvania, has discovered (for which he has obtained patents) a new mode of bleaching and whitening of flax, hemp, tow, and cotton cloth, in the course of a few hours, without the least injury or damage to the strength thereof—and also, of making white paper from rags of cotton, linen or silk, be their colour ever so various, and of extracting from all kinds of rags, all kinds of mineral colors, and rendering them white and completely bleached, &c. The ingredients and process used, are said to be so cheap and trifling as to render these discoveries highly valuable, particularly to paper makers.

HORTICULTURAL SOCIETY.

Those gentlemen in this city and the vicinity, favorably disposed toward the institution of such a Society, are requested to meet at the office of ZEBEDEE COOK, Jr. 7½ Congress street, on Tuesday next, (the 24th current,) at 12 o'clock at noon, for the purpose of adopting measures preliminary thereto.

INFORMATION WANTED

Of the imported Stud Horse COLUMBUS, which was sold a year or more since by the Mass. Agricultural Society. The owner may hear of something to his advantage, by sending his address, (post paid) at the New England Farmer office.

The Report of the Committee of the Essex Agricultural Society appointed to view the Farms, entered for premiums, has been received, and shall appear in our next.

Pressed Culinary Herbs.

For sale at the New England Farmer Seed Store, No. 52, North Market street. Culinary Herbs, dried, pressed, and neatly packed, in parcels, at the following prices:—Sweet Marjoram, 50 cts—Summer Savory, 25 cts—Thyme, 33 cts—Sage, 17 cts—Celery, (in bottles for soups, &c.) 25 cts—Balm, 33 cts—Rose Flowers, \$1.00. eptf

Tavern to be Leased.

To be leased, that excellent stand for country custom, the Tavern on the Mill Dam or Western Avenue, now occupied by Major Horatio G. Buttrick. It is believed that an active and enterprising man might acquire a fortune by hiring it. Terms, five years lease, with good security—rent 900 dollars. If not leased before the 2d day of March next, it will be let at public auction on that day, at 12 o'clock, M. on the premises.

Inquire of JOHN LOWELL, Common Street, Boston. Feb 20.

SEEDS WHOLESALE AND RETAIL.

For sale at the Seed Establishment, connected with the office of the New England Farmer, No. 52 North Market Street, Boston, the largest variety of seeds to be found in New England—of the crops of 1828. The greatest care has been taken to have them raised by our most experienced seed growers, and to have the sorts perfectly genuine. They are offered for sale by the bushel, pound, or paper, on favorable terms. Each package for retail is accompanied with short directions on its management. The following comprise some of our most prominent sorts. Pamphlet catalogues gratis.

- Artichoke, Green Globe
- Asparagus, Devonshire
- Gravesend
- Battersea
- Large white Reading
- Beans, (26 varieties,) including the English broad beans, dwarf, pole, &c.
- Beets, true Long Blood
- Early blood Turnip
- Early White Scarcity
- French Sugar, or Amber
- Orange
- Green, (for soups, &c.)

- Borocole
- Broccoli, Early White
- Early Purple
- Large Cape
- Brussels Sprouts
- Cabbage, Early York
- Early Dutch
- Early Sugarloaf
- Early Lon. Battersea
- Early Emperor
- Early Wellington
- Large Bergen, &c.
- Large Cape Savoy
- Large Scotch
- Large Green Glazed
- Large Late Drumhead
- Tree, or 1000 headed
- Green Globe Savoy
- Red Dutch
- Yellow Savoy
- Turnip Rooted, &c.
- Russian
- Late Imperial
- Late Sugarloaf

- Cardoon
- Carrots, Altringham
- Early Horn, (for table)
- Blood Red
- Lemon
- Long Orange
- Cauliflower, Early and Late
- Celery, White solid
- Rose colored solid
- Italian
- Celeriac, or turnip rooted

- Cherrie
- Chives
- Corn Salad, or Vettikost
- Cress, Curled or Peppergrass
- Broad leaved or Garden
- Water

- Cucumber, Early Frame
- Early Green Cluster
- Short Prickly
- Long Prickly
- Long Green Turkey
- Long White Turkey
- Long White Spined
- Small Girkin, &c.

- Egg Plant, Purple
- White

- Endive, Green
- White Curled
- Broad leaved Batavian

- Garden Burnet
- Garlic Sets

- Indian Corn, (several varieties)
- Purple curled
- Green curled Scotch

- Leek, London
- Large Scotch

- Lettuce, Early Curled Silesia
- Large Green head
- Royal Cape (fine)
- Imperial
- Hardy Green
- Brown Dutch
- Grand Admiral
- Tennisball, or Rose
- Drumhead
- Magnum Bonum Cos
- Bath Cos
- Ice Cos

- White Cos, or Loaf
- Green Cos
- Melon, Pine Apple
- Green Citron
- Persian
- Nutmeg
- Large Canteleupe
- Pomegranate, or Musk
- Carolina Water
- Long Island Water
- Apple seeded Water

- Marjoram
- Muslard, White and Brown
- Nasturtium
- Mangel Wurtzel
- Okra
- Onions, Potato
- Tree
- White Portugal
- Yellow
- Large Red
- Parsley, Siberian
- Dwarf Curled
- Curled or Double

- Parsnip, Large Dutch swelling
- Peas, Early Washington
- Early double blossomed
- Early Frame
- Early Golden Hotspur
- Early Charlton
- Early Strawberry Dwarf
- Dwarf Blue Imperial
- Dwarf Blue Prussian
- Dwarf Spanish, or Fan
- Dwarf Marrowfat
- Dwarf Sugar
- Matchless, or Tali Marrow
- Knight's Tall Marrow
- Tall Crooked pod Sugar

- Peppers, Long or Cayenne
- Tomato, or Squash
- Cherry, (West India)

- Pumpkins, Fine Family
- Connecticut Field
- Mammoth

- Radish, Early Frame
- Short top Scarlet
- Long Salmon
- Purple Short Top
- White white, or Naples
- Cherry
- Violet colored
- White Turnip Rooted
- Black Fall or Spanish

- Rhubarb, Roots, (for tarts)
- Ruta Baga

- Salsafy, or vegetable oyster
- Sea Kale
- Skirret
- Saffron

- Spinach, New Zealand
- Prickly, or Fall
- Roundleaved summer

- Sage
- Squash, Early bush summer
- Long Crook Neck
- Vegetable Marrow
- Acorn &c.

- Tomatos
- Turnips, early white Dutch
- Early Garden Stone
- White Flat, or Globe
- Large Eng. Norfolk
- Long Tankard
- Long Yellow French
- Yellow Maltese
- Yellow Aberdeen
- Yellow Stone
- Yellow Swedish
- Dedham

- Thyme—Sweet Basil—Boneset—Lavender—Rosemary—Hyssop—Wormwood—Summer Savory—Penny royal—Spikenard—Dill—Balm—Tansy—Bene, &c.

Farmer Wanted.

A steady, faithful man is wanted to take charge of a farm in Newton—apply to J. B. RUSSELL, New England Farmer Seed Store.

Seeds for Country Dealers.

Traders in the country, who may wish to keep an assortment of Garden Seeds for sale, are informed they can be furnished at the New England Farmer office, No. 52 North Market street, Boston, with boxes containing a complete assortment of the seeds mostly used in a kitchen garden, on as favorable terms as they can be purchased in this country, neatly done up in small papers, at 6 and 12 cents each—warranted to be of the growth of 1828, and of the purest quality. ORNAMENTAL FLOWER SEEDS will be added on the same terms, when ordered, as well as PEAS, BEANS, EARLY WHITE SWEET CORN, &c, of different sorts.

The Seeds vended at this establishment, are put up on a new plan this year, each package being accompanied with short directions on its management, and packed in the neatest style.—Traders are requested to call and examine for themselves. eptf Jan. 23.

For Sale,

In the southeasterly part of old Marlborough, a valuable Farm, containing about 120 acres, consisting of every kind of land that is desirable to the enterprising farmer, a large portion of which is of the first quality, having a constant stream of water running through it; and the land is so situated that a number of acres are capable of irrigation. On the premises is an upright two story House, with four rooms on the floor, in good repair; a large Barn, 80 by 30, and in common seasons is filled with good hay. There are also on the farm, good Orchards, a part of which are in their prime; together with an abundance of Wood, the best of white oak, fit for wheelwrights' use, or for ship timber. There are few farms capable of more improvement, or which can be carried on at less expense. The place will be sold at a fair price, with or without the stock and utensils, at the election of the purchaser. The payments made easy and accommodating, and possession may be had on delivery of the deed. For further particulars, please inquire of WILLIAM DRAPER, Esq. of Marlborough, of BENJAMIN WELD of Roxbury, or of SAMUEL H. WELD, on the premises, Jan. 16.

PRICES OF COUNTRY PRODUCE.

		FROM	TO	
APPLES, best,	- - - -	barrel.	3 00   3 75	
ASHES, pot, first sort,	- - - -	ton.	130 00   135 00	
	Pearl, first sort,	- - - -	130 00   135 00	
BEANS, white,	- - - -	bushel.	80   1 12	
BEEF, mess,	- - - -	barrel.	10 00   10 50	
	Cargo, No. 1,	- - - -	8 50   9 00	
	Cargo, No. 2,	- - - -	7 50   7 75	
BUTTER, inspected, No. 1, new,	- - - -	pound.	14   16	
CHEESE, new milk,	- - - -	"	7   9	
	Skimmed milk,	- - - -	2   3	
FLOUR, Baltimore, Howard-street,	- - - -	barrel.	9 00   9 12	
	Genesee,	- - - -	9 00   9 25	
GRAIN, Corn,	- - - -	bushel.	63   65	
	Rye, best,	- - - -	75   80	
	Barley,	- - - -	"   70	
	Oats,	- - - -	30   38	
HOGS LARD, first sort, new,	- - - -	pound.	9   9	
LIME,	- - - -	cash.	85   90	
PLASTER PARIS retails at	- - - -	ton.	3   00	
PORK, clear,	- - - -	barrel.	16 00   16 50	
	Navy, mess,	- - - -	13 00   13 25	
	Cargo, No. 1,	- - - -	13 00   13 25	
SEEDS, Herd's Grass,	- - - -	bushel.	2 00   2 50	
	Orchard Grass,	- - - -	"   3 00	
	Fowl Meadow,	- - - -	"   4 00	
	Rye Grass,	- - - -	"   4 00	
	'Fall Meadow Oats Grass,	- - - -	"   4 00	
	Red Top,	- - - -	"   1 00	
	Lucerne,	- - - -	pound.	50
	White Honeysuckle Clover,	- - - -	"   50	
	Red Clover, (northero)	- - - -	8   10	
	French Sugar Beet,	- - - -	"   1 50	
	Mangel Wurtzel,	- - - -	"   1 50	
WOOL, Merino, full blood, washed,	- - - -	"	35   42	
	Merino, full blood, unwashed,	- - - -	22   26	
	Merino, three fourths washed,	- - - -	30   35	
	Merino, half & quarter washed,	- - - -	26   33	
	Native, washed,	- - - -	25   26	
	Pulled, Lamb's, first sort,	- - - -	37   41	
	Pulled, Lamb's, second sort,	- - - -	25   30	
	Pulled, " spinning, first sort,	- - - -	30   33	

PROVISION MARKET.

CORRECTED EVERY WEEK BY MR. HAYWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	- - - -	pound.	10   12 1-2
PORK, fresh, best pieces,	- - - -	"	5   7
	whole hogs,	- - - -	5   6
VEAL,	- - - -	"	5   6
MUTTON,	- - - -	"	2   10
POULTRY,	- - - -	"	8   12
BUTTER, keg and tub,	- - - -	"	14   20
	Lump, best,	- - - -	20   20
EGGS,	- - - -	dozen.	20   22
MEAL, Rye, retail,	- - - -	bushel.	70   70
	Indian, retail,	- - - -	"   70
POTATOS,	- - - -	"	50   50
CIDER, [according to quality,]	- - - -	barrel.	2 00   2 50

## MISCELLANIES.

FOR THE NEW ENGLAND FARMER.

A celebrated Scythian Philosopher, being asked how it was possible a person might contract a dislike to wine, answered, "By beholding the *inducencies of the drunkard.*"

On entering a house a few evenings since, I found a lad of 15, diverting himself in writing poetry. I requested him by way of trial, however, to make a few lines on *intemperance.* He instantly set about it, and soon handed me the following portrait.

VERITAS.

The evil of evils that prevails,  
O'er New England's hills and dales;  
The scourge and curse of this our land,  
Is not the warrior's vengeful hand:  
But what is worse, yes, worse by far,  
Than all the noise and rage of war,  
Is ardent spirit and strong drinks,  
That poisons our whole frame, and sinks  
The noblest work that God has made,  
Below the beasts that range the mead.  
Oh, see the drunkard take the cup,  
Oh, see him drink the liquor up;  
Oh, see him trying to go home,  
But cannot for the cause is *run.*  
Oh, see him tottering, staggering round,  
At last he falls unto the ground;  
And then he tries but tries in vain,  
His former posture to regain;  
And after trying all he could,  
He does as every drunkard should;  
He takes a nap and sleeps it out,  
And then gets up and walks about.

Now let us look into his cot,  
Still there we see a drunken *sol*;  
But some to pity, there we see,  
A wife, and children two or three;  
His children are all clothed in rags,  
His wife, a life of slavery drags,  
She thinks in silent, dumb despair,  
On prospects that surround her there.  
To make his ruin quite complete,  
He finds himself involved in debt;  
And then the law for want of bail,  
Confines him in some neighbour's jail.  
Now to all drunkards I would say,  
If they would keep from jails away,  
You must the *poison* never drink,  
And not so much as on it think:  
For Chambers' nauseous drug is vain,  
Your *sattish thirsting* to restrain;  
Unless you make a resolution,  
Never again to taste the *poison.*

FOR THE NEW ENGLAND FARMER.

*Dress.*—He who has no other way to distinguish himself than by the fashion and materials of his dress, is a despicable creature; and unites the silliness of the goose with the pride of the peacock.

*Variety of opinions.*—As we never see two faces exactly like each other, we need not expect to find exact similarity of opinions; and we may as well quarrel with a man for his form and features as on account of the articles of his creed.

"For modes of faith let senseless bigots fight,  
His can't be wrong, whose life is in the right."

*Mental Enjoyments.*—By reading we enjoy the company of the dead, by conversation that of the living, and by contemplation we may be happy in ourselves.

FORCE OF IMAGINATION.

Mr Elijah Barnes of Pennsylvania, some years since, while at work in the field, killed a rattle-

snake, and immediately after had occasion to return to his house, and took through mistake his son's waistcoat and put it on. His son was but a youth, and the waistcoats of both father and son were made from the same piece of cloth. The weather being warm, the old gentleman did not attempt to button his waistcoat until he had arrived and seated himself in his house; when to his astonishment he found it much too small. Imagination now took wings, and he instantly conceived the idea, that he had been bitten, imperceptibly, by the snake, and was thus swollen from its poison. He grew suddenly ill and took his bed. The family, in confusion, as not a minute was to be lost, sent a messenger, post-haste, for three physicians. The first that arrived poured down oil, the second drenched him with the juice of plantain, and the third gave him freely the decoction of hoarhound. But, notwithstanding all these medicines, the patient grew worse and worse, every minute, until, at length, his son came home with his father's waistcoat dangling about him. The mystery was instantly unfolded, and notwithstanding the oil, plantain, and hoarhound, the patient was immediately restored to health; except a load on the stomach, and his frightful imaginations and apprehensions vanished, "like the baseless fabric of a vision."

The king of Siam, who had never seen or heard of such a thing as frost, when told by the Dutch Ambassador, that in his country, water would sometimes, in cold weather, be so hard that men might walk on it, replied, "Hitherto I have believed the strange things you have told me, because I looked upon you as an honest man, but now I am sure you are a liar."

So it is with many farmers of the *old stamp.*—They will not believe in any improvement, and spurn at every attempt towards it.

## WICKEDNESS OF ABUSING A HORSE.

By Rev. Mr Pierpont.

The sins which we commit, my children, against the brute creatures of God, when we subject them to unnecessary suffering, are sins against God their Creator. Shall we believe according to the declaration of his holy word, that a righteous man regardeth the life of his beast, and not believe that a righteous God will regard it? He heareth the raven cry; and shall he not hear, and will he not avenge the wrongs that cry out against man from youth to age, in the city and the field, by the way and by the fireside?

Look out into the street. See that cartman! What has thrown him into such a passion? The street echoes with the crack of his whip. His horse stung almost to madness, springs forward to clear himself from his confinement—to disengage himself from his cruel thralldom. He is met by a blow with the loaded end of the driver's whip.

Whence comes this dreadful struggle between that manly spirit of a brute and that brutal spirit of a man? Whence comes it? The man has loaded the horse beyond his strength. Every ounce of the generous creature's weight has been thrown forward again and again, but in vain; and now comes the reproach, and now the lash, and the curse, and the staggering blow:

Righteous God! who gavest that noble animal his strength, and his spirit, is that monster, that is thus beating him, a man? the man whom thou madest him to serve? God of battles! who I as

kindled the fire in the horse's glorious eye, 'clothed his neck with thunder,' and has made him to mock at fear, and to turn not away from the sword, that he might help man to maintain his rights, and defend a righteous cause,—it is to such a creature as this, that thou hast made him to be in subjection?

But, perhaps, the man in form is no longer a man. He has thrown away the only thing that had raised him above the brute. He has drowned his reason in a cup. He is drunk, and his generous horse must suffer! How much nobler is the brute that is beaten, than the brute that beats him!

'Stop, degraded wretch! you shall not thus abuse your horse!'—But hark! he replies:—'It is my horse, and have I not a right to do what I will with my own?' I answer:—'It may be your horse, but he is yours for use, not for abuse.' I answer again:—'You have not a right to do a wrong either with what is your own, or with what is not.' The Maker of this horse is your Maker also, and your Judge. He sees the suffering which you inflict upon the faithful and defenceless subject of your power; and although he has sealed up the dumb creature's lips, so that he cannot plead for himself against you, yet what he meekly and patiently suffers from your cruelty will plead for him, and if more mercy is not shown to you, than you show to your beast, it will bring down upon you the righteous judgment of the Lord.

## Farmer Wanted.

A faithful man is wanted to take charge of a small place in Roxbury, comprising a garden, orchard, &c.

It must be expressly understood that no ardent spirits will be allowed on the place. Persons who are unwilling to accede to this, need not make application to the New England Farmer Seed Store, 52 North Market St. Boston.

## Farmer Wanted.

Wanted, an active, industrious man (a Scotchman will be preferred) to take the charge and assist in laboring on a farm. To a person properly qualified, a fair compensation, punctual pay, and employment for several years will be given.

An entire abstinence from the use of ardent spirits, will be required. Apply to Geo. Bacon, at Thompson's Hotel, No. 9 Elm street. 3t Feb 6

## Assorted Seeds for Families.

For sale at the New England Farmer Seed Store small boxes of assorted Seeds for Kitchen Gardens. Each box contains a package of the following Seeds:

Early Washington Peas	Long Dutch Parsnip
Dwarf Blue Imperial Peas	Large Cabbage Lettuce
Late Marrowfat Peas	Long Green Turkey Cucumber
Early Mohawk Dwarf string Beans	Pine-apple Melon
China Dwarf string and shell Beans	Long, or Round Watermelon
Lima, or Saba Pole Beans	Nasturtium
Long Blood Beet	Large White Onion
Early Turnip rooted Beet	Large Red Onion
Early York Cabbage	Curled Parsley
Large late Drumhead Cabbage	Flat Squash Pepper
Cape Savoy Cabbage	Early Scarlet Short-top Radish
Red Dutch Cabbage (for pickling)	White Turnip Radish
Early Horn Carrot	Salsify
Long Orange Carrot	Early Bush Squash
White Solid Celery	Early White Dutch Turnip
Curled Cress	White Flat Turnip
Early Cucumber	Yellow Stone Turnip
Early Silesia Lettuce	Winter Crook-neck Squash.

POT HERB SEEDS.  
Thyme—Sage—Marjoram.

The above list, it will be seen, comprises all the common vegetables, besides several new varieties of recent introduction, and uncommon excellence. Every kind is warranted of the very first quality, as to freshness and purity. Each box contains directions for the management of the different sorts. Price \$3 per box.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

Printed for J. B. RUSSELL, by J. R. BURTS & Co.—by whom all descriptions of Printing can be executed to meet the wishes of customers. Orders for printing received by J. B. RUSSELL, at the Agricultural Warehouse, No. 52 North Market Street.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (at the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

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## AGRICULTURE.

FOR THE NEW ENGLAND FARMER.

The Committee of the ESSEX AGRICULTURAL SOCIETY, appointed to view the Farms entered for the Premiums offered in 1828, have attended to that duty, and submit the following

### REPORT.

The whole number of Farms entered for premiums were six, to wit., the farms of JACOB OSGOOD, and DAVID GRAY, in Andover;—of DANIEL PUTNAM, in Danvers;—of JAMES PECKER, in Amesbury;—of WILLIAM THURLOW, and the *Indian Hill Farm*, in West Newbury. These were severally examined by the Committee in June and September;—a particular description of them, together with an account of their productions the present year, will be found in the statements of the several claimants annexed to this Report.

Mr OSGOOD's farm is situate in the West Parish of Andover, and contains about one hundred and fifty acres, besides his woodlands. The land is level, and naturally cold and unproductive. The present proprietor has had the entire management of the farm, for the last forty years or more; and its present appearance is a most striking illustration of how much may be effected by the persevering industry of man, where Nature has bestowed her gifts but sparingly. By a judicious division of the land into lots, and by unremitting attention to the collecting and making of manure, Mr OSGOOD has converted the once barren plains into beautiful and fertile fields. These are now fenced by nearly one thousand rods of stone wall, mostly laid by his own hands;—the rocks to make which were all brought the distance of half a mile or more. Mr OSGOOD uses his fields alternately for cultivation or pasturage, thus giving to them all in their turn, the benefits to be derived from ploughing and manure. By this means no part of his lands run to waste;—and no part of them is infested with noxious weeds, or troublesome briars or bushes. He does not permit these *indices* of bad husbandry to have foothold, even upon the borders of his lands.

One of the most prominent improvements seen upon this farm, is in the reclaiming of cold unproductive wet meadows. More than thirty years since Mr OSGOOD commenced the draining of this kind of land, and carrying the sand from their borders upon the surface: This was done in the winter season when the ground was frozen, and when the other parts of the farm did not demand his labor. In this way, many acres of his best mowing lands, situate near his barns, now producing annually two or three tons of good fodder to the acre, have been made, where nothing valuable grew before;—even where it was not safe for man to tread, unless the ground were frozen. For fear of sinking in a *quagmire*. Mr OSGOOD has been equally fortunate in his cultivation of fruit, as in his other improvements. His orchard is scattered in all parts of his farm—it having been his policy to place trees where he thought they would grow, rather than to have them look pretty in a row. But the best part of his orchard policy

is to be found in his cellar—here is cider from one to nine years old, clear as Madeira, and but little inferior, and this without the aid of *ardent spirit* or other foreign ingredient. The perfection of his cider, as he assured us, was to be attributed entirely to his care in the selection and preservation of the apples; to his particular attention to cleanliness in the making, and the casks in which it was put; and to the straining the liquor so as to free it from every particle of pomace, or other substance that tends to hasten its acidity. He also assured us, that the additional care in the making of this liquor, was more than doubly repaid by the price it commanded when he offered it in the market. And that he always found a ready and generous market for all the *good cider* he had to offer. The stock of cattle upon this farm indicated care in their selection, and good judgment in their management;—and the products of the dairy we learned to be one of the best sources of profit upon the farm. While we have spoken thus freely of the management of the farm *without*, we cannot in justice, omit to say that the management *within doors* is equally worthy of praise and approbation. If we were to select, within the sphere of our observation, a perfect exemplar of a good house wife and dairymaid, we know of no woman whose claims would be superior to those of Mrs OSGOOD.

Mr GRAY's farm is situate in the South Parish of Andover, and contains about one hundred acres, exclusive of woodland. The natural condition of the soil is a perfect contrast to that of Mr OSGOOD's farm. It is hilly, rocky, hard and strong. Here also are many indications of persevering industry, and much hard labor. In the course of the last thirty years, Mr GRAY has made a good farm, where there was no farm before. He has cleared his lands of rocks, and used them in the construction of firm and permanent fences:—he has literally "made the rough places smooth, and the wilderness to blossom as the rose." His labor has at all times been employed with that judicious economy, so essential to the New England Farmer, as to yield an immediate and sure reward.—The whole appearance of the farm indicates good husbandry. The Committee forbear speaking more particularly in relation to it, in consequence of the observations that have been made in former Reports.

Mr PUTNAM's Farm is situate in the North Parish of Danvers, and contains about eighty acres. The soil is naturally good;—some parts of it favorable for cultivation, others rough and hard to be subdued. Within a few years, Mr PUTNAM has converted some of his roughest pastures into very productive mowing lands;—he has also made successful experiments in the reclaiming of wet meadows. The most manifest improvement upon the farm, is the judicious means used in the making and preserving of manure. By these means alone the produce has been more than doubled within the last twelve years. We have rarely if ever seen this part of the farmer's duty better attended to than by Mr PUTNAM. Considering the quantity of labor bestowed upon this farm, and the divided attention it received from its proprietor, in consequence of other more advantageous employments, it gave many indications of

good management, and displayed many points to merit our approbation.

Mr THURLOW's Farm is situate in West Newbury, and contains about one hundred and fifty acres. The soil is naturally good—perhaps equal to any in the county. The location is upon the northern and eastern side of a hill, three hundred feet high—and upon the summit of the same.

Upon this farm is the most extensive orchard of apple trees in the county. The average produce of the orchard for the last eight or ten years, has been from five to six hundred barrels of winter apples in a year. They are mostly the russet apple. The trees grow on the northern and steepest part of the hill, and the land about them is used for a pasture. No special care has been taken of the trees since they were planted; but without this, they flourish and bear abundantly.—The present season, the blight that affected all other orchards in the county, extended to this, so that the produce was a mere trifle. In addition to this, we noticed upon the trees the *canker worm*, that sure destroyer of all within its path. Mr THURLOW had a handsome field of wheat, of about six acres. We learned that he was accustomed annually to raise wheat, and that his average produce is about twenty-four bushels to the acre. His crops have not been injured by blight of any kind, so much complained of by other farmers in the county in their attempts to raise this species of grain.

Mr THURLOW's farm is as well stocked with animals of the different kinds usually kept on farms, as any other we have seen. He keeps from twelve to fifteen cows, and uses their milk principally for the making of cheese. His dairy is managed with the greatest propriety and neatness.—His cheeses have heretofore received the first premium of this Society, and will bear comparison with the best productions of other counties. The breed of swine kept upon this farm, has long been celebrated in the neighborhood as superior. His hogs have repeatedly attained the weight of 500 pounds, and over, at the ordinary age for killing them. Considering the small quantity of labor applied in the management of this farm, your Committee believe it one of the most profitable and productive farms in the county.

Mr PECKER's farm is situate in Amesbury, and contains about fifty acres. The soil is of good quality. The persevering industry and judicious economy of its proprietor, are the most striking characteristics of this place. Under the skilful management of Mr PECKER a few acres are made to yield as much as many large farms; and with much less expense of labor. Your Committee were much pleased with their view of this place; and astonished at the amount of its products.

The *Indian Hill Farm* in West Newbury, under the care of Mr WILLIAM J. GREIVE, was visited by your Committee. They regret not being furnished with an account of its products the present year. They were much gratified, with the many indications of industry and effective labor displayed on this farm. Numerous experiments have been commenced, that will require more than one season to test their merits; and your Committee sincerely hope that the result will prove, that the

farmers of Essex will find their benefit, in adopting the improvements that have been introduced upon this farm. But while it remains uncertain, whether the innovations that have been here introduced upon *Yankee husbandry*, are not experiments made for the purpose of *display*, unmindful of the costs, rather than experiments that will remunerate themselves,—your committee feel it to be their duty to hesitate in approving of the same. Believing, at all times, that that species of farming *alone* is to be encouraged by this society, which will ensure its own reward, and support itself.—Gentlemen, with fortunes, may amuse themselves with *farms*, as well as with *dogs or horses*, or in any other manner; but such amusements belong not to our yeomanry, who have to earn their bread by the sweat of their brow, and whose muscles, strengthened by toil, are the surest pledge of perpetuity to our civil institutions.

In the notice we have taken of the farms that come within our observation, it was not our purpose to compare them with other farms in the county that were not entered for premium. Your committee are well aware that there are many other farms in each of the towns mentioned in this report, that if they had been entered for premium, would have had a fair chance in the competition. Their first inquiry was, have the present claimants so managed their farms, as to merit the approbation of this society, and to afford fair examples to their neighbors for imitation? On this point, your committee were unanimous in the opinion in favor of the claimants. Accordingly, they think it proper that the premiums offered, should be awarded. And they would recommend that they be awarded in the following order, to wit:—

To JACOB OSGOOD, of Andover, 1st prem. \$35.  
 “ WILLIAM THURLOW, of W. Newbury, 2d prem. 30  
 “ DAVID GRAY, of Andover, 3d prem. 25  
 “ DANIEL PUTNAM, of Danvers, 4th prem. 20  
 “ JAMES PECKER, of Ameshury, 5th prem. 15

Respectfully submitted, by  
 DANIEL ADAMS,  
 ASA T. NEWHALL,  
 JESSE PUTNAM,  
 SOLOMON LOW,  
 JOHN W. PROCTOR, } Committee.

December 29th, 1828.

FOR THE NEW ENGLAND FARMER.

#### HORTICULTURAL SOCIETY.

We are pleased to learn that the meeting of the friends of horticulture in this city on Tuesday last, was numerously attended: and that the occasion afforded the most conclusive evidence, that a society for the improvement of this branch of our domestic industry, will be established under auspicious circumstances.

For ourselves we have long felt a strong interest in this matter. We have seen in other sections of our country, the beneficial influence of institutions devoted to the practice of horticultural pursuits, and heard more, of its ameliorating effects upon the varieties of fruits, heretofore cultivated with partial success.

The association of men of taste, of influence, and of industry, has effected in some of our neighboring cities, a wonderful improvement in the qualities of indigenous fruits, and a great increase of the varieties of foreign, of every kind, susceptible of successful culture in our climate. Here, individ-

ual efforts have generously, and patriotically contributed to collect the finest varieties of fruits, and not only to distribute gratuitously the plants, or the scions, as the case may be, for extended culture; but what renders the favor more valuable, to impart from their rich stores of practical knowledge, a portion for the benefit of the uninitiated.

We love the pursuits of horticulture not only for the instruction it affords to man of the suberviency of nature to his will, and his industry. We regard it as a peaceful and laudable source of enjoyment.—And to him who can look through nature, up to its great first Cause, it is a rich and illumined page, wherein he may read inscribed the promise, that “though like autumn’s fruits and flowers mankind will fade from off the earth, yet like them his root will not die in the ground, but rise again and shed the benign influence of a useful life, in gardens of unfading beauty, and enduring loveliness.”

That mind that is not expanded, and that heart that is not warmed in the contemplation of the fruitful and ornamented garden, must be cold and inanimate. And if “he who has not music in his soul is” adjudged “fit for treason;” he that has not felt the glow of gratitude in contemplating the objects which bountiful nature presents, is not greatly to be envied for his fealty. For ourselves we are free to declare that the most peaceful and gratified moments of our life have been passed in the pursuits of horticulture. In a manner relieved from the labor and occupations of business, we have found, with a slight variation from the poet’s text—

—exempt from public haunt

—tongues in trees, books in the running brooks,

Sermons in flowers, and good in everything.

The benefits derived from an improved state of horticulture are of unlimited extent. They are confined to no class, all may enjoy them. Health is promoted by the labor, and ease and contentment follow on success. DORCHESTER.

#### ON THE CULTIVATION OF BEETS.

By the Editor of the Southern Agriculturist.

There are many varieties of this vegetable, such as the large-rooted, the long-rooted, dwarf, turnip-rooted, small red Castlenandari, green-topped, yellow-rooted, &c. We will confine our remarks to those sold by our seedsmen, as the long-blood and turnip-rooted beets, as these are the only varieties cultivated among us, and as far as we have been able to ascertain, they are to be preferred to any of those enumerated above. The Castlenandari is said to be much esteemed in France, and to have the taste of a nut: we have not, as yet, been able to obtain the seed. We have at different periods cultivated most of those enumerated above, and prefer the turnip-rooted, on account of its superior delicacy, earliness, and the greater ease with which it can be raised.

A light, deep and rich soil is the best suited for the culture of the beet; they should be sown if possible on ground which has been highly manured for some other crop, but should there be none of this description vacant, well rotted manure may be used, and even fresh, in case of necessity, if proper care be taken that the whole be turned under, and not mixed through the upper soil. The objection to using manure, more especially in a fresh state, with this or any other long-rooted crop, is, that meeting with it in lumps and detached parcels, the root is diverted from its proper course and impeded in its downward progress; the con-

sequence is, that instead of one long, large, straight and clean root, we often, under such circumstances, have many small ones, and numerous fibres, rendering it unfit for the table. The remedy for this is obvious, and it is rather surprising, that the cause of the forking of the roots being known, the remedy should not have been applied. It is simply to place the manure at such a depth, that the root may not reach it, and consequently not be diverted until it shall have grown to a proper length. This may be effected by spreading the manure on the surface and with a *spade* turning it entirely under, completely reversing the soil, so as to place that which was on top together with the manure, at the bottom—care is required in this operation, that all of the manure be completely buried, and that none by the carelessness of the gardener, be intermingled with the upper soil. Another method (and it is one which we have adopted for many years with considerable success,) is, after the ground is prepared, to make small trenches or furrows, either with a spade, or, if there be ground enough, with the plough, and at the bottom of these to scatter the manure, level the surface, or raise it into ridglets over the manure and plant on these. This last will be found most effectual, and for many reasons the best. By pursuing this plan fresh manure may be used, though we would always prefer that which is partially rotted. In preparing the ground for a crop, care should be taken to have it well broken up, and made mellow as deep as possible; the beet sends its root to a great depth in search of food, and it ought not to be impeded by meeting with a hard and compact soil. If possible let it be stirred eighteen inches deep, for it will generally be found that all other circumstances being equal, that compartment which has been stirred the deepest, will produce the best crop. The spade is decidedly the best instrument for stirring the ground, but where a large quantity is to be raised, the plough may be used, and more especially if the ridge system be adopted. The usual method is, to have the ground, after being thus prepared, laid off into four feet beds—to plant two or three seeds every nine inches, in rows a foot apart, these to be thinned out to single plants when about the size of a goose-quill. Such as are thinned out may be transplanted to fill up the vacancies which may occur in the beds.

(To be continued.)

Flax and Linen Manufacturers.—The demand for flax created by the establishment of our enterprising citizen, Jehu Towne, it is hoped, will excite the attention and stimulate the exertions of the farmers in the neighborhood, to the cultivation and improvement of that interesting and important staple production of our country. The machinery for spinning flax by steam power, is now in complete operation under the superintendance of Mr William Sullivan, to whose mechanical genius and industry, we are indebted (through Mr Towne’s patronage and capital,) for this important branch of manufactures, so long a desideratum in this and other countries.—The articles manufactured, viz: Drilling, table cloths, linen, &c, are of a superior quality. The damask table linen, noticed in a late number of the Statesman, as manufactured by Mr Hamilton Stewart, were made of cotton and linen, and wove by Mr Thomas Brown, an ingenious workman from near Edinburgh. Mr Towne’s establishment will soon afford materials for the best quality.—Pittsburg Gazette.

*Good Bacon.*—The following is the mode of curing bacon in Virginia, laid down by a gentleman of the Isle of Wight county, who has had much experience in the process.—*Lancaster Journal.*

"To have good bacon, the pork must be fat. It may possibly be too fat, though that is very rarely the case in Virginia. Hogs about eighteen months old, which are raised poor, and afterwards well fattened in a short time on corn, are, I think, decidedly to be preferred. Before the pork be salted up, it should be thoroughly cold, a circumstance indispensable to its lasting preservation; and it is at least the safest course in our uncertain climate, to lose no time afterwards. To give bacon its most exquisite flavor, both molasses or sugar, and salt-petre should be used. I usually put a table spoonful or two of molasses on the flesh side of the ham, a little before it is salted, and after the molasses is rubbed over it, a heaping spoonful or two of finely pulverized salt-petre, the ham supposed to weigh, when cured, from twelve to fifteen pounds. I put nearly the same quantity on the middlings and shoulders, and proportionably on the smaller pieces, believing that it essentially contributes, not only towards improving the flavor and appearance, but also to the preservation of bacon, and as a preventive against the worm, bug and skipper. In order to ensure perfectly sound bacon, the pork must be salted at least twice. The second salting should take place about the third day after the first, at which time I add about a third of the quantity of salt-petre applied in the first instance. If, however, the pork should be frozen when salted in the first instance, it should be re-salted as soon as practicable after it thaws; without which there is great danger of injury. I use the Liverpool sack salt, and prefer it on account of its fineness. A bushel to the thousand weight of pork has been supposed a sufficient quantity. I think it too little, and would not by any means advise that there should be a stint of salt. Five pounds of salt-petre to the abovementioned quantity of pork, is, perhaps, quite enough. Care should be taken to let the brine drain off from the pork, whilst in salt, as its contact with it tends to injure its flavor. If salted in casks, there should be a hole in the bottom, after the second salting, that the brine may escape. There are different opinions as to the length of time the pork should remain in salt. I would recommend four weeks. If salt-petre, in sufficient quantities be used, fat pork can hardly be made too salt. I have known prime excellent bacon to remain in salt more than three months. The last operation in curing of bacon is the smoking of it. This may be sufficiently well done, perhaps, with any kind of wood; but solid green wood, as hickory or oak, is the best. Contrary to old opinions, the operation is best carried on in the closest smoke-house; considerable degree of heat, too, is not injurious, but promotes and facilitates, I believe, the operation. The old idea of fire tainting meat, is erroneous. The effect, so called, is occasioned by the pork not being thoroughly cured; bacon should be smoked until it is of a dark reddish color, and it is best done in clear dry weather. In hanging it up, it is most advantageous to put the joints highest; for, as they are most assailable by the skipper fly, they are least likely thereby to have eggs deposited on them. There is an opinion that has long universally prevailed, and which I think the experience of the last winter has belied. It is, that if pork be once thoroughly cold before salt-

ing, it may with proper care be saved. This, in ordinary winters, is true. But in such a winter as last, when the thermometer ran, in 24 hours, from between 30 and 40, to between 60 and 70, and remained so for four or five days, I do not think that fat and large pork can be saved by any reasonable attention to it.—*Western Tiller.*

Extract of a letter from a gentleman in Baltimore, to a gentleman of this city.

"The new mode of applying friction rollers to the rail-road car is extremely remarkable. The invention is by a Jerseyman, who had a model fitted up and exhibited in this city. I saw it tried with ten fiftysixes and two men, weighing at least one hundred and fifty pounds each, making eight hundred and sixty pounds, exclusive of the weight of the car, and, incredible as it may seem, this great weight was drawn along, not very slowly, by a half pound weight, attached to a string, running over a pulley. The railway upon which it was tried, was perfectly level. A finger would move the car in either direction.

"In England, as well as in this country, it is found that a horizontal traction of 112 pounds is equal to one horse power, (it is thought by many that the average effect is greater than that of 112 pounds,) and thus assuming that a load for one horse be 10 tons, (this is also a minimum,) we can tell exactly that one horse will draw with facility eightyfive tons, with the aid of the very important invention above mentioned. The machine is exceedingly simple, and I am satisfied will not wear out so fast as the common rail-road car."

The following is a fine picture of WASHINGTON, in his retirement—it is from one of his own letters:

"I am just beginning to experience the ease and freedom from public cares, which, however desirable, it takes some time to realize; for, strange as it may seem, it is nevertheless true, that it was not until lately I could get the better of my usual custom of ruminating, as soon as I awoke in the morning, on the business of the ensuing day; and of my surprise on finding, after revolving many things in my mind, that I was no longer a public man, or had any thing to do with public transactions. I feel, as I conceive a wearied traveller must do, who, after treading many a painful step, with a heavy burden on his shoulders, is eased of the latter, having reached the haven to which all the former were directed, and from his house top is looking back, and tracing with an eager eye the meanders by which he escaped the quicksands and mires which lay in his way, and into which none but the all-powerful Guide and Dispenser of human events could have prevented his falling. I have become a private citizen of the banks of the Potomac; and, under the shadow of my own vine and my own fig tree, free from the bustle of a camp, and the busy scenes of public life, I am solacing myself with those tranquil enjoyments of which the soldier, who is ever in pursuit of fame—the statesman, whose watchful days and sleepless nights are spent in devising schemes to promote the welfare of his own, perhaps the ruin of other countries, as if this globe was insufficient for us all—and the courtier, who is always watching the countenance of his prince, in the hope of catching a gracious smile—can have very little conception. I am not only retired from all public employments, but am retiring within myself, and shall be able to view the solitary

walk, and tread the paths of private life, with heartfelt satisfaction. Envious of none, I am determined to be pleased with all; and this, my dear friend, being the order of my march, I will move gently down the stream of life until I sleep with my fathers."

*Average price of vegetables sold at New York Washington Market, for January, 1829.*

(Corrected by Wm CURR, Gardener, N. York.)

*Cauliflower.*—The extensive supply of this vegetable which has been brought to market during the past autumn and to this present period, proves the interesting progress our market gardeners are making in its most successful cultivation; very fine heads weighing from two to five pounds, have been sold in this market this month, for 25 to 37½ cents per head. *Brocoli.*—The supply of this has also been very plentiful, and in point of size and quality, very little if at all inferior to Cauliflower, from 75 cents to \$1 per dozen heads. *Winter Cabbages* very plentiful, and good heads at 37½ to 50 cents per dozen—*Savoy* 37½ cents per dozen heads—*Borecole* or *Kale* 37½ cents per dozen—*Potatoes.* the supply usually deficient, from 50 to 62½ cents per bushel—*Turnips*, plenty and of good quality, 31½ cents per bushel—*Parsnips*, \$1 per 100—*Blood Beets*, 75 cents per 100—*Carrots*, 62½ cents per 100—*Salsafy*, from 4 to 6 cents per bunch of 12 roots—*White Onions*, \$1 to 1 25 cents per bushel; red, 50 cents per bushel—*Celery*, very plentiful and good, from 4 to 8 cents per bunch of three heads—*Spinage*, very plentiful and fine, 31½ cents per bushel—*Lettuce*, the white Dutch Cabbages and yellow Silesia, fine and plentiful, at 25 to 37½ cents per dozen heads—*Endive*, the supply rather scarce and inferior in quality, 18 to 25 cents per dozen—*Water Cresses*, plenty, 18 to 25 cents per half peck—*Corn Salad*, do, do—*Leeks*, plenty and fine, 50 to 62½ cents per hundred—*Parsley*, 3 cents per bunch—*Horse Radish*, do.

#### RECIPT FOR WET FEET.

To an old, constant, and most zealous friend,  
I pray you, fellow citizens, attend!  
The receipt below to shoes apply;  
'T is the true water-proof to keep feet dry—  
'T will many save from the physician's bill,  
And from disorders which too often kill.  
All the ingredients are very cheap,  
And long the mixture will uninjured keep.  
1 pint of boiled linseed oil,  
½ pound of mutton suet,  
8 ounces of clean bees' wax,  
6 ounces of common rosin.

Dissolve these ingredients well together, over a gentle fire, stir the mixture up well while melting, and put it on with a brush, hot, without burning the leather—soals and upper leather. Let it dry, and repeat the application twice more in the same way.—*Nat. Int.*

A bill incorporating a company for the manufacture of Silk in Delaware, with a capital of \$50,000 has passed both houses of the Legislature.

The cucumber has been found to contain, on analysis, no less than 582-80 parts of water in 600; the remaining 17-20 parts consist of 13 different ingredients, in different proportions, the principal of which are, a fungous matter similar to the mushroom, and a sweet substance, which gives to this fruit its peculiar flavor.—*Mechanic's Magazine.*

## COMMUNICATIONS.

FOR THE NEW ENGLAND FARMER.

## CLIMATE AND SILK.

MR FESSENDEN—It is a curious fact, that ancient impressions are often transmitted on the minds of successive generations, long after the original cause has ceased; it is so with us in respect to our climate: the rigors of the winter season in former days, and extreme variableness with sudden transitions in spring and summer, have long since gradually softened away; their primitive harshness is gone, and no more to be found, than puritan intolerance and roughness are to be traced in the mild and enlightened spirit of the age.—Yet the impression formed in old times, that our climate is unpropitious for the purpose of rich cultivation, seems to remain yet, hovering occasionally, about the thoughts of some of the best friends to agriculture. It is to be regretted, inasmuch as it leaves doubts, where there is no foundation for any, and may create a hesitation and timidity unfavorable to a successful issue.

This is particularly applicable to the introduction of the culture of SILK, which being the product chiefly of mild countries, doubts are sometimes expressed as to the propitiousness of our own. Upon a careful investigation we may, however, be fully satisfied that our circumstances, taken together, are perfectly favorable, and equal to those of any silk country whatever in Europe. The first object to consider, is the food requisite to procure that rich crop, and there we find our case perfectly secured. The WHITE MULBERRY grows freely on our warm light lands, and their growth is rapid; their prosperity is not impaired in the least by the cold of winter, nor the variability of spring; no insects attack the leaves, nor the bark of the trees, and the climate and soil appear to be as congenial to them, as they are to the White Oak and other natives of the forest.—They are very tenacious of life, for, after being cut down close to the ground, the stumps will furnish many suckers around, and on their being torn off, will send forth others for years in succession. These hardy trees are to support the delicate insects from whose labors the rich crop is to be obtained. We may, therefore, assure ourselves that by using common care and diligence, we can make certain of the greatest abundance of food for them. Their introduction to existence may be regulated in some measure by our will, and as the period of their life does not exceed two months, there is every chance to secure for them that warm and even temperature which is needful.—In fact the seed should be kept in a cool place until the young leaves of the mulberry begin to appear, it should be then set to hatching, which would be some time in the early part of June, and in about two months from that period, the crop would be secured, which would be in general before the 20th of August.

From the 10th of June to the 20th of August our climate is subject to no variation of temperature, but what common care with common accommodations would render perfectly harmless. I doubt much whether the silk districts of France and Italy, or any of them, offer in that respect any advantages superior to ours. In France silk is raised chiefly in the departments bordering on the Mediterranean, and at times, dull humid weather proceeds from thence, with an obscure, relaxing atmosphere, to such an extreme, that in Montpe-

lier the moisture gathering on the walls of the stair cases in the interior of the houses, will run down on the steps. As soon as such turns come on, the doors and windows of the apartments allotted to the silk worms are to be closed carefully, the leaves to be gathered before hand, or dried for them. We have nothing in New England to guard against, of so unfavorable a nature. Our sea turns along the shore offer no dangers equal to it. As to the middle and lower parts of Italy they are often visited with a hot wind from the coast of Africa, which raising a strong evaporation from the Mediterranean, blows it to the Italian shores. This wind, called the *Sirocco*, is extremely damp, relaxing, and dull, and against it they must prepare in order to preserve their silk crop. Another serious evil which they must guard against, is the great frequency of thunder storms during the silk season; which in that climate will cause a great destruction among the worms, unless the doors and windows are immediately closed. We may say, therefore, that from the upper parts of the Mediterranean, to the lower parts of Italy, the whole of that chosen silk country is under the necessity to provide substantial stone buildings to raise the worms, with doors and windows, which are continually needful to preserve them from destruction. After all their precautions and care, their crop will at times suffer greatly, and once perhaps in a generation, an almost total failure. Such a calamity took place about the year 1784, when the silk crop in Italy was so nearly destroyed, that they did not make sufficient raw silk to enable them to set in motion their warp and organzine mills, and the apprehension that a total stillness for a whole season, might spoil the machinery, prompted them to get from London several hundred bales of Bengal raw silks, with the assistance of which, they saved their machinery from destruction, and their people from starving.

So far as *natural advantages* can assist, it is difficult to conceive in what particulars we could be more favored, and we might as well doubt of the ability of a rich grazing country to raise a competent stock of neat cattle, as to hesitate to proclaim NEW ENGLAND, a country chosen, and fit, for the rearing of silk; where the food for the worms may be procured in the greatest abundance, and with as little labor as anywhere in the world.—Our pure and vivifying atmosphere, our soft and quick waters, will insure silk of the firmest staple, and of the first quality for beauty and usefulness.

If we are friendly to our own prosperity, *the seed of the white Mulberry should be sown generally and extensively, in all our towns, this coming spring.* No farm should be without a plantation of these hardy trees, both in hedges and in orchards near the dwellings; no laborer's cottage should be without a small plantation of them; no poor house without a good and sufficient lot of ground laid out for that valuable purpose. The introduction of this culture would benefit all; no farmer's family but the daughters and children would pleasantly exert their industry to raise a crop as sterling as gold, which would substantially contribute to their prosperity by furnishing them the means to pay for good clothing, and have left besides abundant pocket money; no laborer but might greatly increase his earnings and means of support; no large family of children but might, under proper directions, be made to secure a rich return from their industry; *no poor house but might be made,*

*under the superintendance of a good master, to support comfortably the aged inmates, and exact from the idle, at least, the cost of their thoughtless existence, and relieve the community from the burden of these establishments;* the widow's little place should have white Mulberry trees all around; poverty, dejection, neglect of virtue, intemperance, might in many cases be redeemed, vanish, and be replaced by hope and industry, where the encouragement, and the means, should be pointed out, and of so easy an attainment.

The land once stocked with extensive plantations, and regular crops of cocoons obtained, wealthy individuals would soon raise filatures and mills, to prepare the rich article on a large scale for the use of silk weavers; the manufactories of London and Lyons often have times of inactivity, when the weavers being out of employ and distressed, would joyfully transfer to our shores their art and their industry. *Create first the food, an abundance of the raw materials will be the necessary consequence, and then the hands to manufacture it will quickly abound. It regards every farmer's individual interest, to exert himself to secure a share in the culture of silk, of which no other crop we have, can be compared to it for richness and excellence.* But in a sense of public duty to the powerful community of which we are members, the exertions ought to be great, as it would make a vast addition to our general resources.—The cotton manufactures are dependent on the South for their raw materials; silk would be our own, and nations, as individuals, cannot be too careful to secure within themselves means for their prosperity and greatness.

*It seems to be a special duty for towns, to see that proper measures should be taken in their respective poor houses to raise without delay, nurseries of young Mulberries, not only for their own plantations, but also for the inhabitants to be supplied with, at a moderate price.* The poor houses should be foremost, that they may secure a sale for their trees, and afterwards for the seed to raise the worms.—If these establishments, or some of them, should take the lead, it would not only subserve their interests greatly, but they might become, in time, the head quarters for information, and for the introduction of gradual improvements and perfection. Such well regulated Houses of Industry as those of the city of Boston, and Salem, might diffuse benefits in this new undertaking, far and wide over the land. There can be no doubt but individuals who have connexions in Europe, would delight to procure Mulberry seed from the best silk countries, and also seed of the different kinds of silk worms, and models of the machines used for winding and reeling, if they knew before hand, where they could consign them, for results of public diffusion and usefulness.

With great respect,

I am your friend and serv't,

T. G. FESSENDEN, Esq., } J. M. G.  
 Editor of the N. E. Farmer. }  
 Weston, Ms. Feb. 19, 1829.

FOR THE NEW ENGLAND FARMER.

## PEAR AND PLUM TREES.

MR FESSENDEN—You will receive with this communication, an extract from a letter, received last month, from J. BUEL, Esq., of Albany, containing an interesting history of the disease in the Pear and Plum, which he has witnessed in his part of the country. Comparing the date, when

it appeared among us, we shall find it simultaneous in the different states. If this disease springs from a bug or miller, or any other cause, we must leave it to our distinguished entomologist in Milton. This we know, it gives great concern to the reflecting horticulturist, to find his fine trees dying in succession.

As for the loss of our plum trees, and destruction of the fruit, by the curculio, their depredations are now familiar with us; we expect but little, even with care. However, I think they are diminishing, and hope the time will soon arrive, when a display of this fruit from our gardens, may compare with that, raised last fall, in the fine gardens of Albany, Troy, and the vicinity. The disease which affects the pear trees, commenced here, in 1826-7. S. G. PERKINS, Esq., of Brookline, lost many trees; some fine and healthy. Mr SAMUEL WARD, of Roxbury, from his fine fruit farm, lost between one and two hundred. This same disease destroyed on his place, a number of pear trees in 1804-5. My garden has likewise more recently suffered; and doubtless others in the vicinity. S. D.

Dorchester, 20th Feb. 1829.

Albany, Jan. 26, 1829.

DEAR SIR—Your favor of the 16th inst. came duly to hand.

In replying to your inquiries, I must premise, that being comparatively a novice in gardening, and many of my trees not having come into a bearing state, I shall not be able to give the ample description you desire.

*Schuyler's Gage.* This has not borne with me, though I have eaten it at Mr Dennison's. I think it is one of our latest plums, under medium size, round, and of a greenish yellow color. If my recollection serves me it is sometimes called the white damson.

*Royal Blues* are the same, I think, as the Fotheringham. I ate this fruit some years ago, at the late Chancellor Livingston's, on the 16th July, under the name of the *Orleans*. It is a pretty large fruit, oblong shape, and blue color—tree thrifty. Mr Dennison thinks with me that it is a Fotheringham, though Loudon describes the Fotheringham as of a dark red color. A fine plum.

*Bleeker's Gage* is a fine large yellow plum, raised originally from a pit brought from Germany, and presented to the lady of a clergyman by the name of Bleeker. It is sometimes called the German Gage. When ripe, its flesh appears through the skin varied like the gooseberry. It is one of our most popular fruits. We have some hundreds of natural stocks of this plum.

*Bolmar* is the same as the Washington—is quite a large plum, oblong, and of a greenish yellow.—Its size has acquired for it a reputation greater than it deserves, though it is a superior plum. It is said to have originated in New York with a Mr Bolmar. Vigorous tree.

*Banker's Gage* is an *Esopus* seedling: and is undoubtedly the best plum I know for drying. I have seen vast quantities dried at *Esopus*; where they are used in various ways during the winter. They are above the medium size, rather long, blue color, and remarkably rich and juicy. I have several bearing trees.

I have eaten and admired Mr D.'s French plum, but cannot describe it. The truth is, my absence last summer prevented my taking down the description of plums that I intended. My *Cais Gold-*

*en drop*, which I received from the L. H. Society, has not borne fruit. We have an early *Golden drop* which ripens as early as the *Mirabolam*.

We have added this winter to our collection about a dozen new varieties, all seedlings but one or two. I have seen most of the fruits, and deem them a great acquisition. I forgot the cuttings of my new plum when I sent your trees, but will forward them in the spring.

I first became acquainted with the tumors on the plum tree in 1801, at Kingston (*Esopus*.) It destroyed thousands of trees in that village. It began to abate in 1809-10, and although it has not entirely disappeared there, it has very sensibly decreased. In 1805 the disease on the limbs of the pear tree made its appearance there, and extended to the apple tree also. Various expedients were adopted to check its progress, such as hanging iron hoops and straps in the crotch, boring holes into the trunks, and filling them with sulphur, mercurial ointment, &c. but to little effect. This disease was worse there than I have ever seen it since, and destroyed four-fifths of the pears and many apples. It ceased in about 1810, and has now partially reappeared. In 1827 I observed it in various parts of Pennsylvania and New Jersey; and the last summer I noted its progress 100 miles north and 150 west of this city.

The great enemy of the plum, and indeed of all stone fruit, with us, is the curculio, or other insect which punctures the young fruit. This cannot be the same that causes the tumor; for while my fruit suffers severely the wood remains sound and healthy.

I take the liberty of sending you the constitution, &c. of a Society which we have just formed to promote improvement in horticulture.

Very respectfully,

Your obedient servant,

S. Downer, Esq.

J. BUEL.

FOR THE NEW ENGLAND FARMER.

### BROAD WHEELS.

MR FESSENDEN—In your remarks on *broad wheels*, (Jan. 2,) you quote Edgeworth, that "cylindrical wheels, and straight axletrees have been unequivocally preferred."

Let us have the whole truth on the subject.—So useful an article ought not to be left open to successful attack. If any person for any reason prefers a conical axle, and there are reasons to be weighed, then the bottom of the axle may be made horizontal, the exterior of the wheel just as conical as the axle, and the effect is the same as that produced by a cylindrical wheel, and axle.—In this case it will doubtless be well to incline the axle a little forward, making the angle between its foreside and the line of forward movement, less obtuse than that between the hinder side and the line of movement. In theory this may seem to occasion the wheel to scrape laterally on the surface of the road, but it is not reality; for the inclination must be only such as to counteract the tendency of the wheel to work off from the axle, and press upon the nut or linchpin. S.

Alta, Me. Feb. 20, 1829.

### QUERE ON THE CULTIVATION OF SUMACH.

A correspondent at Eden, Maine, wishes to be informed if *Sumach* can be cultivated, how it is cultivated, and where seed can be obtained?

To these queries we reply that we have never heard of the cultivation of *sumach* in this part of the country; and perhaps the commonness of the plant in its wild state may have precluded it from our fields and gardens. Loudon mentions it in his *Encyclopedia of Gardening*, in the index, only, under its botanical name *Rhus*, and says "the hardy kinds grow in common soil, and are increased by cuttings of the roots or layers."—If any of our friends or correspondents will furnish further information on this topic, they will lay us under great obligation and its publication may render a benefit to the community.

McMahon says "The various kinds of *Rhus* or *Sumach*, may be propagated by suckers, layers, or seeds. The seeds, if preserved in sand, and sown early in March, will rise freely the same season, and when one or two years old may be transplanted into nursery-rows, and having had their two years growth, may be planted where intended to remain.

### HORTICULTURE.

Extract from an Address, delivered to the Jefferson, (N. Y.) Agricultural Society, by JAMES LE ROY DE CHAUMONT.

I cannot pass in silence the great neglect of our gardens, the more so when the perfection to which our garden vegetables arrive, is a convincing proof of the excellence of our climate and soil. Born and educated in what is called the garden of France, and fond of Horticulture, I can assure you with confidence that the vegetables of that favored country do not equal ours. Besides the more common vegetables, those two most valued the cardoon and *cauliflower* grow here finer than I ever saw them; and we need not exclude from our gardens any southern production of the United States. I planted this year, much too late, from the difficulties of getting the seed here, some *Carolina* or *sweet potatoes*. They were planted in the open ground on the 9th of June, and you will see a few samples of them this day, which though not grown to their size, will prove that they may be raised without extraordinary care. The *sea kale*, the *Broccoli*, the *egg plant*, and the *rhubarb*, commonly called the *pie plant*, are very desirable varieties for our tables. This last plant has a wonderful growth, and requires very little care here, and when we consider the early period in the year when we can use it to make pies, we must not be without it.

*Cider Brandy.*—A gentleman who has been for twenty years engaged in mercantile business, told me, that, during our last war, he went into the State of New Jersey, and in a certain district purchased of the farmers domestic spirits. His impression at the time was strong, that their free use of *cider brandy* would undo them. Five years afterwards, he visited that place again, and not one of those who were landholders at the time of his first visit, remained. Other men owned those beautiful farms and dwellings. Their great orchards and *cider brandy* had turned out the first owners penniless upon the cold compassion of the world.—N. Y. Observer.

At a meeting held at Sterling, last Tuesday, of which the Hon. JOSEPH G. KENDALL was Chairman, it was determined to take measures for extending the *Blackstone Canal* to Fitchburg; and Committees were appointed to cause surveys of the route to be made, and to raise funds to meet the expense of such surveys.

*Effect of Hot Water on Flowers.*—The following fact is deserving of record, as an interesting addition to what has hitherto been discovered on the subject of vegetable physiology, and as enabling the lovers of flowers to prolong for a day the enjoyment of their short lived beauty. Most flowers begin to fade after being kept twenty-four hours in water; but all (the most fugacious, such as the poppy and perhaps one or two others, excepted) may be completely restored by the use of hot water. For this purpose—place the flowers in scalding water, deep enough to cover about one third of the length of the stem, and by the time the water has become cold, the flowers will become erect and fresh; then cut off the eloded ends, and put them into cold water.—*Patriot.*

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, FEB. 27, 1829.

### HORTICULTURAL SOCIETY.

At a meeting held at the office of ZEBEDEE COOK, Jr, in this city, on Tuesday last, Gen. H. A. S. DEARBORN, after a few pertinent remarks upon the objects of the meeting, proposed its organization.

The Hon. JOHN LOWELL was appointed Moderator, and ZEBEDEE COOK, Jr, Secretary.

The meeting then proceeded to choose a Committee of three for the purpose of preparing a Constitution to present to the Society at an adjourned meeting, to be called by the Chairman of the same, when they should be ready to report.

A Committee consisting of five was appointed to procure subscribers. Books for this purpose are opened at the New England Farmer office, and at the office of the Secretary, 71-2 Congress street, where all who are so inclined, are invited to call and sign their names.

ZEBEDEE COOK, Jr, Secretary.

Boston, Feb. 24, 1829.

### MR TIDD'S NEW VARIETIES OF POTATOES.\*

The importance of the potato as food for man and beast is so generally appreciated that any attempt to improve the quality of that vegetable will, no doubt, be considered interesting by the agricultural part of the community. In England, we are told, the farmers hold it to be indispensably necessary to renew their potatoes from the top seed once in fourteen or fifteen years, to prevent their degeneracy, both as respects quantity and quality. The *Essex Agricultural Society* have granted premiums for raising potatoes from seed, and a report on that subject, signed by the late Col. PICKERING, chairman of a committee of that society was published in the *New England Farmer* vol. vi. p. 98.

By the abovementioned report it appears that Mr Daniel Putnam of Danvers, and Mr Daniel Burnham of Newburyport, presented, at the Essex Cattle Show in 1827, various samples of potatoes, grown in 1827, produced from seeds taken from the green balls in the autumn of 1825, and sown in the spring of 1826. It is further stated, that "To prevent any mixture of the different sorts it was necessary that the product from each single seed should be kept by itself; and that this product of each sort, planted in the spring of the succeeding year should also be kept separate from every other sort. These precautions were duly

observed by Mr Putnam and Mr Burnham, and each of them now exhibited satisfactory proof of their success. They selected the best of the various sorts they had cultivated. The superior sort of Mr Putnam's was red, and in shape and appearance exactly resembled the long red or River Plate potato; but was incomparably better, being very mealy and finely flavored. One single seedling plant of 1826 produced only four small potatoes; but these four, planted the last May, each one in a hill, in good ground, yielded half a bushel, or a half peck to each hill.

"Of Mr Burnham's best sort (they were white) two potatoes grown from one seed in 1826, and planted about the middle of last May (1827) yielded ten pounds of potatoes, some of them very large, and all of excellent quality, being very mealy and finely flavored.

"The merits of these two sorts of potatoes, 'taking them for all in all,' appeared so equal that to do equal justice to the two claimants, the committee decided to blend the different premiums and divide the same equally between them.

"The committee have reason to think that as the potatoes of the second year's growth from the seed, appeared to be superior in texture and flavor to the small seedling potatoes of the first year, so the product of the third year may be superior to that of the second.

"The seeds are thus saved. In autumn, or whenever the potatoes are ripe, some of the green balls are collected; and the pulp being soft, they are mashed by hand, and by washing them in several waters, the seeds are separated and made clean. These being well dried, are saved till seed time in the ensuing spring, and then sown in drills, in the manner in which garden seeds are sown. The most vigorous plants when four or five inches high, may be transplanted to another bed, at the distance of a foot from each other. Or the smaller plants growing between the best may be pulled up; leaving the best about a foot apart, in order that the product of each plant may be kept by itself. It will doubtless be expedient to sow seeds from the best sorts of potatoes the experimenters can obtain."

It appears to us that Mr Tidd's mode of obtaining seedling potatoes is to be preferred to any other modes of which we have seen any account, in the following modifications of his process, viz: In planting the balls or pieces of the balls instead of planting the seeds merely. Nature designs that the pulp, or nutritious matter, contained in or constituting what botanists denominate the *pericarp* of the seed, shall furnish nutriment to the young plant, while yet in embryo, and before it obtains the organs and the vigor necessary to enable it to draw nourishment from the soil. It has been recommended to plant peaches whole instead of the kernels; and apple seeds are said to succeed the better for being sown with the pomace in which they are enveloped, when taken from a cider-mill. Dr Darwin observes in his *Phytologia*, that "To sow seeds advantageously, it is probable, that those of our native plants might be suffered to drop on the surface of the earth in autumn, or to fall from their parent plant covered only by their deciduous leaves, in which situation *their fruit might contribute to nourish them.*" And again, "Where the fruit, which surrounds any seeds can be sown with them it may answer some useful purpose. Thus the fruit of crabs, quinces, and some hard pears will lie all the winter uninjured, covered only with

their autumnal leaves, and will contribute much to nourish their germinating seeds in the spring. So the holly berry and the ivy berry remain during the winter months uninjured by the rain or frosts, and undevoured by birds or insects, and contribute to nourish their germinating seeds when they fall to the ground in the spring. The acrid husk of walnuts, sown along with them, preserves the sweet kernel from the attack of insects; the same must be the use of the acrid oil of the cashew nut. The hawthorn possesses both a nutritive covering, and a hard shell for the above purposes; and the seeds of roses are armed with stiff pointed bristles, as well as furnished with a nutritious fruit; the former constitutes a defence against insects, and the latter supplies a reservoir of nutriment for the germinating seeds."

Another (as it appears to us) favorable circumstance with regard to Mr Tidd's experiments, was his forwarding the young plants in his green house. It was this acceleration of their growth which caused the produce the first year to consist in part of "fair sized potatoes and a few larger than the average growth of early whites." Mr Tidd has thus, not only gained a year's time in forwarding his experiment, but it is probable that he has thereby obtained more vigorous and prolific varieties than he could have done by common culture. Young plants as well as young animals should be well fed in the early part of their growth, or they will not attain the excellence of which they are capable.

*Early Asparagus.*—Mr R. Toohy, gardener to the late Gov. GORR, has left at the New England Farmer office, Feb. 24, some bunches of asparagus, six inches long, which we expect is the first cut this season, in this vicinity.

*Agricultural Societies.*—A bill to continue in force, for the term of five years, an act for the encouragement of Agriculture and Manufactures, passed the Massachusetts House of Representatives, on the 21st inst.

*Rail-Roads.*—On the 23d inst. the Legislature of Massachusetts resolved, that it is expedient for the state to aid and encourage the construction of rail-roads, by its funds. The further consideration of the subject is postponed to the next session of the Legislature.

*Extract of Sumac.*—From a communication of Richard W. Otis, Esq., to Dr Samuel L. Mitchell, dated Dec. 20th, 1828, with a sample of the article, as prepared in Sicily.

This extract contains all the efficient properties of Sumac, used in dyeing stuffs and yarns, as well as in tanning skins. It consequently answers the same purposes, and can be substituted to common Sumac in all circumstances.

One part of this extract produces as much effect as ten parts of Sumac, and even more, its action being more immediate and penetrating.

Its qualities preserve themselves unchanged, time or age having no effect upon them.

This extract occupies one-hundredth part the volume of common Sumac, and its weight is ninety-ninths less. It advantages must accordingly be calculated upon these proportions, that is to say, in regard to freight, land carriage, warehouse room, and cost of store rent, &c.

A small quantity of tepid water dissolves it.

In its application to the arts, that quantity of

\* See the last No. of the N. E. Farmer, p. 242.

water only is required which is necessary for the immersion of the stuffs, threads and skins. Thus, almost all the fuel commonly used, is saved; there is a great saving of labor, and in many instances boilers are unnecessary. When boiling water is not required in certain operations of dyeing or of tanning, a small kettle may be used, wherein the extracts may be dissolved over the fire, after which it may be poured out into a wooden vat, which may be filled up with the quantity of water wanted.—V. Y. Farmer.

**Alcohol from Blackberries.**—Mr Evans lately showed the editor of the Technological Repository a very fine specimen of pure alcohol which he stated he had distilled from a very common and well known English vegetable, but which he had never before known applied to this purpose. The alcohol had the flavor of French brandy. Mr Edwards said, that an experiment was now making on a large scale in North Wales to cultivate the brambles for this purpose; that they readily grew from cuttings planted in a good soil, and which produced fruit the same year. They were to be trained on low frames to prevent them from trailing upon the earth, and the berries were greatly increased in size from the culture. He does not intend to patent his discovery, but to exercise it for the benefit of the public.

The State of Ohio has borrowed five millions of dollars to construct her canals, and it is supposed she will require a few additional millions. Capital is not wanting for a good investment.

**To Correspondents.**—We are obliged to defer this week, some able remarks from a respected correspondent, on Mr Tidd's experiments on Potatoes, and some other articles.

**Farm for Sale.**

In Bedford, 15 miles from Boston, on the post road from Lowell to Concord, Mass., and one mile from the post road leading through Lexington to Worcester. It contains 80 acres, has 3 pastures, a wood lot of about 8 acres, an inexhaustible peat meadow, and about 36 acres of mowing. The dwelling house has two parlors, a large China closet, an excellent kitchen, and six chambers, and there are two wells of water. The barn, corn barn, and poultry house, &c. are in the best order. It is 3 miles from Concord, one half mile from Concord river, where is good fishing, and 10 miles from Lowell. The above premises were completely repaired within and without last spring. The dwelling house has had three coats of paint inside and out. It has a southern aspect, several large Elm trees in front, a handsome and extensive fence and circular avenue. Inquire at the New England Farmer Seed Store.

**A Situation Wanted,**

For a young man and his wife in a private family. 4th Feb 27

**Hull's Trusses.**

The undersigned, agent for Doct. Hull, has recently received and has for sale, a complete assortment of this useful instrument, adapted to the relief of persons afflicted with ruptures of every description, from the adult to the infant, and which will in all cases where it is required, be fitted and applied with the utmost care.

Testimonials relating to the utility and excellency of this article, are abundant, and deposited with the agent, but have become a matter of too much notoriety, and too well admitted, to need publicity; as numerous instances of perfect cures have resulted from its application. EBENEZER WIGGITT, Milk street, opposite Federal street, Boston.

Feb. 27. 21

**Scions of Fine Fruit.**

For sale at the New England Farmer Seed Store, scions of the Heathcot and Bartlett Pears—cut from bearing trees—the great excellence of these pears is too well known to need comment.

**Fresh Hemp Seed.**

Just received at the New England Farmer Seed Store, 52 North Market Street, a few barrels of American Hemp Seed, of last year's growth.—Also, one barrel of fresh Riga Flax Seed, well known to be superior to the common American Flax.

**SEEDS WHOLESALE AND RETAIL.**

For sale at the Seed Establishment, connected with the office of the New England Farmer, No. 52 North Market Street, Boston, the largest variety of seeds to be found in New England—of the crops of 1823. The greatest care has been taken to have them raised by our most experienced seed growers, and to have the sorts perfectly genuine. They are offered for sale by the bushel, pound, or paper, on favorable terms. Each package for retail is accompanied with short directions on its management. The following comprise some of our most prominent sorts. Pamphlet catalogues gratis.

- Artichoke, Green Globe
- Asparagus, Devonshire
- Gravesend
- Battesea
- Large white Reading
- Beans, (26 varieties,) including the English broad beans, dwarfs, pole, &c.
- Beets, true Long Blood
- Early blood Turnip
- Early White Scarcity
- French Sugar, or Amber Orange
- Green, (for soups, &c.)
- Borecole
- Ercoli, Early White
- Early Purple
- Large Cape
- Brussels Sprouts
- Cabbage, Early York
- Early Dutch
- Early Sugarloaf
- Early Lon. Battersea
- Early Emperor
- Early Wellington
- Large Bergen, &c.
- Large Cape Savoy
- Large Scotch
- Large Green Glazed
- Large Late Drumhead
- Tree, or 1000 headed
- Green Globe Savoy
- Red Dutch
- Yellow Savoy
- Turnip Rooted, &c.
- Russian
- Late Imperial
- Late Sugarloaf
- Cardoon
- Carrots, Altringham
- Early Horn, (for table)
- Blood Red
- Leon
- Long Orange
- Cauliflower, Early and Late
- Celery, White solid
- Rose colored solid
- Italian
- Celeriac, or turnip rooted
- Chervil
- Chives
- Corn Salad, or Vettikost
- Cress, Curled or Peppergrass
- Broad leaved or Garden Water
- Cucumber, Early Frame
- Early Green Cluster
- Short Prickly
- Long Prickly
- Long Green Turkey
- Long White Turkey
- Long White Spined
- Small Garkin, &c.
- Egg Plant, Purple
- White
- Endive, Green
- White Curled
- Broad leaved Batavian
- Garden Burnet
- Garlic Sets
- Indian Corn, (several varieties)
- Purple curled
- Green curled Scotch
- Leek, London
- Large Scotch
- Lettuce, Early Curled Silesia
- Large Green head
- Royal Cape (fine)
- Imperial
- Hardy Green
- Brown Dutch
- Grand Admiral
- Tennisball, or Rose
- Drumhead
- Magnum Bonum Cos
- Bath Cos
- Ice Cos
- White Cos, or Loaf
- Green Cos
- Melon, Pine Apple
- Green Citron
- Persian
- Nutmeg
- Large Canteleupe
- Pomegranate, or Musk
- Carolina Water
- Long Island Water
- Apple seeded Water
- Morseram
- Musard, White and Brown
- Nasturtium
- Mangel Wurtzel
- Okra
- Onions, Potato
- Tree
- White Portugal
- Yellow
- Large Red
- Siberian
- Parsley, Dwarf Curled
- Curled or Double
- Parsnip, Large Dutch swelling
- Peas, Early Washington
- Early double blossomed
- Early Frame
- Early Golden Hotspur
- Early Charlton
- Early Strawberry Dwarf
- Dwarf Blue Prussian
- Dwarf Spanish, or Pan
- Dwarf Marrowfat
- Dwarf Sugar
- Matchless, or Tall Marrow
- Knight's Tall Marrow
- Tall Crooked pod Sugar
- Peppers, Long or Cayenne
- Tomato, or Squash
- Cherry, (West India)
- Pumpkins, Fine Family
- Connecticut Field
- Mammoth
- Radish, Early Frame
- Short top Sear'ct
- Rye, - - - - -
- Barley, - - - - -
- Oats, - - - - -
- HOG'S LARD, first sort, new, - - - - -
- LIME, - - - - -
- PLASTER PARIS retails at - - - - -
- PORK, clear, - - - - -
- Navy, mess, - - - - -
- Cargo, No. 1, - - - - -
- SEEDS, Herd's Grass, - - - - -
- Orehard Grass, - - - - -
- Fowl Meadow, - - - - -
- Rye Grass, - - - - -
- Tall Meadow Oats Grass, - - - - -
- Red Top - - - - -
- Lucerne, - - - - -
- White Honeysuckle Clover, - - - - -
- Red Clover, (northern) - - - - -
- French Sugar Beet, - - - - -
- Mangel Wurtzel, - - - - -
- WOOL, Merino, full blood, washed, - - - - -
- Merino, full blood, unwashed, - - - - -
- Merino, three fourths washed, - - - - -
- Merino, half & quarter washed, - - - - -
- Native, washed, - - - - -
- Pulled, Lamb's, first sort, - - - - -
- Pulled, Lamb's, second sort, - - - - -
- Pulled, " spinning, first sort, - - - - -
- Tomatos
- Turnips, early white Dutch
- Early Garden Stone
- White Flat, or Globe
- Large Eng Norfolk
- Long Tankard
- Long Yellow French
- Yellow Maltese
- Yellow Aberdeen
- Yellow Stone
- Yellow Swedish
- Dudham
- Thyme—Sweet Basil—Boneset—Lavender—Rosemary—Hyssop—Wormwood—Summer Savory—Penny royal—Spikenard—Dill—Calm—Tansy—Bene, &c.

**Seeds for Country Dealers.**

Traders in the country, who may wish to keep an assortment of Garden Seeds for sale, are informed they can be furnished at the New England Farmer office, No. 52 North Market street, Boston, with boxes containing a complete assortment of the seeds mostly used in a kitchen garden, on as favorable terms as they can be purchased in this country, neatly done up in small papers, at 6 and 12 cents each—warranted to be of the growth of 1823, and of the purest quality. ORNAMENTAL FLOWER SEEDS will be added on the same terms, when ordered, as well as PEAS, BEANS, EARLY WHITE SWEET CORN, &c, of different sorts.

The Seeds vend at this establishment, are put up on a new plan this year, each package being accompanied with short directions on its management, and packed in the neatest style.—Traders are requested to call and examine for themselves. cptd Jan. 23.

**For Sale,**

In the southeasterly part of old Marlborough, a valuable Farm, containing about 120 acres, consisting of every kind of land that is desirable to the enterprising farmer, a large portion of which is of the first quality, having a constant stream of water running through it; and the land is so situated that a number of acres are capable of irrigation. On the premises is an upright two story House, with four rooms on the floor, in good repair; a large Barn, 80 by 30, and in common seasons is filled with good hay. There are also on the farm, good Orchards, a part of which are in their prime; together with an abundance of Wood, the best of white oak, fit for wheelwrights' use, or for ship timber. There are few farms capable of more improvement, or which can be carried on at less expense. The place will be sold at a fair price, with or without the stock and utensils, at the election of the purchaser. The payments made easy and accommodating, and possession may be had on delivery of the deed. For further particulars, please inquire of WILLIAM DRAFER, Esq. of Marlborough, of BENJAMIN WELD of Roxbury, or of SAMUEL H. WELD, on the premises, Jan. 16.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best, - - - - -	barrel.	3 00	3 75
ASHES, pot, first sort, - - - - -	ton.	130 00	135 00
Pearl, first sort, - - - - -	"	130 00	135 00
BEANS, white, - - - - -	bushel.	80	1 12
BEEF, mess, - - - - -	barrel.	10 00	10 50
Cargo, No. 1, - - - - -	"	8 50	9 00
Cargo, No. 2, - - - - -	"	7 50	7 75
BUTTER, inspected, No. 1, new, - - - - -	pound.	14	16
CHEESE, new milk, - - - - -	"	7	9
Skimmed milk, - - - - -	"	2	3
FLOUR, Baltimore, Howard-street, - - - - -	barrel.	9 00	9 12
Genesee, - - - - -	"	9 00	9 25
Rye, best, - - - - -	"		
GRAIN, Corn, - - - - -	bushel.	63	65
Rye, - - - - -	"	75	80
Barley, - - - - -	"		70
Oats, - - - - -	"	30	38
HOG'S LARD, first sort, new, - - - - -	pound.		9
LIME, - - - - -	cask.	85	90
PLASTER PARIS retails at - - - - -	ton.		3 00
PORK, clear, - - - - -	barrel.	16 00	16 50
Navy, mess, - - - - -	"	13 00	13 25
Cargo, No. 1, - - - - -	"	13 00	13 25
SEEDS, Herd's Grass, - - - - -	bushel.	2 00	2 50
Orehard Grass, - - - - -	"		3 00
Fowl Meadow, - - - - -	"		4 00
Rye Grass, - - - - -	"		4 00
Tall Meadow Oats Grass, - - - - -	"		4 00
Red Top - - - - -	"		1 00
Lucerne, - - - - -	pound.		50
White Honeysuckle Clover, - - - - -	"		50
Red Clover, (northern) - - - - -	"	8	10
French Sugar Beet, - - - - -	"		1 50
Mangel Wurtzel, - - - - -	"		1 50
WOOL, Merino, full blood, washed, - - - - -	"	35	42
Merino, full blood, unwashed, - - - - -	"	22	26
Merino, three fourths washed, - - - - -	"	30	35
Merino, half & quarter washed, - - - - -	"	28	33
Native, washed, - - - - -	"	25	28
Pulled, Lamb's, first sort, - - - - -	"	37	41
Pulled, Lamb's, second sort, - - - - -	"	25	30
Pulled, " spinning, first sort, - - - - -	"	30	33

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD.

(Clerk of Faneuil-hall Market.)

BEEF, best pieces, - - - - -	pound.	10	12 1 2
PORK, fresh, best pieces, - - - - -	"	5	8
whole hogs, - - - - -	"	5	7
VEAL, - - - - -	"	5	6
MUTTON, - - - - -	"	2	10
POULTRY, - - - - -	"	8	12
BUTTER, keg and tub, - - - - -	"	14	20
Lamp, best, - - - - -	"		20
EGGS, - - - - -	dozen.	20	22
MEAL, Rye, retail, - - - - -	bushel.		70
Indian, retail, - - - - -	"		70
POTATOS, - - - - -	"		50
CIDER, [according to quality,] - - - - -	barrel.	2 00	2 50

**Farmer Wanted.**

A steady, faithful man is wanted to take charge of a farm in Newton—apply to J. B. RUSSELL, New England Farmer Seed Store.

## MISCELLANIES.

SELECTED FOR THE NEW ENGLAND FARMER.

## AGRICULTURE.

"Hail, Agriculture! by whose parent aid  
The deep foundations of these States are laid;  
The seeds of greatness by thy hand are sown,  
These shall mature with *thee* and *time* alone."

## LAW, PHYSIC, AND POETRY, A LOTTERY.

"What but a LOTTERY is the law,  
Whose Lawyers all the PRIZES draw,  
Their clients give them many thanks,  
For privilege to draw the BLANKS."

"Physicians manage LOTTERYWISE,  
Here death 's the BLANK—and health the PRIZE;  
And 'tis a truth, which most men feel,  
There 's but few PRIZES in the wheel."

"What hopes can starv'ling poets feel,  
When there 's no PRIZES in the wheel,  
For should they draw the phantom fame,  
'Tis but a BLANK—an empty name."

From Good's Book of Nature.

## VENTRILOQUISM.

Lewis Brabant, valet de chambre of Francis I. of France, was a skilful ventriloquist; and fell desperately in love with a young, beautiful, and very wealthy heiress, whose father forbade his addresses in consequence of the disparity of his condition. After the decease of her father, Brabant, unsubdued by the first repulse, determined to make another push, and to call to his aid, if necessary, the art of ventriloquism.

He accordingly waited on the mother, and once more submitted his proposals. But faithful to the views of her deceased husband, she gave him a direct refusal. While in the act of so doing, a low, hollow, sepulchral voice was heard by herself, and by all present, and which was instantly recognised as the voice of the deceased, commanding the widow to give her daughter's hand to Lewis Brabant, whom the spirit affirmed he now knew to be a worthy and an excellent man, and much wealthier than he had taken him to be when alive; adding, at the same time, that he was suffering in purgatory for having ill-treated, by his refusal, so exemplary a man; and that he would not be released till his widow had consented.

All was mute astonishment; but Brabant appeared more astonished than the rest. He modestly observed that whatever his merits might be, he had no idea that they were worthy of being commemorated by a voice from the grave; but nothing could give him more pleasure than to be made the happy instrument of extricating the old gentleman from the pains of purgatory, which it seemed he was suffering on his account. There was no doubt as to the voice; no time was to be lost; the mother and the whole family immediately assented, and Lewis Brabant had the honor of receiving their commands to speedily prepare for the nuptials.

To prepare for the nuptials, money was necessary; but Brabant was destitute of such an article. He resolved to try whether the same talent which had obtained for him the promise of a wife, might not also obtain for him the money wanted. He recollected that there lived at Lyons an old miser, M. Cornu, who had accumulated immense wealth

by usury and extortion, and whose conscience appeared often uneasy in consequence of the means which he had used; and he thought that Cornu was the very character that might answer his purpose.

To Lyons, therefore, he went, post haste, commenced an immediate acquaintance with Cornu, and on every interview took care to contrast the pure happiness enjoyed by the man whose conscience could look back, like M. Cornu's, as he was pleased to say, on a life devoted to acts of charity and benevolence, with the horrors of the wretch who had amassed heaps of wealth by injustice, and whose tormented mind only gave him now a foretaste of what he was to expect hereafter. The miser was always ready to change the conversation; but Brabant pressed it upon him, till finding, on one occasion, that he appeared more agitated than ever; and at that instant a low, hollow, solemn, sepulchral mutter was heard, as in the former case, which was found to be the voice of Cornu's father, who had been dead some years, and which declared him to have passed all this time in the tortures of purgatory, from which he had just now learned that nothing could free him but his son's paying 10,000 crowns into the hands of Lewis Brabant, then with him, for the purpose of redeeming Christian slaves from the hands of the Turks.

All was unutterable astonishment; but Lewis Brabant was the most astonished of the two; modestly declared that now for the first time in his life, he was convinced of the possibility of the dead holding conversation with the living; and admitted that, in truth, he had been employed in redeeming Christian slaves from the Turks.

The mind of the old miser was distracted with a thousand contending passions. He was suspicious without apparent cause; filial duty prompted him to rescue his father from the abode of misery; but 10,000 crowns was a large sum even for such a purpose. At length he adjourned till the next day to meet in another place. He required time to examine into this mysterious affair, and he wished, as he said, to give his father an opportunity of trying whether he could not bargain for a smaller sum.

They accordingly met the next day, and agreeable to Cornu, on an open common in the vicinity of Lyons, where there was neither a house, nor a wall, nor a tree, nor a bush, that could conceal a confederate. No sooner, however, had they met than the old miser's ears were again assailed with the same hideous and sepulchral cries, upbraiding him for having suffered his father to remain for 24 hours longer in the torments of purgatory; denouncing that, unless the demand of the 10,000 crowns was instantly complied with, the sum would be doubled; and that the miser himself would be condemned to the same doleful regions, and to an increased degree of torture. Cornu moved a few paces forward, but was assailed with still louder shrieks: he advanced again, and now instead of hearing his father's voice alone, he was assailed with the dreadful outcry of the whole Cornu family for the last two or three generations, all suffering in purgatory, and all included in the general contract of 10,000 crowns; all beseeching him to have mercy on them, and to have mercy on himself. Cornu could not resist the threats and outcries of so many, instantly paid the 10,000 crowns into the hands of Lewis Brabant, and felt some pleasure that by postponing the pay-

ment for one day, he had at least been able to rescue the whole family of Cornu for the same sum of money, as was at first demanded for his father alone. The dextrous ventriloquist having received the money, returned to Paris, married his intended bride, and told the whole story to his sovereign and the court, much to their entertainment.

## REPARTEE.

When Madam Heinel drew the fashionable world to the Opera some years since, by the avowed superiority of her graceful attractions, the then Earl of Harrington, of *amorous notoriety*, on the morning of her benefit, enclosed her a bank note of 500 pounds, which the heroine sent back with the following reply.

"My Lord—I could not hesitate a moment in returning the bill you did me the honor of enclosing me. If your Lordship meant it as a reward for my *public performance*, it is *infinitely too much*—if it is intended as a prelude to any *private rehearsal*, it is in my opinion, as far too little."

Yours, &c.,  
HEINEL."

## Pressed Culinary Herbs.

For sale at the New England Farmer Seed Store, No. 52, North Market street, Culinary Herbs, dried, pressed, and neatly packed, in parcels, at the following prices:—Sweet Marjoram, 50 cts—Summer Savory, 25 cts—Thyme, 33 cts—Sage, 17 cts—Celery, (in bottles for soups, &c.) 25 cts—Balm, 33 cts—Rose Flowers, \$1.00.

## Tavern to be Leased.

To be leased, that excellent stand for country custom, the Tavern on the Mill Dam or Western Avenue, now occupied by Major Horatio G. Bottrick. It is believed that an active and enterprising man might acquire a fortune by hiring it. Terms, five years lease, with good security—rent 900 dollars. If not leased before the 2d day of March next, it will be let at public auction on that day, at 12 o'clock, M. on the premises.

Inquire of JOHN LOWELL, Common Street, Boston.  
Feb 20. 2t

## Farmer Wanted.

A faithful man is wanted to take charge of a small place in Roxbury, comprising a garden, orchard, &c.

It must be expressly understood that no ardent spirits will be allowed on the place. Persons who are unwilling to accede to this, need not make application to the New England Farmer Seed Store, 52 North Market St. Boston.

## Assorted Seeds for Families.

For sale at the New England Farmer Seed Store small boxes of assorted Seeds for Kitchen Gardens. Each box contains a package of the following Seeds:

Early Washington Peas	Long Dutch Parsnip
Dwarf Blue Imperial Peas	Large Cabbage Lettuce
Late Marrowfat Peas	Long Green Turkey Cucumber
Early Mohawk Dwarf string Beans	Pine-apple Melon
China Dwarf string and shell Beans	Long, or Round Watermelon
Lima, or Saba Pole Beans	Nasturtium
Long Blood Beet	Large White Onion
Early Turnip-rooted Beet	Large Red Onion
Early York Cabbage	Curled Parsley
Large late Drumhead Cabbage	Flat Squash Pepper
Cape Savoy Cabbage	Early Scarlet Short-top Radish
Red Dutch Cabbage (for pickling)	White Turnip Radish
Early Horn Carrot	Salsify
Long Orange Carrot	Early Bush Squash
White Solid Celery	Early White Dutch Turnip
Curled Cress	White Flat Turnip
Early Cucumber	Yellow Stone Turnip
Early Silesia Lettuce	Winter Crook-neck Squash.

POT HERB SEEDS.  
Thyme—Sage—Marjoram.

The above list, it will be seen, comprises all the common vegetables, besides several new varieties of recent introduction, and uncommon excellence. Every kind is warranted of the very first quality, as to freshness and purity. Each box contains directions for the management of the different sorts. Price \$3 per box.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

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## AGRICULTURE.

FOR THE NEW ENGLAND FARMER.

### MR TIDD'S EXPERIMENTS OF RAISING NEW VARIETIES OF POTATOES FROM SEED.

Mr Tidd deserves the thanks of the friends of agriculture, for the care, accuracy, and extent of his experiment in producing new varieties of potatoes from seed—and the public are not less deeply indebted to him for the clear, and satisfactory account which he has given of his experiment. I think that he may dismiss a great portion of his fears, and embarrassments as to the future course of carrying his experiments into full effect. He may be assured, that there is not the great danger which he seems to apprehend in the confusion of the new varieties which he has introduced by seed. If the potato ever degenerates by intermixture of the tubers, which is doubtful, he may rely upon it that it is an exception, and not a general law.

I was sorry to find that the discovery of a single mixed potato should have led him to add the weight of his opinion to a doctrine, which it is believed is entirely unfounded.

No man has a greater contempt for mere theory than I have on subjects of natural history, upon which, we have so many opportunities of trying theory by its only true standard, experience. If the potato is subject to intermixtures by being planted near together, then the laws of nature have been always suspended on my estate for the last twenty years. I never planted a single field of potatoes without two or more distinct varieties—the rows of course have interlaced each other—in some cases I have planted two varieties promiscuously—two early varieties have been thus planted for ten or twelve successive years, without producing a single mule or mongrel. If it be asked how this fact is ascertained? I reply, by the roots, and by the foliage flowers. The two varieties referred to differ in the shape and in the color of the roots, but the difference in the foliage and flowers is equally great. I determined the last year to separate them and I marked one variety when in flower. When the roots were taken up separately I had the two varieties as pure as they were ten years before. It is not now recollected that any European writers have believed in this tendency of the potato to degenerate by intermixture, but the fact may be otherwise.

One of the benefits to be derived from a horticultural association will I hope be the settling some of these doubts which have a mischievous effect on cultivation. So confident do I feel that the potato does not hybridize by planting different sorts contiguously, that I propose that 50 hills of potatoes shall be planted under the direction of a committee of the proposed society, and the product gathered under their inspection—that each hill shall contain four potatoes most distinct in color and shape, and if there shall be one hybrid or mule produced, I will give 50 dollars to the society to be distributed in premiums. But it should be understood that the supposed mongrel, mule, or hybrid, shall be replanted, and shall be

by the same committee, at the end of the second year, pronounced to be a new variety, or, in other words that its change is *constant, and material*. Sports in color occur in every sort of natural production, and I have often seen a white stripe in a red potato without any apparent cause—and without any permanent change.

Roxbury, Feb. 24.

A FARMER.

FOR THE NEW ENGLAND FARMER.

### ANCIENT GARDENING.

MR FESSENDEN—I have had the curiosity lately to peruse a work entitled *The Art of Gardening*, by J. Woolridge, printed in London in 1688, and another on *Forest Trees*, by Moses Cook, London 1675. I wished to compare the old method of cultivation with the improved systems of the present day. As might be expected all the advantage is in favor of the very valuable system published by you the last year, which I hope and trust is in general circulation. Woolridge thus eulogises the art of gardening.

"Since gardening was the first and best vocation,  
And Adam (whose all are by procreation)  
Was the first Gard'ner of the world, and ye  
Are the green shoots of him the original tree:  
Encourage then this innocent old trade,  
Ye noble souls that were from Adam made;  
So shall the Gard'ner's labor better bring  
To his country profit, pleasure to his king."

I searched with the hope of finding something relative to the subject of my favorite insects, the bees, but at that period, our fathers were unacquainted with any method by which they could obtain the honey without destroying the bees.—Their method was to suffocate the industrious insects, by the fumes of burning brimstone, which differs but little from that of skinning a favorite horse for his lude. The author noticed one instance of culpable selfishness in a man who poisoned all the flowers in his garden, lest his neighbor's bees should extract honey from them. I was amused with a paragraph designated, "an ingenious method of destroying caterpillars." It is first to apply a ring of tar round the trunk of the tree, then suspend among the branches a bag full of ants, having an aperture for their escape. As they are prevented from coming down the tree by the ring of tar, the unhappy insects will in a few days be compelled by the want of food, to feast upon the caterpillars, and thus annihilate the whole tribe. Now, Mr Editor, which should be our choice, to spend a few days in the early part of the season in our orchard, and destroy the caterpillars with Fickering's brush, and by crushing them and their eggs, or to tar our trees, and then spend some weeks in catching bags of ants, for a large orchard would require at least a bushel, and several yards of canvas for bags, and then compel the poor creatures by starvation to wage an exterminating warfare with the caterpillars? You have uniformly recommended to your readers to practise the former method, and assured them of success. By that method I have within a few years past almost entirely exterminated the caterpillar tribe from a large orchard, and at the expense of very little time or trouble.

In Cook's book we have the following description of "A Witch-Elm in Sir Walter Baggots' Park.

"Two men five days in felling it.  
It lay forty yards in length.  
The stool five yards two feet over.  
Fourteen loads of wood brake in the fall.  
Forty-eight loads in the top.  
Eighty thousand six hundred and sixty feet of boards and plank.  
Eighty pair of naves were made from it.  
It cost ten pounds seventeen shillings for sawing.  
The whole substance was conceived to be ninety-seven tons.  
It was felled in the year 1674.

"Reader, if thy faith hold out, read on;  
But if you find you can't believe, be gone:  
For with more ease a man might undertake  
To bring brute bear unto the fatal stake,  
Than him to teach, whose infidelity  
Does demonstration, reason, truth defy."

Cook.

The author closes his long chapter on the Oak, with the following eulogium.

"O stately tree! who right can speak thy praise,  
Doth well deserve the laurel or the bays.  
Ask but our Thames what burdens thou hast bore  
Of gold and silver fine, and in their ore,  
Of Rubies, Diamonds, and Pearles most rare,  
With others, which past valuation are:  
Of silks and sattins fine to clothe the back;  
Of wines, *Italian, French, and Spanish Sack*:  
Of spices, fruits, and many a rich dye,  
To satisfy and feast the curst eye:  
Of mastich, myrrh, and many a rich gum:  
Aloes, and drugs which from the Indies come.  
He who loves this thy burden, and not thee,  
He deserves never to be worth one tree."

Plymouth, Feb. 1829.

MEDICUS.

FOR THE NEW ENGLAND FARMER.

### QUERIES ON FRUIT, &c.

MR EDITOR—I wish for information on several subjects through the medium of your useful paper. First; as I have several thrifty, handsome bodied pear trees, which now produce very poor fruit, I wish to know whether they can be engrafted or inoculated with good success. I have thought of cutting off the tops of the trees, and engrafting the limbs. The trees are about 25 or 30 years old, and eight or ten inches in diameter at the trunk.

Secondly. I wish to know whether quince scions will grow and come to maturity on apple tree stocks. If they will, I wish to know the best time for cutting the scions; also the best time to engraft them.

Thirdly. I transplanted in the spring of 1824, an orchard on the same ground where an old one had decayed. I wish to know whether they can be made to flourish or not, as mine at present are not in a very thrifty condition. I want to know, likewise, the best manner to cultivate the orchard, and the best kind of manure to put round the trees, if any at all. If any person will take the trouble to give me information on either of the

subjects above mentioned, it will very much oblige a young and inexperienced person.

Yours with respect,  
A SUBSCRIBER.

Taunton, Feb. 21, 1829.

*Remarks by the Editor.*—We shall briefly answer some of our correspondent's queries, and will be obliged to any experienced cultivator, who will furnish him with more full and explicit information relative to the topics of his inquiries. And first with regard to grafting or inoculating pear trees. Although the general rules for propagating the apple tree may be applied to the pear tree, we will give Dr Thacher's directions on the subject. "The propagation of particular species of the pear tree is effected by grafting or budding, and by this method any desired variety may be obtained and perpetuated. Considerable attention is necessary in the choice of scions for grafting. Suckers from other trees should never be employed, as they will have a constant tendency to generate suckers to the injury of the tree. It should be observed to graft or bud summer pears upon summer pear stocks; autumn pears upon stocks of the same kind; but never graft a winter pear upon a summer pear stock, for the sap of the summer pear will decline or diminish before the winter fruit has sufficient time to mature and ripen. The season for grafting or budding, and the manner of performing the operation are the same as for the apple. The pear tree will succeed very well when grafted on a quince; in which case it is preferable to graft under ground in the root, as the tree will be more strong and vigorous; whereas if grafted above the surface the produce will be a dwarf tree."

If it is intended to engraft the whole or the greater part of the limbs of trees of a considerable size, care should be taken not to cut off all the branches at once, but leave some of the lateral branches to draw up the sap till another season, as occasion may require; otherwise the trees will die for want of a proper proportion being preserved between the roots and branches.

With regard to grafting quince tree scions on apple tree stocks, we doubt whether a permanent and flourishing union could be effected. Quinces, say the writers, may be increased by grafting, either on their own stocks, on pear stocks, or hawthorn stocks. But we doubt whether there is a sufficient degree of affinity between the quince and apple tree to unite them beneficially by grafting. Modern botanists consider the quince tree, and the apple tree as belonging to distinct genera. The apple is a *pyrus*, the quince a *cydonia*. They are, however, of the same family, and probably, may be made by grafting or inoculation, to form a temporary, but not a permanent or flourishing union.

Planting fruit trees in the site of an old orchard, is a practice, which is attended with disadvantages. Indeed it has become proverbial that "where an old orchard has stood, a young one will not thrive." But, by careful cultivation, and renewing or changing the constituents of the soil, about the trees, by compost, loam from a neighboring field, or other source, and suitable manure a flourishing new orchard may be made on the place where an old one has stood.

With regard "to the best manner to cultivate an orchard, and the best manure to put round the trees" to give full information would require a

long treatise. Our correspondent may find some condensed information on this subject in the 6th volume of the *New England Farmer*, page 394.—Likewise in *Thacher's Orchardist*, *Forsyth's Treatise*, *Fessenden's New American Gardener*, &c.

FOR THE NEW ENGLAND FARMER.

#### CITY AND COUNTRY.

MR EDITOR—No better proof of the reliance that we of the city, are obliged to place upon the country, can be adduced, than the fact that during the non-intercourse occasioned by the late storm, MILK (that inestimable luxury in life, which is said to be the only article affording both meat and drink to man) became so scarce, that *twenty-five cents a quart* could have easily been obtained for it. The market, no doubt, experienced a scarcity in other articles for which we are accustomed to look to the husbandman's garner.

This shows how entirely dependant the wealthy capitalist is upon the farmer, and how entirely independent the farmer is of the capitalist. Let neither then despise this honorable employment. The farmer for this exalted characteristic of his occupation, and the capitalist for his incessant obligation to look to it *literally* for his very existence.

BOSTON.

FOR THE NEW ENGLAND FARMER.

#### ISABELLA GRAPE.

The cultivation of this grape has increased to an unexampled extent in this vicinity, and in the neighboring States; and the demand for the vines, is still as great as ever. With those who have not enjoyed the advantage of a successful culture of foreign varieties, and consequently are not so fastidious as to suppose that our own country cannot produce good fruits, the Isabella has become a great favorite, and when suffered to remain on the vine until properly ripened, has been found to be a valuable, and I may add, from my partiality to it, a very superior fruit.

It is well known to those who are acquainted with it to be a plentiful bearer; to make much wood, and to endure frosts with as much hardihood as the ordinary vines indigenous to our forests. The necessity, as well as labor of covering the vine in autumn, is dispensed with; and all that is requisite, or all that I have found so, is to cut them in, and secure them to the trellises, that they may not be broken or injured by the wind.

This grape should never be gathered until the first week of October, when it is in perfection. I have in my garden a number of the vines, some six years and others five years old, they all bore freely the last season, and the fruit sold readily in the market at twenty-five cents the pound. The vines are not subject to mildew, or the fruit to blight or to injury from the insects that attack foreign grapes. Like all other good things, however, they require care and attention, and excepting fumigation and the application of sulphur, the same course should be pursued in their cultivation that is requisite for the more delicate exotic fruits.

It has been my good fortune to enjoy the benefit of the instruction of "*A Brookline Cultivator*," whose scientific knowledge, and practical experience in such matters is proverbial, and whose intelligent and familiar mode of imparting information, is equalled only by the kindness with which the inquiries of the uninitiated are answered.—

Under his directions I have the past season succeeded in raising several varieties of foreign grapes, and most of them from vines, the product of his fine garden.

Having been thus successful I have directed my attention to the cultivation of the vine, both foreign and domestic, for sale, and have now many varieties, suitable for transplanting the ensuing season, and which will at the proper time, be offered through the medium of the Farmer.

ZEBEDEE COOK, Jr.

Dorchester, February, 1829.

We publish the following with much pleasure. From the high reputation of the AUTHOR of the proposed work, and from our personal knowledge of the TRANSLATOR, we anticipate a volume, which will prove of great practical utility to all who are engaged in the culture of fruit trees.

#### NOTICE TO HORTICULTURISTS, FARMERS, AND OTHERS, WHO HAVE FARMS.

The many calls which have been made on the Editor of the *New England Farmer* the last two or three years for information of different sorts relative to fruits and fruit trees, and the best mode of treating them, has induced the writer to offer to the public a work which will contain from three to four hundred pages octavo, and treating of the following subjects, to wit:

1. *The Nursery*.—Quality and preparation of the ground.
2. *Raising of Almond, Peach, Nectarine, and Apricot* stocks from the stone or seed.
3. *Rooted Suckers*.—Their use and mode of treatment.
4. *Layers*.— ditto. ditto.
5. *Slips or Cuttings*.—Ditto. ditto.
6. *Grafting and Budding*.—General treatise, showing the kind of stocks to be used, the manner of treating them before and after the operation, the various denominations, kinds best suited to different sorts of fruit, choice and properties of various scions, and the manner of inserting them.
7. *Transplanting Fruit Trees*.—The age and size of the plants, preparation of the ground, distance apart; season and manner of transplanting, and the manner of dressing and pruning them at the time of transplanting.
8. *Trees raised in places where they are to remain*.—Manner of treating them, preparation of the ground, advantages and disadvantages of this mode, &c, &c.
9. *Exposition of Espaliers*.—Relative to different kinds of fruit, &c.
10. *Season of pruning, and its objects*.—Viz. the beauty of the tree, and its fecundity.
11. *Pruning of standards*.
12. *Dressing and pruning Espaliers*.
13. *Proportions* in relation to the branches and roots; the course and progress of the sap; its action on the branches, buds, and leaves of trees.
14. *Definitions of branches*, and the manner of treating each description.
15. *Treatment of dwarf or low bushy trees*.
16. *First training of fruit trees in espalier*.
17. *Shelter for wall fruit*.
18. *Ebourgeonnement*, or rubbing off superfluous buds from wall or espalier trees.
19. *Second training of trees in espalier*.
20. *Diseases to which fruit trees are subject*.
21. *Fruits*.—Time and manner of uncovering, gathering, and preserving fruits.

22. *Manner of restoring fruit trees* that produce small, weakly fruit.

23. *Almond tree*—Its varieties, its character, and the description of its growth, its shoots, its leaves, its blossoms, and its fruit—also its cultivation.

24. *Apricot tree*.—Its varieties, its character, the shoots, buds, leaves, and fruits of the several varieties—also its cultivation and uses.

25. *Cherry tree*.—Its varieties, character, &c., &c., as above.

26. *Quince tree*.—Its character, &c.

27. *Strawberry*.—Its varieties, character, culture, &c.

28. *Fig tree*.—Varieties, culture, &c.

29. *Currants and Gooseberries*.—Ditto. ditto.

30. *Apple tree*.—Ditto. ditto.

31. *Mulberry tree*.—Ditto. ditto.

32. *Peach tree*.—Its character, varieties, description of the shoots, buds, leaves, seed, and fruit of each variety—also stocks best suited to it, soil, general culture, and order of maturity.

33. *Plum trees*.—Ditto. ditto. &c., &c.

34. *Pear trees*.—Ditto. ditto. ditto. &c., &c.

35. *Raspberries*.—Culture, &c.

36. *Grape vines*.—Varieties, description of each, and its culture.

37. *Insects*.—That infest fruit trees.

The principal part of the volume will be composed of extracts translated from the celebrated work on fruits and fruit trees written by the highly distinguished and well known DUHAMEL DU MONCEAU, in two quarto volumes; to which will be added such extracts from more modern authors on this interesting subject as may be thought useful at the present day.

A list also will be given of the new varieties of the several species of fruits which have been raised and brought into estimation since Duhamel's day, so far as they have come within the knowledge or observation of the translator; to which will be subjoined notes by the same showing the departures that have been successfully made from Duhamel's system, by cultivators both in England and this country.—The best mode of packing trees that are to be sent abroad.

The preparation for this volume is nearly completed; but it will not be published until 500 copies are subscribed for. It will be printed on good paper, and as good type as that in Forsyth's treatise on the "Culture and management of fruit trees." The price will not exceed \$2 50 in boards, nor be less than two dollars. This cannot at present be ascertained. Subscribers must therefore consider the highest price the one they are to pay, before they subscribe.

Booksellers who engage any number of copies, will have a suitable deduction made them according to the number they take, on application to J. B. RUSSELL, publisher of the *New England Farmer*, who is also authorized to receive subscriptions for single copies, and transact any other business connected with the publication.

#### VIEW OF AGRICULTURE.

MR FESSENDEN—If you think the following synoptical view of agriculture, partly abstracted from Rozier's Dictionary, would afford amusement, or what is more desirable, a useful hint to New England farmers, it is at your service. S. D.

*Agriculture* is the art of cultivating the ground, of fertilizing it, and of causing it to produce the grains, the fruits, the plants and the trees which

are subservient to the necessities of man. To this definition should be added, that it embraces also the art of multiplying and of attending to the keeping or management of useful animals,—in fine, it is the first, the most extensive and the most essential of all the arts.

*Theoretical Agriculture; or, Preliminary Notices.*

Soils. Process of Vegetation. Botany. Chemistry. Implements. Manner of multiplying plants, &c. Transplanting [in quincunx] Pruning; Grafting, &c.

#### *Practical Agriculture.*

*Manures* taken from the mineral kingdom: mixture of soils, sands, lime, plaster of Paris, [gypsum] marl, &c. From the vegetable kingdom: turf, peat, ashes, decayed plants, &c. From the animal: of the horse, cow, sheep, hog, night soil, poultry, horns and piths, bones, &c.

*Culture of Trees. Forest Trees.*—Oak, elm, plane tree, maple, [sugar tree] chestnut, larch, pine, [hemlock, &c.] willows, poplars, &c. *Ornamental Trees.*—Horse chestnut, lime silia or linden, tulip tree, [liriodendron] locust, catalpa, ailanthus\* or taloo tree, &c. *Ornamental Shrubs.*—Althea frutex, kalmia or laurel, lilac, rose tree, colutea arborescens or bladder sena, holly, mock orange, privet, broom, snow ball or guelder rose, hawthorn, buckthorn, &c.

*Fruit Trees* with stones: plum, peach, apricot, cherry. With shells: walnut, filbert, &c. *Fruit Trees* with seeds: pear, apple, quince, mulberry white and black, grape vine.

*Culture of Grains.* Maize, rye, wheat, barley, buckwheat, oats, spetts. Somewhat farinaceous articles: peas, beans, millet, broom corn, &c. Oily seeds: flax, hemp, sunflower, colzat, benne, poppy, ricinus or castor oil plant. Culture of fleshy, plump plants: radish, turnip, ruta baga, potato, sweet potato, melon, cucumber, pumpkin, squash, &c.

*Meadows.* Artificial: clover, lucerne, sainfoin. Natural: bent, sweet scented vernal grass, orchard, timothy, &c.

*Fruit Shrubs and Plants, for Kitchen Garden.*—Strawberry, raspberry, currant, gooseberry. *Onion Tribe:* garlic, onion, cives, shallot, leek, ciboul or Welsh onion, potatoe and tree do. Culture of Cabbage: broccoli, hohi rabi. Artichoke. Asparagus. Beet: mangel wurtzel, and sugar beet. Parsnip, Carrot. Salsify, &c. *Salads:* celery, lettuce, cresses. *Pickles:* capsicum, nasturtium, cucumber. *Medicinal herbs* should have place; and some *flowering plants*, attractive by their graceful foliage, or the rich colors and fragrance of their flowers.

*Miscellaneous Articles.* Hops, poppy for opium, teazels. Plants for coloring, &c: madder, woad, indigo, weld.

*Agricultural Operations.* Ploughing, harrowing, hoeing, sowing, reaping, threshing, mowing, hay-making, draining, paring and burning, manuring, fencing, rotation of crops, rolling.

*Economical Agriculture, or Rural Economy.*—Conservation of grains, fruits, &c. Method of making wine, perry, cider, beer. Manner of making oil of seeds of flax, sunflower, palma christi or castor oil plant, benne, [sesamum] &c. Preparation of butter. Manner of making cheeses of different sorts.

*Bees*,—their management, taking the honey, &c.

*Silk Worms*,—their management, &c., &c.

\* A tall, ornamental tree, of quick growth,—said to yield good coal,—may be cultivated for fuel.

Manner of preparing flax, hemp, and even netles, for different uses.

The rearing and general management of all sorts of *live stock*, as cattle, horses, sheep, hogs, poultry, pigeons.

So multifarious are the concerns of agriculture.

FOR THE NEW ENGLAND FARMER.

#### REMEDY FOR POISONED SHEEP AND LAMBS.

These animals are sometimes poisoned by eating common low laurel, or lamb-poison as it is sometimes called. The cure is very easy and simple, and is as follows:

I take an onion and split it in two with a knife; and put one piece under each fore leg, with the flat side next to the breast. If the animal is so badly poisoned as not to be able to stand on its feet, the onion may be so placed as to remain in its proper situation a sufficient time; if not, hold the onion in its place 15 or 20 minutes, which will be sufficient to effect a cure. I have, sometimes, pounded the onion soft and applied it in that state, which, I think answers quite as good a purpose.

I have known and practised the above medicine more than 15 years; and have never known it fail of effecting a cure in a short time, if properly applied, whatever might be the degree of sickness occasioned by eating poison, with this preference over other remedies, viz: The sheep, cured by this method, appear to become as healthy as if they had never been poisoned; whereas whenever we used clay, oil, grease, &c. they, generally, shed their wool, and sometimes die before shearing time.

#### CARROTS AND PEAS.

My method of raising carrots and peas is as follows: I prepare my ground by spreading some good manure, plough it in, and make the ground mellow, by ploughing deep, and several times. I then mark it out with a plough, from 3 1-2 to 4 1-2 feet, according to the size of the peas I intend to plant; fill up and level the furrows, so as to lay the peas but a little below the common level of the ground (which I think of importance in planting all seeds.) Then plant the peas in double rows, which when covered form a ridge about eighteen or twenty inches wide. Then, by drawing a stick, or some convenient instrument near each edge of the ridges, make a furrow about three-fourths of an inch deep, and drop in the carrot seed. Then, by sloving a common hoe, lengthwise of the furrow, cover the seeds, and, in that state leave them to take their chance, only taking care not to entirely destroy them, until the peas have arrived at maturity, and are fit to gather.—At this time clear off the brush and vines, and if convenient plough between the rows with a horse. Hoe, clear out the weeds, and thin the plants to a proper distance. At this time they will appear small and meagre, but will soon change their appearance. By this method I have raised fine carrots at little expense, on the same ground on which I raise my peas, I believe sometimes being equal in value to the crop of peas; and have my ground in a much better situation for a crop the next season, than if left for the weeds to grow and bear seed after the peas are ripe, as is the practice with some.

JOHN MACOMBER.

Westport, 2d mo, 1829.

Pride is as loud a beggar as want, and a great deal more saucy.—*Saville.*

*An Initiatory Discourse, delivered at Geneva, 27th November, 1828, before an assembly, from which, on that day, was formed the Domestic Horticultural Society of the western parts of the state of New York.* By MYRON HOLLEY, Esq.

*Friends and Fellow Citizens :*

The impulse which has brought together, at this place, so intelligent and respectable an assembly, affords a happy omen for the institution here intended to be formed. We are now making the first attempt, in this vicinity, to associate numbers in the work of informing, refining and extending a taste for horticulture. And, while it is natural for all of us who delight in the beautiful and useful productions of the garden, and the orchard, to rejoice in this public manifestation of favor for the cultivation of them, it may be both agreeable and appropriate to introduce the more specific business of this address, by some references to the past.

Forty years ago the country which we now occupy in such full and secure enjoyment, presented a widely different scene. Then, the wealth of nature, so profusely lavished upon this goodly region, lay all secluded and unvalued. In vain our plains teemed with fertility, our streams rippled over their declivities, and our lakes stretched their beautiful surfaces along the most safe and accessible shores. The rude and unbroken forest; the wild and lonely waters, covered and concealed everything, and the whole land was shared by the deer, the bear, the wolf, and the panther, with the savage man, who hunted, and fished, and fought, and suffered in it, but who could not properly be deemed either to possess, or to enjoy it.

The Fathers of the Genessee Country are not yet mentioned with the same emphatic respect which accompanies every allusion to the venerable pilgrims of Plymouth; but by their high practical virtues, by their brave enterprise, their undergoing fortitude, and their prevailing faith, they proved themselves to be truly derived from the same stock.

Since the date of their bold advance into the wilderness, we have become so familiar with new settlements growing prosperously and secure, that we can hardly estimate the disregard of ease, and all the soft enjoyments of life, which they must necessarily have entertained. For, since that period, what transformations have we witnessed!—How far beyond us the tide of cultivated population has flowed! How many new and powerful states have been founded, in place of the gloomy woods, and their fierce possessors! Then, the Indian title to our country was first extinguished, though it still remained in full and acknowledged force, to an extensive territory between us and the nearest limits of civilization. Then, a foreign nation, recently at war with ours, was in possession of all the military posts within our limits, as well as its own, upon our northern frontier; where it kept strong garrisons, and maintained an intercourse with the Indian tribes which inflamed their barbarous propensities towards our citizens. And the Indians themselves, having been arrayed on the side of our enemy, in the same war, and having seen their crops destroyed, their orchards cut down, and their dwellings given to the flames by our successful soldiery, were unusually prone to vengeance. Then, too, our own government was not able to interpose the ample shield of its established power, for the protection of the dissevered settlements of its remote interior; for it was tottering with debility, and showed frightful symp-

oms of dissolution under the old confederation.

Such were some of the repulsive circumstances under which the small band of our adventurous predecessors, in the fall of 1788, and, in this very spot, first planted that broad and spreading tree of life, which, by so many and such vigorous branches, now adorns and gladdens the land. With what unshrinking resolution, with what bold hope, did they sustain themselves! The character of their undertaking, in their own estimate, included much privation and personal hazard. These they met with wary prudence and manly firmness.—Continual and unmitigated labor they expected, and cheerfully encountered. They were often subjected to hunger without food; to sickness without the aid of nurse or physician, and to bloodshed from the savage. But they had great and beneficent objects, and they succeeded. The civil and social good which they intended, is made certain. And though they had to struggle much, and to endure much, they also enjoyed much.

No associations among men create stronger ties of friendly regard than those which necessarily exist between the first adventurers into new and dangerous settlements. And the sincerity and constancy of this regard, in respect to real enjoyment, often makes up, and more than makes up, for all the loss of ease, and luxury, and formal courtesy, which are usually found in long established, populous, and wealthy communities. This was eminently the joy of our predecessors. But this was not all their joy. Their spirits were perpetually refreshed by glowing anticipations of the future. They knew the importance of their exertions. They labored, and suffered, in perfect assurance that they were laying the foundation of the great blessings which we enjoy, and of yet greater blessings to come. And like affectionate Fathers, they rejoiced in the foreseen joy of their descendants.

And now, if in the land of their hopes, their trials, and their toils, the most useful and creative arts have set up their dominion, and are already exhibiting their most desirable trophies: if Agriculture has placed her axes, her ploughs, and her flails into the strongest hands for our advancement, and made the fertility of our plains to fill innumerable granaries: if Manufacture, with her wheels, her lathes, and her spindles, has already peopled the banks of our streams, and is rapidly drawing all the weight of their waters into our service: if Internal Trade, with her hosts of active, clear-sighted, and diligent agents, is filling our lakes with her various and ingenious craft: Then, while with devoted homage, and pious gratitude, we ascribe the praise and glory of these results to our Heavenly Father, let us also often recall, to the most respectful memory, the distinguished men who first opened the great theatre on which they are displayed.

Holding such views of the character and deserts of those who have gone before us, and desiring the continued advancement of the country which they left us, so exuberant in the bounties of physical nature, and so replete with all the substantial comforts, and many of the elegancies of life, some of us have supposed that a Horticultural Society might be rendered one of the means of its further improvement. And, conscious that such an institution would increase our own enjoyment of one of the most appropriate and delightful of human occupations, we gave the notice which has been the occasion of this assembly.

Horticulture is the most ancient of the useful arts. It was the great employment assigned to man by his omniscient Creator, before guilt had invaded his heart, or sorrow had wrinkled his brow. In the first freshness of the world, as it was called into being, clothed with every ornament of which it was susceptible, when every herb and tree that grew upon it, every bird that flew in its air, every fish that swam in its waters, and every animal that walked upon its earth, was pronounced, by perfect Wisdom, to be "very good,"—then a Garden was the crown of its attractions, and "to dress it, and to keep it," was an employment worthy of its only rational inhabitants.

An employment suitable to the pure enjoyments of Paradise before the fall, has always been esteemed useful and desirable since. And it is probable that Adam, after he was sent forth from the garden of Eden, to till the ground, and had sought to regain the favor of his Maker by repentance and submission, still cherished a fond attachment to it. It is certain that a taste for it has been nearly the uniform inheritance of his children.—For, in every age, those nations which have been most conspicuous for knowledge, and power, and refinement, have been most remarkable for their love of Horticulture.

During their Egyptian bondage the Jews were accustomed to an abundance of garden vegetables: for, in the book of Numbers, we find them in the wilderness, complaining for the want of "the cucumbers, and the melons, and the leeks, and the onions, and the garlicks," which they were wont to eat in Egypt. If the Jews, in their servitude, were habituated to the enjoyment of these articles, which have always been among the most prized garden esculents in warm climates, we may reasonably infer that the state of Egyptian Horticulture was far advanced. Moses himself, in setting forth the attractions of the land of Canaan, for the purpose of more effectually exciting his nation to obey God, represents it as producing vines, fig trees, and pomegranates, plants of the garden; as well as wheat, barley, oil, and honey. And he directs, that, when they shall have planted all manner of trees, for food, they shall not partake of their fruits until the fifth year, the fruits of the fourth year being devoted to the Lord, and the earlier fruits not being permitted to ripen; doubtless for the benefit of the trees.

In later times the Jews are represented, in the scriptures, as having delighted themselves with eating in gardens, under bowers and shady places. And the most striking images by which they expressed a state of great national security and prosperity, are drawn from a garden, where every one ate and drank under his own vine and fig tree, with none to molest him. In the Song of Solomon, the wisest of men is addressed as having a thousand vineyards, with two hundred persons to keep their fruits; and as dwelling in the gardens. In the first book of Chronicles, those who wrought fine linen, and potters employed by the king, are mentioned as having lodged in his gardens.

*To be continued.*

*Fecundity of Rats*—Rats multiply so prodigiously, that were it not that they are universally a proscribed animal, and receive quarter from neither man nor beast, nor even from one another, it is calculated the world itself could not contain them. From one pair, 1,000,000 may be propagated in two years. *Vide* Buffon, Querhoent, &c.

*From the New York Gardener.*

### IMPORTANCE OF KITCHEN GARDENS.

"As the spring will now soon open, and call us to commence making provision for another winter, it may not be amiss to invite the attention of the plough boys especially, to a subject of importance, both in a useful and economical sense. I mean the cultivation of a kitchen garden. There is no need of inviting the attention of such as cultivate a garden, either for ornament or profit; their pleasure or their gain will not permit them to be negligent. But the great mass of citizens do certainly deprive themselves of much convenience, saving, and perhaps health, by not possessing a liberal supply of vegetables from their own gardens. To a farmer or mechanic in the country, the expense of cultivation is trifling; the convenience and saving, especially during the long winters of our climate, are great.

"Many persons, sensible of the utility, are often dissuaded from constant attempts in cultivating a kitchen garden, because they have experienced some failures in particular plants. But there will never be a failure of vegetables enough for a family's use, if the following requisites be well regarded:—Richness of soil; due care in the selection of seeds; proper cultivation; and a sufficient variety of vegetables, that if one kind fails, another may be a substitute.

"It is a general complaint among persons who pay only little attention to their garden, that the seed often fail. This usually happens because due care is not taken in discriminating between ripe and unripe seed; between blighted and sound seed. Or in some cases it happens by using old seed instead of fresh. Onion seed is often useless after the first year; and parsnip seed is so delicate that I believe we can place no confidence in its vegetating principle after having been kept a year. Having generally purchased these more delicate seeds annually, of professed seedsmen, I have rarely failed in any planting. The expense is indeed something, but it is overbalanced by the certainty of a growth.

"But our gardens do not generally present variety enough to be profitable and convenient to the owner, throughout the whole year, even if all the planting succeeds. There is frequently no provision for the winter, and many a long month, when the vegetable kingdom is locked in frost, is passed, with no variety on our tables, to excite the languid appetite, or satisfy that which is pleased with rotation. But surely it is as easy to store our cellars with the *beet*, the *carrot*, the *onion*, the *parsnip*, and *vegetable oyster*, as with the dull monotony of the *potato*; and however nutritious the potato be, still its utility cannot be hostile to the claims of other productions of the garden.

"We do not invite the plough boy from the utility of his farm, to the pleasures of a garden; we do not wish him to sacrifice his grain fields to the culture of a tulip bed; but we wish to call his attention to the *utility, convenience, and economy* that can be found in the *cultivation of a substantial kitchen garden*, from which his healthful family can draw many of those really innocent luxuries, which a bountiful Providence has, with so lavish a hand, spread around him."

The above remarks from the Albany Plough-boy well deserve your attention. Let them be impressed upon the tablets of your memory, and form your horticultural text-book.

Before the end of this month, your inclosures should be completed. Have you brought home the materials? If your fence is to be made of wood, now make ready the posts; they should be large, if you wish them to stand firm and durable. They must be seven feet long, and placed two feet into the earth. If they are set only ten feet apart, the girts or rails may be an inch and a half thick, and if they are well framed into the posts, will make a strong inclosure. The lowermost girt must be placed sixteen inches from the surface of the ground, and a bank should be thrown up upon each side, to fill the space. Or, if you have stone upon the farm, make a wall three feet high; let the foundation be laid six inches below the surface; and in the centre of this wall put small posts, into which the girts must be framed. The posts for a fence of this sort, should be five and a half feet long, and sawed an inch and a half thick, six inches wide at the foot, and four at the top. About a foot and a half from the bottom, make a two inch hole, which should be filled with a piece of good timber, two feet long. This will greatly strengthen the position of the posts, without weakening the wall. Above the wall, two girts, the one eight, and the other six inches wide, will be amply sufficient. Take care that your wall is laid with art, and that the timber is well fitted to it, and I will insure safety to whatever you may plant in the garden. Or, if you fear depredation from hens, let the girts be perforated with inch holes, and place in them turned pickets, two feet long.

You will need two gates, one of ten feet wide, to admit the cart, and another of three feet for daily use. This should turn with ease, and must be effectually secured by a weight, or you will be liable to much vexation and loss, from carelessness.

Your fence finished, select a proper place for the small kind of fruit shrubs, as gooseberries, currants, and raspberries; for although you admit no trees within this inclosure, these useful shrubs must have a place. They should not be planted around the fences, nor through the centre of the garden, as is too commonly the practice, but in a continued plantation, that they may have suitable attention, and yet not obstruct the plough.

Gooseberries require a deep and rich soil. The ground between the rows must be well manured, and kept free from weeds, and you should be careful to plant none but those that are of a good kind.

A good mode of propagating gooseberries, is by cuttings or layers. For cuttings, take shoots of the last years growth, from shrubs that are known to bear choice fruit. Let them be at least ten inches long; cut off all the buds, except three or four at the tops, and insert the stem six or eight inches into the earth; tread the ground firmly around, and keep them free from weeds. When they have grown here a year or two, they should be removed to the plantation as soon as the frost is out of the ground in the spring, or in the autumn, which is, particularly for the gooseberry, the best season.

Currants may be propagated in the same way. They are, however, more hardy, and do not require so rich a soil. They should be placed in rows, six or eight feet apart, and kept free from weeds. Between these rows, you may raise a crop of dwarf or bush beans, (taking care that there are no runners, or vines among them) with-

out the least injury to the shrubs, for several years.

There is great choice in currants, as well as in other fruit; select only the large red and white currant, for no art will change the original nature of the fruit, although by skilful cultivation, the quality may be improved.

The gooseberry and the currant both claim the farmer's attention, and are much wanted in every family. They furnish a cheap and early sauce, and the latter a wine equal to the best Lisbon or Teneriffe.

As you will doubtless wish to plant other trees, and be desirous to know the best season for that work, I would observe as a general rule, that all kinds of trees or shrubs, should be moved or set in the spring, as soon, at least, as the buds begin to swell. The apple tree, the cherry, and plum, will grow, if set with art, when the leaves begin to open, but not with health and vigor.

### ON THE CULTIVATION OF BEETS.

*By the Editor of the Southern Agriculturist.*

*(Concluded from page 250.)*

The remarks made above respecting the forking of Beets, principally apply to the Long-rooted varieties. The Turnip-rooted (so called from its resemblance to the Turnip, in shape,) sends down a small root in search of food, and like the Turnip forms a bulb near the surface of the ground, there is, therefore, very little to be feared from its forming ill shaped roots, by an improper application of manure. Although we have been successful in beds, yet we prefer planting on ridgelets, which is done by making deep furrows with the spade every twelve or eighteen inches, spreading the manure in the bottom, and forming small ridges above them. There are several reasons in favor of this plan. 1st. Less manure is required, which very often, among our farmers, is a matter of some consideration. 2d. Fresh manure can be applied.— 3d. The forking of the roots, is, in some measure, if not altogether obviated. And 4th. The roots can more readily expand than when sown on the level ground, where, in order that they may enlarge, the earth around them, must be pressed into a smaller space. The principal objection against this plan is, that in time of droughts, the plants suffer more than when on a level surface, but, we think, that the advantages are greater than the disadvantage, and therefore recommend the ridge system, especially if the ground be inclined to clay. I knew a gentleman, who could never raise beets, until he adopted this method, and afterwards he had very fine roots, and found no difficulty. In manuring we have used salt mud alone, with great success, spreading it along in the drills as recommended above; this mud is such as is usually found at the head of salt water creeks, having a little more of vegetable matter than that of the marshes, but fully as salt, being overflowed every tide. We prefer having a compost made of it with stable or other manure, which we think produces roots of as great size, and decidedly of a much finer flavor, than they are, when raised on manure alone, especially where an excess of manure has been used.

About the middle of January, or beginning of February, [March or April in the Northern States] the first crop may be planted; the ground being prepared, commence by dropping two or three seeds every nine inches, (to be afterwards thinned down to one plant,) and cover them about one

inch deep. Should the weather be cold they will lay dormant, but should there be about that time, as we usually have, a spell of very mild, warm weather, the plants will show themselves in the course of ten or fifteen days. At this early stage, they are very tender, and should there be a frost they may be all killed, they therefore should be protected, if this be likely to occur, by some slight covering. This need not be applied after they have advanced a little in their growth, as they then become extremely hardy. We have seen every leaf, except the heart-leaves on the plants, killed, and the beets, as soon after as the temperature of the weather permitted, again sending out fresh leaves, and these plants afterwards produced very fine and large roots. The young plants should receive an early hoeing and earthing up, for they send up a part of their root above the surface of the ground, when they first come through, which being very tender, is soon injured by the wind twirling the plants around, and the sand blowing against them. If they are examined, they will be found very often unable to support themselves, and resting on the ground the outer parts of the root, entirely destroyed, and nothing but the woody fibres remaining; and these very often reduced to mere threads. We have seen them often completely severed, and the tops with their leaves laying on the ground near the remaining part of the plant. Before we had noticed this, we lost many, and gave the grub worms the credit of destroying them; but, although the worms will destroy some, yet the wind will destroy many more, if they are not protected. This is done by earthing them up so high as to leave merely the heart leaves uncovered; it must not be neglected by those who wish to have regular and well filled beds, and must be attended to early, or there will be little gained by it. The other part of the culture is simple enough; they must be kept clean from grass, and the earth mellow around them. If sown in January, they will, in all probability, be fit for use in May. Any time from the middle of January until May, beets may be sown, but the late crops are not likely to be either so large or productive, owing to the extreme heat, and very often drought, which prevails during that season of the year.

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, MARCH 6, 1829.

### HORTICULTURAL SOCIETY.

It is the design of the promoters of this contemplated institution, to invite a general cooperation of their fellow citizens, throughout the State.—Such as are disposed to become members, may signify their intention through the medium of some friend, (if a personal application is inconvenient,) or by letter, postage paid, to Mr J. B. RUSSELL, publisher of the New England Farmer, or to the subscriber, Secretary of the previous meeting.

Boston, March 2d, 1829. ZEB. COCK, Jr.

*Fire.*—The Green House and work-shop, of Mr Jacob Tidd, of Roxbury, were consumed by fire, about half past one o'clock, of the 24th ult. Mr Tidd lost nearly all his farming tools, but not many valuable plants. It is not known how the fire originated, which first broke out in the shop.—Loss about \$600.

An able article on the Report of a Committee of the Essex Agricultural Society has been received.

It does not appear to us that the occasion called for the display of so much energy of animadversion as the writer has exhibited; and we are not prepared to second all his sentiments. We will, however, permit his remarks to appear in our next.

*Woodland on a Farm.*—An estate without timber may be compared to a house without furniture.

*On carrying live Poultry to Market.*—An English writer remarks that "death is scarcely a misfortune to an animal which has no previous apprehension of it. But poultry carried in bags or baskets to market has several hours previous suffering, and the burthen and trouble of carrying them thither seems much increased thereby." We believe live poultry is seldom seen in American markets.

*Husbandmen and Manufactures.*—Flourishing manufactures increase population, not only by the increased number of workmen employed, but also by adding to the number of husbandmen employed in the cultivation of the neighboring land.

*Land and Capital.*—In a new country it is an object of inquiry, how much land can be cultivated to advantage with a given capital. But as population increases, and land becomes comparatively dear, the question arises, on how small a quantity of land can a given capital be profitably employed? It is in this latter state of a country that agriculture attains its greatest perfection.

*Feeding Cattle with Turnips.*—American writers on agriculture have often expressed their opinions that the culture of roots for feeding cattle, was less advisable in this country than in England, because our winters were so severe that they could not be drawn in the winter, and fed out in the fields where they grow; as they may be in England. But an English cultivator, whose observations are published in the appendix to "*Plymley's Survey of Shropshire*" says "I think it much more advantageous to carry all the turnips to cattle in stalls than to feed them out on the land, because they furnish much more food and manure."

*Cows fattened easier, and better Laborers than Oxen.*—The same writer above quoted says "I think cows are much more useful and beneficial than oxen, and that it would be an advantage to the kingdom if few or no oxen were reared. The uses of cattle are to work, milk, and feed. I have seen barren cows work as well as oxen; they require less keep and walk faster. Oxen are of no use in the dairy, and they will not feed [fatten] so fast as cows.

When first I commenced farmer, I followed the example of my predecessor in feeding chiefly oxen; but I soon found that cows fed much faster and on less meat, and for some years past have carefully avoided having any oxen in my stalls.

The projected rail road, between Albany and Schenectady, is to be commenced early this spring. A route has now been agreed upon, and the surveys completed and accepted.

*Strawberry.*—The common strawberry in a ripe state makes a most excellent dentifrice, sweetening the breath and preserving the gums. It is said that the celebrated Linnaeus cured himself of gout by a persevering use of strawberries as an article of diet.

### WORKING OXEN.

Much has been said and written against the common mode of working oxen with a yoke. This manner of attaching them to their load is said to be the principal cause of their moving with a slow pace. When oxen are attached to a cart, with a stiff, heavy tongue, according to the New England mode, it is often the case that the load is so disposed in the cart that it bears heavily on their necks, and is very oppressive, especially in going down hill. And sometimes in going up hill the tongue of the cart has a tendency to rise, in consequence of the preponderance of the part of the load which is behind the wheels, and the oxen are nearly choked by the bows of their yokes being drawn against their throats.

In France, working oxen are harnessed by the heads in such a manner as to call into action the joint power of the neck and the base of the horn. This method was some years since, introduced into Ireland with complete success; two oxen thus harnessed, according to English accounts, were able to draw with ease, three tons weight.

Mr Cooper (*Young's Eastern Tour*) uses collars on oxen as on horses, except that they are buckled on with the narrow end open end downward: the chains are fastened to them in the same direction as on a horse harness, the draught is therefore more inclined than with horses, the line of the chains being almost up to their backs; which is necessary from the different shape of horses and oxen. They draw when in harness abreast in pairs; single or in a line, and walk as fast as horses. Mr Bordley says he "saw a wagon in Pennsylvania, drawn by two bulls and two oxen, bridled and geared in harness and collars."

In *Plymley's Survey of Shropshire*, it is stated that "The ox teams of this county used to consist of ten oxen yoked: now those who use them generally plough with five oxen single in gearing, or with four oxen and a horse to lead them. A few persons have used them in wagons." And the same work mentions a team, in which "one ox shafted the wagon, and I believe this team, either in ploughing, or upon the road, was as able as any horse team in the neighborhood."

The improvements made at Baltimore, in the construction of railway cars, are exceedingly promising. A Mr Knight has invented a carriage by which "a load weighing 1300 lbs. was drawn backwards and forwards, on a level railway with perfect ease by a single thread of sewing cotton. A second experiment was then made in the following manner: ten fifty-sixes were placed in the car, seven gentlemen being placed in it, whose united weight was estimated at 1000 lbs., which, together with that of the car, 200 lbs., made a total of 1760 lbs.; a half pound weight was then placed at the end of the thread, suspended over the pulley, when, to the surprise of all present, the car moved off, unaided by any other power, and passed to the end of the rail with the utmost facility.—*Penn. Gaz.*

*Spend prudently.*—What folly lays out in kidskin-gloves, in ten years, managed by prudence, might fill a small purse. Are not white dollars worth more to a farmer than white hands? If your finances are small, be not ambitious of owning a three story house. A humble cottage is a good beginning. Enter at "the little end of the horn," and you may see at the other an elegant house large enough for a thrifty farmer.

**BARTLETT PEAR.**

This pear weighs about 10 ounces when at full size, shaped like a Bon Chretien, very yellow, and slightly tinged with red on one side; quite juicy, and by many considered a first rate fruit. It is not, however, equal in flavor to the Seckel, or even to the Boston Epergne, but its size and beauty render it greatly admired. It much resembles in flavor and consistence the St Michael, and is said to command a high price at market. It is no doubt a native, and appears to have originated in the vicinity of Boston; and it does not seem at all strange that many fine new pears should have originated there, as that city, and its environs, has for a long period been inhabited by a great many gentlemen extremely intelligent on the subject of horticulture, who took much pains, at an early date, to introduce the choicest fruits, and particularly the finest varieties of pears, of which fruit they are skilful connoisseurs.—*Prince on Horticulture.*

*The Paragon of Jokes.*—"Pray," said Lutterell to Sam Rogers, the other day, "what is the best joke you ever saw in print?" "Why," said the English Norbury, "it was an advertisement in the *Herald* from the commissioners of the sinking fund, returning thanks for a donation of six pounds towards paying off the national debt."

The only way for a rich man to be healthy is by exercise and abstinence; to live as if he were poor, which are esteemed the worst parts of poverty.—*Sir W. Temple.*

**Scotch Gooseberry Bushes and Hawthorns.**

This day received at the New England Farmer Seed Store, from Greecock, Scotland, 15000 Hawthorn Quicks for Hedges, and 1000 Large Scotch Gooseberry Bushes, in fine order.—Further particulars next week.

**CARD.** The subscriber returns his thanks to the Committee of Essex Agricultural Society to view farms offered for inspection and premium, (through the medium of the New England Farmer, and would thank the gentlemen Editors to copy this who reprint the report of said Committee contained in the New England Farmer of February 27th,) for their kind notice of what they term his "experiments," and for their prudence in not recommending to their brethren that kind of farming calculated for "display," without regard to "cost," and would merely observe it was as favorable notice as he expected after his treatment at the Society's Cattle Show and Ploughing Match—which treatment prevented his furnishing the statement they say they had not received, as the prejudice then manifested was evident to those disinterested: he would however observe that he shall, "the opinion of the Committee to the contrary notwithstanding," CONTINUE the Scotch method of Farming which he has followed fifteen years by performing his work with horses, &c, though *dubbed experimental* and for *display* by said Committee—where he shall be happy to have the farm examined by any one having a taste for agriculture, and even those who can make more *display* in writing a report than in cultivating a field. W.M. J. GRIEVE.  
Indian Hill Farm, West Newbury, (Mass.) March 2.

**Mill Privilege, &c, for sale.**

For sale in West Cambridge, six miles from Boston, a valuable Mill Privilege, with about one acre and a half of land, with the buildings now standing thereon, consisting of a good dwelling house, two factory buildings very conveniently built, and other out buildings, and would answer well for a fulling mill, (one being in operation now,) or carding factory; and being situated on a good stream of water, would prove a valuable situation for any similar business. It has been heretofore used as a carding factory, the machines for which are now on the spot, and will be sold if desired, with the buildings. An indisputable title will be given, and payment made easy. Apply to THOMAS RUSSELL, West Cambridge, Captain ABNER STEARNS, Bedford, or J. B. RUSSELL, New England Farmer Seed Store, 52 North Market street, Boston.—It will be sold at auction, April 1, if not previously disposed of. 3t March 6

**Pear Trees and Grape Vines.**

For sale by Rufus Howe, at the place of Samuel Downer, in Dorchester, 200 Pear Trees of the choicest varieties, viz: 20 kinds from the London Horticultural Society; also, large and very handsome Seckles, Ambrettes, Bartletts, and Blocker Meadow; 20 handsome black Tartarcons and Remington Cherry Trees, Plinos, &c. 500 Native Grape Vines, viz: 50 three years old Catawas, 80 three years old Isabellas, 50 Bland's Virginia, 30 Alexander, 20 Elsingborough; also, 200 Sweet Water, Black Hamburg, &c.

30 varieties *Poses*, viz: Greville Rose, White and Red Moss, Grand Duke of Tuscany, Unique, Multiflora, Provence or Cabbage, Hundred Leaf, Four Seasons, Red Damask, Marble, French, Cluster, Swiss, German, Variegated, Burgundy, Double and Single White.

*Dahlia*s, seven varieties of Double, viz: Crimson, Buff, Yellow, Red, &c. Single do.

*Tulips*, a great number of varieties, viz: Bizarres, Biblioens, double and single, of different colors, Parrot Bills, &c.

*Hyacinths*, a great variety. Persons are invited, when the Tulips and Hyacinths are in bloom, to call and make their selections. White Lilies, Pink roots, Plox, Polyanthus, three kinds Honeysuckle, Chinese, Tronpet and Sweet Scented;—handsome Snow Ball trees, Quince do., Red and White Lilacs, growing on same stalk; Lagerstroemia, India or Grape Myrtle, Spira Syrengo, Fringe or Smoke Tree, Snowberry Bush, Strawberry Tree.

*Curant Bushes*, White Dutch, Red do., common white and red. *Gooseberries*, different kinds.

*Raspberries*, Antwerp white and red. *Thimbleberries*, white and red.

*Strawberries*, viz: Wilmot's Superb, Downton,—red and white English Weed—Roseberry, three kinds native.

Wanted to purchase, two to three thousand small and middling size Pear and Plum Trees, suitable for budding and grafting, Seedlings would be preferred. Apply as above, or at No. 5, Central Wharf.

**Rose Water.**

20 demijohns double and single distilled Rose Water, made entirely from Damask Roses. The above Rose Water is constantly for sale at Mr. C. Wade's Porter Cellar, No. 12, Merchant's Row, by demijohn or less quantity.  
Jan. 30. 2tinF4mM4inA

**Farm for Sale.**

In Bedford, 15 miles from Boston, on the post road from Lowell to Concord, Mass., and one mile from the post road leading through Lexington to Worcester. It contains 80 acres, has 3 pastures, a wood lot of about 8 acres, an inexhaustible peat meadow, and about 36 acres of mowing. The dwelling house has two parlors, a large China closet, an excellent kitchen, and six chambers, and there are two wells of water. The barn, corn barn, and poultry house, &c. are in the best order. It is 3 miles from Concord, one half mile from Concord river, where is good fishing, and 10 miles from Lowell. The above premises were completely repaired within and without last spring. The dwelling house has had three coats of paint inside and out. It has a southern aspect, several large Elm trees in front, a handsome and extensive fence and circular avenue. Inquire at the New England Farmer Seed Store.

**Hull's Trussers.**

The undersigned, agent for Doct. Hull, has recently received and has for sale, a complete assortment of this useful instrument, adapted to the relief of persons afflicted with ruptures of every description, from the adult to the infant, and which will in all cases where it is required, be fitted and applied with the utmost care.

Testimonials relating to the utility and excellency of this article, are abundant, and deposited with the agent, but have become a matter of too much notoriety, and too well admitted, to need publicity; as numerous instances of perfect cures have resulted from its application. EBENEZER WIGHT,

Milk street, opposite Federal street, Boston.

Feb. 27. 3t

**Fresh Hemp Seed.**

Just received at the New England Farmer Seed Store, 52 North Market Street, a few barrels of American Hemp Seed, of last year's growth.—Also, one barrel of fresh Riga Flax Seed, well known to be superior to the common American Flax.

**New Pear Scions.**

For sale at the New England Farmer Seed Store, 52 North Market Street, a collection of very choice and rare scions of the following fruits, all cut from bearing trees, in Mr Downer's garden:

**Pears.**

Caprimont, Urbaniste, } Mr Knight's presents,  
Marie Louise, Florelle, } and most of them Van  
Beurre Koox. } Mons' seedlings.

Bergamot de Pasque, }  
Bon-Cretien de Williams, } From the London  
Charles d'Autriche, } Horticultural Society.  
Doyenne Gris, St Galen. }

Epargne, Bartlett, Seckle.

**Plums.**

Green Gage, Apricot.

**Cherry.**

Downer's Mazard. 3t March 6.

**Seeds for Country Dealers.**

Traders in the country, who may wish to keep an assortment of Garden Seeds for sale, are informed they can be furnished at the New England Farmer office, No. 52 North Market Street, Boston, with boxes containing a complete assortment of the seeds mostly used in a kitchen garden, on as favorable terms as they can be purchased in this country, neatly done up in small papers, at 6 and 12 cents each—warranted to be of the growth of 1823, and of the purest quality. ORNAMENTAL FLOWER SEEDS will be added on the same terms, when ordered, as well as PEAS, BEANS, EARLY WHITE SWEET CORN, &c, of different sorts.

The Seeds vended at this establishment, are put up on a new plan this year, each package being accompanied with short directions on its management, and packed in the neatest style.—Traders are requested to call and examine for themselves. eptf Jan. 23.

**For Sale,**

In the southeasterly part of old Marlborough, a valuable Farm, containing about 120 acres, consisting of every kind of land that is desirable to the enterprising farmer, a large portion of which is of the first quality, having a constant stream of water running through it; and the land is so situated that a number of acres are capable of irrigation. On the premises is an upright two story House, with four rooms on the floor, in good repair; a large Barn, 80 by 30, and in common seasons is filled with good hay. There are also on the farm, good Orchards, a part of which are in their prime; together with an abundance of Wood, the best of white oak, fit for wheelwrights' use, or for ship timber. There are few farms capable of more improvement, or which can be carried on at less expense. The place will be sold at a fair price, with or without the stock and utensils, at the election of the purchaser. The payments made easy and accommodating, and possession may be had on delivery of the deed. For further particulars, please inquire of WILLIAM DRAPER, Esq. of Marlborough, of BENJAMIN WELD of Roxbury, or of SAMUEL H. WELD, on the premises, Jan. 16.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.	3 00	3 75
ASHES, pot, first sort,	ton.	135 00	140 00
Pearl, first sort,	"	132 00	137 50
BEANS, white,	bushel.	1 00	1 37
BEEF, mess,	barrel.	10 00	10 50
Cargo, No. 1,	"	9 00	9 50
Cargo, No. 2,	"	7 50	8 00
BUTTER, inspected, No. 1, new,	pound.	14	16
CHEESE, new milk,	"	7	9
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	8 75	9 00
Genesee,	"	8 75	9 00
Rye, best,	"		
GRAIN, Coro,	bushel.	63	65
Rye,	"	75	80
Barley,	"		67
Oats,	"	37	40
HOG'S LARD, first sort, new,	ponad.		9
LIME,	cask.	85	90
PLASTER PARIS retails at	ton.		3 50
PORK, clear,	barrel.	16 00	16 50
Navy, mess,	"	13 00	13 25
Cargo, No. 1,	"	13 00	13 25
SEEDS, Herd's Grass,	bushel.		2 00
Orchard Grass,	"		3 00
Fowl Meadow,	"		4 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		4 00
Red Top	"		1 00
Lucerne,	pound.		50
White Honeysuckle Clover,	"		50
Red Clover, (northern)	"	7	9
French Sugar Beet,	"		1 50
Mangel Wurzel,	"		1 50
WOOL, Merino, full blood, washed,	"	35	42
Merino, full blood, unwashed,	"	22	26
Merino, three fourths washed,	"	30	35
Merino, half & quarter washed,	"	23	33
Native, washed,	"	23	28
Pulled, Lamb's, first sort,	"	37	41
Pulled, Lamb's, second sort,	"	25	30
Pulled, " spinning, first sort,	"	30	33

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	pound.	10	12 1-2
PORK, fresh, best pieces,	"	5	8
whole hogs,	"	5	7
VEAL,	"	5	6
MUTTON,	"	2	10
POULTRY,	"	8	12
BUTTER, keg and tub,	"	14	20
Lump, best,	"		20
EGGS,	dozen.	20	25
MEAL, Rye, retail,	bushel.		70
Indian, retail,	"		70
POTATOS,	"		50
CIDER, [according to quality,]	barrel.	2 00	2 50

## MISCELLANIES.

## THE FARMER'S SONG.

Away with grandeur, pomp, and gold :  
 Away with childish ease :  
 Give me but strength my plough to hold,  
 And I'll find means to please.

'Tis sweet to toil for those we love ;  
 My wife and darling boys,  
 Both tend to make my labor prove  
 The sweetest of my joys.

The humble morsel I procure,  
 When labor makes it sweet,  
 Is eaten with a taste more pure  
 Than meats that monarchs eat.

'Tis mine—yes, 'tis my happy lot,  
 From cares and avarice free,  
 To own but this secluded cot,  
 Sweet friends and liberty.

Thus I no monarch on the throne  
 Can grudge his destiny,  
 Let him his weight of care bemoan,  
 Whilst I am truly free.

When labor wearies and grows dull,  
 I with my dog and gun,  
 Set forth, the finest game to cull,  
 And thus all sorrows shun.

Now tell me, all ye gouty train,  
 Who have what fortune gives ;  
 Is not the cheerful country swain  
 The happiest man that lives.

## LAMENT FOR BURNS.

BY T. GRAHAM.

*Air, Highland Watch.*

Ye heath-clad hills, ye sparkling rills,  
 Deep glens and flow'ry plains,  
 To you, no more, your bard shall pour  
 His soul-enchanting strains.  
 Ah! Bonny Doon, no more he'll tune,  
 His infant lays to you,  
 Where genius bright, enthroned in light,  
 Her mantle o'er him threw.

While Freedom's fire flash'd on his lyre  
 To blast the tyrant foul,  
 And glory's rays beam'd o'er his lays  
 To fire the warlike soul ;  
 'Twas when its strings caught fancy's wings,  
 To waft each witching strain,  
 With cupid's dart, to ev'ry heart,  
 And fleet o'er ev'ry scene.

But flowing Clyde, thy silver tide  
 May gild thy valleys green,  
 No more again his melting strain  
 He'll pour to Bonny Jean.  
 Ay's gentle wave, no more he'll lave  
 O'er holiest vows of love,  
 While Mary's charms blush'd in his arms,  
 And Heaven smiled above.

But nature's lore, still, still shall pour,  
 In strains her minstrel sung,  
 Though with him laid in death's cold shade,  
 His hallow'd lyre unstrung ;  
 For dark decay, the deathless lay  
 Thy dull dominion spurns,  
 While time shall roll, 't will charm the soul,  
 And sound the fame of Burns !

FOR THE NEW ENGLAND FARMER.

## INFLUENCE AND EDUCATION OF FEMALES.

If at any time any improper discourse should be addressed to young ladies, which has a tendency to indecency, immorality, or irreligion, they should be taught to express a marked disapprobation both in words and countenance. So great is the power of the softer sex in meliorating the characters of men, that if such was their uniform behaviour, I doubt not but that it would much contribute to reform the morals of the age.

Dr Darwin says that young ladies who continue at school to a later age "should be formed into a class and properly instructed in domestic economy, each of them superintending the business of the family a week, or a month, by turns ; not only providing for the table and directing the cookery, but they should also be taught other parts of domestic employments, as cutting out linens, and making them up with plain and strong needle-work, either for their own families, or to be given for clothing for necessitous infants and mothers."

The art of economising and rendering all kinds of food as palatable and nourishing as possible, by different modes of cookery, will repay the mistress of a household for the investigation, and should indisputably form a part of the regular instruction of young females. To this, as they advance towards maturity, may profitably be added the knowledge of the value of all the necessary articles consumed in the family, whether for the table or the wardrobe, as well as the quantities of each which are requisite for their respective uses. As theory is of little avail unless exemplified by practice, they should be habituated to fill the department of housekeeper, under the inspection of their mother, not only by purchasing the different commodities wanted for the use of a family, but likewise by keeping an exact account of the domestic expenses, which will afford opportunities of teaching them a judicious application of money, and giving them distinct ideas, where frugality may be properly exerted, and where greater latitude may be allowed.

In educating a young woman, care should be taken not to raise her expectations above her rank and fortune ; for many have paid dearly for having aspired too high ; and what would otherwise have rendered them happy, became disgusting through looking up to a superior station in life.

As the late king of Prussia was one day reviewing his troops, he observed a soldier, who had his face much disfigured with scars ;—he walked up to him, and asked him in what public house he got those scars? To which the soldier replied, "Please your Majesty, it was at a place near *Machsen,\** where your Majesty paid the reckoning." The king was pleased with the reply, and gave the soldier a Lieutenant's commission.

## LIBERTY.

Some time since, 15 or 20 negroes were driven through Washington city in chains towards their place of destination. As the drove passed along before the driver through the street, some gentlemen, members of Congress, stood at the gate of the capitol, looking at them. One large negro walked out from among the others towards the gentlemen, stopped a moment, raised his hands,

\* A town in Silesia, near which the king lost a great battle.

shook his chains, then, after a short pause, while his hands were raised towards heaven, began the freeman's song—"Hail Columbia, happy land."

Some time ago, Dean B—, who was a very exemplary and popular clergyman in Dublin, and who interested himself much in public charities, sent a message to Miss Catley, an actress at the Dublin Theatre, requesting her, to give him a night for that purpose, in one of the public gardens. Miss Catley, who found from the variety of her engagements, that she could not comply, pretended to understand him in a different light, and in consequence, wrote him a note, of which the following is a copy.

"Miss Catley presents her compliments to Dean B—, and acquaints him, from the nature of her present connexion, she cannot (agreeable to his request) give the Dean a night. She begs leave at the same time, to acquaint him, should this connexion be dissolved, she does not know any gentleman of the cloth, she would sooner indulge ; but hopes that decency will prevent the Dean from fixing on a public garden for the rendezvous."

*Requisites.*—There are five requisites for a professed drunkard :—a face of Brass—nerves of Steel—lungs of Leather—heart of Stone—and an incombustible Liver.

## Farmer Wanted.

A faithful man is wanted to take charge of a small place in Roxbury, comprising a garden, orchard, &c.

It must be expressly understood that no ardent spirits will be allowed on the place. Persons who are unwilling to accede to this, need not make application to the New England Farmer Seed Store, 52 North Market St. Boston.

## Assorted Seeds for Families.

For sale at the New England Farmer Seed Store small boxes of assorted Seeds for Kitchen Gardens. Each box contains a package of the following Seeds :

Early Washington Peas	Long Dutch Parsnip
Dwarf Blue Imperial Peas	Large Cabbage Lettuce
Late Marrowfat Peas	Long Green Turkey Cucumber
Early Mohawk Dwarf string Beans	Pine-apple Melon
China Dwarf string and shell Beans	Long, or Round Watermelon
Lima, or Saba Pole Beans	Nasturtium
Long Blood Beet	Large White Onion
Early Turnip-rooted Peet	Large Red Onion
Early York Cabbage	Curled Parsley
Large late Drumhead Cabbage	Flat Squash Pepper
Cape Savoy Cabbage	Early Scarlet Short-top Radish
Red Dutch Cabbage (for pickling)	White Turnip Radish
Early Horn Carrot	Salsafy
Long Orange Carrot	Early Bush Squash
White Solid Celery	Early White Dutch Turnip
Curled Cress	White Flat Turnip
Early Cucumber	Yellow Stone Turnip
Early Silesia Lettuce	Winter Crook-neck Squash.

POT HERB SEEDS.  
 Thyme—Sage—Marjorum.

The above list, it will be seen, comprises all the common vegetables, besides several new varieties of recent introduction, and uncommon excellence. Every kind is warranted of the very first quality, as to fitness and purity. Each box contains directions for the management of the different sorts. Price \$3 per box.

## Pressed Culinary Herbs.

For sale at the New England Farmer Seed Store, No. 52, North Market street, Culinary Herbs, dried, pressed, and neatly packed, in parcels, at the following prices :—Sweet Marjoram, 50 cts—Summer Savory, 25 cts—Thyme, 33 cts—Sage, 17 cts—Celery, (in bottles for soups, &c.) 25 cts—Balm, 33 cts—Rose Flowers, \$1.00. ept

## Early Potatoes.

For sale by the subscriber 30 or 40 bushels of superior early potatoes, price \$1.25 per bushel. SETH DAVIS.  
 Newton, Feb. 13, 1829. Steep

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

Printed by J. B. RUSSELL, by I. R. BUTTS & Co.—by whom all descriptions of Printing can be executed to meet the wishes of customers. Orders for printing received by J. B. RUSSELL, at the Agricultural Warehouse, No. 52 North Market Street

## AGRICULTURE.

FOR THE NEW ENGLAND FARMER.

### REMARKS ON THE REPORT OF THE COMMITTEE OF THE ESSEX AGRICULTURAL SOCIETY.

MR EDITOR—I have read in the New England Farmer of this week the report of a Committee of the Essex Agricultural Society, who were appointed to examine the farms in the county, proposed for premiums; and who have here given the result of such examination. I have no personal interest whatever in this matter; but as a public paper, I consider it open to remark, and think that it should not pass without notice.—Reports of the committees of all public bodies, should, in my humble opinion, be grave papers, based exclusively on facts; and not vehicles for rhetorical flourishes, for wit, or “what looks like it.”

The report seems to me, in the first place, very deficient in those exact statements of which it ought to be composed. The Committee speak of the remarkable improvements of some farms, but do not give a sufficiently particular account of what these improvements consist in; and tell of the extraordinary produce of some of the farms, but furnish very few items as to the nature or amount of the crops. These things should be minutely specified by one who proposes his farm for a premium, and by a committee, who undertake to award that premium. We ought not to be satisfied with generalities; we want particulars. Every careful farmer should keep an exact account of his crops, and the amount of labor expended on them; otherwise it is difficult to form a correct judgment of his skill or success.

I protest in the next place in the report to a want of delicacy, and a violation of propriety, in the remarks of the Committee concerning the lady of one of the successful competitors, whom they have extravagantly complimented. This paragraph, must, I think, have been penned by some forlorn bachelor, or widower, in the Committee, if there is any such one, who seems to have been awakened to a sense of his melancholy condition. I dare say the lady in question deserves all these encomiums. I have not the pleasure to know her. Be this, however, as it may, Mr Editor, if a committee should visit my farm for the purpose of inspecting it, and should see fit to make my modest and good wife the subject of such fulsome panegyric in the newspapers, I will not say I should feel myself insulted, because I dare say their intentions are well enough; but I should be much hurt, and am persuaded it must be very offensive to a sensitive and diffident woman. Our manners in this respect have already become quite indelicate and ridiculous. What is cheaper than newspaper adulation? It is offensive enough to ourselves; but when our wives are to be made its

*Notes by the Editor.*—1 This observation is correct, but we do not perceive that it has any application to the Report in question, in which we can perceive no attempts at wit.

2 Perhaps we may yet be favored with those “exact statements,” the want of which is a topic of complaint. The Committee say that “a particular description of them” (viz. the farms) “together with an account of their productions the present year, will be found in the statements of the several claimants annexed to this report.”

subjects, and to be talked of in the same report with our domestic cattle and swine, it should be spoken of as it deserves. 3

I object in the last place to the unworthy and low prejudices, which the report seems to me to exhibit. The Committee speak of visiting a farm at West Newbury; and after some left-hand compliments to the tenant, and admitting that the result of the improvements there introduced cannot be at present determined, they go on with some most uncandid and unwarrantable remarks as to gentlemen being at liberty to farm for display and to indulge in their fancies for dogs and horses; and then they prate about innovations upon Yankee husbandry. This is unworthy of them. The gentleman who occupies this farm at West Newbury, is a foreigner, recently come among us.—Every candid man will admit that he is much more of a practical than a theoretical farmer; and thoroughly skilled in the best methods of Scotch husbandry. He is a working farmer; and can do as much, and I apprehend does as much of every kind of farming labor as any man in the county.

He has managed his farm according to the husbandry of the most improved districts in Scotland; and the Scotch farmers are universally acknowledged to be second to none in the world. We have seen this man's skill in sowing and ploughing, and various operations of husbandry with admiration. We believe and his neighbors admit the fact, that there is no farm in the vicinity where more effective labor has been done by the same number of hands, or a greater produce raised in proportion to the expense and the facilities, which were afforded. Without having ever seen Indian corn cultivated, he produced as good and as well cleaned a crop, the condition of the land and the amount of manure used being considered, as has been grown in the county. We think he has much to learn in regard to the nature of our climate, and other circumstances of the country, and to adapt his cultivation to them. We believe that he will be compelled for various reasons to abandon some modes of cultivation and management, which are not suited to our country and habits; such for example as the use of horses instead of oxen for farm purposes. Yet his experience in the one case is entitled to as much consideration as ours in the other. But on none of these localities, if we may use the term, could we expect to find him informed, when as yet he had hardly been a year in the country. Still whether his management succeeds or fails, the experiment is certainly conducted with great skill and labor; and in either case will afford as much useful instruction. Compared with the experience and improvements of Scotch agriculture (the country of Sir John Sinclair, and Robert Brown) we are as yet in our infancy; and to hold up to ridicule, what the Committee choose to term “innovations upon Yankee Husbandry,” is illiberal; and shows either a want of knowledge or judgment. If this gentleman had done no more than to give us an example of an Improved Threshing Machine, he would be entitled to the thanks, and most certainly ought to be spared the sneers of the communi-

3 Ladies, however, are awarded premiums at our cattle shows. A good housewife deserves praise as much as her husbandman. See Proverbs, chap. xxxi.

ty; at least from individuals, some of whom can have had little practical concern with agriculture in any of its forms.

I hope, Mr Editor, I shall be excused if I have been betrayed into too much warmth. I intend no disrespect to the Committee; nor do I come forward as the advocate of the West Newbury farmer, with whom I have no connexion whatever, and no acquaintance than that of having occasionally visited his farm. I feel, however, that I owe an apology to him for thus bringing his name before the public. But, sir, I thought the covert attack upon this gentleman ungenerous, and do extremely dislike any want of liberality and candor towards industrious and intelligent foreigners, who settle among us, and who are certainly capable of teaching us something, if even their methods serve no purpose but to evince the superiority of our own. We talk as though the meridian sun was shining upon us, when as yet in regard to agriculture, as well as many other of the practical arts, it is scarcely day-dawning; and that self conceit, which would prejudice us against any and continued improvements is deserving of reprobation.

I am sick, likewise, Mr Editor, of all sneers against what are termed *gentlemen farmers*; these are the men among ourselves, and in other countries, who by their liberality, experiments, public spirit, and real knowledge, have taken the lead in all the agricultural improvements, which have been effected. I ask, with no small confidence, to whom are the farmers of Essex more indebted than to the late Col. Pickering; and the county of Worcester than to our present chief magistrate? Who have done more for the agricultural interests of Virginia than Washington, Taylor, Jefferson, and Madison? Who for Pennsylvania than Peters, and Mease, and Powell? Who for New York than Armstrong, and Featherstonhaugh, and Buel? Who have done more for the interests of practical agriculture in Massachusetts than Lowell, and Quincy, and Welles, and Pomroy, and Prince, and Derby, and Parsons, and Sullivan, and Brooks, and their honored associates, in present and past years, in the direction of the Mass. Agricultural Society; and many other disinterested and practical, indefatigable, and public spirited farmers, whom it might be invidious to mention. These are all, in the proper sense of the term, gentlemen farmers, many of them men of property, and high political and literary standing, who have freely given their time, and labor, and money, to advance the agricultural welfare of the state. It is to the public spirit and munificence of such men, that we owe in a great measure all our agricultural institutions and improvements; but had the matter been left with our common farmers, there can be little doubt that in agricultural knowledge and improvement, they would have been now, as is exemplified in the case of the Canadian farmers, where their fathers were “two hundred years ago.”

Feb. 27, 1829.

ESSEX.

4 An excellent eulogy on gentlemen farmers. We believe, however, that the writers of the “Report” did not mean to be understood as reflecting or saying anything in disparagement of a class of men so highly respectable, and to whom the world is so much indebted.

FOR THE NEW ENGLAND FARMER.

## RURAL ECONOMY.

It is among our youthful reminiscences that having a modicum of money in possession we became anxious to invest it, and finding one ready to relieve us of the burden and to offer us security in exchange, which we deemed by its outward appearance and bulk to be very cheap, we parted with our money, and at our leisure discovered, we had indeed paid *too dear for our whistle*.

The practice of buying things because they were cheap has grown up with us, and we are, even at a considerably advanced stage of our earthly pilgrimage, apt to do the like foolish thing for which we reprimand our children, not having the fear of our own example before our eyes.

You would not suppose, Mr Editor, that a man who had shivered through forty winters would be so led into temptation by the example of others while smarting under the twinges of past imprudences. But so it is, and we find, our natural propensity to indulge in buying what we do not want, because it is cheap, as strong as ever, while prudence loudly admonishes us to desist.

There are some things, sir, that are not so generally known, or so generally in use as they would be if they were known, that are not only cheap but useful, and do not therefore come under our rule of exceptions. We once became the possessor (and still retain it, and value it as a very convenient article in our household establishment,) of your newly invented patent lamp boiler. "Many a time and oft" have we with the aid of a small quantity of high wines, performed for ourselves the culinary act, that would in the ordinary way have cost us half its price in fuel, and we have thus been regaled with our stewed oysters, independent of the aid of other hands, the exercise of the inventive genius of our domestic operator.—We believe that no one who has laid out his money for the lamp boiler has ever thought he paid too dear for his whistle.

But, Mr Editor, we have often laughed in our sleeve when we have been indulged the pleasure of roaming through the shaded walks, and admiring the improvements made by a friend of ours, in his extensive, and well stocked grounds, to perceive that with all his determination to avoid the evil that is so besetting—he had too unwittingly become the purchaser of a very considerable quantity of what were sold for grape vines, but which in reality were only layers of one year's preparation, and with which our market was inundated the last year. He had taken great pains to set them out, and great care to preserve them alive. But when I saw them in autumn, nearly one-half of them were dry as oven wood, and would have ignited as freely as chop sticks, thinks we to ourself, for we did not like to recall unpleasant recollections, you have *paid too dear for your whistle, although he bought them cheap*.

We would therefore hereby admonish all and singular, to beware of this besetting sin of buying what they do not want, because it is cheap. And we especially advise those who are already "in the full tide of successful experiment," as was said by a deceased statesman, as well as those who have just embarked in the pleasing employment of *orchardising* to beware how they buy a hundred trees, vines, or shrubs, because they are cheap, when one-tenth of the quantity properly selected would be worth a cartload with high

sounding names—that if they produce fruit at all, will produce such as will set their teeth on edge, and cool their regard for the delightful employment a well ordered garden, of properly selected fruits, would furnish them. CAUTION.

FOR THE NEW ENGLAND FARMER.

## NATIVE PEARS.

MR EDITOR—The New England Farmer of October 31st, 1828, contains an excellent article on fruits, by the Roxbury Farmer, giving an invitation for every one to contribute his mite, in furnishing information of good and fine fruits, particularly *native* varieties. I cheerfully join in this request, feeling, however, my inability to do the subject justice. I hope every one will feel the force of the above request, by doing as well as he can; this being one of the great objects for establishing the Horticultural Society. Few possess the knowledge and power of expressing ideas so elegantly, and describing fruits so handsomely as the Roxbury Farmer. But it does not thence follow that others should say nothing; plain facts can be stated. All readily acknowledge that JOHN LOWELL, and S. G. PERKINS, Esqrs, have done more to make known and disseminate the new varieties of fruits from Europe, and bring them into cultivation, that they may be made common to every lover of good fruits, than any two individuals in New England.

LEWIS PEAR. The native pear of Mr JOHN LEWIS, in Roxbury. I have had some acquaintance with it, for ten years past. I then visited it in the fall, found it loaded with fruit; some middling large, and pretty fair, more under middling; some blasted, and many small ones; I then concluded not to take from it any scions in the spring. Having repeatedly heard of its selling well in the market, under the name of Roxbury St Germain, as many said it resembled it, in flesh and flavor, I looked at it again five years after, at the same time of the year; the same remarks that applied the first time, would apply the second. The tree was entirely too full; this I consider a great fault, as I never knew any one undertake thinning a large tree, though frequently the case in small ones. Both times I saw the tree it stood in grass ground, under common cultivation. Last fall I was in the highly cultivated vegetable fields of Mr AARON D. WILLIAMS, in Roxbury; there was a fine young pear tree, grafted from the above mentioned tree, in full bearing (about three bushels on it) fair and large size fruit, also bearing the same the year previous—size and form like the old fashioned yellow orange pear, rather longer, not so large round; color of the skin, dark green and coarse, indented on the top, with a long stem, not slightly, flesh whitish, very melting and juicy, as much so as the St Germain was formerly, resembling it also in taste, but not so highly flavored; comes in eating the middle of November, and continues sound until the middle of February, if spread in a dry, cool cellar; sold quick in the market last fall, at four dollars per bushel. It is a variety worth cultivating, and should, I think, be called the *Lewis Pear*. The tree is vigorous and handsome; branches long, bending in form, resembling the weeping willow, a constant bearer. I have strong reasons for believing this a native pear; as Mr JOHN LEWIS told me, the above pear tree sprang from some common button pear seeds, planted many years since. The plant of this tree

growing more vigorous than the others, and showing longer and handsomer leaves, induced him to let it remain—it has been in bearing twenty years, he has likewise suckers from this tree, which have come into bearing. Last fall all his trees hung as full of handsome pears as those of Mr WILLIAMS. The land is now under cultivation.

MINOT PEAR—size middling, very fair, not subject to blast, formed something like the Ambrette, not indented on the top, stem long, skin yellow, flesh white, buttery and juicy, a pleasant and rather sweetish pear, has been in good repute in this vicinity but is now on the decline, since better fruit is introduced, sells tolerably well, a pretty good and constant bearer, comes in eating from the middle of October to the middle of November. We believe this fruit to be a native of Dorchester, as we have its history from undoubted authority. The parent tree of all in the vicinity (which are very numerous) is now growing on the old *Minot farm*, (so called) and is one hundred and twenty-five years old. The late Deacon PIERCE, who was known as a man of strict veracity, was born and lived near this farm eighty-five years. He has stated many times, that the owner, Mr MINOT, informed him it was a seedling. Mr PIERCE likewise remarked, there had been no perceptible change in the size of the tree, for the preceding sixty-five years. Recently I measured it, and found the diameter sixteen inches. It has a good formed head; and stands in a rich soil and well protected. It has the appearance of an old tree, but no strong marks of decay in body or branches. The tree in my garden, the scion part which is grafted five feet from the ground with scions from the original tree, measures twenty-five inches in diameter and has much more the appearance of decay, than the parent tree. I have never heard the history of this tree doubted, during my twenty years' residence in this town.

ANDREWS PEAR,—sometimes called AMORY or GIBSON PEAR, names of succeeding occupants of the place, in Court street, Boston, from which this pear has been introduced. This most excellent variety is now known, and will be largely cultivated for its good properties, as a full and constant bearer, not blasting in the country. Mr HENRY ANDREWS, of Boston, (whose father made us acquainted with this fruit, informed me, it was removed from Dorchester, between forty and forty-five years since, from which tree others have been cultivated now bearing fruit. The above tree has been dead, ten years, owing to circumstances connected with its unfavorable situation. We should be highly pleased to discover this, a native fruit, but more probably shall find it an imported variety. S. DOWNER.

Dorchester, March 6, 1829.

FOR THE NEW ENGLAND FARMER.

## DRAWINGS OF HORSES.

MR EDITOR—I am pleased to find that the practice is becoming more common among the owners of fine animals, of publishing likenesses of such as are celebrated. This plan of sending forth multiplied copies of a *correct likeness*, has its advantages to the owner by making an animal well known. And to breeders it is a saving of much time and trouble, enabling those at a distance to judge of the merits of an animal, and whether adapted to their wants without leaving their homes.

The New Yorkers have found the advantages of it, and have at considerable expense, published likenesses of Duroch, Eclipse, Henry, and some others. These were painted by Mr Fisher, and are correct. I wish I could say as much of the likenesses of Serab and Barefoot just published in this city.

But the painter has not done the horses justice. Whether these are published under the direction of the Agricultural Society, or by what spirit the publishers are actuated, I know not; it would seem, however, not to be a spirit of disseminating correct information, for the prints are neither of them likenesses. The one drawn for Serab is the picture of a fine horse, but certainly nothing of Serab except his arm—and resembles Barefoot the most of the two, but is a better likeness of Mr Williams' horse Roman than of either. The picture of Barefoot is decidedly bad, and would confirm one in what the picture of Serab would lead him to suspect, that the painter is not, nor ever can be "One of the Fancy." And why the owners of horses who are receiving twenty-five dollars for their services, should employ this person instead of Mr Fisher I cannot conjecture.

A BREEDER.

New Bedford, March 5th, 1829.

FOR THE NEW ENGLAND FARMER.

#### QUERIES RESPECTING FROZEN FEET IN CATTLE.

MR FESSENDEN—I have been a constant reader of your valuable paper for about eighteen months, and among the many remedies recommended for disorders incident to the human species, as well as the brute creation, I do not recollect having seen anything respecting the freezing of cattle. I believe that it is not an uncommon circumstance for young cattle, especially yearlings, to freeze their feet and legs in the severest nights we experience in New England. Having had the misfortune to have one of my yearlings freeze its hind legs, just above the footlock joint, and not knowing a suitable remedy, I have made bold, for the first time to solicit information from some of your numerous readers, through the medium of your valuable paper.

A YOUNG FARMER.

Rindge, N. H. March 2, 1829.

#### WOODLANDS—QUERY.

MR EDITOR—Permit me to inquire, through your valuable paper, what method would be best for bringing into grass for grazing, a lot of land covered with oak trees of a large size, the soil of which is good, though not deep, and inclined to be dry. In consequence of neglect, the grass has been killed out by the leaves remaining on the ground, and as I cannot plough it in consequence of the many roots, I am at a loss to know what course to pursue. If any of your readers will confer upon me the favor of recommending any information upon the subject they may possess, I think it will be of advantage to many, by adding to the beauty and value of woodlands, particularly when in the vicinity of the house. B.

FOR THE NEW ENGLAND FARMER.

#### LARGE PEARS.

MR FESSENDEN—In your paper of 13th February, I observe you mention again the large pear of Mr PARMENTIER, and that it is of the first qual-

ity, as well for flavor, as for size, but do not speak of its quality for baking or eating.

Speaking of large pears, I think those of Boston can go beyond the imported one, weighing 22 oz. Mr YOUNG, one of the late editors of the Palladium, showed me a pear the largest I ever saw. He had just picked it, and found the weight to be twenty-nine ounces—the height and circumference I do not know. Mr Y. offered me pears and scions from the tree, which offer was accepted. I visited the tree, in Oliver street, at the foot of Fort Hill, and found the old pear tree on the decline. This variety I had never seen; the form, skin, and complexion, are very much like our Iron or Winter pear—a constant bearer—rather greener and more free from russet color—Flesh light color, tender, and crisp—flavor a little sweetish, juicy, and pleasant. I should think it would make a first rate baking pear. Mr YOUNG informed me the season of its use was from the 1st of December to the 1st of March. A SUBSCRIBER.

Dorchester, Feb. 24, 1829.

#### DISEASED SHEEP.

MR FESSENDEN—My sheep came to the barn in tolerable good order, considering the wetness of the last season. About the first of February yearling commenced. The lambs have dropped large, healthy and strong. It was found that all the ewes had large bags for winter season; but many were hard, with empty teats, so that no nourishment was afforded for the young. The sheep, with hard udders, have uniformly disowned the lambs; and in proportion to the softness of the bag, was the fondness of the ewes. These rejected lambs have all died, notwithstanding they were taken to a warm place, and fed with new milk cows' milk.\* After death, examination showed the lungs somewhat inflamed, the intestines empty, the stomach more or less full of hard curd, and the bladder in many instances much distended with urine. Several of the lambs owned by their mothers have likewise died from three days to three weeks old, and showed appearances similar to the above. Chalk is placed in their pen, of which many if not all have eaten freely. The flock generally speaking has been healthy, although some old ones have died, and several young sheep are poor. Two young ones were unable to bring forth, and although assistance was given, both died. These sheep have been fed on clover, herdsgrass, and red top, with a suitable quantity of oats and corn to keep them in good condition, with plenty of salt strewed on the hay when put in the barn. When the difficulty was discovered, turnips and potatoes were substituted for oats, and occasionally salt petre has been given. As yet no good effect has been produced by this change of diet. The lambs continue to come and die, if disowned within fortyeight hours. One, fed on milk, in which coals have been quenched, has just been opened, shows no other morbid appearance than the bladder very full of urine. Another, just dropped, I shall feed with chalk and spirits of turpentine. I today give in Indian meal a pint of unleached ashes to 25 sheep, and shall pursue it till satisfied no good effects follow; and then substitute glauber salts. Several owners of sheep in this region have as bad and some worse luck than myself, while some have not yet suffered at all.

\* It has been recommended to boil the milk of cows, with which it is intended to feed lambs. Boiled milk, it is said, is more easily digested, and is less apt to curdle, and cloy the stomach of lambs than milk fresh from the cow.—EDITOR.

The question now comes, what is the cause of this? I can attribute it to no other than, the superabundant crop of hay, cut in a very wet season, by which the hay was deprived of some of its good and nourishing qualities; and others substituted, which have created the feverish habit in the sheep. But I write for information, and shall be greatly obliged to yourself, or any one else who professes it, to communicate it through the medium of your paper without delay. Anything favorable done by me shall be communicated in due time for public benefit. Your ob't servant,

JOHN BARSTOW.

Anson, (Me.) February 26, 1829.

#### RUTA BAGA, RAISED ON NEW LAND FOR FEEDING CATTLE.

At Dead River, Somerset county, Maine, where there are this winter from 3 to 600 yoke of oxen getting logs, the farmers raise Ruta Baga at the rate of more than 500 bushels to the acre, for feeding stock by cutting, burning and clearing the new land, after which the seed is sown broadcast, and harrowed in. No more trouble is taken until harvesting. The whole expense of growing and harvesting a crop does not exceed ten dollars. A Mr Folsom, who grows 100 tons of hay annually, and from 1500 to 3000 bushels Ruta Baga, informed the writer of this, that he could raise the roots cheaper to feed his stock, in part, than hay although moving lands in a state of nature can be obtained for a mere trifle. J. B.

#### BROAD WHEELS.

MR FESSENDEN—On reading in your Farmer of the 27th ult. the remarks of "S." on broad wheels, I had it in my mind to reason with him a little on the subject; but turning to your article of January 2d, to which he alluded, I found the subject so clearly discussed that any further remarks would be totally unavailing.

I would recommend Mr S. to make a fair experiment on the subject, and if he should succeed in making a cone revolve on a plane, and at the same time proceed in a straight line, and that too, without sliding in the lease, he will have made a very valuable discovery in mechanics. I am of opinion, however, that he will find it as difficult, as it is to prove that each and every part of a carriage wheel while in motion, proceeds with equal velocity at all times, in the direction of the carriage. P. R.

Newton, March 2.

#### SUMACH.

In my native town, which is about 20 miles S. S. W. of Boston, the Sumach grows spontaneously on hilly pasture grounds: soil deep yellow loam, (not rich) mixed with large cobbles of granite or senite. It grows from two to two and a half feet high, (I mention this because I do not know the species or variety) it bears large clusters of small red berries which may be collected in large quantities in autumn.

Small plants might be had for the trouble of digging. I have seen the Sumach in many other places, but cannot give account of the soil so correctly. The small plants are sometimes cut with a scythe and dried for use; but, as far as I can judge, without killing the roots.

If these hints are of any use to your correspondent in Maine, they are at his service. O. P. Newton, March 2.

*An Initiatory Discourse, delivered at Geneva, 27th November, 1828, before an assembly, from which, on that day, was formed the Domestic Horticultural Society of the western parts of the state of New York.* By MYRON HOLLEY, Esq.

(Continued from page 260.)

The 7th book of Homer's *Odyssey* contains a beautiful description of the garden of the good and hospitable king Alcinoüs, of which the following is Pope's translation :

"Close to the gates a spacious garden lies,  
From storms defended and inclement skies.  
Four acres was th' allotted space of ground,  
Fenced with a green enclosure all around.  
Tall thriving trees confessed the fruitful mould;  
The redd'ning apple ripens here to gold.  
Here the blue fig with luscious juice o'erflows,  
With deeper red the full pomegranate glows.  
The branch here bends beneath the weighty pear,  
And verdant olives flourish round the year.  
The balmy spirit of the western gale  
Eternal breathes on fruit untaught to fail:  
Each dropping pear, a following pear supplies;  
On apples, apples, figs on figs arise:  
The same mild season gives the blooms to blow.  
The buds to harden, and the fruits to grow.

"Here order'd vines, in equal ranks appear,  
With all th' united labors of the year:  
Some to unload the fertile branches run;  
Some dry the black'ning clusters in the sun;  
Others to tread the liquid harvest join;  
The groaning presses foam with floods of wine.  
Here are the vines in early flower desier'd,  
Here grapes discolor'd on the sunny side,  
And there in autumn's richest purple dyed.  
Beds of all various herbs, forever green,  
In beauteous order terminate the scene.  
Two plenteous fountains the whole prospect crowned;  
This through the garden leads its streams around,  
Visits each plant and waters all the ground."

But the hanging gardens of Babylon, if they were not more fruitful than that of Alcinoüs, were vastly more expensive and more picturesque.—And what makes them more interesting is the spirit of courtesy in which they were constructed. Nebuchadnezzar made them to gratify the taste of his wife, who being by birth a Mede, and accustomed to the view of mountainous regions, did not perfectly enjoy the rural prospects of the level country around her husband's capital. These gardens were four hundred feet square, and consisted of terraces raised one above another to the height of three hundred and fifty feet. These terraces were ascended by steps ten feet wide, and supported by massy arches upon arches of solid masonry, the whole being surrounded and strengthened by a wall twenty-two feet thick.—The floor of each terrace was made impervious to water, and covered with a sufficient depth of soil to support the largest trees, and the innumerable shrubs and plants with which it was embellished. And upon the upper terrace was a reservoir, which was filled with water from the river by an ingenious engine, of such dimensions as to supply the moisture required by all the terraces.

Among the Greeks, the city of Athens, more illustrious than any other city upon which the sun has ever shone, for the immortal models of art and genius which she has furnished the human race, was surrounded by gardens and groves.—Without her walls, but near them, were those of the Lyceum, of the Cynosarges, of the Academy, of Epicurus, and of Plato. In the tranquil and elegant retirement of these scenes, the most virtu-

ous and venerable of the heathen sages successively received, and imparted, all the lights of ancient philosophy.

The Romans were peculiarly fond of gardens. In their cities the common people used to have representations of them in their windows. And several of their noble families derived their names from their cultivation of certain kinds of garden vegetables; as the Fabii, Lentuli, and Laetucini. So attached to gardens were the lowest populace of Rome, that in the inimitably artful speech of Antony over the body of Cæsar, as presented to us by Shakspeare, the last degree of indignation is excited in their minds against his murderers, by the generous disposition which they were told Cæsar had made of his gardens in his will. Antony assures them, "Moreover he hath left you all his walks, his private arbors, and new planted orchards, on this side Tiber:—he hath left them to you, and to your heirs forever, common pleasures, to walk abroad and recreate yourselves." Upon this they could no longer be restrained, but resolved, at once, to burn the traitors' houses.

The most ancient of the Roman gardens referred to in history, was that of Tarquin the Proud, in which that monster is said to have intimated his intention to destroy the people of Gabii, by striking off the heads of the flowers: from which I think it reasonable to infer, that he did not make the garden. But the most magnificent of the Roman gardens were those of Lucullus, which he made when the power of that empire was greatest, and her wealth and luxury the most conspicuous. In these gardens artificial elevations of earth were made to a surprising height; expensive buildings were projected into the sea, and large lakes were excavated upon land. The enormous cost of these works Lucullus was able to defray by the spoils of Asia, in which he had been a most successful commander. Plutarch represents him as having possessed eminent military and civil merits, and as having a profound veneration for Grecian philosophy, in which he was deeply proficient; though that distinguished biographer regarded, as frivolous amusements, his sumptuous villas, his walks, his paintings, his statues, and his other works of art. Lucullus was a literary, accomplished, and opulent epicure, and, at the same time, a sincere patriot. For while, on the one hand, he delighted in all the offerings of the muses, and enjoyed them, in the highest degree, with Cicero and many of their other favorites, whom he was accustomed to entertain at his Tuscan villa, with all the dainties of Roman life; on the other hand he was the most cordial and efficient friend of Cato, in the senate-house, in all his measures to preserve the commonwealth against the ambitious designs of Pompey and Cæsar.

In the latter days of Rome, the elegant and polished Pliny was devoted to his gardens; and it is probable that his Tuscan villa exhibited the most tasteful and beautiful, if not the most costly garden of all antiquity. Situated in the midst of a vast natural amphitheatre, at the base of the Appennine mountains, and surrounded with hills covered with lofty and venerable woods, with the river Tiber and all its navigation running through the middle of the prospect, it had every external beauty of scenery which art and nature could bestow. And within its fences it was adorned with all the trees, and shrubs, and flowers, and herbs, and walks, and hedges, and porticoes, and summer houses, and alcoves, and seats, and basins, and ar-

tificial fountains, that were then acceptable to the most cultivated love of rural refinement.

The taste for gardens, in modern times, has not been less universal, nor less operative. They are frequently mentioned in the history of the earliest monkish establishments, and religious houses, during the dark ages. Italy and France have been long conspicuous for their general and ostentatious Horticulture. They are more celebrated for their cultivation of delicious fruits, for their ornamental and shady walks, and their various and refreshing artificial fountains of water, than for the excellence of their culinary vegetables.

Holland and Flanders were very early distinguished, as they still are, for their love of plants and flowers, in which they have probably excelled all the other people of Europe. Previous to the sixteenth century exotics were more cultivated there than any where else, and their gardens contained a great variety of rare plants. At that early day they carried on considerable commerce in these articles. They imported plants from the Levant and both the Indies, and exported them to England, France, and Germany. Before the time of Henry the eighth, the London market was supplied with culinary herbs and roots from Holland. And during many reigns afterwards the English kings obtained their gardeners from that country.

The soil of Great Britain was considered unfit for the finest productions of Horticulture till within the last century. It was always unrivalled for the freshness and beauty of its verdure. But it has been known only within the three or four last generations to have paid great attention to the ornamental cultivation of its pleasure grounds, or the profitable produce of its kitchen and fruit gardens. Since the general introduction of forcing houses, at the beginning of the eighteenth century, her noblemen, and other men of taste and opulence, have been wonderfully successful in the finest arts of cultivation. Now there is said to be more certainty of finding pine apples, of domestic growth, in the London market, every day in the year, than there is either in Jamaica or Calcutta.

The total number of vegetable species, not indigenous, in England, introduced previous to the accession of George the 4th, is said to have been 11,970; of which the first 47 were brought in before and during the reign of Henry 8th; 532 during that of Elizabeth; 578 during the reign of the two Charleses, and Cromwell; 44 in that of James 2d; 298 in that of William and Mary; 230 in that of Anne; 182 in that of George 1st; 1770 in that of George 2d; and 6756 in that of George the 3d.

The civilized nations of the earth are now vying with each other in Horticultural establishments. And since the discoveries of Linneus, a new and most valuable object has been extensively connected with many of them, which has given them additional claims to intelligent favor: I allude to the promotion of Botanic science. Europe has numerous public and private gardens, in which the splendors of Horticulture are most happily combined with this enchanting pursuit.

In our own country there have been several attempts, by individuals, and by associations, to effect the same agreeable combination. These attempts are exceedingly laudable, and, if duly encouraged, will insure extensive and lasting benefits. They are like to be essentially aided by the United States' government. For, during the last year, we were told by one of its public function-

ries, that the President had much at heart the introduction into our country, from abroad, of plants of every description not already known among us, whether used as food, or for purposes connected with the arts, through the agency of our ministers, consuls, and other public agents in foreign countries.

Ornamental gardening, in its broadest range, has at one time or another been made to include almost every class of objects, both in nature and art, from the association of which pleasure could naturally be derived. Milton describes the garden of Eden as containing, "in narrow room, nature's whole wealth, yea more, a heaven on earth."

But the more restricted and essential idea of a garden, is that of a place where, by the aid of cultivation, vegetable productions may be reared more excellent in kind, and more pleasing in distribution, than the ordinary growth of nature.—Beauty and use are both included, though they may both exist, in an almost infinite diversity of relative proportions, according to the diversities of taste, and skill, and means in cultivators.

The direct objects of gardening, in the more restricted definition, besides earth and water, are trees, and shrubs, and fruits, and flowers, and esculent vegetables, with the best modes of propagating, nourishing, arranging, improving, and preserving them. To these objects the manuring, mixing, and working of soils, the construction of fences, walks, terraces, quarters, borders, trellises, arbors, and implements, are every where subsidiary; while, in climates subject to frost, the wall, the hot-bed, and the green-house are valuable and agreeable auxiliaries.

The successful conduct of the business of a garden requires labor, vigilance, and knowledge.—Ever since the sentence of the Most High subjected man to earn his bread in the sweat of his face, labor has been the appointed means of his advancement and happiness. Without it, it is impossible for us to have healthy bodies, or cheerful minds. And the worth of all the valuable possessions which we acquire, is measured by the amount of it which they respectively involve. It is not wonderful, therefore, that much of it is essential to the most desirable horticulture. Though it is not merely gross corporeal labor that is required,

"Strength may wield the ponderous spade,  
May turn the clod, and wheel the compost home;  
But elegance, chief grace the garden shows,  
And most attractive, is the fair result  
Of thought, the creature of a polish'd mind."

And labor is not more indispensable than vigilance—keen-sighted, unremitting vigilance. Many of the nurslings of the garden are so tender and so exposed to accidents, for months together, that an hour's neglect may lead to careless ruin, and disappoint hopes long and fondly cherished.

But, without knowledge, labor and vigilance are vain. The accomplished gardener must know the best manner and time of performing a great multiplicity of manual operations peculiar to each season of the year, all of which are essential to his success, and the knowledge of which cannot be obtained without much experience and observation. Every direct and every subsidiary object of his pursuit demands care, and reflection, and knowledge. He must not only know the modes and times of propagating trees, and shrubs, and flowers, of which there are several already under-

stood, as applicable to many of them; the proper use of the pruning knife, so essential to some of his highest purposes; the various means of improving the flavor and size of fruits, which will be acknowledged to have been most successfully introduced, when it is remembered that the largest and most delicious apples upon our tables have been derived from the austere English crab; the measures most effective towards meliorating the less esteemed culinary vegetables, which he will not consider unimportant when he learns that some of them, now the most savory and nutritious, were, in their uncultivated state, of but little claim to notice, such as the asparagus, the celery, the cauliflower, the potato; the charming art of managing flowers, by which the single and most scentless blossoms of nature have been swelled into much greater compass, and new varieties of beauty, and filled with an intenser fragrance; but the accomplished gardener should understand the best methods of acclimating plants not indigenous, which may contribute, prodigiously, to embellishment and use, and which involves the knowledge of botanical geography. And he should have all that science which may be conducive to the utmost possible perfection of every subject of his care. To this end chemistry, natural history, and botany are necessary.

(To be continued.)

#### EVERY MAN A FARMER.

The cultivation of the earth is congenial to the nature of mankind; and a very large proportion of men, during some share of their lives, either do, or have a desire to, become farmers. Besides those who, in civilized countries, are bred to the culture of the soil, and make it their sole pursuit through life, there are thousands of others who retire from the bustle and anxieties of trade, the vexations of a professional, or the turmoils of a public life, to rural quiet and the undisturbed cultivation of a few acres of land. The merchant, whose youth has been spent behind the counter, whose prime of life and middle age have passed between the ledger and the strong-box, between the hopes of gain and the fears of loss, having at length realized a plum, retires from the crowded city and the anxieties of trade, to the pure air of the country and the peaceful cultivation of a farm. The lawyer, having acquired wealth and professional fame, abandons his causes for a more tempting cause, the pursuit of agriculture, or mingles with his professional labors the exercise of the spade and the plough. In like manner the physician and the divine, the curers of physical and moral diseases, consult their own health and quiet, and find a balm for body and mind, by snatching a few hours from the calls of professional duty, to apply them to the grateful pursuits of tilling the earth. Why should we mention the statesman and the warrior? They too are inclined to become farmers; the one leaving the field of ambition, the other his harvest of laurels, both seek a soil more congenial to the best feelings of man, and end the career of life, like Cincinnatus, at the plough. Even the mariner, the adventurous son of Neptune, whose home has been for many years, professionally and practically, on the deep—who has sailed to all lands and visited every sea, bringing with him the rarities of every country and the products of every clime—purchases a home on the land, transplants his exotics into his native soil, and prefers that his last rest should

be in the rural chorch yard with his kindred, to finding a bed in the bosom of the deep. The mechanic too is smit with the love of farming, and exchanges the dust of the shop for the furrows of the field, the confined air of crowded rooms for the free atmosphere of the heavens, and the noise of machinery for the music of birds.

Nor is this prevailing love of agriculture, which sooner or later in life discovers itself, to be wondered at, whether we consider it as implanted in our nature, or whether it be the result of reason and experience. If it be innate, it is merely kept down for a while by the engrossing pursuits of wealth, the calls of ambition, or the strife of glory. But these being satiated or disappointed, the mind set free, returns to its native desires, and applies its remaining energies to their peaceful gratification. But reason and experience may well be allowed their share in bringing so large a portion of mankind ultimately to the cultivation of the earth. Who, that values his native dignity and independence, would not prefer to be lord of a few acres of land, with nobody's humors to consult but his own, and nobody to please but his Maker, to the cringing, the fawning, and lying that are apt to enter so largely into political, professional, mercantile, and mechanic life? If any man on earth can emphatically say—"I ask no favors"—it is the farmer. Skillful and honest labor is all that the earth requires; and it yields a due return—no favors dearly bought with the surrender of independence, of honor, of truth, and of all noble and manly feelings; no truckling for office, no fawning for popularity, no lying for gain. No man can say of farming "I have served a faithless master! I have sacrificed honor, and conscience, and independence of mind, and what have I gained?" Among farmers there are no deserted Wolseys, and no Belisarius lives a reproach to agricultural pursuits. The choristers of the field never sing to deceive, the flowers of the mead never bloom to hide a deformity, and nature never smiles to betray.—*Berkshire American.*

#### MAPLE SUGAR.

The season for the manufacture of this article is near at hand, and it behoves all who have the means, to be in readiness to improve such opportunity as the season may afford. The making of maple sugar is highly important to the interests of the people of this state; and it is in our opinion treated with too much neglect. Great improvements may be made both in regard to quantity and quality. Immense sums of money are annually carried out of the state for the purchase of sugar, which is admitted by most people to be quite inferior to some of our maple sugar. A great proportion of this money might be saved in this state, by a suitable improvement of the means in our power to prevent it. Sugar is an article of which every family among us, whether rich or poor, must necessarily use more or less, and it is certainly very desirable, that, so far as possible, they should be supplied from the productions of our own soil. Large quantities and some of a very fine quality are made in this state every year, but it is believed that the country might be made to produce double the amount which is now produced, and that great improvements may be made in the quality. Particular care should be taken to keep the sap from all filth as much as possible, and to cleanse the syrup of such as will unavoidably accumulate in the process of manu-

facturing. Sap-tubs should never be appropriated to other uses; but at the close of the sugar season, after being well cleansed, should be kept in a clean place, until another season. In this way, maple sugar of the finest quality, may be made, superior to any which is manufactured from cane.

Maple molasses may also be manufactured of a quality much better than we obtain from the south, and it can be afforded with a handsome profit to the manufacturer, at a less price. Any quantity that can be made in this state, if well cleansed and rendered pure, will find a ready market in almost any of our villages, at fifty cents a gallon, which it is thought, will give to the manufacturer more net profit than is generally realized upon sugar.

We do hope that those who have it in their power, will in future exert themselves to increase and improve the manufacture of both sugar and molasses. We know by experience that *sugaring* is extremely laborious, but it is most certainly a *sweet* employment, and in a good season it is also very profitable.—*Nat. Standard.*

**NEW ENGLAND FARMER.**

BOSTON, FRIDAY, MARCH 13, 1829.

**HORTICULTURAL SOCIETY.**

Subscribers are hereby notified that a meeting will be holden at the office of Zebedee Cook, Jr. 7½ Congress street, on Tuesday the 17th current, at 12 M. for the purpose of organizing the society, by the adoption of a constitution, and the election of officers.

March 10.

**MR CHAMPION'S SALE OF STOCK.**

The sale of the stock of this eminent breeder, which was announced in the N. E. Farmer, page 7, present volume, took place at the time appointed. The following account of it, is taken from Evan and Ruffy's Farmer's Journal, (London) September 22, 1828.

"Mr Champion's Sale.—This important sale went off with great spirit. Our agricultural readers will no doubt be glad to know some particulars of the sale, and we have accordingly made the following calculations of the averages of the sale of short horns, for their information.

	Brought from	Average.
33 short horn cows,	20 to 60 gs. each.	£30 9
12 two yr. old hfs.	20 to 51 gs. each.	29 2
11 yearlings do.	15 to 31 gs. each.	20 3
10 heifer calves,	22 to 32 gs. each.	15 12
11 bulls,	22 to 60 gs. each.	36 15
5 calves,	10 to 30 gs. each.	16 18

"The total of the 82 lots of short horns, brought the sum of £2234 18s. 6d. The sales of sheep and horses, were made at what may be called a fair, full market price; and the total of the three days' sale may be estimated at upwards of £6000. There were upwards of 500 individuals present, among whom were Lord Aphorpe, Sir Tatton Sykes, Mr Harrison, and other eminent breeders from Ireland, Mr Christopher Mason, Mr Wetherell, Mr Bearles, &c, &c."

**Potato Flour.**—A Dorsetshire farmer, who has recently made some experiments in the preparation of this article, states as the result, that a bag of potatoes (240 lbs.) will produce 60 lbs. of flour; and that plain puddings made with two-thirds potato flour, and one-third wheat flour, are superior to those made wholly of the latter. On ordinary

lands, 150 bags will be produced from an acre so that 6000 lbs. of flour may be obtained from an acre of land.

**Erratum.**—On page 258 of our last paper, in the 13th subject of the proposed work on Horticulture, for *proportions*, read *propositions*.

**Greenwich Flower Garden.**



The subscriber has lately received his annual importations of Garden Seeds, Bulbous Flower Roots, &c, in excellent preservation, of the growth of 1828, from the well known houses of Messrs Warner, Seaman & Warner, and Mr Charlewood, London, and Mr Van Eeden & Co., Harlem, Holland, who have guaranteed them good and genuine, and no doubt will give the farmer, horticulturalist and florist, the same general satisfaction that former importations have done.

Also on hand, a choice collection of greenhouse and hardy herbaceous plants, (many of which are very rare;) rose bushes and other shrubs, in great variety, fruit trees, white mulberry, &c. Plants of artichoke, asparagus, sea kale, early frame potatoes, mushroom spawn, &c, with directions for cultivation. The Hyacinthus, Crocus, Narcissus, &c, are in bloom, and will continue in succession a great part of the year. Catalogues may be had at the garden. Orders left at the garden, the post office, or with Mr Molyneux, corner of Broadway and Ann street, will be strictly attended to. Gentlemen supplied with experienced Gardeners. DANIEL KENNEY, Carnine and Varick streets, New York.

The nearest route to the Garden, Greenhouses, and Seed Store, is from Broadway, by St Thomas's Church, along Houston street, or along Canal and Varick streets. copSw

**Fruit Trees, &c.**

N. DAVENPORT has for sale, at his Nursery in Milton, a large collection of Fruit Trees, Grape Vines, Green House Plants, &c. His collection of Peach, Plum, and Almond Trees, he considers not excelled in this vicinity: and the collection of other fruits is good. Orders sent to his Nursery in Milton, or left with J. B. RUSSELL, at the New England Farmer Seed Store, No. 52, North Market street, Boston, where a list of the trees can be seen, will be executed at the customary prices. copW

**For Sale,**

A very superior Young Jack, imported from Malta, about 18 months since, in the U. S. 74 gun ship the North Carolina. Said Jack is four years old this month, is over 14 hands high and has not yet attained his growth. He is remarkably beautiful, and has all the life and spirit of a blood horse. He was particularly selected for the owner by the American consul at Malta, from the best breed in the island. Said Jack has stood one year in Connecticut, and proved himself a good foal getter. If he is not sold, he will be hired out for the season. For further information, apply at the office of the New England Farmer, or direct through the post office, post paid, to M. C. 2w.

**Mill Privilege, &c. for sale.**

For sale in West Cambridge, six miles from Boston, a valuable Mill Privilege, with about one acre and a half of land, with the buildings now standing thereon, consisting of a good dwelling house, two factory buildings very conveniently built, and other out buildings, and would answer well for a fulling mill, (one being in operation now,) or carding factory; and being situated on a good stream of water, would prove a valuable situation for any similar business. It has been heretofore used as a carding factory, the machines for which are now on the spot, and will be sold if desired, with the buildings. An indisputable title will be given, and payment made easy. Apply to THOMAS RUSSELL, West Cambridge, Captain ANVER STEARN, Bedford, or J. B. RUSSELL, New England Farmer Seed Store, 52 North Market street, Boston.—It will be sold at auction, April 1, if not previously disposed of. 3t March 6

**Pressed Culinary Herbs.**

For sale at the New England Farmer Seed Store, No. 52, North Market street, Culinary Herbs, dried, pressed, and neatly packed, in parcels, at the following prices:—Sweet Marjoram, 50 cts.—Summer Savory, 25 cts.—Thyme, 33 cts.—Sage, 17 cts.—Celery, (in bottles for soups, &c,) 25 cts.—Balm, 33 cts.—Rose Flowers, \$1.00. eptf

**Scions of Apple and Pear Trees.**

For sale, at the New England Farmer Seed Store, No. 52 North Market street, Boston, a large collection of Apple and Pear Scions,—among which are the following:—

**Apples.**

- |                         |                         |
|-------------------------|-------------------------|
| Gardener's Sweeting,    | Roxbury Russet,         |
| Nonsuch,                | New York Pippin,        |
| Grand Sachem,           | Baldwio,                |
| Cat-head, or Large Sum- | Gillflower,             |
| mer Russet,             | White Shropsavine, or } |
| Rhode Island Greening,  | Early Harvest,          |

&c, &c.

**Pears.**

- |                         |                       |
|-------------------------|-----------------------|
| Heathcot,               | Large Iron, or Pound, |
| St Germain,             | Gansel's Bergamot,    |
| Rushmore's Bou Cretien, | Brown Buerre,         |
| Spice Rousselet,        | Early Juneting,       |
| Red Bergamot,           | St Michael's,         |
| Moor Fowl Egg,          | Broca's Bergamot,     |
| Jargonelle,             | Bartlett,             |

&c, &c.

In addition to the above, we are daily procuring fine varieties, from responsible sources, and hope to extend the collection so as to comprise all the esteemed fruits raised in the vicinity of Boston and New York.

The scions are in fine order, and the utmost dependence can be placed upon their genuineness, as they are all cut from bearing trees. eptf

**Alderney Heifer, Saxony Bucks, and Calves of the Short Horn Breed.**

For sale, three full blood Alderney Heifers, two years old, two expected to calve in August next, by a full blood Short Horn Bull—three full blood Saxony Bucks, one, two, and three years old—a full blood Heifer Calf, of the Short Horn Breed, four weeks old—a very fine Bull Calf, 3-4 blood, six weeks old, his dam from an excellent native cow, sired by the well-known imported bull Holderness—the sire of this calf, a full blood Short Horn Bull—the last calf is thought very superior. For terms and further particulars, inquire at the New England Farmer office. March 5, 1829.

**Fruit Trees.**



Messrs WINSHIPS respectfully request those of the public who may incline to favor them with their orders the ensuing season, for fruit and ornamental trees, fancy shrubbery, herbaceous plants, whether indigenous or exotic, to forward their orders immediately, and they will be executed with every possible despatch. They also have several hundred genuine Isabella Grape Vines, by the hundred or single plant, with the superior European kinds in cultivation in this country. Letters directed to P. S. & F. Winship, Brighton.

P. S. Asparagus roots from one to four years old. All orders left with J. B. RUSSELL, at the New England Farmer Seed Store, 52 North Market street, will be executed at the Nursery prices, and the trees delivered in Boston, free of expense for transportation. Brighton, March 11, 1829.

**Assorted Seeds for Families.**

For sale at the New England Farmer Seed Store small boxes of assorted Seeds for Kitchen Gardens. Each box contains a package of the following Seeds:

- |                                    |                                |
|------------------------------------|--------------------------------|
| Early Washington Peas              | Long Dutch Parsnip             |
| Dwarf Blue Imperial Peas           | Large Cabbage Lettuce          |
| Late Marrowfat Peas                | Long Green Turkey Cucumber     |
| Early Mohawk Dwarf string Beans    | Pine-apple Melon               |
| China Dwarf string and shell Beans | Long, or Round Watermelon      |
| Lima, or Saba Pole Beans           | Nasturtium                     |
| Long Blood Beet                    | Large White Onion              |
| Early Turnip-rooted Beet           | Large Red Onion                |
| Early York Cabbage                 | Curled Parsley                 |
| Large late Drumhead Cabbage        | Flat Squash Pepper             |
| Cape Savoy Cabbage                 | Early Scarlet Short-top Radish |
| Red Dutch Cabbage (for pickling)   | White Turnip Radish            |
| Early Horn Carrot                  | Salsaty                        |
| Long Orange Carrot                 | Early Bush Squash              |
| White Solid Celery                 | Early White Dutch Turnip       |
| Curled Cress                       | White Flat Turnip              |
| Early Cucumber                     | Yellow Stone Turnip            |
| Early Silesia Lettuce              | Winter Crook-neck Squash.      |

POT HERB SEEDS.  
Thyme—Sage—Marjoram.

The above list, it will be seen, comprises all the common vegetables, besides several new varieties of recent introduction, and uncommon excellence. Every kind is warranted of the very first quality, as to freshness and purity. Each box contains directions for the management of the different sorts. Price \$3 per box.

**Grape Vines.**

The subscriber offers for sale, Grape Vines of several varieties, the produce of his garden, in Dorchester;—among them are the following:

- Isabella, White Muscat,
- Sweetwater, Black Hamburg,
- Black Cape, Elba,
- Queen, White Chasselas,
- Early Oval, Muscatel.

They are principally of one year's growth, from cuttings only, (which are much better than layers of two or even three years old,)—were planted under his direction and superintendance, are warranted genuine, and are in a healthy and vigorous state.

The subscriber purposes to continue the cultivation of such varieties of the foreign and native Vines as are suited to this climate, and that will thrive in the open ground in town or country.

Application may be made to the subscriber at his office, No. 7 1-2, Congress street, or at the garden to Patrick Kennedy.

ZEBEDEE COOK, Jr.  
Boston, March 13, 1829. 6w

**JAMES BLOODGOOD & CO.'s**

Nursery, at Flushing, Long Island, near New York.

The subscriber will receive and transmit orders for any quantity, or variety, of

- Fruit and Forest Trees,
- Flowering Shrubs,
- and
- Plants,

and the same will be delivered here, at the risk and expense of the purchaser; the bills may be paid to him.

Messrs Bloodgood & Co. attend personally to the inoculating and engrafting of all their fruit trees, and purchasers may rely with as much confidence as they can upon any nursery, that the trees and shrubs they order, will prove genuine.

ZEBEDEE COOK, Jr.  
7 1-2, Congress street.  
Boston, March 13, 1829. 6t

**A Gardener Wants Employ,**

Who has a perfect knowledge of Grape Vines and Trees of every description; in particular, Green House Plants. He served a regular time in Europe, and has travelled in different climates; and through much experience is enabled to call himself a good gardener; and feels capable of making profitable improvements. Can give reference of his ability to several gentlemen of respectability in Boston. A line left at the N. E. Farmer office, will be attended to. Direct to C. B.

Boston, March 13, 1829. 3t

**Kenrick Nurseries in Newton, near Boston.**

For sale, at the KENRICK NURSERIES, IN NEWTON, an extensive assortment of Apples, Pears, Peaches, Plums, Cherries, Apricots, Nectarines, White Mulberries, Grape Vines, Gooseberry and Currant Bushes, &c. Also, about 150 varieties of the most ornamental hardy trees and shrubs—including nearly 50 superb varieties of hardy roses, comprising white and red moss—single yellow, double do—yellow Austrian—red and yellow Austrian—black mottled, sable, Tuscan, and other varieties of the blackest roses—Unique White Provence, &c.

Also, GREVILLE ROSES, and WILMOT'S SUPERB STRAWBERRIES.  
Apple Trees of extra sizes—also Flowering Horse, and some other sorts.

Written orders directed to JOHN or WILLIAM KENRICK, NEWTON, will be received by the daily mail, and promptly attended to—or they may be left at Mr Joseph Bridge's Grocery and Seed Store, No. 60, Court street, Boston, where, on application, catalogues will be delivered gratis—or, catalogues may be obtained of Mr J. B. Russell, at the New England Farmer office. epSw

**Large Scotch Gooseberry Bushes and Hawthorns, &c.**

Just received at the New England Farmer Seed Store, 52 North Market street, by the ship Camillus, from Greenock, and Napulcon, from Liverpool, 15,000 Hawthorns, for live fencing, and about 500 superior Scotch and Lancashire Gooseberry Bushes;—the Hawthorns \$5 per thousand; the Gooseberry Bushes, put up in lots of six roots, of the largest and finest sorts, with names—specimens of the fruit, as large as Egg Plums, American growth, from the imported roots, in sealed bottles, may be seen at the store—price \$1 50 per lot of six roots.

Likewise, two barrels of superior fresh Lucerne Seed, warranted; one cask of large Potato Oats; and one cask of fine London Split Peas, for culinary purposes.

**Pear Trees and Grape Vines.**

For sale by Rufus Howe, at the place of Samael Downer, in Dorchester, 200 Pear Trees of the choicest varieties, viz: 20 kinds from the London Horticultural Society; also, large and very handsome Seckles, Ambrettes, Bartlets, and Blecker Meadow; 20 handsome black Tartarans and Remington Cherry Trees, Plums, &c. 300 Native Grape Vines, viz: 50 three years old Catawbas, 30 three years old Isabellas, 50 Bland's Virginia, 30 Alexander, 20 Elsingborough; also, 200 Sweet Water, Black Hamburg, &c.

30 varieties Poses, viz: Greville Rose, White and Red Moss, Grand Duke of Tuscany, Unique, Multiflora, Provence or Cabbage, Hundred Leaf, Four Seasons, Red Damask, Marble, French, Cluster, Swiss, German, Variegated, Burgundy, Double and Single White.

Dahlias, seven varieties of Double, viz: Crimson, Buff, Yellow, Red, &c. Single do.

Tulips, a great number of varieties, viz: Bizarres, Bibloens, double and single, of different colors, Parrot Bills, &c.

Hyacinths, a great variety. Persons are invited, when the Tulips and Hyacinths are in bloom, to call and make their selections. White Lilies, Pink roots, Phlox, Polyanthus, three kinds Honeysuckle, Chinese, Trumpet and Sweet Scented;—handsome Snow Ball trees, Quince do., Red and White Lilacs, growing on snow stalk; Lagerstrœmia, India or Crape Myrtle, Spira Syrenge, Fringe or Smoke Tree, Snowberry Bush, Strawberry Tree.

Currant Bushes, White Dutch, Red do., common white and red. Gooseberries, different kinds.

Raspberries, Antwerp white and red. Thimbleberries, white and red.

Strawberries, viz: Wilmot's Superb, Downton,—red and white English Weed—Roseberry, three kinds native.

Wanted to purchase, two to three thousand small and middling size Pear and Plum Trees, suitable for budding and grafting. Seedlings would be preferred. Apply as above, or at No. 5, Central Wharf.

**Rose Water.**

20 demijohns double and single distilled Rose Water, made entirely from Damask Roses. The above Rose Water is constantly for sale at Mr C. Wade's Porter Cellar, No. 12, Merchant's Row, by demijohn or less quantity.  
Jan. 30. 2inF4inMtinA

**Farm for Sale.**

In Bedford, 15 miles from Boston, on the post road from Lowell to Concord, Mass., and one mile from the post road leading through Lexington to Worcester. It contains 80 acres, has 3 pastures, a wood lot of about 8 acres, an inexhaustible peat meadow, and about 36 acres of mowing. The dwelling house has two parlors, a large China closet, an excellent kitchen, and six chambers, and there are two wells of water. The barn, corn barn, and poultry house, &c. are in the best order. It is 3 miles from Concord, one half mile from Concord river, where is good fishing, and 10 miles from Lowell. The above premises were completely repaired within and without last spring. The dwelling house has had three coats of paint inside and out. It has a southern aspect, several large Elm trees in front, a handsome and extensive fence and circular avenue. Inquire at the New England Farmer Seed Store.

**Hull's Trusses.**

The undersigned, agent for Doct. Hull, has recently received and has for sale, a complete assortment of this useful instrument, adapted to the relief of persons afflicted with ruptures of every description, from the adult to the infant, and which will in all cases where it is required, be fitted and applied with the utmost care.

Testimonials relating to the utility and excellency of this article, are abundant, and deposited with the agent, but have become a matter of too much notoriety, and too well admitted, to need publicity; as numerous instances of perfect cures have resulted from its application.

EBENEZER WIGHT,  
Milk street, opposite Federal street, Boston.  
Feb. 27. 3t

**Fresh Hemp Seed.**

Just received at the New England Farmer Seed Store, 52 North Market Street, a few barrels of American Hemp Seed, of last year's growth.—Also, one barrel of fresh Riga Flax Seed, well known to be superior to the common American Flax.

**New Pear Scions.**

For sale at the New England Farmer Seed Store, 52 North Market Street, a collection of very choice and rare scions of the following fruits, all cut from bearing trees, in Mr Downer's garden:

- Pears.**
  - Caprimont, Urbaniste, } Mr Knight's presents,
  - Marie Louise, Florelle, } and most of them Van
  - Beurre Knox. } Mons' seedlings.
  - Bergamot de Pasque, } From the London
  - Bon Cretien de Williams, } Horticultural Society.
  - Charles d'Autriche, }
  - Doyenne Gris, St. Galen. }
  - Epargne, Bartlett, Seckle.
- Plums.**
  - Green Gage, Apricot.
- Cherry.**
  - Downer's Mazard. 3t

**Seeds for Country Dealers.**

Traders in the country, who may wish to keep an assortment of Garden Seeds for sale, are informed they can be furnished at the New England Farmer office, No. 52 North Market street, Boston, with boxes containing a complete assortment of the seeds mostly used in a kitchen garden, on as favorable terms as they can be purchased in this country, neatly done up in small papers, at 6 and 12 cents each—warranted to be of the growth of 1828, and of the purest quality. ORNAMENTAL FLOWER SEEDS will be added on the same terms, when ordered, as well as PEAS, BEANS, EARLY WHITE SWEET CORN, &c, of different sorts.

The Seeds vended at this establishment, are put up on a new plan this year, each package being accompanied with short directions on its management, and packed in the neatest style.—Traders are requested to call and examine for themselves. eptf Jan. 23.

**For Sale,**

In the southeasterly part of old Marlborough, a valuable Farm, containing about 120 acres, consisting of every kind of land that is desirable to the enterprising farmer, a large portion of which is of the first quality, having a constant stream of water running through it; and the land is so situated that a number of acres are capable of irrigation. On the premises is an upright two story House, with four rooms on the floor, in good repair; a large Barn, 30 by 30, and in common seasons is filled with good hay. There are also on the farm, good Orchards, a part of which are in their prime; together with an abundance of Wood, the best of white oak, fit for wheelwrights' use, or for ship timber. There are few farms capable of more improvement, or which can be carried on at less expense. The place will be sold at a fair price, with or without the stock and utensils, at the election of the purchaser. The payments made easy and accommodating, and possession may be had on delivery of the deed. For further particulars, please inquire of WILLIAM DRAFER, Esq. of Marlborough, of BENJAMIN WELD of Roxbury, or of SAMUEL H. WELD, on the premises, Jan. 16.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.	3 00	3 75
ASHES, pot, first sort,	ton.	135 00	140 00
Pearl, first sort,	"	132 00	137 50
BEANS, white,	bushel.	1 00	1 37
EEEF, mess,	barrel.	10 00	10 50
Cargo, No. 1,	"	9 00	9 50
Cargo, No. 2,	"	7 50	8 00
BUTTER, inspected, No. 1, new,	pound.	14	16
CHEESE, new milk,	"	7	9
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	8 75	9 00
Genesee,	"	8 75	9 00
Rye, best,	"		
GRAIN, Corn,	bushel.	63	65
Rye,	"	75	80
Barley,	"		67
Oats,	"	37	40
HOG'S LARD, first sort, new,	ponnd.		9
LIME,	cask.	85	90
PLASTER PARIS retails at	ton.		3 50
PORK, clear,	barrel.	16 00	16 50
Navy, mess,	"	13 00	13 25
Cargo, No. 1,	"	13 00	13 25
SEEDS, Herd's Grass,	bushel.		2 00
Orchard Grass,	"		3 00
Fowl Meadow,	"		4 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		4 00
Red Top	"		1 00
Lucerne,	pound.		50
White Honeysuckle Clover,	"		50
Red Clover, (northern)	"	7	9
French Sugar Beet,	"		1 50
Mangel Wurtzel,	"		1 50
WOOL, Merino, full blood, washed,	"	35	42
Merino, full blood, unwashed,	"	22	26
Merino, three fourths washed,	"	30	35
Merino, half & quarter washed	"	28	33
Naive, washed,	"	25	28
Pulled, Lamb's, first sort,	"	37	41
Pulled, Lamb's, second sort,	"	25	30
Pulled, " spinning, first sort,	"	33	38

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD,  
(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	pound.	10	12 1/2
PORK, fresh, best pieces,	"	5	8
whole hogs,	"	5	7
VEAL,	"	5	6
MUTTON,	"	2	10
POULTRY,	"	8	12
BUTTER, keg and tub,	"	11	20
Lump, best,	"		20
EGGS,	dozen.	20	25
MEAL, Rye, retail,	bushel.		70
Indian, retail,	"		70
POTATOS,	"		50
CIDER, [according to quality,]	barrel.	2 00	2 50

## MISCELLANIES.

FOR THE NEW ENGLAND FARMER.

Think not, dear Iaez, that I grieve  
O'er pleasures past, and hopes o'erthrown;  
Or, heedless and ungrateful, pass  
The sweets with which my path is strown;  
For many a sweet still lingers there,  
In spite of time, disease, and care.  
And do not think I envy those  
Whose brighter lot eclipses mine;  
For well I know, what brightest shows,  
Not *always* most deserves to shine.  
And well I know it is the heart  
Where happiness must live—  
And well I know how small the part  
External things can give.  
Think not I mourn in "discontent,  
That life is not what once it seem'd;  
That all its goods and ills are blent,  
And darkness shows, where light had beam'd—  
It is not so.—Though 't was myself,  
That led your thought astray;  
And now, perchance, you will not heed  
Whate'er the muse may say.  
I did what might not seem so kind  
Upon a transient view—  
I smiled on those not half so loved,  
And 'kept my tears for you."  
'T is sweet to hearts by sorrow prest,  
(Who has not sorrow known?)  
To lean upon a gentle breast,  
We know is all our own.  
Our *own!*—ah no—I did not mean  
What such a word would prove—  
I only meant,—'t was sweet to lean,  
Upon the breast *we love*.

SELECTED FOR THE NEW ENGLAND FARMER.

## CAUSES OF INTEMPERANCE.

MR FESSENDEN.—The following extract from "The Yankee" may not be considered inappropriate in your valuable paper.

"It is not enough that our youth have congregated together to encourage temperance. Our very children must do so, or their mothers for them: for who after all, are the chief tempters of posterity? Our women—our mothers—our wives. They mingle the taste of strong liquor with the child's pap;—their soups and sauces are flavored with it—their puddings and pies. The appetite of the babe gives way, and he is stimulated anew. If he will not take wine openly, *as wine*, sitting up to the table and throwing off a bumper like a man, he must be cheated into swallowing it—it must be sugared and spiced, and flavored with orange peel—anything to make a drunkard of him.

Hence the danger of preparing a child's appetite for relishing the fiery plagues that are one day or other to eat his heart away."

"Behold, how great a matter a little fire kindleth."

Some years ago, a young gentleman, Mr L—, paid his addresses to the sister of Mr B—, with whom he lived in the habits of intimacy and friendship. And it so happened, that, at the same time Mr B— paid his addresses to the sister of Mr L—. At length these attentions ripened into nearer connexions, and the marriages of both the young gentlemen were solemnized at one and the same time and place. While the company were together, the two young men, now brothers, stepped out to

a neighboring house of entertainment, with a view, as they said, to "break a bottle of wine together, and bid farewell to their bachelorship." While taking the wine, a sharp dispute arose between some gentlemen, who happened to be present.—Unfortunately, the two brothers took sides, and as the dispute went on, one gave the other the *lie*.—From this moment hard words were uttered on both sides, and their passions rose to the highest pitch. A challenge was given by the one, and accepted by the other. No delay was desired—their seconds were chosen, and the duel fought immediately. Both fired at the word, and both shots took effect. Both fell, and lived long enough to shake hands and forgive each other—soon after both closed their eyes in death!—The reader is left to conceive of the distress and sorrow of the two young married ladies and their friends, for such cannot be described.

## ECONOMY.

"By fixed and permanent principles of economy estates are acquired."

Doctor Wheelock, first President of Dartmouth College, made a visit to England to solicit pecuniary aid to enable him to carry into effect, his benevolent object of educating a few children of the wilderness. He received considerable sums from generous individuals, and was advised to call on a certain wealthy gentleman for further assistance. He was received by a servant, and while waiting for the gentleman, he heard him in the adjoining room, sharply upbraiding a female servant for having thrown a small remnant of a candle into the fire:—On hearing this, the Doctor said to himself, "I shall get nothing here."—the gentleman, however, soon appeared, and when the object of the Doctor's visit was made known to him—he approved of the plan, and handed him a bill, which the Doctor received without examination, expressed his gratitude and retired. Having arrived at his lodgings, on looking at the bill, he found, to his astonishment, that it was for 50 pounds—presuming his economical benefactor had made a mistake of 50 for 5, he, as an honest man, returned with the bill to the donor, who assured him, that he had made no mistake—"But," said the gentleman, "it is *you*, who have made the mistake—the conversation which you overheard, respecting the remnant of the candle, gave you a wrong impression—it is that system of habitual economy, which enables me to contribute liberally to the promotion of benevolent and charitable objects."

*Method of finding the Course of the Air when the Wind is Still.*—Place a basin of water in a free exposure, throw a red hot cinder into it, and observe how the smoke which it produces inclines. Sailors throw a live coal into the sea for the same purpose, and also wet a finger, hold it up in the air, and then by feeling which part becomes (by evaporation) cool, they judge of the direction of the current of air. An instrument on the last principle has been invented by Dr B. M. M. Foster.—*Mec. Mag.*

The Ellsworth Courier states, that there is in Washington county, Me. a farmer 70 years of age, who carries on the farming business on a large scale, and who, to ascertain when his bodily energies begin to fail, is accustomed to jump over a four feet fence on his premises, several times a year. This is what Shakspeare calls a green old age—frosty, but kindly.

## SEEDS WHOLESALE AND RETAIL.

For sale at the Seed Establishment, connected with the office of the New England Farmer, No. 52 North Market Street, Boston, the largest variety of seeds to be found in New England—of the crops of 1828. The greatest care has been taken to have them raised by our most experienced seed growers, and to have the sorts perfectly genuine. They are offered for sale by the bushel, pound, or paper, on favorable terms. Each package for retail is accompanied with short directions on its management. The following comprise some of our most prominent sorts. Pamphlet catalogues gratis.

<i>Artichoke</i> , Green Globe	White Cos, or Loaf
<i>Asparagus</i> , Devonshire	Green Cos
Gravensend	Melon, Pine Apple
Battersea	Green Citron
Large white Reading	Persian
<i>Beans</i> , (26 varieties,) including	Nutmeg
the English broad beans,	Large Canteleupo
dwarfs, pole, &c.	Pomegranate, or Musk
<i>Beets</i> , true Long Blood	Carolina Water
Early blood Turnip	Long Island Water
Early White Scarcity	Apple seeded Water
French Sugar, or Amber	<i>Marjoram</i>
Orange	Mus'ard, White and Brown
Green, (for soups, &c.)	<i>Nasturtium</i>
<i>Borecole</i>	Mangel Wurtzel
<i>Brocoli</i> , Early White	Okra
Early Purple	Onions, Potato
Large Cape	Tree
<i>Brussels Sprouts</i>	White Portugal
<i>Cabbage</i> , Early York	Yellow
Early Dutch	Large Red
Early Sugarloaf	<i>Parsley</i> , Siberian
Early Lou. Battersea	Dwarf Curled
Early Emperor	Curled or Double
Early Wellington	<i>Parsnip</i> , Large Dutch swelling
Large Bergen, &c.	<i>Peas</i> , Early Washington
Large Cape Savoy	Early double blossomed
Large Scotch	Early Frame
Large Green Glazed	Early Golden Hotspur
Large Late Drumhead	Early Charlon
Tree, or 1000 headed	Early Strawberry Dwarf
Green Globe Savoy	Dwarf Blue Imperial
Red Dutch	Dwarf Blue Prussian
Yellow Savoy	Dwarf Spanish, or Fan
Turnip Rooted, &c.	Dwarf Marrowfat
Russian	Dwarf Sugar
Late Imperial	Matchless, or Tall Marrow
Late Sugarloaf	Knight's Tall Marrow
<i>Cardoon</i>	Tall Crooked pod Sugar
<i>Carrots</i> , Altringham	<i>Peppers</i> , Long or Cayenne
Early Horn, (for table)	Tomato, or Squash
Blood Red	Cherry, (West India)
Lemon	<i>Pumpkins</i> , Fine Family
Long Orange	Connecticut Field
<i>Cauliflower</i> , Early and Late	Manmoth
<i>Celery</i> , White solid	<i>Radish</i> , Early Frame
Rose colored solid	Short top Scarlet
Italian	Long Salmon
Celeriac, or turnip rooted	Purple Short Top
<i>Cherrie</i>	Long white, or Naples
<i>Chives</i>	Cherry
<i>Corn Salad</i> , or Vettikost	Violet colored
<i>Cress</i> , Curled or Peppergrass	White Turnip Rooted
Broad leaved or Garden	Black Fall or Spanish
Water	<i>Rhubarb Roots</i> , (for tarts)
<i>Cucumber</i> , Early Frame	<i>Ruta Baga</i>
Early Green Cluster	<i>Salsafy</i> , or vegetable oyster
Short Prickly	<i>Sea Kale</i>
Long Prickly	<i>Skirret</i>
Long Green Turkey	<i>Saffron</i>
Long White Turkey	<i>Spinach</i> , New Zealand
Long White Spined	Prickly, or Fall
Small Girkin, &c.	Roundleaved summer
<i>Egg Plant</i> , Purple	<i>Sage</i>
White	<i>Squash</i> , Early bush summer
<i>Endive</i> , Green	Long Crook Neck
White Curled	Vegetable Marrow
Broad leaved Batavian	Acorn &c.
<i>Garden Burnet</i>	<i>Tomatos</i>
<i>Garlic Sets</i>	<i>Turnips</i> , early white Dutch
<i>Indian Corn</i> , (several varieties)	Early Garden Stone
Purple curled	White Flat, or Globe
Green curled Scotch	Large Eng Norfolk
<i>Leek</i> , London	Long Tankard
Large Scotch	Long Yellow French
<i>Lettuce</i> , Early Curled Silesia	Yellow Maltese
Large Green head	Yellow Aberdeen
Royal Cape (fine)	Yellow Stone
Imperial	Yellow Swedish
Hardy Green	Dedham
Brown Dutch	Thyme—Sweet Basil—Boneset—Lavender—Rosemary—Hyssop—Worwood—Summer Savory—Penny royal—Spikenard—Dill—Balm—Tansy—Bene, &c.
Grand Admiral	
Tennisball, or Rose	
Drumhead	
Magnum Bonum Cos	
Bath Cos	
Ice Cos	

A Situation Wanted,

For a young man and his wife in a private family. 4t feb27

## HORTICULTURE.

FOR THE NEW ENGLAND FARMER.

### THE ORCHARD.

MR FESSENDEN—It is much to be regretted, that so little attention is given to the cultivation of apples, as it is well known that those of a good quality, especially winter apples, generally find a ready market at a fair price. But, strange as it may seem, only here and there a farmer, or any one else, makes any exertion to rear an orchard, or even a small number of valuable apple trees.—And in most instances, where any effort of the kind is made, it is in such a way and manner, as to present very little prospect of success. How often is it the case that shrubby unpromising trees are procured and set out, because they cost little or nothing, and when those more thrifty and flourishing are chosen, they are frequently torn in a barbarous manner, and set out under such circumstances as to give very little chance for future growth or prosperity. And, should they in some instances live and grow, they are frequently mangled and destroyed by cattle, which are occasionally turned in upon them, or left to dwindle and die for the want of suitable care and cultivation.

It is said that 75 or 100 years ago, apple trees grew almost spontaneously, being properly set out, nothing more was necessary, the work was completed; and in a few years they arrived at maturity and produced plentifully. But the course of things has materially changed. Now we might as well think of raising a field of corn without the use of the plough or hoe, and the application of manure, as to rear an orchard without labor and cultivation. From the little experience I have had, I find particular care and attention indispensable, especially during the early growth of the tree, as its future prosperity greatly depends on the outset. I have tried different methods in rearing apple trees for bearers. I have several now in a productive state, which were raised from the seed, but none of them producing apples fit for any other use than to make into cider. Others I have which were produced by setting out small trees, and letting them stand one or two years and then grafting them at the ground. These have grown very well, bearing earlier than those raised from the seed. A third class I have, which were taken from Mr Kenrick's nursery, at Newton, in the spring of 1826, being then of two years growth from the inoculation, and although taken from land in a high state of cultivation, and planted on that of an ordinary quality, have done remarkably well, and appear better and more promising than any others I have growing. Should no calamity befall these trees, they will probably in a few years doubly repay all the labor and expense devoted to them.

I have several others taken last fall from the fine nursery of Dr Fiske, in Worcester, which, judging from their thrifty appearance, will flourish equally as well if the same care and attention be paid to them. I am now entirely satisfied that it is the most economical and expeditious way of rearing apple trees, to take them directly from the nursery already grafted or inoculated. In this

way apples of the best kinds may be produced in a short time with comparatively little trouble or expense.

I have stated that the trees which I took from Mr Kenrick's nursery appear better and more promising than any others I have growing. Although such is the fact it is not on account of any superior management, or more particular attention paid to these than to others, as I pursue substantially the same course with all my young trees.—The cause I attribute mostly to their thrifty and healthy state when taken from the nursery. I am particularly careful in taking up young trees to break and injure the roots as little as possible, and in setting out equally cautious to have the roots properly adjusted. I make the holes about four feet in diameter and from twelve to eighteen inches in depth into which I place the roots of the tree, I then put in a small quantity of compost manure, then replace what was taken from the hole, putting the best or loamy part first, or at the bottom. I annually dig about the trees the same distance as was dug for setting them out, and plant potatoes, applying yearly a little more manure, and in this way keep the ground loose and in good order, so that the roots spread rapidly around, the trees grow fast, always presenting a healthy and thrifty appearance.

A FARMER.

County of Worcester, March, 1829.

### QUERE RESPECTING APPLE TREES.

MR EDITOR—Between sixty and seventy years ago my grandfather came into possession of the farm which I now occupy, and finding thereon the remains of a nursery, he took from it such of the trees as were suitable, and set out an orchard.—These trees all produced apples exactly of the same kind, and as they were raised from the seed I have never been able to discover a satisfactory cause for the occurrence of such a circumstance. Could you or any of your correspondents show the cause of this novel circumstance, the curiosity of one of your constant readers would be somewhat gratified.

A FARMER.

FOR THE NEW ENGLAND FARMER.

### TRANSPLANTING AND GRAFTING PEAR TREES.

MR FESSENDEN—I notice in your last number some inquiries by a correspondent, respecting fruit trees, and in answer to his first inquiry whether a pear tree 25 or 30 years old can be engrafted or inoculated with good success, I beg leave to state, that I have a tree in my garden which I had transplanted thither about seven years ago; and which was then, I should think, about 30 years old—a sound thrifty tree, but of a very ordinary kind of fruit. It was taken up with much care, and after depriving it of a large part of its top, I set it in its present situation in the same position in which it formerly stood, but without much expectation, I confess, of its surviving this operation, on account of its age; but the second year it began to show signs of renewed vigor, and the third or fourth year I had it engrafted with the seckle pear. I had, as before observed, taken off many of its branches, leaving only two principal ones with two

or three arms on each; more might have been left, but as this was an experiment, in the success of which I had not much faith, perhaps less care was taken about it than would have been proper.—However, the grafts succeeded perfectly and grew very rapidly—the natural shoots were all rubbed off as they appeared, except in places where they would be wanted to fill up the tree. These shoots I inoculated in July and August of the same year, with buds taken from the grafts before mentioned, which now had come to sufficient maturity for the purpose, and in this I succeeded perfectly, and out of about twenty buds inserted, scarcely one failed, and the following spring, the branches above them being cut off, these grew and filled their place, and I have now a large, thrifty, and handsome tree entirely renovated. And instead of being a cumberer of the ground, it now produces the best pears which our country affords.

Having succeeded so perfectly to my satisfaction in this instance, I should not hesitate to proceed in the same way under similar circumstances—grafting and budding in the same year. Grafts, will, no doubt, produce fruit sooner than buds, but by budding in the manner I have mentioned, a better formed tree may be produced. I have also "unequivocal evidence" that trees of considerable size and age may be as safely transplanted as those of smaller size, by cutting off the top to correspond with the reduced root.

Yours respectfully,

D. F.

Charlestown, March 9, 1829.

FOR THE NEW ENGLAND FARMER.

### BROAD WHEELS.

MR FESSENDEN—I saw in a late number of your useful paper an article written on the subject of broad wheels, from which I understood that wagons with wheels, the tire of which being of a greater breadth than five inches, were required by law, and in general use in one or more of the New England States.

I have long considered the regulation of the breadth of wagon wheels, a subject worthy of legislation, as nothing would, in my opinion, contribute so much to improve the condition of our roads. In our state, Pennsylvania, broad wheels are confined to the turnpikes. I am well convinced that the general adoption, though at first attended with some additional expense, in preparing the roads for their use, and a loss from casting away those at present used, would, on a few years trial, be found to contribute to the advantage, as well as comfort of the inhabitants, of any country, where they were in general use.

I have entertained the opinion, that in the construction of wagons, there might be, in addition to the advantage derived from the width of the wheel, another from the axles being of a different length, so that the wheels would not follow exactly in the same track, but that the hindmost might track about five inches nearer together than the two foremost. The adoption of this plan would be attended with some expense, but would eventually be found highly beneficial, as the highways instead of being cut deep as at present with the narrow wheels and prepared for to be washed into

gullies, would be kept even, smooth, and compact as if it were by rollers.

I would be very thankful if you would be pleased to communicate by private letter, or through the medium of your paper, a sketch of the law on the subject; with information of the place and time of its origin, and also its effects.

Yours respectfully,

J. A. CALDWELL.

Harrisburg, Feb. 16, 1829.

The following is a copy of the act, to which the above has reference.

An Act providing for the use of Broad Rimmed Wheels.

Sec. 1. *Be it enacted by the Senate and House of Representatives in General Court assembled, and by the authority of the same,* That from and after two years from the passage of this act, the wheels of every wagon, carriage or vehicle built or rimmed anew, and drawn by two beasts (excepting pleasure carriages) passing upon or over any turnpike or common highway, within this Commonwealth, shall have fellos not less than four inches in width, and if drawn by more than two beasts, the said wagon or other vehicle (excepting as aforesaid) shall have fellos not less than five inches in width: *Provided,* that the wheels of stage coaches passing as aforesaid, may have fellos only four inches in width.

Sec. 2. *Be it further enacted,* That the owner or owners, and also the driver of every wagon, carriage, or other vehicle, having wheels contrary to the provisions of this act, who shall drive or suffer the same to be driven, upon or over any turnpike or common highway within this Commonwealth, shall forfeit and pay for each offence, a sum not less than five dollars, nor more than twenty dollars, to the use of the Turnpike Corporation, City, Town, or District liable by law to support the turnpike, or common highway, upon which the offence shall have been committed, to be recovered before any Justice of the Peace within and for the county within which the offence shall have been committed, not being a member of the Turnpike Corporation, or an inhabitant of the City, Town, or District liable for the support of the Turnpike, or common highway as aforesaid: *Provided, however,* that the provisions of this act shall not extend, or be applied to either of the counties of Dukes or Nantucket, nor to any carriage passing upon or over any of the roads aforesaid, solely for the purposes of common husbandry. *And provided further,* That no prosecution shall be sustained under the provisions of this act, which shall not be commenced within ninety days from the commission of the offence, upon the complaint of the Treasurer of the Turnpike Corporation, or one of the Surveyors of Highways within the City, Town, or District liable for the support of the road upon which the offence shall have been committed, to a Justice of the Peace having cognizance of such offence.

Sec. 3. *Be it further enacted,* That this act shall be published in the months of January and October in each year, for the term of two years, in all the newspapers in which the laws of the Commonwealth are published, and shall also be read at the annual town meetings in March and April, for the same term of years.

Approved by the Governor, March 8, 1828.

To the extreme South, the late storm and subsequent cold, are spoken of as severe.

FOR THE NEW ENGLAND FARMER.

I was gratified to learn by the notice in your paper, that the public would be favored with an abridgment of Duhamel's celebrated Treatise on Fruit Trees, and still more pleased that it was to be accompanied with additions and remarks adapted to our climate by a very experienced cultivator.

I am not aware that Duhamel's Treatise has ever been translated into our language, nor do I know of any abridgment of it, unless it be that of Coxe. It is true that Coxe does not mention Duhamel, yet the arrangement, names and plates of his pears would seem to indicate, that he had the benefit either of Duhamel, or of the Abbè Rozier, who avows, that his Treatise is a simple copy from Duhamel.

Duhamel's work is at this day esteemed the first in France, preeminently the country of fine fruits—and the learned members of the London Horticultural Society, superior to national prejudices, assign him the highest rank. Duhamel, united to more science than any other writer on fruits, possessed most minute practical knowledge acquired during almost as long a period as can be boasted of by the venerable Thomas Andrew Knight.

Permit me to say one word on the opportunities and acquirements of the publisher of the proposed work. I know of no person in this vicinity who has had so much experience or success. For 25 years he has superintended an extensive collection of fruits with consummate skill. He has always enjoyed the advantage of the first edition of Duhamel colored under that enlightened man's own inspection; and few persons have made more extensive experiments suggested by their own minds. I should consider such a work, the fruit of so much experience, of great importance to the cause of Horticulture. It is to be hoped, that the publisher will be encouraged by a liberal subscription, to give Duhamel's figures, at least of the fruits, if not of the foliage and flowers.

My known enthusiasm for the improvement of our horticulture is the only apology which I can offer for these remarks. JOHN LOWELL.

Roxbury, March 14.

FOR THE NEW ENGLAND FARMER.

### APPLES AND POMACE AS FOOD FOR STOCK, &c.

MR FESSENDEN—I have observed in the course of your useful labors, that you have submitted to your readers occasionally, some inquiries, remarks, and experiments on "the convertibility of pomace to some useful purposes." First "of nutrition for animals," secondly as "an article in itself conducive to the enrichment of soil, or as a component material in the Compost Heap."

On these points some opinions are herein suggested, rather as matters of conjecture than otherwise; not having gone into any accurate analysis, and the result of some experiments on the subject are likewise submitted.

And first, as to nutrition, there can be no doubt that sweet apples are conducive to the fattening of cattle as well as horses and swine. This is affirmed by many observant farmers. The pomace, therefore, as far as these prevail, is doubtless nutritious in some degree.

So also in the seeds of the apple. In these there is much gluten, saccharine matter, oil, aromatic flavor, &c. The latter of which, though

difficult to ascertain as a component part of substances, is yet admitted to be highly productive of nutrition. It is for these the swine so diligently search, as well as the poultry.

But any further than may be derived from the saccharine matter in the seed in pomace, it would seem improbable that much animal nutritive matter could be obtained from a substance so abounding with acidity.

I find in your Journal, under date of October 6th, 1826, that one of your correspondents by turning his hogs into his orchard, thought that he experienced some benefit. So also with his horse. But as there was nothing very precise in his experiments as to other food, nor any means of judging how the sweet apple might have prevailed, there did not seem to be anything decisive on the subject. The sweet apple tree probably does not exceed one in forty. This is, however, mere conjecture.

The spirit with which fruit abounds, and the fondness of animals for it, as noticed by your correspondent, are not entirely conclusive as to the prevalence of nutritive properties therein; many things which are agreeable to taste produce an opposite effect to this: more especially where acidity prevails. So also others are highly disagreeable, which when often recurred to conduce to great thrift, viz. oil-cake, &c.

The late General Derby, of Londonderry, N. H. had a favorable opinion of pomace, and of its preservation by drying for winter's use. But the trouble of curing, and the great difficulty of preserving it free from must, and acid fermentation could not have been, it is apprehended, sufficiently considered. The time too, taken herein would, probably, be better compensated by increasing vegetable products of more certain effect.

One or more instances of cattle that have supported a good condition the most of the time about these heaps has been stated in your paper. But those are too indefinite to be wholly relied on.—For, first, the cattle had access to other food, and, secondly, the prevalence of sweet fruit in the pomace would doubtless produce such a result. It is therefore submitted, whether, for these and other reasons that might be urged, the little value which is attributed to this article by our farmers needs correction? Nothing has been said of the positive disadvantages herein to stock; although many are full in the belief of its injury: such as swelling the bowels, setting the teeth on edge, exciting an aversion to dry food, &c.

It seems then, that in the application of pomace to animal support, as far as the seeds go, the benefit is apparent—anything farther depends on circumstances of some uncertainty, and that promise, at best, no very essential advantage.

It will be perceived that the whole subject is proposed for discussion by your correspondents.—The considerations, which belong to utility in the enrichment of soil will be next offered. W.

Dorchester, March, 1829.

*Remarks by the Editor.*—We conceive the objects of inquiry embraced by the preceding communication are of considerable consequence to agriculturists. The principles which the questions involve are important, and applicable to other articles used as food for animals and plants, besides apples and pomace. We hope that "W." will pursue his inquiries, and that both practical and philosophical cultivators will also contribute their

aid in the investigations connected with the topics which he is so ably discussing.

We insert the following in order that both parties may be heard in a controversy, which we hope will be closed with this document.—EDITOR.

FOR THE NEW ENGLAND FARMER.

SIR—The remarks of "Essex" in your paper of the 13th inst, upon the Report of a Committee of the Essex Agricultural Society, are in a style and of a character, "that should not pass without notice." Taken in connexion with the *Card* that appeared in your paper of the 7th inst, it is highly probable, at least, that they originated *directly* or *indirectly*, from the same source. Believing this to be so, notwithstanding the affectation of *apology* made by "Essex," I think it a duty the Committee owe themselves and the public, to state some additional facts, in explanation of what has been published. When these facts shall be properly considered, I shall cheerfully submit to the public to determine, whether the Committee are *justly* charged with making an "ungenerous and covert attack" upon this gentleman and foreigner? or, on the contrary, whether he did not in the *first place*, attack the Committee and the Society, in a manner altogether unbecoming a gentleman, and entirely without provocation?

So far as the remarks of "Essex" contain rules for forming reports, or strictures upon the style in which reports should be written, I have no disposition to question their correctness. I am willing that the paper criticised should be tried by these rules. The insinuations and misrepresentations of "Essex" on these points are well and satisfactorily answered, in your notes annexed to the remarks.

But so far as they charge the Committee with being influenced by "unworthy and low prejudices,"—"with a want of knowledge, or judgment,"—"with a want of delicacy," or "violations of propriety,"—"with uncandid and unwarrantable remarks," with "prating," with "illiberality," and with "little practical concern with agriculture in any of its forms;"—it is proper to inquire whether or not these charges are well founded.—These accusations relate, almost exclusively, to that part of the Report, which speaks of the Indian Hill Farm. Because the Committee spoke in relation to this farm, as they felt it to be their duty to speak, offence is taken. The Committee would have passed this farm in silence, if they could have done so with propriety. But it being generally known in the county, that they had visited this farm, and that it had been entered for premium, they thought it would be shrinking from their duty, to omit to say, what they did respecting it. Much more might have been truly said, which would probably have been still less acceptable, to the *courteous, sensitive, and delicate* "Essex."

I will state, sir, some facts within my own knowledge in relation to this farm. I regret that duty requires this to be done. I regret also the necessity of animadverting upon the conduct of a gentleman, whom I have, at all times, been disposed to treat with respect and civility; and from whom I have at all times, *personally*, received a corresponding treatment.

Mr G. early in the last season entered the Indian Hill Farm for premium. The Committee visited it in June and in August, as they did other farms;—and also on the 24th of September, at the special request of Mr G., to see the first operation

of his new threshing mill. I believe, that no intimation was given by the Committee, or any one of them, at either of these visits, of their opinion in relation to the management of this farm. Mr G. was informed, both by the form in which the premiums are proposed, and by the Committee personally, that a detailed account of his operations upon the farm, of the quantity of labor employed, of the expenses incurred, of the crops, products, stock, &c. &c. upon the farm, would be expected from him by the Committee. Mr G. promised to furnish the same. At the meeting of the Committee on the 29th of Dec. last, to award the premiums—*this statement had not been furnished, nor any reason given why it was withheld.* The Committee addressed a line to Mr G. soliciting this statement, that the same might be published in connexion with their Report;—and at the same time informing him, that his farm having been entered for premium, and having been repeatedly visited by the Committee, they could not, consistently with their duty, omit to speak of it. They received an answer addressed to the Secretary of the Society, in the words following, viz.

"The letter from the Committee on Farms was duly received, in reply to which, I would observe, that for the visit of the Committee I am much obliged—but after the decision of the Committee on Ploughing at the Cattle Show, I determined not to give the result of my farming—fully believing that PREJUDICE WOULD PREDOMINATE."

As Mr G. has repeated in his *Card*, addressed to the public, that he withheld his statement of the result of his farming, on account of the decision of the Committee on Ploughing, at the Cattle Show, I will briefly state what I believe to be the facts, in relation to this point;—though I had no voice in it, or knowledge of it, until it was made public by the Committee. There were eight double teams in the ploughing match, of which Mr G. had charge of one, and was himself ploughman. There were four premiums to be awarded. The Committee, five in number, were all practical farmers, with much experience. They did not award a premium to Mr G.—not because he did not plough well, as I learn from them, but because others, in their opinion, ploughed better than he did. It is possible, that they did not judge correctly in this matter; and it is equally possible that they did. We have the opinion of five, competent, disinterested witnesses on the one side; and the opinion of one, interested (but modest) witness on the other. But whether they did judge correctly or not, how it follows from this, that another committee, on a subject entirely different, would allow "*Prejudice to predominate*," is not easily understood by the rules of logic to which I have been accustomed. It should also be stated, that Mr G. had a pair of horses in the ploughing field, which performed their work exceedingly well, to the admiration of all who saw them, and which were spoken of in the highest terms of approbation by the Committee. As no premium was offered for work done by horses, the Committee awarded to this team a *gratuity*, equal to the lowest premium offered. Whether Mr G. is dissatisfied with the *notice* that was taken of his *horse-team*—or the *omission* to take notice of his *ox-team*, I am not advised—but presume it must be the latter.

Says "Essex," "we believe, and his neighbors admit the fact, that there is no farm in the vicinity where a greater produce has been raised in

proportion to the expense, &c." than upon the Indian Hill Farm. Then why withheld a statement of the produce and the expense? On this point I am ready to join the issue, and if the testimony of neighbors is to be taken, I have no fear of proving, that the expenses upon this farm the past season would far exceed the gross amount of all its products, estimated at their highest value.

But sir, I forbear, at this time stating particularly, those things in the management of this farm, which the Committee thought of *doubtful expediency*;—(and more than this they have not said in their Report.) From the remarks of "Essex" himself, it would seem, at least, that *some experiments* have been made, and that some of the plans pursued were of a doubtful character. If "Essex" will condescend to annex his name to his communications, I will engage to examine the subject upon its merits. And though I may not be able to enumerate high sounding names, or wield "rhetorical flourishes" as he does;—and though I may be as wanting in that practical knowledge of agriculture, as he would intimate the Committee are;—still, I believe I can satisfy a candid public, that the operations upon the Indian Hill Farm, the past season, were neither worthy of premium, of approbation, or of imitation.

That my brethren of the Committee may not labor under the *aspersions* cast upon them by "Essex," of "want of delicacy, or violations of propriety," of "aiming at wit, or what looks like it," &c. I will simply say that the language of the Report is mine,—(that it was written in haste, in one evening, and perhaps with too little care;) but that the opinions therein expressed were unanimously approved by the Committee; and that after a reexamination of the same, with the benefit of the *mild and civil* remarks of "Essex," we do not find occasion to alter what is there stated.

Respectfully yours, &c.

JOHN W. PROCTOR.

Danvers, March 16, 1829.

#### SILK.

We tender our thanks to our agricultural friend who last week presented us with two specimens of American silk. These although (as we are informed,) produced from the common mulberry of our forests, are beautiful indeed.

We do hope our agricultural friends generally, will call in and view our specimens of silk. These well demonstrate the practicability of the cultivation of this valuable material.—*Delaware Advertiser.*

Great attention is now paid in Delaware to the culture of silk. We have been favored with a copy of the following resolutions which have passed the Legislature.

*Resolved by the Senate and House of Representatives of the State of Delaware in General Assembly met,* That all lands within the limits of this State, which now are, or futrely shall be, actually employed and occupied in the growth of silk, shall be exempt from taxation for the space of ten years, from the time of planting such trees.

*Resolved further,* That to each and every individual who shall plant and bring to perfection within the limits of the State, two hundred such Mulberry trees, within the space of five years from the first day of May next, there shall be given by the State, a silver medal of the value of five dollars.

Attest,  
WILLIAM HUFFINGTON,  
Clerk of the House of Representatives of the State of Delaware.

*An Initiatory Discourse, delivered at Geneva, 27th November, 1828, before an assembly, from which, on that day, was formed the Domestic Horticultural Society of the western parts of the state of New York.* By MYRON HOLLEY, Esq.

(Continued from page 268.)

The productions of the garden are affected, either for evil or for good, in the different stages of their growth, by the most minute and the most magnificent objects in nature, by the bugs, by the worms, by the flies, by the birds, by the clouds, by the air, by the sun. The knowledge of these objects, with all their means of favor or annoyance, and the superadded knowledge of all the other objects and means by which the effects of these, so far as they are good, may be promoted, and so far as they are evil, may be prevented, should be embraced within the scope of his acquirements. The science of Horticulture, therefore, does not merely admit—it demands, excites, and favors the most extensive and diversified intellectual attainments.

But, it has pleasures to bestow which amply repay all its demands, both upon the body and the mind.

It gratifies all the senses.

The feeling is gratified, by its smooth walks, its soft banks, the touch of many of its leaves, and fruits, and flowers, and by the refreshing coolness of its shades.

The smell is agreeably excited, from unnumbered sources. From the lowliest pot-herb to the stateliest tree; from the humble violet and mignonette to the splendid tulip and the queenly rose, a garden is the unrivalled repository of fragrance.

The gratification of the ear, in a garden, is adventitious, not of man's procurement, but nevertheless certain and real. The most tasteful of the animal creation, in their flight, from one end of the earth to the other, discover no spot so alluring to them as a well replenished garden. The birds are fond of its shade, its flowers and its fruit.—Amidst these they love to build their nests, rear their young, and first win them to that element which seems created to be their peculiar field of joy. And if they sometimes commit unwelcome inroads upon the delicacies which we prize, they more than compensate us by their cheerful and continual songs, and by destroying innumerable and more dangerous intruders in the air, in the trees, upon the plants, and on the ground.

The taste finds its choicest regalement in the garden, in its sweet roots, its crisp and tender salads, its nutritious and acceptable pulse, its pungent and salutary condiments, its fragrant and delicious fruits, with a countless list of other palatable productions, all existing in such inexhaustible variety, that the art of cookery takes more than half its subjects from that overflowing storehouse.

But the eye delights in a garden, as if all its labors, its cares, and its knowledge had been dedicated to that single sense. From every quarter, and border, and arbor; from every bank, and walk, and plant, and shrub, and tree; from every single object, every group of objects, and every combination of groups, spring forms of beauty, fresh, living, well proportioned, graceful beauty, natural though cultivated, innocent though gay.

Horticulture gratifies the higher faculties of our nature, the intellectual taste, the reason, the heart.

Doctor Aiken has justly remarked, that "no pleasure, derived from art, has been so universal

as that taken in gardens." And from the remark we should infer, what the history of every enlightened people will demonstrate, that, on no subject have men exerted themselves more, for the display of taste, than on this. That delicate power of gifted and cultivated minds, which almost intuitively discerns, and nicely enjoys, all the genuine beauties of nature and art, and turns with sudden disgust, from every species of deformity, has always regarded a well stored, well arranged, and well dressed garden with peculiar satisfaction.—And this is undoubtedly, owing, not solely or chiefly to the numberless and exquisite gratifications of sense which such a garden affords, but also to the pleasing effect which it naturally produces on the imagination, and other faculties of the mind.

All desirable objects which excite the mind without fatiguing it, are the sources of agreeable emotion. And the senses, which we have seen are all brought over to be the advocates of Horticulture by most of the wealth of nature, of which they can appreciate the value, are, in a garden, constantly soliciting the mental faculties. The eye particularly, by its delicate susceptibilities, its great range, and the number of objects which it can embrace at a single glance, is forever exciting the imagination by the most agreeable appearances which it presents, of color and form, each considered singly in all its varieties, and both blended into combinations more diversified and more beautiful than even those of the kaleidoscope. And the imagination yielding to the excitement, calls up the other intellectual powers to partake of her pleasures. Then, the higher joys of taste commence; then, the exalted beauties of order, design, intelligence, are disclosed: then, objects are viewed in reference to their congruity, their contrast, their regularity, their proportion, their simplicity, their variety, their novelty, their beauty, their sublimity, their adaptation to an end, and the value of that end. Each of these views introduces a broad theme of agreeable contemplation. Collectively they comprehend all the charms and glories of the external world; every thing but the moral sense, and the sympathies of the heart. And I shall endeavor to show, that they are of vast importance to the highest improvement and proper enjoyment of these. But, before entering upon that exhibition, which necessarily refers to the most comprehensive and permanent benefits of which man can be made the partaker, permit me to advert to several of the subordinate benefits of Horticulture.

The proper objects, and pleasures, and uses of Horticulture are all beneficial, and are acknowledged to be so, universally. And it may well be thought extraordinary, with this acknowledgment, that societies for its promotion were not earlier established. It is not surprising that they did not exist among the nations of antiquity, because, among them, there was not, in general, indulged to private people sufficient freedom of communication and concerted action to permit such institutions. Besides, if the inclinations of the common people were ever so much in favor of the fruits and pleasures of gardening, it was impossible for any to cultivate or to enjoy them extensively, but the great ones of the earth. They were of too costly a relish for general participation. Kings, and princes, generals, and senators, applied to them their power, with emulous devotion. How would the interests of humanity have been promoted if their power had never been worse applied!

But considering the more enlarged diffusion of wealth and freedom, in modern times, it might have been expected that associations, in aid of their rational pleasures, and beneficial uses, would have been sooner commenced and more generally adopted. It is believed that no such association existed in the world before the latter end of the last century. Though if their rise was late, it was honorable. It is certainly creditable to human nature that the first of these institutions proceeded from the exalted and liberal motives originating in the love of science. Botanical societies paved the way for Horticultural societies, and for associations, in which the objects of both were happily united. Soon after the great northern light of the world of natural science shed its benignant beams, with peculiar brilliancy, upon botany, revealing all the recesses of that science to the admiring observation of man, societies were instituted for its promotion. Several of these exist on the continent of Europe, under the patronage of men illustrious for science and philanthropy.

(To be concluded next week.)

#### DISEASES OF THE TEETH AND GUMS.

Bad teeth are sometimes the effect of (1st) general bad health; but they are more commonly the effect of local causes. One of the most fruitful sources of diseased teeth is (2d) the alternate effect of heat and cold—breathing cold air, drinking hot tea, eating hot victuals, and taking water into the mouth immediately after. In the West India Islands, where the climate is uniformly warm and the water not cold, the inhabitants are remarkable for their fine teeth, except in the Island of St Croix, where the water issuing from the sides of the mountains is very cold, and of course a great luxury and much used, the inhabitants have bad teeth. (3d) Unskillful dentists frequently occasion the destruction of teeth by filing or in other ways destroying the enamel, but more commonly by the use of acid dentifrice, washes, and powder. These whiten, but wound and create a morbid sensibility in the nerves and corrode the enamel, in both ways insuring their decay. (4th) Biting hard substances is extremely hurtful, not from the mechanical injury done to the bone of the teeth, but from its affecting the fine organization of their vessels and producing internal diseases and decay. (5th) Permitting the teeth and gums to become foul, the accumulated matter growing acid and corroding the teeth or irritating the nerves. (6th) Remedies applied for the toothach, such as the metallic salts and the essential oils. (7th) One diseased tooth, by internal sympathy, or by the deposition of matter externally, injuring others. (8th) The scurvy; which is occasioned by the irritation of tartar, that is suffered to accumulate on the teeth. (9th) By the gums becoming soft and spongy from not being sufficiently rubbed. (10th) Tartar is produced by the neglect of cleaning the mouth. These are some of the principal causes of diseased teeth. Good teeth contribute to beauty; to health, by enabling us to masticate our food well; and to pleasure, for a person whose mouth is filled with decaying bones, must be disagreeable to himself and others. Avoiding the causes will do much. A few preventive and curative remedies will be mentioned.

1. The mouth ought to be rinsed, and the gums and tongue rubbed with a brush early in the morning, to remove the accumulation of the preceding night. 2. The mouth should in the same manner be washed after meals *with water not cold*, and

all extraneous matter removed from between the teeth by a tooth pick not made of metal. 3. To ease the pain of a decayed tooth, the best remedy is powdered camphor, introduced into the cavity on the point of a tooth pick, and secured by putting raw cotton over it. The tooth must be made clean, so that the camphor can come in contact with the diseased nerve, and the camphor must lie so lightly on it as not to produce pain by its pressure. This will relieve the pain, correct the fetor of the decaying tooth, and do no injury to the sound teeth, whereas oil of cloves or cajuput are less certain to give relief, and always do mischief by roughening the other teeth, and favoring the accumulation of tartar. 4. Tartar is produced by the neglect of washing and cleaning the mouth. Where teeth are naturally smooth and the gums sound, mastication alone is often sufficient to prevent the accumulation of tartar; but if from tooth-ach or other cause, the teeth of one side are not used, tartar will collect without the greatest care. This substance injures the teeth by its direct effect upon them, and by its irritating the gums, and producing scurvy. It may be prevented by washing the mouth often, or picking the teeth with a pin of dry wood. If these are not sufficient, and powders are necessary, beware of those which have a rough grit, or acids in them. The best tooth powder is finely levigated charcoal. The best brush to apply it with, is a small stick of the althea shrub, made into a small broom at the end by biting it between the teeth, but better than this to rub between the teeth is a piece of seasoned oak wood, made pointed and broomed by biting it. If, however, the tartar has been long fixed, and adheres firmly, it will be necessary to remove it by instruments. The point of a penknife will for the most part be sufficient, but the process will be aided by a small sharp hook, which scraping towards the end of the teeth are less liable to injure the gums. 5. The scurvy is cured by removing the tartar, by rubbing the gums with what is called a tooth brush, but which more properly might be called gum brush. The powder of Peruvian bark is excellent to rub into the gums; it should be kept between the cheeks and teeth, and the gums should also be washed with a decoction of it. If the scurvy is bad and has continued long, the whole system becomes tainted with it. In this case, or if the system is feverish, it will be necessary to take half an ounce of bark, and 60 or 70 drops of elixir vitriol daily. If it is objected that the gums are too tender to permit the use of the brush, this is an evidence that it is needed. A brush and tumbler of water *not cold*, or suds of old Windsor soap, if assiduously used, will for the most part, keep the gums hard. If, however, the gums show a disposition to become soft and spongy, bark may be used as a preventive.

#### RAIL ROADS.

The good cause, of Rail Roads, seems to be finding more and more favor in the eyes of the community. We are ourselves among those who never doubted their superiority as a means of intercourse in this country, over canals. And it is pleasing to observe the prejudice which at first was excited against them, giving way to common sense views of the subject. In prosecuting our systems of intercommunication, we have had the opportunity of profiting by the experience of other and older nations—particularly of England. But if we are many degrees behind that nation in the

affairs of internal improvement, it is not a necessary consequence that we should follow her step by step. It is our policy rather to seize and profit by the last results of her magnificent and costly experiment in this department. A few years ago, there, as here, Rail Roads on anything of an enlarged scale, were unknown. The canal system and policy were triumphant, and extended to every work of improvement of a general character. At the present day the thing is widely different. After great experience in canals, and not a little in Rail Roads, the people of England have given sufficient indications of a decided preference for the latter. So far as we are disposed to derive benefit from the experience of other nations, this is a useful fact. It might have been more useful, had it been earlier attended to. The effect should have been, to prevent the spread of the canal system to some sections of our country no ways calculated for its favorable prosecution; and in the place of canals, substituted Rail Roads, as the last and best trophy of experience.

But, as we observed, the cause of Rail Roads is advancing. In New York a company of engineers had been instructed to survey a line for a Rail Road from Schenectady to Albany. The engineers have reported:—their report has been accepted by the Board of Directors, and we understand that the work will be commenced early in the spring. Massachusetts, too, is determined not to be idle. She proposes to take up the line of Railway at the Hudson, near the termination of the above mentioned Road and carry it to Boston. Thus opening a continued communication by Railways, between her metropolis and the western parts of the State of New York. And consequently exhibiting herself as a competitor for her share of the trade of that country and the lakes. A part of this line, must of course be undertaken in conjunction with the authorities of New York. At a great meeting of citizens at Faneuil Hall a few days since a resolution was submitted, declaring the expediency of constructing this Road by the commonwealth. It was carried by a vote of 3158 to 24. Another resolution was submitted to the meeting—declaring that if the Legislature should deem it inexpedient to engage in the measure, “the city government be authorised and requested to apply to the Legislature for an act to enable any cities, towns, or bodies corporate, or individuals to subscribe to such portion of said stock as may not be taken by the state, on such terms and conditions as may be deemed expedient.”

The vote on the latter resolution was taken and carried by 3055 yeas to 29 nays. The result of these proceedings, and votes, show a unanimity of purpose, at the head quarters, that gives a pretty earnest promise of ultimate success to the proposed undertaking. Convinced as we are that the Railway system is the true one for this country, we rejoice to witness its development wherever the increased demands of society require new facilities of intercourse.—*Baltimore Patriot.*

#### DOMESTIC ECONOMY.

On looking over your valuable paper of Wednesday last, my attention was arrested by the observation of a person recommending to farmers and housekeepers how to cure their meat; but fearing it is not definite enough in one important particular, (the time the meat should remain in the pickle,) I am induced to recommend a pickle that

I have been in the practice of using and recommending to others for a quarter of a century, with complete success, viz. Recipe for curing a hundred pounds of Hams or Beef.

Take 7 lbs. of coarse salt.  
2 lbs. of brown sugar.  
2 ozs. of salt petre.  
 $\frac{1}{2}$  oz. of pearlash.  
4 gallons of water.

Boil all together, and skim the pickle well—when cold put it on the meat.

Hams to remain in pickle eight weeks—Beef four weeks.—*Western Farmer.*

*To Cure Pork.*—Cut up the meat the same day the hog is killed, if practicable, and pack it well in a cask, with plenty of best coarse salt; when the cask is full, have strong pickle that will bear an egg, ready, and immediately put it on the meat, so as to fill up all vacancies and to exclude the air.—*U. S. Gazette.*

From the New York Commercial Advertiser.

#### LIVE FENCES.

*Messrs. Grant Thorburn & Son,*

Gentlemen—I perceive by your advertisement in the last number of the “New York Farmer,” that you have imported 75,000 hawthorns for “live fencing,” and I cannot deny myself the pleasure of communicating to you, the experiment that I have made with this beautiful, cheap, and valuable fence. About seven years ago I purchased a few thousand from you, and set them out, forming a line of fence of about forty rods. The soil on which they were planted was a mixture of clay and white sand, unfavorable to their rapid growth. They have never been cultivated except to trim them the last season—every plant flourished, and they now form a fence sufficient to turn any cattle, and the cheapest, handsomest, and best fence upon my farm.

I have saved a bushel of the berries and intend to have a nursery of hawthorns.

If our farmers are fully apprised of the preference, in all respects, due to this kind of fencing, you will find a ready sale for all you have imported, and I venture to assert, that every gentleman, who will make an experiment with them, will be highly gratified with the result.

I remain yours very respectfully,  
JONATHAN FISK.

*Newburgh, N. Y. Feb. 17, 1829.*

☞ A part of the Hawthorns alluded to above are for sale at the New England Farmer Seed Store, 52 North Market street, Boston, at \$5 per 1000.

From the N. E. Farmer and Mec. Journal.

MR EDITOR—As Bacon is an article of Domestic manufacture, and when good is generally esteemed, and, as most persons have a rule of their own, or, I should rather say, none at all, for the benefit of all, I send you one that I have followed several years with entire satisfaction; and only request brother farmers to give it a fair trial.—For eight hams, take 2 pounds of salt, and five ounces of salt petre, both finely powdered; mix the salts with a pint of molasses; with this composition rub them thoroughly; pack them closely in a tub five or six days; then take them up; rub on the remainder of the composition, if any be

left sprinkle them over with fine salt. In repacking, take care to turn them;—let them lie five or six days; then cover them with a brine that will bear an egg. Let them lie thus covered, a month, and they are fit for smoking. It is thought by some, that corn cobs for burning, give them the best flavor. If the smoke-house is good, and proper attention is paid to them, they will smoke abundantly in a few days, and need not be smoked from 3 to 6 months, as it is said Westphalia Hams are.

RUMFORD.

**NEW ENGLAND FARMER.**

BOSTON, FRIDAY, MARCH 20, 1829.

**MASSACHUSETTS HORTICULTURAL SOCIETY.**

A meeting of the subscribers was held on Tuesday last by adjournment. The Hon. JOHN LOWELL, who presided at the previous meeting, was prevented by illness from attending.

WILLIAM H. SUMNER, Esq. was chosen Moderator.

The Committee appointed for the purpose of preparing a Constitution, and By-Laws for the government of the Society, made a report of their proceedings, which was unanimously accepted.

The meeting then proceeded to organize the Society by the choice of officers, when the following gentlemen were chosen.

*President,*

H. A. S. DEARBORN, Roxbury.

*Vice Presidents.*

ZEBEDEE COOK, Jr, Dorchester.

JOHN C. GRAY, Boston.

ROBERT MANNING, Salem.

ENOCH BARTLETT, Roxbury.

*Treasurer,*

CHEEVER NEWHALL, Boston.

*Corresponding Secretary,*

JACOB BIGELOW, Boston.

*Recording Secretary,*

ROBERT L. EMMONS, Boston.

*Council,*

- |                                |                                 |
|--------------------------------|---------------------------------|
| John Heard, Jr, Boston         | Sam. A. Jaques, Jr, Charlestown |
| Samuel Downer, Dorchester      | Henry A. Breed, Lynn            |
| Thomas Brewer, Roxbury         | A. D. Williams, Roxbury         |
| Charles Tappan, Boston         | Samuel Ward, do                 |
| Daniel Waldo, Worcester        | Charles Senior, do              |
| Oliver Fiske, do               | T. W. Harris, M. D. Milton      |
| Elias Phinney, Lexington       | Thomas Nuttall, Cambridge       |
| Wm. H. Sumner, Dorchester      | William Carter, do              |
| Jacob Tidd, Roxbury            | William Kenrick, Newton         |
| J. M. Gougas, Boston           | W. Worthington, Dorchester      |
| J. W. Webster, M. D. Cambridge | Joseph G. Joy, Boston           |
| M. A. Ward, M. D. Salem        | L. M. Sargent, do               |
| J. G. Cogswell, Northampton    | Joseph Curtis, Roxbury          |
| A. Spinwall, Brookline         | Tho's Dowse, Cambridgept        |
| Benj. V. French, Boston        | J. P. Leland, Sherburne         |
| John B. Russell, Boston        | B. W. Crowninshield, Salem      |
| William Lincoln, Worcester     | E. H. Derby, do                 |
| William Jackson, Plymouth      | John Lemist, Roxbury            |
| Jona. Winship, Brighton        | N. Davenport, Milton            |

It is a source of real gratification to us, that we are enabled to state, that upwards of ONE HUNDRED and SIXTY have become subscribers to this institution. No extraordinary exertions have been made to induce gentlemen to become members.—The objects of the Society are pretty generally known, and appreciated. That it will have a decided influence upon the horticulture of the State generally, we feel certain; and we presume it will not be deemed invidious, if we say, that its benefits in a practical view, will be felt, and seen, and tasted extensively within, and contiguous to the city.

The talent and industry of those who compose this Society are not to be hid under a bushel; what the capacity, and industry, and perseverance of men can accomplish, in aid of the products of the garden, and the field, we believe will be done by the influence and efforts of the members of this Society. There are comprised among its associates, many of our scientific and opulent citizens; and many of our highly respected practical cultivators.

We hope that none who are desirous of joining the Society will be deterred, by the belief that its ranks are full. *There is yet room*, and we do not doubt, that before the anniversary meeting in September (*the month of fine fruits*) its present number will be doubled.

It is desirable that those who wish to become members should signify their intentions to some one of the Society, that they may be proposed at the next stated meeting. The Constitution and Laws of the Society with the names of its officers and members will be published in a few weeks.

WILLIAM PRINCE, Esq. proprietor of the Linnean Botanic Garden, at Flushing, Long Island, has with a promptitude and liberality that is highly appreciated by the Society, proposed to present for its use, FIFTY TREES of the finest varieties in his Garden, so soon as any one shall be designated to receive them.

An official notice which we trust will be rendered acceptable to Mr Prince, will be made in due time. C.

**NOTICE.**

The Board of Counsellors of the MASSACHUSETTS HORTICULTURAL SOCIETY, are hereby notified that their meeting stands adjourned to Tuesday, the 24th current, at 11 o'clock, A. M. then to be holden at the office of ZEBEDEE COOK, Jr, in Congress street.

R. L. EMMONS.

Boston, March 18, 1829. Recording Secretary.

*For Sale,*

A very superior Young Jack, imported from Malta, about 18 months since, in the U. S. 74 gun ship the North Carolina. Said Jack is four years old this month, is over 14 hands high and has not yet attained his growth. He is remarkably beautiful, and has all the life and spirit of a blood horse. He was particularly selected for the owner by the American consul at Malta, from the best breed in the island. Said Jack has stood one year in Connecticut, and proved himself a good foal getter. If he is not sold, he will be hired out for the season. For farther information, apply at the office of the New England Farmer, or direct through the post office, post paid, to M. C. 2w.

*Mill Privilege, &c, for sale.*

For sale in West Cambridge, six miles from Boston, a valuable Mill Privilege, with about one acre and a half of land, with the buildings now standing thereon, consisting of a good dwelling house, two factory buildings very conveniently built, and other out buildings, and would answer well for a fulling mill, (one being in operation now,) or carding factory; and being situated on a good stream of water, would prove a valuable situation for any similar business. It has been heretofore used as a carding factory, the machines for which are now on the spot, and will be sold if desired, with the buildings. An indisputable title will be given, and payment made easy. Apply to THOMAS RUSSELL, West Cambridge, Captain ABNER STEARNS, Bedford, or J. B. RUSSELL, New England Farmer Seed Store, 52 North Market street, Boston.—It will be sold at auction, April 1, if not previously disposed of. 3t March 6

*Pressed Culinary Herbs.*

For sale at the New England Farmer Seed Store, No. 52, North Market street, Culinary Herbs, dried, pressed, and neatly packed, in parcels, at the following prices:—Sweet Marjoram, 50 cts.—Summer Savory, 25 cts.—Thyme, 33 cts.—Sage, 17 cts.—Celery, (in bottles for soups, &c,) 25 cts.—Balm, 33 cts.—Rose Flowers, \$1.00. 2ptf

*Scions of Apple and Pear Trees.*

For sale, at the New England Farmer Seed Store, No. 52 North Market street, Boston, a large collection of Apple and Pear Scions,—among which are the following:—

*Apples.*

- |                                   |  |
|-----------------------------------|--|
| Gardener's Sweeting,              | Roxbury Russet,                            |
| Nonsuch,                          | New York Pippin,                           |
| Grand Sachem,                     | Baldwin,                                   |
| Cat-head, or Large Summer Russet, | Gilliflower,                               |
| Rhode Island Greening,            | White Shropshire, or }<br>Early Harvest, } |
- &c, &c.

*Pears.*

- |                         |                       |
|-------------------------|-----------------------|
| Heathcot,               | Large Iron, or Pound, |
| St Germain,             | Gansel's Bergamot,    |
| Rushmore's Bon Gretien, | Brown Buerre,         |
| Spice Rousselet,        | Early Juneting,       |
| Red Bergamot,           | St Michael's,         |
| Moor Fowl Egg,          | Broca's Bergamot,     |
| Jargonelle,             | Bartlett,             |
- &c, &c.

In addition to the above, we are daily procuring fine varieties, from responsible sources, and hope to extend the collection so as to comprise all the esteemed fruits raised in the vicinity of Boston and New York.

The scions are in fine order, and the utmost dependence can be placed upon their genuineness, as they are all cut from bearing trees. 2ptf

*Alderney Heifer, Saxony Bucks, and Calves of the Short Horn Breed.*

For sale, three full blood Alderney Heifers, two years old, two expected to calve in August next, by a full blood Short Horn Bull—three full blood Saxony Bucks, one, two, and three years old—a full blood Heifer Calf, of the Short Horn Breed, four weeks old—a very fine Bull Calf, 3-4 blood, six weeks old, his dam from an excellent native cow, sired by the well-known imported bull Holderness—the sire of this calf, a full blood Short Horn Bull—the last calf is thought very superior. For terms and further particulars, inquire at the New England Farmer office. March 5, 1829.

*Fruit Trees.*



Messrs WINSHIPS respectfully request those of the public who may incline to favor them with their orders the ensuing season, for fruit and ornamental trees, fancy shrubbery, herbaceous plants, whether indigenous or exotic, to forward their orders immediately, and they will be executed with every possible despatch. They also have several hundred genuine Isabella Grape Vines, by the hundred or single plant, with the superior European kinds in cultivation in this country. Letters directed to F. & I. Winship, Brighton.

P. S. Asparagus roots from one to four years old. All orders left with J. B. RUSSELL, at the New England Farmer Seed Store, 52 North Market street, will be executed at the Nursery prices, and the trees delivered in Boston, free of expense for transportation. Brighton, March 11, 1829.

*Assorted Seeds for Families.*

For sale at the New England Farmer Seed Store small boxes of assorted Seeds for Kitchen Gardens. Each box contains a package of the following Seeds:

- |                                    |                                |
|------------------------------------|--------------------------------|
| Early Washington Peas              | Long Dutch Parsnip             |
| Dwarf Blue Imperial Peas           | Large Cabbage Lettuce          |
| Late Marrowfat Peas                | Long Green Turkey Cucumber     |
| Early Mohawk Dwarf string Beans    | Pine-apple Melon               |
| China Dwarf string and shell Beans | Long, or Round Watermelon      |
| Lima, or Saba Pole Beans           | Nasturtium                     |
| Long Blood Beet                    | Large White Onion              |
| Early Turnip-rooted Beet           | Large Red Onion                |
| Early York Cabbage                 | Curled Parsley                 |
| Large late Drumhead Cabbage        | Flat Squash Pepper             |
| Cape Savoy Cabbage                 | Early Scarlet Short-top Radish |
| Red Dutch Cabbage (for pickling)   | White Turnip Radish            |
| Early Horn Carrot                  | Salsafy                        |
| Long Orange Carrot                 | Early Bush Squash              |
| White Solid Celery                 | Early White Dutch Turnip       |
| Curled Cress                       | White Flat Turnip              |
| Early Cucumber                     | Yellow Stone Turnip            |
| Early Silesia Lettuce              | Winter Crock-neck Squash.      |

**POT HERB SEEDS.**

Thyme—Sage—Marjoram. The above list, it will be seen, comprises all the common vegetables, besides several new varieties of recent introduction, and uncommon excellence. Every kind is warranted of the very first quality, as to freshness and purity. Each box contains directions for the management of the different sorts. Price \$3 per box.

**Grape Vines.**

The subscriber offers for sale, Grape Vines of several varieties, the produce of his garden, in Dorchester;—among them are the following:

- Isabella, White Muscat,
- Sweetwater, Black Hamburg,
- Black Cape, Elba,
- Queen, White Chasselas,
- Early Oval, Muscatel.

They are principally of one year's growth, from cuttings only, (which are much better than layers of two or even three years old,)—were planted under his direction and superintendance, are warranted genuine, and are in a healthy and vigorous state.

The subscriber purposes to continue the cultivation of such varieties of the foreign and native Vines as are suited to this climate, and that will thrive in the open ground in town or country.

Application may be made to the subscriber at his office, No. 7 1-2, Congress street, or at the garden to Patriek Kennedy.

ZEBEDEE COOK, Jr.  
Boston, March 13, 1829. 6w

**JAMES BLOODGOOD & CO.'s**

*Nursery, at Flushing, Long Island, near New York.*

The subscriber will receive and transmit orders for any quantity, or variety, of

- Fruit and Forest Trees,
- Flowering Shrubs,
- and
- Plants,

and the same will be delivered here, at the risk and expense of the purchaser; the bills may be paid to him.

Messrs Bloodgood & Co. attend personally to the inoculating and engrafting of all their fruit trees, and purchasers may rely with as much confidence as they can upon any nursery, that the trees and shrubs they order, will prove genuine.

ZEBEDEE COOK, Jr.  
7 1-2, Congress street.  
Boston, March 13, 1829. 6t

**A Gardener Wants Employ,**

Who has a perfect knowledge of Grape Vines and Trees of every description; in particular, Green House Plants. He served a regular time in Europe, and has travelled in different climates; and through much experience is enabled to call himself a good gardener; and feels capable of making profitable improvements. Can give reference of his ability to several gentlemen of respectability in Boston. A line left at the N. E. Farmer office, will be attended to. Direct to C. B.

Boston, March 13, 1829. 3t

**Kenrick Nurseries in Newton, near Boston.**

For sale, at the KENRICK NURSERIES, IN NEWTON, an extensive assortment of Apples, Pears, Peaches, Plums, Cherries, Apricots, Nectarines, White Mulberries, Grape Vines, Gooseberry and Currant Bushes, &c. Also, about 150 varieties of the most ornamental hardy trees and shrubs—including nearly 50 superb varieties of hardy roses, comprising white and red moss—single yellow, double do—yellow Austrian—red and yellow Austrian—black mottled, sable, Tuscan, and other varieties of the blackest roses—Unique White Provence, &c.

Also, GREVILLE ROSES, and WILMOT'S SUPERB STRAWBERRIES.  
*Apple Trees of extra sizes—also Flowering Horse Chestnuts, and some other sorts.*

Written orders directed to JOHN or WILLIAM KENRICK, NEWTON, will be received by the daily mail, and promptly attended to—or they may be left at Mr Joseph Bridge's Grocery and Seed Store, No. 60, Court street, Boston, where, on application, catalogues will be delivered gratis—or, catalogues may be obtained of Mr J. B. Russell, at the New England Farmer office. epSw

**Large Scotch Gooseberry Bushes and Hawthorns, &c.**

Just received at the New England Farmer Seed Store, 52 North Market street, by the ship Camillus, from Greenock, and Napoleon, from Liverpool, 15,000 Hawthorns, for live fencing, and about 500 superior Scotch and Lancashire Gooseberry Bushes;—the Hawthorns \$5 per thousand; and the Gooseberry Bushes, put up in lots of six roots, of the largest and finest sorts, with names—specimens of the fruit, as large as Egg Plums, *American growth*, from the imported roots, in sealed bottles, may be seen at the store—price \$1 50 per lot of six roots.

Likewise, two barrels of superior fresh Lucerne Seed, warranted; one cask of large Potato Oats; and one cask of fine London Split Peas, for culinary purposes.

**Pear Trees and Grape Vines.**

For sale by Rufus Howe, at the place of Samuel Downer, in Dorchester, 200 Pear Trees of the choicest varieties, viz: 20 kinds from the London Horticultural Society; also, large and very handsome Seekles, Ambrettes, Bartletts, and Blocker Meadow; 20 handsome black Tartareans and Remington Cherry Trees, Pums, &c. 300 Native Grape Vines, viz: 50 three years old Catawhas, 80 three years old Isabellas, 50 Bland's Virginia, 30 Alexander, 20 Elsingborough; also, 200 Sweet Water, Black Hamburg, &c.

30 varieties Poses, viz: Greville Rose, White and Red Moss, Grand Duke of Tuscany, Unique, Multiflora, Provence or Cabbage, Hundred Leaf, Four Seasons, Red Damask, Marble, French, Cluster, Swiss, German, Variegated, Burgundy, Double and Single White.

Dahlias, seven varieties of Double, viz: Crimson, Buff, Yellow, Red, &c. Single do.

Tulips, a great number of varieties, viz: Bizarres, Bibloems, double and single, of different colors, Parrot Bills, &c.

Hyacinths, a great variety. Persons are invited, when the Tulips and Hyacinths are in bloom, to call and make their selections. White Lilies, Pink roots, Phlox, Polyanthus, three kinds Honey-suckle, Chinese, Trumpet and Sweet Scented;—handsome Snow Bali trees, Quince do., Red and White Lilies, growing on same stalk; Lagerstroemia, India or Crape Myrtle, Spira Syrengo, Fringe or Smoke Tree, Snowberry Bush, Strawberry Tree.

Currant Bushes, White Dutch, Red do., common white and red. Gooseberries, different kinds.

Raspberries, Antwerp white and red. Thimbleberries, white and red.

Strawberries, viz: Wilmot's Superb, Downton,—red and white English Weed—Roseberry, three kinds native.

Wanted to purchase, two to three thousand small and middling size Pear and Plum Trees, suitable for budding and grafting. Seedlings would be preferred. Apply as above, or at No. 5, Central Wharf.

**Rose Water.**

20 demijohns double and single distilled Rose Water, made entirely from Damask Roses. The above Rose Water is constantly for sale at Mr C. Wade's Porter Cellar, No. 12, Merchant's Row, by demijohn or less quantity.  
jan. 30. 2inFluM4inA

**Farm for Sale.**

In Bedford, 15 miles from Bnston, on the post road from Lowell to Concord, Mass., and one mile from the post road leading through Lexington to Worcester. It contains 30 acres, has 3 pastures, a wood lot of about 8 acres, an inexhaustible peat meadow, and about 36 acres of mowing. The dwelling house has two parlors, a large China closet, an excellent kitchen, and six chambers, and there are two wells of water. The barn, corn barn, and poultry house, &c. are in the best order. It is 3 miles from Concord, one half mile from Concord river, where is good fishing, and 10 miles from Lowell. The above premises were completely repaired within and without last spring. The dwelling house has had three coats of paint inside and out. It has a southern aspect, several large Elm trees in front, a handsome and extensive fence and circular avenue. Inquire at the New England Farmer Seed Store.

**Hull's Trusses.**

The undersigned, agent for Doct. Hull, has recently received and has for sale, a complete assortment of this useful instrument, adapted to the relief of persons afflicted with ruptures of every description, from the adult to the infant, and which will in all cases where it is required, be fitted and applied with the utmost care.

Testimonials relating to the utility and excellency of this article, are abundant, and deposited with the agent, but have become a matter of too much notoriety, and too well admitted, to need publicity; as numerous instances of perfect cures have resulted from its application. EBENEZER WIGHT,

Milk street, opposite Federal street, Boston.  
Feb. 27. 3t

**Fresh Hemp Seed.**

Just received at the New England Farmer Seed Store, 52 North Market Street, a few barrels of American Hemp Seed, of last year's growth.—Also, one barrel of fresh Riga Flax Seed, well known to be superior to the common American Flax.

**New Pear Scions.**

For sale at the New England Farmer Seed Store, 52 North Market Street, a collection of very choice and rare scions of the following fruits, all cut from bearing trees, in Mr Downer's garden:

- Pears.**
  - Caprimont, Urbaniste, } Mr Knight's presents,
  - Marie Louise, Florelle, } and most of them Van
  - Beurre Knox. } Mons' seedlings.
  - Bergamot de Pasque, } From the London
  - Bon Cretien de Williams, } Horticultural Society.
  - Charles d'Auriche, }
  - Doyenne Gris, St Galen. }
  - Epargne, Bartlett, Seckle.
- Plums.**
  - Green Gage, Apricot.
- Cherry.**
  - Downer's Mazard. 3t

**Seeds for Country Dealers.**

Traders in the country, who may wish to keep an assortment of Garden Seeds for sale, are informed that they can be furnished at the New England Farmer office, No. 52 North Market street, Boston, with boxes containing a complete assortment of the seeds mostly used in a kitchen garden, on as favorable terms as they can be purchased in this country, neatly done up in small papers, at 6 and 12 cents each—warranted to be of the growth of 1823, and of the purest quality. ORNAMENTAL FLOWER SEEDS will be added on the same terms, when ordered, as well as PEAS, BEANS, EARLY WHITE SWEET CORN, &c, of different sorts.

The Seeds vended at this establishment, are put up on a new plan this year, each package being accompanied with short directions on its management, and packed in the neatest style.—Traders are requested to call and examine for themselves. epif Jan. 23.

**For Sale,**

In the southeasterly part of old Marlborough, a valuable Farm, containing about 120 acres, consisting of every kind of land that is desirable to the enterprising farmer, a large portion of which is of the first quality, having a constant stream of water running through it; and the land is so situated that a number of acres are capable of irrigation. On the premises is an upright two story House, with four rooms on the floor, in good repair; a large Barn, 80 by 30, and in common seasons is filled with good hay. There are also on the farm, good Orchards, a part of which are in their prime; together with an abundance of Wood, the best of white oak, fit for wheelwrights' use, or for ship timber. There are few farms capable of more improvement, or which can be carried on at less expense. The place will be sold at a fair price, with or without the stock and utensils, at the election of the purchaser. The payments made easy and accommodating, and possession may be had on delivery of the deed. For further particulars, please inquire of WILLIAM DRAFER, Esq. of Marlborough, of BENJAMIN WELD of Roxbury, or of SAMUEL H. WELD, on the premises, Jan. 16.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.	3 00	3 75
ASHES, pot, first sort,	ton.	125 00	130 00
Pearl, first sort,	"	125 00	130 00
BEANS, white,	bushel.	1 00	1 37
BEEF, mess,	barrel.	10 00	10 50
Cargo, No. 1,	"	9 00	9 50
Cargo, No. 2,	"	8 00	8 50
BUTTER, inspected, No. 1, new,	pound.	14	16
CHEESE, new milk,	"	7	9
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	8 75	9 00
Genesee,	"	8 75	9 00
Rye, best,	"		
GRAIN, Corn,	bushel.	63	65
Rye,	"	60	66
Barley,	"		67
Oats,	"	35	38
HOG'S LARD, first sort, new,	pound.		9
LIME,	cask.	85	90
PLASTER PARIS, retails at	ton.		3 50
PORK, clear,	barrel.	16 00	16 50
Navy, mess,	"	13 00	13 50
Cargo, No. 1,	"	13 00	13 25
SEEDS, Herd's Grass,	bushel.		2 00
Orchard Grass,	"		3 00
Fowl Meadow,	"		4 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		4 00
Red Top	"		1 00
Lucerne,	pound.		50
White Honeysuckle Clover,	"		80
Red Clover, (northern)	"	7	9
French Sugar Beet,	"		1 50
Mangel Wurtzel,	"		1 50
WOOL, Merino, full blood, washed,	"	35	44
Merino, full blood, unwashed,	"	22	26
Merino, three fourths washed,	"	30	35
Merino, half & quarter washed,	"	23	33
Native, washed,	"	25	28
Pulled, Lamb's, first sort,	"	37	41
Pulled, Lamb's, second sort,	"	25	30
Pulled, " spinning, first sort,	"	30	33

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD,  
(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	pound.	10	12 1-2
PORK, fresh, best pieces,	"	7	10
whole hogs,	"	5	7
VEAL,	"	6	12
MUTTON,	"	4	12
POULTRY,	"	3	14
BUTTER, keg and tub,	"	14	20
Lump, best,	"		20
EGGS,	dozen.	16	20
MEAL, Rye, retail,	bushel.		1 00
Indian, retail,	"		70
POTATOS,	"		50
CIDER, [according to quality,]	barrel.	2 00	2 50

## MISCELLANIES.

## SONNET TO THE CAMELLIA JAPONICA.

BY W. ROSCOE, ESQ.

Say, what impels me, pure and spotless flower,  
To view thee with a secret sympathy?  
Is there some living spirit shined in thee?  
That, as thou bloom'st within my humble bower,  
Endows thee with some strange, mysterious power,  
Waking high thoughts? As there perchance might be  
Some angel-form of truth and purity,  
Whose hallowed presence shared my lonely hour?  
Yes, lovely flower, 'tis not thy virgin glow,  
Thy petals whiter than descending snow,  
Nor all the charms thy velvet folds display;  
'Tis the soft image of some beaming mind,  
By grace adorn'd, by elegance refined,  
That o'er my heart thus holds its silent sway.

*Wonders of a cup of Tea.*—A cup of tea, though a small article and a cheap one, is capable of performing wonders. As a mine, beneath the wall of a beleaguered city, only requires the match to blow the inhabitants of earth to the moon, so a cup of tea wants nothing but opportunity to produce the most signal effects; and many a match is begun, advanced, or concluded, under its inspiring influence. When the "hissing urn throws up a steamy column," fragrant with byson, powerful with imperial, strong with gunpowder, or black with bohea, it may be considered as a warning of the consequences to be expected from the wondrous working beverage within. But when the cups have received it, when the sugar and cream have softened it; in fine, when rosy lips begin to imbibe the delicious draught, then look for consequences. Father of Ho Whanghi! how does a cup of tea unloose, invigorate, nay, almost create, the faculty of speech! Behold a spiritless, silent, solemn company, sitting in a semicircle, staring at one another, having thrice exhausted that most inexhaustible topic, the weather, and despairing in what manner to introduce it a fourth time—in this sad, this most uncomfortable dilemma, the sight of the tea tray is better than a plank to a drowning man, or the voice of pardon to a condemned criminal. Glance your eye over the company, and see how other eyes begin to sparkle; the solemn gloom disperses like mists before the morning sun. But no sooner have pretty noses began to inhale the fragrance, no sooner have pretty lips began to sip the delicious, tongue-inspiring beverage, than silence is thrust aside, the weather banished from "good society," and tongues (as Virgil says about elm trees that bear apples) begin to be astonished at fruits not their own.—*Berk. Am.*

*Behaviour in Company.*—Be cheerful, but not gigglers.

Be serious, but not dull.

Be communicative, but not forward.

Be kind, but not servile.

In every company, support your own and your father's principles by cautious consistency.

Beware of silly, thoughtless speeches; although you may forget them, others will not.

Remember God's eye is in every place, and his ear in every company.

Beware of levity and familiarity with young men: a modest reserve, without affectation, is the only safe path—grace is needful here; ask for it; you know where.

*Journeyings.*—Cultivate knowledge as you travel.

History, antiquities—in cities, towns, churches, castles, ruins, &c.

Natural history—in plants, earths, stones, minerals, animals, &c.

Picturesque taste—in landscape scenery in all its boundless combinations.

Cultivate good humored contentment in all the little inconveniences incident to inns, roads, weather, &c.

Cultivate a deep and grateful sense of the power, wisdom, and goodness of God, in creation and providence, as successively presented to your notice from place to place.

Keep diaries and memoranda of daily events, places, persons, objects, conversations, sermons, public meetings, beauties, wonders, and mercies, as you travel. Be minute and faithful.

Ask many questions of such as can afford useful information as to what you see.

Write your diary daily;—delays are very prejudicial. You owe a diary to yourself, to your friends left at home, and to your father, who gives you the pleasure and profit of the journey.

*Prayer.*—Strive to preserve a praying mind through the day; not only at the usual and stated periods, but every where, and at all times, and in all companies. This is your best preservative against error, weakness, and sin.

Always think yourselves in the midst of temptations; and never more so, than when most pleased with outward objects and intercourse.

Pray and watch, for if the spirit be willing, yet the flesh is deplorably weak.

*American Freemen contrasted with the largest class of European population.*—There do not exist in America, in the same degree those circumstances of a dense and degraded population, which occasion in the old nations of Europe such an infinite difference of knowledge and ignorance, of wealth the most exuberant and indigence the most horrible. No man in America need be poor if he has a hatchet and arms to use it. The wilderness is to him the same retreat which the world afforded to our first parents. His family, if he has one, is wealth; if he is unincumbered with wife or children, he is the more easily provided for. An immense proportion of the population of the United States consists of agriculturists, who live upon their own property, which is generally of moderate extent, and cultivate it by their own labor.—Such a situation is peculiarly favorable to republican habits. The man, who feels himself really independent,—and so must every American who can use a spade or an axe,—will please himself with the mere exertion of his free-will, and form a strong contrast to the hollowing, hawling, blustering rabble of a city, where a dram of liquor or the money to buy a meal, is sure to purchase the acclamation of thousands, whose situation in the scale of society is too low to permit their thinking of their political right as a thing more valuable than to be bartered against the degree of advantage they may procure, or of licence which they may exercise, by placing it at the disposal of one candidate or another.—*Scott's Life of Napoleon.*

The Traveller states that during the last year, in Boston, about 400 dwelling houses and stores were built, besides three meeting houses, a splendid hotel, and a number of mechanics and other shops.

## SEEDS WHOLESALE AND RETAIL.

For sale at the Seed Establishment, connected with the office of the New England Farmer, No. 52 North Market Street, Boston, the largest variety of seeds to be found in New England—of the crops of 1828. The greatest care has been taken to have them raised by our most experienced seed growers, and to have the sorts perfectly genuine. They are offered for sale by the bushel, pound, or paper, on favorable terms. Each package for retail is accompanied with short directions on its management. The following comprise some of our most prominent sorts. Pamphlet catalogues gratis.

<i>Artichoke</i> , Green Globe	White Cos, or Loaf
<i>Asparagus</i> , Devonshire	Green Cos
Gravesend	Melon, Pie Apple
Battersea	Green Citrœ
Large white Reading	Persian
<i>Beans</i> , (26 varieties,) including	Nutmeg
the English broad beans,	Large Canteleupe
dwarfs, pole, &c.	Pomegranate, or Musk
<i>Beets</i> , true Blood Head	Carolina Water
Early blood Turnip	Long Island Water
Early White Scarcity	Apple seeded Water
French Sugar, or Amber	<i>Marjoram</i>
Orange	<i>Mus'ard</i> , White and Brown
Green, (for soups, &c.)	<i>Nasturtium</i>
<i>Borecole</i>	<i>Mangel Wurtzel</i>
<i>Brocoli</i> , Early White	<i>Okra</i>
Early Purple	Onions, Potato
Large Cape	Tree
<i>Brussels Sprouts</i>	White Portugal
<i>Cabbage</i> , Early York	Yellow
Early Dutch	Large Red
Early Sugarloaf	<i>Parsley</i> , Siberian
Early Loaf, Battersea	Dwarf Curled
Early Emperor	Curled or Double
Early Wellington	<i>Parsnip</i> , Large Dutch swelling
Large Bergen, &c.	<i>Peas</i> , Early Washington
Large Cape Savoy	Early double blossomed
Large Scotch	Early Frame
Large Green Glazed	Early Golden Hotspur
Large Late Drumhead	Early Charlton
Tree, or 1000 headed	Early Strawberry Dwarf
Green Globe Savoy	Dwarf Blue Imperial
Red Dutch	Dwarf Blue Prussian
Yellow Savoy	Dwarf Spanish, or Fan
Turnip Rooted, &c.	Dwarf Marrowfat
Russia	Dwarf Sugar
Late Imperial	Matchless, or Tall Marrow
Late Sugarloaf	Knight's Tall Marrow
<i>Cardoon</i>	Tall Crooked pod Sugar
<i>Carrots</i> , Altringham	<i>Peppers</i> , Long or Cayenne
Early Horn, (for table)	Tomato, or Squash
Blood Red	Cherry, (West India)
Leimon	<i>Pumpkins</i> , Fine Family
Long Orange	Connecticut Field
<i>Cauliflower</i> , Early and Late	Mammoth
<i>Celery</i> , White solid	<i>Radish</i> , Early Frame
Rose colored solid	Short top Scarlet
Italian	Long Salmon
Celeriac, or turnip rooted	Purple Short Top
<i>Cherrel</i>	Long white, or Naples
<i>Chives</i>	Cherry
<i>Corn Salad</i> , or Vettikost	Violet colored
<i>Cress</i> , Curled or Peppergrass	White Turnip Rooted
Broad leaved or Garden	Black Fall or Spanish
Water	<i>Rhubarb Roots</i> , (for tarts)
<i>Cucumber</i> , Early Frame	<i>Ruta Baga</i>
Early Green Cluster	<i>Salsify</i> , or vegetable oyster
Short Prickly	<i>Sea Kale</i>
Long Prickly	<i>Skirret</i>
Long Green Turkey	<i>Saffron</i>
Long White Turkey	<i>Spinach</i> , New Zealand
Long White Spined	Prickly, or Fall
Small Girkia, &c.	Roundleaved summer
<i>Egg Plant</i> , Purple	<i>Sage</i>
White	<i>Squash</i> , Early bush summer
<i>Endive</i> , Green	Long Crook Neck
White Curled	Vegetable Marrow
Broad leaved Batavian	Acorn &c.
<i>Garden Burnet</i>	<i>Tomatos</i>
<i>Garlic Sets</i>	<i>Turnips</i> , early white Dutch
<i>Indian Corn</i> , (several varieties)	Early Garden Stone
Purple curled	White Flat, or Globe
Green curled Scotch	Large Eng. Norfolk
<i>Leek</i> , London	Long Tankard
Large Scotch	Long Yellow French
<i>Lettuce</i> , Early Curled Silesia	Yellow Maltese
Large Green head	Yellow Aberdeen
Royal Cape (fine)	Yellow Stone
Imperial	Yellow Swedish
Hardy Green	Dedham
Brown Dutch	Thyme—Sweet Basil—Boneset—Lavender—Rosemary—Hyssop—Wormwood—Summer Savory—Penny royal—Spikenard—Dill—Balm—Tansy—Bene, &c.
Grand Admiral	
Tennisball, or Rose	
Drumhead	
Magnum Bonam Cos	
Bath Cos	
Ice Cos	

## A Situation Wanted,

For a young man and his wife in a private family. 41 feb 27

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (at the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, MARCH 27, 1829.

No. 36.

## AGRICULTURE.

FOR THE NEW ENGLAND FARMER.

### ON STALL FEEDING CATTLE.

MR EDITOR—Most persons are willing to communicate the result of those experiments only, in which they have been successful. Those in which we fail may be made equally useful, as pointing out to others the rocks on which we have been wrecked, and giving fair and reasonable warning of the dangers of the navigation. Under pecuniary loss and disappointment, we ought, at least, to be allowed the consolation and relief of making our mistakes admonitory and beneficial to those, who might be otherwise in danger of suffering from the same causes with ourselves.

I have been curious to know, since the great articles of agricultural produce this year have been as cheap with us in this vicinity as they ordinarily are far back in the country, why we could not stall-feed cattle here to advantage, if it is true that the farmers in the country find it for their advantage to fatten beef by stall feeding for the market? I exchanged a yoke of oxen in low condition in the fall, for a yoke of larger cattle, in such a thriving condition as several good judges pronounced most favorable to success in the experiment.

My own cattle were sold again by the purchaser, in the way of trade for sixty dollars; but he estimated the cash value at fifty-five. I gave in exchange for the cattle to be fattened, ten dollars, which made the cost of the oxen stall-fed, sixty-five dollars, when their feeding began. This was the first of December, and they were slaughtered the 26th of February. They were kept clean, daily carded, and fed at regular hours with as much care and fidelity as possible. They were eighty-eight days in the stall, being turned out once or twice a day for watering; and the food consumed, and the result, are as subjoined.

73 bushels of turnips, or mangel wurtzel, at 10 cents per bushel.	7,30
102½ qts of Indian, or oil meal (at 28 qts to a bushel, deducting the toll,) equal to 36½ bushels, at 60 cents per bushel,	21,95
65½ bushels of potatoes, at 25 cents per bushel,	16,31½
Hay not ascertained, but estimated for both, at 25 lbs. per day, at 50 cts per 100 lbs. 2200 lbs.	11,00
Cost of feed,	56,56½
Value of the oxen when put up,	65,00
	121,56½
Weight when killed 1346 lbs. for which the butcher allowed me 5 cts per lb.	92,30
Loss on the oxen,	\$29,26½

Such is the result of the experiment, conducted for aught I see, as fairly as possible. Some of my neighbors, upon seeing the issue, told me that the mistake was in using so many vegetables, and that I should have given them only hay and Indian meal;—say as much hay as they would eat, and a peck of meal each per day. The loss then would

have been less, but still it would have been a losing concern, as may be seen by a calculation.

Cost of the oxen,	65,00
Hay,	11,00
½ bushel of corn per day, for 88 days, is	
44 bushels, at 60 cts,	26,40
	102,40
Proceeds of the sale,	92,30
Loss by this feeding,	\$10,10

But it is by no means certain that by this mode of feeding they would have gained as much as by the mode adopted. Of this, however, I am not able to form an opinion. The cattle fed as well as possible from the beginning.

This result, though by no means agreeable, corresponds perfectly with the statement on the same subject, of a "Gentleman of Columbia," in vol. ii. p. 221, of the New York Memoirs of Agriculture, which I should be glad to see republished, in part, in your useful paper.

I have been solicitous, in the next place, to ascertain as near as practicable, what are the ordinary profits of the butcher in such cases. Several have admitted that the advance which they receive is from one to two cents per lb. The butcher, to whom my cattle were sold, an honorable and fair man, said that he should be satisfied with the hides and tallow for his profit. The hides at 5 cents per lb. and the tallow 5½, (the current prices) would have given him \$18,77.—Or rating his profits at one cent and a half per lb. he receives \$27,69. This seems to me a large commission, and very disproportionate to the result with the farmer, who loses above 29 dollars, while the butcher gains, probably above 27 dollars, with comparatively little trouble.

I leave all remarks in this case to others,—and am, Mr Editor,  
Yours respectfully,  
March 7, 1829. S. X.

*Remarks by the Editor.*—The following is a part of the article alluded to above by our correspondent, and which he would "be glad to see republished," &c. "We all know that selling lean cattle, either in spring or fall, is a poor business at best, even when they can be sold at all; and the only way to obtain anything like a fair price, is to get them ready for the butcher as early as possible. If they are in good pasture from the middle of May to the middle of August, they will sell, as there is generally a demand by those who retail them in the country villages and towns; poor enough to be sure is the meat, but it goes by the name of beef. To keep on hand this kind of stock for three months longer, that is to the middle of November, when the markets are so fully supplied, they will seldom pay for their keeping. As an article of agricultural profit, it will never do; as a matter of convenience and necessity, we must make use of it. If then, in a domestic way, this turns to so little profit, let us next examine whether, on a large scale, it can be made better. In the spring, lean cattle, as steers and oxen, may generally be purchased low, and in six months, being kept in good pasture all that time, they will

be fat, or at least in good order. Now what have they cost? An ox, on the 15th of May of moderate size, will cost, on an average, \$25; keeping till the 15th of November, will not be less than \$1 per month, that is \$6; expense of sending to market, 100 miles distant, \$2,50; interest on the purchase money, including risk, at 10 per cent. is \$2,50—then your ox has cost \$36. He will not sell at that season for more than \$40—a poor profit indeed of \$4. This article will then seldom answer, unless where land is at a low price, and very distant from market. I have known several trials made, and by attentive experienced farmers, who have, after a year or two given it up.

Let us next examine whether winter stall feeding will do better. If cattle are in very good order, or half fat, the 1st of December, they may be made fit for market in three months, and feeding for that time will cost \$25. If they are in ordinary store order, it will require six months, feeding, which will cost at least \$30. Now it is easy to calculate whether the price you will then obtain for them will pay the first cost, risk, interest, and expenses; if so stall feeding will do, otherwise not. My own experience has taught me that it will not do—others will judge for themselves.

\* \* \* \* \*

"When the farmer or grazier undertakes to make the fattening of cattle his business, the first prerequisite is, that he be a judge, and a good one too, of the worth of cattle in all their different stages, of which he judges by the eye, and hand; next he must have at command a capital in cash, to enable him to buy with most advantage; and then he must have provided food in sufficient quantity for whatever mode of feeding he undertakes. Fattening on grass, or in the stall, are the two modes of managing this business; on grass the best way is to buy young cattle, particularly three or four year old steers, in the month of November; to keep them in the yard all winter, fed partly with straw and partly with hay, but so as to have them in good order in the spring; and these cattle should not be of the largest sizes, rather middling, such as will come to about six hundred weight the four quarters when fattened. Such may generally be bought for \$20 or \$25.—They must have good pasture for four months, for if that fails, the profit is gone. But as we cannot control the seasons, in case a severe drought takes place, the only remedy is a little grain, or rather meal, given daily. Provided they are thus fed, they will be ready for sale by the middle of September, and generally at this time cattle of the above size are in good demand; if kept later, the markets are glutted, and the price always lower.

"The middle of September, such cattle, weighing 600 lbs. the quarters, will not sell for more than \$36, or \$6 per 100. They have cost, first \$20, next, winter keeping, hay \$2,50, straw \$2,50, four and a half month's grass \$4,50, interest for ten months on \$20, at 7 per cent. \$1,16—then the profit is about \$5,—besides the risk. This is no great encouragement, yet I can make no more of it, and have often made less.

"In pursuing this subject, we now inquire what is the most economical and profitable winter feeding? We must first know what an ox requires to

fatten him, suppose he will give 800 lbs. of beef. It has been already said that he may be made fat in three months, or 100 days, if in good store order when put up. Let this time be allowed. He will eat every twenty-four hours, 14 lbs. of hay, cost 6 cents; half a bushel of potatoes, 12½ cents, and eight quarts of Indian meal, 12½ cents; being 31 cents a day, or \$31 for the 100 days. This I have verified by many trials; and the interest \$1,75, together making \$32,75, which added to the first cost, \$25, then the ox has cost \$57,75. If the beef is sold at \$8 per cwt. in March, it leaves only \$6,25 profit. There are several other articles of food on which cattle may be fattened; but the above is the most economical that I know.—Oil cake is the quickest to fatten with, and where it can be had, it is advisable to use it instead of Indian meal; the price is about 56 cents per bushel, ground, and the quantity from 4 to 8 quarts per day.

“To fatten an ox on turnips will require two bushels a day, with 10 lbs. of hay. Carrots answer well, but are more expensive still—cabbage the same. From all these we exempt premium cattle, and those made up for show. Sure I am that the feeder never gets paid, unless he is gratified with seeing his ox dressed up with ribbons, and his name in the papers. It was told me as a fact, that one gentleman from Orange county, who had just sold in New York ten very fine cattle, being asked how much profit he had made by these, as they had been fed eighteen months, answered, he had just made a loss of \$30 a head, although they were sold at a high price. Where then go all the profits, for beef is still at a good price when cut up? The answer is to the butcher, who realises from 25 to 30 per cent. on good cattle.”

We doubt very much whether stall feeding cattle can ever be made profitable in the vicinity of large markets; for this plain reason, the articles of produce, which are required for fattening the cattle, would command more money in market than their value when turned into beef by any mode of feeding with which we are acquainted. But when farmers live at such a distance from market that their potatoes, turnips, and other articles of that kind are of too great bulk and too little proportional value to bear transport to some place of profitable sale, they may advantageously change those articles into beef by fattening cattle with them. Likewise where farmers are in possession of rich pasture grounds, it will often happen that their produce can scarcely be turned to good account in any other way but by its use in fattening cattle. Besides a small farmer even in the immediate neighborhood of a good market may profitably fatten his *old* oxen without their consuming any considerable quantity of marketable produce. By permitting them to have the first run of his spring pastures, and of his rowen, or aftermath; the first bite at the balks of his corn field; the tops of his garden and field vegetables; the thinnings or extra plants or leaves of Indian corn, turnips, mangel wurtzel, &c. with such additions of Indian meal, green corn, grass cut with the scythe and fed out green, refuse pumpkins and squashes, sweet apples, &c. &c. as prudence may suggest and economy justify, a small farmer may fatten a yoke of oxen, or a cow or two, at an expense so trifling as to realize a palpable profit. The best way is always to keep your working oxen pretty good beef, and a small expense will

convert them into fat beef. But to buy produce to fatten cattle, is like pumping up water to carry a grist mill—the thing may be done, but will cost more than it will come to.

FOR THE NEW ENGLAND FARMER.

#### NATIVE GRAPES.

MR EDITOR—As new fruits are presenting themselves, and information respecting their qualities desirable, I hope a few remarks, on our native grapes, those varieties suitable for the table, and for wine, will not be ill timed.\* We recommend our remarks to those who cultivate fruits in open situations. The Black Hamburg in my garden, does not ripen successfully, once in six years in open ground—the Sweet Water has failed six years in succession—latterly they have done better, but are still a very uncertain fruit. The hardness and certainty of the native grape crops, urges us strongly, to cultivate them largely. In a few years, I have no doubt, in the country, we shall find the greater proportion of cultivated grapes native sorts. I noticed last fall, that the cultivators of fruits, in the vicinity of Philadelphia, were giving up foreign varieties, owing to their frequent disappointments in good crops, exchanging them for our native varieties, particularly Alexander's, or Schuylkill Muscadelle—their general market price was nineteen cents the pound.

BLAND'S MADEIRA, or VIRGINIA, or PALE RED. This variety has been raised last season, on the rich farm of EBEN. SEAVER, Esq. in Roxbury, presented in our market and sold readily for twenty-five cents the pound. Their fine appearance was such, as seven out of eight would have declared them a fine, foreign, table grape. A handsome bunch of the same, was at the time, to be seen at the New England Farmer office. It was only my positive declaration, that I knew them to be native, that could convince a noted gardener in Boston they were so. This fruit has the credit of standing first as a dessert grape, and is also a superior wine grape. The vine is vigorous, hardy, and a good bearer—bunches large, six or eight inches long, with handsome shoulders or branches, berries good size, claret color, thin skin, very little pulpy, good flavor, juicy, sweet, and lively, a very little of the native taste about them.

ISABELLA—Much has already been said in favor of this variety, which is a valuable acquisition, when we consider its many good qualities, its great yield, (more so than any others known here) vigorous growth, hardy, and certain crops—a good wine grape; many will like it, as a dessert grape, as it is ascertained that by hanging them in a room, they lose the foxy taste attached to them, becoming juicy, and more palatable. No one, I think, could withhold from their gardens in the country, these native varieties, when they are so certain to bear well, requiring no trouble, except keeping them well pruned. No protection is necessary from the cold. Let every one witness, as I did last fall, Messrs WINSHIP's, of Brighton, five years old vine, on which were three hundred fine bunches of grapes. Also in Mr SHAW's fine garden in New York city, a nine years old vine, covering the whole front and top of a piazza, loaded with fine grapes, estimated to be over two thousand bunches. Likewise in Brooklyn, Long Island, a nine years old vine, spreading over a tree with

\* In speaking of native varieties, we cannot think of despising the richer foreign kinds, as the superior Black Hamburg, Golden Chasselas, and White Sweet Water, raised by those possessing grape houses, south walls, and fine sheltered situations,

more than a thousand bunches, without any recent pruning. I should think all would be desirous of trying for similar success in their own grounds; we must, however, remember they grow in proportion, as the soil is good, where they are placed. This variety was only introduced since 1816.

CATAWBA—This variety I have not seen, but those whom I consider good judges speak very favorably of it. Mr J. ADLUM, one of the greatest cultivators of native grapes, says “I look upon this as one of the best wine grapes in the United States; and I say the very best. It is a very tolerable table grape. Those that ripen in the sun, are of a deep purple color; where they are partially shaded, they are of a lilac color; and where they ripen wholly in the shade, and are perfectly ripe, they are white, rich, sweet, and vinous.—When they are colored, they have somewhat of a musky taste, resembling the Frontignac—they are very great and certain bearers.”

ELLSBURG, or ELSINBOROUGH—This grape Mr PRINCE describes as follows—a very sweet, juicy fruit, of a blue color, very hardy, and very productive—free from pulp, and musky taste, &c. I have heard it spoken of as a fine grape, and suitable for the table. S. DOWNER.

Dorchester, March 23, 1829.

FOR THE NEW ENGLAND FARMER.

#### TO THE LOVERS OF GOOD FRUIT.

A synopsis of a work on fruits and fruit trees, which was published in the New England Farmer the week before last, principally drawn from the Treatise of Mons. Duhamel du Monceau, has probably fallen under your view. The motive for publishing this work is two fold—first, a desire to save to the cultivators of fruits the trouble many of them are now at in inquiring weekly of periodical writers, what course they ought to pursue in the treatment of their fruit trees, under different circumstances, as well as the management of their fruits; and, secondly, from a desire which we have long felt of remedying in some measure, if possible, an evil which now pervades this country, in regard to the nomenclature of fruits generally, and particularly pears, which have of late years become an object of considerable interest among a large and respectable class of our citizens.

Almost every man who has land of his own, on which he wishes to raise fruit trees, is desirous of establishing such sorts in the *first* instance, as will be permanently acceptable to his family and friends, or profitable as a means of support. It is therefore of much importance to him that he be supplied in the *outset* with such sorts as will answer one or both of these objects. Hitherto the confusion of names has been so great, and the care of individuals so small, that many gentlemen have been led into great expense, and have experienced great disappointments by inserting grafts and planting trees that have been sent them as one kind of fruit, while they were in fact of a distinct and entirely different sort. The expense, which is to many persons an object of importance, is nothing, however, in comparison with the loss of time which follows before the error is detected. Three or four, and sometimes five or six years pass away before we have ascertained that we have been nourishing and cherishing a being in which we have no interest, and which, as soon as its character is known we devote to destruction.

This loss of time, and this waste of our labor and money, is owing almost altogether to the want of a correct, well established, and generally acknowledged nomenclature of fruits. It is true that errors and mistakes will sometimes occur in nurseries where the gardeners are well acquainted with the proper names of the various fruit trees they raise. But it is much less likely to occur with them, as well as with every one else, when names are not confounded and the varieties are generally known. If, therefore, we can in a considerable measure accomplish these ends by the contemplated publication, we may save to the farmers, as well as to gentlemen, who have small fruit gardens, and to horticulturists generally much trouble and much loss of time, temper, and money.

As, however, I cannot afford to take any risk on myself in the publication of this work, I shall offer to the public a subscription paper, with a view to obtain a sufficient number of subscribers to enable me to proceed with the work. The subscribers will be held to take and pay for the number of copies they subscribe for without default, as on this condition alone can the work be published.

The subscribers may have the work with, or without plates, of which there will be fifty uncolored impressions, taken from the original work of Mons. Duhamel, of the most valuable fruits that were in his day, and are now cultivated in France—the great nursery of fine fruits. These fruits are represented of their natural size, and on their respective branches, showing buds, leaves, blossoms, and seeds, which belong to them, and which characterize the several sorts; and a particular description of each will be given from the original work. Those who have seen the original prints need no farther evidence of the beautiful manner in which they are executed, and the copies, (of which we have lodged a specimen with Mr RUSSELL, the publisher of the N. E. Farmer) we think do great credit to our artists.

The subscribers will designate in the subscription paper whether they take the book with plates or not. The copies with the prints will be four dollars each, and those without will be two dollars and fifty cents each.

The subjects on which the work will treat may be seen by referring to the New England Farmer of the 6th inst. page 258 of the current volume.

FOR THE NEW ENGLAND FARMER.

THE NEW VARIETIES OF PEARS.

MR FESSENDEN—I thought I could not render a more acceptable service to horticulturists than to condense in one article all which has appeared in the London Hort. Transactions—in Loudon's Gardener's Magazine, and in the Annales of the Parisian Hort. Society with respect to the new varieties of pears either raised from seed or discovered since the time of Duhamel and Miller. It will be seen, that the catalogue of fine table pears has been doubled in number within 30 years, and if any reliance can be placed on the opinions below cited, we shall have no great reason to regret the decline of the old varieties. When I express myself thus equivocally as to the credit to be given to the descriptions of new fruits, I would confine the skepticism or doubts to those made by the raisers or producers only, because I have always found that the producer or discoverer of a new fruit or flower was very prone to be partial in his

judgment. Many of the testimonies below given are, however, from persons wholly disinterested.

I have been in doubt whether to collect the remarks as to each variety and arrange them separately, or to give them as they have from time to time appeared in the above mentioned works. On the whole I have preferred the latter course, as the same letter often refers to several different varieties, and it would be embarrassing to myself and the reader, to be referred back to the same authority for different fruits. I shall, however, subjoin a list, with some short character of each.

JOHN LOWELL.

Roxbury, March 20, 1829.

John Braddick, Esquire, to whose letters frequent reference will be made, is, as Loudon, Editor of the Gardener's Magazine, assures us, a man of fortune, intelligence, and zeal—his own architect, agronomer (or practical laborer) and gardener—in short precisely the sort of person to whom we should look for correct information. His letters confirm his title to confidence. In a letter to Mr Loudon, of 30th Nov. 1828, he gives the following interesting history of a new pear called the Present de Malines. [This pear has not been received here that I recollect. La Bonne Malinoise from its being named from the same city, will be in great danger of being confounded with it. This last pear is living from a scion of Mr Knight, though very feeble at present.]

Present de Malines.—The history of this pear, Mr Braddick says, is as follows. "The late Count Coloma of Malines, [a Flemish city, or town] amused himself in raising new varieties of pears, by impregnating the blossoms; the idea of so doing struck him 50 years ago, on his reading the works of the English author, Bradley. During 5 years that I annually visited the continent for the purpose of collecting buds of new fruits, I used every year to receive buds from the Count's garden." (Among the rest he received the bud of the pear in question, which at the request of the Count Coloma's friends, Mr Braddick called "Present de Malines," which means a "Gift from Malines.")

This letter, received in December, was accompanied by the fruit, of which Loudon (himself a most competent judge) thus speaks—We received the fruit which has a good deal of the Bon Chretien shape, large at one end, smooth, and of a beautiful yellow color. We tasted it ourselves, and sent it to three eminent fruiterers [fruit sellers.] It is agreed, that they are of most excellent quality, melting, and of a rich musky flavor. Mr Grange, one of our first fruiterers, knows the pear, calls it a melting Bon Chretien, a good bearer and excellent keeper. [It must not be understood that Grange meant to say that it was a good Christian, but only that he called it such from a folly prevalent in Europe and America, to call unknown fruits by old names on account of some resemblance. Thus we have Mr Bartlett's pear called the Summer St Michael!!]

Beurre Spence—fall pear. Mr Braddick in a letter dated March 1, 1826, speaking of the pear at the head of this paragraph, says that he asked Mons. Van Mons, the celebrated raiser of new pears, to which of all his new pears he would give the preference, and he immediately replied with much vivacity "the Beurre Spence," and added "this fruit to my taste is inestimable, and has no competitor." Mr Braddick proceeds to say, that when it bore fruit he sent specimens to the Lon-

don Horticultural Society. Mr Turner, the under Secretary, pronounced it the very best of all the new Flemish pears, and Mr Braddick coincides with Professor Van Mons, and Mr Turner in this preference. Time of ripening from the middle of October to the middle of November. I have not received this pear from Europe.

Poire d'Ananas—late winter pear. This new pear (whose name is synonymous with pine apple pear) Mr Braddick in the same letter just cited, says is nearly allied in appearance and flavor to the Present de Malines and Passe Colmar. Mr Braddick sent two of the pears to Mr Loudon, who pronounces them excellent. This was on the first of March. Braddick says he kept them back as long as he could. He adds his own ideas as to the mode of keeping pears well. "They should be preserved in an equal dry temperature; under the fermenting point from whence they should be brought out just at the time of using them. Acting upon this experience I have prepared a fruit room 32 feet under the surface of the earth in the solid dry rock." We would not recommend others to follow this expensive example, but the opinion of a very experienced cultivator as to keeping fruit at a low and unvarying temperature is of great value.

On the 8th of April, 1826, Mr Braddick sent to Mr Loudon three pears of the year before, of course excellent keeping pears, of which the only notice is as follows.

Surpasse St Germain—large brown and green pear. Loudon remarks, an excellent fruit, the best of the three.

Grande Bretagne doree—middle sized yellow pear. Loudon says, an excellent fruit with terebinthinate flavor.

Prince de Printems—small green pear, sugary, and melting.

July 29, 1826, Mr Braddick writes as follows. "I think it necessary to premise that the following list is the cream skimmed off of some thousands of new pears which I have been getting together for many years past, from various parts of the world; the fruits of some of which I hope will gladden the hearts of horticulturists for centuries to come.

Names of approved pears.	Time of ripening.	Whence received.
Imperatrice d'Ete	August	M. Van Mons, Louvain
Belle Luerative	Sept.	M. Stoffels, Malines
Roi de Wurtemberg	Oct.	Van Mons
Gros Dillen	Oct. and Nov.	do
Seckle	do	Dr Hosack, New York
Marie Christien	do	Van Mons
Beurre Spence	do	do
Marie Louise	Nov.	do
Napoleon	Dec.	do
D'Arenberg	Dec. and Jan.	Due D'Arenberg, Brussels
{ Bonne Malinoise, or } { Bonne de Malines }	Dec. and Jan.	Chev. Nelis Malines
Present de Malines	Dec.	Count Coloma
Passe Colmar	Jan. and Feb.	Noisette, Paris
Poire d'Anana	Feb. and March	Stoffels
Grande Bretagne	Mar. April, and May	do
Prince de Printem	April and May	do

(To be continued.)

Improvement in Candles.—I steep the common wick in lime water, in which I have dissolved a considerable quantity of common nitre or saltpetre. By this means I secure a purer flame and a superior light; a more perfect combustion is insured; snuffing is rendered nearly as superfluous as in wax candles, and the candles thus treated do not "run." The wicks must be thoroughly dry before the tallow is put to them.

J. MURRAY, F. L. S.

*An Initiatory Discourse, delivered at Geneva, 27th November, 1828, before an assembly, from which, on that day, was formed the Domestic Horticultural Society of the western parts of the state of New York.* By MYRON HOLLEY, Esq.

(Concluded from page 276.)

In 1805 a private association for Horticultural objects was commenced in London, which was incorporated by a royal charter, in 1809. In 1803, in Edinburgh, a Florist Society was instituted, which, in 1809, enlarged its views and took the title of the Caledonian Horticultural Society. At Paisley, in Scotland, a Florist society, was, some time ago, established, of which an eminent writer observes, that "the rearing of beautiful flowers is found to improve the taste for manufacturing elegant patterns of fancy muslin; while the florists of Paisley have been long remarked for the peacefulness of their dispositions, and the sobriety of their manners."

Several Botanical and Horticultural societies have been commenced in the United States, some of which are rapidly advancing in importance and respectability. The influence of them collectively, and of their several scientific and public spirited members, individually, has been very perceptible in awakening a general desire for the improved cultivation of gardens and pleasure grounds, and an increasing love of rural pursuits. One of the most useful of these is, the New York Horticultural Society, which was originally formed in 1818, though not incorporated till 1822. The effects of this Society are most agreeably manifested in the superior quantity and quality of culinary vegetables, fruits, and flowers, to be found in the New York market; in the emulation excited among actual cultivators; in the valuable practical publications, upon gardening and planting, which it has encouraged, and in the public discourses of several of its most intelligent and accomplished members. With these societies, I trust, the institutions which we are now assembled to originate, will become an active and useful fellow laborer.

The benefits of such associations are numerous and of great importance.

They encourage profitable industry. In the vicinity of London there are occupied as fruit and kitchen gardens, about 14,000 acres of land, of which the annual produce is sold for more than \$4,000,000. Within six miles of Edinburgh, there are computed to be 500 acres, occupied in the same way, of which the annual produce is worth near 100,000 dollars. For the supply of the New York market with vegetables, fruits, and flowers, there are cultivated several thousand acres of land, of which the aggregate annual produce, in the market, is supposed to be near \$400,000.—The portions of earth thus cultivated, are far more productive than any other equal portions of land in the countries where they are situated. And they give a healthy and virtuous employment to great multitudes of human beings.

They promote important practical knowledge, by the inquiries which they stimulate, and the competition which they inspire. They lead to the institution of an immense number of more skillful and careful processes of cultivation than are previously followed, from some of which advantageous results may be reasonably anticipated. And by conversation, by writing, by public addresses, and every other method of communicating knowledge, every advantageous result will immediately be shared by the whole community.

They create a new spirit of horticultural and botanical enterprise. In our country, a necessary and most desirable consequence of this will be, that we shall obtain a complete acquaintance with all our indigenous vegetables. From the east and from the west, from the north and from the south, our native plants will all be gathered. Every swamp, and every valley, every plain, and every mountain, which is surveyed by the American eagle, in his widest flight, will be made tributary, with all its vegetable wealth, to the great interests of science and humanity.

The science of Horticulture is capable of great improvement, even in those countries where it has been most sedulously fostered. Recently, by the application of scientific ingenuity, better apples and pears are said to have been originated in England and Flanders, than any before known.—And those countries, now vastly in advance of us in Horticulture, are making new discoveries and acquisitions from year to year. The finest fruits and plants we now cultivate; those which are essential to comfort, as well as those which minister to luxury, are not natives of our country. Our potatoes, peaches, pears, and the better kinds of plums, cherries, and apples, have been all brought to us from abroad. And we are not yet in possession of a title of the nutritious and desirable fruits and plants with which the earth is stored.—In relation to all these, inquiry and competition, suggested and aided by the combined intelligence, applause, and other rewards of public associations, will be beneficial. By these means an extensive acquaintance with the most esteemed Horticultural productions, of every country, will be obtained; and the most sagacious and persevering use of all the means necessary for their acquisition, will be adopted. Calling in the aid of men of science, of amateurs, and cultivators, both at home and abroad, such societies may become the fortunate instruments of disseminating, universally, every valuable seed, and plant, and tree, which is borne upon the prolific bosom of the earth.

The tendencies of such associations are all liberal, and philanthropic, and social. By uniting gentlemen of all classes, professions, and opinions in the prosecution of interesting and commendable objects, the amiable and elegant courtesies of life will be extended. Their stated meetings will be embellished by taste, intelligence, and festive refinement; and all will go away from them with a keener relish of the beauties of nature, and a more cheerful devotion to rural employments.

By promoting the knowledge and the love of nature, they are calculated to improve the conduct of life, and the sympathies of the heart. The pleasures of gardening are retired, peaceful, calm. They are equally suitable to the gaiety of advancing, and the gravity of declining, life. How much the pure attachment to home is strengthened, in the hearts of children, by uniting their exertions, their solitudes, and their tastes in the various decorations of the garden! Impressions formed at home, decide the future character. And can it be that these sympathetic impressions, upon the domestic affections, are not beneficial to moral conduct? Ask the sons and daughters of those who have been able to indulge their taste for ornamental shrubbery and gardening, when they are withdrawn from the paternal roof, what objects are most vividly and tenderly associated, in their minds, with those whom they most love, and you will soon learn the value of the shady walk, the

bursting bud, and the fragrant arbor. One of the most pathetic passages of English poetry, is Eve's farewell to the garden of Eden.

"Must I thus leave thee, Paradise? thus leave Thee, native soil! these happy walks and shades, Fit haunt of Gods! where I had hope to spend, Quiet though sad, the respite of that day That must be mortal to us both. O flowers, That never will in other climate grow, My early visitation, and my last At even, which I bred up with tender hand From the first opening bud, and gave ye names! Who now shall rear ye to the sun, or rank Your tribes, and water from th' ambrosial fount! Thee, lastly, nuptial bower! by me adorn'd, With what to sight or smell was sweet! from thee How shall I part, and whither wander down Into a lower world; to this obscure And wild? How shall we breathe in other air Less pure, accusom'd to immortal fruits?"

To old age the employments of Horticulture are delightful and appropriate. They afford a secure retreat from the noise, turbulence, ingratitude, and fierce contentions of a stormy world; and inspire serenity and cheerfulness. Cicero, in his letters to Atticus, speaks of them as the best remedy for grief and concern of mind. In a thousand ways a garden serves to keep fresh and elastic the springs and sympathies of life. The heart finds interesting remembrances, and soothing society, in all its objects. That shade is most refreshing, which is afforded by trees of our own planting; that fruit is most delicious, which we have most frequently participated with our friends: those flowers have the brightest bloom, which have been the joy, and the ornament of our wives and children.

Horticulture is favorable to universal charity, to virtuous reflection, and to the highest attainments of which the soul of man is capable. Surrounded with fragrance, and harmony, and beauty, and order, all giving witness to the attributes of their Great Creator, that heart must be dreadfully perverse which is not spontaneously filled with gladness and gratitude for such accumulated blessings. And these sentiments naturally dispose us to regard, with the most cordial complacency, all the works of the same hand.

Of all organized beings, trees, and leaves, and flowers, appear to me to afford the most obvious traces of the intelligence and goodness of God.—A very small portion of knowledge and curiosity is sufficient to discern the marks of design in their structure; and still less, to apprehend the tendency of that design. They minister to so many of our essential wants, our habitual comforts, and our innocent enjoyments, that their signature of goodness is legible to all. And whoever reads it must feel himself summoned, not violently and clamorously, but silently and most attractively, to those reflections which improve the heart.

The best precepts of earthly philosophy, and the hallowed instructions of heavenly wisdom, have found the most propitious seats for their inculcation in gardens. Socrates was accustomed to teach, in one, upon the banks of the Cephissus; and Jesus, in another, upon those of Cedron.—The most interesting events that ever have occurred, or that ever can occur, on this side of the grave, have taken place in gardens. In one, the shadow of death first fell upon the human race; in another, the glorious light of immortal life, breaking through that shadow, first beamed upon the world!

From the Southern Agriculturist.

From the New York Farmer.

*An Account and Description of Bishop's Early Dwarf Prolific Pea; by MICHAEL FLOY.*

## CHEAP METHOD OF FORCING RHUBARB.

The letter given below was written at our request, and accompanied some of the peas ordered out by us. An account of their origin is given in the first volume of the *Gardener's Magazine*, and from observations made by the Conductor of that work, in subsequent numbers, they are in high repute around London; supposing that they would prove an acquisition here, we have given the annexed letter.—*Editor Southern Agriculturist.*

New York, Dec. 27, 1828.

SIR—I send you the quantity of *Bishop's Early Dwarf Prolific Pea*, ordered by you, being of the same kind as presented by me to the Horticultural Society of this city. Agreeably to your request, I will give you a short account of its origin, peculiar properties, and mode of treatment. In the year 1826, they made their first appearance in London, having been sent, as I am informed, from some part of Scotland, where they were originally raised by a practical gardener, of the name of Bishop. In the year 1817, so great a reputation had they obtained in the neighborhood of London, that they were readily sold by the nurserymen there at a *guinea a pint*; and in the spring of that year I received a small portion of them as a present from an eminent horticulturist, who, in the letter accompanying them writes as follows: "These peas are making a great noise here, and knowing they would be highly acceptable to you, I have, with some difficulty, procured you a small quantity: its peculiar excellences appear to be these—its great productiveness, equalling if not surpassing any variety hitherto known; its earliness, and its remarkable dwarf habit, seldom attaining, even in the best soils, the height of twelve inches, which of itself would make it a most valuable acquisition, more especially for small gardens." In addition to what is here stated, I remark from my own experience, that this pea fully realizes the description here given, and the following appears the most judicious method of treating them: they should be planted three, or at any rate two inches apart in the rows, as from their dwarfishness and spreading habit they do not do so well if sown closer, hence it is obvious there will be a great saving of seed, as a pint of these peas will go as far as two or three quarts of any other, sown in the usual manner. They commence blooming when not three inches high, bear most abundantly, and are very fine eating. If a few were planted weekly, a constant succession of green peas might be obtained all the summer and autumn, as from the habit of their growth they appear better calculated to withstand the heat of an American summer than any variety with which I am acquainted. I have still a few quarts left, which are offered to those desirous of cultivating an excellent vegetable, at one dollar per quart. Persons at a distance, by remitting the cash by letter (post paid) will receive them by any conveyance they may designate.

MICHAEL FLOY.

To JOHN D. LEGARE.

A few quarts of this pea have been received at the New England Farmer Seed Store, and are offered for sale at the New York price—\$1 per quart—though we know nothing farther with regard to their character, than what is mentioned above.

My rhubarb plants grow on an east border, a few feet from my barn and stable door, separated from the latter by a fence—the soil therefore very rich. In March, or sooner if I please, I place an old flour barrel, having but one head, over each stool or plant, the head uppermost to the extent that I wish to force. I then with a dung fork proceed to cover the barrels and to fill the intermediate spaces with fresh stable dung, to the thickness of a foot or more all round and above the casks. A fermentation soon commences, and the heat thus generated, the atmospheric air being excluded from the casks, soon causes the plant to grow vigorously, and in two or three weeks the barrel becomes literally filled with fine blanched, semi-transparent leaf stocks of the rhubarb. I carefully remove the manure, raise the barrel, break off the largest leaves, but am careful not to disturb the crown, and then replace the cask and manure for a second crop. I have in this way taken enough from a single plant, in April, for ten or a dozen pies. The leaf stocks thus blanched, require no peeling. They are very brittle and juicy, and require to be merely washed and cut to prepare for cooking. Sea Kale is forced by the same process.

J. B.

Albany, Feb. 1829.

## ALBANY HORTICULTURAL SOCIETY.

A correspondent writes, that the Society is likely to receive the countenance and patronage of the most wealthy and respectable citizens of that place; and its members are flattering themselves with the hope, that the corporation of the city will consent to appropriate the ground of Washington Square for a Botanic and Horticultural Garden.—This square comprises thirteen acres, and is beautifully situated on the height of ground, half a mile west of the river; and extends in a parallelogram from State to Lydcus streets. Should the anticipations of the members, in obtaining the ground, be realized, the results would, undoubtedly, be highly beneficial, not only to Albany and its vicinity, but to the State at large.—*Ibid.*

The Cinnamon tree, (*Laurus Cinamomum*) we learn has been raised in the open air, in France. M. Boursalt made a report to the Horticultural Society of Paris, on the subject. The young plants had been kept in the Conservatory for a short time. They had been sent, at the time of the report, to Toulon, where it was thought the probability of succeeding would be greater.

*Siberian Rice.*—In Russia, a kind of Rice is used which grows in Siberia, and is more succulent than that of America. It may be useful, and I am desirous of inquiring about it.—*Rusticus in Urbe.*

*The Manufacture of Sugar from the Beet Root* is said to be on the increase, and though the Sugar of the Colonies is always somewhat cheaper in the Netherlands than in France, is said to pay the manufacturer. It is stated, however, that a profit is more certain where the manufacturer is also the grower. A part of the advantage arises from giving the leaves and the refuse of the manufacture of the root to cattle, and from the quantity of manure produced.—*Jour. d'Agriculture des Pays-Bas.*

*A simple and effective Remedy for the Sick Head-ach.*—A few days ago my partner was laboring under a very severe sick headach, when a friend called, whose attention has for many years past, been confined altogether to the study of chemistry, in connexion with a profitable business in which he is engaged. The gentleman, observing my partner indisposed, inquired the cause; and on ascertaining it, immediately offered to cure him by a very easy and pleasant process, in less than an hour. The offer was accepted; half an ounce of *citric acid* was sent for, which cost only a few pence; three or four small lumps, each the size of a pea, were dissolved in cold water and drunk. The beverage is an agreeable one, very like the taste of lemonade, being, I believe, used in making this pleasant cooling liquor. In less than half an hour the patient was able, without any inconvenience, to attend to his business again as usual, and in another half hour he was well as ever.

*Improvement in Lamp Oil.*—Those vegetable oils, which can be obtained sufficiently cheap for light, have not, heretofore, been used on account of their glutinous qualities, and the smoke produced in combustion. A recent discovery has been made in freeing it from its glutinous properties, so that it burns as free and clear from smoke and smell, as the best of lights now in use. Among the vegetable productions that may be profitably cultivated for this purpose, are the large white poppy, one bushel of seed yielding two gallons of oil; the American rape, producing fifty bushels of seed to the acre, and five quarts of oil per bushel; the sun flower, growing about five feet high, and very abundant in seed and oil: and the cotton seed, vast quantities of which are known to be raised to the south, and hitherto of little value, but now, by this improvement, may be made to produce an income to the planter.

*Exportation of Bones.*—Some idea may be formed of the value placed on manures by English farmers, from the fact that all kinds of bones, exported from this country to Great Britain, afford a great profit. We are not able, at present, to state the quantity that is exported, but presume it must be considerable, as they are brought from a distance up the North River, and shipped at this city.

There are bone mills in various parts of England, particularly in Derbyshire, where the farmers are distinguished for their intelligence and enterprise. These mills are "composed," says Loudon, "of ratchet-like iron wheels and rollers, between which the back bones of horses, with their adhering ribs, pass with facility, and are crushed into small pieces."

*Lapland Cows.*—The cows in most parts of Lapland are all of the same white color, and very little larger than suckling calves in England; but exceedingly beautiful, and yielding milk of so superior a quality, that it becomes almost wholly cream, and that of the most delicious sweetness, while, when even fresh, it is so coagulated, that a spoon will nearly remain upright after it has been plunged into it.—*Imperial Magazine.*

*Hops.*—From the report of E. A. Le Breton, inspector of hops in Albany, made to the Legislature, it appears that during 1828, he inspected 1,263 bales of hops weighing 277,502 lbs., raised in the following counties; Madison, 151,268; Ot-

ago, 18,467; Onondago, 16,962; Herkimer, 4,329; Columbia, 2,616; Monroe, 2,369; Franklin, 2,336; Oneida, 76,366; Saratoga, 990; Chango, 925; Oswego, 347; Bennington, Vt. 527. The amount of fees is \$277.50. The inspector says the raisers have done their work much better the present season, and the hops have gone into market a much better sample than for years back. The average price of hops has been about 9½ cts. per pound. This low price has partly been occasioned by the large quantity remaining in store, of the previous year's growth, and partly from the depression of the brewing business in this state.—*Alb. Adv.*

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, MARCH 27, 1829.

### MASSACHUSETTS HORTICULTURAL SOCIETY.

The members of the MASSACHUSETTS HORTICULTURAL SOCIETY, are hereby requested to pay to the Treasurer of said Society, their *fee of admission*, being five dollars each, agreeably to a provision of the By-Laws.

CHEEVER NEWHALL, Treasurer,  
No. 15 South Market Street.

#### NOTICE.

A special meeting of the MASSACHUSETTS HORTICULTURAL SOCIETY, will be holden at the office of ZEBEDEE COOK, JR, on Tuesday the seventh day of April next, at 12 o'clock, for the admission of members.

R. L. EMMONS,  
Recording Secretary.

Mr LONDON, the indefatigable author of the Encyclopedias of Agriculture and Gardening, is preparing a new work, entitled an Encyclopedia of Plants, in one large volume, with 7000 engravings.

Dr Richardson is preparing Notices of the Quadrupeds, Birds, Fishes, and Insects, inhabiting British North America, and the country traversed by the late expeditions under Capt Franklin.

Sir Walter Scott has in press, a new work, entitled Essays on Planting and Gardening.

#### SCIONS OF NEW FRUIT.

[Extract of a letter to the Editor of the New England Farmer, dated Wrightsville, Pa. The scions, generally, arrived in good order. A part of them have been presented to the Massachusetts Horticultural Society, for gratuitous distribution among its members, and are all disposed of.]

I herewith send you a few grafts from an apple tree which is here called the *German Sweet*, or *Winter Sweet Paradise*. Its origin I have not been able to trace. The color of the bark is dark, and unusually smooth, and free from blenish. The young trees from the nursery, although well proportioned as to taper, are generally as straight as fishing rods; and the limbs, as the head begins to form, are disposed to grow like the Lombardy Poplar tree, until their inclination is altered and the head of the tree spread by sustaining a load of fruit. The fruit is about the size and color of a *Yellow Newton Pippin* (perhaps a very little paler) with a fine blush on one side, the skin smooth.—The taste very agreeably sweet, and the flavor, to me, more like a fine pear than an apple. It ripens late and keeps well. The dried fruit (or *suits*\* as

\* *Suits*, from *schneid*, to cut, German.

they are called in our German neighborhood) are superior in richness to any I have tasted, when stewed and served up at dinner, with pork, bacon, &c. as is much the practice among our farmers.—Should they arrive in good order, and, from the description, be a kind you are not already in possession of, I desire, if acceptable, that you give two or three grafts to the Hon. JOHN LOWELL, and after helping yourself, if you cultivate fruit, dispose of the rest as you see proper, perhaps, not forgetting Doct. HARRIS, to whom we are likewise already under obligations, for his publications on Entomology, &c.

*To Select Apple Graftings.*—Apples containing a large portion of saccharine matter, will make cider, that will preserve the longest. This property can be easily distinguished, by plunging them in a strong solution of salt and water; the poorest sort will keep nearest to the surface. In this manner graftings can be taken from the best sorts.

*Mammoth Hog.*—A hog, about eighteen months old, which had been fed altogether on stillslop, was killed on the 3d inst. at the distillery of Mr Jacob Weltzhoffer, in Hellam township, and weighed 525 pounds—*beat this.*—*York, Pa. Recorder.*

#### Greenwich Flower Garden.



The subscriber has lately received his annual importations of Garden Seeds, Bulbous Flower Roots, &c, in excellent preservation, of the growth of 1828, from the well known houses of Messrs Warner, Seaman & Warner, and Mr Chislewood, London, and Mr Van Eeden & Co., Harlem, Holland, who have guaranteed them good and genuine, and no doubt will give the

farmer, horticulturalist and florist, the same general satisfaction that former importations have done.

Also on hand, a choice collection of greenhouse and hardy herbaceous plants, (many of which are very rare) rose bushes and other shrubs, in great variety, fruit trees, white mulberry, &c. Plants of artichoke, asparagus, sea kale, early frame potatoes, mushroom spawn, &c, with directions for cultivation. The Hyacinthus, Crocus, Narcissus, &c, are in bloom, and will continue in succession a great part of the year. Catalogues may be had at the garden. Orders left at the garden, the post office, or with Mr Molyneux, corner of Broadway and Ann street, will be strictly attended to. Gentlemen supplied with experienced Gardeners.

DANIEL KENNEY,

Carmine and Varick streets, New York.

☞ The nearest route to the Garden, Greenhouses, and Seed Store, is from Broadway, by St Thomas's Church, along Houston street, or along Canal and Varick streets. eop8w

#### Fruit Trees, &c.

N. DAVENPORT has for sale, at his Nursery in Milton, a large collection of Fruit Trees, Grape Vines, Green House Plants, &c. His collection of Peach, Plum, and Almond Trees, he considers not excelled in this vicinity; and the collection of other fruits is good. Orders sent to his Nursery in Milton, or left with J. B. RUSSELL, at the New England Farmer Seed Store, No. 52, North Market street, Boston, where a list of the trees can be seen, will be executed at the customary prices. ep6w

#### Pressed Culinary Herbs.

For sale at the New England Farmer Seed Store, No. 52, North Market street, Culinary Herbs, dried, pressed, and neatly packed, in parcels, at the following prices:—Sweet Marjoram, 50 cts—Summer Savory, 25 cts—Thyme, 33 cts—Sage, 17 cts—Celery, (in bottles for soups, &c,) 25 cts—Balm, 33 cts—Rose Flowers, \$1.00. epif

#### A Situation Wanted,

For a young man and his wife in a private family. 4t feb27

#### Early Potatoes.

For sale by the subscriber 30 or 40 bushels of superior early potatoes, price \$1.25 per bushel. SETH DAVIS.  
Newton, Feb. 13, 1829. 3teop

*Linnæan Botanic Garden and Nurseries, near New York.*—William Prince, Proprietor.



The subscriber, Agent for this establishment, has just received the new Catalogues of 1829, which he will distribute gratis to applicants.

The collection of Fruit Trees, Ornamental Trees, Shrubs and Plants, Green house Plants, &c, now offered for sale, is nearly double the extent of what it has been heretofore, and the most celebrated new fruits introduced to notice by Mr Keight of London and Professor Van Mons of Brussels, are now included.

The prices have been greatly reduced for a large number of articles.

Mr P. has about 20,000 Grape Vines, of his own rearing, and guaranteed genuine,—and 100,000 imported from France. Vines will now be supplied by the 1000 at 15 cents, and by the 100 at 25 cents, assorted by himself, and including the Imperial Tokay—White, Red, Black, and Gray Burgundy—Teinturier, Black Orleans—Petit Chasseling, Kniperle, Black Cluster, Black Sweetwater, Chasselas, Large Morocco, St Valentine, Riesling or Clarette of Limoux, Bordeaux Purple,—and in less quantities at the reduced catalogue prices.

The collection of Roses comprises 600 splendid varieties, of every shade and form. Every department has received the utmost care, and the whole is under the most careful personal attention of the Proprietor.

J. B. RUSSELL, Agent.

March 27

3t

#### Fruit Trees, Grape Vines, &c.

ANDREW PARMENTIER, Proprietor of the Horticultural and Botanical Garden, Brooklyn, New York, at the junction of Flatbush and Jamaica Turnpike, two miles from the ferries, offers 12 of the most select Taole Grapes, very hardy, of the north of France, at \$6 the dozen, with directions for planting, &c, or at 75 cents a piece, separately—such as they are described in his catalogue. He also offers for sale Vines at 25 cents each, for vineyards, warranted to grow. They can be had from the 15th October to the 15th December, and from the 15th March to the 15th May—a great many have borne fruit this summer. He has a choice assortment of 242 kinds of apples, 190 kinds of superior pears, 71 cherries, 64 peaches, 15 nectarines, 85 plums, 18 apricots, 20 gooseberries, &c, some of very large size and in a fine bearing state. Also, apple trees paradise stock, full of fruit. His collection of ornamental and forest trees, and of ornamental shrubs, is of 336 kinds, and more than 200 rose plants, and a fine collection of green house plants.

A. P. will undertake to lay out pleasure grounds and gardens, and will be happy in showing his port folio to amateurs, at his establishment of nurseries, which consists of 24 acres. Orders should be directed to A. Parmentier, at his establishment, or to Mr JOHN B. RUSSELL, New England Farmer Seed Store, No. 52 North Market Street, Boston, where catalogues may be had gratis,—and of his other agents, in different cities in the Union.

March 27

3t

#### Farm for Sale or Let.

In Saugus, 6 miles from Charlestown Bridge, known by the name of the Boynton farm, containing about 100 acres of land, a good House, Barn, and other out buildings—well watered, and equally divided into mowing and tillage—usually cut from 40 to 60 tons hay.

For particulars, inquire of C. FELTON, Warren Bridge Toll House, Charlestown. March 27 4t

#### Mill Privilege, &c, for sale.

For sale in West Cambridge, six miles from Boston, a valuable Mill Privilege, with about one acre and a half of land, with the buildings now standing thereon, consisting of a good dwelling house, two factory buildings very conveniently built, and other out buildings, and would answer well for a fulling mill, (one being in operation now,) or carding factory; and being situated on a good stream of water, would prove a valuable situation for any similar business. It has been heretofore used as a carding factory, the machines for which are now on the spot, and will be sold if desired, with the buildings. An indisputable title will be given, and payment made easy. Apply to THOMAS RUSSELL, West Cambridge, Captain ABNER STEARNS, Bedford, or J. B. RUSSELL, New England Farmer Seed Store, 52 North Market street, Boston.—It will be sold at auction, April 1, if not previously disposed of. 3t March 6

#### Crockery, Glass, and China Ware.

Ephraim B. McLaughlin, 4 Dock Square, has for sale, an elegant assortment of newest patterns in the above line, which are offered at low prices for cash. Country merchants and others are invited to call. ept mar27

**Grape Vines.**

The subscriber offers for sale, Grape Vines of several varieties, the produce of his garden, in Dorchester;—among them are the following:

- Isabella, White Muscat,
- Sweetwater, Black Hamburg,
- Black Cape, Elba,
- Queen, White Chasselas,
- Early Oval, Muscatel.

They are principally of one year's growth, from cuttings only, (which are much better than layers of two or even three years old,)—were planted under his direction and superintendance, are warranted genuine, and are in a healthy and vigorous state.

The subscriber purposes to continue the cultivation of such varieties of the foreign and native Vines as are suited to this climate, and that will thrive in the open ground in town or country.

Application may be made to the subscriber at his office, No. 7 1-2, Congress street, or at the garden to Patrick Kennedy.

ZEBEDEE COOK, Jr.  
Boston, March 13, 1829. 6w

**JAMES BLOODGOOD & CO.'s**

*Nursery, at Flushing, Long Island, near New York.*

The subscriber will receive and transmit orders for any quantity, or variety, of

- Fruit and Forest Trees,
- Flowering Shrubs,
- and
- Plants,

and the same will be delivered here, at the risk and expense of the purchaser; the bills may be paid to him.

Messrs Bloodgood & Co. attend personally to the inoculating and engraffing of all their fruit trees, and purchasers may rely with as much confidence as they can upon any nursery, that the trees and shrubs they order, will prove genuine.

ZEBEDEE COOK, Jr.  
7 1-2, Congress street.  
Boston, March 13, 1829. 6t

**A Gardener Wants Employ,**

Who has a perfect knowledge of Grape Vines and Trees of every description; in particular, Green House Plants. He served a regular time in Europe, and has travelled in different climates; and through much experience is enabled to call himself a good gardener; and feels capable of making profitable improvements. Can give reference of his ability to several gentlemen of respectability in Boston. A line left at the N. E. Farmer office, will be attended to. Direct to C. B.

Boston, March 13, 1829. 3t

**Kenrick Nurseries in Newton, near Boston.**

For sale, at the KENRICK NURSERIES, IN NEWTON, an extensive assortment of Apples, Pears, Peaches, Plums, Cherries, Apricots, Nectarines, White Mulberries, Grape Vines, Gooseberry and Currant Bushes, &c. Also, about 150 varieties of the most ornamental hardy trees and shrubs—including nearly 50 superb varieties of hardy roses, comprising white and red moss—single yellow, double do—yellow Austrian—red and yellow Austrian—black mottled, sable, Tuscan, and other varieties of the *blackest roses*—Unique White Provence, &c.

Also, GREVILLE ROSES, and WILMOT'S SUPERB STRAWBERRIES.

Apple Trees of extra sizes—also Flowering Horse Chestnuts, and some other sorts.

Written orders directed to JOHN or WILLIAM KENRICK, NEWTON, will be received by the daily mail, and promptly attended to—or they may be left at Mr Joseph Bridge's Grocery and Seed Store, No. 60, Court street, Boston, where, on application, catalogues will be delivered gratis—or, catalogues may be obtained of Mr J. B. Russell, at the New England Farmer office. epSw

**Large Scotch Gooseberry Bushes and Hawthorns, &c.**

Just received at the New England Farmer Seed Store, 52 North Market street, by the ship Camillus, from Greenock, and Napoleon, from Liverpool, 15,000 Hawthorns, for live fencing, and about 500 superior Scotch and Lancashire Gooseberry Bushes;—the Hawthorns \$5 per thousand; the Gooseberry Bushes, put up in lots of six roots, of the largest and finest sorts, with names—specimens of the fruit, as large as Egg Plums, *American growth*, from the imported roots, in sealed bottles, may be seen at the store—price \$1 50 per lot of six roots.

Likewise, two barrels of superior fresh Lucerne Seed, warranted; one cask of large Potato Oats; and one cask of fine London Split Peas, for culinary purposes.

**Pear Trees and Grape Vines.**

For sale by Rufus Howe, at the place of Samuel Downer, in Dorchester, 200 Pear Trees of the choicest varieties, viz: 20 kinds from the London Horticultural Society; also, large and very handsome Seckles, Ambrettes, Bardets, and Blecker Meadow; 20 handsome black Tartareans and Reouington Cherry Trees, Plums, &c. 300 Native Grape Vines, viz: 50 three years old Catawas, 80 three years old Isabellas, 50 Bland's Virginia, 30 Alexander, 20 Elsingborough; also, 200 Sweet Water, Black Hamburg, &c.

30 varieties *Pears*, viz: Greville Rose, White and Red Moss, Grand Duke of Tuscany, Unique, Multiflora, Provence or Cabbage, Hundred Leaf, Four Seasons, Red Damask, Marble, French, Cluster, Swiss, German, Variegated, Burgundy, Double and Single White.

*Dahlias*, seven varieties of Double, viz: Crimson, Buff, Yellow Red, &c. Single do.

*Tulips*, a great number of varieties, viz: Bizarres, Bibloems, double and single, of different colors, Parrot Bills, &c.

*Hyacinths*, a great variety. Persons are invited, when the Tulips and Hyacinths are in bloom, to call and make their selections. White Lilies, Pink roses, Phlox, Polyanthus, three kinds Honey-suckle, Chinese, Trumpet and Sweet Scented; handsome Snow Ball trees, Quince do., Red and White Lilacs, growing on same stalk; Lagerstroemia, India or Craple Myrtle, Spira Syrengo, Fringe or Siooke Tree, Snowberry Bush, Strawberry Tree.

*Currant Bushes*, White Dutch, Red do., common white and red. *Gooseberries*, different kinds.

*Raspberries*, Antwerp white and red. *Thimbleberries*, white and red.

*Strawberries*, viz: Wilmot's Superb, Downton,—red and white English Weed—Roseberry, three kinds native.

Wanted to purchase, two to three thousand small and middling size Pear and Plum Trees, suitable for budding and grafting. Seedlings would be preferred. Apply as above, or at No. 5, Central Wharf.

**Rose Water.**

20 demijohns double and single distilled Rose Water, made entirely from Damask Roses. The above Rose Water is constantly for sale at Mr C. Wade's Porter Cellar, No. 12, Merchant's Row, by demijohns or less quantity.  
jan. 30. 2imF4m4m4

**Fresh Hemp Seed.**

Just received at the New England Farmer Seed Store, 52 North Market Street, a few barrels of American Hemp Seed, of last year's growth.—Also, one barrel of fresh Riga Flax Seed, well known to be superior to the common American Flax.

**Fruit and Ornamental Trees.**

SAMUEL HYDE offers for sale at his Nursery, in Newton, near Boston, a good assortment of Fruit and Forest Trees, Ornamental Shrubs, &c, comprising apples, pears, peaches, cherries, apricots, nectarines, plums, black mulberries, English black currants, English walnuts, butternuts, horse chestnuts, filberts, (French and Spanish) catalpas, silver firs, spruce, larch, weeping willows, altheas, rose acacia, lilacs, daphnes, senna, roses, honey-suckles, &c. Orders directed to Samuel Hyde, Newton, will be promptly attended to. Trees will be delivered in Boston free of expense for transportation. Catalogues furnished gratis by J. B. RUSSELL, No. 52 North Market Street, Boston, and at the Nursery in Newton.  
March 27 4t

**Bees.**

Just published by MARSH & CAPEN, 362, Washington Street,

A PRACTICAL TREATISE ON THE MANAGEMENT OF BEES; and the establishment of a Piarie, with the best method of destroying and preventing the depredations of the BEE MOTH. By JAMES THATCHER, M. D., Fellow of the American Academy of Arts and Sciences, &c.

**Extract from the Author's Advertisement.**

"The destructive ravages of the BEE MOTH have in many places almost annihilated our Bee establishments, and discouraged all attempts to renewed trials. Not less than one hundred hives have, the past season, been entirely destroyed by that enemy, within a few towns in the county of Plymouth, and in places where a single hive has yielded one hundred pounds of honey. From a particular investigation of this subject, the compiler is now able, with much confidence, to announce, that an effectual preventive of such depredations will be found recorded in this production." Price 75 cents.  
March 27 3t

**Red and White Clover Seed.**

For sale at the New England Farmer Seed Store, No. 52 North Market Street,  
5000 lbs. Red Clover Seed,  
500 lbs. Dutch White Honey-suckle Clover, (imported.)  
Also, Herd's Grass, Red Top, Orchard Grass, Lucerne, Fowl Meadow, Hemp and Flax Seed, &c, &c.  
March 27 4t

**Seeds for Country Dealers.**

Traders in the country, who may wish to keep an assortment of Garden Seeds for sale, are informed they can be furnished at the New England Farmer office, No. 52 North Market street, Boston, with boxes containing a complete assortment of the seeds mostly used in a kitchen garden, on as favorable terms as they can be purchased in this country, neatly done up in small papers, at 6 and 12 cents each—warranted to be of the growth of 1823, and of the purest quality. ORNAMENTAL FLOWER SEEDS will be added on the same terms, when ordered, as well as PEAS, BEANS, EARLY WHITE SWEET CORN, &c, of different sorts.

The Seeds vended at this establishment, are put up on a new plan this year, each package being accompanied with short directions on its management, and packed in the neatest style.—Traders are requested to call and examine for themselves.  
epif Jan. 23.

**For Sale,**

In the southeasterly part of old Marlborough, a valuable Farm, containing about 120 acres, consisting of every kind of land that is desirable to the enterprising farmer, a large portion of which is of the first quality, having a constant stream of water running through it; and the land is so situated that a number of acres are capable of irrigation. On the premises is an upright two story House, with four rooms on the floor, in good repair; a large Barn, 20 by 30, and in common seasons is filled with good hay. There are also on the farm, good Orchards, a part of which are in their prime; together with an abundance of Wood, the best of white oak, fit for wheelwrights' use, or for ship timber. There are few farms capable of more improvement, or which can be carried on at less expense. The place will be sold at a fair price, with or without the stock and utensils, at the election of the purchaser. The payments made easy and accommodating, and possession may be had on delivery of the deed. For further particulars, please inquire of WILLIAM DRAFER, Esq. of Marlborough, of BENJAMIN WELD of Roxbury, or of SAMUEL H. WELD, on the premises, Jan. 16.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.	3 00	3 75
ASHES, pot, first sort,	ton.	125 00	130 00
Pearl, first sort,	"    "	125 00	130 00
BEANS, white,	bushel.	1 00	1 37
BEEF, mess,	barrel.	10 00	10 50
Cargo, No. 1,	"    "	9 00	9 50
Cargo, No. 2,	"    "	8 00	8 50
BUTTER, inspected, No. 1, new,	pound.	14	16
CHEESE, new milk,	"    "	7	9
Skimmed milk,	"    "	2	3
FLOUR, Baltimore, Howard-street,	barrel.	8 75	9 00
Genesee,	"    "	8 75	9 00
Rye, best,	"    "		
GRAIN, Corn,	bushel.	63	65
Rye,	"    "	60	66
Barley,	"    "	67	67
Oats,	"    "	35	38
HOG'S LARD, first sort, new,	pound.	9	9
LIME,	cask.	85	90
PLASTER PARIS retails at	ton.	3 50	3 50
PORK, clear,	barrel.	16 00	16 50
Navy, mess,	"    "	13 00	13 50
Cargo, No. 1,	"    "	13 00	13 25
SEEDS, Herd's Grass,	bushel.	2 00	2 00
Orchard Grass,	"    "	3 00	3 00
Fowl Meadow,	"    "	3 00	3 00
Rye Grass,	"    "	4 00	4 00
Tall Meadow Oats Grass,	"    "	4 00	4 00
Red Top	"    "	1 00	1 00
Lucerne,	pound.	50	50
White Honey-suckle Clover,	"    "	50	50
Red Clover, (northern)	"    "	8	9
French Sugar Beet,	"    "	1 50	1 50
Mangel Wurtzel,	"    "	1 50	1 50
WOOL, Merino, full blood, washed,	"    "	35	44
Merino, full blood, unwashed,	"    "	22	26
Merino, three fourths washed,	"    "	30	35
Merino, half & quarter washed,	"    "	28	33
Native, washed,	"    "	25	28
Pulled, Lamb's, first sort,	"    "	37	41
Pulled, Lamb's, second sort,	"    "	25	30
Pulled, " spinning, first sort,	"    "	36	36

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD,

(Clock of Faneuil-hall Market.)

BEEF, best pieces,	pound.	10	12 1 2
PORK, fresh, best pieces,	"    "	7	10
whole hogs,	"    "	5	7
VEAL,	"    "	6	12
MUTTON,	"    "	4	12
POULTRY,	"    "	3	14
BUTTER, keg and tub,	"    "	14	20
Lump, best,	"    "	20	20
EGGS,	dozen.	16	20
MEAL, Rye, retail,	bushel.	1	00
Indian, retail,	"    "	70	70
POTATOS,	"    "	50	50
CIDER, [according to quality,]	barrel.	2 00	2 50

## MISCELLANIES.

From the N. Y. Enquirer.

## THE WOODPECKER.

The pye-bald woodpecker, with sturdy beak,  
Will, buoyant, pierce the beech in quest of prey,  
And make the hamlet echo with the stroke.  
Yet not the healthful trunk will he assail,  
But one that 's girdled, thunder-smote, and dry,  
Whose vital sap is neutralized and thin,  
Extracts from rottenness unnumbered worms.  
Behold yon oak, the victim of a blast,  
It fell when Boreas in a partial rage  
Condensed his force to lay the giant low ;  
While shrubs, less arrogant, though less renown'd,  
Escaped th' appalling terrors of the gale.  
So 't is with man, who envies those more high,  
More palpable to demolition's dart,  
While he, in insignificance, 's safe.  
Humility 's the sentinel of peace.  
Look at Jove's tree, now withering at its length ;  
The fallen Polyphemus of the grove,  
How like a prodigal bankrupt he appears,  
Crushing the sapling 'neath his ample sides.

SELECTED FOR THE NEW ENGLAND FARMER.

MR EDITOR—If the following selection is worthy a place in your paper, you will please to give it room, and oblige  
A SUBSCRIBER.  
Weston, March 3, 1829.

*Rules and Maxims for Promoting Matrimonial Happiness.*—The likeliest way either to obtain a good husband, or to keep one so, is to be good yourself.

Never use a lover ill whom you design to make your husband, lest he should either upbraid you with it, or return it afterwards ; and if you find at any time an inclination to play the tyrant, remember these two lines of truth and justice :

"Gently shall those be ruled, who gently sway'd,  
"Albect shall those obey, who haughtily were obey'd."

Avoid, both before and after marriage, all thoughts of managing your husband. Never endeavor to deceive or impose on his understanding, nor give him uneasiness, (as some do very foolishly, to try his temper)—but treat him always beforehand with *sincerity*, and afterwards, with *affection and respect*.

Be not sanguine before marriage, nor promise yourself felicity without alloy ; for that is impossible to be attained, in this present state of things. Consider beforehand, that the person you are going to spend your days with, is a *man*, and not an *angel* ; and if when you come together, you discover anything in his humor or behaviour that is not altogether so agreeable as you expect, pass it over as human frailty ; smooth your brow, compose your temper, and try to amend it by cheerfulness and good nature.

Remember always, that whatever misfortunes may happen to either, they are not to be charged to the account of matrimony, but to the accidents and infirmities of human life ; a burden which each has engaged to assist the other in supporting, and to which both parties are equally exposed.—Therefore, instead of murmurings, reflections, and disagreements, whereby the weight is rendered abundantly more grievous, readily put your shoulder to the yoke and make it easier for both.

Resolve every morning to be cheerful and good natured that day : and if any accident should happen to break that resolution, suffer it not to put

you out of temper with everything besides, and especially with your husband.

Dispute not with him, be the occasion what it will ; but much rather deny yourself the trivial satisfaction of having your own will, or gaining the better of an argument, than risk a quarrel, or create a *heart burning* which it is impossible to know the end of.

Be assured, a woman's power, as well as happiness, has no other foundation but her husband's esteem and love ; which consequently, it is her undoubted interest, by all means possible, to preserve and increase. Do you, therefore, study his temper, and command your own ; enjoy his satisfaction with him, share and soothe his cares, and with the utmost diligence conceal his infirmities.

Read frequently, and with due attention, the matrimonial service, and take care, in doing so, not to overlook the word *obey*.

In your prayers, be sure to add a clause for grace to make a *good wife* ; and at the same time, resolve to do your utmost endeavors towards it.

Always wear your wedding ring, for therein lies more virtue than is usually imagined ; if you are ruffled unawares, assaulted with improper thoughts, or tempted in any kind against your duty, cast your eyes upon it, and call to mind who gave it you, where it was received, and what passed at that solemn time.

Let the tenderness of your conjugal love be expressed with such decency, delicacy, and prudence, as that it may appear plainly and thoroughly distinct from the designing fondness of a harlot.

Have you any concern for your own ease, or for your husband's esteem ? Then have a due regard to his income and circumstances, in all your expenses and desires ; for if necessity should follow, you run the greatest hazard of being deprived of both.

Let not many days pass together, without a serious examination how you have behaved as a wife ; and if, upon reflection, you find yourself guilty of any foibles, or omissions, the best atonement is to be exactly careful of your future conduct.

*Political Fanaticism.*—Madame Roland relates a singular instance of party spirit, exhibited during the French revolution. It being the purpose to rouse the fears and spirit of the people, and direct their animosity against the court party, Grangevenue agreed that he himself should be murdered by persons chosen for that purpose, in such a manner that a suspicion of the crime should attach itself to the aristocrats. He went to the place appointed, but Chabot, who was to have shared the same fate, neither appeared himself, nor made the necessary preparations for the assassination of his friend, for which Madame Roland dilates on his poltroonry.—*Scott's Life of Napoleon.*

"If Britannia rules the waves," said a quackish writing-master, going to Margate last week in a storm, "I wish she'd rule 'em straighter."

Kett, in his *Flowers of Wit*, gives an outrageous specimen of pulpit punning, published in a sermon written and preached in the reign of James I.—"The *dial* (says the preacher) shows that we must *die all* ; yet, notwithstanding, *all houses* are turned into *ale houses* ; *Paradise* is a *pair of dice* ; our *marriages* are *merry ages* ; *matrimony* is a *matter of money* ; our *divines* are *dry vines* ; was it so in the days of *Noah* ?—*Ah no !*"—*Liverpool Kaleidoscope.*

## Scions of Apple and Pear Trees.

For sale, at the New England Farmer Seed Store, No. 52 North Market street, Boston, a large collection of Apple and Pear Scions,—among which are the following :—

Gardener's Sweeting,	Roxbury Russet,
Nonsuch,	New York Pippin,
Grand Sachem,	Baldwin,
Cat-head, or Large Summer Russet,	Gilliflower,
Rhode Island Greening,	White Shropshire, or } Early Harvest, }

Apples.

sc, &c.

Heatcoat,	Large Iron, or Pound,
St Germain,	Gansel's Bergamot,
Rushmore's Bon Cretico,	Brown Buerre,
Spice Rousselet,	Early Juneting,
Red Bergamot,	St Michael's,
Moor Fowl Egg,	Broca's Bergamot,
Jargonelle,	Bartlett,

Pears.

sc, &c.

In addition to the above, we are daily procuring fine varieties, from responsible sources, and hope to extend the collection so as to comprise all the esteemed fruits raised in the vicinity of Boston and New York.

The scions are in fine order, and the utmost dependence can be placed upon their genuineness, as they are all cut from bearing trees. cpif

## Alderney Heifers, Saxony Bucks, and Calves of the Short Horn Breed.

For sale, three full blood Alderney Heifers, two years old, two expected to calve in August next, by a full blood Short Horn Bull—three full blood Saxony Bucks, one, two, and three years old—a full blood Heifer, calf, of the Short Horn Breed, four weeks old—a very fine Bull Calf, 3-4 blood, six weeks old, his dam from an excellent native cow, sired by the well-known imported bull Holderness—the sire of this calf, a full blood Short Horn Bull—the last calf is thought very superior. For terms and further particulars, inquire at the New England Farmer office.  
March 5, 1829.

## Fruit Trees.



Messrs WINSHIPS respectfully request those of the public who may incline to favor them with their orders the ensuing season, for fruit and ornamental trees, fancy shrubbery, herbaceous plants, whether indigenous or exotic, to forward their orders immediately, and they will be executed with every possible despatch. They also have several hundred genuine Isabella Grape Vines, by the hundred or single plant, with the superior European kinds in cultivation in this country. Letters directed to F. & I. Winship, Brighton.

P. S. Asparagus roots from one to four years old. All orders left with J. B. RUSSELL, at the New England Farmer Seed Store, 52 North Market street, will be executed at the Nursery prices, and the trees delivered in Boston, free of expense for transportation.  
Brighton, March 11, 1829.

## Assorted Seeds for Families.

For sale at the New England Farmer Seed Store small boxes of assorted Seeds for Kitchen Gardens. Each box contains a package of the following Seeds:

Early Washington Peas	Long Dutch Parsnip
Dwarf Blue Imperial Peas	Large Cabbage Lettuce
Late Marrowfat Peas	Long Green Turkey Cucumber
Early Mohawk Dwarf string Beans	Pine-apple Melon
China Dwarf string and shell Beans	Long, or Round Watermelon
Lima, or Saba Pole Beans	Nasturtium
Long Blood Beet	Large White Onion
Early Turnip-rooted Beet	Large Red Onion
Early York Cabbage	Curled Parsley
Large late Drumhead Cabbage	Flat Squash Pepper
Cape Savoy Cabbage	Early Scarlet Short-top Radish
Red Dutch Cabbage (for pickling)	White Turnip Radish
Early Horn Carrot	Salsify
Long Orange Carrot	Early Bush Squash
White Solid Celery	Early White Dutch Turnip
Curled Cress	White Flat Turnip
Early Cucumber	Yellow Stone Turnip
Early Silesia Lettuce	Winter Crook-neck Squash.

POT HERB SEEDS.

Thyme—Sage—Marjoram.

The above list, it will be seen, comprises all the common vegetables, besides several new varieties of recent introduction, and uncommon excellence. Every kind is warranted of the very first quality, as to freshness and purity. Each box contains directions for the management of the different sorts. Price 25 per box.

## AGRICULTURE.

FOR THE NEW ENGLAND FARMER.

### ADDITIONAL REMARKS ON THE BARK-LOUSE, OR COCCUS.

MR FESSENDEN—Agreeably to your intimation I have examined the specimens sent you by Mr Bartlett; and offer the following remarks on those in the paper numbered 3.

These are the insects which have been the subject of some speculation and queries in your Journal, and prove, as I have conjectured, to belong to the genus *Coccus*, though a distinct species from the oblong one of Perley. The insect itself was new to me, but the figure was familiar, and I have, for some time, been endeavoring to ascertain where I had seen it. At last, in the Transactions of the Royal Academy of Sciences of Stockholm, for 1825, I have discovered a little memoir by the naturalist Dalman, with figures of several new species, one of which greatly resembles that which is before me. Dalman's memoir is, principally, in the Swedish language, and therefore unintelligible to me; but the scientific part is in Latin, and from that with a reference to his figures, I propose to make some extracts, as tending to illustrate our insect, and proving it to be, at least, congeneric and closely allied, if not identical.

The Swedish insect is called *Coccus cryptogamus*; the specific name being derived from two Greek words which signify *concealed nuptials*.—Dalman observed the twigs of a kind of Aspen to be covered with numerous scales some of which were larger than others; the former were discovered to be the habitations or pupa-eases of the females, and the latter those of the males. "The case (*puparium*) of the female is of an irregular ovate form, pointed at one end, and dilated at the other, or similar in shape to our oyster-shell. It is of a silky or membranous texture, of a whitish color, with an oval dark speck at the pointed extremity. This dark portion is the cast-skin of the former larva. Beneath this habitation the female resides, and from it never emerges;" she is therefore entirely concealed from her mate, a fact which is equally true in other species, as has been previously intimated. "The female herself is minute, of an oval form, wrinkled at the sides, flattened above, of a yellowish red color, with a pair of black eyes, and a proboscis" apparently one-third the length of the body. The feet are not discoverable. "The proboscis is constantly inserted into the bark, and through it the sap, which nourishes her, is imbibed. The puparium of the male is of similar color and material with that of the female, but much smaller, very narrow, and oblong, and surmounted at one end by the oval shell of the larva. The metamorphosis takes place under this case, and on the 17th of July the perfect male escapes at the posterior end, coming out backwards; the wings, with which it is furnished, are reversed over the head in the operation, and are the last to be extricated." The male is nearly as minute as a point, but a powerful magnifier shows its body to be divided into segments, and endowed with all the important parts and functions of a living animal. Dalman says that, "to the unass-

sisted eye, it appears only as a red atom, but it is furnished with a pair of long whitish wings, long antennæ or horns, 6 legs with appropriate joints, and 2 filaments or bristles terminating the tail.—This minute insect perforates the middle of the case covering the female, and thus celebrates its nuptials with its invisible partner." The rest of the history may be gathered from what is known of other species. After impregnation the female deposits her eggs beneath her body, and dies; and the young Coccoi, or lice, leave the shelter, under which they were fostered, by the natural crevice at the posterior part of the shell which covers the mother.

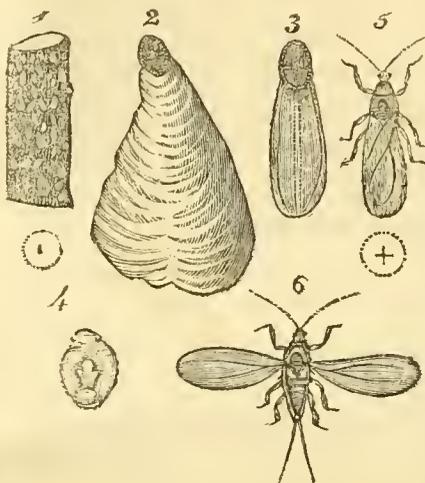


Fig. 1. A piece of Aspen twig with the habitations or puparia of *Coccus cryptogamus*, of the natural size.

2. Puparium of the female magnified, bearing the shell of the larva at its apex.
3. Puparium of the male magnified.
4. Female magnified. The line in the circle above shows the actual length.
- 5 & 6. Male magnified. The cross in the circle represents the natural size of the male with the wings expanded.

It will be distinctly recollected that I do not assert the insect, mentioned by your correspondents M., Judge Buell, Mr Bartlett, and others, to be the *Coccus cryptogamus* of Dalman: further observation of the American insect (which is now for the first time known to me, and that only from a few imperfect and dead specimens of the puparia) must determine or disprove its identity with the Swedish species. Those gentlemen who are familiar with our species, will readily perceive the close resemblance, and, I hope, will excuse the attempt to explain one by reference to the other.

The extent to which the punctures of these minute insects affect the color of the bark and albumen, corroborates the suggestions which have frequently been made on the poisonous influence exerted by larger insects on our vegetable productions, and which is somewhat exemplified by the effects, on the human subject, of the bites, stings, and punctures of bees, wasps, musquitoes, spiders, and scorpions. By a law of nature, when an important end in the economy of the insect is to be

attained, as in providing for a succession of the species, the effect is much greater than where the injury is inflicted merely by organs furnished for self defence or temporary nourishment.

Yours, &c. T. W. H.

FOR THE NEW ENGLAND FARMER.

### SELECTIONS OF NOTICES OF THE NEW VARIETIES OF TABLE PEARS.

(Continued from page 283.)

In the year 1820 the following pears were presented to, tasted, and examined by the Council of the London Horticultural Society, and the following notices inserted in their Transactions, vol. iv. part iv.

1. *Marie Louise*. "This pear (says the Editor) has far exceeded the highest expectations formed of it. Its general form is like that of the St Germain, but tapering less towards the stalk. The skin is of a greenish yellow, deepening when exposed to the sun, or when full ripe to a rich yellow, clouded with light brown russet. Flesh inclining to yellow, perfectly melting, with abundance of sweet juice. It is in favorable situations sometimes five inches long, and three inches wide, weighing 8 ounces. Its period of maturity from the middle of October to the middle of November. It is a new seedling Flemish pear, said to have been raised by the Abbe Duquesne, who also raised the Napoleon.

[The description is so minute, that any persons can readily know whether any pear which they may have received for that, be the same or not. Persons, who may have fruit under that name, which shall differ essentially from the above, are earnestly requested to give notice of it, and of the differences, and to state from whom they received the trees or grafts. This is the only mode by which the introduction of false names can be prevented. Already great confusion has taken place in Europe as to these pears of recent production, although the eyes of scientific horticulturists have been constantly upon them. Thus for example, the Napoleon has, by some heedless person, been called L'Empereur, and it now appears in some catalogues as two different pears.—J. LOWELL.]

2. *Charles D'Autriche pear*—received from Dr Van Mons. This is a large variety, three inches and a half by three inches. Stalk an inch long—eye in a confined cavity not deeply sunk. Skin greenish yellow, profusely sprinkled with brown spots, and partially russeted. Flesh melting, white—very juicy, with a rich high flavor, but with little or any perfume; a beautiful and fine fruit. Period of maturity about the middle of November. Mr Knight thinks it will be productive. [Remarks—By russeted is meant a roughness such as is seen in the Russeting apple and the Monsieur Jean.—By perfume, as distinguished from flavor, is meant the peculiar aroma, which is perceived in the Seekle—the Gibson, or Amory—and eminently in the Moor Fowl Egg, or Echasserie.]

3. *Tillington*. J. A. Knight, Esq. sent specimens of a pear raised from a seed of the autumn Bergamotte, impregnated with the pollen of the Jargonelle. It is the size and shape of the Doyenné Gris, but was rounded at the head. Stalk

short with a disposition to fleshiness at its insertion. Skin dull green on the shady side, with a dull brick-dust red where exposed—the whole a good deal russeted. Flesh white, nearly beurree or buttery, with a little grit, [or stoniness] at the core—particularly sweet and rich, though not very juicy. It ripens in the middle of November, but remains a considerable time without spoiling.

In the London Hort. Transactions, vol. v. part i. is a notice of the Hardenpont de Printems, or Beurree Rance as the French call it.

4. *Beurre Rance*. This is a very superior seedling raised by Mr Hardenpont, of Mons, and called the Hardenpont de printems, (so called because it does not ripen till April—the English name would be “Spring Hardenpont.”) Mr Turner of the London Hort. Society says he believes it to be the same which Mr Noisette calls in the “Jardin Fruitier” Beurree d’hyver. [If this conjecture be right we have it in this country under both names—for trees of the Beurree d’hyver have been often imported and sold in Boston, though I believe neither these, nor the Hardenpont de printems, have yet borne. I beg gentlemen who may have the Beurree d’hyver, to give notice when it bears, that we may know whether it is a synonyme of the Hardenpont. Hardenpont is the right name.—J. LOWELL.]

The Hardenpont resembles, says the London Hort. Society, the Colmar in form—but it is larger, and not so blunt at the insertion of the stalk.—The eye is large, very little sunk—stalk long—skin green, never becoming yellow, nor partaking of red, sprinkled with many minute brown spots. Flesh greenish white, melting, with a little grit at the core, very juicy, sweet, and high flavored.—Specimens of this very excellent pear were received from Mr Parmentier of Eghien. The tree bears well as a standard, and the fruit keeps well till March and April. [Probably this pear will be the most valuable of all. There is a beautifully colored figure of it in the above cited work. It is exceedingly like the St Germain to my eye.—J. L.]

5. In the London Hort. Transactions, vol. v. part ii. notice is taken of a pear called the *Bezy Vaet* pear. [We would remark here that the prefix *Bezy* is very common to French pears, and it may be useful to our readers to know that it signifies “wilding,” or wild pear—thus the Chaumontelle is called *Bezy de Chaumontelle*, meaning the wilding of Chaumontelle.] “The *Bezy Vaet* pear is one of the numerous new Flemish varieties, the general cultivation of which will add materially to our stock of winter pears. The *Bezy Vaet* resembles a very large Swan’s Egg pear, both in form and color, but the skin is smoother. The flesh is yellowish, perfectly melting, with abundance of rich sweet juice, and most agreeably perfumed. Mr Parmentier states that in Flanders it bears freely as a standard, and that the fruit keeps till March and April. It is a great acquisition to our gardens.”

[This is the language of the Council of the London Hort. Society after trying the pear. I do not know that it has reached our country.—J. L.]

6. *Colmar Epineuse*—or (translated) *Thorny Colmar*. This is another of the new Flemish pears. It is a free bearer as a standard though it does not attain a large size. It is of the Colmar form, though rather more pointed at the insertion of the stalk. The skin is greenish yellow, much covered with russet—flesh yellowish, melting,

sweet, and extremely rich—it keeps well till December and January, and probably still later.

7. *Delices Hardenpont*, another new Flemish seedling. This name imports the “Delight of Hardenpont.” It requires a wall to bring it to perfection, but to which its excellence well entitles it. [It may do well as a standard here.—J. L.] Under favorable circumstances it attains to three or four inches in length and two or three in breadth. The skin is bright yellow intermixed with green, and sprinkled with many green spots—flesh very white, melting, juicy, and sweet, but with very little perfume—ripens in November and December.—London Hort. Transactions, vol. v. part v.

[When this selection shall have been completed I shall send you some admirable remarks from this number, on the subject of the names of fruits, to which the attention of all cultivators is invited.—Nothing can equal the licentious and heedless abuse of the names of fruits which has heretofore existed in this country, but we are beginning to reform. If it were only a matter of curious accuracy, or a mere love of order which leads us to wish a reform in our names, we might be justly ridiculed, but it is of the last importance to horticulture. I have waited ten years for the bearing of a pear tree, and at last found myself deceived, because forsooth it pleased formerly the New York cultivators to call the St Michael, the Vergalieu.—J. L.]

8. *Beurre Capiomant*, or *Capiaumont*—first raised by M. Capiaumont of Mons. It is as large as a St Germain, pyramidal tapering very much towards the stalk, which is long and slender—skin smooth, light cinnamon color with a rich gold color showing through it—in some specimens the skin is darker and rougher—the flesh is white, perfectly melting, with a rich sugared juice. We have not observed that it has any perfume, but it is a high flavored and valuable fruit. It has not kept with us beyond the end of November.

[The *Capiaumont* has repeatedly borne with me. It fully answers the above description, but in the two last hot summers it has not kept beyond the 1st of October. I will say here once for all, that I apprehend that both the winter and autumnal pears will ripen with us from 6 to 8 weeks earlier, than the same varieties do in England, Flanders, or even in Paris.—J. L.]

To be continued.

#### REARING LAMBS.

MR. FESSENDEN—I would, with pleasure, give your correspondent, Mr. Barstow, of Maine, mentioned in your paper of the 13th inst. [page 267 of the current volume of the New England Farmer,] any information in my power, respecting sheep; but, as I have had but few years experience, and get my information from books, and verbal inquiry, I would have my suggestions taken with caution. I do not think that there has any injury come to his sheep from the hay of last year’s growth, nor that it is the cause of the lambs’ dying, which were dropped in February, which has been the worst month in the late winter for lambs. But I should presume, from his own account, that he has been, and is now, injuring them by nursing. Yet I sympathise with him, for I too have a hundred ewes, which, contrary to my intention, began to drop their lambs the first of January, and they did well that month. The winter is a wrong time of year for lambs to come. If they are not under cover, they will die of exposure; and when under

cover, the lambs will be crowded in cold nights, and smothered by the old ones.

I think that sheep which do not begin to drop their lambs until the last of March, may be kept through the winter in health and good order, upon such hay as he describes, with, or without vegetables; a little corn may be given at weaning, just to cause the milk to spring; but I have always heard it considered as heating and inflammatory, so much as to cause the common sheep to shed their wool, when given freely. A few oats are good, given occasionally, from the middle of April to the middle of May, to correct the scouring which the young grass occasions; the effects of which may be seen in their dirty breeches.

Instead of tar, turpentine, rosin, or spirits of turpentine, in mid winter, and towards spring, when they are looking for some green thing, and finding none, I give my sheep elder boughs, which they feed on with sufficient avidity for medicinal purposes, and thus, I think, very much promote their health and appetite. If any of the above things are absolutely necessary, though I do not know for what particular complaint they are in any case recommended, I should prefer the rosin in powder, as that may correct the cough, which often prevails among the old and poor sheep; and I know it to be a remedy for the heaves, by giving to a horse a table spoonful, with the same quantity of nitre, finely powdered, and given once a day in his mess. I have several times stopped the disease, when coming on, in three successive days.

But I should be cautious how I used boiled milk for young lambs, as recommended in an editorial note; as it is considered, in our neighborhood, as certain death to a calf within 24, and generally in 12 hours.\* If there is any information in the foregoing, which you deem worth publishing, it is at your service.

Yours respectfully,  
B.  
Bridgeport, March 17, 1829.

\* Note by the Editor.—Boiled milk, however, is more easily digested in the human stomach, than raw milk, and reasoning from analogy, one would suppose that the same thing would take place with respect to brute animals. We have, moreover, the authority of Deane’s N. E. Farmer, in favor of the opinion suggested. In that work it is asserted, [page 55, Wells & Lilly’s Ed.],

“If skimmed milk is given to calves, it should be boiled, and suffered to stand till it cools to the temperature of that just given by the cow. It is better boiled than warmed only.”

FOR THE NEW ENGLAND FARMER.

#### QUEEN BEES, CURCULIO, AND APPLE TREE BORER, &c.

MR. EDITOR—As the New England Farmer office has become the depository of many articles of curiosity, besides the beautiful copies of handsome prize Tulips, Polyanthus, Hyacinths, Camellias, Dahlias, and the large Wilmot Strawberry, &c. I take the liberty to send to you, for the inspection and gratification of the curious, two large glass bottles, and five smaller ones, containing as follows—

No. 1. A large piece of honey comb, with about fifty dead bees on it, in the centre of which is the Queen Bee\*—all in a good state of preservation.

\* Mr Rufus Howe has for sale swarms of Bees, also Honey in white comb—and will have for sale the blossom Honey, in white comb, twenty days after the apple tree buds appear.

The swarm, from which this collection of bees was taken, starved to death; came late in the season, and the unfavorableness of the weather, which was unusually wet, did not enable them to make a sufficient supply of food, for their own preservation.

No. 2 Contains a Queen bee, a Working bee, and a Drone, or Male bee, not in a good state of preservation, on account of their moulding last summer, and again drying.

No. 3 Contains three Drones, or male bees, three working bees, and a full sized apple tree borer, all in a good state of preservation. The borer was taken the moment of eating through the bark of the apple tree, after three years annoyance to it.

No. 4 Contains a number of Queen bee cells, detached from the old comb, not in a good state of preservation, as they also moulded last summer.

No. 5 Contains a number of the Bee Millers, not in a very good state of preservation, moulding in the summer likewise.

No. 6 Contains some earth with a number of excrescences or warts of the plum tree. In these warts are the maggots which produce the bug called "Curculio" that destroys the plum fruit, and the branches; one of the grubs in this collection has made its appearance, the glass having been put in a sunny place; and after remaining a day in sight, has secreted itself in the dirt, there to turn to a chrysalis state. The grub resembled somewhat the female or wingless canker worm grub, but in size, less. I presume more are in the warts, and in a few days, the bug curculio will be produced from the chrysalis.†

No. 7 Contains five moth worms, such as destroy the comb in the hive. I have taken out two quarts of such this season from one hive. What few bees were left, were drove in the corner and there perished.

I intended to have sent some pear tree borers, (if I may so call them) but they have eaten through a good cork that confined them in a bottle, and consequently made their escape. Last September I took from two pear trees, the above borers, from under the bark of the body of the tree; the trees had been very thrifty and healthy, but were then reduced to one branch each, the others having been sawed off on account of their being stung and dying. These borers are found in round spots, in size, from half a cent to a dollar; by white washing the tree, the stain comes through, and they are easily found. I should think I destroyed fifty, besides eight or ten I preserved in a bottle. They are a little longer than a barley corn, but not quite so large round; full of little bristles, which extend from the body, and a black head. When I extracted these from the tree, I observed three or four on the outside, lowering themselves down by their web, and presume they were going into the ground, (for I can now find none in the trees,) there to change to a chrysalis state, and next summer appear in a bug shape (as

† The warts should be destroyed before this time, in June and July would be best. Be careful to go far enough below the excrescences, not to leave a black spot in the sap wood. It would be still better to jar the tree a little, and then the punctured plums would fall; then take the fallen ones and burn them. If you have near neighbors recommend the same to them. The maggot leaves the fallen plums in less than twenty-four hours, and goes into the ground, and there changes to the chrysalis state. Some varieties of plum trees the curculio avoids; I presume the gum does not suit them; fruit is their first choice, as plums, apricots, &c. By following these rules you can keep them under, if not exterminate them.

the plum curculio) and stinging and poisoning again the branches with their eggs. When the branches are stung the bark turns red, cuts and looks something like liver—a red water runs from it. The sooner it is cut off and burnt the better, as we are then sure none will escape. When the body of the tree is diseased, the sooner also, that is dug up, and served in the same manner the better. It appears to me the only way to destroy this insect, is to destroy their eggs in the tree.—My reluctance to dig up my trees, before they were so much affected, has proved much to my disadvantage.‡

If the above observations, will assist to put a stop to these great depredators of our pear trees, it will be a great satisfaction to the writer of this article.

S. D.

Dorchester, March 30, 1829.

FOR THE NEW ENGLAND FARMER.

MR EDITOR—We have no inclination to engage in a newspaper controversy; but in our own defence we beg to make one or two remarks on the communication of Mr J. W. P. in your last Farmer. The remarks on the Report of the E. Ag. Soc'y, were written neither at the suggestion, nor with the privacy of the tenant of the Indian Hill Farm; nor with any intentional disrespect to the Committee; but from a sense of wrong, which Mr P.'s defence has not lessened. Nor is this feeling confined to ourselves.

We know but little of the proceedings at the Essex Cattle Show. We are ready to believe that the Committee designed on that occasion to act with judgment and impartiality; and it is difficult in such a thankless office to avoid complaint, or ever to satisfy a disappointed competitor. In the decision, upon farms, Mr G. having entered his farm for premium was justly liable to censure in not complying with the conditions prescribed and furnishing an exact account of the labor and produce. The Committee were bound to notice the farm and state the facts in the case, which had come to their knowledge, whether they made for or against the competitor. But beyond this we hold they had no right to suggest anything against this individual's private character, by insinuating that such a fondness for dogs and horses on his part as must lead to a foolish and wasteful expenditure; an inference in respect to him, though it might be unintentional on the part of the Committee, which would be likely to be made on every one, who read the report.

In common with the Committee we should be happy to see the result with respect to this farm for the year; and we still believe that the produce, in proportion to the labor employed and the facilities offered, has not been surpassed by any farm in the county. In this, however, we may be mistaken; and we rely much on the judgment of those, who have had more favorable opportunities of observation than we pretend to. But then in comparing the expense with the produce, certainly it would not be fair to charge to the current year all that has been expended for stock, utensils, and permanent improvements. These make a part of the capital stock of a farm. On the side of expense is to be placed, not the cost of these articles, but the interest of their cost, with a proper

‡ Pear trees which are very thrifty and have smooth branches, are the choice of the bug. The first tree that was attacked in my garden, was near a manure heap. I have not seen a pasture, or slow growing pear tree attacked yet.

allowance for loss, or injury, or deterioration.—Nor is the full cost of the manure purchased to be placed to the expense of the present year, since its benefits will be felt for some time to come. On the other hand, the tenant is to be credited not merely with the amount of produce raised, but likewise with the permanent improvements, such as walls built, hedges formed, trees planted, threshing mill erected, &c. &c. together with some allowance for the better condition of the estate.—We should be glad to see this account fairly stated, and we believe that the result would be creditable to the tenant. This, however, is matter of judgment merely, in which we have no disposition to set up our own opinion in opposition to the judgment of the Committee.

We cannot but hope that the exact statements of the different claimants for premiums, as to produce and management of their farms, will be forthcoming. The public will be benefited by such statements; the more particular the better.

Our remarks on the general character of reports, and the attempts at wit in them, had no reference to this case, but to the reports of a neighboring county, on swine, &c., which were indeed very amusing, but we think out of place. We assure you, Mr Editor, that in regard to the Essex report, we are indeed not guilty even of suspecting that there was any wit in it. Like other wise men, upon review, we firmly adhere to our opinions, and beg leave with all due "mildness and courtesy" to subscribe ourselves,

Respectfully yours,

March 20, 1829.

ESSEX.

## SITUATIONS FOR BOYS.

MR EDITOR—It frequently happens, in my intercourse with the poor, as a minister at large in this city, that parents apply to me for places for their children, and especially for their boys, for whom they are not able to provide food and clothing at home. And as I should be particularly glad to send these children into the country, I will beg the favor of you, either by publishing this note in your paper, or in any other way which you may think to be better, to give notice that, if a farmer or a mechanic in the country, is disposed to take a boy from the city, to be brought up either in his shop, or on a farm, I shall be ready to give him any assistance which is in my power in obtaining one, who may at once meet his own wishes; and by taking whom into his family, he may perform an important act of christian charity.

Respectfully,

JOSEPH TUCKERMAN.

March 18, 1829.

## CASTOR OIL.

Dr D. A. Reese, of Monticello, Geo. made about 600 bottles of Castor Oil last year, notwithstanding the dry season. The best Castor Oil now used is made in this country. Several years since this medicine was a very nauseous one; it not unfrequently caused the throats of patients to smart, by reason of its rancidity. It is now sold destitute of every unpleasant smell, and as transparent as water. Old associations still cause many persons to shudder at its name; yet we hear of some who regard the flavor of it as similar to that of walnuts, and one in particular declares that he could relish it on bread.—*Bost. Pat.*

Apples grown on dwarf trees, are brought to the fruit market of Paris in December.

## COMMUNICATIONS.

FOR THE NEW ENGLAND FARMER.

## LARGE PEAR.

MR FESSENDEN—I observed in your paper, No. 34, page 267, an article signed A SUBSCRIBER, stating that the author did not know if the pear, mentioned in a New York journal, also in yours of the 9th of January last, was an eating or a baking pear. Not being much acquainted with the English language, I thought that when I said it was of an excellent quality, as well for its size as for its flavor, which were the words of a member of the Committee of the Royal Horticultural Society of Paris, who sent me six trees of this kind, that I should be understood that it was for eating; as it is not the custom in France to use the word *flavor*, when speaking of the baking pear.

I did not wish to profit by the error made in the circumference, the height, and the weight of the pear, by saying that I have received the kind of pear, mentioned in your paper of the 9th of January; but not being fond of *puffing*, I thought proper to correct this error and give the real dimensions of this large pear.

With much esteem,

Respectfully yours,

ANDRE PARMENTIER.

Horticultural and Botanic Garden, }  
Brooklyn L. I. March 15, 1829. }

FOR THE NEW ENGLAND FARMER.

## DISEASED BEET ROOTS.

MR EDITOR—Last April I planted Mangel Wurtzel, and some blood beets, about the middle of April. They came up well and appeared promising until the middle of June, when the under leaves began to wither. As I supposed some insect preyed upon the small roots, I put lime on a part and harrowed it in, but it answered no purpose; as those without the lime grew as well as those which had it. I planted some about the 12th of May, that shared the same fate. There were a few leaves on the top that kept alive: but I had not more than one third the quantity that I raised on the same ground the year before; and what I raised began to rot in January. If some of your correspondents will point out the disease, and a remedy, it will confer a favor on

AGRICOLA.

East Bridgewater, March 16, 1829.

FOR THE NEW ENGLAND FARMER.

## CANINE MADNESS.

MR FESSENDEN—If you think this paper will be useful to the public, you may insert it in your valuable repository of information.

The writer has never seen a case of hydrophobia in the human species—a disease the most frightful of all maladies; almost invariably ending in distressing death. The few cases of canine madness in domestic animals, which have come under his observation, warrant the following remarks.

The disease originates in the canine family, and is communicated to other animals by inoculation. The mad animal has a strong disposition to bite, and the poisonous slaver, being brought into contact with the wound, is absorbed, and produces, sooner or later, the disease, which, like other diseases, is progressive.

There are two stages. In the first stage, there

is sufficient time, and the symptoms are sufficiently marked, to ascertain the nature of the disease, and confine the animal; but, unfortunately, this stage is generally overlooked, perhaps for the want of information.

The symptoms in the first stage, are, sluggishness, thirst, swelling about the eyes, especially the eyelids, the eyes inflamed, a refusal of food, an apparent soreness in the jaws, dulness in executing the commands of his master, a disposition to be alone, a propensity to ramble, frequently starting up from his slumbers and changing his place, without any apparent cause. These symptoms continue for a longer or shorter time, and the second stage commences, in which, the dog is of all animals the most dangerous. He now leaves his home for the last time, becomes fierce beyond description, his eyes have a greenish hue, he fearlessly seizes every animal in his way, slavers much, and sometimes with heavy breathing, hastens from place to place, snapping at, or biting and poisoning every creature in his power; and so continues to do, (unless he should be killed) until his strength be exhausted; and then seeks some obscure place and dies. The duration of this stage is, probably, different in different subjects.

Every owner of a dog should have a knowledge of the symptoms of the disease; and carefully watch his dog; and in case, that any of the symptoms of the first stage should appear, he ought, immediately, either to kill, or confine the animal.

The following case of Natural Canine Madness will corroborate many of the foregoing positions.

In the year 1813, I lost a valuable dog by the disease. He was of a smallish size; and whatever is desirable in a dog as to usefulness, was to be found in him—a faithful sentinel, both by night and day, possessing a large share of good nature and pleasantry: hence, he was a favorite with the family, to which he was strongly attached, especially to his master. He had performed upon him, in his youth, a well known operation, which effectually prevented a disposition for rambling; and of course, he rarely went from home, except with his master. Such was his attachment to his master, and to his master's property, that an article left in the field, or elsewhere, and committed to his charge, he was wont to guard; and any person, out of my family, would meet with some difficulty in taking it from him. These remarks seem necessary, as they have some relation to the facts in the case.

On September the 24th, in the afternoon, I wanted my dog, but he was not to be found,—this circumstance being singular, immediately led to suspicions of the disease. However, before evening he returned, apparently without disease, except dulness. I was led to believe, (erroneously however,) from the assurance of others, that, a "dog laboring under the disease would refuse water, and that as long as he would drink, there was no danger." I immediately offered him drink, and he received it as usual. I then offered him food, which he refused. On my urging him to eat, he would take a small piece and then drop it. His jaws appeared to be sore. From his taking water so freely and without apparent difficulty, I concluded not yet to confine him; but to watch him closely. On the 25th in the forenoon, I found his eyelids swollen, and his eyes inflamed—drank water freely, but refused food. He was in a sluggish state, slept the greatest part of the forenoon in the door yard, now and then starting up and

looking about, as though he had heard something at a distance, but seeing nothing, would lie down again, frequently shifting his place. But notwithstanding our vigilance, he, in the afternoon, eloped, and I could not hear of him. At that time my suspicions gained strength; and I prepared a stable, 10 by 6 feet, for his reception, placing therein a plenty of food and water. He did not return, as in the day before, nor have I any reason to think that he returned in the night following.—The 26th being Sunday, on going to church with my family, I requested my young man to keep diligent watch for the return of the dog, and that if he should come home to confine him. We had not proceeded one-fourth of a mile, before we met the dog. He was much pleased to see us, and it was with some difficulty that we kept him from soiling our clothes. He was very wet, having travelled through wet grass, or waded in the water. The appearance of his eyes and eyelids were the same. After two or three minutes he left me, and made his course directly for home.—Presuming that my young man would secure him, I attended at church. But, to my surprise, on my return, I found that the dog had not been home. Inquiry was made, but it was fruitless. Just at evening, I had occasion to walk about a mile to a friend's house. Having proceeded about half the distance, I again saw my dog coming towards me, in a very slow trot. I did not appear to notice him—he passed me, without his usual expressions of attention, went a small distance, then took my path and followed me, making some of his usual signs of gladness. It being near a wood, and as he had been fond of game, I repeatedly tried to send him into the forest, as usual, but he would not obey my commands, or he would just enter the brush and return. I then flattered him, but he did not regard it as he was accustomed. He followed me to the house, and, not wishing that he should go in with me, I laid down my hat, and gave him the charge of it, as usual, when I wished him to guard anything. I immediately finished my errand and returned to the door, expecting to find my dog waiting as he was accustomed to do. I found my hat; but, the dog was gone. I hastened home; but the dog was not to be found. Night came on and prevented further search.—However, on the 27th, about 8 o'clock, A. M. he returned for the last time. The symptoms were the same, perhaps increased. He received water, but refused food. I think, at that time, his attachment to the family had become nearly extinct; yet, with a little flattering, he was induced to go into the place prepared for him. He soon became very uneasy and peevish; and in the afternoon all the symptoms of the second stage appeared. His eyes put on a greenish appearance, and his countenance was inexpressibly ferocious. To him, his master and a stranger were alike. He was in a rage, all the time, when any person was near; snapping, biting, and tearing to pieces, whatever came within his reach. His strength seemed double to what it was in health. Although naturally clumsy, he was then all *spring* and activity. There were spaces between the boards, through which he could see, and it was astonishing, how steadfastly he would fix his eyes on a person, standing near, and watch him for a long time, with looks of desperation and vengeance. In this situation he continued till the evening of the 29th, during which he occasionally took water with greediness. I have no cause to believe that he slumbered during the last stage, or that he received

any food after the commencement of the disease. In the morning of the 30th he was much exhausted, not able to walk, and his breathing, laborious. I then took some water in a vessel, and fearlessly entered the stable, on which he made some feeble signs of gladness. He was in a sitting posture, supporting himself on his fore legs. I stood before him and poured the water in a small stream, holding up the vessel; and instantly he was seized with excruciating convulsions, which in a very few minutes, ended his life.

On a slight examination of the body, the highest marks of inflammation were discovered throughout the system.

I have been thus particular, presuming that the case would afford useful hints to those, who are fond of, and keep these animals. Although the dog may be useful to many; being the only animal, known to us, which will leave his own species and associate with man; and in some instances a useful protector, both of property and life; yet, every dog is liable to this disease, terrific beyond expression in its effects: therefore, all possible care should be taken in season to prevent the disease from spreading, which will not be done, unless the owner have some knowledge of the symptoms, which mark it.

This is not considered a medical paper; yet, it may be useful to state, that should any creature be bitten by any animal laboring under the canine disease—the first step to be pursued, is, thoroughly to wash the wound and parts adjacent, with warm water, and wipe them clean, with a view to remove all the poison that may adhere upon, or about the wound—then cut out, or destroy the part to the bottom of the wound with some strong caustic, and dress it with mercurial ointment.—This practice should not be neglected, should the wound be made two or three days before it is discovered; as it is thought that the virus is not readily absorbed; but, the sooner it is done, the better.

*Mansfield, Feb. 26, 1829.*

FOR THE NEW ENGLAND FARMER

## OBSERVATIONS ON SOME SUBJECTS OF CULTIVATION IN LONG ISLAND.

### DEEP PLOUGHING.

Ma FESSENDEN—Having observed that in different places the ploughings were not of a sufficient depth, I spoke about it to a gentleman, owner of large estates, at Bedford, Long Island; and asked him to try the experiment on one acre only; and to begin by ploughing one inch deeper than before; for if it was ploughed very deep at once the ground would become sterile for some years, until the influence of the atmosphere, manuring, and other subsequent ploughings should have mixed the soils together. This gentleman told me since, that he had succeeded beyond his expectations. His corn was visibly larger and stronger than that of the other side, which was ploughed in the ancient manner. I do not doubt but that his example will have much influence; so that the ploughings will be bye and bye from 8 to 10 inches deep; and be done by gradually deepening one inch each year. The ground thus gradually ploughed would preserve some moisture, very beneficial in dry summers; the soil having been able to concentrate a much greater degree of humidity; and in wet seasons, the ground being more porous, the water would not remain on the surface and rot the roots of the crops.

I have taken notice that the furrows of declivitous lands are very often made in the direction of the descent, instead of making them transversely or crossways, in such a manner as to preserve as much of the soil and manure as possible on the top, and prevent them from coming down by heavy rains. Corn and potatoes, ought, therefore, to be planted and kept in transversal lines, following the same principle.

### MANURE.

The manures which are brought beforehand upon lands, which are to be planted in the spring are, most generally, spread out on the ground without being heaped together. The more manure is spread the more the atmosphere and rains take from it its nutritive parts. Manure may be heaped together in the form of a cone, which should be covered with ground; or if the ground is frozen too hard, the heaps could be covered with mats, very easily made by tying straw between small poles, six or eight feet long, which being put away afterwards, in a dry place will be good for another year. In this manner none of the fertilizing salts can escape. But speaking of this interesting matter, I must say that I am astonished that no composts are made, which are the means of trebling the mass of manures, without occasioning any other expense than that of mixing earth with the manure by layers one above another, and by adding all kinds of vegetables, leaves of grass, sods, &c.; and instead of leaving the dung to dry and be spoiled by the scratching of fowls in the yard, it should be successively carried when it comes out of the stables on the fields, where it is to be used for the fall or spring. For this purpose a small corner might be left, where it could be deposited. It would be convenient, if possible to make a few heaps of earth, and have them ready for mixing with the manures.\* It will be objected that this would be an increase of labor, but it will be repaid an hundred fold.

### PLOUGHING IN GREEN CROPS.

Next year I shall be able to give the result of some experiments made by Jonathan Thomson, Esq. Collector of the New York Custom House, who, on his large farm at Islip, L. I. at my request, had the goodness last year to have sown and ploughed in, three successive crops of buckwheat in blossom. He has great hopes of success in this experiment, the soil being entirely changed, and seeming to contain a quantity of rich mould, and all that which is necessary for having a fine crop this year. I hope that the example will be followed in places at some distance from large towns. This sowing three times repeated, only took nine bushels of buck wheat seed per acre, which is a very cheap manure.

Respectfully yours,

ANDRE PARMENTIER.

*Horticultural and Botanic Garden,  
Brooklyn, L. I. March 16, 1829.*

FOR THE NEW ENGLAND FARMER.

## QUERIES RESPECTING FOOD FOR STOCK.

MR FESSENDEN—A few weeks since, several queries from a young shepherd, in regard to root

\* Layers of new dung one foot thick, and those of earth from 3 to 4 inches. If made of old manure dung one foot thick and earth 6 or 7 inches. The heaps should be made in circular or square forms, and some earth put around them to prevent the access of the atmosphere to the layers of manure.

cultivation, were inserted in your paper. As no answers have appeared, this same young shepherd is led to believe either that the cultivation is found unprofitable, or that no one has practised it so far as to be able to furnish answers; or that the queries were not sufficiently definite, or not worthy the notice of the owners of flocks of sheep. On the supposition that one of the two last may be the cause of the silence, I beg leave to substitute the following.

1st. What quantity is a fair average product to the acre of mangel wurtzel, ruta бага, carrots, and potatoes, and what the expense of cultivating an acre of either of the above roots?

2. How many bushels of either of the above roots are equal to a ton of good hay for feeding stock of any kind?

3. Are either of the above cheaper for feeding stock in part than hay, valuing it at \$6 per ton?

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, APRIL 3, 1829.

### COBBETT'S CORN.

A friend has obliged us with a copy of Cobbett's Weekly Political Register, of Jan. 10th, 1829.—This, according to Mr Cobbett's statement, was printed on paper made from the husks of Indian corn, raised by him in England. It has been heretofore supposed that the temperature of the climate of Great Britain would not admit of the cultivation of this plant; but it seems that Mr Cobbett's success in its cultivation has been complete; and that he has found it well adapted to uses to which it has rarely if at all been applied in this country.

Mr Cobbett says "I am certain that the husks of this corn will make as beautiful printing paper, and even writing paper, as ever was made from any rags in the world, and much better than can possibly be made from any other thing than very fine linen rags. Of the brown paper, or rather olive colored paper made from the stalks of the corn, a specimen of that you have, as a wrapper to the bunch of corn which I have now the honor to send to you. Compare it, sir, with anything of the kind you have ever seen before. You will find it as easy to write on as any white paper is; what a difference in paper made from this material, and the rugged stuff made from hemp, or old ropes! What a difference between paper made from corn stalks, and white brown stuff, which grocers and others make use of, and which is so easy to tear, while it cannot be written on at all. The "TREATISE ON COBBETT'S CORN," is, as you are aware, published and sold, bound in boards; and all that have been sold of late, have had boards with this olive corn paper for a covering, and very handsome you will find it to be; and I send you a second book, in order that you may have this further proof before your eyes, of the estimable value of the corn plant."

The writer then asserts that Mr Rowland Hill, of Chillworth, first suggested the thought of making paper out of the husks of corn; and that it was owing to his enterprise that the specimens were produced; and continues, "Reflect, sir, on the vast importance of producing on our own land the materials for such an immense branch of manufacture! In a very few years all the paper used by grocers, seedsmen, linendrapers, haberdashers, and, in short, all this immense mass of goods, bulky, costly, and yielding a great revenue from a

pretty fair and just source, will be made out of the corn plant. All the stained paper, where toughness is so necessary and rarely now to be found; indeed paper of all sorts, for nothing can be so cheap and nothing can be better.

The manufacture of paper from the husks of Indian corn is not altogether a novelty. Dr Willieh's Domestic Encyclopedia states that "from the leafy stalk of this fruit, according to Plancus, the most beautiful post paper is prepared in an Italian mill, near Rimini. Schaeffer made an experiment with the whole plant, and obtained a greyish paper; but, after steeping the pulp four days in lime water, the sheets acquired a greenish shade.

"Dr Mease saw a book, printed at Regensburg, in Germany, in 1771, upon paper from a variety of substances, and among others, there was one leaf made from the Indian corn, or maize husks."

#### SUBSTANCES WHICH MAY BE MANUFACTURED INTO PAPER.

The following are some of the different substances belonging to the vegetable kingdom, which have been employed in the manufacture of paper.

The pith of the various species of *Thistle* have been employed in Germany. The stalks were stripped of their cuticle, bruised, and the inner spongy substance extracted and worked in the mill. *Hemp*. Dr Halde asserts that the inhabitants of Nangha, in Japan, macerate hemp in lime water, beat it, and then immediately prepare their paper. Guettard asserts that the shaws, and other refuse from the stalks of hemp, may be made into a good and strong packing paper. *Hop vines*.—Dr Schaeffer plunged them for fifteen minutes in boiling water, then separated the rind from the woody substance, cut the latter into small pieces and sent it to the engine. After being worked eight hours they became fibrous, pulpy, and were fit to be formed into paper: on adding rags the sheets assumed a whitish appearance; but without them had a brownish shade, and were uniformly of a firm consistence. The dry down of the *Catstail*; wooly catkins of the *White Poplar*; the *Straws of Flax*; the stalks of the *Sunflower*; the straw of *Barley*, and other kinds of grain have been used in Europe for making paper. The *National Gazette* likewise informs that "we have three specimens of yellow paper made, respectively of *oat straw*, *blue grass*, and *rye straw*. Its texture is firm, and on the whole it appears to be superior to the common wrapping paper."

FOR THE NEW ENGLAND FARMER.

#### DISEASED SHEEP.

MR FESSENDEN—In your paper of last week, I noticed Mr Barstow's account of his diseased sheep, and hasten to suggest to him, what I think the cause of the misfortune. From the brief statement he has made of the case, I have no doubt in my mind, that the feverish habit in his sheep, has been created by the bad quality of his hay, or rather to the "plenty of salt strewed upon the hay when put into the barn." Sheep, sooner than other domestic animals, will become sickly, when fed entirely upon hay, too much impregnated with salt. They delight, and thrive well, when permitted to go often to the salt trough, but when any considerable quantity is added to their constant food, they become emaciated, and have all the symptoms which he describes his flock to labor under. The practice of putting a large, or

small quantity of salt, upon all the hay put up in the barn is a great mistake, a great deviation from nature, and never attended with any salutary advantage. When the quantity is small, not more than a quart or two upon a ton, it may not be injurious; but when larger quantities are used, it never fails, more or less to show its poisonous effects.

In the same way sea salt is said to be an excellent manure for vegetables, when administered in small doses, but is absolute destruction to the largest trees, or plants of every kind, when used too plentifully.

If then, I am not mistaken as to the cause of this disease, Mr Barstow will relieve his sheep, by immediately feeding them with fresh hay, turnips, potatoes, and as much green browse as possible. The tops of the Lombardy poplar I think preferable to any other. By this treatment he may probably preserve the residue of his flock, until fresh grass can complete the cure—for he may rest assured that nitre, spirits of turpentine, or unleached ashes, will produce no good effect—and until they can be supplied with healthy food, his sheep will want their usual health; and if many of them do not lose their wool before shearing, he may think himself very fortunate.

Mr Editor, I think it no small part of the advantage which attends your useful paper, that through its medium, we can with so much facility, ask and receive advice—and I would make use of this opportunity to state a little misfortune of mine.

#### GIRKIN CUCUMBERS.

For several years past I have attempted to grow the Girkin cucumber, with very little success. I have bought the seed from the best Seedsman in New York. It was heavy and looked well, yet not one in twenty germinated. Last year I planted seed of my own raising; it was saved, I thought, in the best manner, and planted after the Solstiee, with the utmost care, yet I had not a single plant.

I deem this fruit superior to any other for pickling, and should be glad to know how to produce it in abundance. If any of your correspondents will be so kind as to inform how to do so, shall think it a great favor conferred upon yours, &c.

S. REYNOLDS.

Minerville, March 20th 1829.

Remarks by the Editor.—It will be observed that Mr Barstow states that his sheep had been "fed on clover, herdsgrass, and red top, with a suitable quantity of oats and corn to keep them in good condition; with plenty of salt strewed on the hay when put in the barn." It is not improbable that salt in excess may injure sheep, and cattle, as well as mankind, for whom too much salt provision is accounted unwholesome, especially in winter.—Dr T. Cooper, in an article, written for the last Philadelphia edition of Willieh's Domestic Encyclopedia, states, that "a quarter of an ounce of salt per day to sheep, and one ounce per day to cows and oxen, is an allowance ample enough."

With regard to the Girkin Cucumber, we would observe that it should either be started in a hot bed, or planted in a warm situation, the last of June, or beginning of July. It is a native of a warm climate, and should be dealt with accordingly.

To CORRESPONDENTS.—We have received, we regret too late for this week's paper, a valuable article on the Culture of

Hemp, from the Hon. SAMUEL LATHROP, of West Springfield—also, one from Charlestown, on the culture of Tall Meadow Oat Grass—others on Nut Trees, on Thorn Bushes, on Tobacco, on Orchards, on Cabbages, on Fruit Trees, &c. from New Hampshire, will soon appear.

#### Tall Meadow Oat Grass Seed.

This day received at the New England Farmer Seed Store, 52 North Market street, 20 bushels of Tall Meadow Oat Grass Seed, at \$2,50 per bushel.

#### Household Furniture Cheap.

Pacenic Furniture Warehouse, near the Square, Main Street, Charlestown.

POSDICK & CARTER, inform their friends and the public, that they have on hand, and for sale, an extensive assortment of Furniture, viz. Bureaus, Secretaries, Beds, Bedsteads, Tables, Chairs, Sofas, Couches, Carpeting, Wash Stands, Brass Fire Sets, Waiters, Knives, Forks, Bellows, and Brushes.—Also, a constant supply of Live Geese and Common Feathers, by the bale or otherwise. Also, they manufacture and keep constantly for sale, a general assortment of Looking Glasses, by wholesale or retail, with almost every article for house keeping, all which they will sell extremely low for cash. Purchasers are invited to call and examine.

P. S. Portrait and Picture Framing, executed in the best manner, and at short notice, as above. 6t  
Charlestown, April 3, 1829.

#### Linnæan Botanic Garden and Nurseries, near New York.—William Prince, Proprietor.



The subscriber, Agent for this establishment, has just received the new Catalogues of 1829, which he will distribute gratis to applicants.

The collection of Fruit Trees, Ornamental Trees, Shrubs and Plants, Green house Plants, &c. now offered for sale, is nearly double the extent of what it has been heretofore, and the most celebrated new fruits introduced to notice by Mr Knight of London and Professor Van Mons of Brussels, are now included.

The prices have been greatly reduced for a large number of articles.

Mr P. has about 20,000 Grape Vines, of his own rearing, and guaranteed genuine,—and 100,000 imported from France. Vines will now be supplied by the 1000 at 15 cents, and by the 100 at 25 cents, assorted by himself, and including the Imperial Tokay—White, Red, Black, and Gray Burgundy—Teinturier, Black Orleans—Petit Raching, Kniperle, Black Cluster, Black Sweetwater, Chasselas, Large Morocco, St Valentine, Riesling or Clarette of Limoux, Bordeaux Purple,—and in less quantities at the reduced catalogue prices.

The collection of Roses comprises 600 splendid varieties, of every shade and form. Every department has received the utmost care, and the whole is under the most careful personal attention of the Proprietor.

J. B. RUSSELL, Agent.

March 27

3t

#### Farm for Sale or Let.

In Saugus, 6 miles from Charlestown Bridge, known by the name of the Boynton farm, containing about 100 acres of Land, a good House, Barn, and other out buildings—well watered, and equally divided into mowing and tillage—usually cut from 40 to 60 tons hay.

For particulars, inquire of C. FELTON, Warren Bridge Toll House, Charlestown. March 27 4t

#### Fruit Trees, &c.

N. DAVENPORT has for sale, at his Nursery in Milton, a large collection of Fruit Trees, Grape Vines, Green House Plants, &c. His collection of Peach, Plum, and Almond Trees, he considers not excelled in this vicinity: and the collection of other fruits is good. Orders sent to his Nursery in Milton, or left with J. B. RUSSELL, at the New England Farmer Seed Store, No. 52, North Market street, Boston, where a list of the trees can be seen, will be executed at the customary prices. ep6w

#### Crockery, Glass, and China Ware.

Ephraim B. McLaughlin, 4 Dock Square, has for sale, an elegant assortment of newest patterns in the above line, which are offered at low prices for cash. Country merchants and others are invited to call. eptf mar27

#### Goodwin's Town Officer.

In press and will be published without delay, a new and much improved edition of the above work, containing all the laws relative to the power and duties of Municipal officers, together with the decisions of the Supreme Judicial Court upon these subjects. Orders for the above work may be addressed to Richardson & Lord, Boston, or to the publishers, Dorr & Howland, Worcester. 3t April 3.

**Grape Vines.**

The subscriber offers for sale, Grape Vines of several varieties, the produce of his garden, in Dorchester;—among them are the following:

- Isabella, White Muscat,
- Sweetwater, Black Hamburg,
- Black Cape, Elba,
- Queen, White Chasselas,
- Early Oval, Muscatel.

They are principally of one year's growth, from cuttings only, (which are much better than layers of two or even three years old,)—were planted under his direction and superintendance, are warranted genuine, and are in a healthy and vigorous state.

The subscriber purposes to continue the cultivation of such varieties of the foreign and native Vines as are suited to this climate, and that will thrive in the open ground in town or country.

Application may be made to the subscriber at his office, No. 7 1-2, Congress street, or at the garden to Patrick Kennedy.

ZEBEDEE COOK, Jr.

Boston, March 13, 1829.

6w

**JAMES BLOODGOOD & CO.'s**

*Nursery, at Flushing, Long Island, near New York.*

The subscriber will receive and transmit orders for any quantity, or variety, of

- Fruit and Forest Trees,
- Flowering Shrubs,
- and
- Plants,

and the same will be delivered here, at the risk and expense of the purchaser; the bills may be paid to him.

Messrs Bloodgood & Co. attend personally to the inoculating and engraving of all their fruit trees, and purchasers may rely with as much confidence as they can upon any nursery, that the trees and shrubs they order, will prove genuine.

ZEBEDEE COOK, Jr.

7 1-2, Congress street.

Boston, March 13, 1829.

6t

**Cow for Sale.**

A fine cow, half blooded, Cohebs breed, is offered for sale at the House of Industry farm, South Boston.—Also, a three-fourths blood Calf. Inquire of W.M. STONE, Superintendent. April 3, 1829.

4t

**New Vegetable.**

Just received at the New England Farmer Seed Store, 52 North Market Street, a small quantity of SIR JOHN SINCLAIR'S NEW BEET, from London. This is presumed to be the first seed of this fine vegetable, ever brought into New England.—For sale in papers of 12 1-2 cents each, or in larger quantities.

**Kenrick Nurseries in Newton, near Boston.**

For sale, at the KENRICK NURSERIES, IN NEWTON, an extensive assortment of Apples, Pears, Peaches, Plums, Cherries, Apricots, Nectarines, White Mulberries, Grape Vines, Gooseberry and Currant Bushes, &c. Also, about 150 varieties of the most ornamental hardy trees and shrubs—including nearly 50 superb varieties of hardy roses, comprising white and red moss—single yellow, double do—yellow Austrian—red and yellow Austrian—black mottled, sable, Tuscan, and other varieties of the blackest roses—Unique White Provence, &c.

Also, GREVILLE ROSES, and WILMOT'S SUPERB STRAWBERRIES.

*Apple Trees of extra sizes—also Flowering Horse Chestnuts, and some other sorts.*

Written orders directed to JOHN or WILLIAM KENRICK, NEWTON, will be received by the daily mail, and promptly attended to—or they may be left at Mr Joseph Bridge's Grocery and Seed Store, No. 60, Court street, Boston, where, on application, catalogues will be delivered gratis—or, catalogues may be obtained of Mr J. B. Russell, at the New England Farmer office.

epSw

**Large Scotch Gooseberry Bushes and Hawthorns, &c.**

Just received at the New England Farmer Seed Store, 52 North Market street, by the ship Camillus, from Greenock, and Napoleon, from Liverpool, 15,000 Hawthorns, for live fencing, and about 500 superior Scotch and Lancashire Gooseberry Bushes;—the Hawthorns \$5 per thousand; & the Gooseberry Bushes, put up in lots of six roots, of the largest and finest sorts, with names—specimens of the fruit, as large as Egg Plums, *American growth*, from the imported roots, in sealed bottles, may be seen at the store—price \$1 50 per lot of six roots.

Likewise, two barrels of superior fresh Lucerne Seed, warranted; one cask of large Potato Oats; and one cask of fine London Split Peas, for culinary purposes.

**Pear Trees and Grape Vines.**

For sale by Rufus Howe, at the place of Samuel Downer, in Dorchester, 200 Pear Trees of the choicest varieties, viz: 20 kinds from the London Horticultural Society; also, large and very handsome Seckles, Ambrettes, Bartlets, and Blecker Meadow; 20 handsome black Tartareans and Remington Cherry Trees, Plums, &c. 300 Native Grape Vines, viz: 50 three years old Catawbas, 80 three years old Isabellas, 50 Bland's Virginia, 30 Alexander, 20 Elsingborough; also, 200 Sweet Water, Black Hamburg, &c.

30 varieties *Poses*, viz: Greville Rose, White and Red Moss, Grand Duke of Tuscany, Unique, Multiflora, Provence or Cabbage, Hundred Leaf, Four Seasons, Red Damask, Marble, French, Cluster, Swiss, German, Variegated, Burgundy, Double and Single White.

*Dahlia's*, seven varieties of Double, viz: Crinon, Buff, Yellow, Red, &c. Single do.

*Tulips*, a great number of varieties, viz: Bizarres, Bibloems, double and single, of different colors, Parrot Bills, &c.

*Hyacinths*, a great variety. Persons are invited, when the Tulips and Hyacinths are in bloom, to call and make their selections. White Lilies, Pink roots, Phlox, Polyanthus, three kinds Honeysuckle, Chinese, Trumpet and Sweet Scented; handsome Snow Ball trees, Quince do., Red and White Lilacs, growing on same stalk; Lagerstroemia, India or Grape Myrtle, Spira Syrengo, Fringe or Sinoke Tree, Snowberry Bush, Strawberry Tree.

*Currant Bushes*, White Dutch, Red do., common white and red. *Gooseberries*, different kinds.

*Raspberries*, Antwerp white and red. *Thimbleberries*, white and red.

*Strawberries*, viz: Wilmot's Superb, Downton,—red and white English Wood—Roseberry, three kinds native.

Wanted to purchase, two to three thousand small and middling size Pear and Plum Trees, suitable for budding and grafting. Seedlings would be preferred. Apply as above, or at No. 3, Central Wharf.

**Rose Water.**

20 demijohns double and single distilled Rose Water, made entirely from Damask Roses. The above Rose Water is constantly for sale at Mr C. Wade's Porter Cellar, No. 12, Merchant's Row, by demijohn or less quantity. Jan. 30.

2toF4mM4A

**Fresh Hemp Seed.**

Just received at the New England Farmer Seed Store, 52 North Market Street, a few barrels of American Hemp Seed, of last year's growth.—Also, one barrel of fresh Riga Flax Seed, well known to be superior to the common American Flax.

**Fruit and Ornamental Trees.**

SAMUEL HYDE offers for sale at his Nursery, in Newton, near Boston, a good assortment of Fruit and Forest Trees, Ornamental Shrubs, &c, comprising apples, pears, peaches, cherries, apricots, nectarines, plums, black mulberries, English black currants, English walnuts, butternuts, horse chestnuts, filberts, (French and Spanish) catalpas, silver firs, spruce, larch, weeping willows, altheas, rose acacia, lilacs, daphnes, senna, roses, honeysuckles, &c. Orders directed to Samuel Hyde, Newton, will be promptly attended to. Trees will be delivered in Boston free of expense for transportation. Catalogues furnished gratis by J. B. RUSSELL, No. 52 North Market Street, Boston, and at the Nursery in Newton. March 27

4t

**Bees.**

Just published by MARSH & CAPEN, 362, Washington Street,

A PRACTICAL TREATISE ON THE MANAGEMENT OF BEES; and the establishment of a Pirie, with the best method of destroying and preventing the depredations of the BEE MOTH. By JAMES THATCHER, M. D., Fellow of the American Academy of Arts and Sciences, &c.

**Extract from the Author's Advertisement.**

"The destructive ravages of the BEE MOTH have in many places almost annihilated our Bee establishments, and discouraged all attempts to renewed trials. Not less than one hundred hives have, the past season, been entirely destroyed by that enemy, within a few towns in the county of Plymouth, and in places where a single hive has yielded one hundred pounds of honey. From a particular investigation of this subject, the compiler is now able, with much confidence, to announce, that an effectual preventive of such depredations will be found recorded in this production." Price 75 cents. March 27

3t

**Red and White Clover Seed.**

For sale at the New England Farmer Seed Store, No. 52 North Market Street, 5000 lbs. Red Clover Seed, 500 lbs. Dutch White Honeysuckle Clover, (imported.) Also, Herd's Grass, Red Top, Orchard Grass, Lucerne, Foul Meadow, Hemp and Flax Seed, &c, &c. March 27

tf

**Seeds for Country Dealers.**

Traders in the country, who may wish to keep an assortment of Garden Seeds for sale, are informed they can be furnished at the New England Farmer office, No. 52 North Market street, Boston, with boxes containing a complete assortment of the seeds mostly used in a kitchen garden, on as favorable terms as they can be purchased in this country, neatly done up in small papers, at 6 and 12 cents each—warranted to be of the growth of 1828, and of the purest quality. ORNAMENTAL FLOWER SEEDS will be added on the same terms, when ordered, as well as PEAS, BEANS, EARLY WHITE SWEET CORN, &c, of different sorts.

The Seeds vended at this establishment, are put up on a new plan this year, each package being accompanied with short directions on its management, and packed in the neatest style.—Traders are requested to call and examine for themselves. eptf Jan. 23.

**For Sale,**

In the southeasterly part of old Marlborough, a valuable Farm, containing about 120 acres, consisting of every kind of land that is desirable to the enterprising farmer, a large portion of which is of the first quality, having a constant stream of water running through it; and the land is so situated that a number of acres are capable of irrigation. On the premises is an upright two story House, with four rooms on the floor, in good repair; a large Barn, 80 by 30, and in common seasons is filled with good hay. There are also on the farm, good Orchards, a part of which are in their prime; together with an abundance of Wood, the best of white oak, fit for wheelwrights' use, or for ship timber. There are few farms capable of more improvement, or which can be carried on at less expense. The place will be sold at a fair price, with or without the stock and utensils, at the election of the purchaser. The payments made easy and accommodating, and possession may be had on delivery of the deed. For further particulars, please inquire of WILLIAM DRAFER, Esq. of Marlborough, of BENJAMIN WELD of Roxbury, or of SAMUEL H. WELD, on the premises, Jan. 16.

**PRICES OF COUNTRY PRODUCE.**

	FROM	TO
APPLES, best, - - - -	barrel.	2 00 2 50
ASHES, pot, first sort, - - -	ton.	125 00 130 00
Pearl, first sort, - - -	"	125 00 130 00
BEANS, white, - - - -	bushel.	1 00 1 37
BEEF, mess, - - - -	barrel.	10 00 10 50
Cargo, No. 1, - - - -	"	9 00 9 50
Cargo, No. 2, - - - -	"	8 00 8 50
BUTTER, inspected, No. 1, new, -	pound.	14 16
CHEESE, new milk, - - - -	"	7 9
Skimmed milk, - - - -	"	2 5
FLOUR, Baltimore, Howard-street, -	barrel.	8 75 9 00
Genesee, - - - -	"	8 75 9 00
GRAIN, Corn, - - - -	bushel.	63 65
Rye, - - - -	"	60 66
Barley, - - - -	"	60 67
Oats, - - - -	"	35 38
HOG'S LARD, first sort, new, -	pound.	9 9
LIME, - - - -	cask.	85 90
PLASTER PARIS retails at -	ton.	3 50
PORK, clear, - - - -	barrel.	16 00 16 50
Navy, mess, - - - -	"	13 00 13 50
Cargo, No. 1, - - - -	"	13 00 13 25
SEEDS, Herd's Grass, - - - -	bushel.	2 00
Orchard Grass, - - - -	"	3 00
Fowl Meadow, - - - -	"	3 09
Rye Grass, - - - -	"	4 00
Tall Meadow Oats Grass, -	"	2 60
Red Top, - - - -	"	1 00
Lucerne, - - - -	pound.	50
White Honeysuckle Clover, -	"	50
Red Clover, (northern) -	"	7 8
French Sugar Beet, - - - -	"	1 50
Mangel Wurzel, - - - -	"	1 50
WOOL, Merino, full blood, washed, -	"	35 44
Merino, full blood, unwashed, -	"	22 26
Merino, three fourths washed, -	"	50 35
Merino, half & quarter washed, -	"	28 33
Native, washed, - - - -	"	23 28
Pulled, Lamb's, first sort, -	"	37 41
Pulled, Lamb's, second sort, -	"	25 30
Pulled, " spinning, first sort, -	"	30 33

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces, - - - -	pound.	10 12 1-2
PORK, fresh, best pieces, - - -	"	7 10
whole hogs, - - - -	"	5 7
VEAL, - - - -	"	6 12
MUTTON, - - - -	"	4 12
POULTRY, - - - -	"	3 14
BUTTER, keg and tub, - - - -	"	14 20
Lump, best, - - - -	"	20
EGGS, - - - -	dozen.	16 20
MEAL, Rye, retail, - - - -	bushel.	1 00
Indian, retail, - - - -	"	70
POTATOS, - - - -	"	50
CIDER, [according to quality,] -	barrel.	2 00 2 50

## MISCELLANIES.

*The Tempests of New England.*—In 1717 occurred a tempest which has been distinguished in history and tradition, as the *great snow*, by way of eminence. The winter has been mild and open until the commencement of February. On the 18th of that month a violent storm commenced, and continued, with short intervals, nearly a week. The north-east wind in fierce gusts drove the descending snow into piles, obliterating the traces of roads, and covering the fences, and in some places, even the buildings. The Boston News Letter of February 25, 1717, has the following paragraphs:—"Besides several snows we had a great one on Monday the 18th current, and on Wednesday the 20th, it began to snow about noon, and continued snowing till Friday the 22d, so that the snow lies in some parts of the streets about six feet high."—"Saturday last was a clear sunshine, not a cloud to be seen till towards evening, and the Lord's day, the 24th, a deep snow. The extremity of the weather has hindered all the *three posts* coming in; neither can they be expected till the roads, now impassable with a mighty snow upon the ground, are beaten." A letter from John Winthrop, in New London, to Dr Cotton Mather, contains a few particulars relating to "the prodigious storms of snow in the doleful winter past." The sea was disturbed with unusual commotion, and shells were thrown far upon the sands. Porpoises and other tenants of the deep thronged to the land, and in the quaint language of the writer, "the harbor and river seemed to be full of them, but none of them came on shore, but kept a play day among the disturbed waves." The snow flakes came in starlike spangles, having six little rays. Multitudes of animals perished in the drifts. "We lost," says he, "at the island and farms, above eleven hundred sheep, besides some cattle and horses, interred in the snow. And it was very strange, that twenty-eight days after the storm, the tenants at Fisher's island pulled out the ruins of one hundred sheep, out of one snow bank in a valley, where the snow had drifted over them sixteen feet, found two of them alive in the drift, which had lain on them all that time, and kept themselves alive by eating the wool off the others, that lay dead by them. As soon as they were taken out of the drift, they shed their own fleeces, and are now alive and fat." The wild animals of the forest were forced from the upland parts of the country to resort to the sea side for subsistence, and came forth from their dens by night to make ravages among the survivors of the flocks.

At the period of the visitation of this memorable storm, there were few idle writers to note down every occurrence, and no Editors in distress for paragraphs to fasten upon every circumstance, and transmit records to posterity. Except the brief notices from the only Gazette of the day, no printed accounts have been preserved. The traditions of the past generations dimmed by the lapse of a century, as they are transmitted by those aged persons who heard the descriptions given by their ancestors, represent its violence as exceeding all modern parallels. Separate facts have been preserved in interleaved almanacs, diaries, and private correspondence, which confirm their relation.

The funeral of Mr Brattle, minister of Cambridge, was solemnized on the 20th of February, and the principal magistrates, elders, and ministers

of Boston and its vicinity, assembled to honor his memory, were detained several days before their return was possible. (His. Coll. vii. 58.)

Mr Treat, of Eastham, a clergyman who had passed nearly half a century in active ministerial labors, and in the diffusion of the gospel among the Indians, died soon after the storm. The snow was piled to such height that it was impossible to beat a path over it. The funeral was delayed until a passage was dug through; and after some days the remains of the holy man were borne to their resting place, through the vaulted arch, by the natives reclaimed from the forest by his pious efforts.

Judge Sewall entered in his diary, quoted in Holmes' Annals: "February 22.—It was terribly surprising to me to see the extraordinary banks of snow on the side of the way over against us."

Several snows fell after this date. The immense body which had accumulated, during February and March, on its dissolution swelled the streams with great floods. The rivers then rolled through an uncultivated wilderness, where the busy hand of improvement had not yet spread the structures of art to be washed by their injury.

Nat. Egis.

*How to be a Lady's Man.*—When you call on a family, should there be any children in the room, be sure you get one of them on your knee—two little ones would be better if procurable, because you might say to the mother whilst you dandled her offspring, 'Oh! such a pair were never seen, &c.'—If you can contrive to rub the child's dirty shoes against your white trousers, so as to leave a legible mark, it will do you much good—because the mother will say, 'Oh, Mr!—the child is spoiling your clothes; you can then easily reply 'my dear madam, make no apologies, I am devotedly attached to children; nothing gains the heart of a mother so much as attention paid to her children; therefore coax the child as much as you can to play with your epaulette (if you have the honor to be in the army)—fortune may so far favor you as to induce the young one to pull one of the buttons off;—that circumstance alone would insure you invitations during the winter. If the child be ever so ugly, remark that it reminds you (and sigh at the same time) of a 'lovely' little sister of your's, now alas! no more; after that observation you may 'book' yourself for a score of parties. But should the 'dear little innocent' be really pretty, and the mamma quite the reverse, you can still do some good by saying 'good God! madam, how greatly the child resembles you; a congreve rocket discharged against a breast work could not have more effect than this remark of your's will have in the breast of the lady; she will tell her husband that you are a 'fine young man, and that she is convinced you have an excellent heart and disposition, by what she saw of your affection for children; so, although you may like children as 'the devil does holy water,' a little policy, and a few attentions *well timed*, will insure a flattering reception in every family; and you will then gain the first step in the profession of 'a lady's man!'

FLORESTAN.

A pair of oxen belonging to Messrs Oliver & Levi Cows, of Amherst, were weighed a few days since, and their joint weight found to be 4171 pounds. They were worked until May last, and were not fed with meal until the present winter.

## Scions of Apple and Pear Trees.

For sale, at the New England Farmer Seed Store, No. 52 North Market street, Boston, a large collection of Apple and Pear Scions,—among which are the following:—

## Apples.

Gardener's Sweeting,	Roxbury Russet,
Nonsuch,	New York Pippin,
Grand Sachem,	Baldwin,
Cat-head, or Large Summer Russet,	Gillflower,
Rhode Island Greening,	White Shropshire, or } Early Harvest, }

&c. &c.

## Pears.

Heathcot,	Large Iron, or Pound,
St Germain,	Gansel's Bergamot,
Rushmore's Bon Cretien,	Brown Buerre,
Spice Rousselet,	Early Juneting,
Red Bergamot,	St Michael's,
Moor Fowl Egg,	Broca's Bergamot,
Jargonelle,	Bartlett,

&c. &c.

In addition to the above, we are daily procuring fine varieties, from responsible sources, and hope to extend the collection so as to comprise all the esteemed fruits raised in the vicinity of Boston and New York.

The scions are in fine order, and the utmost dependence can be placed upon their genuineness, as they are all cut from bearing trees. eptf

## Fruit Trees.



Messrs WINSHIPS respectfully request those of the public who may incline to favor them with their orders the ensuing season, for fruit and ornamental trees, fancy shrubbery, herbaceous plants, whether indigenous or exotic, to forward their orders immediately, and they will be executed with every possible despatch. They also have several hundred genuine Isabella Grape Vines, by the hundred or single plant, with the superior European kinds in cultivation in this country. Letters directed to F. & I. Winship, Brighton.

P. S. Asparagus roots from one to four years old. All orders left with J. B. RUSSELL, at the New England Farmer Seed Store, 52 North Market street, will be executed at the Nursery prices, and the trees delivered in Boston, free of expense for transportation. Brighton, March 11, 1829.

## Assorted Seeds for Families.

For sale at the New England Farmer Seed Store small boxes of assorted Seeds for Kitchen Gardens. Each box contains a package of the following Seeds:

Early Washington Peas	Long Dutch Parsnip
Dwarf Blue Imperial Peas	Large Cabbage Lettuce
Late Marrowf Peas	Long Green Turkey Cucumber
Early Mohawk Dwarf string Beans	Pine-apple Melon
China Dwarf string and shell Beans	Long, or Round Watermelon
Lima, or Saba Pole Beans	Nasturtium
Long Blood Beet	Large White Onion
Early Turnip-rooted Beet	Large Red Onion
Early York Cabbage	Curled Parsley
Large late Drumhead Cabbage	Flat Squash Pepper
Cape Savoy Cabbage	Early Scarlet Short-top Radish
Red Dutch Cabbage (for pickling)	White Turnip Radish
Early Horn Carrot	Salsafy
Long Orange Carrot	Early Bush Squash
White Soft Celery	Early White Dutch Turnip
Curled Cress	White Flat Turnip
Early Cucumber	Yellow Stone Turnip
Early Silesia Lettuce	Winter Crock-neck Squash.

## POT HERB SEEDS.

Thyme—Sage—Marjoram.

The above list, it will be seen, comprises all the common vegetables, besides several new varieties of recent introduction, and uncommon excellence. Every kind is warranted of the very first quality, as to freshness and purity. Each box contains directions for the management of the different sorts. Price \$3 per box.

## Pressed Culinary Herbs.

For sale at the New England Farmer Seed Store, No. 52, North Market street, Culinary Herbs, dried, pressed, and neatly packed, in parcels, at the following prices:—Sweet Marjoram, 50 cts—Summer Savory, 25 cts—Thyme, 33 cts—Sage, 17 cts—Celery, (in bottles for soups, &c.) 2 1/2 cts—Balm, 33 cts—Rose Flowers, \$1.00. eptf

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

Printed for J. B. RUSSELL, by I. R. BOTS—by whom all descriptions of Printing can be executed to meet the wishes of customers. Orders for printing received by J. B. RUSSELL, at the Agricultural Warehouse, No. 52 North Market Street.

## AGRICULTURE.

FOR THE NEW ENGLAND FARMER.

### CULTIVATION OF HEMP.

MR J. B. RUSSELL—I embrace the first moment of leisure, to give you, in compliance with your request, an account of the method pursued by our farmers, in the cultivation of hemp. It has been raised in my neighborhood for more than twenty years. It is considered as a sure crop; and at the prices which it has borne for a few years past, affords a reasonable remuneration to the cultivator. In the account which I shall give, there will probably be nothing new or instructive to those already acquainted with the process. If you think it will be useful to others, you will make such use of it as you think proper.

Hemp requires a deep and rich soil. Any attempt to raise it upon a light soil, or upon land worn out and exhausted, until it is recruited by manure, and a fertilizing course of husbandry, will result only in disappointment. Nor can it long be continued upon the same piece of ground, without an annual supply of manure. But upon a good soil, with an annual sprinkling of manure, at the rate of eight or ten loads to the acre, it may be continued for a succession of years, without any material diminution in the value of the crop.

The ground must be prepared for the seed, much in the same manner as for flax. It must be ploughed and harrowed sufficiently to break the clods, and to render the soil fine and mellow. As different soils require different degrees of labor to produce this effect, it must be left to the judgment of the cultivator to determine when his ground is in a proper state to receive the seed. I can safely say, that few farmers err, in ploughing and harrowing too much.

The time for sowing is about the 10th of May. A few days earlier or later will make no difference. It must not be so early as to expose the tender plant to severe frosts, and if sown late in May, it will produce a light crop—the stalks will have a thin coat.

The quantity of seed varies with the strength and condition of the ground. Two bushels is the usual quantity sown upon an acre—and this is generally sufficient. Some have used more, and upon very strong land have gone as high as three bushels. But I believe that few of our farmers have found their account in using a greater quantity than that first named. When it exceeds that quantity, the land must not only be strong, but it must be reduced to a very fine tilth. Otherwise, when it comes to grow, there will be a great deal of *under-brush*; that is, short, spindling, coatless stalks, of no value, and which will only be in the way, at the time of pulling. The seed is sown broadcast, and bushed or harrowed in, like flax.

No further attention to the crop is required until the season of pulling and cutting. Although the latter mode of gathering is attended with less labor, our farmers almost universally adopt the former, as the most profitable. This commences about the 10th of August. The time of pulling is determined by the appearance of the hemp.—There are two kinds of hemp in every field, dis-

tinguished by the names of the male and the female. The latter produces the seed, the former the blossom and the farina. The male hemp has but few and slender branches. When this has turned white, or a pale yellow, has shed its leaves, and the farina has chiefly fallen off, then it is time to pull it. The female hemp has more and stronger branches, and continues fresh and green until the seed is ripe. It is common to leave patches, or narrow strips, where the seed hemp is most abundant, until the seed has ripened, which will be about a month after the time of pulling; in which case, the economical farmer will pull out the male hemp as far as it is practicable; for the fibres of the hemp, that stands in the field until the seed is ripe, are always stiff and harsh, and will bring less in the market, than that which has been pulled at the proper season.

The pulling is a heavy job. One-fourth of an acre is considered as a day's work, though expert hands will pull a third of an acre. No precaution is necessary except to guard against breaking the stalks. The laborer gathers a few stalks in his hands and pulls them up, and having repeated this three or four times, he strikes the roots once or twice with his foot, in order to kick off the dirt, then holding the whole loose in his hands, lets the roots drop on the ground for the purpose of making that end of his handful even. And in spreading his hemp on the ground, he is careful to lay the butts straight and true. This will greatly facilitate the labor of binding.

Rain upon the hemp after it is pulled, produces the same effect as upon mown grass. It discolors it and injures its quality. It must therefore be suffered to lie upon the ground no longer than it is necessary for its preservation. As soon as it is sufficiently dried, which, in warm and drying weather, will be after two days sun, it must be bound up in small bundles or sheaves. A little rye straw is the cheapest and best thing for bands. Let the band be put on towards the top of the bundle, and then shoved down to about the middle, otherwise it will be difficult to bind close enough to hold together, through all the subsequent handlings. Set up 15 or 20 bundles together, well braced at the roots to admit a free circulation of air, and to prevent it from blowing over, and let it remain in this situation, until it is cured sufficiently to put into a stack or under cover. This may be done, in good weather, after two or three days. In the construction of the stack, great pains must be taken, lest the rain should find a passage into it. It is safest to put it under cover, either under sheds about the barn, or by erecting one for the purpose.

It may be asked, why not transport it to the place of rotting and immerse it in the water, immediately after it is pulled, or as soon as it is dry, and save the trouble of securing it from the weather? I am not prepared to say that this cannot be done with safety, under vigilant care and attention. It is believed, however, that it would be exposed to greater hazard of loss, than at a later period. At the time of pulling, the weather is hot, and the water warm. Putrefaction proceeds with great rapidity. If the hemp should remain in the water a little too long, or if, after it is drawn from

the water there should be a long rain, or a continuance of damp weather to prevent its drying, it would be rotted too much, and the fibre would be materially injured, if not destroyed. But when the hemp is immersed later in the season, after the weather and water have become cool, there is no risk in suffering it to remain in the water a short time longer than is necessary. It is also supposed that when the hemp is rotted in hot weather, there will be a greater proportion of tow—and after it is drawn from the water, the bands must be opened and the hemp spread, in order that it may dry quickly. It is also a busy season with the farmer, and he can attend to it at a later period, with less interruption to other branches of husbandry. These are the reasons which have induced our farmers to postpone the rotting till the latter part of October. As I have never tried any experiments in reference to this part of the process, and indeed have had but little experience in the culture of hemp on my own farm, I will not give an opinion whether their reasons are well founded or not. I have not undertaken to point out the *best method*, in relation to any part of the process, but only to describe the course pursued in my own neighborhood.

It has sometimes been made a question whether running or stagnant water was to be preferred. The latter is more generally used in England.—The former has been universally applied here. A place is selected near the margin of some brook or small stream, which will afford a basin in which the hemp can be deposited, and where, by erecting a dam across the stream, the hemp can be covered with water.

In the first place, the dam is built of a sufficient height to secure the requisite supply of water, leaving a gate way in the natural course of the stream, and the top of the gate a little lower than the height of the dam, to let off the surplus water. After the dam is completed, shut the gate and try the dam, in order to ascertain whether it is water tight, and will stand against the pressure produced by raising the pond. If it proves sufficient, then let off the water and put in the hemp. A space of two or three feet should be left between the hemp and the dam, so that if a leak should be discovered, there may be room to stop it. This precaution may be unnecessary in an old and long tried dam, but should not be omitted in a new one. Put down a layer of hemp, laying the bundles compactly, then a second course on the first, in a transverse direction, and so on successively, until the whole crop is deposited in the bed, or as much as the basin will receive. Weights, consisting of long and heavy timber, or plank, or slabs with stones upon them, must then be laid across the bed to prevent it from floating. Having deposited the hemp and secured it from rising, the gateway may be closed and the water raised upon the hemp. It will be observed that the level of the hemp must be lower than the top of the gateway, so that the whole body may be immersed in water, and continued so, until it is rotted.

The length of time necessary to complete the rotting process depends much on the weather, and the temperature of water. It may be ascertained whether it has lain in the water long enough, by

taking out one of the bundles, drying and braking it. If the seed cracks easily, and the rind, or hard readily separates from the wood, it is sufficiently rotted. So also, if while it lies in the water, the roots will twist off easily. Hemp put into the water the last week in October, will generally require about three weeks. When put in later, I have known it lie seven weeks. If put into stagnant water, soon after it is pulled, five or six days is enough.

When the hemp is rotted, open the gateway and drain off the pond. The hemp must then be removed to a piece of grass land—the bundles laid upon the ground singly, and, after two or three days, turned over. When partially dried, it is carried and set up, inclining, against a force, where it remains until it is fit for the brake. It may then be carried to the building or shed where it is to be dressed; or the brake may be carried to the hemp, as is generally the case here, and after it is broken, it is removed to the barn for the finishing process—or if the weather is not too severe, it may be dressed where it is broken.

A cheap vehicle or sled, for the removal of the hemp from the pond, may be made of two pieces of slit work, about 9 feet in length, with three cross beams of the same material. The stakes, driven closely through each beam and runner, will serve the double purpose of holding the sled together, and keeping the hemp from falling off.—No tongue will be necessary. It may be drawn with chains. If however the grass ground is at any considerable distance from the pond, wheels may be necessary.

In dressing, two brakes are used. The first, coarser than a common flax brake, the second, as fine as a flax brake at the head, with one additional bar in each jaw. If the hemp is well rotted and faithfully broke, but little remains for the swingling board. A man, accustomed to the business, will brake and dress from 50 to 75 lbs. a day.

The labor required to prepare a crop of hemp for market, is not inconsiderable. But it will be observed, that but a small portion of the labor comes at a season, when the farmer is most busily occupied in gathering and securing his other crops. The pulling comes on soon after the hay and grain are secured. The rotting does not commence till after Indian harvest, and the winter grain is sown. The dressing is wholly done in cold weather, when the farmer has little occupation besides that of taking care of his stock and providing fuel. Every considerable farmer who has land suitable for hemp, might raise a few acres, without greatly interfering with his ordinary course of husbandry.

The average crop is six or seven hundred to the acre. I have raised nine or ten—but this was an unusual crop. The land was strong, and in *very fine* tilth. The hemp grew to a great height and was very uniform throughout the piece. The price of hemp in market, has varied, of late years, from \$10 to \$12,50 a hundred. Scarce any crop of field culture can be put upon the land, which will produce so great a result.

It is not uncommon for the farmer to let out his land upon shares. In that case, the usual terms are, that the owner of the land prepares the ground, and furnishes one half the seed. The occupant furnishes the other half of the seed, and performs all the labor, after the seed is harrowed in, and returns to the owner one-half of the seed,

and one-half the hemp, prepared for market. In one instance, I have received, for the use of my land, more than forty-five dollars an acre, clear profit. The moiety of the seed returned to me, was amply sufficient to pay my part of the seed furnished, and the labor of preparing the ground.

The hemp grown in this neighborhood, when *well dressed*, commands the highest price of the best Russia hemp, and is as readily purchased by the manufacturers of cordage. Our farmers sometimes mistake their own interest, by neglecting to hatchel out the tow, through fear of too much diminishing the weight. An experiment was made in 1824, by direction of the Commissioners of the Navy, to try its strength in comparison with the Russian. "Two ropes, each  $2\frac{1}{4}$  inches in circumference, one made of hemp grown in this town, broke with 3209 lbs. The other made of clean St Petersburg, broke with 3118 lbs." I mention this fact for the purpose of satisfying the doubting, if any such there are, that our soil and climate are as well adapted to the cultivation of this article, as those of Russia, and that no one need be deterred from entering upon its cultivation, under any apprehensions, that his crop, if rightly managed and well prepared, will be of inferior value.

At a time when the supply of the ordinary products of the farm, exceeds the demand, and consequently the price is so low, as almost to discourage agricultural enterprise, it deserves the consideration of farmers in different parts of the country, whether their interest does not require them to turn a part of their land, and to apply a portion of their labor, to the cultivation of hemp. The annual import from Russia, does not probably fall short of half a million of dollars. This amount might, in a short time, be brought to market, from our own soil. In addition to this, we annually import in duck, and other manufactures of hemp, exclusive of cordage, to the amount of more than a million and a half of dollars. These manufactures might be carried on in our own country, as well as those of cotton or woollen goods. The present rate of duty on imported hemp is \$45 a ton, which is sufficient to afford adequate protection, to the extent of the demand. If the continuance of this duty should not come within the rule prescribed by our present chief Magistrate, which "requires that the great interest of agriculture, commerce, and manufactures should be equally favored," it may perhaps come within his exception to the rule, of giving "peculiar encouragement to any products of either of them, that may be found essential to our national independence."

I am yours, &c.

SAM. LATHROP.

West Springfield, March 16, 1829.

FOR THE NEW ENGLAND FARMER.

#### DEGENERATION OF POTATOES BY INTERMIXTURE.

MR EDITOR—I expressed a strong conviction in a late number of your Journal, that there was not the slightest foundation for the opinion that potatoes degenerated by juxtaposition, or being planted even in the same hills. I remarked that I had never seen it suggested in a European work. I would now ask leave to state, that in Loudon's Magazine, No. xi. is the following paragraph in a communication to Loudon. "I observed in Cobbett's *American Gardener* an assertion respecting early potatoes, which appears to me an *extraordi-*

*nary one*. He says that if you have got the true kind, of early potato and wish to keep it pure, 'You must take care that no other sort grow with or near it, for potatoes of this kind mix the breed more readily than any thing else, though they have no bloom!! Will you be kind enough to tell me through the medium of your Magazine, whether the statement of Cobbett be *really correct?*'

To this Loudon briefly answers—"Not correct."

We have then Mr Loudon's testimony (and better authority cannot be found,) and testimony of the querist who thought the operation extraordinary, in corroboration of my opinion. Let me add, my experience applied precisely to *early* potatoes, which have been planted promiscuously for many years without deterioration or change.

I will now, make a remark which I have frequently made to you, Mr Editor, in conversation, that I know of no guide more unsafe than Cobbett's *American Gardener*. Not that it is destitute of merit—not that it does not possess some of the best traits of Cobbett's works, but it has many mistakes, and partakes of the defects of Cobbett's writings as well as of their beauties.

Roxbury, March 31.

A FARMER.

FOR THE NEW ENGLAND FARMER.

#### NUT TREES.

SIR—It seems astonishing that two such valuable fruit trees are so little cultivated as the *Spanish Chesnut* and the *Madeira Nut*, or *English Walnut*. The former produces very large fruit of excellent quality, in the greatest abundance, and in the South of France, Spain, Portugal, and Italy, it forms a most valuable article of food for the poorer classes, and is a regular article of sale for that purpose. It is but seldom this fruit finds its way to our markets from Europe, but a plentiful supply might easily be furnished by planting orchards of this tree, the same as we do with the apple—or by planting them along avenues and highways, and there is no doubt they would as well repay the proprietor as an orchard of any other kind.

The *Madeira nut* may be planted in the same manner, and would yield also an ample remuneration, as the nuts are sold, when green, for a dollar the hundred, for pickling; and when ripe, are in great request for the table.

HORTUS.

☞ Trees of the *Spanish Chesnut*, with large eatable fruit, can be delivered at the New England Farmer Seed Store, Boston, at from 50 to 75 cts each, or \$40 per 100—with the addition of the cost of freight from New York, which is but trifling. The *Madeira nut* at the same price.

FOR THE NEW ENGLAND FARMER.

#### MUSTARD.

MR FESSENDEN—I wish to make inquiry through the medium of the *New England Farmer*, (of any gentleman who may possess the information) relative to the cultivation of Mustard, (*Sinapis*). Answers to the following questions through the *New England Farmer*, as soon as convenient, would be very gratefully received.

1. What soil is best adapted to its culture?
2. Its preparation and time of sowing—quantity of seed per acre, if sown in drills?
3. What attention to weeding and hoeing is requisite?

4. How is the seed best gathered and secured; and what must be the appearance of the crop at the time necessary to harvest?

Respectfully yours, J. N. H.  
Bennington, Vt.

*Remarks by the Editor.*—Perhaps the following from the *Farmer's Assistant* may be of service to our correspondent.

"Mustard requires a soil sufficiently strong for turnips. Let the ground be well prepared by ploughings and harrowings early in the spring, and sow of well ripened seed at the rate of two quarts to the acre. When the plants are a few inches high, thin them so as to stand about ten inches apart, and destroy the weeds with the hoe.

"When the lower seeds are ripe, the middle seeds green, and the tops of the plants in blossom, cut them with a sickle, bind them in moderate sized sheaves, and put these in small stacks, for a few days. In this situation the green seed will soon ripen. Carry the sheaves to the barn, having a large cloth under them, to prevent wasting, and in a few days they will be fit for threshing.

"The ground for raising this plant should be previously well cleared of weeds."

There are two species of mustard, *Sinapis alba*, or White mustard, and *Sinapis nigra*, or Black mustard. The culture of both sorts is, we believe, similar; but have no experimental knowledge on the cultivation of either. The White Mustard is celebrated for its medicinal properties, being at once a tonic and an aperient; cleansing the stomach and bowels, and at the same time bracing the system. We should be happy to publish any information with which we may be favored by patriotic cultivators relative to this subject.

FOR THE NEW ENGLAND FARMER.

#### GRAPES.

MR FESSENDEN—Mr DOWNER in his communication respecting grapes, has not noticed the White Muscadine, the best of all the foreign table grapes, in our climate. I imported it from a Nurseryman at Havre, several years since, and it has borne fine fruit, without care or protection during winter, and is not subject to blight or mildew, like the common Sweetwater. I have a plant from Vilmorin & Co. of Paris, marked "Barsuraube," and one from the justly celebrated garden of Mr PRINCE, marked "August Sweetwater." No. 3 of his last catalogue which appears to be the same as the White Muscadine, and by persons having small gardens, should from the excellence of the fruit and certainty of bearing be preferred to every other foreign grape. It is, I believe, identical with the variety mentioned in the *Gardener's Magazine*, as having produced fruit in the open ground, in the climate of Denmark. For a description of this grape, I refer to the lately published *Treatise of W. Prince*, who can furnish plants to any gentleman disposed to try the cultivation.

Salem, April 6, 1829.

FOR THE NEW ENGLAND FARMER.

#### BOTTS IN HORSES.

MR EDITOR—Among the many good and useful things that are discovered and by you published, it would be strange if there were not some hardly worth publishing, and some worse than nothing. Among the last, I think may be num-

bered many of the recipes for killing botts in horses. Having from my youth been fond of a good horse, I have paid much attention to the animal; and have long since been fully convinced that it was folly to wage open war with botts in a horse's stomach; believing that there has nothing yet been discovered that will kill them in the stomach without killing the horse. I should almost as soon think of setting fire to my barn to kill the rats and mice. Many things, which you have heretofore published, I think good, such as bleeding to prevent inflammation. Yet, I think, the most sure way is to keep the horse free from the bots.

Some years since I had a very valuable mare that was attacked with botts, and to appearance, very far gone. I set the following trap for them, which more than answered my expectations. I took of bees' wax, mutton tallow, and loaf sugar, each 8 ounces, put it into one quart of warm milk, and warmed until all was melted. Then put it into a bottle, and gave it just before the wax, &c. began to harden. About two hours after gave physic. The effect was that the botts were discharged in large numbers, each piece of wax having from one to six or eight sticking to it, some by the head, but most by their legs or hooks.

Yours, Z.

FOR THE NEW ENGLAND FARMER.

#### WEB WORM ON FRUIT TREES.

MR FESSENDEN—Your repeated exhortations to the orchardist to attend to the clearing their fruit trees from that disgusting and destroying insect the caterpillar, I believe have not been without effect; but there is another insect, perhaps of the same genus, and equally noxious, which among the various communications on the arboreal insects, I do not recollect to have seen described, or noticed by any one. It is here (without reference to entomological science,) designated as the *Web worm*. It is about the size, and in some measure resembles the Canker worm, in appearance, but not in its habits or origin. It does not make its appearance until about August, when the fruit is about half grown, and then resorts indiscriminately to the apple, pear, quince, plum, and cherry.—It is found on the very extremities of the branches, where it is with difficulty approached; and there it forms a web or nest, at first quite small, which extends over the branch to which it attaches itself, as a cover or defence, as is found requisite to extend its quarters for food; for unlike the caterpillar it never leaves its nest in quest of forage.—If left undisturbed, it does not often extend its depredations more than two or three feet, within which it devours the foliage, and what I believe is peculiar to them, the branch on which they depredate seldom vegetates again. Whether this is owing to something poisonous in themselves, or to the season when they strip the branch of its leaves, I am ignorant. I think I recollect but one instance, of seeing any branch, on which they had built their nest, vegetating again; and that threw out some feeble leaves, but has never blossomed or bore fruit.

The object of this communication is not to inquire what is to be done, for it is obvious it only remains to amputate the limb and burn it. But if any of your correspondents know, or can discover the *Procreator* of this worm, so that we can attack it in embryo, he may facilitate our means of ex-

terminating the nuisance; for a knowledge of the properties, habits and propagation of the insect is indispensably necessary to lead to some method of preventing their depredations, or of effecting their destruction.

Yours &c. P.  
Plymouth, April 2, 1829.

#### NEW TABLE PEAR.

We acknowledge the receipt of a package of scions from LOVETT PETERS, Esq. of Westboro', Ms. who gives the following account of their character, in a note to the publisher of the *New England Farmer*. "This is considered a native fruit, and is called the *Lyscom apple*, from the person who raised it—is very large, striped, flesh white, spicy taste, fit for the table in October, and I think second to none for excellence." The scions have all been gratuitously distributed.

#### BURNS.

In looking over the *Alleghany Democrat*, of the 29th December, I discovered a small paragraph on burns, stating that the immediate application of the simple article of wheat flour to the part affected was discovered by Dr Michael Ward, of Manchester, England, to be a speedy and effectual cure. I bore it in mind, that the first opportunity offered I would test the virtue of the remedy.—On last evening, my little daughter, about 11 years old, was unfortunately badly scalded on one leg and foot, by the oversetting of a small vessel of scalding water. I immediately applied a handful of wheat flour, to the scalded part, and wrapped it up with a cloth; the child was in great agony and pain; in about 20 minutes she began to be a little eased of pain; I then removed the first application of flour, and as directed by Dr Ward, covered the affected part twice more, at intervals of about 15 minutes, by sprinkling on by a flour drudger. The pain was entirely removed in half an hour; the patient slept sound all night, and, as she expressed herself, she did not recollect she was burned, until she went to rise in the morning. My reasons for stating these facts are, that I wish every family to know this speedy and effectual cure, as in every house the remedy is at hand, and much misery may be prevented by its use.—*Pittsburg Gaz.*

The last number of the *North American Review* contains articles on the following subjects—The New Theory of the Earth—College Education—Ancient and Modern History—Pollok's Course of Time—Civilization and Conversion of the Indians—Political Economy—History of the Louisiana Treaty—Pelham—Webster's Dictionary—American Annuals—Elementary Instruction—Clerical Manners and Habits—Massachusetts Rail Road. Published by Frederick T. Gray, corner of Washington and School streets, Boston, and G. & C. Carvill, New York,—at \$5 per annum.

*Extraordinary Growth.*—An elm tree nearly opposite the house of Heman Day, Esq. in West Springfield, was planted by him on the 8th of January, 1775,—54 years ago. At the time of transplanting, it was a sapling carried in the hand. The trunk is now 18 feet in diameter, to the height of 12 feet above the surface of the ground, where it divides into branches, which overhang a circle of more than 300 feet in circumference, covering 7,500 square feet of surface.—*Con. Mir.*

## COMMUNICATIONS.

FOR THE NEW ENGLAND FARMER.

## OAT GRASS.

MR. EDITOR—Allow me, through the medium of your paper, to submit, for the consideration of my brother farmers, a few remarks on the culture of the Tall Meadow Oat Grass, (*Avena elatior*.) I have not been able to discover its origin. It differs from the Meadow Oat Grass, *Avena pratensis*, mentioned by Sinclair, and other English writers. Of this fact I am satisfied from an inspection of the *Avena pratensis* exhibited in Sinclair's celebrated work upon grasses, (*Hortus Gramineus Woburnensis*, page 312) as well as from the description therein given of the same. The latter grass, is, no doubt, a native of England. And some of the English writers describe it as rather coarse, and possessing nutritive qualities in a less degree than some others. The resemblance of the English Meadow Oat, (*Avena pratensis*) to the Tall Meadow Oat, (*Avena elatior*) cultivated in this country, may be considered perhaps as the cause, why the indifferent qualities of the former have been ascribed to the latter by some writers on the subject in this country. From the circumstance of its having been first introduced among the German farmers of Pennsylvania, I am inclined to believe, with Justin Ely, of West Springfield, that the Tall Meadow Oat Grass, cultivated in this country, is of German origin. I am confident it is not contained in the list of grasses described by Sinclair, and doubt if it was known in England when he wrote.

The attempts which have been made in this part of the country to cultivate the Tall Meadow Oat Grass, I suspect have not been upon a scale sufficiently large, nor under circumstances which furnished a fair test of its qualities. As far as I have been able to learn, the experiments in this vicinity have been made upon small patches of rich and highly manured soil, thinly sown, and suffered to stand in the field for some weeks after flowering, for the purpose of ripening the seed. The produce has therefore been what might under such circumstances, have been expected, rather coarse and "strawlike." With similar treatment the result would have been the same, every farmer must be aware, with any of our common grasses.

I have cultivated this grass for seven years past, mostly upon a thin soil, lightly manured, in fields of from one to four acres, and am fully satisfied of its excellent qualities, either as a hay crop or for grazing. I was induced to make the trial from an account of it, given by Col. Taylor, of Virginia, a very distinguished practical as well as scientific farmer. After fifteen years experience, Col. T. states in a communication to the Virginia Agricultural Society—"It is the hardiest grass I have ever seen, and bears drought, and frost, and heat, and cold, better than any I have ever tried. It keeps possession of the land in spite of severe grazing. It furnishes better grazing early in the spring, late in the fall, in drought, and in winter, than any grass known to me."—"Alone, cut before the seed ripens, its hay is as nutritive and pleasant to stock of all kinds as any I have ever used."

Dr Muhlenburg of Pennsylvania, says "This grass is of all others, the earliest, latest, and best for green fodder or hay. It blossoms about the middle of May, (with us the first of June) and

rises to the height of from 5 to 7 feet. Horned cattle prefer this hay to all others, but some horses do not like it green. If suffered to grow old before being cut, it will become strawlike."

The character given of this grass by the above writers is fully sustained by the experience I have had, both as it relates to its qualities as hay, or for grazing. From its early flowering it is peculiarly well suited to be sown with red clover. It is fit to be cut just at the time the clover is full grown, commonly about the first of June.

In the spring of 1827, I sowed with barley a field of four acres, and put on  $2\frac{1}{2}$  bushels of oat grass seed, (3 would have been better) 5 pounds of red clover, and 2 of white clover seed to the acre. The soil was thin and had been exhausted by long cropping. I intended it for pasturing, but in the spring it looked so promising, I concluded to mow it the first season. On the 3d of June, 1828, it was cut, and gave me two tons, to the acre, of the finest and best hay, either for cattle or horses, I have ever had in my barn.

When sown in the spring either alone or with a grain crop, of barley or rye, it should be harrowed and rolled in, and not less than three bushels of seed to the acre. It vegetates freely and does not suffer by a sudden exposure of the ground to the sun, by taking off the crop of grain in the hottest weather. It is peculiarly well adapted for grazing on poor and exhausted lands, as well as upon those of a richer quality. It comes forward in the spring as soon as the frost leaves the ground, at least a fortnight earlier than our common grasses, and through the driest weather of the summer exhibits a green and inviting appearance. It yields an abundance of seeds. I took the last season from  $\frac{3}{4}$  of an acre (sown in the fall of 1824) of ground, in tolerably good heart, over 20 bushels of well cleaned seed.

Respectfully yours, E. P.

Lexington, April, 1829.

FOR THE NEW ENGLAND FARMER

## THORN BUSHES; TOBACCO; CABBAGES, AND FRUIT TREES.

MR FESSENDEN—I have a small farm of about 75 acres; and all my fence is of wood, and going to decay very fast. Indeed the repair of my fences yearly amounts to more than 6 per cent. on the whole produce of my land. I have, perhaps, about stone enough to make what fence I should want for the whole farm, but they lie scattered through a fine young wood lot, and cannot be come at but by digging and blowing, which would, I think, spoil my wood lot. In this state of affairs I had concluded to sell out, and go to the land of promise in the western country. With these notions in my head, about two years ago I took a pretty long ramble in the state of New York, spent money enough to have repaired my fences for one year,—satisfied myself that by prudence and industry I might be full as happy, if not quite as rich here as in the western country—came home and sat down more contented—subscribed for your valuable paper, and have read it as I think, to much advantage to my farm and to myself.

I see, sir, in your paper, that my brother farmers when they want advice or information go to you, nothing doubting. Will you, or some of your correspondents, be so good as to inform whether our common thorn bush, that grows wild, I believe throughout the country, and on every va-

riety of soil, will answer for hedge or live fence? If it will, is it by planting the seed or by cuttings? At what time should they be cut? Or if by seeds, at what time sown? What distance should they be set apart in the rows, and what distance the rows? Is the manner of treatment the same as with the English hawthorn? Or any other information would be thankfully received. We have in this part of the country, large tracts of land, where stone for fence cannot easily be procured, and timber has become too valuable to make fence of. If we can procure from our own forests a good live fence, we may hope in time, some of our farmers will make the experiment. But I fear it will be a long time before we shall have good fences here, on our pine lands, if we must pay money (though but little) for the cuttings, and wait six or seven years for their growth.

I have been very much troubled for some years, with lice on my cabbages and turnips. By the advice of an old gentleman, last season, I set out a few tobacco plants among my cabbages and turnips, say the plants about one rod apart. I had no lice in my garden that I could find. The tobacco grew well, and were fine plants. Had I known how to cure it, I think I could have raised my own tobacco, which costs me about five dollars per year. I find nothing in your paper about curing tobacco, and my neighbors are as ignorant as I am. Now, sir, if you will give us such directions about raising and curing tobacco, as to enable us to furnish our own from our own farms, we shall be much obliged to you, and I will promise to lay out seventy-five per cent. of such saving in books of agriculture, at the New England Farmer office. Quere, would a few tobacco plants set among our melon and squash vines prevent the bugs from destroying them? What would be the effect on the vermin, which destroy our young fruit trees, to plant tobacco at their roots, and leave it on the ground all winter, or by cutting it up and curing it (if we know how to do it cheap) and spreading it round the tree in the spring, or any other season of the year.

MERRIMACK RIVER.

March 21, 1829.

Remarks by the Editor.—We will make a few observations on the foregoing queries and suggestions of our correspondent; premising, however, that we shall not attempt fully to satisfy all his inquiries, nor fully to investigate all the subjects which he proposes for discussion. And first with regard to Hedges. We do not believe that live fences will be found useful except in a thickly populated part of the country, where stone cannot easily be obtained, and timber is scarce and dear; or, perhaps, in some instances, to inclose gardens and barricade them against human as well as brute animals. The following are some of the disadvantages, which attend the cultivation of live fences:

Live fences take from cultivation all the land on which they grow, and when at maturity send their roots in search of nourishment on each side of the row at least five or six feet; exhausting the soil and shading that part of the crop, which is near them. Live fences generally require dead fences, such as posts and rails, what is called Virginia fence, or something of the sort for several years, to protect the young hedge plants while growing to sufficient maturity to form a barrier against the roads of cattle. Mr Tibbets, of Reussellaer Coun-

ty, N. Y. says "It is indispensable, that plants put in live fences, whether with or without a ditch should be kept free from weeds and grass for at least the three first years, otherwise they become stunted, mildewed, and die, or have a very unequal and slow growth, and never make tolerable fences. They are also to be protected against cattle of all kinds; cattle, horses, and sheep, would bite off and tread them down; hogs would root them up. They must, therefore, have a fence on both sides of some kind, sufficiently strong and tight, however, to exclude animals of all kinds, until they become a strong fence of themselves, which may require from six to ten years."

The expense of such protecting fences, may, however, be avoided by not suffering cattle, hogs, &c. to run in the field, which is to be fenced with a hedge, till the latter is fully grown; and planting a live fence within a dead fence already standing on the premises.

Another disadvantage attending thorn fences is, that they are liable to be destroyed by the apple tree borer, and are annoyed, we believe, by the caterpillar. Breaches in hedge fence, made by these or by other means, can only be repaired by a dead fence, or by setting other plants, which are many years in acquiring the requisite growth and strength to stand without protection. Moreover the young plants never thrive well between the old ones. We believe, likewise, that there are very few hedges, which present an adequate barrier against swine. Another very strong objection against live fences is that they cannot be moved. This may be important, not only in consequence of the changes in form and disposition of lots, &c. which the owner might wish to make during his life, but after his death it may become necessary to divide the farm among his heirs, and in that case a live fence prevents or renders very difficult the partition, which circumstances may require. A consideration of these objections to hedges has made us almost a convert to the opinion of Dr Cooper, who, in the last Philadelphia edition of Willich's Domestic Encyclopedia, says, "I greatly doubt whether any hedge is so profitable as a good post and rail fence, with the bottoms of the posts well charred."

There are, however, no doubt, situations and circumstances in which hedge fences are eligible. But to give directions for raising them would be repeating what we have heretofore published, and to which our correspondent, who it seems has "subscribed for our paper," may direct his attention. We will, therefore, refer him to the New England Farmer, vol. v. pages 41, 174, 182, 209, 237, vol. vii. 53, 166, 206, Fessenden's New American Gardener, page 156.

If our correspondent is not in an error relative to tobacco plants proving a protection against lice on cabbages and turnips, his information is very valuable. It sometimes happens, however, that insects die, or disappear in a course of nature, and we erroneously attribute such effects to our agency. We will, with pleasure, give such information as our books afford relative to curing tobacco.

Cut off the tops of the plants at the height of about three feet more or less, as they may be more or less thrifty, except those designed for bearing seed, and let those be the largest. The cutting should be done so early as to let the upper leaves acquire a size equal to the lower ones; and let all the plants be cut at the same time, whatever the size, in order that good thick leaves may be

afforded. Let the suckers, which shoot out from the foot of the stalks be also broken or pinched off as they appear.

The ripeness of tobacco may be known by small dusky spots appearing on the leaves, and by their feeling thicker than usual. Then cut them down at the roots, on the morning of a sunny day, and let them lie singly to wither; but be careful not to let them get sunburnt. When withered, lay them in close heaps, under cover, to sweat, for about forty-eight hours or more. After this hang them up under cover to dry. The way to do this is by running two stalks on the sharp ends of a stick, and thus suspending them across a pole, at proper distances from each other. As the plants become dry and brown, place them nearer to each other, when the air is damp, so that the leaves do not crumble. When they have hung till all the greenness has left the leaves, and when they are a little damp, strip them off, pack them in casks, well pressed down, and keep them in a dry place. They will be better for use after the first year.

FOR THE NEW ENGLAND FARMER.

### NOTICES OF THE NEW PEARS.

(SELECTED FROM FOREIGN WORKS.)

(Continued from page 283.)

8. *Beurre d'Areberg*—"It is as large as a Brown Beurre, but more irregular in form. Skin rough, and of a dark cinnamon color, with a few large spots of yellowish green showing through it: the flesh is perfectly melting, juicy, and sweet.—Specimens from the garden of John Ludlow, Esq. did not keep beyond the last of October, but some received from Mr Parmentier, at Enghien, kept till the end of November. Mr Parmentier, in some manuscript notes says that it will continue in eating from January till the beginning of May.—*London Hort. Trans.* vol. v. part iv.

[The following remarks of the Secretary of the London Hort. Society, merit attention, as showing the extreme difficulty of preventing confusion in names even of recent fruits, the origin of which can be certainly traced.]

"This is sometimes called the *Duc D'Areberg*, and the *Poire D'Areberg*. It is also called by Dr Van Mons, the Colmar Deschamps, having been raised, as he says, by Mons. Deschamps. A pear of this name is described by M. Noisette, in the *Jardin Fruitier*, page 170, and is there stated to have been bought by him in 1806, from the garden of the Prince D'Areberg. Specimens of this pear have been received from M. Noisette, but it proves to be not the *Beurre D'Areberg*, but the *Gloux Morceaux* of which I shall speak hereafter. Mr Braddick and others have grown this latter pear under its erroneous name."

[It is probable from the above account that our nurserymen who imported the *Beurre D'Areberg* of Noisette from France, received the *Gloux Morceaux* instead of it. To be sure they have got a fine pear, but still not the *Beurre D'Areberg*. I presume that the tree sent to me by Mr Knight is the true one.—J. L.]

*Bezy Vaet*—of this pear notice is taken above. We shall only add, that Mr Parmentier stated that it would keep till April, but Mr Turner, Secretary of the London Hort. Society, never found any remaining good after the end of November—a wide difference indeed! The tree bears abundantly.

*La Bonne Malinoise*. Some account of this

pear has been given. We now add, that it has since been produced in England, and maintaining the high character before given of it. In the former notice it was said to resemble the *Chau-montelle*, but the description was not so accurate as it might have been. It has in fact more the shape of a Colmar—ripens towards the end of November—flesh melting, and extremely rich and sweet.

9. *The Forelle*. This is the same as the pear called here the *Florelle*. It was probably a slip of the pen in the catalogue sent by Mr Knight. It is a German variety brought into Flanders. It is named *Forelle* (or Trout) from its bright color, which resembles the bright spots in that fish. It is given in the Genevan, and some French catalogues under its translated name, *Poire truite*, [or Trout pear.] It is the size and shape of the *Doyenne Blanc*, (St Michaels) though perhaps a little more oval. Skin bright yellow, very deep red on the exposed side, surrounded by a brown or reddish ring, giving to the whole fruit a remarkably beautiful appearance. The flesh quite melting, without grit—juicy and very sweet but without perfume. It ripens in November and will probably keep longer. It is not a pear of the first class, although possessing very considerable excellence, but its extraordinary beauty will always recommend it for the dessert.

10. *Riche Depouille*. It resembles the St Germain in shape and size—it is well rounded at the eye, which is somewhat prominent, and tapers considerably towards the stalk, which is rather thick, and about an inch and an half long. The skin is of a clear citron (or lemon) yellow, with a slight tinge of scarlet on the exposed side, a little mottled with russet, and the whole rough like the skin of an orange. The flesh is white, melting, not perfumed, but sweet and very pleasant. [Time of ripening not noticed. I have not heard of this pear in this country.]

11. *Passe Colmar*—raised by M. Hardenpont of Mons. Dr Van Mons also calls it "*Fondante de parisel*." It is as large as a Colmar, but more tapering towards the stalk. Skin pale green, slightly marked with red on the exposed side, and sprinkled with minute green spots. Flesh yellowish, melting, though not buttery, very juicy, and extremely sweet. It keeps well to the end of December, and even later.

12. *The Passe Colmar gris de Preeel*—(that is the Grey *Passe Colmar* of Preeel.) This pear was raised by M. Preeel, of Enghien. It is larger than the Colmar, and more irregular in shape. The skin is dull yellow, with a tinge of brown red on the exposed side, and is spotted with a few patches of brown. The flesh is white, of the texture of the Colmar, and juicy, extremely sweet, and agreeably perfumed. I have not tasted it, says the Secretary of the London Hort. Society, later than November, but Mr Parmentier has preserved it good till June!!

13. *Beurre Diel*—raised by Mons. Van Mons, and named in honor of Dr Diel, author of a celebrated work on Pomology, or Fruits. It is as large as a fine Summer Good Christian, and resembles it in shape. Skin is smooth—flesh white and melting, with a rich sweet juice—ripens in November, but will keep through the whole of December.

14. *Urbaniste*—raised by Count Coloma, and has been fruited by Mr Braddick and Mr Knight. Egg shaped—very even in form—eye a little sunk

—stalk about an inch long, inserted in a cavity of but moderate depth—skin pale green, inclining to yellow, profusely spotted with greenish spots, and having small patches of thin russet dispersed over its whole surface, but more abundantly round the eye and stalk. Flesh is white near the outside, but deepens to a reddish yellow next the core, which is large and possesses a small quantity of grit. It is quite melting, juicy, and very sweet, but without perfume. The specimens we have received have not kept beyond October.

(To be continued.)

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, APRIL 10, 1829.

### NOTICE.

Mr J. B. RUSSELL, the publisher of the New England Farmer, has been appointed general Agent for the Massachusetts Horticultural Society. Any trees or scions of superior fruits, seeds of rare and fine vegetables or ornamental plants, drawings of fruits, hooks for their library, and donations intended for the Society, may be consigned to his care. Scions of valuable fruits, and seeds of rare vegetables, thus presented, will be distributed gratuitously among the members. And it may be suggested as an inducement to join the Society, that the gratuitous distribution of all such articles will be limited to its members, as those who support such an institution must be the first to enjoy its benefits.

The expenses of membership are two dollars per annum, in addition to the admission fee of five dollars.

### DR THACHER'S TREATISE ON THE MANAGEMENT OF BEES.

The generality of mankind do not appear to be sufficiently aware of the importance of the HONEY BEE to the interests, health, convenience and comfort of mankind. Wax and honey, either in simple substance, or in their numerous and useful compounds are so nearly indispensable that they will be obtained by civilized people, though the cost were ever so disproportionate to what ought to be their standard value. If, in consequence of our indolence, ignorance, or inattention, we do not keep and properly manage Bees in the United States, we must, or, at any rate, we shall, pay a very considerable tribute to foreign countries, for the produce of these industrious and valuable insects.

The profit derived from the cultivation of Bees is little less than clear gain to the community, and to the individuals who raise them. The insects consume scarcely anything except that fragrance which would otherwise be "wasted on the desert air." But very little capital is necessary to enable any person to set up the business of an Apiarian or Bee Manager. The chief requisite is knowledge, or that kind of information, which will enable every person of common capacity to direct and take advantage of the instincts and endowments of the little artists. This information it appears to us, may well be acquired from Dr Thacher's Treatise.

Time was when almost every farmer in New England kept Bees. Now they are almost as rare as roses in January. An enemy has arisen and has nearly expelled the "little friends" of the cultivator from the country. This foe, so despicable, but at the same time so destructive, is called the

*Bee Moth, PHALENA (Tinea) CEREAENA*, according to Dr HARRIS. Dr THACHER has devoted a chapter to the "Best method of destroying or preventing the depredations of the Bee Moth." This chapter alone, we should suppose to be worth ten times the cost of the book to all, who have or propose to possess bees. We shall not quote the chapter, nor any part of its contents, lest we should infringe on the copy right of the publishers, or lessen the inducements to purchase the treatise.

Dr THACHER, in this work on Bees, has given proof, in addition to that exhibited by his "Orchardist," that he has a rare talent at conveying useful information on scientific topics. His arrangement is methodical, his selections judicious, and his original information clearly expressed. He does not indulge in useless details, but is sufficiently copious and circumstantial to be perspicuous, at the same time so concise as not to be tedious. We hope his Treatise may be extensively circulated; and if so, we think it will save more money to New England than the price of all the agricultural books, which were ever printed in the United States.

*The Garget.*—A correspondent of the Vermont Watchman states that an experienced farmer having told him that tar, put upon the ridge between the horns of cows, and on the nose, would cure the garget—he has tried it on many cows, and has never known it fail of a cure.

### Household Furniture Cheap.

Phoenix Furniture Warehouse, near the Square, Main Street, Charlestown.

FONDICK & CARTER, inform their friends and the public, that they have on hand, and for sale, an extensive assortment of Furniture, viz. Bureaus, Secretaries, Beds, Bedsteads, Tables, Chairs, Sofas, Couches, Carpeting, Wash Stands, Brass Fire Sets, Waiters, Knives, Forks, Bellows, and Brushes.—Also, a constant supply of Live Geese and Common Feathers, by the bale or otherwise. Also, they manufacture and keep constantly for sale, a general assortment of Looking Glasses, by wholesale or retail, with almost every article for house keeping, all which they will sell extremely low for cash. Purchasers are invited to call and examine.

P. S. Portrait and Picture Framing, executed in the best manner, and at short notice, as above. 6t  
Charlestown, April 3, 1829.

### Linnean Botanic Garden and Nurseries, near New York.—William Prince, Proprietor.

The subscriber, Agent for this establishment, has just received the new Catalogues of 1829, which he will distribute gratis to applicants.

The collection of Fruit Trees, Ornamental Trees, Shrubs and Plants, Green house Plants, &c, now offered for sale, is nearly double the extent of what it has been heretofore, and the most celebrated new fruits introduced to notice by Mr Knight of London and Professor Van Mons of Brussels, are now included.

The prices have been greatly reduced for a large number of articles.

Mr P. has about 20,000 Grape Vines, of his own rearing, and guaranteed genuine,—and 100,000 imported from France. Vines will now be supplied by the 1000 at 15 cents, and by the 100 at 25 cents, assorted by himself, and including the Imperial Tokay—White, Red, Black, and Gray Burgundy—Teinturier, Black Orleans—Petit Raching, Kniperle, Black Cluster, Black Sweetwater, Chasselas, Large Morocco, St Valentine, Riesling or Clarette of Limoux, Bordeaux Purple,—and in less quantities at the reduced catalogue prices.

The collection of Roses comprises 600 splendid varieties, of every shade and form. Every department has received the utmost care, and the whole is under the most careful personal attention of the Proprietor.

J. B. RUSSELL, Agent.

March 27

3t

### Crockery, Glass, and China Ware.

Ephraim B. McLaughlin, 4 Dock Square, has for sale, an elegant assortment of newest patterns in the above line, which are offered at low prices for cash. Country merchants and others are invited to call. ept mar27

### For Sale,

A valuable Real Estate in Milton, 9 miles from Boston, on the road leading from Boston to Taunton, Bridgewater, and New Bedford, containing upwards of 200 acres of the variety of lands and fruits suitable for a good farm, well watered, with good substantial buildings. Said farm is calculated to suit a gentleman of taste, or an enterprising young man for a milk establishment, being an excellent grass farm. The purchaser may have, including the buildings, from 100 acres to the whole.

As the above described property contains a large portion of valuable wood land, the purchaser may be accommodated with more or less of that part. The place will be sold at a fair price, with or without a very valuable stock and farming utensils.

Also, for sale, or to be let, opposite the above named premises, a large, convenient Dwelling House, with a good Bake House and out buildings, very pleasantly situated for a country seat or a good stand for a store or country baking, with as much land as may be wanted for the accommodation of the same. For further information, inquire of the Editor, of Parker H. Pierce No. 95 State street, of Nathaniel Blake at Indian Queen Tavern, Bromfield street, of A. M. Withington, Roxbury, or NATHANIEL TUCKER on the premises.

April 10

1t

### Scions of Superior Fruits.

Just received at the Seed Store, connected with the New England Farmer, No. 52 North Market Street, an extensive collection of scions, of the finest fruits cultivated in this country, and comprising also many of the superior fruits of Mr Knight and Dr Van Mons. They are all cut from bearing trees, from an extensive fruit garden in this vicinity; and the utmost reliance can be placed on the genuineness of the sorts, as they are all cut, and packed, personally, by the proprietor. The following comprises a part of the list:

### PEARS.

Vert Longue, Marie Louise, Forelle, Urbaniste, Fondante d'Ete, Capiaumont, Napoleon, Passe Colmar, Hardenpont, Bartlett, Charles d'Antrieche, Ambrette, (a fine winter table pear) Crasanne, Chaumontel, Broca's Bergamot, Messire Jean, Seekle, Swan's or Moor Fowl Egg, Echasserie, Epargne, Green Catharine, Brown Beurre, Virgoleuse, Andrews or Gibson, Jargonelle, Green Chisel, Iron, Dr Hunt's fine baking pear, Beurre de Roi, Rushmore's Bon Cretien, Gansel's Bergamot, Early Juneating, &c.

### APPLES.

Ribstone Pippin, Priestley, (large sweet) Early Harvest (finest early table apple) Royal, (large and fine) Marygold, Hubbardston Nonsuch, Swaar, Imperial Table Apple, (from Germany) Garden, Gaidner's Sweeting, Grand Sachem, R. I. Greening, Roxbury Russet, N. Y. Greening, Baldwin, Gilliflower, &c.

The above scions are all well packed in earth, and are for sale in any quantities, distinctly labelled, at 6 cents each.  
April 10

### Farm for Sale or Let.

In Saugus, 6 miles from Charlestown Bridge, known by the name of the Boynton farm, containing about 100 acres of Land, a good House, Barn, and other out buildings—well watered, and equally divided into mowing and tillage—usually cut from 40 to 60 tons hay.

For particulars, inquire of C. FELTON, Warren Bridge Toll House, Charlestown. March 27 1t

### Fruit Trees, &c.

N. DAVENPORT has for sale, at his Nursery in Milton, a large collection of Fruit Trees, Grape Vines, Green House Plants, &c. His collection of Peach, Plum, and Almond Trees, he considers not excelled in this vicinity: and the collection of other fruits is good. Orders sent to his Nursery in Milton, or left with J. B. RUSSELL, at the New England Farmer Seed Store, No. 52, North Market street, Boston, where a list of the trees can be seen, will be executed at the customary prices. ep6w

### Goodwin's Town Officer.

In press and will be published without delay, a new and much improved edition of the above work, containing all the laws relative to the power and duties of Municipal officers, together with the decisions of the Supreme Judicial Court upon these subjects. Orders for the above work may be addressed to Richardson & Lord, Boston, or to the publishers, Dorr & Howland, Worcester. 3t April 3.

### Tall Meadow Oat Grass Seed.

This day received at the New England Farmer Seed Store, 52 North Market street, 20 bushels of Tall Meadow Oat Grass Seed, at \$2.50 per bushel.

**Grape Vines.**

The subscriber offers for sale, Grape Vines of several varieties, the produce of his garden, in Dorchester;—among them are the following:

- Isabella, White Muscat,
- Sweetwater, Black Hamburg,
- Black Cape, Elba,
- Queen, White Chasselas,
- Early Oval, Muscatel.

They are principally of one year's growth, from cuttings only, (which are much better than layers of two or even three years old.)—were planted under his direction and superintendance, are warranted genuine, and are in a healthy and vigorous state.

The subscriber proposes to continue the cultivation of such varieties of the foreign and native Vines as are suited to this climate, and that will thrive in the open ground in town or country.

Application may be made to the subscriber at his office, No. 7 1-2, Congress street, or at the garden to Patrick Kennedy. ZEBEDEE COOK, Jr.  
Boston, March 13, 1829. 6w

**JAMES BLOODGOOD & CO.'s**

*Nursery, at Flushing, Long Island, near New York.*

The subscriber will receive and transmit orders for any quantity, or variety, of

- Fruit and Forest Trees,
- Flowering Shrubs,
- and
- Plants,

and the same will be delivered here, at the risk and expense of the purchaser; the bills may be paid to him.

Messrs Bloodgood & Co. attend personally to the inoculating and engrafting of all their fruit trees, and purchasers may rely with as much confidence as they can upon any nursery, that the trees and shrubs they order, will prove genuine. ZEBEDEE COOK, Jr.  
7 1-2, Congress street.  
Boston, March 13, 1829. 6t

**Cow for Sale.**

A fine cow, half blooded, Cælebs breed, is offered for sale at the House of Industry farm, South Boston.—Also, a three-fourths blood Calf. Inquire of WM. STONE, Superintendent. April 3, 1829. 4t

**New Vegetable.**

Just received at the New England Farmer Seed Store, 52 North Market Street, a small quantity of SIR JOHN SINCLAIR'S NEW BEET, from London. This is presumed to be the first seed of this fine vegetable, ever brought into New England.—For sale in papers of 12 1-2 cents each, or in larger quantities.

**Kenrick Nurseries in Newton, near Boston.**



For sale, at the KENRICK NURSERIES, IN NEWTON, an extensive assortment of Apples, Pears, Peaches, Plums, Cherries, Apricots, Nectarines, White Mulberries, Grape Vines, Gooseberry and Currant Bushes, &c. Also, about 150 varieties of the most ornamental hardy trees and shrubs—including nearly 50 superb varieties of hardy roses, comprising white and red moss—single yellow, double do.—yellow Austrian—red and yellow Austrian—black mottled, sable, Tuscan, and other varieties of the blackest roses—Unique White Provence, &c.

Also, GREVILLE ROSES, and WILMOT'S SUPERB STRAWBERRIES.

Apple Trees of extra sizes—also Flowering Horse Chestnuts, and some other sorts.

Written orders directed to JOHN or WILLIAM KENRICK, NEWTON, will be received by the daily mail, and promptly attended to—or they may be left at Mr Joseph Bridge's Grocery and Seed Store, No. 60, Court street, Boston, where, on application, catalogues will be delivered gratis—or, catalogues may be obtained of Mr J. B. Russell, at the New England Farmer office. ep5w

**Large Scotch Gooseberry Bushes and Hawthorns, &c.**

Just received at the New England Farmer Seed Store, 52 North Market street, by the ship Camillus, from Greenock, and Napoleon, from Liverpool, 15,000 Hawthorns, for live fencing, and about 500 superior Scotch and Lancaire Gooseberry Bushes;—the Hawthorns \$5 per thousand; the Gooseberry Bushes, put up in lots of six roots, of the largest and finest sorts, with names—specimens of the fruit, as large as Egg Plums, American growth, from the imported roots, in sealed bottles, may be seen at the store—price \$1 50 per lot of six roots.

Likewise, two barrels of superior fresh Lucerne Seed, warranted; one cask of large Potato Oats; and one cask of fine London Split Peas, for culinary purposes.

**Pear Trees and Grape Vines.**

For sale by Rufus Howe, at the place of Samuel Downer, in Dorchester, 200 Pear Trees of the choicest varieties, viz: 20 kinds from the London Horticultural Society; also, large and very handsome Seckles, Ambrettes, Bartlets, and Blecker Meadow; 20 handsome black Tartareans and Remington Cherry Trees, Plums, &c. 300 Native Grape Vines, viz: 50 three years old Catawbas, 30 three years old Isabellas, 50 Bland's Virginia, 30 Alexander, 20 Elsingborough; also, 200 Sweet Water, Black Hamburg, &c.

30 varieties Pears, viz: Greville Rose, White and Red Moss, Graud Duke of Tuscany, Unique, Multiflora, Provence or Cabbage, Hundred Leaf, Four Seasons, Red Damask, Marble, French, Cluster, Swiss, German, Variegated, Burgundy, Double and Single White.

Dahlias, seven varieties of Double, viz: Crimson, Buff, Yellow, Red, &c. Single do.

Tulips, a great number of varieties, viz: Bizarres, Bibloëms, double and single, of different colors, Parrot Bills, &c.

Hyacinths, a great variety. Persons are invited, when the Tulips and Hyacinths are in bloom, to call and make their selections. White Lilies, Pink roots, Phlox, Polyanthus, three kinds Honeysuckle, Chinese, Trumpet and Sweet Scented;—handsome Snow Ball trees, Quince do., Red and White Lilacs, growing on same stalk; Lagerstroomia, India or Crape Myrtle, Spira Syrenco, Fringe or Smoke Tree, Snowberry Bush, Strawberry Tree.

Currant Bushes, White Dutch, Red do., common white and red. Gooseberries, different kinds.

Raspberries, Antwerp white and red. Thimbleberries, white and red.

Strawberries, viz: Wilmot's Superb, Downtoo,—red and white English Wood—Roseberry, three kinds native.

Wanted to purchase, two to three thousand small and middling size Pear and Plum Trees, suitable for budding and grafting, Seedlings would be preferred. Apply as above, or at No. 5, Central Wharf.

**Rose Water.**

20 demijohns double and single distilled Rose Water, made entirely from Damask Roses. The above Rose Water is constantly for sale at Mr C. Wade's Porter Cellar, No. 12, Merchant's Row, by demijohn or less quantity. jan. 30. 2t4mM4inA

**Fresh Hemp Seed.**

Just received at the New England Farmer Seed Store, 52 North Market Street, a few barrels of American Hemp Seed, of last year's growth.—Also, one barrel of fresh Riga Flax Seed, well known to be superior to the common American Flax.

**Fruit and Ornamental Trees.**

SAMUEL HYDE offers for sale at his Nursery, in Newton, near Boston, a good assortment of Fruit and Forest Trees, Ornamental Shrubs, &c, comprising apples, pears, peaches, cherries, apricots, nectarines, plums, black mulberries, English black currants, English walnuts, butternuts, horse chestnuts, filberts, (French and Spanish) catalpas, silver firs, spruce, larch, weeping willows, altheas, rose acacia, lilacs, daphnes, senna, roses, honeysuckles, &c. Orders directed to Samuel Hyde, Newton, will be promptly attended to. Trees will be delivered in Boston free of expense for transportation. Catalogues furnished gratis by J. B. RUSSELL, No. 52 North Market Street, Boston, and at the Nursery in Newton. March 27 4t

**Bees.**

Just published by MARSH & CAPEN, 362, Washington Street,

A PRACTICAL TREATISE ON THE MANAGEMENT OF BEES; and the establishment of an apiary, with the best method of destroying and preventing the depredations of the BEE MOTH. By JAMES THACHER, M. D., Fellow of the American Academy of Arts and Sciences, &c.

**Extract from the Author's Advertisement.**

"The destructive ravages of the BEE MOTH have in many places almost annihilated our Bee establishments, and discouraged all attempts to renewed trials. Not less than one hundred hives have, the past season, been entirely destroyed by that enemy, within a few towns in the county of Plymouth, and in places where a single hive has yielded one hundred pounds of honey. From a particular investigation of this subject, the compiler is now able, with much confidence, to announce, that an effectual preventive of such depredations will be found recorded in this production." Price 75 cents. March 27 3t

**Red and White Clover Seed.**

For sale at the New England Farmer Seed Store, No. 52 North Market Street, 5000 lbs. Red Clover Seed, 500 lbs. Dutch White Honeysuckle Clover, (imported.) Also, Herd's Grass, Red Top, Orchard Grass, Lucerne, Fowl Meadow, Hemp and Flax Seed, &c, &c. March 27 4t

**Seeds for Country Dealers.**

Traders in the country, who may wish to keep an assortment of Garden Seeds for sale, are informed they can be furnished at the New England Farmer office, No. 52 North Market street, Boston, with boxes containing a complete assortment of the seeds mostly used in a kitchen garden, on as favorable terms as they can be purchased in this country, neatly done up in small papers, at 6 and 12 cents each—warranted to be of the growth of 1823, and of the purest quality. ORNAMENTAL FLOWER SEEDS will be added on the same terms, when ordered, as well as PEAS, BEANS, EARLY WHITE SWEET CORN, &c, of different sorts.

The Seeds vended at this establishment, are put up on a new plan this year, each package being accompanied with short directions on its management, and packed in the neatest style.—Traders are requested to call and examine for themselves. epif Jan. 23.

**For Sale,**

In the southeasterly part of old Marlborough, a valuable Farm, containing about 120 acres, consisting of every kind of land that is desirable to the enterprising farmer, a large portion of which is of the first quality, having a constant stream of water running through it; and the land is so situated that a number of acres are capable of irrigation. On the premises is an upright two story House, with four rooms on the floor, in good repair; a large Barn, 20 by 30, and in common seasons is filled with good hay. There are also on the farm, good Orchards, a part of which are in their prime; together with an abundance of Wood, the best of white oak, fit for wheelwrights' use, or for ship timber. There are few farms capable of more improvement, or which can be carried on at less expense. The place will be sold at a fair price, with or without the stock and utensils, at the election of the purchaser. The payments made easy and accommodating, and possession may be had on delivery of the deed. For further particulars, please inquire of WILLIAM DRAFER, Esq. of Marlborough, of BENJAMIN WELD of Roxbury, or of SAMUEL H. WELD, on the premises, Jan. 16.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	- - - - -	barrel.	2 00 2 50
ASHES, pot, first sort,	- - - - -	ton.	125 00 130 00
" Pearl, first sort,	- - - - -	"	125 00 130 00
BEANS, white,	- - - - -	bushel.	1 00 1 37
BEEF, mess,	- - - - -	barrel.	10 00 10 50
Cargo, No. 1,	- - - - -	"	9 00 9 50
Cargo, No. 2,	- - - - -	"	8 00 8 50
BUTTER, inspected, No. 1, new,	- - - - -	pound.	14 16
CHEESE, new milk,	- - - - -	"	7 9
Skimmed milk,	- - - - -	"	2 3
FLOUR, Baltimore, Howard-street,	- - - - -	barrel.	8 75 9 00
Genesee,	- - - - -	"	8 75 9 00
Rye, best,	- - - - -	"	"
GRAIN, Coro,	- - - - -	bushel.	63 65
Rye,	- - - - -	"	60 66
Barley,	- - - - -	"	67 67
Oats,	- - - - -	"	35 33
HOG'S LARD, first sort, new,	- - - - -	pound.	9 9
LIME,	- - - - -	cask.	85 90
PLASTER PARIS, retails at	- - - - -	ton.	3 50
PORK, clear,	- - - - -	barrel.	16 00 16 50
Navy, mess,	- - - - -	"	13 00 13 50
Cargo, No. 1,	- - - - -	"	13 00 13 25
SEEDS, Herd's Grass,	- - - - -	bushel.	2 00
Orchard Grass,	- - - - -	"	3 00
Fowl Meadow,	- - - - -	"	3 09
Rye Grass,	- - - - -	"	4 00
Tall Meadow Oats Grass,	- - - - -	"	2 50
Red Top,	- - - - -	"	75 1 00
Lucerne,	- - - - -	pound.	50
White Honeysuckle Clover,	- - - - -	"	50
Red Clover, (northern)	- - - - -	"	8 9
French Sugar Beet,	- - - - -	"	1 50
Mangel Wurtzel,	- - - - -	"	1 50
WOOL, Merino, full blood, washed,	- - - - -	"	35 44
Merino, full blood, unwashed,	- - - - -	"	22 26
Merino, three fourths washed,	- - - - -	"	50 35
Merino, half & quarter washed,	- - - - -	"	23 33
Native, washed,	- - - - -	"	25 23
Pulled, Lamb's, first sort,	- - - - -	"	37 41
Pulled, Lamb's, second sort,	- - - - -	"	25 30
Pulled, " spinning, first sort,	- - - - -	"	30 33

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	- - - - -	pound.	10 12 1 2
PORK, fresh, best pieces,	- - - - -	"	7 10
whole hogs,	- - - - -	"	5 7
VEAL,	- - - - -	"	6 12
MUTTON,	- - - - -	"	4 12
POULTRY,	- - - - -	"	8 11
BUTTER, keg and tub,	- - - - -	"	14 20
Lump, best,	- - - - -	"	20
EGGS,	- - - - -	dozen.	16 20
MEAL, Rye, retail,	- - - - -	bushel.	1 00
Indian, retail,	- - - - -	"	70
POTATOS,	- - - - -	"	50
CIDER, [according to quality,]	- - - - -	barrel.	2 00 2 50

## MISCELLANIES.

*The Winters of New England.—1741.* The winter of this year was bitter, and its severity widely felt. The following paragraphs from the Pennsylvania Gazette, will show the distress which was experienced even in the regions now visited gently by the winter's cold. "Philadelphia, March, 1741. Our accounts from all parts of the country are filled with complaints of the severity of the winter, no one remembering the like. The cattle are dying daily for want of fodder: many deer are found dead in the woods, and some come tamely to the plantations and feed on hay with other creatures." "New York, Feb. 3, 1741. By our accounts from the country, the people here are in so great want of fodder for their cattle, in several places, that four cows are given to have one delivered in May, and that the cold has been so severe, that even deer, squirrels, and birds have been frozen to death, and great quantities of sheep have perished, and this day wood has been sold for 40 shillings per cord."

1764. The snow fell in great quantities during February and March. It is within the recollection of some of our ancient inhabitants that during the month of April, oxen and sleds heavily loaded with the materials for the Old South Meeting House, in this town, passed upon the surface of the snow, frozen into a thick crust, over the places where fences were buried in the drifts, without obstruction.

1772. The Boston Gazette states, that the winter had been more severe than had been known for many years. Great storms of wind and snow came until April.

1780. The snows of this memorable winter commenced in November, and continued storms accompanied with violent winds from the N. East, occurred during December. About the first of January, a period of steady and severe cold commenced. During forty days even on the south and sunny side of buildings in warm situations there were no indications of thaw. The light and dry snow drifted and eddied with incessant motion on the wind. Paths, if opened, were immediately filled, and communication was almost entirely interrupted. The Spy, then published in this town, contains the following notice "Worcester, Jan. 6. For twenty years past the travelling has not been known to be worse than at present. The mails due last week have not yet arrived. We therefore give our readers but half a sheet this week." "Jan. 13. A gentleman who arrived here yesterday from Boston, which place he left Friday last, (Jan. 7,) informs us that the storm was very severe there, and that between this and the capital, not less than 80 teams were stopped." "Jan. 20. Travelling has not been so much obstructed by the snow for forty years past. Except the great post road from Boston to Hartford, all are filled, and no passing without snowshoes." "Jan. 27. Wood is now sold in this town at the rate of sixty dollars the cord, owing to the roads being filled with snow. A poor man belonging to a town near Providence, began to remove his family, consisting of his wife and nine children, to a place called New Providence, about a hundred miles from this place, the day before the beginning of the late storm; he had got only as far as Mendon, where he was obliged to remain three weeks, and having expended all his money, was drove to great necessity. The road

from Mendon to this place remaining impassable for cattle, a number of men on snow shoes assembled and dragged his sled, on which were his wife and family, and the few effects he was possessed of, as far as Grafton; from that place sixty-one men belonging there, brought them in the same manner to this town; some of the charitable inhabitants set on foot a subscription for their relief, and in about two hours collected £150, and having procured a team, on Monday last, they continued their journey. So singular a circumstance is not remembered in this part of the country."

On the 27th of February, Mr Thomas, the printer of the Spy, returns his sincere thanks to those gentlemen in this, and a few of the neighboring towns, who have continued to take his papers during the late tedious weather; as the roads in many parts of the county, still remain impassable on horseback, and too many of his customers think it tedious to come for them, unless they could ride, it has reduced the late impressions of this paper to such small numbers, that the cost of printing them has been three or four times as much as the printer has asked for them when printed.—This only, and not a want of interesting intelligence occasions the appearance of half a sheet, and obliges the printer to suspend the publication of this paper until Thursday, the week after next."

In the MSS of Mr French, cited in Abbot's History of Andover, it is stated the snow was four and a half feet deep, in the woods, on a level.—The roads were so filled as to be impassable for a long time, except with the aid of snow shoes.—Fences, and low buildings were buried beneath deep drifts, and the inhabitants of contiguous houses communicated with each other through arched passages, hollowed under the drifts. After the surface was frozen, instances are stated where the dead were taken from the chamber windows to be carried to the grave. The sufferings of the inhabitants were great. The scanty supply of fuel for many days could only be brought on hand sleds, and the stumps of trees which were cut even with the surface of the snows, on their dissolution stood many feet above the earth. A row of shade trees which ornamented the north end of the street in this town, were destroyed to supply the necessities of the people. The streams were so much choked as not to flow in their usual channels, the rivulets disappeared under the drifts, and great distress was felt for water. All travelling was for a long time on snow shoes, and burthens were carried on small sleds.—*National Egis.*

*Dr Herschell.*—In order to show the steady perseverance which enabled Herschell to attain the celebrity he enjoyed, Mr Davies, the lecturer at the Manchester Mechanical Institution, related an anecdote which he said had been communicated to him by a gentleman who was acquainted with the distinguished astronomer: in the early part of his astronomical career, he had been engaged for several weeks in grinding a glass lens for one of his telescopes, and was so unfortunate as to break it when it was nearly completed; but, instead of being irritated or disheartened by the accident, he merely observed, in his broken English, "Vell, I must make anoder," to which task he applied himself without delay.

The council of the Albany Horticultural Society have offered premiums to the members, for the best and earliest fruits, vegetables, and flowers.

## Scions of Apple and Pear Trees.

For sale, at the New England Farmer Seed Store, No. 52 North Market street, Boston, a large collection of Apple and Pear Scions,—among which are the following:—

## Apples.

Gardner's Sweeting,	Roxbury Russet,
Nonsuch,	New York Pippin,
Grand Sachem,	Baldwin,
Cat-head, or Large Summer Russet,	Gilliflower,
Rhode Island Greening,	White Shropshire, or Early Harvest,

&c, &c.

## Pears.

Heathcot,	Large Iron, or Pound,
St Germain,	Gansel's Bergamot,
Rushmore's Bon Cretien,	Brown Buerre,
Spice Rousselet,	Early Juneting,
Red Bergamot,	St Michael's,
Moor Fowl Egg,	Broca's Bergamot,
Jargonelle,	Bartlett,

&c, &c.

In addition to the above, we are daily procuring fine varieties, from responsible sources, and hope to extend the collection so as to comprise all the esteemed fruits raised in the vicinity of Boston and New York.

The scions are in fine order, and the utmost dependence can be placed upon their genuineness, as they are all cut from bearing trees. cpf

## Fruit Trees.



Messrs WINSHIPS respectfully request those of the public who may incline to favor them with their orders the ensuing season, for fruit and ornamental trees, fancy shrubbery, herbaceous plants, whether indigenous or exotic, to forward their orders immediately, and they will be executed with every possible despatch. They also have several hundred genuine Isabella Grape Vines, by the hundred or single plant, with the superior European kinds in cultivation in this country. Letters directed to F. & I. Winship, Brighton.

P. S. Asparagus roots from one to four years old. All orders left with J. B. RUSSELL, at the New England Farmer Seed Store, 52 North Market street, will be executed at the Nursery prices, and the trees delivered in Boston, free of expense for transportation. Brighton, March 11, 1829.

## Assorted Seeds for Families.

For sale at the New England Farmer Seed Store small boxes of assorted Seeds for Kitchen Gardens. Each box contains a package of the following Seeds:

Early Washington Peas	Long Dutch Parsnip
Dwarf Blue Imperial Peas	Large Cabbage Lettuce
Late Marrowfat Peas	Long Green Turkey Cucumber
Early Mohawk Dwarf string Beans	Pine-apple Melon
China Dwarf string and shell Beans	Long, or Round Watermelon
Lima, or Saba Pole Beans	Nasturtium
Long Blood Beet	Large White Onion
Early Turnip-rooted Beet	Large Red Onion
Early York Cabbage	Curled Parsley
Large late Drumhead Cabbage	Flat Squash Pepper
Cape Savoy Cabbage	Early Scarlet Short-top Radish
Red Dutch Cabbage (for pickling)	White Turnip Radish
Early Horn Carrot	Salsafy
Long Orange Carrot	Early Bush Squash
White Solid Celery	Early White Dutch Turnip
Curled Cress	White Flat Turnip
Early Cucumber	Yellow Stone Turnip
Early Silesia Lettuce	Winter Crook-neck Squash.

POT HERB SEEDS.

Thyme—Sage—Marjoram.

The above list, it will be seen, comprises all the common vegetables, besides several new varieties of recent introduction, and uncommon excellence. Every kind is warranted of the very first quality, as to freshness and purity. Each box contains directions for the management of the different sorts. Price \$3 per box.

## Pressed Culinary Herbs.

For sale at the New England Farmer Seed Store, No. 52, North Market street, Culinary Herbs, dried, pressed, and neatly packed, in parcels, at the following prices:—Sweet Marjoram, 50 cts—Summer Savory, 25 cts—Thyme, 33 cts—Sage, 17 cts—Celery, (in bottles for soups, &c.) 25 cts—Balm, 33 cts—Rose Flowers, \$1.00. epf

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

Printed by J. B. RUSSELL, by L. R. BUTTS—by whom all descriptions of Printing can be executed to meet the wishes of customers. Orders for printing received by J. B. RUSSELL, at the Agricultural Warehouse No 52 North Market Street

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (at the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, APRIL 17, 1829.

No. 39.

## HORTICULTURE.

FOR THE NEW ENGLAND FARMER.

### NOTICES OF THE NEW PEARS.

(SELECTED FROM FOREIGN WORKS.)

(Continued from page 302.)

London Hort. Transactions, vol. vi. part iii.

*Bryan Edwards' pear.* Capt. Peter Rainier sent specimens of a seedling pear of considerable excellence. It resembles the Easter Bergamot in shape and color, but is melting with a little grit at the core. It ripens in the beginning of November, is rich, sweet, and pleasantly perfumed and is an excellent bearer. It was found growing wild in the neighborhood of Southampton, by the late Bryan Edwards, Esq. (author of the History of Jamaica.) It has been named Bryan Edwards' Pear. The original tree is hardy, and produces a crop even in an unfavorable season. It should be gathered before it is ripe. [This tree I believe has not reached this country.—J. LOWELL.]

*Tindall's Swan's Egg.* Messrs. G. & W. Tindall, of Beverly, Yorkshire, sent specimens to the London Hort. Society, of a new variety of Swan's Egg, which succeeds well in that neighborhood [a cold northern one.] It is larger, and browner than the common Swan's Egg, and equal to it in flavor. It keeps well till the end of January, and sometimes later. [This pear has never been imported I believe, but seems to promise well for us.—J. L.]

London Hort. Transactions, vol. vii. part i.

*Duchesse D'Angouleme.* [So named from the only surviving child of the late Louis XVI. and his unhappy queen, Marie Antoinette, and their companion in the Temple.] This pear was sent some years since by M. Noisette, from Paris, and since from Jersey. It is of a roundish oblong figure, tapering towards the stalk, with an extremely uneven knobby surface. Both the eye and stalk are deeply sunk in an irregular cavity, the stalk being about one-fifth the length of the fruit, which generally measures about 3 inches and an half each way, but sometimes acquires a much greater size. [The colored figure now before me is larger than that of any table pear known. It is as large as a middling pound pear, and must have weighed from 12 to 16 ounces.—J. L.] The skin is pale yellow, copiously, and regularly spotted with broad russet marks. The flesh is yellow, quite melting, and most agreeably perfumed. This is not only a variety of the first excellence, but it is perfectly distinct from all other pears. Its unusually knobby and uneven surface, and the broad distinct brown spots of the skin are peculiar to itself. It is generally in perfection during November and December, but this year, 1826, it did not keep beyond October. [The surface resembles a rough warty lemon very exactly.—J. L.]

*Beurre d'Areberg.* The history of the origin of this delicious variety has been already given in former articles, but at that time too little was known of its merits: subsequent experience has shown that it deserves to be placed at the head of all the pears now in cultivation. Numerous specimens were received which were ripe in October, and others which were in perfection at the end of

November, but those ripened in less favorable summers, will keep till February. [I pause here, and request readers to examine carefully this suggestion. In less favorable summers, the fruit keeps longer in England. So it is here, in cold summers, the fruit is gathered less mature, and of course keeps longer. It is on this ground that I predicted, that none of the new fruits will keep as long in our climate, as in the more cool countries of Europe.—J. L.]

The fruit of the D'Areberg is strictly turbinate, [like a top or conical] on an average three inches and an half long, and two inches and three-fourths wide, at the broadest part, stalk one inch in length—towards the stalk the figure is slightly contracted. The skin is of a pale delicate green, slightly dotted with russet and becomes occasionally deep yellow at maturity, but it is then past its best. Flesh whitish, firm, very juicy, dissolves in the mouth, wholly destitute of grit—it is sweet, rich, and so peculiarly high flavored, that I know no pear which can be compared with it in that respect.

As this pear possesses merit of such a high degree, it is very important that no variety should be confounded with it, and yet I fear this will be found to have happened to a considerable extent.—In the 5th volume of the London Hort. Transactions, among the Flemish pears described by Mr Parmentier, is one called the Gloux Morceaux, which is extremely similar to the D'Areberg, and which I believe has been sent into cultivation under that name. It may, however, be distinguished by its greater size, greater irregularity of outline, its later period of ripening, and though a pear of great excellence, by its firmer, more gritty, and less highly flavored flesh. [Figures are given of both, and the Gloux Morceaux is nearly double the size of the D'Areberg—the former being four inches long and three one-half broad, and the latter three one-half by three.—J. L.]

This concludes the new pears in the London Hort. Transactions, down to 1827. The only new pear as yet noticed in the Annales d'Horticulture de Le Soc. d'Hortic. de Paris, is in the tome premier 3<sup>e</sup> livraison, and is called Poire de Monsieur. [So called by way of abbreviation of its first name, Poire de Monsieur Le Cure, because a country priest found it, and brought it into cultivation.]

*Poire de Monsieur.* This is a very large and beautiful variety, and the following is the account sent to the Society of Paris by a cultivator. It was found in the woods. The original tree is still living. It has been multiplied exceedingly on account of its excellent properties. Here our peasants still entertain the silly prejudice that you must graft on the second or third day of the moon, because you must wait as many years for the fruit as the moon had days of age when the graft was inserted!! The fruit is pear shaped, very beautiful. I have seen it 8 or 9 inches long! [I must doubt it.—J. L.] Clear red on the sunny side, greenish yellow on the shady side; excellent towards the carnival [i.e. in early spring] and keeping till Paques. [i.e. Easter, early in April.] It is a great bearer, and rarely fails, but the fruit varies exceedingly in size in different years."

Such was the Country Gentleman's account—but the Hort. Society of Paris remark, that M. Bose, to whom the pear was referred for examination, thought it only a St Lezin, a pear cultivated for time immemorial, in Anjou, and introduced within forty or fifty years into the gardens near Paris—figured in the New Duhamel, edited by Poiteau and Turpin, and in the Jardin Fruitier of Noisette. Bose thought the samples sent of the pretended, or supposed new pear, more colored and more beautiful, but Noisette and Poiteau both agreed with him that it was the St Lezin. Further, the grafts of the new pear have since borne in Paris, and the Society are confirmed in the opinion that it is an old fruit.

[I beg readers to examine this case, and they will be convinced that it is very foolish to be hasty in giving new names, and calling fruits native or natural ones, till they have been thoroughly compared with every old variety.]

We hope some gentleman will import from Paris, both the Poire de Monsieur and the St Lezin. They are both new to us, and merit cultivation for their beauty and long keeping.

The promise made to the public has been fulfilled, and I hope advantage will be derived from it.

J. LOWELL.

FOR THE NEW ENGLAND FARMER.

## FRUITS, &c.

MR EDITOR—"A Farmer," in your number of March 20, states that his grandfather, seventy years ago, planted out an orchard of natural fruit, from a nursery on his farm, all the trees of which produced apples exactly of the same kind; and he asks for the cause of this novel circumstance.

There is one, and only one, philosophical way of accounting for it, that I know of: *The seeds sown in the nursery must have been all taken from the same parent tree; and this tree must have blossomed in an isolated situation, remote from any other blossoming tree of the apple kind.* An apple, pear, peach, or plum seed, grown remote from any tree of its species, will produce fruit like the parent tree, and of no other kind.

Plants, like animals, have sexual organs, necessary and destined to propagate their species. In the fruits above named, and in most other plants, the male and female organs exist in the same flower, or on the same plant. The female (the pistil) is in the centre of the blossom, surrounded by the male (stamens.) Upon the points of the latter are the anthers, which contain the farina, pollen, or semen, the contact of which with the pistil, or female organ, is essential to the production of seed. These organs are conspicuous in the common lily of the meadow; and a familiar illustration of the importance and influence of the pollen on the progeny, may be cited in the maize. In this grain the male organs are the tassels, the female the silk, a fibre of which extends to every kernel on the cob. Cover this silk so as to prevent the contact of the pollen, or yellow dust which falls from the tassels, and there will not be a kernel of grain on the cob. Feecundate or dust it with the pollen of a dozen kinds, and you will find all these kinds upon the ripened ear. A field of maize, planted with one variety of seed, pro-

duces its kind pure; planted with a plurality of kinds, it will be strangely intermixed in the product. So with the apple; only the pollen of this is more subtle, and is conveyed from one flower to another, and from one tree to another, on the wings and bodies of insects which are constantly roaming in pursuit of food. A seed can have but one mother, but it may have twenty fathers. Hence the care necessary in raising pure garden seeds, to keep each variety of a species separate and remote. And hence the cause that double flowers, called by naturalists monsters, so seldom produce seeds: the male frequently, and often the female organs, are converted into petals, or flower leaves, and cease to perform their natural functions.

This beautiful economy in the vegetable kingdom excited the observation and admiration of Linnaeus, was the theme of Darwin's song, and has been rendered subservient to our control, to our comfort, and luxury, by the indefatigable Knight, and other horticulturists of Europe. This last named gentleman was the first to give repeated demonstrations of the correctness of the theory, by practical results; and his example has been followed by horticulturists, florists, and seedsmen.

We are indebted to the labors of Mr Knight, in artificially crossing two known varieties, for some of the choicest productions of the garden and orchard. And that your readers may avail themselves of an early opportunity of profiting by his useful labors, I subjoin a brief description of several varieties, thus artificially produced, now growing in my grounds.

1. *Grange apple*. A fruit of great beauty, and similar in color to a very fine Golden Pippin.—Ripens in Oct., and keeps till February. From a seed of the Orange Pippin, fertilized by the pollen of the Golden Pippin. The specific gravity of its juice 1079, the same as that of the famous Styre cider apple. Obtained the premium in 1802.

2. *Downton Pippin*. One of the most valuable apples for the table and press, Mr Knight remarks, that has yet existed. I do not know any apple, says Salisbury, which can be brought to the market at any given price, with so much advantage to the cultivator. The tree is healthy, hardy, and handsome. Its fruit, in form, color, and flavor, resembles the Golden Pippin—ripens in Nov. and keeps till March. Sp. gravity 1080. Obtained the premium in 1804.

3. *Yellow Siberian*. From a seed of the Loan Pearmain and the farina of the Siberian Crab.—Considered very valuable for cider, the specific gravity of the must being 1085 (water being 1000). The tree is hardy, and said to be a great bearer. Exhibited in 1805, and obtained the premium.

4. *Siberian Harvey*. From the seed of the Siberian crab and the farina of the Golden Harvey. The juice of this apple is the heaviest known, being stated by Salisbury at 1091. Ripens the middle of October.

5. *Faxley apple*. From the same parents as the preceding. A healthy, handsome tree, and when loaded with fruit, which it bears most exuberantly, is on the authority of Mr Knight, singularly rich and beautiful. Sp. gr. 1080. This and the preceding are considered superior for the press, by Mr Knight, to any apple that has been hitherto cultivated. They were both exhibited first, and obtained premiums, in 1807.

6. *Yellow Ingestrie*. Similar in color and flavor to the Golden Pippin. Ripens in Oct., and keeps

till March. Among the best varieties of its season, and considered one of the handsomest fruits which has been grown.

7. *Elton Cherry*, from the Groffian and White Heart. Tree luxuriant, and a good bearer—hardy. Fruit large, soft, sweet, juicy, and delicious.—*Loudon*.

8. *Black Eagle Cherry*, From the Groffian and Mayduke. Tree luxuriant, hardy, and a good bearer. Fruit dark red, firm, sweet, high flavored, and ripens in July.—*Id.*

9. *Waterloo Cherry*, from the Groffian and Mayduke. Fruit deep red, large, conical, firm, sweet, and high flavored. Ripens in July.—*Id.*

10. *Downton Strawberry*. I have grown this fruit two years that measured  $4\frac{3}{4}$  inches in circumference.

11. *Knight's peas* are too well known among us to need a description.

It may not be improper to remark, that the weight of the juice of an apple, newly expressed, indicates its richness in saccharine matter, and its subsequent strength after fermentation: the heaviest must producing the strongest liquor.

*Albany, April 6.*

J. BUEL.

The Bezy Vaet pear, mentioned by Mr Lowell, in our paper of April 23, page 290 of the current volume, was received by Mr Buel, of Albany, we understand, from the London Horticultural Society, in the spring of 1825, and has been extensively propagated in his nursery. The same gentleman has all the others noted in that article, from the same source, except the Tillington. Orders for any trees from Mr Buel's nursery will be received at the N. E. Farmer office.—*Ed.*

FOR THE NEW ENGLAND FARMER.

#### INSECTS.

MR FESSENDEN—I perceive that your correspondents are occasionally sending you specimens of insects, and that apologies are frequently made for their bad state of preservation. Would it not be well to publish a few observations on the mode of preserving insects? The season for their re-appearance is about commencing, and a little care and attention may so preserve these tormentors and benefactors of man, that the distinguished naturalist, to whom you so often successfully apply, will be able to investigate them with less difficulty and with greater satisfaction. Allow me here to express my earnest wish that Dr Harris will soon resume his "Contributions to Entomology," and that you will be able to find room for his interesting remarks, and for his descriptions of new species.

The following observations, or directions, are chiefly selected from the Introduction to Entomology, by Messrs Kirby & Spence.

Several kinds of instruments are described as useful to the collectors of insects. A strong knife to raise the bark or penetrate the wood of trees—a stick to beat the branches, in order to dislodge caterpillars, &c.—a bag-net, of gauze, muslin, or fine canvas, to catch flying insects, and a net of a different construction to fish insects out of ponds, &c. But it is not necessary to be provided with certain instruments, either for capturing insects, or for bringing them safe home. Dr Franklin used to say that a man would never make a natural philosopher, who, in performing his experiments, would not saw with a gimblet or bore with a saw; and so we may say, he will never make

an expert collector of insects, who on occasion cannot fish with his hand, use his hat, or an old letter to beat his game into, or in the absence of boxes, or bottles, contrive to secure his captives in small pieces of paper twisted up.

As to the most effectual mode of destroying insects, when caught,—hard ones, such as *Coleoptera*, *Hemiptera*, &c., may be destroyed without injury, by immersion in spirits of wine, or boiling water. The immersion in spirits of wine is the best method, because it not only effectually kills the insects, and they may be put together into it while you are collecting, without danger of their devouring each other, but you may let your insects remain in it without injury till the next morning.

When you wish to take the insects you have immersed in spirits out of the phial, you must strain its contents through a piece of muslin, return the spirit into it for future use, and spread the insects separately upon blotting paper, to absorb the moisture remaining about them. If you have any in boxes or phials without spirit, these must be immersed in a basin of boiling water; or you may immerse the phial itself, with the cork in, which soon destroys them, and is the safest plan.

With respect to *Lepidoptera*, (butterflies and moths,) it is necessary to disable them immediately after their capture. To effect this, give their breasts a strong pinch with your finger and thumb, below the wings. But though nipping the breast will kill many small *Lepidoptera*, the larger ones will live long after it; as will likewise many *Neuroptera*, (Dragon flies, &c.) *Hymenoptera*, (wasps, bee, &c.) and *Diptera*, (flies, &c.); and besides this, in some moths, the thorax presents a very conspicuous and interesting character, which renders it desirable, in order to avoid the damage or derangement occasioned by pressure, to transfix them without it. There is a simple mode of doing this, the apparatus for which may be found everywhere. Fix a piece or two of elder, willow, or any soft wood, with the bark on, across the bottom of a mug, and on this stick your impaled insects; invert the mug in a deep basin, into which pour boiling water till it is covered, holding it down with a knife, that the expansion of the included air may not overturn it. In two minutes, or less, all the insects will be found quite dead, and not at all wet. Butterflies, moths, and some other insects must not be allowed to get wet, for it essentially injures them. Professor Peck, who used to put minute insects into the hollow of a quill stopped with a piece of wood made to fit, killed them instantaneously by holding it over the flame of a candle.

Insects may be killed by exposing them in a tin box with a little camphor in it to the heat of a fire, which treatment will greatly add to their preservation.

Having killed your insects, your next object should be to prepare them for your cabinet—or if you have no cabinet, you may put them after they are thoroughly dried, in a tight wooden box—and if the pins are thrust firmly into the bottom, they may be transported any distance without injury.

With respect to *Coleoptera*, and *Hemiptera*, the pin should be stuck through the middle of the right hand wing-case, and about one-third of its whole length should emerge above the insect.—Some insects are so minute that a pin cannot be put through without injury. For such, the best mode is to gum them on small triangular pieces of

card or stiff paper, which may be stuck upon a pin. Other insects may be transfixed through the thorax, or upper side of the trunk.

Having impaled your insects, the next thing to be done is to *set* them, or display their parts.—The best time for doing this is not till they have begun to stiffen, but before they are become quite stiff. If attempted soon after they are killed, the parts, unless you keep them in the intended position by means of pins or braces, will not retain it: and if after they are become too stiff, they are liable to be broken. Not only should the antennæ (horns) and palpi (feelers) be extended so as to be readily seen; but the legs and often the wings, ought to be placed in their natural position; all of which tends much to the beauty of your specimens, and adapts them for more ready examination.

For setting-boards you may use cork, or a species of fungus, sometimes called pith-wood: this last will answer a good purpose, if you select such pieces as are soft.

When sufficiently dried, your insects should be transferred from the setting boards, either to their place in your cabinet, or to your store-box.

Caterpillars and other larvæ of insects may be preserved in spirits.

As certain mites, moths, &c. prey upon dead insects, you may wish to know how they may be kept out of your drawers or boxes, or banished when detected there. *Camphor* is the general remedy recommended. Scatter some roughly powdered over the bottom of your drawers, and be careful to renew it when evaporated. It is necessary, however, sometimes, to bake your specimens in an oven;—the heat must not be so great as to scorch.

The specimens sent you by S. D. of Dorchester, seem to have been injured by moulding. This may be prevented by having them thoroughly dried before they are stored in boxes, and by keeping them from a damp atmosphere. If done in season, mould may be removed by gently brushing with a camel's hair pencil, dipped in spirits of wine. L.

Peterborough, N. H. April 14.

FOR THE NEW ENGLAND FARMER.

#### NEGLECTED GRAVE YARDS.

MR EDITOR—I wish to call your attention to the subject of repairing, clearing, and ornamenting the burial grounds of New England. These enclosures are commonly neglected by the sexton, and present to the curious traveller, an ugly collection of slate slabs, of weeds, and rank or dried grass. A small effort in each sexton or clergyman, would suffice to awaken attention, to bring to the recollection of some, and to the fancy of all, a scene which every village should present, a grove sacred to the dead and to their recollection, to calm religious conversation, and to melancholy musing—inclosed with shrubbery, and evergreen, and dignified by the lofty maple, and elm, and oak, and guarded by a living hedge of hawthorn.

Every sexton should procure some oak, elm, and locust seed, and make it a part of his vocation to scatter it for chance growth.

#### PHILOSOPHY.

#### SOWING GRASS SEEDS.

(By the Editor.)

A diversity of opinion exists relative to the best time for sowing grass seeds. Some prefer the

fall; but the majority of those who have written on the subject recommend sowing in the spring; and that season, so far as our acquaintance extends, is most generally chosen. European writers direct, even when grass seed is sown on the same ground with winter grain, to sow the grass seed in the spring, and *harrow it in*. They say that the harrowing will on the whole be of service to the grain, though a few of the plants will be torn up by the process. The Hon. Richard Peters, likewise directed to "harrow your winter grain in the spring, in the direction of the seed furrows, or drills, and be not afraid of disturbing a few plants; manifold produce will remunerate for the destroyed."

The *Farmer's Assistant* says, "Clover may be sown with barley, oats, or spring wheat, when that article is raised; or it may be sown with winter wheat in the fall, if the land be dry, and warmly exposed; or in the spring when it should be lightly harrowed in." The *Domestic Encyclopedia* asserts that "experienced farmers generally prefer sowing clover with wheat rather than with barley or oats, as in dry seasons the clover frequently overpowers the oats or barley, and if it be sown late in order to obviate this evil, it often fails and the crop is lost for that season. Probably the diversity of opinion respecting the proper time of sowing clover seed may arise from the difference in the nature of the soil on which trials have been made. An experienced agriculturist, (Edward Duffield, Esq. of Philadelphia County) assures Dr Mease that he repeatedly failed in obtaining a crop, when he sowed his clover in autumn, or winter; and he is uniformly successful when he sows in the spring. His soil is a light loam."

On the other hand, an experienced and scientific cultivator whose suggestions on this subject were published in the *New England Farmer*, vol. vi. p. 238, dated Weston, and signed J. M. G. says "dear bought experience has taught me the inefficiency of sowing grass seed in spring with grain; it was a custom imported with the ancestors of the country from old England, where the cloudy summers, and moist climate will warrant a practice, which under our clear sky, and powerful sun, is altogether unsuitable. I must add that grass sown in the fall imperiously requires to be rolled in the spring as soon as the ground is in fit order; otherwise the small plants, slightly rooted yet, and heaved up by the frost, will suffer much, perhaps total destruction; and truly among the many uses to which the roller may be applied, none, perhaps, would be more valuable than to roll *all* grass lands in spring. The plants suffer from the wind and from the heat, and this being the case more or less every spring, it must necessarily bring on a premature decay, which the yearly use of the roller at that season, might prevent."

We cannot reconcile these authorities; but it is probable that both in fall and spring sowing of grass seeds there may be successful and unfavorable results, according to circumstances of soil, season, &c. Fall sown grass seeds are liable to be winter-killed, or destroyed by frost; spring sown grass seeds may perish by drought and heat. But, whenever sown, there will be less danger either from frost or drought, if the seed is well covered with a harrow, and the ground pressed on it with a roller.

Young's *Farmer's Calendar*, under the date of August, says "This is the best season of the whole

year for laying down land to grass; and no other is admissible for it on strong, wet, or heavy soils. Spring sowings with grain may succeed, and do often, but that they are hazardous, I know from forty years' experience."

There is likewise a great difference of opinion as respects the *quantity of seed* to be sown when land is laid down to grass. Sir John Sinclair says, "it is a great error, in laying land down to grass, to sow an insufficient quantity of seeds. In general, 12 or 14 lbs. of clover is the usual average allowance. But that quantity it is contended, ought greatly to be increased, and in many cases doubled." The *Farmer's Assistant* tells us that "the quantity of red clover seed to be sown on the acre is about fourteen pounds, and none but clean seed ought to be sown."

The "Memoirs of the Board of Agriculture of the State of New York," vol. ii. p. 30, in giving an account of the methods of culture adopted by farmers in Rensselaer County, state that "Farmers differ in opinion in regard to the most suitable quantity of seed. S. Germond, H. Worthington, C. Porter, C. R. Colden, and some others say that eight quarts of the mixture of clover and timothy seed should be sown on every acre. And Col. J. Carpenter sows sixteen quarts on an acre. He says when the grass and clover grow very thick, it will be more tender feed, and more fine hay, and that it will not run out so soon. But J. Phillips, G. Eddy, and many others, consider four quarts as sufficient.

"All agree that the proportions of the mixture of the seeds should be governed by the nature of the soil. That in a sandy soil three-fourths of the seed should be clover—in clay loam it should be equal parts, in clay soil but one-fourth clover seed.

"There should be at least a bushel of plaster sown on every acre of clover and grass land of a sandy, gravelly, or loamy soil. Also on all upland natural meadows. Two bushels per acre are much better than one on sandy or gravelly soil."

Payson Williams, Esq. of Fitchburgh, Mass. who received a premium from the Mass. Agr. Society, for the greatest quantity of spring wheat, raised by him in the summer of 1822, in giving a description of the mode of culture by him adopted, says, "the quantity of grass seed, used by me is never less than twelve pounds of clover, and one peck of herd's grass (timothy) to the acre. Here, permit me to observe, that innumerable are the instances in this country, where the farmer fails in his grass crops by not allowing seed enough; and what is worse, the little he does give, with a sparing hand is suffered to take its chance under that pest of agriculture called the bush harrow, which not only drags stones and other loose matters into heaps, but leaves the soil dead and heavy, and does not cover the seed deep enough to strive with our July drought effectually."

We have, however been verbally assured by very correct and scientific agriculturists, that 6 or 7 pounds of clover seed, *where the ground is highly manured* is amply sufficient, and that by exceeding that quantity, the plants so shade and stifle each other, that there is little substance in the hay made from them. No doubt much depends on the quality and richness of the soil. The poorer the soil the greater the quantity of grass seed. Clover seed of a bright yellow, with a good quantity of the purple and brown colored seed among it (which shows the maturity of the seed) should be preferred.

## COMMUNICATIONS.

Among the many excellent productions, which have been published against intemperance, we have seen nothing superior to the following.—EDITOR.

FOR THE NEW ENGLAND FARMER.

## TO ALL WHOM IT MAY CONCERN.

In vindication of myself, and the family to which I belong, I come before the public, and shall, without equivocation or reservation, make a statement of facts. I have some enemies, and many of my friends misrepresent the truth. Associations, ridicule and satire, poetry and prose, paragraphs and pamphlets, have been employed to render my character infamous. I am accused of being the cause of nearly all the pauperism that now exists; and not only of destroying the peace, harmony, and prosperity of families, rendering them wretched and miserable beyond description, but destroying the human race by thousands. But notwithstanding, I am persecuted and charged with the greatest crimes, I am still a friend to truth and mankind. It is true, that, from the purity of my nature, I shall never submit to any abuse whatever, without reacting with severity—without punishing the offender, according to his demerits. I never intrude myself on any person; and when I am forced into company, I treat all, both friends and foes, with the utmost impartiality. As to my parentage, I can boast of great antiquity, and my family relations are numerous, some of which rank high in the catalogue of fame. But, for the facts—

It is acknowledged, that I possess all the power and influence, with which my enemies have charged me. I am the *strongest* of the strong. I am a *SPIRIT*, with which it is dangerous to tamper. I search the inmost recesses of the body, and when I get the possession of the man, I keep it, and cling fast to his vitals, in defiance of all the aids of physicians, even a long time after the patient shall have relinquished every disposition and desire to abuse me. I change the character of man and bring him low. I cause his hands to shake, and his knees to tremble; his tongue to stammer, and his limbs to refuse their office. I bring his body into a state of incipient corruption while living. I deform beauty, expel reason, drown the memory, destroy the understanding, and convert the man of science into a disgusting idiot. And to complete the climax, I destroy by untimely and shameful death, sometimes directly; but generally by inflicting some painful disease, beginning with tremor in the hands, noises in the head, inflamed eyes, headach, languor, sickness at the stomach, vomiting, dyspepsy, bloated visage, &c., and ending in gout in all its forms, obstinate sores in the extremities, pain and stiffness in the limbs, obstructions in the liver, consumption, dropsy, palsy, or apoplexy:—but in any case, my friends are ever ready to acquit me, and to assign some other cause foreign from the truth.

Now, all this I acknowledge, yea more, yet, I plead innocence. As before observed, I intrude myself on no person; but I am forced into company, and abused by those who know me, even by those, who believe me to be a poison to the body, a devil to the soul, and indirectly, a thief to the purse. I have been abused by all orders of men, from the Prince on the Throne to the slave, more or less, Justices, Lawyers, Sheriffs, Farmers, Mechanics, Physicians, Priests, and People. On all

public days my friends are intruding upon me.— Sometimes, when an officer was to be elected, I have been used as a bribe—even in some towns, I doubt whether a representative was ever chosen, but, that, I was introduced (call it bribery if you please,) and, frequently, so shamefully abused, that in vindicating my *power and purity*, I have laid, even some of my best friends, prostrate in the streets; while others were stimulated to commit indecencies, unworthy of rational beings; as a retributive punishment for their transgressions. Where is there a town meeting, a military review, or any collection of men assembled for business, and I am not abused? Too often I am called upon in the chambers of the sick and dying, and at funerals; but most of all abused in tippling houses.

Retailers of drams from interested motives appear to be my friends, but abuse me most shamefully:—They seem ready and willing to assist in destroying a man's good name, his property, and his life for a trifling sum; and all this, for fear, on their refusal, that some other person would obtain the base reward. Will they sell arsenic to their insane neighbors, for the known purpose of suicide, because on refusal, the poison might be purchased at another place? The two cases are parallel.

The wise of the land, the Law makers, are careful to impose on me, only a *small tax*—whether from a knowledge of my power and influence, or from interest, or because I rid the world of a vast number of useless beings, who are a plague to themselves, a curse to their families, a nuisance in society, and a heavy charge to the inhabitants, or some other cause, let them answer for themselves.

In the nature of things there is no evading my punishment for every abuse, whether great or small. You may as well eclipse the sun by holding up your hand, or stop the foam of Niagara, as to arrest my power and tendency to disgrace, afflict, and punish offenders; yet, such is the infatuation of my friends, that the Lawyer, and the Clown, the Farmer, and the Beggar, the Physician, and the Tinker, meet on equal terms at dram shops, the sinks of society and pollution.—The truth is plain, they are their own destroyers, both of soul, body, and estate—they commit a *lingering* suicide, and involve their families in the utmost wretchedness. Hence sottish idleness, painful disease, loss of reputation, lying, fraud, theft, obscenity, infamy, bruises, quarrelling, fighting, swearing, debt, rags for clothing, premature old age, stupidity, disgusting idiocy, confinement in hospitals, in work houses, and in prisons, murder, suicide, and the gallows, are but the effects of their own wilful abuses of my power, and “eternity will unfold the consequences.”

It must not be forgotten, however, in the whirlwind of excitement, that, I am to some in a state of exhaustion and great debility—after exposure to wet and cold—to the aged, and those who are “ready to perish,” a valuable and salutary assistant, affording much relief.

And now, gentlemen, as I punish every offender by laws, which are established by the reason and nature of things, according to the magnitude and number of offences against my dignity and power, you will do well to adopt this motto: *abuse not, touch not, taste not.* There is no compounding in this case—no middle course to be pursued. Should you plunge your hand into boil-

ing water, would you withdraw it by degrees?—The continuance of a practice, fraught with so much evil in tendency and effect, is not necessary in any of the common concerns of life. It is true, that a stimulus, at times, creates artificial vivacity and strength; but they are invariably followed with depression; and of course, injurious to the constitution. The farmers, the favored children of heaven, whose profession is the most important of any, and as ancient as time, should instantly abandon every step, which has a tendency to intemperance; as incompatible with their interest, and the high station in which they are placed.

Could the inebriate behold himself in the mirror of truth, and there see, pictured in true colors, his folly, degradation, filthiness, and acquired infamy, in consequence of his wilful course of intemperance, he would be ashamed, and like the bird of night, seek obscurity; but unfortunately, intemperance envelops the understanding with a dark cloud, and renders him incapable of anything worthy of a being, so dignified as man. It is a truth, that inebriation effectually ruins the human constitution, alienates the affections of friends, destroys the peace and prosperity of families, overwhelming them in distressing penury, and invites the neglect and contempt of all, except those immersed in crime.

Every tippler has entered the broad road to infamy and unlamented death, and has enrolled himself in the black catalogue of drunkards, now amounting to more (according to estimation) than \$5,000 in the New England States. In the commonwealth of *steady habits*, Massachusetts, there are 3,500 paupers, reduced by inebriation, and supported at the annual expense of 180,000 dollars.

Honest men sometimes fail by unforeseen losses and misfortunes, and rise again; but the man who fails in consequence of tippling, *falls to rise no more*. When a man is frequently seen at the dram shop, it is high time for his creditors to call for their money.

As intemperance is contagious and easily acquired; and as it unhinges the mind and unfits the man for every purpose, for which he was made—shun every infected place—shun the “appearance of evil.” Every appearance of intoxication in a man is sufficient to stamp him with suspicion. What trust can be placed in that man, who has no regard for his own character? The inebriate forfeits all confidence; alienates his place in society, and in the scale of beings, sinks into disgrace, becomes a corrupter of youth, a teacher of wickedness, and follows the path of crime “to the chambers” of shameful “death;” leaving behind him a name, which his friends would wish to forget.

If what has been said will not convince you, look for a moment, into that temple of corruption, the tippling house, where crime is taught in “terrible perfection;” and where the atmosphere is charged with vapors, as black, and offensive, as those ascending from Vulcan's furnace:—There you may see men, once of reputation and affluence, now sunk into the depths of depravity and poverty, drinking deadly libations, worshipping at the altar of their idol—a consuming god:—There you may see a motley group of beings, in the shape of men, with reddened eyes, clothed with rags, enveloped in filth, calling upon Bacchus in broken accents, with nicotine slaver blackening their blasphemous lips, performing their midnight

orgies! But I forbear—the picture is too appalling—I turn from it with abhorrence.

To conclude—you all know me, and know the consequences of transgression; and you know that I punish for every abuse—therefore be wise, and observe the motto: *abuse not, touch not, taste not.* To pursue the thorny way of intemperance is crime, poverty, disease, and death; but, to walk the smooth path of *temperance* is virtue, wealth, health, and life—pursue it, and victory is yours—a glorious victory over the disordered appetites.

Your obedient servant,

SIR RICHARD RUM.

Mansfield, Feb. A. M. 5829.

FOR THE NEW ENGLAND FARMER.

HEMP.

MR J. B. RUSSELL—When I made you the communication on the subject of hemp, it was my intention to have inserted a note, giving an extract of a letter which I received in 1824, testing the comparative strength of our hemp with the Russian. Will you please to insert what follows in a note referring to that part of my communication which states the comparative strength of the two kinds of hemp, and oblige yours, &c.,

SAM. LATIROP.

West Springfield, 6th April, 1829.

Extract of a Letter from F. C. Tucker, of New York, dated Dec. 7, 1824.

“The following statement is intended to exhibit the comparative strength of Connecticut river and Russia hemp, made into ropes of 4½ inches in circumference, based upon the result of an experiment made upon ropes of 2¼ inches in circumference.

A rope of 2¼ inches, made of Connecticut river hemp, broke with	3209 lbs.
One of the same size, made of Russia hemp, broke with	3118 ‘
Difference in favor of Connecticut river hemp	91 ‘
A rope 4½ inches in circumference made of Connecticut river hemp, would require to break it	12,836 ‘
And a rope of the same size, made of Russia hemp, would require	12,472 ‘
Difference in favor of Connecticut river hemp	364 ‘
This difference would allow a deduction of full one-eighth of an inch from the size of the rope made of Connecticut river hemp, and it still would have equal strength to the 4½ inch rope made of Russia hemp.	
A 4½ inch rope, 120 fathoms, weighs	\$56,00
560 lbs. at 10 cents	
A 4¾ inch rope do 532 lbs.	53,20
Difference	2,80
or equal to half a cent per lb.”	

FOR THE NEW ENGLAND FARMER.

GRAFTING CHERRY TREES.

MR FESSENDEN—I do not recollect that any person has described in your paper the best mode of grafting cherry trees. I have a mode, but do not know whether it is the best, and wish to know if any one has a better.

Cherry and plum trees are alike difficult to graft on, as the bark does not split freely, but tears like cloth. In the spring of 1825, I procured many kinds of plum scions of Capt. Hyde, of Newton, which I set in March. Scarcely one has failed; and all kinds have borne except the Canada plum. I also grafted many cherries, which took and lived well. Last spring I had about nine trees, headed and grafted. The scions all lived and did well, except two trees, the scions for which were cut 4 or 5 days before using. Of these none lived. The scions of cherries, like twigs for budding, ought to be cut the day they are used. I have the Tartareans, Oxhearts, &c. growing on wild cherries, both the black and red stocks.

My method of grafting is this. Take clay, prepared as for all other kinds of grafting. Then proceed in the same manner as in other cleft grafting on the heads or stocks of cherry trees, using a wide thin shoe knife; which drive down as far as it is intended that the scion shall go. This cuts the bark smooth. The clay must be bound on with rags or tow, or it will become wet, freeze, crack, and crumble off; and then death is the portion of the scion. The knife must be wide, thin, and sharp for grafting plum or cherry trees; and the clay kept bound on tight and snug. This being done, and done in season, scions are as sure on cherry trees as on the apple tree.

Last spring I grafted my cherry trees the 15th of March. Then it was so cool I had to warm the clay in a kettle over the fire, and use a furnace to warm water over. I related the above manner of grafting to Capt. Francis A. Pickering. He sent for scions, and followed my directions in grafting the small, low, wild, sour, red cherries.—He told me afterwards that they lived as well as apple scions. Wild cherry tree stocks should be grafted at the ground.

I have peaches, apricots, and mulberries, grafted on plum stocks. I had pears growing on the hazle, or hop hornbine tree, but by misfortune, they were destroyed. I intend bringing some scions I have never seen advertised, viz. The Warren apple is a large, juicy, good apple, and I trust but little known to any distance. It is the most prolific apple here, bears well on poor soils, and bears yearly. It is a large, green, flat, juicy apple, and keeps till January. It has a branchy top, and must not be grafted at the ground. The Mackay Sweeting is of all the largest sweet apple for winter, nearly twice as large as the Baldwin, and of an orange color. The Mammoth Spice is larger than the Robust Greening, a good bearer, of a beautiful dark striped red, a fall apple. The Star Sweeting is of an orange color, about the size of the Baldwin, ripe soon after the Sopsavines, and a good bearer. Roberts Well apple is larger than the Baldwin, surpasses it in beauty, and keeps much longer.

Much can be done in beautifying the colors of fruit, by combining nature and art. To make a brilliant red Baldwin, the scions should be set in trees that bear red apples; a green or yellow apple tree stock diminishes its beauty, but red tends to beautify the colors of the Baldwin. I have seen scions taken from one tree, and set in pale green, and red tree stocks. The apples they produced bore no resemblance to each other on these two trees. I have two trees near each other, the scions taken at Capt. Hyde's, all of the Robust Greenings; one was grafted in a green, crabbed, late apple, which bears a remarkably large apple,

keeps till February; the other grafted into a small yellow sweet apple, very early. This produces yellowish green apples about the size of the Baldwin, ripe in October, and gone in November.—This proves that winter apples will not do well on early summer stocks.

Your friend and humble servant,

Weston, March 20, 1829.

J. W.

NEW ENGLAND FARMER.

BOSTON, FRIDAY, APRIL, 17, 1829.

*Aid to Agriculture in Connecticut solicited.*—The Hartford County Agricultural Society have determined to present a Memorial to the Legislature of Connecticut, requesting such an appropriation of money from the State Treasury, as may be competent to the successful encouragement of Agriculture and the Domestic Arts; and have proposed a bill that an annual appropriation of money, not exceeding twenty-five hundred dollars, be made for that purpose to be awarded in premiums, &c.

*Loss of Sheep in Nantucket.*—The Nantucket Inquirer gives it as the opinion of many that the severity of the past winter, had caused the death of one-fourth part of the sheep owned upon that island; and that those which perished during and since the storm of the 22nd of March, exceeded in number all that had died in the course of the winter. And adds, “we have been informed by a gentleman of strict veracity, and who was an eye witness to the distressing spectacle, that many of the sheep were driven by the tremendous force of the storm to the southern part of the island, and there remained buried in large numbers in the snow, many of them with their heads out, and the crows actually pecking their eyes out before they were dead!”

*Cattle Show at Pawtuxet, R. I.*—This exhibition is advertised to be held on the 14th of Oct. 1829. The premiums proposed are liberal, and embrace a great many objects. Among others are \$10 for the greatest crop of Millet; \$5 for do of Sugar Beets; \$12 to the person who shall make the most satisfactory experiment to ascertain the best mode of raising Indian Corn, in hills, in rows, or in ridges; \$20 to any person who shall introduce any Grass, not before cultivated in the State, and prove its superiority to any other grass now cultivated; \$10 to the person who shall prove by experiment the best season and modes of laying down lands to grass, whether spring, summer, or fall seeding be preferable, and with or without grain on different soils; \$5 to the person who shall take up in the season, on his own farm, the greatest quantity of good honey, and shall at the same time exhibit superior skill in the management of bees; \$5 to any person who may within the present season have raised on one piece of land, a thousand or more thrifty mulberry trees; \$10 for the largest quantity of Raw Silk, &c. &c.

*The Climate of the Middle States compared with that of Great Britain, in reference to the productions of Horticulture.*—A valuable article, headed as above, has been published in the N. Y. Farmer, and Horticultural Repository, for March, written by J. Buel, Esq. of Albany. This we intend to republish as soon as we can spare room in our columns, which are at present devoted to discussions, &c. appropriate to this season of the year.

*Silk and Silk Worms.*—The Pennsylvania Society for the Promotion of the Culture of Mulberry Trees, and the raising of Silk Worms, have sent to France for an experienced workman, to teach the mode of winding silk from cocoons, &c. and state that they have reason to believe that one will arrive in time for attending to this business in the course of this year. They state that a fund will be established for the purchase of cocoons, at such prices as will enable the Society to continue their efforts, without encroaching on the small capital which they have at command. They regret that this will not permit them to buy at a price amounting to a bounty, but they will give the just value of the several qualities which may be offered for sale. Cocoons differ greatly in quality, owing to the nature of the food on which the worms are fed, and to the great care taken of them during their short existence. The Society beg leave to refer for ample instructions as to their management, to the pamphlet which they published last year, which may be had of Carey, Lea & Carey, corner of Fourth and Chesnut streets, and also of E. Littell, No. 136 Chesnut street. This pamphlet has been republished in the current volume of the New England Farmer, commencing page 44.

*Preservation of Melons, &c. from Bugs.*—The following was published in our paper in September, but may be new to some of our readers; and may have slipped the memory of others, who have before read it.

MR FESSENDEN—I have found it almost impossible to raise melons on my grounds, and I was much pleased to learn last week, from a person in Northampton, that "melon seed soaked 24 hours in a decoction of tobacco, will be effectually protected from bugs." My informant has so prepared seed for many years, and assured me that it was a complete prevention. A. M. T.

FOR THE NEW ENGLAND FARMER.

#### BEST TIME FOR DESTROYING CATERPILLARS.

MR EDITOR—The season for the appearance of the caterpillar, so unsightly, and, unmolested, so injurious to fruit trees, reminds me of the best time for their destruction. By experience I have found them uniformly in their nests at mid-day, when the sun shines clear and warm, until more than half grown. At this time they may be rolled in their nest with ease, as far as they can be reached by the aid of a ladder, or otherwise, and cast to the ground, where they are easily destroyed. This may be generally known; if so, no harm is done, otherwise you will give it such notice as you may think proper.

#### ONE OF YOUR SUBSCRIBERS.

April 1829.

*A permanent buff or nankeen dye for muslin, linen, cotton, and, probably silk or woollen, from Horse Chestnuts.*—For the buff color, take the whole fruit, husk and all, when quite young (perhaps about as large as a small cherry;) cut it small, and put it into cold soft water, with as much soap as will just cloud or discolor the water. When deep enough, pour off the clear part, and dip whatever is to be dyed, till it is the color required.

For the nankeen color, take the husks of the fruit only; cut or break them small; steep them

in soft water, with soap as above, and dye in the same manner. The husks may be used for the buff dye, after the kernels are formed; but it is only when they are almost imperceptible that the whole fruit is used, and the brightness of the buff color diminishes as the husk ripens, till, when quite ripe, the dye is most like nankeen.

It is thought that this, which was discovered by accident many years ago, is not generally known; and that being a permanent, cheap, and easily procured dye, it may be useful, and supersede, in some measure, foreign dyeing stuff. The soap used was white or brown Windsor, and common mottled, whichever was at hand. Hot water seemed not to answer so well as cold in making the dye, as it was less bright; but once dyed, nothing ever was found to efface the color. A dyer would easily find the proportions, and, perhaps, some alkali instead of that of the soap. But if tried at all, it is particularly requested that the directions here given may be strictly followed at first, as they are exactly given by the person who is thought to have made the discovery. Muslin, linen, cambric muslin, and calico, were tried; it did not discharge the colors of printed cottons.

The husks may be gathered during September and most of October. Whether any use can be made of them when dry, or whether the dye can be made and kept till the young chestnuts are ready, has not been ascertained.—*Mech. Mag.*

*German Polish for Furniture.*—Melt an ounce of black rosin, and a quarter of a pound of yellow wax in an earthen pipkin, and pour in by degrees, two ounces of spirits of turpentine: when the whole is well incorporated, put it in an earthen jar, and keep it close covered for use. When you use it, spread a little of it on the furniture with a woollen cloth, and rub it well in. In a few days the polish will be as hard and bright as varnish.—*Mech. Mag.*

*London Yeast.*—The yeast which is employed in London is obtained from the brewers, and hence is often tainted with the hop mixture. In other parts, such, for example, as Edinburgh, the bakers make use of an artificial yeast, prepared in the following manner, which is quite free from any such taint, and answers the purpose of fermentation equally well. To 10 lbs. of flour they add two gallons of boiling water; they stir it well into a paste; they let this mixture stand for seven hours, and then add about a quart of yeast. In about six or eight hours, this mixture, if kept in a warm place, ferments, and produces as much yeast as will bake an hundred and twenty quarter loaves.—*Ib.*

*Secret in buying.*—Buy in winter and sell in summer whatever is bought and sold by liquid measure. Thirty-two gallons of spirits, bought in winter, will, without being in the least diluted, make thirty-three in summer. The reason is that all bodies, fluids especially, expand with heat and contract with cold.

*Bowen's Picture of Boston.*—This elegant and very useful publication has been recently so highly extolled in the city journals, that it can be hardly necessary for us to recommend it to public patronage. It is a very neat volume of 250 pages—and contains a Map of Boston with the latest improvements—another Map of Boston and its environs—and about thirty-two engravings, principally

on copper, of the various public buildings of the city. These sketches are executed with uncommon neatness and accuracy, and comprise among them views of sixteen of the principal Churches in Boston.

The work commences with an *Introductory History of the City*—and then proceeds to give a concise account of its municipal government—its Schools—Public Libraries—Newspapers, and other periodicals—Charitable, Literary, and other societies—Public Buildings, Bridges, and Hospitals—its Trade and Commerce—its Islands, and the towns in the vicinity—Places of amusement—Recent and projected Improvements—its Hotels—a list of Stages and Post Coaches—with many other subjects of general interest, both to the resident and traveller—and concludes with a copious *Index*.

The industrious publisher has our best wishes for the success of a work not unworthy of being ranked with the more expensive European compilations of a similar description.—*Stat.*

The Philadelphia Agricultural Society have distributed to members and others, a quantity of tobacco seed raised at Germantown, from seed sent to the Society from Cuba.

#### ERRATUM.

In our last paper, page 298, in Mr LATHROP's article on Hemp, instead of "if the seed cracks easily," it should read "if the seed," &c.

#### French Grapes.

A few bundles first quality Vines, for sale at COPELAND'S POWDER STORE, 65 Broad St.

Also POWDER, SHOT, BALLS, FLINTS, &c., as usual, at wholesale and retail, on the most favorable terms.

April 17

41

#### Early Potatoes, &c.

Just received at the Seed Store, connected with the New England Farmer, 52 North Market Street, Boston, several barrels Early English Frame Potatoes; also, Chenango, and the true English Kidney Potatoes—several varieties of the finest Field Corn for planting—Asparagus Roots, 75 cents per 100, in fine order for transplanting.

#### Scions of Superior Fruits.

Just received at the Seed Store, connected with the New England Farmer, No. 52 North Market Street, an extensive collection of scions, of the finest fruits cultivated in this country, and comprising also many of the superior fruits of Mr Knight and Dr Van Mons. They are all cut from bearing trees, from an extensive fruit garden in this vicinity; and the utmost reliance can be placed on the genuineness of the sorts, as they are all cut, and packed, personally, by the proprietor. The following comprises a part of the list:

#### PEARS.

Vert Lougue, Marie Louise, Forelle, Urbaniste, Fondante d'Ete, Capiaumont, Napoleon, Passe Colmar, Hardenpoat, Bartlett, Charles d'Autriche, Ambrette, (a fine winter table pear) Crasanne, Chaumontel, Broca's Bergamot, Messire Jean, Seckle, Swan's or Moor Fowl Egg, Echasserie, Epargne, Green Catharine, Brown Beurre, Virgoleuse, Andrews or Gibson, Jargonelle, Green Chisel, Iron, Dr Hunt's fine baking pear, Beurre de Roi, Rushmore's Bon Cretien, Gansel's Bergamot, Early Juneating, &c.

#### APPLES.

Ribstone Pippin, Priestley, (large sweet) Early Harvest (finest early table apple) Royal, (large and fine) Marygold, Hubbardston Nonsuch, Swaar, Imperial Table Apple, (from Germany) Garden, Gardner's Sweeting, Grand Sachel, R. I. Greening, Roxbury Russet, N. Y. Greening, Baldwin, Gillsflower, &c.

The above scions are all well packed in earth, and are for sale in any quantities, distinctly labelled, at 6 cents each.

April 10

#### Apple Trees

Of the first quality, engrafted, labelled, and for sale, from the nursery in Framingham Village. J. ADAMS.

April 17

31

**Grape Vines.**

The subscriber offers for sale, Grape Vines of several varieties, the produce of his garden, in Dorchester;—among them are the following:

- |             |                  |
|-------------|------------------|
| Isabella,   | White Muscat,    |
| Sweetwater, | Black Hamburg,   |
| Black Cape, | Elba,            |
| Queen,      | White Chasselas, |
| Early Oval, | Muscatel.        |

They are principally of one year's growth, from *cuttings only*, (which are much better than layers of two or even three years old,)—were planted under his direction and superintendance, are warranted genuine, and are in a healthy and vigorous state.

The subscriber purposes to continue the cultivation of such varieties of the foreign and native Vines as are suited to this climate, and that will thrive in the open ground in town or country.

Application may be made to the subscriber at his office, No. 7 1-2, Congress street, or at the garden to Patrick Kennedy. ZEBEDEE COOK, Jr.  
Boston, March 13, 1829. 6w

**JAMES BLOODGOOD & CO.'s**

*Nursery, at Flushing, Long Island, near New York.*

The subscriber will receive and transmit orders for any quantity, or variety, of

- Fruit and Forest Trees,  
Flowering Shrubs,  
and  
Plants,

and the same will be delivered here, at the risk and expense of the purchaser; the bills may be paid to him.

Messrs Bloodgood & Co. attend personally to the inoculating and engrafting of all their fruit trees, and purchasers may rely with as much confidence as they can upon any nursery, that the trees and shrubs they order, will prove genuine. ZEBEDEE COOK, Jr.  
7 1-2, Congress street.  
Boston, March 13, 1829. 6t

**Cow for Sale.**

A fine cow, half blooded, Cœlebs breed, is offered for sale at the House of Industry farm, South Boston.—Also, a three-fourths blood calf. Inquire of WM. STONE, Superintendent.  
April 3, 1829. 4t

**New Vegetable.**

Just received at the New England Farmer Seed Store, 52 North Market Street, a small quantity of SIR JOHN SINCLAIR'S NEW BEET, from London. This is presumed to be the first seed of this fine vegetable, ever brought into New England.—For sale in papers of 12 1-2 cents each, or in larger quantities.

**Kenrick Nurseries in Newton, near Boston.**

For sale, at the KENRICK NURSERIES, IN NEWTON, an extensive assortment of Apples, Pears, Peaches, Plums, Cherries, Apricots, Nectarines, White Mulberries, Grape Vines, Gooseberry and Currant Bushes, &c. Also, about 150 varieties of the most ornamental hardy trees and shrubs—including nearly 50 superb varieties of hardy roses, comprising white and red moss—single yellow, double do—yellow Austrian—red and yellow Austrian—black mottled, sable, Tuscan, and other varieties of the *blackest roses*—Unique White Provence, &c.

Also, GREVILLE ROSES, and WILMOT'S SUPERB STRAWBERRIES.

*Apple Trees of extra sizes—also Flowering Horse Chestnuts, and some other sorts.*

Written orders directed to JOHN or WILLIAM KENRICK, NEWTON, will be received by the daily mail, and promptly attended to—or they may be left at Mr Joseph Bridge's Grocery and Seed Store, No. 60, Court street, Boston, where, on application, catalogues will be delivered gratis—or, catalogues may be obtained of Mr J. B. Russell, at the New England Farmer office. epSw

**Large Scotch Gooseberry Bushes and Hawthorns, &c.**

Just received at the New England Farmer Seed Store, 52 North Market street, by the ship Camillus, from Greenock, and Napoleon, from Liverpool, 15,000 *Hawthorns*, for live fencing, and about 500 superior Scotch and Lancashire Gooseberry Bushes;—the Hawthorns \$5 per thousand; the Gooseberry Bushes, put up in lots of six roots, of the largest and finest sorts, with names—specimens of the fruit, as large as Egg Plums, *American growth*, from the imported roots, in sealed bottles, may be seen at the store—price \$1 50 per lot of six roots.

Likewise, two barrels of superior fresh Lucerne Seed, warranted; one cask of large Potato Oats; and one cask of fine London Split Peas, for culinary purposes.

**Fresh Hemp Seed.**

Just received at the New England Farmer Seed Store, 52 North Market Street, a few barrels of American Hemp Seed, of last year's growth.—Also, one barrel of fresh Riga Flax Seed, well known to be superior to the common American Flax.

**Fruit and Ornamental Trees.**

SAMUEL HYDE offers for sale at his Nursery, in Newton, near Boston, a good assortment of Fruit and Forest Trees, Ornamental Shrubs, &c, comprising apples, pears, peaches, cherries, apricots, nectarines, plums, black mulberries, English black currants, English walnuts, butternuts, horse chesnuts, filberts, (French and Spanish) catalpas, silver firs, spruce, larch, weeping willows, altheas, rose acacia, lilacs, daphnes, senna, roses, honeysuckles, &c. Orders directed to Samuel Hyde, Newton, will be promptly attended to. Trees will be delivered in Boston free of expense for transportation. Catalogues furnished gratis by J. B. RUSSELL, No. 52 North Market Street, Boston, and at the Nursery in Newton.  
March 27 4t

**Red and White Clover Seed.**

For sale at the New England Farmer Seed Store, No. 52 North Market Street,  
5000 lbs. Red Clover Seed,  
500 lbs. Dutch White Honeysuckle Clover, (imported.)  
Also, Herd's Grass, Red Top, Orchard Grass, Lucerne, Foul Meadow, Hemp and Flax Seed, &c, &c.  
March 27 4t

**For Sale,**

A valuable Real Estate in Milton, 9 miles from Boston, on the road leading from Boston to Taunton, Bridgewater, and New Bedford, containing upwards of 200 acres of the variety of lands and fruits suitable for a good farm, well watered, with good substantial buildings. Said farm is calculated to suit a gentleman of taste, or an enterprising young man for a milk establishment, being an excellent grass farm. The purchaser may have, including the buildings, from 100 acres to the whole.

As the above described property contains a large portion of valuable wood land, the purchaser may be accommodated with more or less of that part. The place will be sold at a fair price, with or without a very valuable stock and farming utensils.

Also, for sale, or to be let, opposite the above named premises, a large, convenient Dwelling House, with a good Bake House and out buildings, very pleasantly situated for a country seat or a good stand for a store or country baking, with as much land as may be wanted for the accommodation of the same. For further information, inquire of the Editor, of Parker H. Pierce No. 95 State street, of Nathaniel Blake at Indian Queen Tavern, Bromfield street, of A. M. Withington, Roxbury, or NATHANIEL TUCKER on the premises.  
April 10 4t

**Household Furniture Cheap.**

Phoenix Furniture Warehouse, near the Square, Main Street, Charlestown.

FOSDICK & CARTER, inform their friends and the public, that they have on hand, and for sale, an extensive assortment of Furniture, viz. Bureaus, Secretaries, Beds, Bedsteads, Tables, Chairs, Sofas, Couches, Carpeting, Wash Stands, Brass Fire Sets, Waiters, Knives, Forks, Bellows, and Brushes.—Also, a constant supply of Live Geese and Common Feathers, by the bale or otherwise. Also, they manufacture and keep constantly for sale, a general assortment of Looking Glasses, by wholesale or retail, with almost every article for house keeping, all which they will sell extremely low for cash. Purchasers are invited to call and examine.

P. S. Portrait and Picture Framing, executed in the best manner, and at short notice, as above. 6t  
Charlestown, April 3, 1829.

**Fruit Trees, &c.**

N. DAVENPORT has for sale, at his Nursery in Milton, a large collection of Fruit Trees, Grape Vines, Green House Plants, &c. His collection of Peach, Plum, and Almond Trees, he considers not excelled in this vicinity: and the collection of other fruits is good. Orders sent to his Nursery in Milton, or left with J. B. RUSSELL, at the New England Farmer Seed Store, No. 52, North Market street, Boston, where a list of the trees can be seen, will be executed at the customary prices. ep6w

**Goodwin's Town Officer.**

In press and will be published without delay, a new and much improved edition of the above work, containing all the laws relative to the power and duties of Municipal officers, together with the decisions of the Supreme Judicial Court upon these subjects. Orders for the above work may be addressed to Richardson & Lord, Boston, or to the publishers, Dorr & Howland, Worcester. 3t  
April 3.

**Seeds for Country Dealers.**

Traders in the country, who may wish to keep an assortment of Garden Seeds for sale, are informed they can be furnished at the New England Farmer office, No. 52 North Market street, Boston, with boxes containing a complete assortment of the seeds mostly used in a kitchen garden, on as favorable terms as they can be purchased in this country, neatly done up in small papers, at 6 and 12 cents each—warranted to be of the growth of 1828, and of the *purest quality*. ORNAMENTAL FLOWER SEEDS will be added on the same terms, when ordered, as well as PEAS, BEANS, EARLY WHITE SWEET CORN, &c, of different sorts.

The Seeds vended at this establishment, are put up on a new plan this year, each package being accompanied with short directions on its management, and packed in the neatest style.—Traders are requested to call and examine for themselves. eptf Jan. 23.

**Tall Meadow Oat Grass Seed.**

This day received at the New England Farmer Seed Store, 52 North Market street, 20 bushels of Tall Meadow Oat Grass Seed, at \$2.50 per bushel.

**Crockery, Glass, and China Ware.**

Ephraim B. McLaughlin, 4 Dock Square, has for sale, an elegant assortment of newest patterns in the above line, which are offered at low prices for cash. Country merchants and others are invited to call. eptf mar27

**Farm for Sale or Let.**

In Saugus, 6 miles from Charlestown Bridge, known by the name of the Boynton farm, containing about 100 acres of Land, a good House, Barn, and other out buildings—well watered, and equally divided into mowing and tillage—usually cut from 40 to 60 tons hay.  
For particulars, inquire of C. FELTON, Warren Bridge Toll House, Charlestown. March 27 4t

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.	2 00	2 50
ASHES, pot, first sort,	ton.	125 00	130 00
	Pearl, first sort,	125 00	130 00
BEANS, white,	bushel.	1 00	1 37
BEEF, mess,	barrel.	10 00	10 50
	Cargo, No. 1,	9 00	9 50
	Cargo, No. 2,	8 00	8 50
BUTTER, inspected, No. 1, new,	pound.	14	16
CHEESE, new milk,	"	7	9
	Skimmed milk,	2	3
FLOUR, Baltimore, Howard-street,	barrel.	8 75	9 00
	Genesee,	8 75	9 00
	Rye, best,	"	"
GRAIN, Corn,	bushel.	63	65
	Rye,	60	66
	Barley,	"	67
	Oats,	35	38
HOG'S LARD, first sort, new,	pound.	9	9
LIME,	cask.	85	90
PLASTER PARIS retails at	ton.	3	50
PORK, clear,	barrel.	16 00	16 50
	Navy, mess,	13 00	13 50
	Cargo, No. 1,	13 00	13 25
SEEDS, Herd's Grass,	bushel.	2	00
	Orchard Grass,	"	3 00
	Fowl Meadow,	"	3 00
	Rye Grass,	"	4 00
	Tall Meadow Oats Grass,	"	2 50
	Red Top,	"	62
	Lucerne,	pound.	1 00
	White Honeysuckle Clover,	"	50
	Red Clover, (northern)	"	7
	French Sugar Beet,	"	1 50
	Mangel Wurtzel,	"	1 50
WOOL, Merino, full blood, washed,	"	35	44
	Merino, full blood, unwashed,	"	22
	Merino, three fourths washed,	"	30
	Merino, half & quarter washed,	"	23
	Native, washed,	"	25
	Pulled, Lamb's, first sort,	"	37
	Pulled, Lamb's, second sort,	"	25
	Pulled, " spinning, first sort,	"	30

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	pound.	16	12 1 2
PORK, fresh, best pieces,	"	7	10
	whole hogs,	5	7
VEAL,	"	6	12
MUTTON,	"	4	12
POULTRY,	"	8	14
BUTTER, keg and tub,	"	14	20
	Lump, best,	"	20
EGGS,	dozen.	12	16
MEAL, Rye, retail,	bushel.	1	00
	Indian, retail,	"	70
POTATOS,	"	"	80
CIDER, [according to quality,]	barrel.	2 00	2 50

## MISCELLANIES.

**Marriage.**—There is an excellent book by De-foe, the author of "Robinson Crusoe," called "The Complete English Tradesman;" and in it, an admirable chapter, entitled "Of the Tradesman's marrying too soon." In this he says "It was a prudent provision which our ancestors made in the indentures of tradesmen's apprentices, that they should not contract matrimony during their apprenticeship. Doubtless our forefathers were better acquainted with the advantages of frugality than we are. Hence we find them very careful to prescribe to their youth such rules and methods of frugality and good husbandry, as they thought would best conduce to their prosperity.—Among these rules, this was one of the chief, viz: 'that they should not wed, before they had sped.'" When a young tradesman, says the same author, in Holland or Germany, goes a courting, the first question the young woman asks of him is, "Are you able to pay the charges?" That is to say, in English, are you able to keep a wife when you have got her? What a world of misery it would prevent if the young women in all countries would stick to the wisdom of that question! "Marriage is not made of mushrooms, but of good round cakes," is another of the pithy sayings by which our ancestors conveyed the same great rule of prudence.

**Talkative Laborers.**—And, let me here step aside for a moment to observe, that a man can hardly have a worse quality than that of being talkative while at work; or as the country people call it, *mouthy*, which is the proper word to designate the quality. A man may be strong; he may be willing; he may be handy; but if he be *mouthy*, he is a disturber of the peace of the farm house, and you never can employ him with other men. His sonorous voice is sure to make all the rest prick up their ears: they talk too, if not in the way of emulation, in the way of reply or observation; and if you let them alone, you have a colloquial assembly rivalling in their way the Catholic association in Ireland. Up go the backs of them all: not that they want to rest themselves, or to slight your work; but they want to reply or observe upon the interesting points mooted by the orator. I know a gentleman who says that there is but one thing worse than writing, and that is *talking*. On a farm, I would certainly prefer a writer to a talker; for then he would indulge his propensity at times when it would be no detriment to me.—*Cobbett*.

**Rail Roads.**—A second edition of Jackson's Lecture on Rail Roads, was published a few days since, by Mr Henry Bowen, and we understand that the whole edition of 4,000 copies is nearly exhausted. This edition is in a small neat form, and afforded at a very moderate price. The friends of internal improvement in the city could in no way probably advance the project of the contemplated rail roads in this Commonwealth, so cheaply and effectually, as by giving a general circulation to this pamphlet. It embodies a mass of facts and experiments, incontestible and convincing; and throws much light on a subject, which is, hereafter, to occupy no small share of the public attention. Booksellers in the country and the friends of rail roads, generally, would do well to send in their orders immediately.

**The sufferings of the reputable poor.**—At the meeting on Saturday afternoon, the following interesting cases were most respectably vouched.

A woman of very tender frame, and whose modest countenance wore the mark of extreme suffering, was seen to steal a moment, when she supposed the eye of her Creator alone was near her, to pick up and greedily devour some boiled potatoes, which had been thrown into the street, with the slops of a kitchen. Her feelings would not allow her to beg, but starvation drove her to purloin from the dogs.

A respectable washerwoman, voluntarily confessed to one of her employers that she had been driven by cold and hunger, to the terrible resort of pawning a part of the clothing entrusted to her.

A lady went to visit an old acquaintance, and with some difficulty was admitted into the house. The friend, who with her in her youth, had enjoyed every affluence, was wrapped in a thin coverlet, surrounded by three little children begging their mother for something to eat. There had been no fire in the house for four days, and they had not a particle of food—the children blue with the cold, and the mother too weak to walk.

Another case was mentioned, of not so recent existence, where a father was helpless, his wife sick, one child dead, and another dying, without food, or clothing, save a few tattered rags, and some straw.—*Penn. Gaz.*

**Prognostics of the Weather.**—Red clouds in the west, at sunset, especially when they have a tint of purple, portend fine weather. The reason of which is, that the air when dry, refracts more red or heat-making rays; and as dry air is not perfectly transparent, they are again reflected in the horizon. A copper or yellow sunset generally foretels rain; but as an indication of wet weather approaching, nothing is more certain than the halo round the moon, which is produced by the precipitated water; and the larger the circle the nearer the clouds, and consequently the more ready to fall. The old proverb is often correct:

A rainbow in the morning is the shepherd's warning;

A rainbow at night is the shepherd's delight.

A rainbow can only occur when the clouds, containing or depositing the rain, are opposite to the sun; and in the evening the rainbow is in the east, and in the morning in the west; and as our heavy rains in this climate are usually brought by the westerly wind, a rainbow in the west indicates that the bad weather is on the road, by the wind to us, whereas the rainbow in the east, proves that the rain in these clouds is passing from us. When the swallows fly high, fine weather is to be expected or continued; but when they fly low and close to the ground, rain is almost sure approaching. This is explained as follows: Swallows pursue the flies and gnats, and flies and gnats usually delight in warm strata of air; and as warm air is lighter, and usually moister, than cold air, when the warm strata of our air are high, there is less chance of moisture being thrown down from them by the mixture with cold air; but when the warm and moist air is close to the surface, it is almost certain that, as the cold air flows down into it, a deposition of water will take place.—*Edin. New Phil. Journ.*

A gentleman in New York and his family have been made very sick by eating partridges; which are found often poisonous at this season of the year.

**Fruit Trees, Grape Vines, &c.**

ANDREW PARMENTIER, Proprietor of the Horticultural and Botanical Garden, Brooklyn, New York, at the junction of Flatbush and Jamaica Turnpike, two miles from the ferries, offers 12 of the most select Table Grapes, very hardy, of the north of France, at \$6 the dozen, with directions for planting, &c, and at 75 cents a piece, separately—such as they are described in his catalogue. He also offers for sale Vines at 25 cents each, for vineyards, warranted to grow. They can be had from the 15th October to the 15th December, and from the 15th March to the 15th May—a great many have borne fruit this summer. He has a choice assortment of 242 kinds of apples, 190 kinds of superior pears, 71 cherries, 61 peaches, 15 nectarines, 85 plums, 18 apricots, 20 gooseberries, &c, some of very large size and in a fine bearing state. Also, apple trees paradise stock, full of fruit. His collection of ornamental and forest trees, and of ornamental shrubs, is of 336 kinds, and more than 200 rose plants, and a fine collection of green house plants.

A. P. will undertake to lay out pleasure grounds and gardens, and will be happy in showing his port folio to amateurs, at his establishment of nurseries, which consists of 24 acres. Orders should be directed to A. Parmentier, at his establishment, or to Mr JOHN B. RUSSELL, New England Farmer Seed Store, No. 52 North Market Street, Boston, where catalogues may be had gratis, and of his other agents, in different cities in the Union.

March 27

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**Fruit Trees.**

Messrs WINSHIPS respectfully request those of the public who may incline to favor them with their orders the ensuing season, for fruit and ornamental trees, fancy shrubbery, herbaceous plants, whether indigenous or exotic, to forward their orders immediately, and they will be executed with every possible despatch. They also have several hundred genuine Isabella Grape Vines, by the hundred or single plant, with the superior European kinds in cultivation in this country. Letters directed to F. & I. Winship, Brighton.

P. S. Asparagus roots from one to four years old. All orders left with J. B. RUSSELL, at the New England Farmer Seed Store, 52 North Market street, will be executed at the Nursery prices, and the trees delivered in Boston, free of expense for transportation. Brighton, March 11, 1829.

**Assorted Seeds for Families.**

For sale at the New England Farmer Seed Store small boxes of assorted Seeds for Kitchen Gardens. Each box contains a package of the following Seeds:

Early Washington Peas	Long Dutch Parsnip
Dwarf Blue Imperial Peas	Large Cabbage Lettuce
Late Marrowfat Peas	Long Green Turkey Cucumber
Early Mohawk Dwarf string Beans	Pine-apple Melon
China Dwarf string and shell Beans	Long, or Round Watermelon
Lima, or Saba Pole Beans	Nasturtium
Long Blood Beet	Large White Onion
Early Turnip-rooted Beet	Large Red Onion
Early York Cabbage	Curled Parsley
Large late Drumhead Cabbage	Flat Squash Pepper
Cape Savoy Cabbage	Early Scarlet Short-top Radish
Red Dutch Cabbage (for pickling)	White Turnip Radish
Early Horn Carrot	Salsify
Long Orange Carrot	Early Bush Squash
White Solid Celery	Early White Dutch Turnip
Curled Cress	White Flat Turnip
Early Cucumber	Yellow Stone Turnip
Early Silesia Lettuce	Winter Crook-neck Squash.

**POT HERB SEEDS.**

Thyme—Sage—Marjoram.

The above list, it will be seen, comprises all the common vegetables, besides several new varieties of recent introduction, and uncommon excellence. Every kind is warranted of the very first quality, as to freshness and purity. Each box contains directions for the management of the different sorts. Price \$3 per box.

**Pressed Culinary Herbs.**

For sale at the New England Farmer Seed Store, No. 52, North Market street, Culinary Herbs, dried, pressed, and neatly packed, in parcels, at the following prices:—Sweet Marjoram, 50 cts—Summer Savory, 25 cts—Thyme, 33 cts—Sage, 17 cts—Celery, (in bottles for soups, &c,) 25 cts—Balm, 33 cts—Rose Flowers, \$1.00. eptf

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

Printed for J. B. RUSSELL, by I. R. BUTTS—by whom all descriptions of Printing can be executed to meet the wishes of customers. Orders for printing received by J. B. RUSSELL, at the Agricultural Warehouse No. 52 North Market Street.

## HORTICULTURE.

FOR THE NEW ENGLAND FARMER.

### FINE NATIVE PEAR.

*Epargne Pear*, in the vicinity of Boston, is by most persons considered a native; the tree having thorns is thought to be further proof. This pear is one of our finest summer fruits, and is much cultivated by a few of our best farmers. It will not keep long, decaying sometimes soon at the core; size and form like a middling sized Jargonelle, neck not quite so long, flesh rises a little on one side of the stem—color dark green, covered with some russet; a brown blush on the sunny side; as it ripens turns yellow, flesh whitish, very melting and juicy, flavor between our Jargonelle and Seckle. A great favorite with the marketmen, sells high; a great and constant bearer where the tree has age—scions will not bear for five, six, and seven years, then increase with their age. The character of the tree is strongly marked. You may know it at a great distance; makes very vigorous wood, tolerably firm, branches grow strong and very upright, resembling the Lombardy Poplar more than any other tree—blossom large, and open—comes in eating the first of September.

Among others, I have myself doubted if this fine fruit was a native variety. I have lately visited the farm of Mr GODDARD, in Old Cambridge, and examined the trees. Mrs GODDARD stated, she had eaten fruit from the old tree in the pasture sixty-five years since, which is now dead; suckers from it have sprung up, and shoots from the first suckers are now growing and bearing the same fruit as the old tree. Mrs G. also said, the pears increased in size and quality every generation, (this is probably owing to their being placed in richer land.) I cut fine, fair, and large scions from a sucker ten feet high, growing under the last generation, (probably will bear this season) have compared them with the parent tree, and find no difference in the wood. This evidence I think so conclusive, as to leave no doubt with me, in its right to be ranked a native fruit. Mrs G. informed me it was called the Sugar pear. Different marketmen have presented them in our market for twenty years, calling them by names most likely to produce a good sale for them. One of them being told by a gentleman who had eaten the fine *Epargne pear* of France, that the above fruit resembled them, they immediately adopted this name, and it is now only known by it in our market, and abroad, as the BOSTON EPARGNE.—As this appellation appears to be established, probably it is a good name for it, but our country must claim the credit of producing this superior pear.

Dorchester, March 27, 1829.

S. D.

FOR THE NEW ENGLAND FARMER.

### FRUITS, &c.

[Extract of a Letter from York County, Pennsylvania, to the Editor of the New England Farmer.]

A description in the New England Farmer, of the newly originated varieties of pears, as you become acquainted with them would be acceptable.

And Mr BUEL, or any other gentleman who has a number of newly originated varieties of apples, varying in their time of ripening, would confer a favor by giving a short description of them, in the Farmer. It is the opinion of many persons here, and particularly further up the Susquehanna, that orchards of natural fruit, last much longer than where grafted trees are planted. But it appears to me that if a good variety of newly originated kinds, such as to keep up a succession in ripening could be procured, that grafted trees of such kinds would be found to make as lasting orchards as when the seedlings or natural fruit is planted. The date of the origin of many of the best kinds of apples now cultivated is not known—and in the orchard they may fail from the age of the variety being great—and I think it is high time attention was paid, by those capable, to provide a succession from new kinds.

What is meant by boiling pears or apples?

What is the most proper and easiest manner to proceed in planting an orchard, after the triangle, diamond, or quincunx form—and what number of hands, or what help does it require?

Your friend,

York County, Pa., April, 1829. M.

FOR THE NEW ENGLAND FARMER.

### DISEASED SHEEP AND LAMBS.

MR FESSENDEN—Your correspondents, Messrs Reynolds, and B. will please accept my thanks for their communications in your paper of the 3d inst. I must beg leave, however, to differ in opinion from them, in regard to the cause of the malady which affects, not only my own flock, but a great proportion of the flocks in this region.

The hay salted when put in the barn, was all expended before yearning commenced. While fed on that, my sheep were in good condition. The man who assisted in dividing the flock into the several yards, at the commencement of winter, having occasion to handle a part of the flock some of the last days of January, observed, the sheep were as heavy, and in as good condition, as when driven to the barn. There is little doubt but too much salt may be forced on animals; but these sheep licked it, when offered them, when fed on the salted hay. Two years ago, my flock was kept, on experiment, through the winter on 1 lb. of hay and a gill of corn to each sheep daily—they came out in good order, with heavy and tight fleeces. Every lamb was reared. Soon after my salted hay was gone, many of the sheep began to grow poor and feeble; too large a number of the older ones died; several of the lambs, yeaned last, may, and some in the prime of life. Dissection showed, that death was caused by what, we farmers, call drying up of the manifolds; it will amount to dyspepsy in the human subject. Having become satisfied that a change of food was absolutely necessary to preserve the lives of the flock, and not having a supply of succulent food; the next best substitute, in my opinion, was Indian corn. About one-half the full allowance of hay was discontinued, and for nearly four weeks  $1\frac{1}{2}$  gills have been given to each sheep daily, with occasionally a mess of potatoes. Since this change in diet, the sheep have evidently improved, but one or two

having grown feeble since. No success attended the efforts made to save the lambs disowned by the dams. Yearning is nearly completed, and although there is a less proportion of hard udders for some days past, there is lack of nourishment for the lambs, and a great proportion die.

Nearly all the flocks in this region are affected in the same way as mine. No man has told me his flock, fed on hay, is in usual good condition.—Almost the only flock which has done well on yearning, to my knowledge, has been kept on a gill of corn to each daily, and so much clover that the stalks have been left. A near neighbor with a small flock has improved it of late by a quart of potatoes to each sheep, and so much clover that the stalks are refused. Those who have fed most on other food than hay, so far as my inquiries have extended, have had the best success. Although there are some few, who have escaped hard udders with hay, but have poor and feeble sheep with great loss of lambs, and more or less sheep. The young cattle in this region are many of them affected with the hair falling off from various parts of the body, about the head have appeared warty excrescences, and eruptions similar to the ring worm on the human body, and are to be seen in a great part of the farm yards. The stock, though bountifully fed, is not in the usual good condition, at this season of the year.

The above are facts which have been learned by sad experience, and the most diligent inquiries in my power to make. They are offered for publication as well to receive as to give information. If among your numerous correspondents, any one is able to assign a better reason, than the one offered by me, that the malady is occasioned by the unwholesomeness of the hay grown and cut in a very wet season, and in great abundance, the public as well as myself will be benefited by receiving it.

The proximate cause of all this evil is derangement in the digestive organs; whatever may be the exciting one. JOHN BARSTOW.

Anson, 7th April, 1829.

P. S. April 8th—I have this morning examined a small flock of native and mixed sheep. The owner says his hay was all secured in good weather, yet there was but one day that any gum was found on the scythe. The sheep were full fed on the hay alone, until they grew so poor that extra food was necessary to preserve their lives. More than half his lambs are dead. Several udders are in a state of ulceration, with small pustules, not unlike the chicken pox. Several of the lambs have very sore mouths, and the blood was dropping from the mouth of one about 8 weeks old. B.

FOR THE NEW ENGLAND FARMER.

### INDIA RUBBER USEFUL IN PRUNING AND GRAFTING.

MR FESSENDEN—The following fact, discovered by me, may not, perhaps, be useless to agriculture. Last year I cut off a native grape vine, which had been set out four years, and was vigorous, in several places, on the first ascending of the sap, about the first of May. I bound the

cut ends over with thin strips of India rubber, and in every case prevented any escape of sap. I imagine this substance to be preferable to any other for binding in buds for grafting, &c.

Yours, &c.,

BENJAMIN BELL.

Charlestown, April 16, 1829.

From the American Farmer.

### THE GRAPE VINE.

MR EDITOR—As the season of the vine is now at hand, I think it may be of some use, or at least some interest, to many of your readers, to have a few short rules and observations to direct them in the culture of that valuable and beautiful plant.—These I have extracted from French books, and especially from the “Ecole du Jardin Fruitier,” a work of considerable merit, and of great authority in France, where the grape is raised of so fine a quality, and in such abundance. I have added some remarks of my own, or from other sources, when the subject seemed to require them.

AN AMATEUR.

#### NOMENCLATURE.

Our language is somewhat deficient in definite terms for the various operations performed upon the vine. It will therefore be proper for me, before proceeding further, to establish the meaning of the words I shall have occasion to employ.

The words *pruning*, *lopping*, and *trimming*, are commonly used indifferently to express the same thing and different things. There are various distinct operations to which they may be applied, and are applied; and much confusion is the consequence.

In the course of this paper, I shall use the term *pruning*, for that cutting which the vine receives in the fall, after it has shed its leaves, or in the spring, before it has recovered them. *Lopping* I reject altogether, as meaning a more violent operation than those regularly performed upon the vine. *Trimming* I shall apply exclusively to the operation, performed several times during the summer, of plucking off the useless or injurious shoots. Thus, *pruning* will correspond with the French word *tailler*; and *trimming*, with *ebourgeonner*.

#### PROPAGATION.

Of the modes of propagating the vine I shall say nothing, as they are generally well understood. I will observe, however, that my own experience has convinced me, that a cutting with one bud or eye is as likely to succeed, and will produce at least as fine a plant, as a cutting a foot or eighteen inches long; especially if it be planted in a pot, early in March, and placed in a hot bed until the warm weather. In July it may, with perfect security, be turned out of the pot into the place, in the open ground, where it is to grow. But hot beds and flower pots are not indispensable. It will do as well to plant the cuttings in boxes at the usual time for the open ground, and place them in some situation where they may be sheltered from the excessive heat of the sun. In the fall they can be transplanted to their destined places. One of the advantages of this mode of propagating by cuttings is, that an ordinary cutting will supply you with ten or twelve plants instead of only one; a consideration of some importance when you have only one cutting of a rare species of grape.

#### PRUNING.

The proper time to prune the vine is in March, earlier or later in the month, according to the state of the weather. To prune too early, is apt to make the buds shoot prematurely, before the frosts are over; and to prune too late exposes the plant to an injurious bleeding, or loss of sap. If you prune in the fall you run the risk, should the winter be severe, of having most of the bearing branches destroyed. In this city and neighborhood, people commonly prune too early in the spring. Most persons have already pruned theirs a week or a fortnight ago, before the late hard frosts and heavy falls of snow. Mine are not yet pruned, (March 23d,) and may not be if the weather continues unfavorable, for a week or ten days to come.

In pruning, cut half an inch above the bud, to prevent the branch that will sprout from it from being easily blown or broken off. The little stump that remains may be removed the next year.—Also cut slopingly, and on the side opposite to the bud, that the sap which exudes may not run down upon it and injure it.

A vine should be pruned according to its age.

1st year; leave one bud.

2d year; leave two buds.

3d year; leave three buds.

4th year; leave four buds.

5th year, and afterwards; leave five or six buds.

I speak only of those vines that grow in the open vineyard and are staked, and not of those spread on trellises; although most of these rules are applicable to the latter also. But they require other attentions, and deserve a separate notice.—In the third year, vine dressers generally leave a short *side-shoot* to the principal stock, with one bud on it; in the 4th year, a side-shoot with two buds; in the 5th year, one with two or three buds. Indeed, if the vine be of mature age and exceedingly vigorous, they often leave the principal branch from three to five, or six feet long, according to its strength, with all its buds; and, at the same time, a side-shoot a foot long. In some soils and situations, the vine is so vigorous that it would exhaust itself in barren length of limbs, and produce no fruit, if you pruned it to so few buds as these prescribed for ordinary cases; and you must therefore weaken and tame it, as it were, by loading it with fruit. Each one must judge for himself, from observation, when these precautions become necessary. When a vine betrays too much luxuriance, it is often brought into bearing, by leaving five or six of the largest of the last year's branches, one of them five or six feet long, and the others with from one to five or six buds upon each, according to its apparent strength. In those cases, on the contrary, where the vine is feeble, two or three branches, with from four to two buds on each, will be enough.

It is the opinion in France, that the vine should be kept *low*, in order that its fruit may receive the benefit of the heat reflected from the ground; and that it should be suffered to grow and bear high, only in the hottest climates. In some countries it is trained upon the trees. I have seen it, in the plains of Lombardy, hanging from the elm or the poplar, in festoons from tree to tree, for great distances, covered with loads of fruit. But the trees are there regularly trimmed and topped for fire wood, and therefore give so little shade as not to injure the grape.

#### STAKING AND TYING.

As soon as the vine is pruned, it must be staked with poles of the height which you intend to allow the vine to attain; and the vines must be tied to them. By staking later, after the buds have shooted, you may break off many of the young branches.

#### TRIMMING.

About the middle of May, or somewhat later, according to the season, it will be necessary to trim your vines.

You will find that they have produced many young branches, and that in some instances several shoots have sprung from a single bud; and you must therefore reduce each vine to that allowance of branches which you had assigned it at the time of pruning, according to its age, or its age and strength both considered. If this be its first year, carefully pluck or pinch off all the shoots but one, leaving that which appears most thriving; if its second year, of all but two; and so on, according to the age and vigor of each.

This operation must not be performed too soon; for, if it be, the vine will throw out a still greater number of suckers or shoots than it had before. It is not difficult to ascertain, by inspection, when the shoots have attained the size at which they may be securely removed. Do not hesitate to remove some that show fruit; for if that fruit were left, it would only diminish the quality, and perhaps even the quantity, of the whole crop.

After trimming, immediately tie the shoots to the stakes.

About the first of June, or somewhat later, according to the season, and to the precocity and vigor of the plant, you must again tie the shoots to the stakes, for they will have grown much longer than when you tied them last; and give them a second trimming, by pinching off such as have started from the axillas of the leaves.

About the first of July, or somewhat earlier or later, according to the circumstances above alluded to, give them a third trimming and tying, taking off all useless shoots. In France, it is usual at the same time to break off the top of the vine, at a joint, about the height of the stake, or espalier, or wall. But many experienced persons think it had better not be done in this country. If done at all, it should be done late; and I may say, generally, of the various trimmings, that they had better be done later than earlier than I have indicated; for vegetation is so luxuriant in this climate, that the vine is much more apt, than in Europe, to push new shoots after being deprived of the first.

It will be necessary, during the whole summer, to remove from time to time, any new shoots that may appear.

#### TRELLISES.

To prune a vine trained on trellises or espaliers, or walls, you untie and loosen from the trellis all the younger branches, leaving the older and principal branches attached. Then cut off all the dead wood, knots, little stumps, useless twigs, &c. and remove dead leaves, cobwebs, snails, insects' nests, &c. The best way of training a vine, is to stretch out its two principal limbs, like arms, horizontally, to the right and left, about a foot from the ground. This, I will suppose, has been done in former years, and that the vine remains divided in that way. You will permit each of these arms to advance, every year, from three to six

feet, according to the strength of the vine, and you will prune to the proper length, accordingly, the extreme or leading shoots. If those shoots, or one of them, should be killed or materially injured, suppress the failing one entirely, and cut off the principal branch itself, where it affords the next shoot, thereby making the latter the leading one. On each of these principal branches, or arms, retain a row of *upward* shoots at the distance of about a foot from each other, each of which prune to three, four, or five buds, according to circumstances. Those that are very strong and spring from a vigorous plant, may have a side-shoot also left upon them, and sometimes two, one upon each side, with one or two buds each. All the upward shoots, between these that are to be left at a foot's distance, must be cut off, as also all downward and lateral shoots.

The same rules for trimming apply to trained vines as to staked ones.

If the espalier, trellis, or wall, be long and high, and there be several vines planted against it, each must be trained in the manner just prescribed.—But that they may not interfere with one another, they need not be permitted to spread so much.—It will be necessary, also, to give them different degrees of elevation, so that they may be one above another in stories, as it were, and thus each perform its part in covering the trellis.

#### ORCHARDS.

During the spring months of past years, our fair State has been overrun with a troop of strollers, the lineal descendants of the pedlars of hickory nutmegs and pine pumpkin seeds, with a caravan of fruit tree sprouts, and a cart-load of wax, turpentine, and tallow, professing skill in the mystery of engrafting. When the invaders fastened upon an orchard their ravages have been more injurious than the depredations of all insect enemies of the cultivator. Saw, hatchet, and knife, were busy in the extermination of tree-top and trunk, until the apple groves became as bare of green leaves as if a combined incursion of cankerworms and locusts had wasted their verdure. Then the marauders mounted their long tailed steeds, and disappeared to the Green Mountains, leaving the employer at a loss which to admire most, the extent of their devastations, or the apparent disinterestedness of their operations. On the latter point, all uncertainty was removed when the itinerant pruners reappeared with the closing summer to take the census of sticks, and enter into computation of costs swelling to a pleasant aggregate of dollars.

The operation of engrafting, although one of the most curious, is among the simplest operations of art. Slight observation and experience will give to any one who can use a knife and saw sufficient skill to perform the process, with his own hand. By entrusting the safety of the orchard to the itinerants who swarm over the country, the life of the tree is risked, and the value of the productions, if it survive the terrible amputation, endangered. If the leisure or inclination of the farmer do not permit his own practice, it were better to employ those whose skill or fidelity was more known than that of wandering strangers.

Without intending to trespass on the hereditary territories of the sages of the almanac, we would venture to note that the present month is the proper season for the insertion of scions. Experience has shown that the operation may be most suc-

cessfully performed by allowing the stock to have the advantage in progress of vegetation over the graft. Being gathered several weeks before they are to be used, the buds are checked in their advance, and are ready to swell when inserted at a period when the circulation is active. It is directed that they should be taken from the growth of the preceding summer, on the outside horizontal branches of healthy bearing trees. These are preferred, as the shoots are less likely to run to wood than those cut from the ascending and central branches, and they become the best bearers and produce the truest specimens of the parent fruit. In cutting from decaying trees, the central shoots, however, are to be preferred as retaining most vigor.

A mode of engrafting has been practised which is said to be easier and much more successful than the method of operation in common use. The stock is cut into a wedgelike form, having the sides approaching by a gradual and regular slope: the scion is split up and each half thinned with the knife to a tongue shape—it is next placed on the wedge, embracing it on each side, and the inner bark made to meet. It may then be secured by bandages and surrounded with clay. The advantages of this method are the great certainty of the operation, the quick joining of the graft to the stock, and the perfect union which scarcely leave a scar to mark the point of contact after a few years have passed.—*Worcester Argis.*

From the Hampshire Gazette.

#### HEMP.

By the report of the Commissioners of the Navy to Congress, on the subject of Hemp, it appears that experiments have been made to ascertain the quality of American water-rotted hemp, compared with Russian hemp. The American hemp, before spun into yarn, was found the strongest, and after made into cordage and tested on board of ships, its strength and durability were ascertained to be fully equal to cordage made of Russian hemp similarly exposed, and if there is any difference between the best American and the best Russian water-rotted hemp, when brought to our market, the Commissioners unhesitatingly say it is in favor of the former. The Commissioners say, they never have entertained a doubt of American water-rotted hemp being equal to Russian hemp. Cordage made of American dew-rotted hemp, after a year's wear, was found inferior to Russian rope, which had been used the same length of time.

One reason why American hemp has been esteemed inferior to the Russian arises from the imperfect mode of curing. The gummy or glutinous substance not being sufficiently cleared away, the tar does not penetrate the fibres equally, and by use the cordage is liable to become loose and spongy. But it is confidently believed that hemp, dressed by the *Hemp and Flax Machine*, and afterwards immersed in water and exposed to the action of *frost*, will be free from the gluten complained of.

Hemp is considered a very hardy plant, resists drought and severe frost, is easier cultivated, less exhausting, and more profitable than many other vegetable crops. It may be grown year after year on the same ground, well manured, and has been cropped from the same ground in England seventy years in succession. The usual quantity of seed sown on an acre of middling land should

be two bushels to the acre, and on very rich ground three bushels. Early sowing renders the coat heavier and stronger, the growth being early shades the soil and preserves the moisture. The seed, having been sown as even as possible, should be well harrowed, and a roller or bush passed over to smooth and level the ground, so that the hemp may be cut close to the roots. When sown early it may be cut about the first of August; the time will be indicated by the blossom stalks becoming yellow-spotted, and dropping the leaves; and when the wind is still, a cloud of dust from the blossom stalks or male hemp will be seen to hang over the field. If allowed to stand longer, the stalks of the male hemp wither, become dark colored, and the coat will be of little value. The way to secure seed for the succeeding year, is to sow a patch thinly for that purpose, at the rate of half to three-fourths of a bushel to the acre, but the better way is to sow in drills or rows. Cutting is preferable to pulling; a man will cut from half to an acre per day, but can pull only about one-fourth of an acre; and cut hemp will bring more by the ton than pulled. In gathering the hemp, it should be sorted into long and short.—Fine and soft hemp is the best; the American is frequently the reverse, owing to the seed being sown too sparingly.

It is said that the usual mode of water-rotting on Connecticut River is very imperfect.

It is found that the crop of hemp varies according to the richness of the soil, quantity of seed sown, gathering, rotting, and dressing. Some estimate an average crop per acre by water-rotting, in America at 400 lbs. (others say from 500 to 800 lbs.) in England 650 lbs., in Russia 500 lbs., but it is acknowledged that hemp dressed by the improved machines, yields a much larger quantity.

*Let not Children be Rocked.*—A foreign writer finds fault with the prevalent practice of rocking children, and considers it as the cause of many diseases. He asks, and with much reason "When the human offspring first begins to make use of its faculties, and to give proof of its being sensible to existence, even should this be done by infantine cries, is it right to stop those cries and to prevent its paying that tribute to nature? The rocking of the cradle brings on sleep only through the stupor it produces on the senses. Such a motion cannot but offend the delicate fibres of the brain of an infant, injure his digestion, sour the milk from which it derives its nourishment, and turns it into curds."

*Physic for a Horse.*—A friend informs that the herb called Motherwort, is an excellent cathartic for the horse. A strong decoction may be made and mixed with Indian meal, or given with a horn or other means, if the horse will not eat the meal when mixed with the decoction. It is an excellent remedy against worms in horses, as our informant has verified by experience.

*Sick Headach.*—A teaspoonful of finely powdered charcoal, drank in half a tumbler of water, will in less than fifteen minutes give relief to the sick headach, when caused by a superabundance of acid on the stomach.—*Newburyport Herald.*

*Hops.*—The young shoots when three or four inches in height, are sometimes boiled like asparagus, and said to be little inferior.

From the New York Farmer.

*The Climate of the Middle States compared with that of Great Britain, in reference to the productions of Horticulture.* By J. BUEL, Esq.

The Middle States embrace a latitude of five degrees, from 38° to 43°. England is comprised in about the same extent of latitude, from the British Channel, in 50°, to the Scottish Border, in 55°. There is, therefore, between the two countries, a difference in latitude of twelve degrees.—Local causes combine, however, to render the difference in climate, far less than the difference of latitude would seem to indicate. Great Britain is an Island, surrounded by the ocean, the temperature of which never being below 32°, serves much to mitigate the severity of the cold which is experienced in corresponding latitudes upon Continents. The same cause contributes materially to moderate the heats of summer, and to render the air humid at all seasons. The extremes of heat in summer, and cold in winter, consequently, are much less severe in England, than in the Middle States, taking the months of vegetation, from the first of April, to the first of November, the mean heat in the Middle States, may be twelve degrees greater than in England; of the summer months, June, July, and August, eighteen degrees greater; while the mean temperature of the winter months is probably fifteen degrees colder here than in England. These estimates are conjectural, not having data to render them accurate.

In testing the adaptation of the climates of the two countries to the various productions of the garden, I shall assume as a general rule, what I believe will not be denied, that plants flourish best, and most fully develop their valuable properties in the temperature and soil in which they were originally planted by the hand of nature, and that they deteriorate in proportion as they are removed from their native location. "The American and African plants, says Macphail, (Gard. Remembrancer, p. 54,) which are said to be famous in medicine when of the growth of their native soils, yet when they are removed and brought into our climate, (England) though they grow, and even produce their flowers, and ripen their fruit, which is the last perfection of a plant, when put to trial, it is said by skilful men, they have always been found to want their medicinal virtues." Heat is as necessary an agent in perfecting the fine flavor of American and African fruits, as it is in maturing the medicinal virtues of their plants. Hence, in cultivating the fruits of warmer climates, the English gardener is obliged to resort to artificial and expensive means to supply the necessary heat; and as these means can only be afforded by the affluent, the great mass of the English people are necessarily precluded from many vegetable productions which ripen here in the open grounds, and which are common to our gardens. This will more fully appear in the comparison, which I am about to make of the mode of culture in the two countries, of some of the most prominent products of the garden. I will begin with

*The Apple*, which, though not strictly a garden production, is one of the most abundant and valuable fruits in common use. The apple tree, if not indigenous, has become naturalized to both countries, and grows in the Orkneys as well as on the St. Lawrence. The varieties are many, and differ in their habits somewhat, according to the climates in which they originate. The splendid

Alexander from Russia, and the beautiful little Crab, from Siberia, grow and produce well, both in England and America; while the Mala Carla, a native of Italy, an apple of high repute, it is thought will not mature its fruit in England, and the experiment remains to be made with what success it can be cultivated in the Middle States. In Latitude 42° 40' its growth is very little before midsummer, when it becomes strong and vigorous. The beneficial influence of a dry and hot temperature in maturing the generality, and particularly the higher flavored varieties of this fruit, seems to be generally admitted. In any climate, or in any neighborhood, the juices of the fruit become more concentrated and refined in a dry and warm location, than in one which is humid and cool. The best ciders come from orchards situated upon dry and hilly lands. Accurate experiments, I think, would demonstrate, that the Most of the same apple, say of the Styre or Downton Pippin, is richer in saccharine matter when grown in the Middle States, than when grown in Britain. I have frequently been told by Europeans, and among others by Mr Douglass, the Collector of the London Horticultural Society, that our apples greatly excel those of England; and this is confirmed by the high price which the former bear in the English Market. Loudon's Gardener's Magazine for March, mentions the importation of a large supply of Newtown Pippins which arrived in bad order, but the best of which, however, sold at 2s. and 3s. per dozen, equal to four and five cents the apple. Some of the finer kinds do not ripen well in the north of England. That either the quantity or quality of this fruit is deficient there, is evidenced by the vast importations from America and France. Salisbury estimated that there were 40,000 bushels of French apples, at one time in and about Covent Garden Market. I have never heard that apples are exported from England.

*The Pear*.—All the kinds that grow in England, are believed to do equally well in the Middle States; while many varieties which mature their fruit well here in the open grounds, in England require the aid of expensive walls of stone or brick. "To bring the finer sorts of pears to perfection in this country, (England) says Macphail, they require to be planted in a border close to a high wall, and to have their branches trained against the side of it, about nine or ten inches apart."—(Gardener's Remembrancer.)

*The Peach*.—Persia is supposed to be the original country of the peach, which lies in 30° to 40° north Latitude, and whose climate is somewhat similar to that of our Southern States.—"The best peaches in Europe are grown at present in Italy, (Lat. 40 to 45°) and next may be cited those of Montreuil, near Paris, (L. 48.) In England there are but two sorts that come to tolerable perfection in the open air," (Enc. of Gar. p. 799.) Macphail makes a like remark, (page 13,) and affirms, that the peach can only be brought to perfection by walls, glass frames, or peach-houses. With us the peach grows freely and matures its fruit in the open air; and the earlier varieties, which ripen during the heats of August, attain to as high perfection at Albany and Boston, as at Philadelphia and Baltimore.

*The Nectarine*.—The remarks I have made in regard to the peach, apply equally to this fruit.—It grows freely with us, but the fruit is very liable to rot on the tree ere it is ripe. Managed as wall

fruit, as it is in England, it might succeed better; though Loudon observes, that it suffers much more from insects, than the peach, and requires greater attention.

*The Apricot*.—This tree is said to be natural in Asia, between the 40th and 46th deg. of north Latitude. The Breda and Brussels are occasionally planted in England, Loudon tells us, as standards or espaliers, in warm situations; and in these States, in fine seasons, produce more highly flavored fruits than when on walls. The other varieties are generally planted against walls, (Enc. of Gar. p. 808.) The standard trees do not come into bearing, says Abererombie, sometimes under ten or twelve years; but then the fruit, in a congenial situation, is abundant and of the finest flavor. The apricot thrives here where the peach does, and no artificial means are used to ripen its fruit. It fruits when young, but is a shy bearer until it acquires age.

*The Plum*, was originally brought from Syria, (Latitude 30 to 35) to Greece, and thence to Italy. Varieties of this fruit are also indigenous in higher Latitudes, and are found growing wild, in the hedges of England, and the woods and fields of America. Like the apple, the varieties of the plum seem adapted to different climates and Latitudes. In England, "the plum is cultivated like other indigenous fruit trees; the hardier sorts as standards, and the finer varieties against walls." (Enc. of Gardening, p. 812.) With us the plum, in all its varieties, succeeds well without any artificial aid, and perhaps it does not attain higher perfection in any part of the world than in the vicinity of Albany. It may be remarked, that none of the fruits which I have enumerated are trained upon walls in the Middle States, the climate being sufficiently warm to mature the fruit in an open exposure. The peach is occasionally grown in houses to ensure an early crop of fruit.

*The Cherry*, of the cultivated varieties, came first from Pontus, (Lat. 40 to 42°,) on the southern border of the Euxine. It is a hardy tree, and perfects its fruit both in England and the United States. In the former it is often trained to a wall; yet most kinds, we are told by Loudon, do well as standards.

*The Gooseberry* grows wild in Piedmont, (Lat. 46 to 47°,) and in America as far north as 68°.—It has been greatly improved by culture in Great Britain, and I believe by artificial varieties; and we are indebted to that country for all the fine kinds at present cultivated in our gardens. This fruit is grown to greater size, and in finer perfection in Britain, than in America; and I think the former has decidedly the advantage in climate for its successful cultivation.

*The Grape*.—"Farther north of the Equator than 50 degrees of Latitude (says Macphail) the fruit of the vine does not ripen well without some assistance being given to the natural climate. In the Southern Counties of England when it is planted and trained against a brick wall of a south aspect, where the heat in summer sunshine is sometimes above 100°, the finer sorts of grapes do not come to perfection, for want of heat, in the most favorable seasons." (Gard. Rem. p. 65.) We do not find, in the British books on gardening, any directions for cultivating this fruit, but by the aid of walls, glass frames, and grape houses. The experience of this country has not been sufficient to enable us to judge how far we can cultivate the European varieties in the open ground. From

the samples exhibited to the New York Horticultural Society, I understand the opinion to have been pronounced, by the intelligent horticulturists of that Society, that we can cultivate them successfully. I have seen several varieties fruiting in perfection as far north as Clermont, Catskill, Athens, Albany, Troy, Stillwater, and Ballston, and have known vines to withstand the severity of our winter without covering. In many localities, and in particular seasons, the fruit is apt to be destroyed by mildew. Observation and experience may enable us to discover the cause, and to apply the remedy. But without depending on foreign varieties, we have an abundance of native kinds, every way adapted to our climate, and our wants, both for the table and for the press, as the experiments of Adlum, Gimbrede, and many others amply demonstrate.

Twenty years practice in cultivating and multiplying our native varieties, with the zeal for horticultural improvements which now pervades the country, cannot fail to develop the excellence of our climate for the culture of this valuable fruit.

*The Melon.*—“This exotic says Loudon, requires the aid of artificial heat, in the greater part of the year, and even in the warmest months, it cannot be brought to perfection without the aid of glass.” (Enc. of Gar. p. 643.) The price of this fruit in the London market, which I propose hereafter to quote, will show that it is cultivated in Britain at so great an expense, as to place it altogether beyond the means of the mass of the British population. It will not be necessary to show that the melon is a very common product of our gardens, because all know that it is sold in our markets in great quantities, and at very moderate prices.

*The Cucumber* is somewhat more hardy than the melon, but yet too tender for an English summer. Hence, to adopt the language of Loudon, p. 627, it is forced in pits, hot-beds, hot-houses; and the heat of fire, steam, and dung, are applied to its culture. “As far as I know, says Macphail, the vegetable called cucumber, does not, in any part of this country, come to any great degree of perfection without some assistance of artificial heat. Therefore, as the natural heat of the climate is deficient in its production, those who wish to have it in perfection must have recourse to art to supply the insufficiency of nature.” (Gar. Rem. p. 39.) Loudon, however, adds, that in some of the southern counties the cucumber is pretty extensively cultivated for pickles, in the open ground. With us this fruit is as common, to all classes, in its season, as the potato.

*The Cabbage* family, including the cauliflower, broccoli, &c. grow better, and form a more important article of food, in Great Britain, than in the Middle States. A kale yard is as essential to a Scotch, as a potato patch is to an Irish cottager. The cabbage, in its varieties, therefore, occupies a large portion of an English kitchen garden, at least an eighth of the open quarters, according to Loudon. With the exception of the good people of Bergen, our countrymen are not celebrated for raising great quantities of this vegetable. The cauliflower and broccoli are of but comparative modern culture among us; but they promise to furnish a cheap and constant delicacy for our tables. I will make a remark here which will apply to most of the garden products of the two countries; the period of culture is longer in Great Britain than in America, and of course involves

more labor and expense. Thus for the early summer crops of cabbage, the seed is sown in England in Sept., the plants subsequently pricked out, and protected during the winter; and for the autumnal crop, it is sown in February and March. While with us, the seeds of the early kinds, are sown in March and April, and those for the main crop, the last of May and first of June.

*The Bean* forms an important article of summer diet in both countries; but the varieties cultivated are very different. In England the cultivation is principally confined to the Broad Pods, (*Vicia Faba*) such as the Windsor, &c. and to some of the hardier Dwarf Kidneys. With us the Dwarf Kidneys are preferred to the *Vicia Faba*, and both give precedence to some of the runners, particularly to the Lima, which is esteemed above all others, and which, I believe, is not attempted to be cultivated in England, and certainly cannot come to maturity in that climate.

*The Pea, Beet, Carrot, Parsnip, Onion, Salad,* and many other esculents, are common to the gardens of both countries, and I will not pretend to say in which they succeed the best, under the like culture. I have noticed a remark of Mr Knight's, that the onion is of less size in England than in Spain and Portugal; and he makes a suggestion, that the Pennsylvania practice would be an improvement in the English culture, viz. to plant the second season the small bulbs which form the first. This practice is not known in the State of New York, where the prevalent fear is that the onion will grow too large in one season.

There are several other garden productions which enter somewhat extensively into our common diet, that the natural climate of England cannot produce, and which are there consequently limited in their culture and use. Of this class is the water melon, tomato, pepper, okra, sweet potato, pumpkin, squash, egg plant, maize, &c. The superiority of our climate for these productions, over that of England, is unquestionable.

There is another consideration entitled to weight in settling the question at issue. *The amount of labor required in the two countries to bring the products of a garden to a state of maturity.* In the Middle States, gardening is a business, in general, of six or seven, and in no case more than nine months, in a year; in England it seems to form a continuous round of employment. Our summer heats accelerate the growth and maturity of garden vegetables, with ordinary labor; while it is necessary, to produce the like results in England, to aid the climate by protracted and expensive operations. We have very little occasion for the artificial soils, forcing pits, fruit walls, and grape and peach houses, which occupy most of the English books upon horticulture. The finest productions of the garden are within the reach of our most ordinary farmers, and mechanics. And yet we cannot withhold from our parent country, our admiration of her successful efforts to remedy the defects of her climate. Science, industry, and perseverance, have combined to elevate her horticultural character above that of any other nation. We have learnt much from her excellent example, and there is ample room for us to profit further by it.

From the foregoing considerations and facts, I am induced to believe, that the climate of the Middle States is better adapted to the culture of the apple, pear, peach, plum, nectarine, apricot, grape, cucumber, and melon; the finer varieties

of the bean, (*phaseolus*), the onion, squash, pumpkin, tomato, water melon, sweet potatoes, okra, egg plant, and pepper, than the climate of England is; that on the other hand, the gooseberry, cauliflower, cabbage, and broccoli, thrive best in the climate of the latter. For other productions of the garden, I do not know that there is any material preference to be given to either.

From London's Gardener's Magazine.

*On the great Height to which the Culture of the Gooseberry has arrived, with some remarks on their different Peculiarities.* By Mr JOSEPH CLARKSON.

SIR—One of the most surprising subjects in modern gardening is the improvement which has taken place in fruit during the last fifty years, especially in that of the gooseberry. By consulting the gooseberry-growers and their records, I find that the heaviest berries at the commencement of the above period seldom exceeded 10 dwts. It was about that time that people began to cultivate the gooseberry in this neighborhood, being stimulated thereto either by a spirit of emulation, or the value of the prizes.

The perfection of gooseberry fruit owes nothing to men of scientific knowledge, being cultivated scarcely by any but the lowest and most illiterate part of society, at least in this neighborhood; but, by continued experience, and perseverance in growing and raising new sorts, they have brought the fruit from 10 to upwards of 30 dwts., and that, too, under the greatest disadvantages, not having the privilege of soil, manure, situation, &c., like the gardeners of their more wealthy neighbors, but oftentimes limited to a few yards of land, either shaded by trees, confined by buildings, or exposed to the most unfavorable winds, and so barren that they have frequently to carry on their shoulders a considerable way the soil in which the plants are to be set; yet so resolute are they in overcoming every obstacle, and so successfully ingenious in assisting nature in her efforts, that they are enabled to produce fruit surprisingly large.

I have made inquiry of the oldest growers I could meet with, some of whom are upwards of eighty years of age, but I have not been able to ascertain the time when, nor the place where, the improvement of gooseberry fruit first commenced. I have met with lists of several meetings which took place in 1786, in which I find the fruit divided into four classes, red, yellow, green, and white; each class containing four sorts, making sixteen sorts at one meeting, no one sort being allowed to win more than one prize at the same show. The classification of the fruit, the number of meetings held at different places, and the variety of sorts cultivated at the above time, sufficiently prove that meetings must have been held for exhibiting the fruit several years before.

The attention of the growers was early directed to the raising of new sorts, being encouraged thereto by the liberal price given for each sort that was deemed to be a large one, all other properties being of a secondary nature; so that we are now furnished with an extensive variety, possessing excellent qualities, both for size, quantity, beauty, and flavor. I would here observe, for the information of those who have no experience in gooseberry-growing, nor any knowledge of the peculiarities of the different sorts, and there is considerable latitude in the properties of this excellent

fruit, some sorts being remarkable for their large size, such are the Roaring Lion and Eagle; others, again, are remarkable for their beauty, such are the Lancashire Lad, Top Sawyer, Rockwood, Sovereign, Bonny Lass, and others; some, again, are remarkable for their rich flavor, and others for producing large quantities; some sorts have their fruit large very early, while others are small until nearly ripe; some, again, bear large berries, but only a few of them, while other sorts bear both large and numerous berries; some sorts are ripe early, as Top Sawyer, Huntsman, Rockwood, &c.; some, again, continue to grow much longer than others before they are ripe, such are the Printer, Duckwing, and several more. Now, unless a person knows the names and peculiarities of the different sorts of gooseberries, he is not likely, when he gives an order for plants, to be suited according to his wish, as there are several sorts not worth growing.

I am sir, &c.

JOSEPH CLARKSON.

Blackley, near Manchester.

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, APRIL 24, 1829.

### NOTICE.

A special meeting of the Massachusetts Horticultural Society, will be held on Tuesday, 28th inst, at 11 o'clock, A. M. at the office of Zebedee Cook, Jr, in Congress street.

R. L. EMMONS, *Record'g Sec'y.*

### NOTICE.

The Board of Counsellors of the Massachusetts Horticultural Society are hereby notified that their meeting stands adjourned to Tuesday, the 28th inst, at 12 o'clock, A. M., then to be holden at the office of Zebedee Cook, Jr, in Congress street.

R. L. EMMONS, *Record'g Sec'y.*

### THE LATE MR WEBSTER.

The notices of the untimely decease of this good and eminent man, which have appeared in our newspapers, are already before our readers; and we can add nothing of importance respecting this melancholy subject. We are not willing, however, that our columns should be destitute of some testimonial of regard for a man whose merits were so conspicuous, and whose loss is so greatly and so widely deplored.

In the afternoon of the 10th inst, the Hon. EZEKIEL WEBSTER, while addressing a Jury, in the Court House, in Concord, N. H. with every appearance of full health, and that ability for which he was justly distinguished, fell deprived of sensation and of life.

To give an eulogy, or biographical sketches of the worthy deceased, is not our province; but we are happy to perceive that this duty has been ably performed by the accomplished Editor of the *New Hampshire Statesman*, in that paper of the 18th inst. From this we shall quote a paragraph, which describes some traits in the character of Mr Webster, which agriculturists are more particularly called on to imitate.

"He was a practical and skilful farmer. Living in the country—enthusiastically attached to the healthful and virtuous pursuits of rural life, and the quiet and happiness, and simplicity, of domestic scenes—he was strongly inclined to be concerned in and to cherish that great interest, which was the principal concern of his neighbors, the

cultivation of the soil. He was the most active founder, a very efficient member, and subsequently the President of the Merrimack Agricultural Society—the associates of which will deeply feel and lament his loss. By exciting attention, in his vicinity, to improvements in the breed of animals, in fruits, grasses, grains, and the various valuable productions of the earth, and by examples of better modes of husbandry, in draining, reclaiming, and other agricultural processes, Mr Webster sought to be useful, without regarding the expense to himself of what he foresaw to be ultimately serviceable to the farmer and to the community. His own farm, inherited from his father, became, under his care, one of the most improved and best cultivated, as it is one of the most pleasantly situated and valuable, in this county."

### DISEASE IN PEAR TREES.

E. Hunt, Esq. of Northampton, Mass. an intelligent horticulturist, has sent us a branch of a Bergamot pear tree, bearing the marks of a disease with which we are unacquainted. It is covered with a black coating resembling rust or mildew in wheat, and appears as if it were partly dried, and in a degree scorched and slightly charred by heat. We should be glad to submit this branch to the inspection of connoisseurs in the diseases of vegetables, and hope thus to ascertain the cause and the remedy of the evil.

### WEB WORM.

In our paper of the 10th inst, page 299, we published remarks respecting an insect on fruit trees, called the Webworm, from a correspondent with the signature "P." In this it is advised, when a branch is infested by the insect, to "amputate the limb and burn it." A friend, who is a cultivator of fruit trees, assures us that it is not necessary to cut off limbs infested with this insect; but that it will answer quite as good a purpose to pluck off and burn the leaves on which it is found.

### SPRING WORK.

#### FENCES.

The first object of a farmer's attention in the spring after the frost is so far removed as to permit driving stakes into the ground, should be his fences. This work should be done thoroughly.—An insufficient fence is worse than no fence, because it not only fails to protect your crops, but gives your cattle practical-lessons in the art of jumping. When a farmer is conscious that his fences are such as do not afford full security, he cannot sleep in peace, nor quietly enjoy the fruits of his labors. It is, therefore, better to take a little extra pains with this part of rural economy, and rather exceed than fall short of what a correct fence viewer might deem indispensable.

Post and rail fences, are, probably, more used in New England than any other; and are, perhaps, in most cases justly preferred. Mr Preston of Stockport, Pa. recommends to set posts with the top part in the ground; and asserts that they will, in that situation, last three or four times as long, as when they are set with the butt-ends down. He also advises in making fences always to place the rails with the heart side up.

Dr Deane observed that "the best timber for rails is cedar: It is easy to split, light to carry and to handle, sufficiently strong, and the most durable of any. A rail of cedar will last an age.

Next to cedar, rails of chesnut, white pine, and ash are best. But, for want of better, some use rails of oak. Cedar is also best for the post, in this and in board fence. The locust tree is said to be excellent. But posts of white oak, which in most places are more easily got, will last about fifteen or twenty years. If the lower ends of posts are scorched in a hot flame, before they are put into the ground, they will last the longer.—Also soaking them in sea water will tend to keep them from rotting."

#### EARLY POTATOES.

The best time to plant potatoes for winter's use, feeding stock, &c. is said to be about the latter end of May, or the first of June; but it would be good economy, generally speaking, to plant an early sort on early ground, to feed swine before Indian corn becomes sufficiently grown for that purpose. These should be planted the last of April or beginning of May.

Coarse manure answers best for potatoes.—Fallen leaves taken from the woods are recommended by a correspondent of the Bath Society in England. This kind of manure, says the writer, causes potatoes to be much more mealy, and of a finer flavor than when they are produced by the application of ashes or dung.

The following judicious observations on this subject are from the 2d volume of "Memoirs of the Board of Agriculture of the State of New York."

"Potatoes should be planted the first ten days in May, or a little before the planting of Indian corn. But it is better to postpone the planting of potatoes than of corn. Therefore in the hurry of spring work, farmers often leave their potatoes to be planted in the last week of May. To plant them early will never injure the crop at any season, and if the season happens to be very dry about harvest time, the crop will be much better if planted the first of May.

"Seed potatoes should never be cut—one large whole potato is sufficient for a hill. The outside skin of the potato, called the cuticle, is the most durable part, and retains the moisture for the use of the young plant, until it is all exhausted. If potatoes are cut the nutritive juice is absorbed in a great measure by the earth. The evil of cutting seed potatoes is more manifest on a dry soil than if moist. It is a mistaken opinion that a whole potato is not good, on account of bringing the plants too near together; for the roots will yield all we seek for, spread in all directions, and fill the hill.

"Potatoes, if planted in a sandy or loamy soil will yield one third more, if a table spoonful of plaster be thrown upon the naked potatoes in each hill, after they are covered.

"Yard manure is very useful, if laid over the potatoes in each hill, and after an inch of soil has been laid upon them; and then the hill covered as deep as usual. But if the manure be laid directly upon the seed or under it, a drought will injure the crop.

"The most convenient method of raising potatoes is to plant them about the margin of corn fields. Then a horse may turn upon them, when ploughing among the corn, without injury."

The Editor of the Delaware Advertiser, under date of April 2, says that he has received from an agricultural friend, a few hundred Silk Worms, for gratuitous distribution.

☞ We have received from Hon. OLIVER FISKE, of Worcester, for the Massachusetts Horticultural Society, a quantity of the seed of the genuine *Cuba tobacco*, for gratuitous distribution.—Also, from Mr BARTLETT, of Newburyport, several scions of the fine *Yellow Gage Plum*,—of the *English Pearmain apple*,—and of a fine native Apple, planted by Mr B. 34 years since.

Boston, April 23, 1829.

**Scions of Superior Fruits.**

Just received at the Seed Store, connected with the New England Farmer, No. 52 North Market Street, an extensive collection of scions, of the finest fruits cultivated in this country, and comprising also many of the superior fruits of Mr Knight and Dr Van Mons. They are all cut from bearing trees, from an extensive fruit garden in this vicinity; and the utmost reliance can be placed on the genuineness of the sorts, as they are all cut, and packed, *personally*, by the proprietor. The following comprises a part of the list:

**PEARS.**

Vert Longue, Marie Louise, Forelle, Urbaniste, Fondante d'Ete, Capiaumont, Napoleon, Passe Colmar, Hardepoint, Bartlett, Charles d'Autriche, Ambrette, (*a fine winter table pear*) Crasanne, Chaumontel, Broca's Bergamot, Messire Jean, Seckle, Swan's or Moor Fowl Egg, Echasserie, Epargne, Green Catharine, Brown Beurre, Virgoleuse, Andrews or Gibson, Jargonelle, Green Chisel, Iron, Dr Hunt's fine baking pear, Beurre de Roi, Rushmore's Bon Cretien, Gansel's Bergamot, Early Juneating, &c.

**APPLES.**

Ribstone Pippin, Priestley, (*large sweet*) Early Harvest (*fine early table apple*) Royal, (*large and fine*) Maryland, Hubbardston Nonsuch, Swaar, Imperial Table Apple, (from Germany) Garden, Gardner's Sweeting, Grand Sachem, R. I. Greening, Roxbury Russet, N. Y. Greening, Baldwin, Gilliflower, &c.

The above scions are all well packed in earth, and are for sale in any quantities, distinctly labelled, at 6 cents each. April 10

**Crockery, Glass, and China Ware.**

Ephraim B. McLaughlin, 4 Dock Square, has for sale, an elegant assortment of newest patterns in the above line, which are offered at low prices for cash. Country merchants and others are invited to call. cpt mar27

**Apple Trees**

Of the first quality, engrafted, labelled, and for sale, from the nursery in Framingham Village. J. ADAMS. April 17 3t

**Imported Horses.**

Barefoot, and Cleveland, the two English horses, will stand for the season at their stable in Brighton. Barefoot at \$25, and Cleveland at \$10, with \$1 for the groom. a24

**A Farm on a Lease.**

To let, a valuable Farm in Newton, in a high state of cultivation, on liberal terms—apply at this office. a24 3t

**Farm for Sale**

In the town of Scituate, 13 miles from Boston, and the same from Plymouth. It is pleasantly situated on the Mail road.—Contains about 30 acres of good land, partly wood—a two story House, and out buildings, and will be sold at the low price of \$1200, if applied for soon. More land can be had in the immediate vicinity, if wanted. Apply to John Collamore, Esq. near the premises, or the subscriber in Pembroke. a24 3t HORACE COLLAMORE.

**Benjamin Poor & Co.**

Importers and wholesale dealers in Woollen, Linen, Cotton, and Silk Goods, No. 160 Pearl St, New York. N. B. Merchants ordering goods from New York, or selecting them, have a decided advantage of those purchasing in other cities—inasmuch as the variety is greater, and the facilities of importing and also of forwarding by the numerous lines of well regulated Packets to all ports of the U. S., enables them to receive the latest fashions, and at very short notice. 2t a24

**Sweet Potato Slips, Cauliflower Plants, &c.**

Just received at the Seed Store connected with the New England Farmer, No. 52 North Market Street, A few bushels Carolina, or Sweet Potato Slips, for planting. Also, *Early Cauliflower Plants* at \$1.00 per 100, in fine order for transplanting—and *Early Cabbage plants*, 75 cents per hundred.

Asparagus Roots, 2 to 4 years old, 75 cents to one dollar per hundred. Rhubarb Roots—the large Dutch Currant Bushes, one dollar per dozen, Grape Vines, Hawthorns, &c. &c. Any of the above roots, that may require it, will be well packed in moss, to ensure safety in their transportation. tf

**Household Furniture Cheap.**

Phoenix Furniture Warehouse, near the Square, Main Street, Charlestown.

FOSDICK & CARTER, inform their friends and the public, that they have on hand, and for sale, an extensive assortment of Furniture, viz. Bureaus, Secretaries, Beds, Bedsteads, Tables, Chairs, Sofas, Couches, Carpeting, Wash Stands, Brass Fire Sets, Waiters, Knives, Forks, Bellows, and Brushes.—Also, a constant supply of Live Geese and Common Feathers, by the bale or otherwise. Also, they manufacture and keep constantly for sale, a general assortment of Looking Glasses, by wholesale or retail, with almost every article for house keeping, all which they will sell extremely low for cash. Purchasers are invited to call and examine.

P. S. Portrait and Picture Framing, executed in the best manner, and at short notice, as above. 6t Charlestown, April 3, 1829.

**Large Scotch Gooseberry Bushes and Hawthorns, &c.**

Just received at the New England Farmer Seed Store, 52 North Market street, by the ship Camillus, from Greenock, and Napoleon, from Liverpool, 15,000 *Hawthorns*, for live fencing, and about 500 superior Scotch and Lancashire Gooseberry Bushes;—the Hawthorns \$5 per thousand; the Gooseberry Bushes, put up in lots of six roots, of the largest and finest sorts, with names—specimens of the fruit, as large as Egg Plums, *American growth*, from the imported roots, in sealed bottles, may be seen at the store—price \$1 50 per lot of six roots.

Likewise, two barrels of superior fresh Lucerne Seed, warranted; one cask of large Potato Oats; and one cask of fine London Split Peas, for culinary purposes.

**For Sale,**

A valuable Real Estate in Milton, 9 miles from Boston, on the road leading from Boston to Taunton, Bridgewater, and New Bedford, containing upwards of 200 acres of the variety of lands and fruits suitable for a good farm, well watered, with good substantial buildings. Said farm is calculated to suit a gentleman of taste, or an enterprising young man for a milk establishment, being an excellent grass farm. The purchaser may have, including the buildings, from 100 acres to the whole.

As the above described property contains a large portion of valuable wood land, the purchaser may be accommodated with more or less of that part. The place will be sold at a fair price, with or without a very valuable stock and farming utensils.

Also, for sale, or to be let, opposite the above named premises, a large, convenient Dwelling House, with a good Bake House and out buildings, very pleasantly situated for a country seat or a good stand for a store or country baking, with as much land as may be wanted for the accommodation of the same. For further information, inquire of the Editor, of Parker H. Pierce No. 95 State street, of Nathaniel Blake at Indian Queen Tavern, Bromfield street, of A. M. Withington, Roxbury, or NATHANIEL TUCKER on the premises. April 10 tf

**Red and White Clover Seed.**

For sale at the New England Farmer Seed Store, No. 52 North Market Street, 5000 lbs. Red Clover Seed, 500 lbs. Dutch White Honeysuckle Clover, (imported.) Also, Herd's Grass, Red Top, Orchard Grass, Lucerne, Fowl Meadow, Hemp and Flax Seed, &c, &c. March 27 tf

**Tall Meadow Oat Grass Seed.**

This day received at the New England Farmer Seed Store, 52 North Market street, 20 bushels of Tall Meadow Oat Grass Seed, at \$2.50 per bushel.

**Wanted to Hire,**

To the 1st Nov. a middle aged woman from the country, to do the work of a family about eleven miles from Boston, where other help is kept. Plain cooking, washing, and the care of a small dairy, will be required, and to a steady, industrious person, good wages will be given—no other need apply to Mr J.B. Russell, at the New England Farmer office, North Market street.

**Early Potatoes, &c.**

Just received at the Seed Store, connected with the New England Farmer, 52 North Market Street, Boston, several barrels Early English Frame Potatoes; also, Chenango, and the true English Kidney Potatoes—several varieties of the finest Field Corn for planting—Asparagus Roots, 75 cents per 100. in fine order for transplanting.

**French Grapes.**

A few bundles first quality *Vines*, for sale at COPELAND'S POWDER STORE, 65 Broad St. Also POWDER, SHOT, BALLS, FLINTS, &c., as usual, at wholesale and retail, on the most favorable terms. April 17 4t

**Roman.**

This very elegant, full blooded horse, imported with a hope of improving the breed, will stand this season at the farm of Mr Stephen Williams, in Northborough, County of Worcester, where some of his stock may be seen.

Roman was purchased in England of the Earl of Warwick, and his pedigree has been traced in the New Market Studbook from Childers, the swiftest horse that ever run over New Market course, through eight generations of the highest bred horses and mares in England without a single cross of inferior blood. At 4 years old he won 5, and at 5 years old he won 4 prizes, and has since beat some of the fleetest horses in England, over the most celebrated courses.

His color a very bright bay—black legs, mane and tail—walks and trots well—is very good tempered—high spirited—active—15 1-2 bands high, and is considered by judges as handsome and well formed a horse as can be found in the country.

Mares have been repeatedly sent to him from Maine, Rhode Island, and Connecticut, as well as from the remote counties in this State, and the neighboring towns, and his colts are handsome and command high prices.

Terms—\$20 the season, to be paid before the mares are taken away. Northborough, Mass, April, 1829.

**Fruit Trees, &c.**

N. DAVENPORT has for sale, at his Nursery in Milton, a large collection of Fruit Trees, Grape Vines, Green House Plants, &c. His collection of Peach, Plum, and Almond Trees, he considers not excelled in this vicinity: and the collection of other fruits is good. Orders sent to his Nursery in Milton, or left with J. B. RUSSELL, at the New England Farmer Seed Store, No. 52, North Market street, Boston, where a list of the trees can be seen, will be executed at the customary prices. ep6w

**PRICES OF COUNTRY PRODUCE.**

	FROM	To
APPLES, best,	barrel.	2 00 2 50
ASHES, pot, first sort,	ton.	125 00 130 00
Pearl, first sort,	“	125 00 130 00
BEANS, white,	bushel.	1 00 1 37
BEEF, mess,	barrel.	10 00 10 50
Cargo, No. 1,	“	9 00 9 50
Cargo, No. 2,	“	8 00 8 50
BUTTER, inspected, No. 1, new,	pound.	14 16
CHEESE, new milk,	“	7 9
Skimmed milk,	“	2 3
FLOUR, Baltimore, Howard-street,	barrel.	8 75 9 00
Genesee,	“	8 75 9 00
Rye, best,	“	“
GRAIN, Corn,	bushel.	63 65
Rye,	“	60 66
Barley,	“	60 67
Oats,	“	35 38
HOG'S LARD, first sort, new,	pound.	9 9
LIME,	cask.	35 90
PLASTER PARIS retails at	ton.	3 60
PORK, clear,	barrel.	16 00 16 30
Navy, mess,	“	13 00 13 50
Cargo, No. 1,	“	13 00 13 25
SEEDS, Herd's Grass,	bushel.	2 00
Orchard Grass,	“	3 00
Fowl Meadow,	“	3 00
Rye Grass,	“	4 00
Tall Meadow Oats Grass,	“	2 50
Red Top	“	62 1 00
Lucerne,	pound.	50 50
White Honeysuckle Clover,	“	50 50
Red Clover, (northern)	“	7 8
French Sugar Beet,	“	1 50
Mangel Wurtzel,	“	1 50
WOOL, Merino, full blood, washed,	“	35 44
Merino, full blood, unwashed,	“	22 26
Merino, three fourths washed,	“	30 35
Merino, half & quarter washed,	“	28 33
Native, washed,	“	25 28
Pulled, Lamb's, first sort,	“	37 41
Pulled, Lamb's, second sort,	“	25 30
Pulled, “ spinning, first sort,	“	30 38

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD, (Clerk of Faneuil-hall Market.)

BEEF, best pieces,	pound.	10 12 1-2
PORK, fresh, best pieces,	“	7 10
whole hogs,	“	5 7
VEAL,	“	6 12
MUTTON,	“	4 12
POULTRY,	“	8 14
BUTTER, keg and tub,	“	14 20
Lump, best,	“	20 20
EGGS,	dozen.	12 16
MEAL, Rye, retail,	bushel.	1 00
Indian, retail,	“	70 70
POTATOS,	“	80 80
CIDER, [according to quality,]	barrel.	2 00 2 50

## MISCELLANIES.

FOR THE NEW ENGLAND FARMER.

## SINGULAR FACTS.

Some few years since, a young gentleman of Massachusetts, Mr S—, then a student at College, happened in company with a young lady; the consequence was a mutual affection took place. Each was conscious of the deep rooted passion, but neither knew the sentiments or affection of the other. Mr S— being at that time under no circumstances to marry, thought not proper to pursue his inclination, or reveal his affection to the lady. She, on her part, not imagining that Mr S— had an affection corresponding to that of her's and not expecting ever to be addressed by him, was courted by Mr B—, and shortly afterwards engaged to marry him:—They were published, and the time for marriage appointed. The lady happened to have her nuptial suit making near where Mr S— was—he fell in company with her again, and understanding that she was on the point of marriage, let her know, that it had been his design ever since his first acquaintance with her, to offer himself to her in marriage, as soon as his circumstances would admit. She asked him whether he was sincere in what he said—he assured her he was, and that he had an affection for her from the first time he saw her, which, instead of being lessened by time, was increased. Hereupon she frankly owned to him, that from that time she had to the present moment an affection for him, and that had she known that he had a similar one for her, she never should have admitted the addresses of Mr B—, much less have made him a promise of marriage. But what could they do? The day appointed for the marriage ceremony was near at hand. All was consternation. However, on consultation, they agreed that Mr S— should go and state the affair to the father of the lady. He rode with the speed of a post, found the old gentleman at home, and opened the case to him without delay. He had scarcely ended when Mr B— entered the house. After compliments, the old gentleman informed Mr B— of the errand of Mr S—. Upon which, they both requested the old gentleman's advice in the matter. He told them the case was new, unexpected, and surprising to him; he knew not what to say; that at present he could give no other advice than that they should both go to his daughter, and that they should there endeavor to settle the matter amicably among themselves. The young gentlemen then set out together to visit the lady, on this all important business. The one could, with propriety, claim by solemn promise, the other by previous affection. On the whole, they agreed that Mr B— should visit her first, and that Mr S— should come at a time agreed. The reader is left to judge of the anxiety in the minds of Mr B— and the lady at their interview, and of Mr S— in his absence, when minutes moved on with the pace of a snail. Mr S— waited impatiently for the appointed moment, and then attended. The lady told Mr B— that as she had proceeded so far, if he insisted on her being married to him, she should not refuse: But at the same time told him, that Mr S— had a greater share in her affections than he had. Mr B— had more good sense than to insist on her giving him her hand, when Mr S— had her heart. Mr B— returned home and shook off the effects of the disappoint-

ment. Mr S— married the lady and lived happily. But mark the sequel—Mr B— and the sister of Mr S— being on a distant visit, chanced to meet, began an acquaintance which issued in their marriage. They all lived in perfect harmony—and Mr B— in his humor, often said, that he had a wife as much better than the other, as she had a husband better than himself.

*Remains of the Mammoth.*—On Saturday two tusks of the Mammoth brought home by Captain Beech, were exhibited, and described to the Wernerian Society, by Professor Jameson. They are in fine preservation, and not bent in one direction, but twisted spirally, like the horns of some species of cows. The smallest, which is quite entire, is 9 feet 9 inches in length; the largest, which wants a small part of the point, must have measured originally twelve feet. Judging from analogy, Professor Jameson stated, that the Mammoth to which the largest belonged, must have been 15 or 16 feet high, and consequently larger than the elephant, which is an animal of the same species. They were found on the west coast of America, near Behring's Straits, at Escholz Bay, latitude 66, in a very remarkable bluff, which has been described by Kotzebue. The bluff has a covering of earth and grass, but Kotzebue, while encamped on it, having cut through the surface for some purpose, was surprised to find, that what he took for a portion of terra firma, was in reality a mountain of ice, a hundred feet in height above the water, but attached to the land as such icebergs generally are. This discovery led to another still more interesting. It was found that this mass of ice had imbedded in it a vast number of the tusks, teeth, and bones of the Mammoth, of which the objects we have described were a part. These remains must have been enclosed in the ice by the same catastrophe that buried the Mammoth, which was found entire in a similar envelope on the banks of the Lena thirty years ago; and that catastrophe beyond a doubt was no other than the general Deluge, which extinguished the race of animals the remains belonged to. The bones, tusks, &c. were numerous, and some parts of the ice near the place where they were deposited had a smell of decayed animal matter, arising no doubt from the decomposition of the flesh.—The tusks are in their natural state, but of two teeth which accompanied them, one seems to be petrified, having doubtless been in contact with stone. The Mammoth seems to have been an inhabitant of nearly the whole northern hemisphere, its teeth or bones having been found on both sides of North America, in Siberia, in England, Scotland, Italy, and other European countries. The remains, however, found in Ayrshire, and in various parts of England, belong to a smaller species than that which furnished these tusks. The Edinburgh Museum is indebted for these valuable relics to Lord Melville, who has never been unmindful of its interests, when his official station enabled him to do it a service.—*Scotsman.*

*Sickness.*—Health is certainly more valuable than money, because it is by health that money is procured; but thousands and millions are of small avail to alleviate the protracted tortures of the gout, to repair the broken organs of sense, or resuscitate the powers of digestion. Poverty is, indeed, an evil from which we naturally fly; but let us not run away from one enemy to another, nor take shelter in the arms of sickness.—*Dr Johnson.*

*Kenrick Nurseries in Newton, near Boston.*

For sale, at the KENRICK NURSERIES, IN NEWTON, an extensive assortment of Apples, Pears, Peaches, Plums, Cherries, Apricots, Nectarines, White Mulberries, Grape Vines, Gooseberry and Currant Bushes, &c. Also, about 150 varieties of the most ornamental hardy trees and shrubs—including nearly 50 superb varieties of hardy roses, comprising white and red moss—single yellow, double do—yellow Austrian—red and yellow Austrian—black mottled, sable, Tuscan, and other varieties of the *blockest roses*—Unique White Provence, &c.

Also, GREVILLE ROSES, and WILMOT'S SUPERB STRAWBERRIES.

*Apple Trees of extra sizes—also Flowering Horse Chestnuts, and some other sorts.*

Written orders directed to JOHN or WILLIAM KENRICK, NEWTON, will be received by the daily mail, and promptly attended to—or they may be left at Mr Joseph Bridge's Grocery and Seed Store, No. 60. Court street, Boston, where, on application, catalogues will be delivered gratis—or, catalogues may be obtained of Mr J. B. Russell, at the New England Farmer office. ep5w

*New Vegetable.*

Just received at the New England Farmer Seed Store, 52 North Market Street, a small quantity of SIR JOHN SINCLAIR'S NEW BEET, from London. This is presumed to be the first seed of this fine vegetable, ever brought into New England.—For sale in papers of 12 1-2 cents each, or in larger quantities.

*Cow for Sale.*

A fine cow, half blooded, Colebbs breed, is offered for sale at the House of Industry farm, South Boston.—Also, a three-fourths blood Calf. Inquire of WM. STONE, Superintendent. April 3, 1829. 41

*Fruit Trees.*

Messrs WINSHIPS respectfully request those of the public who may incline to favor them with their orders the ensuing season, for fruit and ornamental trees, fancy shrubbery, herbaceous plants, whether indigenous or exotic, to forward their orders immediately, and they will be executed with every possible despatch. They also have several hundred genuine Isabella Grape Vines, by the hundred or single plant, with the superior European kinds in cultivation in this country. Letters directed to F. & I. Winship, Brighton.

P. S. Asparagus roots from one to four years old. All orders left with J. B. RUSSELL, at the New England Farmer Seed Store, 52 North Market street, will be executed at the Nursery prices, and the trees delivered in Boston, free of expense for transportation. Brighton, March 11, 1829.

*Assorted Seeds for Families.*

For sale at the New England Farmer Seed Store small boxes of assorted Seeds for Kitchen Gardens. Each box contains a package of the following Seeds:

Early Washington Peas	Long Dutch Parsnip
Dwarf Blue Imperial Peas	Large Cabbage Lettuce
Late Marrowfat Peas	Long Green Turkey Cucumber
Early Mohawk Dwarf string Beans	Pine-apple Melon
China Dwarf string and shell Beans	Long, or Round Watermelon
Lima, or Saba Pole Beans	Nasturtium
Long Blood Beet	Large White Onion
Early Turnip-rooted Beet	Large Red Onion
Early York Cabbage	Curled Parsley
Large late Drumhead Cabbage	Flat Squash Pepper
Cape Savoy Cabbage	Early Scarlet Short-top Radish
Red Dutch Cabbage (for pickling)	White Turnip Radish
Early Horn Carrot	Salsify
Long Orange Carrot	Early Bush Squash
White Solid Celery	Early White Dutch Turnip
Curled Cress	White Flat Turnip
Early Cucumber	Yellow Stone Turnip
Early Silesia Lettuce	Winter Crook-neck Squash.

## POT HERB SEEDS.

Thyme—Sage—Marjoram.

The above list, it will be seen, comprises all the common vegetables, besides several new varieties of recent introduction, and uncommon excellence. Every kind is warranted of the very first quality, as to freshness and purity. Each box contains directions for the management of the different sorts. Price 33 per box.

Published every Friday, at 33 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

Printed for J. B. RUSSELL, by I. R. BUTTS—by whom all descriptions of Printing can be executed to meet the wishes of customers. Orders for printing received by J. B. RUSSELL, at the Agricultural Warehouse No. 52 North Market Street.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (at the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, MAY 1, 1829.

No. 41.

## AGRICULTURE.

FOR THE NEW ENGLAND FARMER.

### GYPSUM, MOISTURE IN PLANTS, &c.

MR FESSENDEN—In your paper of the 2d of January last, No. 24, you have given us an excellent essay on the "Use of Gypsum in Agriculture," by J. Buel, Esq., written for the *New York Farmer*; and to illustrate his opinion as to its absorbent and retentive qualities as to moisture, he has given us one of Johnson's tables, exhibiting the absorbent and retentive powers of different substances. And, although he has sufficiently demonstrated that it does not absorb and retain moisture equal to other manures, and has come to the most reasonable conclusions, and given the best advice and directions as to the use of it, yet it should seem to have the quality (where the soil is suitable) of procuring moisture to the plant, from the general opinion that crops dressed with it do not suffer so much by drought. And Mr B. himself says that it is not good on moist grounds, but gives another reason why it is not. A gentleman of the State of New York, who had been long in the practice of using it, assured me that a field of corn dressed with plaster would have the dew dropping from the leaves of the plants much later in the day than one immediately beside it without plaster, though in other respects equal, and even when there was but little dew, the first would be loaded with it in the morning, when the other would be dry.

That gentleman, or some other, who has works on philosophy and science to resort to, would, no doubt, be doing a service to us green farmers, in general, by informing us also whether they have any other moisture than that which is furnished them by rains and dews, and from what depth they are capable of drawing up that moisture, after it has soaked into the earth? And if they have any and what assistance to draw it up for them after it has settled beneath their roots, at times when there is no rain.\* And whether the water is by any and what means drawn up from the level of the springs which furnish our wells to the surface of the ground, supposing that surface be 16 or 20 feet above said springs? † Or if plants on land, having a clay subsoil, or bottom, are furnished with any other moisture than that which comes of rain and dews; and whether such soils are the best in general both in wet and dry seasons? ‡ A knowledge of these facts would assist to correct or confirm many various opinions respecting soils and situations, breaking up of hard pans, &c.

Nicholson's Encyclopedia of Arts, American edition, under the head of Evaporation, informs us of some experiments tried in Manchester, England, by Mr Dalton and Mr Hoyle, in 1796, to ascertain the quantity of water raised by evaporation in a year, and estimates the amount to be from these experiments from 30 to 35 inches, produced from rains and dew, or something like the quantity that falls in a year. But we are not informed whether that evaporation or any part of it was supposed to have been raised from the level of the springs under ground, or the rains as they

fell and soaked into it. § If from the latter only, their apparatus was set too deep in the ground (3 feet) to have received much from light showers as they must have evaporated before they could have soaked down that depth, and a great part of heavy rains must have run off after saturating the surface. || Besides it does not seem probable that the evaporation, in the summer months, and in the raining season would be near so rapid at that depth under ground as it would near the surface. Neither are we informed how far the level of the springs was below the surface, or what the soil, or subsoil, or bottom was where the experiments were tried.

Yours very respectfully,

Bridgeport, March 17, 1829.

B.

*Remarks by the Editor.*—\* The atmosphere always contains water, held in solution, which may be absorbed by soils and plants, as well as precipitated in rains and dews. The quantity of water which exists in air varies with its temperature. The warmer the weather the greater the quantity of water, which the air contains. This water may either be absorbed by some substance, which possesses a stronger affinity for water than is possessed by the air which holds such water in solution, or it may be condensed into vapor, fog, or clouds; or being entirely separated from its menstrum, it will be precipitated in rain or dew.

The power of soils to absorb water from air is much connected with their fertility. When this power is great, the plant is supplied with moisture in dry seasons; and the effect of evaporation in the day is counteracted by the absorption of aqueous vapor from the atmosphere. Sir Humphrey Davy says "I have compared the absorbent powers of many soils with respect to atmospheric moisture, and I have always found it greatest in the most fertile soils."—*Agricultural Chemistry*, p. 128, Philadelphia edition.

The leaves of living plants possess, likewise, a power to absorb moisture from air. Some vegetables increase in weight from this cause, when suspended in the atmosphere and unconnected with the soil. The house leek, different kinds of aloe, &c. will grow when suspended from the ceiling of a room. Sir Humphrey Davy says "In very intense heats, and when the soil is dry, the life of plants seems to be preserved by the absorbent power of their leaves: and it is a beautiful circumstance in the economy of nature, that aqueous vapor is most abundant in the atmosphere when it is most needed for the purposes of life; and that when other sources of its supply are cut off this is most copious."—*Ibid* p. 144.

There is a difference in soils not only as respects their power to attract moisture from the atmosphere, but also with regard to their power to retain moisture. If this were not the case we should not find the variety of wet and dry soils on the same level, same latitude, exposure, &c. which actually exists.

† Perhaps something may be effected, in drawing water from a considerable depth beneath the earth's surface, or the level of the springs by capillary attraction. But every particle of air has its molecule of water attached to it by a slight affini-

ty, which it is ready to deposit on plant, soil, or other substance, which has a stronger affinity for said water than the air to which it is attached.—Of course there can be no necessity for drawing water from a level with the springs, perhaps 16 or 20 feet, when every particle of soil or plant is in actual contact with air, a substance which always contains more or less water in solution.

‡ "The soils that are most efficient in supplying the plant with water by atmospheric absorption are those in which there is a due mixture of sand, finely divided clay, and carbonate of lime, common lime with some animal or vegetable matter: and which are so loose and light as to be easily permeable to the atmosphere. With respect to this quality, carbonate of lime and animal and vegetable matter are of great use in soils; they give absorbent power to the soil without giving it likewise tenacity. Sand, which also destroys tenacity, on the contrary gives little absorbent power."

The power of plants to absorb moisture from the air may account for the appearance of dew dropping from corn, which had been dressed with plaster, as mentioned by our correspondent above. It was not the minute quantity of plaster existing in the plants, which enabled them to attract and retain dew, but the luxuriance of their vegetation, which was caused by the gypsum.

§ The evaporation in the experiments alluded to had no connexion with springs, as it emanated from a vessel with a tight bottom.

|| The bottom of the vessel was three feet below, but the top level with the surface of the earth.

FOR THE NEW ENGLAND FARMER.

### GRUBS IN PEACH TREES.

Copy of a Letter from M. PARMENTIER, to the President and Members of the Horticultural Society of the City of New York.

{ Horticultural Garden,  
Brooklyn, L. I. Jan. 26, 1826.

GENTLEMEN—As it would be desirable to know and try every possible means that can diminish the destruction of peach trees by grubs at their roots, I take the liberty to communicate all that experience among various friends and neighbors has brought to my knowledge.

In New Jersey they make use of rotten fish, put in the spring at the roots of the trees. I have seen beautiful peach trees which I was told were thus freed from worms. This remedy presents another advantage; the rotten fish being a very good manure.

A gentleman of respectability, of Brookline, L. I., who had purchased 4 peach trees from me, placed round two of them coal ashes, which were thus happily preserved. But the others suffered the ordinary depredation. The above means receive confirmation in France, and in England, where they use the soot of the same combustible, and also of wood to destroy the white grubs; the soot of these substances being very acrid. This is a convenient and easy remedy, which might be generally used, and I have adopted it for many of my trees.

Another effectual and ingenious expedient is, I understand, adopted by the Governor of Connecticut, Mr Smith, which consists in covering the body or trunk of the tree with straw, from June until the end of August, in order to guard its surface from the deposition of eggs by the fly, which is said to cause the mischief.\* I am told that by this means he has preserved all his trees to full age, and good health. This process was announced in February, last year, by my friend, Dr Pascalis, of New York, who appears to have paid much attention to the subject, while he resided in Philadelphia. He says that the matted sheaf of straw, bound round the tree, need only extend quite down to the lower part of the trunk, because the eggs deposited are ejected out by the gum oozing from the bark, and destroyed by drying, except at some height from the earth.

It is very pernicious to use fish oil on trees, as it shuts the pores hermetically, and, preventing transpiration, is often the cause of death to the tree.

Your personal influence, and that of other members, could extend these practical and useful remedies, and, in this view of the subject I have thought it my duty to recommend them.

With great respect I remain,

Your obedient servant,

ANDRE PARMENTIER.

DAVID HOOSACK, M. D., *President* }  
of the Hort. Society of New York. }

#### INSTRUCTIONS FOR SOWING THE MULBERRY SEED.

We have often heard it said, that there are White Mulberries enough in the United States, indigenous or imported, to supply us with seeds, which would be better adapted to the soil and climate than even fresh ones from abroad. We answer that there are no facts on record, in this or any other country, establishing that this plant when raised from foreign seeds, is of a quality inferior to the same species more anciently imported, or supposed indigenous. On the contrary, we see that all the silk countries keep up a constant interchange of the plant, to perfect or improve its varieties, either from seedlings or by grafting.— And also we think it very questionable whether the business of gathering the seeds of the white mulberry, which requires important care and choice, and preparations, is followed up in any part of the United States, or, if it is, whether enough could be obtained for a whole district, and we be enabled to present to our fellow citizens a chance for more than a million of trees. The seeds we offer, which appear uncommonly fine, have been selected from a latitude, which, as a wintry one, is very similar to our own; and this circumstance does away the only exotic character which might be apprehended.†

As for the soil required for them, we have said that any refuse land, in a farm, which was unpropitious for ordinary sorts of produce, might, if not altogether sterile, be turned into a profitable mulberry orchard. This remark is, however, not applicable to the propagating of the plant for seedlings. The seed must be sown in some small spot of ground possessing every requisite principle

of fertility for vegetation; remembering that this kind of seed is very small; its period of germination comparatively long; and that frost, drought, or hardness of the soil are absolutely destructive to it.

Another preliminary remark to be attended to, is concerning the expediency of immediately entrusting these seeds to the ground, or at an early period in the ensuing spring. We shall candidly give our opinion in favor of the latter, for the following reasons and motives. No doubt the seeds could stand the winter under snow. Such a situation they would have in a state of nature, and perhaps even being in a state of forwardness; but in the transitions and vicissitudes of our climate, otherwise so favorable, there is a danger of three untoward cases: drifting of the snow, intense cold, and late frosts. It is now, also, most likely too late to prepare beds with the digging and ploughing necessary for immediate sowing; and, in this experiment of attempting to stock the country with an infinite number of these valuable trees, we think it would be unwise to trust to those slight means of protection, such as mats, twigs, dead leaves, dung, chopped straw, or the like, which can but poorly counterbalance adverse chances. In fine, in silk countries renowned for the equal temperature of their winters, the spring season is, after all, preferred for sowing.

#### DIRECTIONS.

The ground for the seeds, being of good soil, and having a warm aspect, requires to be ploughed one foot or more in depth, and spaded up several times; to be freed from old roots, stones, and pebbles; and to be lightly mixed with old manure. If the soil is in a hard condition it should be softened with ashes, soot, or old mould. Towards spring after another ploughing and harrowing, it should be divided and raised into as many beds as are wanted; especially for the convenience of watering, if there is water at hand; these beds should never be so wide but what the centre can easily be reached by the hand. The time for sowing should be the first of April; or immediately after the equinoctial storms in this climate, and a few weeks later on highlands. At such a time, in fine, as there is no danger of long deep frosts.— The seeds now on hand, are mixed with equal quantities of sand; before sowing they should be steeped several hours in water, and left to dry; the next day they must be sown by the hand, in straight drills, an inch and a half deep, and five or six inches asunder, and be covered over with the hand or a small hoe or rake.\* This mode of sow-

\* The following mode of *laying mulberry seeds in the ground* is recommended in a late German work, translated and published last year by order of government, vid. Document 226, letter from J. Mease, &c, p. 57, taken from the work of Mr De Hazzzi.

“Two days before the sowing, the seeds must be steeped in water, and afterwards rubbed upon a packthread, which must be laid in the bottom of the drill, and covered with earth, the drills being made two inches deep,” &c.

Something like this singular mode is related by the *Abbe Sauvages* in his treatise on the mulberry, 1763. He adds, without recommending it, that it had anciently been used. Be it as it may, the method is obviously very dangerous to the safety of the seedlings, exposing all alike to be shaken by the least impression communicated to one, or

ing is simple, sufficiently safe, and easy even to those who only amuse themselves with gardening. It is a good precaution to strow some straw between the drills, in such a manner, however, as not to obstruct the view of the straight lines, to which much attention must be paid. The use of hot beds protected by glasses, or of boxes kept in green houses, is not approved by culturists, from a sound experience that it is better to trust to healthy good seeds raised in the open air, than to run the risks of a change of temperature. Unless the weather is remarkably cool, and the ground too dry, the seeds will germinate and shoot up on the 12th day, at farthest.

Several cares or attentions are necessary during the first two months, and sometimes afterwards; these are *watering*, *weeding*, and *thinning*. The first mentioned should be frequently attended to in the beginning, and so long as the seedlings cannot have thrown their roots deep; the second requires to be done whenever any of the old herbs, spontaneous on that ground, come up in the drills or between them; the last, *thinning*, should not be long deferred, because mulberry seedlings grow the better for being as much as two inches apart, or even three in the second year. Delay in this operation would render it difficult to conduct it without injuring the roots of those left behind; and when too near to each other, the plants will certainly suffer by spindling. Any delay in thinning is proper which might in a few days show the best seedling of the two or more in a cluster.

*Budding*, the next thing necessary, consists in clipping or pinching off all the lateral buds from the stock of the seedling, leaving only the middle one, which thereby profits by the whole sap, and strengthens the plant. This, however, should always be done before the leaves unfold, lest the pulling or twisting of the bud should injure materially the tender bark.

*Topping*, the last attention necessary, must be done early in the spring of the second year. It is performed by cutting down every seedling with sharp edged nippers, which give no strain to the root. The plants are cut level with the ground. This process is principally intended for the benefit of the root, and the enlargement of the stem or stalk, which by the next fall will be more than a foot high, and as thick as the finger.

The seedlings, to be in a good condition at the end of the second year, require nothing but a healthy body of roots, and a strong stock; anything further for the trimming and shaping of the bush part will be done in the nursery by grafting or pruning: of all which we will take care to inform culturists in good season. F. P.

New York, Dec. 4th, 1828.

FOR THE NEW ENGLAND FARMER.

#### SOWING GRASS SEEDS IN THE FALL.

MR EDITOR—In your valuable paper on the sowing of grass seeds, published in the Farmer of the 17th inst, you are pleased to refer to an article,

torn from their tender roots by weeding near the drills, or by a quadruped accidentally crossing the bed; or by some mischievous boy in search of a piece of line; or by the innocent inattention of some person treading upon a drill. There are many evils which cannot always be guarded against, but this mode seems to invite risks with a great want of common foresight!

\* My late respected friend, Mr Bose, Director of the King's Garden of Paris, after seeing several worms, which M. Michaux brought home from America, pronounced them to be the larvæ of the *Callidia Flexuosa*.

† Vid. the Report of the Institute, Evening Post, Nov. 14, present year.

written in February, 1828, wherein the sowing of grass is alluded to; not being, however, the main subject of the article, I request that you will allow me a further, and more full explanation, on this very important operation in agriculture. The sowing of grass seeds in spring, may take place, either with, or without grain; if they are sown with grain, the young grass will suffer greatly by the interference of the roots, and of the straw of the grain; the roots will rob it of a great portion of its nutriment, and the straw will deprive it in a great measure, of the benefits of the atmosphere, air, sun, dews, and rains. Grain and grass thus striving together, are drawn up faster and slimmer, than they would, if sown separate and alone; this forced growth injures the roots of the grass, which at the time that the grain is mowed, is left exposed, weak, and exhausted, to the ardent heat of the sun, deprived on a sudden of the shade, which before, was forced on it by the grain. Upon new lands, or such as are richly manured, these injuries may not, perhaps, in common years, prove destructive, but upon our old fields, the chance is truly a deplorable one, and has got to be more and more so, for ten or twelve years past.

Should the farmer prefer to sow his grass seeds alone, and without grain, then a crop of weeds, of various kinds, will start up, more or less overpowering, according to the state of the land; the careful farmer will mow them, make them, and carry them into his barn, and console himself with the idea that it is better than nothing; although the growth of these weeds exhausts the land, and so far injures the young grass, yet, unless they should be very abundant and thick, the grass will have a better chance than when sown with grain, which of all methods, I am apt to consider to be the worst in this climate, especially if sown with oats, which of all grains used with us for that purpose, are the most exhausting and overpowering. It is evident that in the contest between grain and grass, when sown together, although grain is always triumphant in the main point, which is life, yet the quality of the produce suffers greatly; the roots of the grain are obstructed by those of the grass, and the soil being more or less covered and clothed by the grass, the roots of the grain are deprived of the fullness of the benefit of air, and heat, dews, and rains which they would otherwise have enjoyed. The result is, that out of twenty samples of barley thus raised, nineteen, I expect, upon an average, are slighted by the brewers, looking more like hulls than grain, and the price which ought not to be less than one dollar per bushel, has ranged for years past at thirty per cent., or more, under that mark.

We may conclude, therefore, from the exposition of these facts, if correctly stated, that the result of sowing grain and grass is to injure both crops, and very often to lose the grass entirely. Such loss and vexation may be avoided by sowing the grain alone, early in the spring with such manure as has been allotted for the field; and as soon as possible in August, after the crop of grain has been housed, to plough the stubble in, turning a good furrow, that the stubble may have a chance of mouldering away, which the showers usually taking place about that time, and the heat of the weather, will generally bring about in the course of 12 or 15 days; before the end of August the field should be cross ploughed, the grass seeds

\* The opinion of our respected correspondent relative to sowing grass seeds in August is corroborated by respectable writers

sown on the furrow, harrowed, and rolled.\* It is of much importance in this part of the process to avoid any delay, and therefore it is quite needful to put in the grass seeds, even if the weather should happen to be dry at the time, they will lay safe in the ground, and be ready to improve the benefit of the first showers, when the grass will soon make its appearance, and generally a good progress before the winter sets in. If the winter should prove favorable, nothing further is wanted to secure a good and lasting field of grass, than to draw the roller over it in the spring, as soon as the frost gets out of the ground; this will settle the roots of the young grass, which the frost will always heave up, and which without rolling would be exposed to suffer from an exposure to the sun and to the wind. In case that the winter should prove changeable, with cold turns, and successive thaws and hard rains, then the grass will be exposed to suffer, by being killed in spots, perhaps some of it washed away; in such cases it is needful as soon as the frost is out of the ground, and it is not wet to harrow the field over, and sow some fresh seeds upon such spots as may have suffered, and roll over immediately.

The benefit of the harrow and roller, in these cases is such, as will surprise, and I do believe that if the young grass was in all cases harrowed in spring, and then rolled, it would prove a great advantage; it acts like a cultivation to it, improving immediately its appearance as much as a good hoeing does corn, or potato fields. It is needful to observe that if clover is the object, fall is not an advisable time to sow it. I have always found it to suffer by the winter when so young, and therefore have occasionally delayed to sow it until spring over the young grass, harrowed and rolled, and all has been well. Upon a gravelly soil which will not retain the grass, clover is advisable; upon loams I feel very little anxiety for clover, because it will smother the grass, and I esteem herds grass and red top to be a more valuable crop, they will last much longer, and give a fodder of much greater substance. I shall close these remarks by confirming a well settled opinion, that fall, is generally, the most advisable and best season, with proper management and diligence, to sow grass seeds. The sun is then losing gradually its ardency, the earth is cooling with rains and longer nights, it is that state of soil and of atmosphere which is genial to grasses, it assists the rooting, the setting of the grass, by checking the growth of the top and favoring the roots. But, after all, general rules are subject to many exceptions, and particularly so in agriculture, therefore the application and modification of the same must be the study of every attentive farmer, in order to suit them to the nature, situations, and workings of his lands.

With much esteem your friend,

Weston, April 25, 1829.

J. M. G.

P. S. When grain is not a desirable article to be raised by the farmer, a crop of early potatoes will answer a very good purpose, and leave the land early enough, and in excellent order for grass seeds.

on agriculture. We alluded to Young's Farmer's Calendar, in our remarks on this subject, page 307, of the current vol. of the N. E. Farmer, in which the preference is given to August. The Complete Grazier, an English work of reputation, observes that "From the extensive experiments of the Earl of Holderness, it appears that seeds (of grass) answer best when sown alone. The fact, however, is as an intelligent agriculturist has remarked, that grass seeds will succeed almost equally well in either method; though if a preference were given it should be to August sowing without corn," (grain.)

## POISONING OF VEGETABLES BY VEGETABLE POISONS.

M. Marcet's experiments on vegetable poisons are worthy of notice. Having ascertained that bean plants could exist in a healthy state for five or six days if immersed in spring water, he tried them with five or six grains of opium dissolved in an ounce of water; the consequence of which was that in the evening the leaves had drooped, and by the middle of the next day they were dead beyond recovery. Hemlock was equally fatal; and six pounds of dry powdered foxglove (*digitalis purpurea*) in an ounce of water began to operate by wrinkling some of the leaves of the bean in a few seconds, which it completely killed in 24 hours. Oxalic acid, though found in sorrel, (*rumex acetosa*) as well as several other plants, proved very fatal poison to others. The absorption of one-tenth of a grain killed a rose branch in flower in 48 hours.—*London Register of Arts.*

Quere.—Do snuff and other preparations of tobacco poison vegetables to which they are applied for the purpose of destroying insects?

## PURE WATER.

Some experiments have recently been made in Paris to determine the best mode of purifying foul water, which resulted in a preference to the following:

Into a wooden cask of any size, set upright upon a stand, are placed two cocks, one close at the bottom, and the other six inches above it. The cask being filled with water, powdered alum in the proportion of something less than half a drachm to each gallon is stirred into the water. No water is drawn out for twenty-four hours, at the end of that time it is taken as wanted from the upper cock, and when no more remains except what is below the upper cock, the water containing the sediment is let off by the lower cock, and the cask is then filled for further use.

## TO THE FARMERS OF ESSEX.

The Trustees of the ESSEX AGRICULTURAL SOCIETY have determined that the Exhibition for the present year shall be at HAVERHILL, on Thursday, the fifth day of October next.

The premiums offered the last years are continued for the present, with some additional ones: a full statement of which together with the Reports of the last year, will soon be published.

Seven premiums are offered the present year for the management of Farms—highest \$30, lowest \$13. Persons intending to claim these premiums must give notice of their intentions to the Secretary of the Society, on or before the 1st of June.

Five premiums will be offered for the best nurseries of White Mulberry Trees, for the making of Silk, amounting to fifty-five dollars, to be paid in 1830.

The Trustees propose paying six hundred dollars the present year in premiums, if a sufficient number of meritorious claims shall be presented.

By order of the Trustees.

JOHN W. PROCTOR, Sec'y.

Danvers, April 12, 1829.

Among the donations to the Philadelphia Agricultural Society, were some beautiful specimens of silk, the produce of 500 silk-worms, raised and presented by Mrs Adams, wife of John Quincy Adams, Esq. The silk was wound by herself, without baking the cocoons.—*Litchfield Enq.*

From the New York Farmer.

*The Planting of Timber in Europe—and the cultivation of the Sugar Maple, and of Live Fences in the United States.*

"I am but one year old," was the response of an aged Persian to the interrogatory of his monarch—"for it was but last year that I began to live for posterity by planting out a tree." When we consider that all the woods of Great Britain have been sown or planted by the hand of man, and witness the rapid diminution of our primitive forests we cannot but appreciate the sentiment of the old Persian, and feel the propriety of imitating his example. The planting and preservation of timber, forms now, in Europe, an important branch of national economy. This highly commendable feeling of planting for posterity, particularly distinguishes the Pomological associations of Germany. An idea of their labors and usefulness may be formed from the declaration of Mr Loudon, the enlightened Editor of the Encyclopedia of Gardening and Agriculture, that in October last he travelled "for six days along a winding avenue of FRUIT TREES, upwards of 250 miles, (from Strasburg to Munich,)" consisting of the apple, cherry, pear, plum, and black walnut. What a delightful feature must this form in the rural scenery of the country, during the seasons of blossoms and fruits. And how easily it might be imitated in the old settlements of our country. The people of Massachusetts are entitled to much credit for their early attention to this subject. While a laudable emulation prevails in transforming their highways into avenues of trees, useful as well as ornamental, the State Agricultural Society is encouraging the cultivation of live fences, and the sowing and planting of forest trees, by the distribution of liberal premiums, furnished in part by munificent appropriations from her State Treasury. New York is great in everything but her agricultural policy. Here agriculture, like a forsaken orphan, is left to struggle without parental care. There is more truth than patriotism in the remark once made by a member of the Committee on agriculture, in our Legislature, that he was opposed to any appropriation from the treasury for agricultural improvements because he was too old to profit by it, and because he wished to keep things to his own level.

I began these remarks with the view of recommending to our farmers the cultivation of the sugar maple as a means of embellishing and enhancing the value of their estates, of multiplying their personal comforts, and in fulfilment of a duty to posterity. The subject was suggested by reflecting on the commendable beginnings which I witnessed last summer in different parts of the State, and particularly in the county of Lewis, of making plantations of this valuable tree. The attempts to preserve the forest growth of this tree have been unavailing. The trees are soon prostrated by winds when the other wood is taken away, and the lands around cleared. But when set out, of proper size, their habits early conform to their location. I saw many acres planted at regular distances, besides avenues of them on the highways. The only faults I noticed were, in selecting tall trees from the forest, instead of more humble ones from the borders and fields, and in divesting them too much of their branches.

The sugar maple is one of our most valuable trees for use and ornament. Its sap affords an ar-

ticle of indispensable family use, which is manufactured at the most leisure season of the year.—Its timber is valuable for the cabinet maker and the carpenter, and ranks next to hickory as fuel; its shade is umbrageous and refreshing; its form symmetrically beautiful; and its growth is perfected in almost every soil. A plantation made upon the north or bleak side of the farm buildings, or the fruit orchard, or in belts around permanent enclosures, is highly useful as a protection; constitutes a most interesting feature of rural scenery, and will ultimate in substantial profit to its proprietor. The grounds planted are but very little injured, at least for years, for ordinary purposes of tillage or grass. In districts where the maple is not of indigenous growth, or where suitable trees cannot be obtained for a plantation, the defect might soon be remedied by planting a nursery. Seeds may be gathered by bushels at the time of the early autumnal frosts, or obtained from seedsmen in our cities. They should be sown in the fall or spring, after gathering, upon a bed of good mould, slightly covered, and kept free from weeds. They generally will not grow until the second season. After standing in the seed bed two summers, they should be transplanted into nursery rows, and there nursed till they have acquired size for final planting.

Another subject interesting to the present, as well as to the rising age, is the cultivation of live fences. It is evident that the practice in Great Britain of planting these upon a bank of earth, and on the border of a ditch, is adapted neither to the dry summers nor cold winters of our climate. Nor has our experience yet indicated, with any degree of certainty the plants best adapted to general use. Yet if the information upon this subject, which experience has suggested to individuals, was collected and concentrated, a tolerable system of management might be formed. I would therefore respectfully invite gentlemen who possess practical knowledge, to communicate to the Farmer every information which may tend to accelerate our progress in this useful branch of improvement.

J. BUEL.

Albany, March 13, 1829.

From the New York Farmer.

*Foreign Plants that have withstood the present severe winter at the Linnæan Botanic Garden, near New York.*

DEAR SIR—The past winter having been very severe, it is interesting to know what foreign plants, heretofore considered tender, have become so acclimated as to have withstood its rigors; and I have therefore to state, that the following are among the number:—*Paonia montan Banksii*, *rosea*, and *pupaveracea*, without any protection.—*Camellia japonica* the single, and some double varieties, in mere wood frames without glass; the ground froze round them four or five inches deep without injury. *Azalea indica purpurea pleno* withstands the severest cold, which is a curious and unexpected circumstance; *Glycine vel Wisteria sinensis*, *Magnolia purpurea* and *Conspicua* of China, *Geranium macrorhizon* all withstood the cold perfectly, and the *Lavandula dentata* were planted in a dry soil. French Grape Vines of three years growth are uninjured; those of less age it is prudent to cover with earth, though not always necessary.

The English Laurel *Prunus Lauro-cerasus* is killed nearly to the ground, but in such cases it

throws up strong shoots again from the roots.

Nearly all the varieties of *China Roses* stand our winters, and even the most delicate will support the cold if three or four inches of tanner's bark is spread around them.

The Chinese Evergreen Honeysuckle, *Lonicera Sinensis* is as hardy as an oak, it holds its foliage throughout the winter, and blooms profusely with delightful striped flowers in April; the *Lonicera Japonica* is much more tender, and was killed nearly to the ground; *Lonicera implexa* stands the cold well. I think the Chinese Honeysuckle one of the most valuable novelties our gardens can boast.

*Greville's Superb Rose* is among those that have withstood the cold best. It is at the south side of the house, and seems perfectly uninjured.

I will at another moment continue these remarks.

Yours respectfully.

WM. PRINCE.

Linnæan Botanic Garden, near }  
New York, March 14, 1829. }

From the New York Farmer.

**BOT FLY, OR NITTER.**

*By Professor Eaton, of Troy.*

While preparing a Zoological Text-Book for Students, I had occasion to examine the Nitter with considerable attention in the summer of 1826. The Genus to which this fly belongs contains more than a dozen species. Two species are common about Troy, New York, and probably in all the Northern States, which I will here describe.

CLASS—INSECTA. ORDER—DIPTERA.

GENUS—OESTRUS.

*Generic Character*—Antennæ (horns) disjointed, very short, sunken; face broad, depressed, vesicular; mouth a simple orifice; feelers two, two jointed, sunken; tail inflexed beneath.

*Equi* (leg nitter) wings whitish with a black band in the middle and two dots at the tip. Deposits its eggs on the hairs of horses legs, in the month of August. From observations made during the three last summers, I believe this species to be harmless. I do not believe the Bot is ever caused by it.

*Veterinus*, (throat nitter, bot fly) wings without spots; body iron rust color; sides of the thorax and base of the abdomen furnished with white hairs. A little smaller and much more agile than the leg nitter. Deposits its eggs in the skin under the throats of horses in the month of September, and with them an acrid liquor which gives the horse the pain of a bee's sting, at the instant of contact; hence, this swift-winged species is the dread of horses.

So far, I think, I am justified in giving the natural history of this insect from personal observations. One farther trial is necessary, to complete my proposed account of it. This I have not been able to complete; and take this method to ask the aid of some of the readers of the Farmer.—Whoever has an opportunity to see the Bot in the recent feces of a horse, should put a quantity of it into a close tin or wooden box, of the capacity of a quart or two, and keep it in a warm place, until some of the larvæ become flies. Then determine the species, by accurately comparing them with the descriptions here given. Should it prove to be the species *veterinus*, we could safely adopt the following conclusions.

1. That the Nits deposited in the skin under

the throats of horses, become minute larvæ (maggots) and make their way into the passage to the stomach folds, until they are of a size to destroy that organ, unless they are passed off by some fortunate cause.

2. Should it be thus demonstrated, that the Bot is the larvæ of the throat-nitter, common sense would suggest an effectual preventive. A piece of oil cloth fastened under the throat, for three or four weeks commencing the last week in August, must be a perfect defence.

AMOS EATON.

*Rensselaer School, Troy, March 16, 1829.*

#### FRUIT TREES.

Mr W. Hill, of Comb Hay, near Bath, in his letter to the Bath and West of England Society, on the subject of Orchard Plantation, states, that he had for several years past directed his attention to the cultivation of various sorts of apples, principally table fruit; and he had so far succeeded as to receive from trees of a first year's crop 4, of a second year's crop 12, and of a third year's crop 15 pecks of fruit. His method of planting was, after clearing the land, and preparing it for planting, to throw out the soil to the depth of 18 inches, and loosen it about 10 inches deeper still; the soil so thrown out he suffered to remain till it became pulverized. When reduced to that state, he then proceeded to planting, raising the trees occasionally and shaking the roots, by which means they acquired a firm and equal standing. He much reprobated the common practice of throwing the soil around the roots of the tree in heavy lumps as it was dug up, and then treading it in; contending that this process must necessarily tear the roots, and deprive them of their bark or rind. Most people, he observed, were aware, that if a tree were stripped of its bark, it would die; but planters of trees in many instances appear to forget that the more tender bark of the roots might be destroyed in the same manner. By adopting the manner of planting which he had recommended, he had last year on some plants half a peck, and on others a peck of fruit. The land on which he made these experiments was considered of little value; but he had no doubt of its being productive of good crops, under this method of cultivating it.—*English pa.*

#### GRAFTING AND INOCULATION.

It is not unreasonable to suppose the benefits to be derived from grafting and inoculation of fruit trees, are far from being fully realized. Aside from the neglect of improving orchards, where there is nothing to prevent but the disposition to procrastinate and delay—so prevalent with all—we believe that the process is of much more extensive application than is generally known, and that it may be the means of introducing the cultivation of fruits, now imported from abroad at a great expense. It has been ascertained that the shag-bark walnut may be successfully engrafted, and that the engrafted trees are much the surest bearers. Where this is not the case, the difference in the quality of these nuts would make it an object to engraft most of the walnut trees.—Some have a very thin shell, and a thick large meat—while others have a thick shell and but little meat. It is probable that the hickory or shag-bark, would do well, engrafted on the pig-nut. If it should, the quantity raised might be greatly increased, and the quality much improved.

The Madeira nut, which is usually sold at the shops under the name of the English walnut, at 12½ to 16 cents per pound, may be cultivated here without difficulty, and is very productive. In the vicinity of New York, there is a tree which has produced in a single year, as many as sold in the market for *two hundred dollars*. We have no doubt that it might be engrafted on the butter-nut, or the walnut, with perfect success. It is a tree of the same genus, and in its character bears a nearer resemblance to the butter-nut than many other trees do to those on which they are successfully engrafted. The experiment is worth trying, and, if successful, it would soon furnish us, at a cheap rate, with a good supply of that excellent nut, without waiting the more tardy process of rearing the tree.—*Mass. Spy.*

From the Delaware Advertiser.

#### SILK CULTURE.

MR EDITOR—A few days since I had the pleasure to see in the "New England Farmer," of February 13, the piece taken from your paper, signed "An Agriculturist," on the subject of the proper temperature in which Silk Worms ought to be kept, and on other subjects. This paper gave me great satisfaction, because it will promote the cause of the Silk culture, which I deem highly important to the farmers, and because the sentiments contained in it, agree with my own experience.

The opinion of Mr Gideon Smith, of Baltimore, noticed by the writer, that silk worms will thrive in any temperature, even at that of 90°, will, I fear, do mischief. My own experience is decidedly in favor of moderate temperature in all stages of the worm; and it agrees with that of others, who have attended to them upon a large scale.—Even when the worms are hatching, the heat of the apartment in which they are kept, ought not to exceed 81°, and should commence at 64° and be gradually increased. The reasons for this are given at length in the Silk Manual, published by Congress. Cultivators of Silk Worms should be persuaded to regulate the apartment by a thermometer, one of which can be purchased in Philadelphia, for \$2,50, of Mr McAlister, in Chesnut street, for without one, the regular growth of the worms cannot be insured; they will at one time be checked by cold, and at another time unduly stimulated by the heat of the atmosphere.

I beg leave to call the attention of the public to a pamphlet published by the Society in Philadelphia, for the promotion of the culture of silk. It contains a summary of the whole business, as detailed more at length, in the Silk Manual, and should be in the possession of those who cannot obtain the latter work, a large edition of which was distributed among the members of Congress. The pamphlet is for sale by Carey, Lea & Carey, corner of Fourth and Chesnut streets, price 12½ cents.

#### A FRIEND TO THE SILK CULTURE.

*Philadelphia, March 9, 1829.*

From the Columbian Reporter.

*To the Trustees of the Bristol County Agricultural Society.*

GENTLEMEN—As your meeting is for the purpose of offering premiums to successful competitors, at our next annual exhibition, the subject on

which I wish to address you will not be out of place at this time.

It is unnecessary to pain your feelings by a recurrence to the deplorable state of our county in an agricultural point of view; and were it not for the hope of better things, I certainly would not intrude on your patience at this time.

I have so good an opinion of the citizens of this county as to believe they are of the same species as the citizens of other counties, therefore they are capable of improving in like manner.—And that there is an incitement to that desirable object no one will pretend to deny—on the contrary, perhaps there is no section of the State where the labor and skill of the Husbandman and Horticulturist would meet with greater encouragement. Our soil is not inferior—and is capable of being made as productive, and in time would wear as rich and beautiful a face as some of the famed counties to the north of us. And need I remind you that there is but *one* requisite needful to that desirable object. And as we are able in every requisite, *save one*, to rank with the first, I look with confidence to your board to lend a hand to supply that deficiency, which is *information*.—On this alone, in my humble opinion, hangs the fate of the Bristol County Agricultural Society—notwithstanding the denunciations against "*your book learning*." There is no profession or calling, under the canopy of Heaven, worthy the pursuit of rational beings, that can be successfully pursued, without the aid of books. For it is by repeated experiments that we arrive to any degree of perfection in any art, and books are the medium of such experiments.

I do not mean to be understood that the County of Bristol is in total darkness—I believe there are a few in every town, enough I am confident, to prove to any unprejudiced mind, that the *book* guides the *plough*; and that knowledge is as necessary to the husbandman as manure is to the soil.

The premiums offered for October, 1828, amounted to \$354, which sum, it is presumed, was paid in money, to individuals in number amounting to eighty-four. Would it not give as general satisfaction, and further the object of the society, to award premiums, or a greater part of them, in *books* and *papers* on agriculture, such as the New England Farmer, some treatise on Gardening, on Horticulture, on the Culture of Silk; the Culture of the Vine, &c. agreeable to the choice of the successful competitor?

The knowledge necessary to meet the wishes of your board cannot be obtained without much *reading* and *reflection*. And books and papers on agriculture are as rare in the county as the bible is among the heathen—therefore why should we not in some measure learn wisdom from our zealous neighbors of the Missionary School, and commence the work of reform—throw light in their every path, in shape of *books* and *papers*. They will read if they have books, and by reading comes wisdom, and its beautiful train of results. Could this plan be adopted, would not the strong holds of *ignorance* and *prejudice* be broken up, and a new and propitious era begin in this dark benighted county.

The manufacturing interest, particularly cotton, have not been slow in their advances to perfection—and how was this accomplished? surely not in the old and beaten path, deepsiding and riding improvements as mischievous innovations

but by diligently seeking for every information both in the *new* and *old* world.

Accept the best wishes of your friend and obedient servant,  
ALFRED BAYLIES.  
*Taunton, March 20, 1826.*

The subject of the foregoing letter being deemed by the Board of Trustees, one of importance, it was voted to request the author to consent to its publication. A committee was also appointed, with reference to it, to take into consideration and report at the next annual meeting of the Society, in October, the best mode of disseminating agricultural information by books or otherwise, through the county.

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, MAY 1, 1829.

### SPRING WHEAT.

Payson Williams, Esq. of Fitchburgh, Mass. gives the following account of his method of raising a crop of spring wheat, being twenty-eight bushels and thirty quarts on one acre and an eighth of an acre, for which he received the Massachusetts Agricultural Society's premium of forty dollars, Oct. 1819.

The land on which the wheat was sown, was in 1818 planted with potatoes, (for one acre of which I obtained your premium) which after harvesting was ploughed a short time before the setting in of winter. In the spring of 1819, as soon as practicable, (after spreading on six loads of fermented manure) it was again cross-ploughed.—April 26 sowed on the furrows two bushels of what is known by the name of the *Gilman* wheat, (which I procured of the Hon. P. C. Brooks, of Boston) on one acre and twenty square rods, and cross-harrowed the same, following the harrow at the same time with the clover seed, which in turn was cross-harrowed in. The wheat before sowing was washed in water until perfectly clean, then immersed in a liquor, or ley made in the proportion of 4 pints of water to every pound of wood ashes, then add 1 pound of unslacked lime to every bushel of seed, as recommended by M. Du Hamel.—When the wheat plant was out of the ground two inches, I sowed on a part of the field plaster of Paris, at the rate of ten bushels to the acre, which I never have been able to discover has had the least effect. (I had the like ill success in the use of a ton, on various parts of the farm.) The amount of the wheat by actual measure was twenty-eight bushels and thirty quarts. It may not be improper here to state, that on the most close examination, I could not discover one kernel of smutty grain in the whole crop; and had it not been for the ravages of the grasshopper in this field (in many parts of which they cut off one-fourth part of the heads, which were of course lost,) there would probably have been thirty-four bushels. I esteem this kind of wheat a valuable acquisition to this part of the country. The grain weighing sixty-two pounds to the bushel, and yielding at the mills in this quarter, forty-five pounds of flour, equal, I think, to the best Baltimore.—*Mass. Agr. Rep.* vol. vi. pp. 32, 33.

### POTATOES.

If the land on which you plant potatoes is infested with grubs, or wire worms, it may be well to strew quick-lime over it, at the rate of about two bushels to the acre, immediately after plant-

ing. Or, where lime cannot conveniently be had, it has been recommended to use salt, at the rate of about a bushel and an half to the acre. These substances may be strewed over the hills, after the potatoes are planted, and well covered, but should not be put into the hills, in such a manner as to come in contact with the seed potatoes.

A letter from William Moody to the Hon. Josiah Quincy, published in the 4th volume of the Massachusetts Agricultural Repository, page 353, recommends sea sand as an antidote against the wire worm, and, has no doubt it would prove efficacious against other insects, which infest potatoes, while growing. This writer says, "I am persuaded, from experience, that sea sand, put under corn or potatoes with manure, or spread on the land, will go far, if not wholly to the total destruction of those destructive worms [wire worms] on which nothing else seems to have any effect. It has a beneficial effect spread on land before ploughing, or even after land is planted with corn or potatoes; not only to destroy the wire worm and other insects, but to increase the crop. With my neighbors a load of sea sand is considered preferable to a load of their best manure, to mix in with their common barn manure, or to spread on their gardens and low flat land."

Mr Moody likewise says in the same letter, "late planted potatoes, which are gathered in before ripe are far the best for seed the next year.—If kept in a dry warm place in a cellar, they will be much earlier, and likely to produce more abundantly the next year, and will be as good for use the following spring, though they may not be so good in the fall."

Mr Moody's opinion relative to planting late, or unripe potatoes is corroborated by an article, originally published in the Gardener's Magazine, and republished in the N. E. Farmer, vol. v. p. 409, in which it is stated that "the ripe potato, having performed all its operations, becomes more inert; but the circulation of the sap in the unripe tuber having been stopped, it starts more readily, and with greater vigor when planted:—the one seems to die, worn out with age, the other seems accidentally to have fallen asleep, and when awake possesses an unspent vigor and energy."

### MASSACHUSETTS HORTICULTURAL SOCIETY.

At a special meeting of this Society, on Tuesday last, for the admission of members and other business, the following donations were received, and distributed among the members.

From Dr S. L. MITCHELL, of New York, a small package of seeds of ornamental flowers, shrubs, and fruits, recently received by him from Caracas.

From Doct. HOSACK, President of the New York Horticultural Society, a box of kitchen garden vegetable seeds, including twenty new varieties of peas, beans, and squashes, received by him from Mexico.

From Mr WM WILSON, of New York, a package of seeds of the large Apple Head Lettuce, (heads of which were exhibited in the New York markets last season, which weighed 4 lbs. 4 ozs. each) — the New York premium Lettuce, and some fine Green Fleshed Melons.

From Mr E. WIGHT, of Dedham, scions of two varieties of fine native Apples, described by him, in an accompanying letter as follows:

"No. 1. Scions from a very old tree, which still

continues to bear fully every year—fruit of enormous size—ripens in November—of a rich, mealy, mellowness—a good pie apple, and a great bearer.

"No. 2. Scions from the thin skin apple tree, so called—a young tree—bears a yellow apple of a very thin skin, and an excellent fruit for the table—ripens in October.

Communications were received, and read, from JOHN PRINCE, Esq. of Roxbury, and Gen. ARMISTEAD, on engraving the foreign Sweet Water Grapes into American stocks, which will be published in the next New England Farmer.—Likewise the Report of the Committee on Fruit Trees, Fruits, &c.

Votes of thanks to Dr HOSACK, and the other gentlemen, who presented the above articles to the Society were passed.

### SUMACH.

The Vermont Chronicle, a paper printed in Windsor, Vt, after adverting to the query on the cultivation of sumach, published page 253 of our current volume, observes that "There are in this region two varieties of Sumach. The larger grows sometimes to the height of 20 feet. Its berries are of a paler red; and its leaves and tender shoots have a hairy appearance. The wood is of a bright yellow, and is used for dyeing that color, and for inlaid ornaments in cabinet work.—The leaves and berries are sometimes used for dyeing black, but are inferior to the small kind.—This is seldom more than about six feet high, the berries of a deeper and brighter red, the leaves of a deeper green, and the young stalk covered with a down, such as is found on plums, and some kinds of apples. This, we believe, is the kind used in tanning. On light, loamy, or sandy soils, it grows spontaneously. When mown yearly, it springs up again. In ploughed lands, it is sometimes troublesome, as every piece of the root cut off by the plough, becomes a separate plant. Whosoever will inform our farmers how they may reap a profit from it, will confer a favor on them. A decoction of the leaves is said to make very superior writing ink; but we have never proved it."

[The following extracts from English papers, were furnished by a gentleman who will please to accept of our thanks, and will much oblige us by the continuance of his favors.]

*Preservation of Lambs from Vermin.*—An ointment made of gunpowder, brimstone, and common grease, applied behind the necks of lambs, will infallibly preserve them from all kinds of vermin.—The quantity requisite is so small, that sixpenny-worth is sufficient to dress two hundred lambs.—*Cambrian.*

*Destruction of Slugs.*—The Sussex Advertiser says the slugs are committing extensive ravages among the wheat. The following is recommended as an effectual mode of destroying them:—"Take five quarters of fresh lime in the morning, put it down in some clean place, and throw eight or ten pails of water over it, which will slack by the evening, then take it up, and sow it betwixt six and nine o'clock in the evening with shovels. This will sow three acres, kill the slugs and revive the wheat, so much so, that it is scarcely to be distinguished from that which has not been infested with the slug."

**A Great Calf.**—A cow, belonging to Mr Jason Williams, of Dana, brought a bull calf on the 5th inst. which weighed 102 lbs. Mr Williams offers \$10 for another of the same weight at that age.—*Athol Sentinel.*

We could have supplied Mr Williams with a fine calf which weighed 100 pounds, from one of our own cows; but we are too far from him to avail ourselves of his generous offer.—*Lancaster Gazette.*

**MASSACHUSETTS HORTICULTURAL SOCIETY.**

The members of the MASSACHUSETTS HORTICULTURAL SOCIETY, are hereby requested to pay to the Treasurer of said Society, their fee of admission, being five dollars each, agreeably to a provision of the By-Laws.

CHEEVER NEWHALL, Treasurer,  
No. 15 South Market Street.

**French Grape Vines at Auction.**

About 1000 vines of various kinds Red and White Table Grapes, will be sold at auction, to the highest bidder, on Saturday next, at 12 o'clock, in Liberty Square, by GEO. P. THOMAS, Auct. Also, 50 bushels Sweet Carolina Potatoes.

**Scions of Superior Fruits.**

Just received at the Seed Store, connected with the New England Farmer, No. 52 North Market Street, an extensive collection of scions, of the finest fruits cultivated in this country, and comprising also many of the superior fruits of Mr Knight and Dr Van Mons. They are all cut from bearing trees, from an extensive fruit garden in this vicinity; and the utmost reliance can be placed on the genuineness of the sorts, as they are all cut, and packed, personally, by the proprietor. The following comprises a part of the list:

**PEARS.**

Vert Longue, Marie Louise, Forelle, Urbaniste, Fondante d'Été, Capiaumont, Napoleon, Passe Colmar, Hardenpont, Bartlett, Charles d'Autriche, Ambrette, (a fine winter table pear) Crasanne, Chaumontel, Broca's Bergamot, Messire Jean, Seekle, Swan's or Moor Fowl Egg, Echasserie, Epargne, Green Catharine, Green Beurre, Virgoleuse, Andrews or Gibson, Jargonelle, Green Chisel, Iron, Dr Hunt's fine baking pear, Beurre de Roi, Rushmore's Bon Cretien, Gansel's Bergamot, Early Juneting, &c.

**APPLES.**

Ribstone Pippin, Priestley, (large sweet) Early Harvest (finest early table apple) Royal, (large and fine) Marygold, Hubbardston Nonsuch, Swain, Imperial Table Apple, (from Germany) Garden, Gardner's Sweeting, Grand Sachem, R. I. Greening, Roxbury Russet, N. Y. Greening, Baldwin, Gilliflower, &c.

The above scions are all well packed in earth, and are for sale in any quantities, distinctly labelled, at 6 cents each. April 10

**Crockery, Glass, and China Ware.**

Ephraim B. McLaughlin, 4 Dock Square, has for sale, an elegant assortment of newest patterns in the above line, which are offered at low prices for cash. Country merchants and others are invited to call. ept1 mar27

**Apple Trees**

Of the first quality, engrafted, labelled, and for sale, from the nursery in Framingham Village. J. ADAMS. April 17 3t

**Imported Horses.**

Barefoot, and Cleveland, the two English horses, will stand for the season at their stable in Brighton. Barefoot at \$25, and Cleveland at \$10, with \$1 for the groom. a24

**A Farm on a Lease.**

To let, a valuable Farm in Newton, in a high state of cultivation, on liberal terms—apply at this office. a24 3t

**Farm for Sale**

In the town of Scituate, 18 miles from Boston, and the same from Plymouth. It is pleasantly situated on the Mail road.—Contains about 30 acres of good land, partly wood—a two story House, and out buildings, and will be sold at the low price of \$1200, if applied for soon. More land can be had in the immediate vicinity, if wanted. Apply to John Colliamore, Esq. near the premises, or the subscriber in Pembroke. a24 3t HORACE COLLAMORE.

**Household Furniture Cheap.**

Phoenix Furniture Warehouse, near the Square, Main Street, Charlestown.

FOSDICK & CARTER, inform their friends and the public, that they have on hand, and for sale, an extensive assortment of Furniture, viz. Bureaus, Secretaries, Beds, Bedsteads, Tables, Chairs, Sofas, Couches, Carpeting, Wash Stands, Brass Fire Sets, Waiters, Knives, Forks, Bellows, and Brushes.—Also, a constant supply of Live Geese and Common Feathers, by the bale or otherwise. Also, they manufacture and keep constantly for sale, a general assortment of Looking Glasses, by wholesale or retail, with almost every article for house keeping, all which they will sell extremely low for cash. Purchasers are invited to call and examine.

P. S. Portrait and Picture Framing, executed in the best manner, and at short notice, as above. Gt Charlestown, April 3, 1829.

**For Sale,**

A valuable Real Estate in Milton, 9 miles from Boston, on the road leading from Boston to Taunton, Bridgewater, and New Bedford, containing upwards of 200 acres of the variety of lands and fruits suitable for a good farm, well watered, with good substantial buildings. Said farm is calculated to suit a gentleman of taste, or an enterprising young man for a milk establishment, being an excellent grass farm. The purchaser may have, including the buildings, from 100 acres to the whole.

As the above described property contains a large portion of valuable wood land, the purchaser may be accommodated with more or less of that part. The place will be sold at a fair price, with or without a very valuable stock and farming utensils.

Also, for sale, or to be let, opposite the above named premises, a large, convenient Dwelling House, with a good Bake House and out buildings, very pleasantly situated for a country seat or a good stand for a store or country baking, with as much land as may be wanted for the accommodation of the same. For further information, inquire of the Editor, of Parker H. Pierce No. 95 State street, of Nathaniel Blake at Indian Queen Tavern, Bromfield street, of A. M. Withington, Roxbury, or NATHANIEL TUCKER on the premises. April 10 tf

**Red and White Clover Seed.**

For sale at the New England Farmer Seed Store, No. 52 North Market Street, 5000 lbs. Red Clover Seed, 500 lbs. Dutch White Honeysuckle Clover, (imported.) Also, Herd's Grass, Red Top, Orchard Grass, Lucerne, Foul Meadow, Hemp and Flax Seed, &c. &c. March 27 t

**Tall Meadow Oat Grass Seed.**

This day received at the New England Farmer Seed Store, 52 North Market street, 20 bushels of Tall Meadow Oat Grass Seed, at \$2.50 per bushel.

**Wanted to Hire,**

To the 1st Nov. a middle aged woman from the country, to do the work of a family about eleven miles from Boston, where other help is kept. Plain cooking, washing, and the care of a small dairy, will be required, and to a steady, industrious person, good wages will be given—no other need apply to Mr J.B. Russell, at the New England Farmer office, North Market street.

**French Grapes.**

A few bundles first quality Vines, for sale at COPELAND'S POWDER STORE, 65 Broad St. Also POWDER, SHOT, BALLS, FLINTS, &c., as usual, at wholesale and retail, on the most favorable terms. April 17 4t

**Benjamin Poor & Co.**

Importers and wholesale dealers in Woollen, Linen, Cotton, and Silk Goods, No. 160 Pearl St, New York. N. B. Merchants ordering goods from New York, or selecting them, have a decided advantage of those purchasing in other cities—inasmuch as the variety is greater, and the facilities of importing and also of forwarding by the numerous lines of well regulated Packets to all parts of the U. S., enables them to receive the latest fashions, and at very short notice. 2t a24

**Sweet Potato Slips, Cauliflower Plants, &c.**

Just received at the Seed Store connected with the New England Farmer, No. 52 North Market Street, A few bushels Carolina, or Sweet Potato Slips, for planting. Also, Early Cauliflower Plants at \$1.00 per 100, in fine order for transplanting—and Early Cabbage plants, 75 cents per hundred.

Asparagus Roots, 2 to 4 years old, 75 cents to one dollar per hundred. Rhubarb Roots—the large Dutch Currant Bushes, one dollar per dozen, Grape Vines, Hawthorns, &c. &c. Any of the above roots, that may require it, will be well packed in moss, to ensure safety in their transportation. d

**Roman.**

This very elegant, full blooded horse, imported with a hope of improving the breed, will stand this season at the farm of Mr Stephen Williams, in Northborough, County of Worcester, where some of his stock may be seen.

Roman was purchased in England of the Earl of Warwick, and his pedigree has been traced in the New Market Studbook from Childers, the swiftest horse that ever run over New Market course, through eight generations of the highest bred horses and mares in England without a single cross of inferior blood. At 4 years old he won 5, and at 5 years old he won 4 prizes, and has since beat some of the fleetest horses in England, over the most celebrated courses.

His color a very bright bay—black legs, mane and tail—walks and trots well—is very good tempered—high spirited—active—15 1-2 hands high, and is considered by judges as handsome and well formed a horse as can be found in the country.

Mares have been repeatedly sent to him from Maine, Rhode Island, and Connecticut, as well as from the remote counties in this State, and the neighboring towns, and his colts are handsome and command high prices.

Terms—\$20 the season, to be paid before the mares are taken away. Northborough, Mass, April, 1829.

**Fruit Trees, &c.**

N. DAVENPORT has for sale, at his Nursery in Milton, a large collection of Fruit Trees, Grape Vines, Green House Plants, &c. His collection of Peach, Plum, and Almond Trees, he considers not excelled in this vicinity: and the collection of other fruits is good. Orders sent to his Nursery in Milton, or left with J. B. RUSSELL, at the New England Farmer Seed Store, No. 52, North Market street, Boston, where a list of the trees can be seen, will be executed at the customary prices. ep6w

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	- - -	barrel.	2 00 2 50
ASHES, pot, first sort,	- - -	ton.	125 00 130 00
	Pearl, first sort,	- - -	125 00 130 00
BEANS, white,	- - -	bushel.	1 00 1 37
BEEF, mess,	- - -	barrel.	10 00 10 50
	Cargo, No. 1,	- - -	9 00 9 50
	Cargo, No. 2,	- - -	8 00 8 50
BUTTER, inspected, No. 1, new,	- - -	pound.	14 16
CHEESE, new milk,	- - -	"	7 9
	Skimmed milk,	- - -	2 3
FLOUR, Baltimore, Howard-street,	- - -	barrel.	3 75 9 00
	Genesee,	- - -	3 75 9 00
GRAIN, Corn,	- - -	bushel.	63 66
	Rye,	- - -	60 66
	Barley,	- - -	67 67
	Oats,	- - -	35 33
HOG'S LARD, first sort, new,	- - -	pound.	9 9
LIME,	- - -	cask.	85 90
PLASTER PARIS, retails at	- - -	ton.	3 50
PORK, clear,	- - -	barrel.	16 00 16 50
	Navy, mess,	- - -	13 00 13 50
	Cargo, No. 1,	- - -	13 00 13 25
SEEDS, Herd's Grass,	- - -	bushel.	2 00
	Orchard Grass,	- - -	3 00
	Fowl Meadow,	- - -	3 00
	Rye Grass,	- - -	4 00
	Tall Meadow Oats Grass,	- - -	2 50
	Red Top,	- - -	62 1 00
	Lucerne,	- - -	50 50
	White Honeysuckle Clover,	- - -	7 8
	Red Clover, (northern)	- - -	1 50
	French Sgar Beet,	- - -	1 50
	Mangel Wurtzel,	- - -	35 44
WOOL, Merino, full blood, washed,	- - -	"	22 26
	Merino, full blood, unwashed,	- - -	30 35
	Merino, three fourths washed,	- - -	28 33
	Merino, half & quarter washed,	- - -	25 23
	Native, washed,	- - -	37 41
	Pulled, Lamb's, first sort,	- - -	25 30
	Pulled, " spinning, first sort,	- - -	30 33

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	- - -	pound.	10 12 1-2
PORK, fresh, best pieces,	- - -	"	7 10
	whole hogs,	- - -	5 7
YEAL,	- - -	"	6 12
MUTTON,	- - -	"	4 12
POULTRY,	- - -	"	3 14
BUTTER, keg and tub,	- - -	"	14 20
	Lump, best,	- - -	20 20
EGGS,	- - -	dozen.	12 16
MEAL, Rye, retail,	- - -	bushel.	1 00
	Indian, retail,	- - -	70
POTATOS,	- - -	"	50
CIDER, [according to quality,]	- - -	barrel.	2 00 2 50

## MISCELLANIES.

## SPRING.

Again rejoicing nature sees  
The blest return of Spring;  
Ambrosial odors in each breeze,  
Her sweetest incense bring.

Dread Winter's icy reign is o'er,  
His frost, his snows are gone;  
His ruthless power is fear'd no more,  
And joy invests the lawn.

Th' industrious bee, with sober hum,  
Each hour her task completes;  
And to o'ercharge the well wrought comb,  
Robs nature of her sweets.

Yon murmur'ing brook, that gently flows,  
Meander'ing through the green,  
Was late o'erlaid by Winter's snows,  
And envious frost unseen.

Yon wood, the mountain's brow that crowns,  
Erobed in gayest hue;  
And late deform'd by Winter's frowns,  
In Spring enebans the view.

Where'er we turn our wand'ring eyes,  
Fresh beauties rise in bloom;  
And let's enjoy the bounteous prize,  
For soon they seek the tomb.

Let moderation gild each scene  
With charms that cannot cloy;  
She'll wisely take the golden mean,  
And bless without alloy.

Seize harmless pleasure while she lasts,  
Be jocund, blithe, and gay;  
For soon December's chilling blasts  
Shall freeze the springs of May.

The following story of Porson is in Barker's notices of Dr Parr:—"There was a large company, and the Doctor addressed Porson nearly in these words:—"Mr Porson, pray what do you think about the introduction of moral and physical evil in the world?" This was a knotty question.—Conticere omnes intenticue ora tenebant. Porson, after a moment's pause for reflection, answered, with great solemnity or dryness of manner, 'Why, doctor, I think we should have done very well without them.'"

Milton has the following remarks upon mispent time:—"Hours have wings, and fly up to the Author of time, and carry news of our usage. All our prayers cannot entreat one of them either to return or slacken his pace. The mispence of every minute, is a new record against us in Heaven; sure if we thought thus we would dismiss them with better report, and not suffer them to go away empty, or laden with dangerous intelligence. How happy is it that every hour should convey up, not only the message, but the fruits of good, and stay with the Ancient of Days, to speak for us before His glorious throne."

Food for Birds.—To the sportsman, to the gentleman farmer, and to the horticulturist, the knowledge of the habits and the food of birds is indispensable, inasmuch as ignorance on the subject may often give rise to most serious injury and loss. For example, in New England the cultivated grounds were some years ago much frequented with a species of crow, and the farmers, suppos-

ing that the crops were thus injured, resolved to extirpate the whole race, and offered a price for their heads. The proscription was very successfully carried into effect, but the farmers, instead of being gainers, were severe sufferers. The crows, it should appear, like the rooks of our own country, did not frequent the fields so much for the sake of the grain as to feed upon grubs, which, after the universal massacre of the crows, increased so numerously as nearly to destroy the entire crops, and threatened a famine. When the error was discovered, the crows were as anxiously protected as they had been formerly persecuted.—Similar instances, in the case of rooks, have occurred in Great Britain.—*London Mag. of Natural History.*

Grog Drinkers, reflect!—A very young man once got addicted to the use of tobacco, and was entirely cured by a friend who desired him to cast up the sum total of the expense, should he live to the age of 70, at only one cent a day, including the interest annually. The young man found it amounted to upwards of *One Thousand Dollars!* He at once threw away his tobacco box. Let those who expend from 5 to 10 cents a day in ardent spirits, sit down and count the cost. Ninetenths of them would have cash on hand to purchase good farms, and enough left to stock them handsomely.—*Keene Sentinel.*

Phenomenon.—In boring for salt water in Cumberland, Ky, a fountain of *Petroleum*, [bituminous oil] was struck upon at the depth of about 130 feet. When the auger was withdrawn, the oil rushed up, 12 or 14 feet above the surface of the earth, and it was supposed that about 75 gallons were discharged per minute, and in four or five days had not perceptibly diminished. British oil, which is extensively used in medicine, is manufactured from Petroleum.

Surgical Examinations.—We hear much of the screwing system made use of at the examination of surgical students, and the methods taken to entrap the unwary. Dr Abernethy lately asked a candidate who was undergoing an examination, what he would do if a man were blown up with gunpowder? "Why," coolly answered the tyro, "wait till he came down again." "True," said Abernethy, "and suppose I kicked you for such an impertinent reply, what muscles should I put in motion?"—"Why," said the young man, "the *flexors and extensors* of my right arm, for I should floor you directly!"

A Question.—Can those who have been for a long time in the habitual use of ardent spirits, safely abandon them?

Let facts answer the inquiry. In the prison in the State of Maine, an important experiment has been made of cutting off habitual drunkards at once, from the use of ardent spirits in every form, and confining them to water. It has been found *invariably* beneficial. They soon renew their youth, and a more hale, healthy, muscular body of men cannot be found, in prison, nor out of prison, than the cold-water convicts, in the prison of Maine.

In New Hampshire the same valuable experiment has been made, with the same result.

In the new prison at Sing-Sing, New York, among 250 convicts, the men neither die nor suffer from abstinence, though they have been formerly intemperate.—*Kennebec Courier.*

## Kenrick Nurseries in Newton, near Boston.



For sale, at the KENRICK NURSERIES, IN NEWTON, an extensive assortment of Apples, Pears, Peaches, Plums, Cherries, Apricots, Nectarines, White Mulberries, Grape Vines, Gooseberry and Currant Bushes, &c. Also, about 150 varieties of the most ornamental hardy trees and shrubs—including nearly 50 superb varieties of hardy roses, comprising white and red moss—single yellow, double do—yellow Austrian—red and yellow Austrian—black mottled, sable, Tuscan, and other varieties of the blackest roses—Unique White Provence, &c.

Also, GREVILLE ROSES, and WILMOT'S SUPERB STRAWBERRIES.

Apple Trees of extra sizes—also Flowering Horse Chestnuts, and some other sorts.

Written orders directed to JOHN or WILLIAM KENRICK, NEWTON, will be received by the daily mail, and promptly attended to—or they may be left at Mr Joseph Bridge's Grocery and Seed Store, No. 60, Court street; Boston, where, on application, catalogues will be delivered gratis—or, catalogues may be obtained of Mr J. B. Russell, at the New England Farmer office. epSw

## New Vegetable.

Just received at the New England Farmer Seed Store, 52 North Market Street, a small quantity of SIR JOHN SINCLAIR'S NEW BEET, from London. This is presumed to be the first seed of this fine vegetable, ever brought into New England.—For sale in papers of 12 1-2 cents each, or in larger quantities.

## Cow for Sale.

A fine cow, half blooded, Coelebs breed, is offered for sale at the House of Industry farm, South Boston—Also, a three-fourths blood Calif. Inquire of WM. STONE, Superintendent. April 3, 1829. 4t

## Fruit Trees.



Messrs WINSHIPS respectfully request those of the public who may incline to favor them with their orders the ensuing season, for fruit and ornamental trees, fancy shrubbery, herbaceous plants, whether indigenous or exotic, to forward their orders immediately, and they will be executed with every possible despatch. They also have several hundred genuine Isabella Grape Vines, by the hundred or single plant, with the superior European kinds in cultivation in this country. Letters directed to F. & I. Winship, Brighton.

P. S. Asparagus roots from one to four years old. All orders left with J. B. RUSSELL, at the New England Farmer Seed Store, 52 North Market street, will be executed at the Nursery prices, and the trees delivered in Boston, free of expense for transportation. Brighton, March 11, 1829.

## Assorted Seeds for Families.

For sale at the New England Farmer Seed Store small boxes of assorted Seeds for Kitchen Gardens. Each box contains a package of the following Seeds:

Early Washington Peas	Long Dutch Parsnip
Dwarf Blue Imperial Peas	Large Cabbage Lettuce
Late Marrowfat Peas	Long Green Turkey Cucumber
Early Mohawk Dwarf string Beans	Pine-apple Melon
China Dwarf string and shell Beans	Long, or Round Watermelon
Lima, or Saba Pole Beans	Nasturtium
Long Blood Beet	Large White Onion
Early Turnip-rooted Beet	Large Red Onion
Early York Cabbage	Curled Parsley
Large late Drumhead Cabbage	Flat Squash Pepper
Cape Savoy Cabbage	Early Searlet Short-top Radish
Red Dutch Cabbage (for pickling)	White Turnip Radish
Early Horn Carrot	Salsafy
Long Orange Carrot	Early Bush Squash
White Solid Celery	Early White Dutch Turnip
Curled Cress	White Flat Turnip
Early Cucumber	Yellow Stone Turnip
Early Silesia Lettuce	Winter Crook-neck Squash.

POT HERB SEEDS.  
Thyme—Sage—Marjorium.

The above list, it will be seen, comprises all the common vegetables, besides several new varieties of recent introduction, and uncommon excellence. Every kind is warranted of the very first quality, as to freshness and purity. Each box contains directions for the management of the different sorts. Price \$3 per box.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

Printed for J. B. RUSSELL, by I. R. BUTTS—by whom all descriptions of Printing can be executed to meet the wishes of customers. Orders for printing received by J. B. RUSSELL, at the Agricultural Warehouse No. 52 North Market Street. No paper will be sent to a distance without payment being made in advance.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (at the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, MAY 8, 1829.

No. 42.

## COMMUNICATIONS.

FOR THE NEW ENGLAND FARMER.

### FOREIGN GRAPES IN THE OPEN GROUND.

MR EDITOR—Without entering into the question, whether any native grape is to be compared with the imported ones, upon which if I should state my opinion frankly, I should be charged with a want of patriotism, and after stating my own conviction, that the native grapes of the South excepting the Isabella, will be found to be in *common years* as tender as the European ones, I think I shall find all horticulturists agreeing with me in the opinion, that, if we could ripen the European grapes in the open air without walls or terraces it would be a great desideratum, and worth many exertions and sacrifices. In 22 years, I have obtained not more than 6 good crops of well ripened fruit, on a dry and warm soil.

Under the hope of attaining this desirable end, I published a translation of the Thomery practice of raising the hardy Chasselas blanc, (Sweet Water of our gardens as I believe.) The practice essentially consists in checking very severely the growth of the grape, and compelling it to bear in a small compass. Permit me now to add an English experiment founded on the same principle. I have this year prepared ground to try this experiment rigorously and strictly. Of its fate I shall give fair notice. The article I refer to is published in Loudon's Gardener's Magazine, No. 1, page 43, and was written by R. A. Salisbury, F. R. S. L. S. H. S., &c. To those who are ignorant of Mr Salisbury's pretensions, it will be proper to say, that he is an eminent botanist, and cultivator, and one of the highest attainments.—Premising that his situation was in one of the most cold, unfavorable climates, and in a barren soil, and that he has failed for years even in ripening the hardy Miller grape, in a ratio of more than 20 bunches in 2000, he proceeds to give the following history. "A Scots nobleman, who often visited the place, made the following remarks, 'When I was a young lad I remember eating ripe grapes from a vine in the open air, in Stirling, (north of Edinburgh) which was brought to ripen half its fruit in cold summers, and a whole crop in warmer ones, by the following treatment. On the 20th of September prune the vine as you would in December, taking off all the leaves and grapes, ripe and unripe, and shortening the shoots to 1, 2, or 3 eyes at most. In the following spring it will push its buds a few days earlier than any vines pruned in winter. Pursue the same system annually, and in the course of seven years you will be rewarded for your patience and expense with half a ripe crop in most summers, and a whole one in warm summers.' Mr Salisbury adds, this plan was immediately adopted by him, and five years afterwards some excellent wine was made from the grapes.

Permit me to add, that though in Scotland it required seven years, yet in Yorkshire it took but five, and it is highly probable that with us, success would follow the next, or at farthest the third year, because Miller's burgundy, which Mr Salis-

bury could never ripen, invariably succeeds with us.

I have frequently expressed to my fellow cultivators the conviction of the hazard of leaving the Isabella and other southern grapes exposed without covering through the winter. The last winter, though far from severe, (probably owing rather to its mildness) has been fatal to foreign and native grapes, even in Philadelphia, and to the peach, and vine, in New Brunswick, New Jersey. With me it has destroyed the Cane Raspberry, which had stood five winters of greater general severity. Yet there are some anomalous facts, while the peach has lost its fruit, and the American raspberry has perished, a delicate Chinese Ailanthus has not been injured.

Roxbury, April 28.

A FARMER.

FOR THE NEW ENGLAND FARMER.

### ENGRAFTING GRAPE VINES.

To the Corresponding Sec'y of the Mass Hort. Society,

SIR—A few days past, in conversation with Brig. Gen. ARMISTEAD, on the cultivation of grapes, he mentioned his complete success in engrafting the foreign Sweet Water Grape on the native American stocks, *ten years past*. I thought it very important, and requested a communication in writing from him for the purpose of presenting to your Society, which he has obligingly furnished me. A copy is inclosed. It is now rather late, still had I any native stocks, I should be induced to adopt it—as with my own bad success in the cultivation of foreign grapes, in *open, airy, and flat* grounds, I should expect better success.

With every good wish for the success of the Society, I am your obedient servant,

JOHN PRINCE.

Jamaica Plain, April 26, 1829.

JOHN PRINCE, Esq.—In answer to your note requesting me to state the success from grafting the Sweet Water grape on native stocks, I will briefly state that it resulted in complete success.—The cause of the experiment originated in my fondness for horticultural pursuits.

Arriving at my native place in 1819, I found our old family garden in a state of decay; and in the enclosure I found running several very luxuriant grape vines, while those of the former had almost entirely disappeared. The Sweet Water was the only imported grape we had, (and those under the best culture when I knew them,) were frequently failing. Seeing the far stretched vine of our native soil climbing and regaling in rich luxuriance around the old paling of our garden, determined me at once to make the experiment. After searching for proper slips, I found as many as I required. This was in the month of March in the year above stated, before any appearance of the flow of the sap. I picked out four *native* vines, and headed them down as low as the turf, and after going through the common process of inserting the graft, I bound them with woollen yarn, and covered them with proper grafting clay; and to make the process doubly sure, I cut large sods and inclosed the grafts completely, and covered them in this way about four inches, leaving two

eyes exposed. The experiment proved the utility of thus preserving them from sun and air, for three out of four took, and on the head of the largest vine, I put two grafts, both of which survived, which made it equal as if all had taken.—The result of the first year was, that the grafts averaged a growth of from nine to twelve feet. The second year they bore many bunches of grapes.—The third year my mother wrote me that they had gathered upwards of two barrels from my four vines. The succeeding years the neighborhood was in part supplied, and from others following the example, no failure of fine fruit I believe, exists in that neighborhood.

I communicated the result of my experiment to Major ADLUM, near Washington city, and I believe he has profited by it. The result was likewise communicated to Col GRATIOT, of the Engineers, and was successfully proved, even to rearing to great perfection the Portugal grape, such as we receive in jars, on the common Fox grape growing in our swamps, the roots of which were taken up in the fall, and headed down, and planted along the trellis. In the month of March they were grafted, the result of which is a growth of a grape never heretofore cultivated in our country, and as to flavor and size, superior to the imported.

The vines on which I made the experiment, were our small Virginia blue grape, in size not larger than a buck shot, growing in bunches, and averaging from one hundred to one hundred and fifty in each bunch, and differing from the Fox grape essentially. But I am of opinion that any of our native grape stocks would answer equally well.

I am, dear sir, respectfully

Your obedient servant,

W. R. ARMISTEAD.

Jamaica Plain, April 29, 1829.

P. S. The Portugal grape, raised by Col GRATIOT, was, I believe, laid down in winter, being supposed to be of too delicate a nature, to stand the climate of Virginia. They produce better, and in no instance have I known the rot\* to affect the Sweet Water grape, engrafted on the native vine.

W. R. A.

FOR THE NEW ENGLAND FARMER.

MR FESSENDEN—By request of the Lyceum in this place, I send you the following questions, requesting you to give them an insertion in your paper.

What causes the circulation of sap? We know that heat affects it, but how? What makes it flow earlier in one kind of trees than in another?

Is there any lateral or oblique circulation, or is it wholly perpendicular?

What becomes of the sap in winter? Does it retire to the roots or remain in the tree? As it appears that a greater portion of the carbon contained in the sap is converted into the substance of the tree, than of the other constituent principles, what becomes of the remaining oxygen and hydrogen? Are they all thrown off by the leaves or does some portion of them return to the roots?

\* Blight, probably.

Is the circulation of sap permanent during the warm season or not?

Doctor Waterhouse asserts that for a fortnight about midsummer, vegetation in trees is at a stand. Is this true? If so, what is the cause? Why does the wind have so much influence on the running of sap?

Why is it necessary that it should thaw in the day and freeze in the night, in order that maple sap should run well?

Why do those plants called evergreens, remain green through the winter?

Is there a difference between the power of conducting heat possessed by different trees? If so, which are the best conductors? Is there any correspondence between the solidity of the wood and the conducting power? Does this affect the running of the sap?

We should be glad to see an answer to any or all of these questions. They have given rise to several theories widely different from each other, and in regard to some of them we can hardly find data, on which to form a theory.

Respectfully yours,

R. A. COFFIN, Secretary.

Ashfield, April 23, 1829.

FOR THE NEW ENGLAND FARMER.

### POTATOES.

MR FESSENDEN—I often see much in your very useful paper on potatoes. I will add a few remarks, after more than twenty years experience in farming, having cultivated, some seasons, more than a dozen sorts, and never less than five or six. I fully agree with Mr Lovell on the subject of the sorts never mixing, from being planted near each other. I have occasionally seen red and white potatoes in the same hill, but perfectly distinct; having accidentally planted a set of each, always having intended, however, to plant by themselves, but carelessness sometimes takes place. New sorts or mixtures, I presume, are never produced, only by sowing the seeds contained in the apple and in the blossom.

As to planting whole potatoes, or cutting in halves, or quarters, if large, I have not perceived any difference in the crop. I rather imagine that too much seed may be planted, as often as too little. Why do we want more stocks for a hill than we do of corn, say four or five? I believe beyond that number is unnecessary and prejudicial. In Ireland it is often practised by the lower class of farmers, and more especially in scarce seasons, during the winter to scoop out the eyes (as they inform me about three-fourths of an inch in diameter, and one-eighth thick) every day before cooking the rest of the roots. These pieces are saved till planting, the outsides become dry and do not rot as soon as planted, as many pieces do when planted immediately after being cut. I think it always well, two or three weeks before planting to cut the potatoes intended for seed, that they may get dry—or if put off until the day of planting, I would then recommend, that plaster of Paris, or lime, should be sprinkled over them so as to cover and dry up the moisture before dropping in the hills or rows.

I have sometimes, to obtain early potatoes, adopted the plan recommended by Mr Derby, of Salem, of putting whole potatoes close together in a hotbed, and covering them, say one or two inches, when the sprouts get five or six inches

above ground, take up the roots and break off the sprouts close to the potato. These shoots, have roots like a cabbage plant, and may be planted three or four in a hill, or if in rows nine to twelve inches apart—they produced potatoes very equal in size, and generally large. I think this proves they do not require any further nourishment from the old potato, as Mr Derby has returned the same potatoes to the hotbed, and taken fresh shoots from them four, and I believe, five times.

Yours, &c.

NORFOLK.

*Remarks by the Editor.*—The following observations on some controverted points connected with the best mode of propagating potatoes, are from writers of high authority, and appear to us to be such as the exercise of our reasoning faculties would lead us to assent to, if they had been derived from sources of less respectability. They may, perhaps, serve as an useful appendix to the remarks of our correspondent above.

*Potatoes may be propagated from sprouts or shoots.* Loudon says "In default of genuine early sorts; or, to save the tubers for use in seasons of scarcity, the sprouts which are generally found on store potatoes in spring, and picked off and thrown away as useless, will, when carefully planted in loose well prepared soil, yield a crop, and this crop will be fit for use a little sooner than tubers, in which the buds are not advanced. Almost everything, however, depends on the fine tilth, and good state of the ground."

*Potatoes may be propagated by sets, sections or cuttings of the roots.* Mr Loudon asserts that this is the only method fit for general purposes. "In making the sets or sections, reject the extreme or watery end of the tuber, as apt to run too much to haulm, and having the eyes small, and in a cluster; reject also the root or dry end, as more likely to be tardy in growth, and produce the earl. Then divide the middle of the potato, so as not to have more than one good eye in each set.—Where the potato scoop is used take care to apply it so as the eye or bud may be in the centre of each set which this instrument produces of a semi-globular form. The larger the portion of tuber left to each eye, so much the greater will be the progress of the young plant. The scoop is only to be used in seasons of scarcity, when the portion of tuber saved by it may be used for soups for the poor, or for feeding cattle.

*Size of the sets or cuttings.* Knight has found that for a late crop small sets may be used because the plants of late varieties always acquire a considerable age before they begin to generate tubers; but for an early crop he recommends the largest tubers and he has found that these not only uniformly afford very strong plants, but also such as readily recover when injured by frost: for being fed by a copious reservoir beneath the soil, a reproduction of vigorous stems and foliage, soon takes place when those first produced are destroyed by frost, or other cause."

The apparent clashing of authorities and opinions, with regard to this subject, may, perhaps, in some measure, be reconciled by taking into consideration the following circumstances.

1. The poorer the soil the greater the quantity of seed necessary, because the seed serves as nourishment or a substitute for manure for the young plants in a poor soil.

2. The earlier the variety the larger should be

the seed potatoes, for the reasons assigned above by Mr Knight, and because early varieties have less time to obtain nourishment from the soil than those which come to maturity late in the season.

3. Sprouts, shoots, or portions scooped out together with the eyes of potatoes, will answer in times of scarcity, but require a richer soil and a longer time to grow in than if whole potatoes or large cuttings were used.

4. If unripe potatoes are best for seed, as some assert, the smallness of such potatoes can be no objection to their use.

As respects cutting seed potatoes, or planting them whole, we have conflicting authorities enough to fill a volume. But we are inclined to the opinion of Mr Loudon, who says "tolerable sized cuttings of pretty large potatoes with two or three good eyes or buds in each are probably to be preferred. Independent of the increased expense of the seed, it is never a good practice to make use of whole potatoes as sets. The best cultivators in Ireland and Scotland invariably cut the largest and best potatoes into sets, rejecting in the case of kidney potatoes the root or mealy end as having too many, and the top or watery end as having too many. No objection is made to two or even three buds on each set, though one is considered as sufficient." There are, however, very respectable authorities in favor of whole potatoes besides that of the Memoirs of the N.Y. Board of Agric. quoted p. 318 of the current vol. of the N. E. Farmer. The Hon. Josiah Quincy, in a letter to the Corresponding Secretary of the Mass. Agr. Soc. published in their Repository, vol. v. p. 64, mentions a field, which, by accident, was planted in part with cut potatoes, and in part with whole potatoes. The result was, that "in the whole course of vegetation, the whole potatoes had a decided superiority over every other part of the field, in the vigor and size of the tops; and, at harvest, in comparing those rows with the adjoining rows, the product of the rows planted whole exceeded an equal extent of the adjoining rows, planted with cut potatoes, more than one third. There was nothing in the cultivation, or state of the land, which could produce this difference, except the circumstance of the one having been planted whole and the other cut."

We might quote many authorities on the other side of the question, but we shall refer to but one at present. A communication on this subject was published in the New England Farmer, vol. iv. p. 314, with the signature J. W. The writer of this we know to be an upright, intelligent, and scientific cultivator. He stated that "On the 3d of May, 1825, I selected twenty good handsome potatoes, as near of a size as possible, ten of which I planted whole in ten hills—the other ten I cut into 4 pieces each and planted in ten hills, in a parallel row with the other, four pieces in each hill. On the 28th of September I dug the potatoes and weighed the produce of each row by itself. The row in which the ten whole potatoes were planted weighed 46 pounds 12 ounces—and the row that was cut into quarters produced 77 pounds 4 oz. The rows were contiguous to each other, and the soil exactly the same. No manure was used. The diversity of the result of other experiments for the purpose of ascertaining whether cut or whole potatoes should be preferred in planting has been nearly as remarkable as in those above related.—We should be much gratified if some of our correspondents would give us their sentiments on the

cause of this variation; and tell us when, and under what circumstances cut, or whole seed potatoes are to be preferred.

While on this subject we will give the directions of Mr Knight, relative to the position in which the seed potato should be placed in planting. He says "When the planter is anxious to obtain a crop within the least possible time, he will find the position in which the tubers are placed to vegetate, by no means a matter of indifference; for these being shoots or branches, which have grown thick instead of elongating, retain the disposition of branches to propel the sap to their leading buds, or points most distant from the stems of the plants of which they once formed parts. If the tubers be placed with their leading buds upwards, a few very strong and very early shoots will spring from them; but if their position be reversed, many weaker and later shoots will be produced; and not only the earliness, but the quality of the produce in size, will be much affected."—*Hort. Trans.* iv. p. 448.

From the New Hampshire Statesman.

**MERRIMACK AGRICULTURAL SOCIETY.**

At a meeting of the Board of Directors of the Merrimack Agricultural Society, holden at the Phoenix Hotel, in Concord, on Thursday, the 9th of April, A. D. 1829; the following gentlemen were appointed a viewing Committee on Farms, viz:

- Thomas H. Pettingill, Salisbury, *Chairman.*
- Joseph M. Harper, Canterbury,
- Joshua Lane, Chichester,
- Jeremiah H. Wilkins, Pembroke,
- Jeremiah Pecker, Concord,
- Simeon B. Little, Boscawen,
- Charles Stinson, Dumbarton.

*Voted,* That the next annual meeting be holden at Hopkinton Village, on Wednesday the 7th day of October next, at 10 o'clock in the forenoon.

*Voted,* That no quantity of land less than twenty-five acres shall receive a premium as a farm.

*Voted,* to dispense with ploughing matches.

*Voted,* That the following premiums be offered, to be awarded at the next annual meeting, viz:

*On Farms.*

On the best farm \$10, and one year's subscription of the N. E. Farmer.

On the next best do \$8, and one year's do do

On the next best do \$6, and one year's do do

On the next best do \$4, and one year's do do

On the best kitchen garden, \$3, and one year's do do

On the next best do, \$2, and one year's do do

*Voted,* To appropriate the sum of twenty-five dollars to be awarded on crops and improvements in the art of husbandry, including reclaimed meadows and the cultivation of the mulberry tree; which sum is to be at the disposal of the viewing Committee.

*On Stock.*

For the best pair of working oxen, \$4  
next best do do 2

For the best pair of 3 years old steers, accustomed to the yoke, 3  
next best do do 2

For the best pair of 2 years old steers, 2

For the four best yearlings, 2

For the best bull over one year old, owned and kept within the county, 5

next best do do 3

next best do do 2

For the best bull calf, 3

next best do do 1

For the best Milch cow, 4

next best do do 3

next best do do 2

For the best 3 years old heifer, 3

next best do do 2

For the best 2 years old heifer, 2

next best do do 1

For the best stud horse, owned and kept within the county, 5

next best do do 3

For the best mare and colt, 4

next best do do 2

For the best Saxon or Merino buck, 4

next best do do 2

For the 5 best Saxon or Merino ewes, 4

5 next best do do 3

For the best boar, 3

For the best sow, 2

For the 2 best spring pigs, 2

2 next best do do 1

*On Domestic and Household Manufactures.*

For the best piece of fulled cloth, not less than 3 yards, \$3,

next best do do 2,

next best do do 1,

Best piece Cassimere, not less than ten yards, 3,

next best do do 2,

Best piece carpeting, not less than twenty-five yards, and not less than 3-4 yard in width, 3,

next best do do 2,

Best piece flannel, not less than ten yards, 3,

next best do do 2,

Best pair blankets, 2,

next best do do 1,

Best piece linen cloth, not less than ten yards, 2,

next best do do 1,

Best piece table linen, not less than ten yards, 2,

next best do do 1,

Best woollen hose, 2 pr, 1,

next best do do 50,

Best silk hose, 1 pr, 2,

Best woollen coverlet, 1,50

next best do do 1,

Best cotton and woollen coverlet, 1,50

next best do do 1,

Best counterpane, 1,50

next best do do 1,

Best straw or grass bonnet, 2,

next best do do 1,

Best manufactured boots and shoes, two prs each, 2,

Best do sole and upper leather, three sides each, 2,

6 best calf skins, 2,

The best specimen of dressing fulled cloth, 2,

next best do do 1,

Best breaking up plough, 2,

Best seed plough, 1,

Best ox yoke, bows, and irons, 1,

Best specimen of blacksmith work, 2,

Best specimen of cheese, not less than 40 pounds, 2,

next best do do 1,

Best specimen of butter, not less than 40 pounds, 2,

next best do do 1,

Best dissertation on making compost manure, 2 dollars, and one year's subscription of the N. E. Farmer. 3

Best specimen of fine needle work, 2,

next best do do 1,50

next best do do 1,

next best do do 1,

Best specimen of sewing silk, 1.

*Voted,* That all persons who enter their farms for premiums, must make application to either of the Committee on farms or the Secretary, prior to the 20th of June next.

*Voted,* That the viewing Committee on farms, in making their awards, will take into view the quantity and quality of mowing, arable, and orcharding, pasture, and woodland, compared with the size of the farm; the condition of buildings and fences, the amount of stock kept, the mode adopted in making and increasing the quantity of manure, the quantity and quality of crops, compared with the labor bestowed, and general neatness and economy attending the management of the farm.

*Voted,* That all the above named animals must be owned within the County of Merrimack, and by the members of the Society, at the time of exhibiting, and must not have received a premium elsewhere, the same year.

*Voted,* That all articles of domestic and household manufactures must have been made within the county, and within one year previous to the exhibition, and by or for the person offering the same.

*Voted,* That the President, Treasurer, and Secretary be a sub-committee to fill vacancies in the viewing Committee on farms, if there shall be any.

*Voted,* That the Treasurer be requested to notify delinquent members and request payment.

*Voted,* To adjourn to Wednesday the 2d day of September next, to meet at the Phoenix Hotel, in Concord, at nine o'clock in the forenoon.

Attest— JOHN WEST, Sec'y.

N. B. It is expected the cattle show and fair will continue two days.

*White Hoofs in Horses.*—Even in a wet soil and climate, white hoofs are more brittle and more liable to accident and lameness than black ones; and, in the stony and more arid soils and climates, white hoofs do not stand nearly so well, and are much more liable to break and to contract than those of a dark color; and, in point of fact, horses having white legs and feet, do not bring so much money as those of precisely the same description which have them not.—*Quarterly Journal of Agriculture.*

*New Tanning.*—There is a shrub, or low tree, abundant on the shores of Curacoa and Carthage, called the *Cæsalpinia coriaria*, three tons of the pods of which have been found, by experiment, to be equal for the purpose of tanning leather, to seven tons, 16 cwt. of oak bark.—*Hamilton's Columbia.*

[If these statements are correct, we may expect that, ere long, *Cæsalpinia* pods will form a prominent article of commerce between South America and this country.]—*Lon. Mec. Mag.*

COMMUNICATIONS.

MASSACHUSETTS HORTICULTURAL SOCIETY.

PREMIUMS ON TREES AND FRUITS.

The Committee who have in charge whatever relates to the multiplication of fruit trees, fruit, &c.—the recommending of objects for premiums, and the awarding of them, have attended to that duty, and submit the following report.

1st—On Nurseries.

For the best nursery of apple trees of the most approved kinds of fruit, not less than one thousand in number, and not less than two years old from the budding or grafting, \$10

For the best nursery of pear trees of the most rare and approved varieties, not less than one thousand in number, and not less than two years old from the budding or engrafting, a premium of 10

For the best nursery of peach trees of the greatest variety of the best kinds, not less than two thousand in number, a premium of 10

For the best nursery of cherry trees, not less than five hundred, and not less than two years old, and of the best kinds, a premium of 5

For the best nursery of plum and apricot trees of approved varieties, not less than three hundred in number, a premium of 5

2d—On Fruits.

For the best apples, not less than two doz. a premium of 4

For the best pears, not less than one doz. a premium of 4

For the best peaches, not less than one doz., a premium of 4

For the best plums, not less than one doz. a premium of 3

For the best apricots, not less than one doz., a premium of 3

For the best foreign grapes, not less than three bunches, a premium of 3

For the best native grapes, not less than six bunches, a premium of 3

For the best gooseberries, not less than one quart, a premium of 2

For the best strawberries, not less than one quart, a premium of 2

3d—On the culture and management of fruit trees, and the diseases incident to them.

To the person who shall offer to the Society at their annual meeting in Sept., the best treatise, in manuscript, on the cultivation and management of fruit trees, a premium of 5

To the person who shall offer to the Society, at their annual meeting in Sept., the best treatise, in manuscript, on any one, or more, of the insects that attack fruit trees, with the best method of preventing or destroying the same, a premium of 5

To the person who shall offer to the Society, at their annual meeting in Sept., the best treatise, in manuscript, on any one, or more, of the diseases to which fruit trees are liable, with the best method of preventing the same, a premium of 5

4th—New Varieties.

To the person who shall introduce and propagate the greatest number of the new and most approved varieties of fruit trees, a premium of 10

The times and places for exhibiting the various kinds of fruit, to be fixed by the Committee, and published.

Discretionary premiums to be awarded on fruits presented by members, or others, when rare and of excellent sorts.

All which is respectfully submitted, by order of the Committee.

E. PHINNEY, *Chairman.*

FOR THE NEW ENGLAND FARMER.

INSECTS.

MR FESSENDEN—Among the many tribes of insects, which devour the vegetable products of the farmer, that numerous species commonly called *rose bugs*, are, at present, the most alarming.

In the year 1825, the writer began his observations and experiments on these destructive insects, not expecting any pecuniary remuneration whatever, but with a view to satisfy himself as to their habits and economy, hoping in the course of the investigation to find some effectual mode of destruction, or at least, some efficacious antidote. He was prompted to this course by the great injury they had done him. He had no previous opinions to support; but expected to learn their economy by a close examination of all their movements. He was unacquainted with any system of Entomology, except that of Linnæus, and with that imperfectly. He had merely learned by turning over a few pages of the Encyclopedia, then publishing in Philadelphia, that there were new arrangements, new divisions, and new names; but he had no leisure time to acquaint himself with the different systems. He had not seen any specific name of the *rose bug*. He suspected that it was an American insect, probably not described by any foreign Entomologist. It was first known by its ravages on the *rose*; and on this account had received its common name. And from observation, it had a manifest preference for that flower, above every other vegetable production, destroying every variety within his knowledge. Under all these circumstances, he called the insect *SCARABÆUS roseus*, a name, which then answered his purpose, the specific name being founded (as was apprehended) on one of its peculiar habits.

It now appears, however, that the insect has been described by several Entomologists, each giving a different specific name, some founding it on a prominent habit, and others on anatomical structure. Fabricius first described the insect in question, and called it *MELOLONTA subspinosa*, which specific name has the precedence, and ought to be retained. The modern genus, *MELOLONTA* is included in the *SCARABÆUS*, of Linnæus, the parent of the science.

But, neither the name, nor the history so much concerns us, as to know in what manner we can prevent their depredations. As to the caterpillar and some others, we have the mode of destruction clearly pointed; not so with the *rose bug*.—Should they increase from year to year (and we see nothing to prevent, except the powerful operation of some natural cause, now unknown to us,) they will in time not far distant, sweep all before them.

They, in 1828, destroyed much fruit, and stripped my grape vines, one of which (a great bearer ten years ago) measures eight inches in cir-

cumference, 16 feet from the root, and spreads its branches over much ground. They first appeared on the 10th of June, and increased until the 20th, at which time they were very numerous; but from this time, decreased, and but comparatively few were seen after the 2d of July—very few after the 10th, and none was observed after the 23d. Ten quarts, by measure, were caught, mostly on rose bushes.

Neither the mutilated roses, foliage of plants, nor damaged fruit should be immediately removed, as these insects prefer such, to that which is sound and un hurt. They will collect round a mutilated rose in prodigious numbers, and may be easily caught.

It seems necessary, in order to concentrate our efforts, in one common cause, against our numerous enemies, that investigations and experiments should be made known. An experiment, fairly conducted, whether successful or not will have its use. If successful, it is of great importance, if unsuccessful, it will prevent a repetition, and may lead to one of more efficacy.

Fifteen grains of corrosive sublimate dissolved in two ounces of spirit and added to one quart of water, with a little gum arabic, and applied with a brush to young fruit, peaches, &c. was not found effectual against the *rose bugs*; but it destroyed both fruit and foliage. The same solution applied to young cucumbers did not prevent the yellow bugs from injuring them, neither did it appear to injure the plants.

A strong decoction of wormwood (*artemesia absinthium*) with a fine powder of colombar-root (a very bitter substance) and a little gum arabic, to make it adhesive, applied to fruit and young cucumbers, was not effectual against the insects.

The best antidote against the *rose bug*, and the small yellow bug, that has yet come under my inspection is *slacked lime* applied with a dredging box, while the fruits or plants are wet with dew. If the fruit or plants be wet with a weak solution of gum arabic, previously to the application of the lime, it will remain on them much longer, and no injury will be sustained by it. If applied to young cucumber plants, the seed leaves must be carefully turned up, wet, and the lime applied as aforesaid. The lime used had been nicely slacked with a little water, one year, for the purposes of the garden. Perhaps, it would be equally well, if slacked immediately before its application.

It was found, that, if *rose bugs*, while on plants, be thoroughly wet with very strong soap suds, (one gill of strong soft soap to one quart of water) they soon die. This strength did not injure the plants on which it was tried. This experiment was made when the bugs were on the decline, and whether the mixture would have the same effect in the beginning of their race, while in their utmost vigor, or prevent them from preying on plants wet with it, further experiments may determine. It is needless to say anything in this paper, as to the fertilizing power of this application, or that of lime.

In strong soap suds (one gill of soap and two quarts of water) *rose bugs* will die in a short time, and this mixture supersedes the necessity of scalding them, as is the case when caught in simple water.

R. GREEN.

Mansfield, February 6th, 1828.

From the Salem Gazette.

**SILK—WHITE MULBERRY TREES.**

The importance of introducing the cultivation of the White Mulberry Tree, a measure preparatory to the extensive introduction of silk, in this country may be inferred from the following facts, extracted from the report of the Committee on Agriculture in the United States House of Representatives, May 2d, 1826.

*A statement of the value of Silk Goods imported more than was exported, contrasted with the value of bread stuffs exported in the years 1824 and 1825.*

Years.	Silk imp'd more than exp'd.	B stuff exp'd.
1824	\$5,387,019	\$6,799,246
1825	7,705,785	5,417,997

An importation for home consumption of more than seven and a half millions of dollars in Silk, an exportation of less than five and a half millions of dollars in Bread stuffs! The facts speak the importance of the subject, and indicate the necessity that exists of awakening the slumbering agricultural resources of our country, by the introduction of new and profitable articles of production. That our farmers may cultivate mulberry trees and engage in the production of silk with a fair prospect of profit, is rendered highly probable from the following calculation, made by John Fitch, Esq. of Mansfield, Con. where the business has been carried on for several years to a considerable extent.

One acre of full grown trees, set one and a half rods apart, will produce forty pounds of manufactured sewing silk.

The labor may be estimated as follows:—

For the three first weeks after the worms are hatched, one woman, or children who would be equal to such a person.

For the next twelve or fourteen days, 5 hands, or an equivalent number of children. In this period two men with other help would be employed to better advantage than all women and children. This finishes with the worms.

For plucking off the balls, reeling the silk, &c. it requires about the same amount of labor for the same length of time as the last mentioned period, which may all be performed by women and children. The aforesaid labor and board may be estimated at

	\$80
Spinning.	34
	<hr/> \$114
40 lbs. of silk at 5 dolls per lb.	200

Net profit per acre, \$86

To prepare, therefore, for the production of silk, it is desirable that White Mulberry Trees should be immediately cultivated in all parts of our country. The wood produced by their growth will pay well for the expense of cultivating, should our farmers never find it for their interest to make any other use of them.

*Hints on the management of the Mulberry Tree.*

All practical writers agree that the proper soils for the mulberry tree are dry, sandy, or stony.—The nurseries as well as large or small mulberry plantations, require a sunny exposure, spots well sheltered from strong and cold winds. There is considerable difference in the quality of these trees. They are diocious, that is, some trees are male or barren, some female, or fruit-bearing.—The male produce the most leaves and are consid-

ered on many accounts better for feeding silk worms than the female.

The value of a nursery of trees therefore, raised from seed or from cuttings taken from female trees, or from inferior varieties, may be increased by grafting.

There are four methods of propagating mulberry trees. 1st from the seed; 2d from roots; 3d from layers, and 4th from cuttings. The 1st and 4th can at present be alone generally resorted to in this country. An ounce of good well cleaned seed, well managed will probably produce ten or twelve thousand plants. It should be sowed towards the last of April. The ground being properly prepared by previous ploughing, or digging and manuring, is to be cleaned, levelled, and divided into beds of four or five feet in width.—Drills from six to ten inches asunder and from one to two inches deep must then be made by a line. The seed may be sown in these drills dry, or having been steeped two days in water, rub it on packthread to which it will adhere, and lay the thread in the bottom of the drill and cover it with the earth. In two or three weeks, if kept moist, the young plants will appear. Keep the beds clear of weeds. On the approach of winter it may be well to cover them with leaves. If the seedlings grow the first season to the height of one foot or more, take them up in the spring following, cut the top so as to leave about three inches above ground, cut off the lower part of the root and set them in nurseries in rows like other fruit trees, where the following spring they may or may not be grafted, pruned, and cultivated until they become sufficiently large to set in *Hedges* or *Plantations*. Cuttings should be taken from perpendicular shoots, and particularly from those which terminate branches. They should be of the last summer's growth, and from six to fifteen inches in length. Plant them in shady borders, early in the spring, about two-thirds their length in the ground; close the earth well about them, and in dry weather let them be watered. After a year they may be transplanted in open nursery rows if well rooted.

**WORCESTER AGRICULTURAL SOCIETY.**

The funds of this Society arising from the voluntary contributions of individuals as appears from the annual report of the treasurer, now amount to the sum of five thousand three hundred and seventy-eight dollars, safely invested, in good promissory notes of hand, signed by responsible individuals.

The following gentlemen were elected officers.

- LEVI LINCOLN, *President.*
- AARON TUFTS, *1st Vice President.*
- WM STEDMAN, *2d do do*
- WM D. WHEELER, *Rec. Sec.*
- OLIVER FISKE, *Corresponding Sec.*
- THEOPH'S WHEELER, *Treasurer.*

**TRUSTEES.**

Seth Caldwell, Barre. Heman Stebbins, Brookfield. Gen. Salem Town, Charlton. Ebenezer Estabrook, Holden. Jacob Fisher, Lancaster.—Isaac Southgate, Leicester. Bezaleel Laurenc, Leominster. William S. Hastings, Mendon.—Samuel Waters, Millbury. Adolphus Spring, Northbridge. Col Samuel Mixer, New Braintree. Col William Eager, Northborough. Col Jacob W. Watson, Princeton. Nymphas Pratt, Shrews-

bury. Jacob Conant, Sterling. Daniel Tenney, Sutton. Samuel Read, Uxbridge. Lovett Peters, Westborough. John W. Lincoln, Silas Brooks, Gen. Nathan Heard, Rejoice Newton, Thomas Chamberlain, Stephen Salisbury, Jun., Samuel B. Thomas, Worcester. Lovel Walker, Templeton. Jerome Gardner, Harvard. John Batcheller, Grafton. Jonathan Wheeler, Grafton. James Draper, Spencer. Jonathan P. Grosvenor, Paxton. Stephen G. Gardner, Bolton. Nathan Howe, Shrewsbury. Eli Warren, Upton.

**NEW ENGLAND FARMER.**

BOSTON, FRIDAY, MAY 8, 1829.

*Apparatus for Lyceums, &c.*—Mr Holbrook, who has for several years been successfully and assiduously engaged in organising and carrying into effect those useful and popular seminaries of science denominated Lyceums, has devised, collected, and advertised the following among other articles of apparatus for those institutions. A set of Geometrical Solids and Diagrams, with a small Manual to aid teachers, and their pupils in their application. The Mechanical Powers, viz. Levers, Pulleys, Wheel and Axle, Screw, Wedge, Inclined Plane, Hydrostatic Bellows, and Syphon.—A representation of the Solar System, Instruments for Tides, Eclipses, and Changes of Seasons, &c. A Pneumatic Cistern, Lamp Stand, and various other articles as they may be ordered. Air Pumps, Electrical, and Galvanic Apparatus, Geological Specimens, &c. &c. Remittances and orders for the above and similar articles, to be directed to Josiah Holbrook, Boston.

*Gypsum.*—A paper printed at Middlebury, Vt, states that great quantities of gypsum, or Plaster of Paris, have been found in the country west of lake Champlain, and east of the upper part of the Hudson river.

*Chimney Sweepers.*—The government of Great Britain, in order to abolish as far as possible the practice of employing boys to clear out chimneys, has issued an order that in future the flues of all the Royal Palaces, public offices, &c. &c. shall be cleansed by the use of machinery, invented by a Mr Glass.

*Infusion of Walnut Leaves to destroy Insects.*—It appears by a late communication to the London Horticultural Society, by Sir Charles M. L. Monck, Bart., that worms which infested plants in pots were destroyed by a pint of an infusion of walnut leaves given to each pot. The worms quickly emerged from the mould to the surface, and were removed. This treatment was repeated in the following week, when a few more worms were extracted; the plants which had been sickly, after this application resumed their health and blossomed strongly. This success induced Sir Charles to try the experiment on orange trees, and other plants in pots, and it was attended with equal success. He thinks that the infusion is beneficial, not only in destroying the worms, but that it acts also as a manure. The infusion is made by pouring boiling water on fresh walnut leaves; which having stood till cold, is ready for use.

Forsyth recommends a decoction of walnut leaves as an antidote to insects, and a decoction of elder leaves is also said to answer the same purpose.

FOR THE NEW ENGLAND FARMER.

## SEA KALE—ITS CULTURE.

MR RUSSELL—Although I have distributed sea kale seed for 15 years yet there is an universal complaint of its failure. The cause is, that it is sown too late. It drops its seeds in August, and where they are then buried, they never fail of growing. I send you some seedlings of last year, to be distributed to the curious, say 3 or 4 roots to each. To a root, a crown is necessary—the crown is known by its foliage just starting—each crown will in good land furnish 4 at least next fall—and twelve stools or grown plants are enough for one family, as each will give from half a peck to a peck of eatable matter, and their duration fit for table does not exceed a fortnight.

Yours, &amp;c.

Roxbury, April 30.

J. L.

## INDIAN CORN.

Seed corn is commonly soaked before planting for two purposes, to preserve it from birds and insects, and to quicken its growth. In many cases the soaking of seed corn is, no doubt, of great utility, but sometimes it is thought best to plant it dry. There is danger in soaking the seed too much, especially if it be planted early in the season, as it sometimes causes the corn to rot in the ground. But if planting a second time should become necessary, in consequence of the destruction of the seed first planted, or if planting be delayed till the beginning of June it will be proper that the seed should have boiling water poured upon it. Let it not soak more than a half a minute, and be cooled speedily, and be planted before it dries.—The corn will be forwarded in its growth by several days. The seed should be covered with about two inches of earth.\*

Jesse Buel, Esq. of Albany, observes that "Failures, and great inconvenience and loss often result from the seed not vegetating from its destruction by the wire worm and grub, and from the depredations committed upon the young plants by birds and squirrels. As I have never suffered in either of these respects, I will state my method of preparing the seed. I collect, in the first place, a quantity of the roots of the black hellebore, or itch weed, which abounds in swamps, grows with, and resembles in its habits, skunk's cabbage, except that the leaves are narrower, longer, and grow upon the seed stock: these I boil till I obtain a strong decoction. I then take out the roots, and add to the liquor salt petre, in the proportion of four ounces to three gallons, and put in my seed corn while the liquor is yet warm. Thirty-six hours is the longest period it should be suffered to steep, as the nitre may destroy the vegetating principle of the grain. As a further precaution, the liquor is again warmed, and a gill of tar stirred in, and the seed immersed in it anew. Thus prepared I have not lost twenty hills in four years. The germinating process commences before the corn is planted, and unless the ground is too wet to grow the crop, (and it never pays the expense of culture on soils that abound in springs, or that are naturally wet and cold,) it will continue to progress. The hellebore is poisonous, and though the ground may partially extract the poison, neither birds nor squirrels will ever disturb a dozen hills. The tar impregnates the seed and protects it from the worms. The nitre and plaster, with

which latter the seed is mixed before planting, combine their fertilizing properties to give vigor and strength to the young plants."

Soaking seed corn in a solution of Glauber's salts has been recommended as a preservative against insects and birds, and such solution has likewise been thought to be valuable for its stimulating and fertilizing qualities. (See New England Farmer, vol. v. page 316.) Copperas dissolved in water has likewise been highly recommended as a steep for seed corn. A writer for the N. E. Farmer (see vol. iv. p. 284) states that he "used about one and a half pounds of copperas in three pecks of corn. I made the water warm, and soaked the corn full 48 hours before planting, putting in copperas as we used it out. It is not easy to use too much copperas. I believe the more the better." See likewise N. E. Farmer, vol. vi. p. 358. This preparation for seed corn has been much used, and, so far as we have learned, with uniform success.

A writer in the Richmond Enquirer, with the signature Agricultor, says "I now from a small spot of poor ground, raise the greatest profusion of melons, whereas, until lately, I could not raise enough on four or five times the same space of rich land. I dig square holes ten feet apart, each way, for watermelons, and about six feet for musk melons; for the first, two feet deep, for the last, eighteen inches deep, and eighteen inches wide. The roots run but a short distance in a horizontal direction, but striking deep into the earth, they are secure from the effects of drought; and by filling the holes half full of manure, and finishing them to a few inches above the surface with a mixture of manure and soil, or which is better, a composition of vegetables, and other substances, commonly to be met with around out houses and pig pens, a depth of soil, of fine and light tilth is formed. I have not attempted to raise pumpkins in this way, but have no doubt that it will answer for them."

The same plan may be adopted with advantage and economy, as to manure, in raising Lima beans, especially in cold situations.—Penn. Agric. Almanack.

## SWEET POTATOES.

We publish the following account of the method of cultivating this vegetable, which we derived from a source that may be relied on. We have no doubt that it would be a profitable crop for our farmers to raise on a large scale. The yield is equal to that of the common potato, and the price is more than double.

It is not to be expected, however, that our farmers will commence the cultivation on a large scale, until they have made an experiment upon a small one.

"I raised the last season a bushel and a half of sweet potatoes from thirty hills—an average lot of them were exhibited at the Cattle Show in Mansfield. They were from six to eight inches in circumference, and from six to twelve inches long. I planted them in hills, which were about the size of a bushel basket, and made as near together as the soil would permit; so that the bases of the hills nearly touched each other. The slips were cut in two, and three pieces were put in each hill, about eight inches apart, and covered an inch or so with the earth.

All the attention which was paid to them after planting was merely pulling up the weeds with

the fingers until the potatoes made their appearance. The vine grows with great rapidity, and soon covers the hills, so that no further attention is necessary.

The best soil for the potato is a light sandy loam, manured with compost, spread and ploughed in; or a soil composed of swamp mud and sand, with old manure. The vegetation is hastened by cutting the slips. I have no doubt that it would be still better, where it is intended to plant but twenty or thirty hills, to start the slips under a glass frame. It was a very backward spring last year, and my potato vines did not show themselves for more than four weeks after planting."—Taunton Advocate.

Edinburgh Review.—The 96th number of this periodical, republished by Wells & Lilly, contains articles on the following subjects.

Lockhart's Life of Burns—Bishop Heber's Journal—Freedom of trade and settlement in India—Recovery of Lost Writings—Papyri, Ancient Tachygraphy, Palimpsests—American Tariff—Police of the Metropolis (London)—Causes and Prevention of Crime—Northwest Passage—Expeditions to the Polar Sea—Importation of Foreign Wool—State of the Woolen Manufacture—Bentham's Rationale of Evidence—Shuttleworth's Sermon—Religious and Temporal Knowledge.

Seed Corn.—It is of the utmost importance to the farmer to secure the first blades of corn that shoot forth, in order to obtain stalks whose fruit shall come to maturity. The experiment has been tried with success, of soaking the corn before planting it, in a solution of Glauber's Salts. Seed that had been thus prepared was planted by the side of some of the same quality which had not been soaked. The result was that the soaked seed came up three or four days before the other, and remained uninjured by worms or birds, while one half of the other was destroyed. The expense of thus leaching the seed is a mere trifle, and we wish that some of our agricultural friends would make the experiment, that its utility may be further tested.—Lowell Journal.

Sea Kale.—This garden vegetable is not generally known in this country, but is likely to become an object of cultivation in various places.—The following resolution in relation to it, was adopted by the Pennsylvania Horticultural Society, at a stated meeting held on the 6th ult:

"That a premium of ten dollars, or a gold medal of that value, be awarded to the person who shall bring to the Philadelphia market, in the year 1831, the greatest quantity (not less than 12 bunches of one pound each) and best quality of Sea Kale, properly bleached."

Mr Joseph Brown, a mason in Boston, has invented a cement for the outside of buildings, which is a very good imitation of marble. It is said to resist moisture, smoke, and severity of climate. In the interior of houses it precludes the necessity of oil painting, as it bears washing as well as the natural marble. We have seen several houses covered with this cement; and we think a stranger might easily be deceived by the beauty of its appearance.—Mass. Journal.

Great Ox.—An ox was driven into this town last week, which weighed when alive, 1828 lbs. and 1247 lbs. when dressed. We understand it was raised by Capt. Weymouth, of Belmont.—Maine Farmer.

\* Deane's N. E. Farmer.

**Cure for Mosquito Bites.**—The time has not yet arrived for the sensation of "personal wrongs" inflicted by those little reprobates, the Mosquitoes. There is a remedy, and for fear we might forget it, we give it in advance, recommending to the reader to have this paragraph framed and hung over his mantle piece. Put a little ammonia on the bite, and you will be instantly out of trouble. We charge no fee for this prescription.—*N. Y. M. Courier.*

**MASSACHUSETTS HORTICULTURAL SOCIETY.**

We have received the past week, from Mr ROBERT MANNING, of Salem, as a donation to the Library of this Society, the following works.

A Treatise on the Culture and Management of Fruit Trees; in which a new method of Training is fully described. With observations on the Diseases, Defects and Injuries of Fruit and Forest Trees; and an account of a particular method of Cure, made public by order of the British Government. By Wm Forsyth,—with notes adapting the Rules to the Climates and Seasons of the United States, by Wm Cobbett.

New Improvements of Planting and Gardening, both philosophical and practical, explaining the Motion of the Sap and Generation of the Plants, &c. &c. By Richard Bradley, Fellow of the Royal Society.

The Clergyman's Recreation, showing the Pleasure and Profit of the Art of Gardening. By John Lawrence, A. M. (a rare work, with plates, edition of 1716.)

An Introduction to the Knowledge and Practice of Gardening. By Charles Marshall, with notes by Dr Anderson, in 2 volumes.

Vineta Britannica, or a Treatise on Cider, and other Wines and Drinks extracted from fruits growing in this kingdom; with the method of propagating all sorts of Fruit Trees. With a Discourse on the best way of Improving Bees. By J. Worlidge. (a rare copy, with plates, edition of 1691, London.)

**NOTICE.**

A Special Meeting of the Massachusetts Horticultural society, will be holden at the office of Zebedee Cook, Jr., on Tuesday the 12th inst. at 11 o'clock.

May 8.

R. I. EMMONS, *Rec. Sec'y.*

**NOTICE.**

The Standing Committee of the Massachusetts Horticultural Society, on the Culture and Products of the Kitchen Garden, are requested to meet at the office of the New England Farmer, on Saturday, 9th inst, at 11 o'clock, A. M.

Per order of J. TIDD, Chairman.

**A Farm on a Lease.**

To let, a valuable Farm in Newton, in a high state of cultivation, on liberal terms—apply at this office a24 3t

**Farm for Sale**

In the town of Scituate, 13 miles from Boston, and the same from Plymouth. It is pleasantly situated on the Mail road.—Contains about 30 acres of good land, partly wood—a two story House, and out buildings, and will be sold at the low price of \$1200, if applied for soon. More land can be had in the immediate vicinity, if wanted. Apply to John Collamore, Esq. near the premises, or the subscriber in Pentucket, a24 3t

HORACE COLLAMORE.

**Red and White Clover Seed.**

For sale at the New England Farmer Seed Store, No. 52 North Market Street. 500 lbs. Dutch White Honeysuckle Clover, (imported.) Also, Herd's Grass, Red Top, Orchard Grass, Lucerne, Fowl Meadow, Hemp and Flax Seed, &c. &c. March 27 t

**French Grapes.**

A few bundles first quality Vines, for sale at COPELAND'S POWDER STORE, 65 Broad St. Also POWDER, SHOT, BALLS, FLINTS, &c., as usual, at wholesale and retail, on the most favorable terms. April 17 4t

**Mangel Wurtzel, Sugar Beet, &c.**

For sale at the Seed Store connected with the New England Farmer, 52 North Market street, 200 lbs. Mangel Wurtzel.

200 lbs. French Sugar Beet, raised expressly for this establishment, by JOHN PRINCE, Esq. Roxbury.—The superiority of this seed and the excellence of the roots for cattle are too well known to need comment.

Also, roots of the Pie Plant, or Tart Rhubarb, in fine order for transplanting,—25 cts per root. Double and Single Dahlias, from 25 cts to one dollar each. The colors and form of this flower are magnificent, and are of the easiest culture, requiring the poorest soil, in which they bloom in the highest perfection. The roots are tuberous, resembling a sweet potato—can be packed for transportation in any part of the union.

Also, Double Tuberoses, Tiger Flowers, Amaryllises, Formosissima, &c., beautiful bulbs now in season to plant

Also, White Mulberry Seed, 50 cts per ounce, Lucerne, or French Clover, White and Red Clover, Sanfoin, Timothy, Orchard Grass, Oat Grass, Herds Grass, &c.

Also, several varieties of field corn, viz. the Early Golden Sioux, Gilman, Red, Turkey Wheat, Early Jefferson, (for the table) Sweet, or Sugar (for the table.)

The Appalusia Melon—a new variety from Illinois, introduced by Doct. GREEN.—This melon was originally derived from the western Indians, by E. WARREN, Esq.—is in eating from the 1st of September to the 1st of November—melons small, remarkably sweet, with red flesh, and a very thin rind—25 cts per ounce.

Also, the Apple Seeded Melon, a very early variety. The Star Melon, a very late variety, of the Nutmeg species.

**Agricultural Books.**

The third edition of Fessenden's *New American Gardener*; this work has been pronounced by the most judicious horticulturists in New England and the middle states, to be the best treatise on Fruit Trees, Vegetables, Grape Vines, &c., to be found in this country—price \$1.25.

The *Vine Dresser's Theoretical and Practical Manual*, on the Culture of the Vine; and Making Wine, Brandy, and Vinegar. By Thiebaut de Berneaud.

The *Young Gardener's Assistant*, containing Directions for the cultivation of Culinary Vegetables, and Ornamental Flowers. By T. Bridgeman, gardener, New York—price 37 1-2 cts.

A practical Treatise on the Management of Bees; and the Management of Apiaries, with the best method of destroying and preventing the depredations of the Bee Moth. By James Thacher, M. D.—price 75 cts.

Also, one copy of each of the following rare works:—Columella's Treatise on Husbandry and Trees—with illustrations from Pliny, Varro, Palladius, and other ancient and modern authors, (a fine copy, London quarto edition, price four dollars.

Phytologia, or the Philosophy of Agriculture and Gardening: with the theory of Draining Morasses, and with an improved construction of the drill plough. By Dr Darwin, (Dublin edition, price three dollars and fifty cts.)

Darwin's Botanic Garden—(price three dollars, a fine, correct copy.

The Horticultural Repository, containing Delineations of the best varieties of the different species of English Fruits; with delineations of its blossoms and leaves, in those instances in which they are considered necessary, with descriptions and colored drawings of all the prominent Apples, Apricots, Cherries, Currants, Figs, Filberts, Gooseberries, Grapes, Melons, Nectarines, Peaches, Pears, Pines, Plums, Raspberries, Strawberries, Nuts, &c. By George Brackshaw, author of the "Pomona Britannica."—In 2 octavo volumes, with 104 large colored engravings—price \$7 per volume. The original cost of the work was \$32,00.

**Fir Trees.**

200 very handsome Fir Trees for sale, at the garden of S. Downer, in Dorchester, by Rufus Howe. tt

**Sweet Potato Slips, Cauliflower Plants, &c.**

Just received at the Seed Store connected with the New England Farmer, No. 52 North Market Street,

A few bushels Carolina or Sweet Potato Slips, for planting.

Also, Early Cauliflower Plants at \$1,00 per 100, in fine order for transplanting—and Early Cabbage plants, 75 cents per hundred.

Asparagus Roots, 2 to 4 years old, 75 cents to one dollar per hundred. Rhubarb Roots—the large Dutch Currant Bushes, one dollar per dozen, Grape Vines, Hawthorns, &c. &c. Any of the above roots, that may require it, will be well packed in moss, to ensure safety in their transportation. tf

**Roman.**

This very elegant, full blooded horse, imported with a hope of improving the breed, will stand this season at the farm of Mr Stephen Williams, in Northborough, County of Worcester, where some of his stock may be seen.

Roman was purchased in England of the Earl of Warwick, and his pedigree has been traced in the New Market Studbook from Childers, the swiftest horse that ever run over New Market course, through eight generations of the highest bred horses and mares in England without a single cross of inferior blood. At 4 years old he won 5, and at 5 years old he won 4 prizes, and has since beat some of the fleetest horses in England, over the most celebrated courses.

His color a very bright bay—black legs, mane and tail—walks and trots well—is very good tempered—high spirited—active—15 1-2 hands high, and is considered by judges as handsome and well formed a horse as can be found in the country.

Mares have been repeatedly sent to him from Maine, Rhode Island, and Connecticut, as well as from the remote counties in this State, and the neighboring towns, and his colts are handsome and command high prices.

Terms—\$20 the season, to be paid before the mares are taken away.

Northborough, Mass, April, 1829.

**Crockery, Glass, and China Ware.**

Ephraim B. McLaughlin, 4 Dock Square, has for sale, an elegant assortment of newest patterns in the above line, which are offered at low prices for cash. Country merchants and others are invited to call. optl mar27

**Imported Horses.**

Barefoot, and Cleveland, the two English horses, will stand for the season at their stable in Brighton. Barefoot at \$25, and Cleveland at \$10, with \$1 for the groom. a24

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.	2 00	3 00
ASHES, pot, first sort,	ton.	125 00	130 00
Pearl, first sort,	"	125 00	130 00
BEANS, white,	bushel.	1 00	1 37
BEEF, mess,	barrel.	10 25	10 50
Cargo, No. 1,	"	9 00	9 50
Cargo, No. 2,	"	8 00	8 50
BUTTER, inspected, No. 1, new,	pound.	14	16
CHEESE, new milk,	"	7	9
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	7 00	7 12
Genesee,	"	7 00	7 50
Rye, best,	"		
GRAIN, Corn,	bushel.	60	62
Rye,	"	70	80
Barley,	"		67
Oats,	"	34	37
HOG'S LARD, first sort, new,	pound.		9
LIME,	cask.	85	90
PLASTER PARIS retails at	ton.		3 50
PORK, clear,	barrel.	16 00	16 50
Navy, mess,	"	13 00	13 50
Cargo, No. 1,	"	13 00	13 25
SEEDS, Herd's Grass,	bushel.		2 00
Orchard Grass,	"		3 00
Fowl Meadow,	"		3 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		2 50
Red Top	"		62
Lucerne,	pound.	38	50
White Honeysuckle Clover,	"	33	50
Red Clover, (northern)	"	7	8
French Sugar Beet,	"		1 50
Mangel Wurtzel,	"		1 50
WOOL, Merino, full blood, washed,	"	35	44
Merino, full blood, unwashed,	"	22	26
Merino, three fourths washed,	"	30	35
Merino, half & quarter washed,	"	28	33
Native, washed,	"	25	28
Pulled, Lamb's, first sort,	"	37	40
Pulled, Lamb's, second sort,	"	25	30
Pulled,     " spinning, first sort,	"	30	33

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	pound.	10	12 1-2
PORK, fresh, best pieces,	"	7	10
whole hogs,	"	5	7
VEAL,	"	6	12
MUTTON,	"	4	12
POULTRY,	"	10	16
BUTTER, keg and tub,	"	14	20
Lump, best,	"		20
EGGS,	dozen.	12	16
MEAL, Rye, retail,	bushel.	1	09
Indian, retail,	"		76
POTATOS,	"		50
CIDER, [according to quality,]	barrel.	2 00	2 50

## MISCELLANIES.

From the Evening Post.

—  
SPRING.

The lovely Spring—the joyous Spring  
Comes o'er our clime again,  
A welcome to its blossoming,  
Its fleet but smiling reign.

This morn a carol from the vale,  
Light hearted, soft, and free,  
Came freighted on the gentle gale,  
Whispering of Spring to me.

The blessing of the showery skies  
Has fallen on the grove,  
And peeping from their low disguise,  
I see the flowers I love.

The yellow, mottled, crimson, blue,  
Their thousand tints display,  
And all of balm and brilliant hue,  
Meet in the fair array.

The south, the south, the balmy south,  
How breathes it o'er the heart,  
Each flowret ope's its silken mouth,  
And feels new fibres start.

It gives a life to dormant powers,  
'Their fetters off' it flings,  
And bears away the laughing hours  
More gladly on its wings.

Now brightly glows the freshen'd sky,  
The clouds are gaily bleat,  
Fringing their fleecy tapersy,  
With golden garnishment.

The rills flow purer, and they sing  
A gush of music out,  
Whose cadence is, 't is Spring, 't is Spring,—  
'T is Spring, my pulses shout.

*The Nest of an Ostrich, found in South Africa by Mr Broadbent, a Missionary.*—The eggs were forty-two in number, including the two which had been taken away before, and were arranged with great apparent exactness. Sixteen were close together in the middle of the nest, and on these the ostrich was sitting when we arrived: they were as many as she could cover. The remaining twenty-six were placed very uniformly in a circle about 3 or 4 feet from those in the middle. The eggs which were in the circle we found to be quite fresh, at which I expressed my surprise.—The Hottentots informed me that these had been provided by the ostrich against the hatching of those in the middle, when she would break them one after another, and give them to her young ones for food; and that by the time they were disposed of in this manner, the young ostriches would be able to go abroad with their mother, and provide for themselves such things as the desert afforded. I have seen large flocks of these creatures in South Africa. The fact which I have just stated, relative to the preservation of a quantity of eggs for the subsistence of the young ones immediately after they are hatched, affords as striking an illustration of a superintending Providence, perhaps, as the whole circle of natural history affords.

*Rail Road.*—We learn that letters have been received from Jonathan Knight, Esq. and Captain

M'Neil, who went to England to examine the rail roads there, which are of a very satisfactory character, and will tend to give more and more confidence in the complete triumph of the great enterprise that we have now in progress between Baltimore and the west.—*U. S. Gazette.*

*Why does a razor cut better after having been dipped in hot water?*—The brief article below on this subject has been condensed from a recent London publication; and may not be unacceptable to those who delight in a "close shave."

This cutting question has been frequently agitated in newspapers and other periodicals; and in answer to it, the following remarks have been dictated "by a thinking man, with a small portion of chemical knowledge."

Hair, horns, hoofs, and nails, are principally composed of hardened gelatine: now, gelatine possesses the property of becoming softer, or more easily divisible into parts, either by being soaked in hot water, or by caloric applied in any other way, but not in so great a degree in the latter case, as in the former; it follows, therefore, that to produce a *maximum* of effect, the hair, horn, &c. should be as wet, and the cutting instrument as hot as possible, short of burning the animal substance.

If one desires an experiment to convince him that this is a property of gelatine, let him dip two fingers into warm water, and two others into cold; upon cutting the nail upon one of each, with a cold knife, he will find that on the warm finger cut easier than that on the cold, and both of them easier than that on a dry one. If, now, the knife be warmed in any way, the effect will be more visible on all three. This is precisely what is done in shaving; lather is first applied, which can never continue hotter than 98 deg. because that is the temperature of the human body, and it is rapidly brought down to that by evaporation from its surface; the hair is not sufficiently softened by this heat for some persons' feelings, therefore they increase the heat of the razor to 150 deg.; if they go much farther their sensations tell them to stop. It is by no means *essential* that the razor should be dipped into hot water; heated mercury would do as well; but we use water because its temperature is more equable, and because it is more common and convenient than the other.

The old barber's fear of dipping his razor into hot water, surely showed, that though a *shaver*, he was no *cutler*, and his apprehension of altering the temper of his tool, could not have been excited, had he known that, in tempering it, it had already been exposed to a temperature of 480 deg. or thereabouts—168 deg. higher than he was frightened at.—*Traveller.*

The Editor of the New York Evening Post applies to Dr Holyoke, the following lines from Cowper's translations from Vincent Bourne:

Ancient man, how wide and vast  
To a race like us appears,  
Rounded to an orb at last,  
All thy multitude of years!

A man's best fortune, or his worst, is his WIFE.  
Beware how you choose her.

The Kennebec Journal, states that fortunately for the world, the proper use of N. E. rum has been discovered at last, and that is, to kill lice upon calves!

## For Sale,

A valuable Real Estate in Milton, 9 miles from Boston, on the road leading from Boston to Taunton, Bridgewater, and New Bedford, containing upwards of 200 acres of the variety of lands and fruits suitable for a good farm, well watered, with good substantial buildings. Said farm is calculated to suit a gentleman of taste, or an enterprising young man for a milk establishment, being an excellent grass farm. The purchaser may have, including the buildings, from 100 acres to the whole.

As the above described property contains a large portion of valuable wood land, the purchaser may be accommodated with more or less of that part. The place will be sold at a fair price, with or without a very valuable stock and farming utensils.

Also, for sale, or to be let, opposite the above named premises, a large, convenient Dwelling House, with a good Bake House and out buildings, very pleasantly situated for a country seat or a good stand for a store or country baking, with as much land as may be wanted for the accommodation of the same. For further information, inquire of the Editor, of Parker H. Pierce No. 95 State street, of Nathaniel Blake at Indian Queen Tavern, Bromfield street, of A. M. Withington, Roxbury, or NATHANIEL TUCKER on the premises.

April 10

if

## Household Furniture Cheap.

Phoenix Furniture Warehouse, near the Square, Main Street, Charlestown.

FOSDICK & CARTER, inform their friends and the public, that they have on hand, and for sale, an extensive assortment of Furniture, viz. Bureaus, Secretaries, Beds, Bedsteads, Tables, Chairs, Sofas, Coaches, Carpeting, Wash Stands, Brass Fire Sets, Waiters, Knives, Forks, Bellows, and Brushes.—Also, a constant supply of Live Geese and Common Feathers, by the bale or otherwise. Also, they manufacture and keep constantly for sale, a general assortment of Looking Glasses, by wholesale or retail, with almost every article for house keeping, all which they will sell extremely low for cash. Purchasers are invited to call and examine.

P. S. Portrait and Picture Framing, executed in the best manner, and at short notice, as above. 6t  
Charlestown, April 3, 1829.

## Tall Meadow Oat Grass Seed.

This day received at the New England Farmer Seed Store, 52 North Market street, 20 bushels of Tall Meadow Oat Grass Seed, at \$2.50 per bushel.

## Wanted to Hire,

To the 1st Nov. a middle aged woman from the country, to do the work of a family about eleven miles from Boston, where other help is kept. Plain cooking, washing, and the care of a small dairy, will be required, and to a steady, industrious person, good wages will be given—no other need apply to Mr J. B. Russell, at the New England Farmer office, North Market street.

## Assorted Seeds for Families.

For sale at the New England Farmer Seed Store small boxes of assorted Seeds for Kitchen Gardens. Each box contains a package of the following Seeds:

Early Washington Peas	Long Dutch Parsnip
Dwarf Blue Imperial Peas	Large Cabbage Lettuce
Late Marrowfat Peas	Long Green Turkey Cucumber
Early Mohawk Dwarf string Beans	Pine-apple Melon
China Dwarf string and shell Beans	Long, or Round Watermelon
Lima, or Saba Pole Beans	Nasturtium
Long Blood Beet	Large White Onion
Early Turnip-rooted Beet	Large Red Onion
Early York Cabbage	Curled Parsley
Large late Drumhead Cabbage	Flat Squash Pepper
Cape Savoy Cabbage	Early Scarlet Short-top Radish
Red Dutch Cabbage (for pickling)	White Turnip Radish
Early Horn Carrot	Salsaly
Long Orange Carrot	Early Bush Squash
White Solid Celery	Early White Dutch Turnip
Curled Cress	White Flat Turnip
Early Cucumber	Yellow Sioot Turnip
Early Silesia Lettuce	Winter Crouk-neck Squash.

## POT HERB SEEDS.

Thyme—Sage—Marjoram.  
The above list, it will be seen, comprises all the common vegetables, besides several new varieties of recent introduction, and uncommon excellence. Every kind is warranted of the very first quality, as to freshness and purity. Each box contains directions for the management of the different sorts. Price 33 per box.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

Printed for J. B. RUSSELL, by I. R. BUTTS—by whom all descriptions of Printing can be executed to meet the wishes of customers. Orders for printing received by J. B. RUSSELL, at the Agricultural Warehouse No. 52 North Market Street.

No paper will be sent to a distance without payment being made in advance.

## COMMUNICATIONS.

FOR THE NEW ENGLAND FARMER.

### LOSS OF CUD IN CATTLE.

MR EDITOR—I would wish, through the medium of your paper, to solicit information respecting the following inquiry, viz :

Whether it is a fact that *horned cattle* do ever lose their *cud*, and in consequence of that are unable to raise another, and unless they are seen to, and provided with one, they will consequently die?

It appears to be a generally received opinion among common farmers and graziers that cattle do sometimes *lose their cud*, and, unless they are helped to one, must die. In defence of this hypothesis they argue that ruminating animals are endowed with the peculiar faculty of only partially chewing their food and swallowing it, and when they have leisure, they raise it up in a sufficient quantity to form a *cud*, and after they have sufficiently masticated it, swallow it into another apartment of the stomach; which process of swallowing, say they, so acts on the stomach as to cause them to raise another; but if they, by coughing, or any other accident, should throw out the *cud* from their mouth, they would be unable to raise another.

There are others, whom I am inclined to think are the most correct, who ridicule the above idea, and say that such a thing is inconsistent with sound reason and common sense, as well as general observation; and that ruminating animals that are in health possess the faculty of raising their *cud* whenever they are inclined to chew it—or that it is as natural for them to do so as to eat; and that if an animal ceases to chew its *cud*, it must be owing to its being out of health, provided the fault is not the want of good and wholesome food.

The reason of these remarks are in consequence of my having a cow that suddenly stopped chewing her *cud* and, would not eat her hay as usual, and in ten days fell away from a state of good case to be very gaunt and lean, and so weak that she could hardly go without staggering. I could not suggest the cause. Finally a neighbor who examined her, said he could tell me what was the matter with my cow; says he, "*she has lost her cud*, and unless you can procure one, or substitute something for one, she will *surely die*—you will lose her." I replied, that I did not give much credit to that hypothesis. Says he, "it is matter of fact—my neighbor S. T. a few weeks ago had a very valuable cow that suddenly stopped chewing her *cud*, and refused to eat the best hay. He suggested she had lost her *cud*, and immediately set himself about procuring a substitute for one, and put it into her mouth—she chewed it sufficiently—swallowed it, and by his repeating the operation several times, she began to chew her *cud* as usual, and quickly recovered her former appetite."

I. STEARNS, Jr.

Pactucket, R. I. April 27th, 1829.

Remarks by the Editor.—Loudon asserts that although loss of the *cud* enters the list of mos-

cow-leeches' diseases, it is less a disease than a symptom of some other affection; indeed it is evident that any attack sufficient to destroy the appetite, will generally occasion the loss of the *cud*. It is possible, however, that an occasional local affection, or paralysis of the paunch may occur, particularly when it is distended with unhealthy substances, as acorns, crab apples, the tops of some of the woody shrubs, &c. The treatment, in such cases, consists in stimulating the stomach by tonics, aloes, pepper, and gin, mixed. Though these, as liquids, may not enter the stomach in common cases, yet in this disease or impaired action of the rumen, they will enter there."

Mr Lawrence, an English writer, says, in loss of *cud* "Let the animal fast some time, then give a warm bran, or pollard mash, with good hay and warm water with salt. This treatment alone may succeed with patience, even should the maw be obstructed with acorns, or crab apples. An aloes tincture made with brandy and ginger, or capsicum, [red pepper] might be of use in this case.—After conquering the obstruction, bitter infusions made of canomile, hoarhound, oak bark, &c. in beer, may be required, as restoratives, although, perhaps, good dry nourishing feed, will have an equally good effect.

FOR THE NEW ENGLAND FARMER.

### COMPOSITIONS FOR GRAFTING. QUERE RESPECTING BLACKING.

MR FESSENDEN—As your columns are always open to free inquiry, I avail myself of the privilege to solicit information on the following subjects; which if you, or any of your correspondents can give, you will greatly oblige at least one of your subscribers.

CONNECTICUT.

I have noticed in Massachusetts, that in grafting, a kind of cement is used, which is certainly much more convenient, and said to be preferable to clay. How is it made?

You have given us this spring, recipes for blacking of almost every description. I would ask how that which is usually called *sponge blacking* is made?

Remarks by the Editor.—We have seen, and from time to time have published a very great variety of recipes for forming a composition for grafting, which is more easily applied than the common grafting clay. We shall here republish several of those recipes, premising that they are recommended by respectable horticulturists, but we have had no practical experience of their qualities.

Mr Abner Landrum, of South Carolina, after objecting to those compositions for grafting, which contain one-third turpentine, which he says injures the scion and stock, especially in a warm climate, states "After many experiments to ascertain the best composition for a grafting wax, I prefer the following:—One measure of olive oil, or hogs lard, 3 do of melted bees wax; mix while hot, to be worked after it is cool, till sufficiently pliant. Perhaps sweet gum resin might form the basis of a more ductile wax, without imparting a destructive quality."\*

\* N. E. Farmer, vol. i. p. 145.

The grafting wax recommended by Miller, and also in several Cyclopedias is composed of the following materials, 1 lb. pitch; 1 lb. resin;  $\frac{1}{2}$  lb. bees wax;  $\frac{1}{2}$  lb. hogs lard;  $\frac{1}{4}$  lb. of turpentine.

Gen. H. A. S. Dearborn recommends the following recipe, which he states "the late E. Preble, Esq. one of our most distinguished horticulturists gave me for a composition to cover the wounds occasioned by pruning trees.

"Three pints of tar and one pound of bees-wax; melt them together, and while cooling, stir in a pound of red or yellow ochre."

"This admixture I have ever since used with the best effects, as the wounds occasioned by the removal of limbs, or from any other cause, have speedily healed over, without producing rot or decay." This gentleman also states that he has used this composition exclusively in grafting apple, pear, plum, and cherry trees; and three or four stocks can be engrafted with this material, as soon as one can with clay. The wound is thus kept completely covered until the wood and bark closes over it.

"The quantity above named I have found would last me a year, and would be enough for most of our farmers. It is always ready for use, and is applied with a small, flat, round pointed knife, or wooden spatula, with great facility.—Quite a thin coat is sufficient."\*

Mr Buel, of Albany, recommends the following. "Take one part of tallow, two parts of bees' wax, and four parts of rosin. Melt the whole together; turn the mixture into water, and work it in the hands as the shoe maker does his wax, to incorporate the parts. The warmth of the hand will soon bring it to a proper consistence when wanted for use, and a little grease will prevent its adhering to the fingers. A small piece is broken off, flattened in the hand, and covered over the cleft or wound. If of the thickness of a shilling it will neither melt, crack, nor peel off."†

We are not able to furnish a recipe for *sponge blacking*, but would be much obliged to any correspondent who would give us one for publication, which is handsome, easily made and applied, and not injurious to leather.

FOR THE NEW ENGLAND FARMER.

### GRAFTING.

MR EDITOR—I have been reading in your paper of the 17th of April, an account how to graft cherry, plum, or peach trees, by splitting the stocks with a broad, thin knife. That writer wishes to be informed if there is a better mode.—There certainly is, for I have practised both. My mode is to split the bark with the point of a sharp knife, before I split the stock. After I open the stock with a wedge, I shave out the sides of the split with the point of a sharp knife, and fit in the scion very exactly. By that mode any kind of tree may be grafted, and will live and grow as late in the season as while the sap is running up, with using another precaution to have fine, light clay pressed round the stock below the split to retain the sap to feed the scion.

I have now on my farm three flourishing, bear-

\* N. E. Farmer, vol. iii. p. 369. † Ibid, vol. iv. p. 213.

ing apple trees, that I grafted for experiments, two on the 15th of June, and one on the 20th.—As the bark was then loose I split it as above, before I did the stocks.

Respectfully,  
SAMUEL PRESTON.

Stockport, Pa., May 2, 1829.

FOR THE NEW ENGLAND FARMER.

MR FESSENDEN—It appears not to have been sufficiently noticed that they have latterly introduced into Europe a new and most valuable species of Mulberry, capable of sustaining the rigor of the coldest regions, and of course rendering the rearing of silk available in any northern clime. This species was obtained from Tartary, and is known as the *Morus lartarica*, or Tartarian Mulberry, and has been latterly introduced to our country, where it thrives and flourishes beyond any other, and promises great advantages to the eastern and northern section of our country.

HORTUS.

From the Columbian Reporter.

AGRICULTURAL REPORT.

Adjourned Meeting of the Board of Officers of the Bristol County Agricultural Society, at Taunton, April 8, 1829.

The Committee on Agriculture award the following premiums in addition to those awarded at the Annual Cattle Show, in October last, viz.

- To Schuyler Shepard, of Mansfield, for the best crop of Indian corn, being 85 3-4 bushels on one acre and eight rods of land, \$10
- To Roland Howard, of Easton, for the best crop of English turnips, being 117 1-2 bushels on half an acre, 3
- To the same, a gratuity for an extraordinary crop of Ruta Baga, 5

JACOB DEAN,  
ELLIS HALL,  
HENRY WASHBURN.

Subjoined are the statements of Messrs Shepard, and Howard, showing the mode of cultivation by which the above crops and premiums were obtained, &c.

Mansfield, Nov. 29, 1828.

I, the subscriber, of Mansfield, in the county of Bristol, hereby certify that I raised the present year, eighty-five bushels and three-fourths of a bushel of Indian corn on one acre and eight rods of land. Said corn was planted about the first of May, in double drills, with about one peck of seed corn soaked in copperas water; manured with about eighteen wagon loads of summer and winter manure mixed together. I also dressed the corn over with wood ashes before hoeing it the first time; the first hoeing was performed about three weeks after planting; the second in five, and the third in seven weeks after planting. The crop raised on said land the last year was, on about one-half of it, Indian corn, the other half, a crop of rye, taken off in June and potatoes planted after; manured with about twelve loads of compost manure.

SCHUYLER SHEPARD.

To the Committee on Agricultural Experiments and Products.

GENTLEMEN:—In conformity to the rules and

regulations of the Bristol County Agricultural Society, I send you the amount, together with the manner of culture, &c. of half an acre of Flat Turnips, and also the amount, &c. of 37 rods of ground sown with Ruta Baga seed, both the growth of 1828.

The quality of the soil sown to Flat Turnips, is a sandy loam, and much more natural to grain than grass. The land had been in grass for the last four years, and produced but small crops of fine top hay. It was mown in July last, and soon after ploughed, taking care to turn the furrows flat. About the close of the month, there was nineteen loads of ordinary compost manure (28 bushels to the load) carted on and evenly spread over the said half acre, and the ground once harrowed. On the 4th of August the clods were raked in heaps, and the turnip seed sown with a hand drill machine, in rows 16 inches apart, and from 3 to 4 inches in the row. When they were well up they were thinned, calculating to have them stand at least 6 inches apart in the row.—They were afterwards hoed twice, at intervals suited to keep down the weeds. They were gathered Oct. 31st and Nov. 1st, and the produce of the half acre was one hundred and seventeen bushels and a half.

EXPENSES OF CULTIVATION.

Ploughing—two small yoke of oxen and a horse, half a day,	\$00,83
Driver, and ploughman, half a day,	00,75
19 loads manure, and spreading,	14,25
Harrowing once,	00,30
Raking sods,	1,50
Sowing the seed—one man half a day,	00,50
Thinning and hoeing twice—equal to six days' work,	4,50
Gathering the crop—5 days' work,	3,75
	<hr/>
	\$26,30

VALUE OF THE CROP.

112 1-2 bushels at 33 cts per bushel, (the price at which I sold them,)	38,77
---	-------

Profit of the half acre, \$12,39

It may be proper to remark that I think the foregoing crop of flat turnips, was materially lessened in consequence of the unusually severe frost in October.

I also think that the land is in a better condition than it was previous to taking the said crop.

The quality of the soil sown to Ruta Baga, is a light loam and was planted to corn in 1827.—In April, 1828, the hills were split, and soon after ploughed down, and six loads of compost manure were carted on and spread. The 7th of June the ground was cross-ploughed with a horse—then harrowed, and sown with a drill machine, in rows two feet apart, and at twelve inches in the row.—When the plants were well up they were thinned, and afterwards hoed twice at proper intervals, taking care to keep them free from weeds. They were gathered in the second day of November, and the product was one hundred and four bushels, when divested of their tops and clearly trimmed, and weighing 70 lbs. to the bushel, giving a total weight of three tons twelve hundred and eighty pounds.

EXPENSE OF CULTIVATION.

Three ploughings,	\$1,75
Six loads of manure,	5,00
	<hr/>
	\$6,75

Amount brought up,	\$6,75
Harrowing,	0,25
Seed, sowing, and picking some small stones,	0,50
Thinning and hoeing twice—five days' work,	3,75
Gathering—4 days' work,	3,00
	<hr/>
	\$14,25

VALUE OF THE CROP.

104 bushels at 25 cts per bushel,	\$26,00
	<hr/>
Leaving a profit of	\$11,75

I beg leave here to remark, that I consider Ruta Baga a very valuable esculent, especially for cattle during our long winters, when they are fed principally upon *fresh hay*, of which our section of the country abounds; a small quantity given daily will serve to keep them sufficiently loose, and thus contribute greatly to preserve their health. Its value need only be known to be more generally cultivated.

I am aware, Gentlemen, that agreeable to your list of premiums, you are not authorised to award a premium for the product of any root crop grown on any less quantity of land than one-fourth of an acre; and it was my intention to have sown more than that amount to ruta baga, nor did I suspect until the ground was measured, but that I had so done—the lines being in a zig zag form deceived me. But, Gentlemen, I leave the case with you, believing that if you think me entitled to a gratuity, you will recommend one, and not otherwise.

I am, Gentlemen, with respect,

Your humble servant,  
ROLAND HOWARD.

From the Transactions of the London Hort. Society.

An Account of a Lime-Duster, for the Destruction of Insects on Fruit Trees. By Mr Samuel Curtis, of Glazenwood, England.

For many years past my orchard at this place, containing many thousand fruit trees, and occupying fifty acres, has been so completely divested of most of its foliage and young fruit in the spring months, that at Midsummer little more than the bare twigs were left, and I had serious apprehensions that my plan of planting so largely, adopted sixteen years ago, would prove a failure, unless a remedy could be found for so serious an evil.—With this view, I had, for several years, been careful to wash with lime and water, the stems and branches of my trees, but this I found ineffectual for the destruction of those insects which prey on the young buds and leaves. I, therefore, procured a tin canister of a conical form, a short handle attached to the small end, and the largest one being perforated with a number of small holes, like the spout of a common watering pot. Quicklime pulverized, and often sifted through a fine sieve, was put into the canister, and I had it shaken over the young foliage just as it was expanding. The first season I used it, the fresh-hatched caterpillars had commenced their depredations, but so easy was the application of the lime-dust with this machine, that I soon effected the destruction of almost the whole of them; for although they sheltered themselves as long as they could, their food was rendered so unpalatable that they either died, or dropped off in search of other food, so that the spring shoots of my trees were preserved in full

vigor, a circumstance which had not occurred for several preceding years. The next season, as soon as the young caterpillars were discovered, I commenced the same operations with the like success, and the foliage was then so fine that I had very few bitten leaves, and the whole of my orchard put on such a perfectly different appearance, that persons, who were in the habit of seeing it two or three times in the year were astonished at the change. The consequence of thus preventing the destruction of the leaves, was a most abundant crop of fruit, (from 3 to 4000 bushels,) and my trees are now in a most promising state for as great a bloom as ever. The time for using the powder is in the dew of the morning, or whenever the leaves are damp; and if there should be a gentle breeze, sufficient to carry the dust obliquely through the head of each tree, it is the more quickly performed. Under favorable circumstances of this sort, I found that three men, provided with the powder in a large box on a light wheelbarrow, could dress from two to three thousand trees in a day. When the wind changed I had the trees dusted on the other side. Although used ever so freely, no person need fear any injury from the caustic quality of the lime on the most delicate, fresh expanded foliage; it is only prejudicial to insects of all kinds, and to dead vegetable matter.

I use the lime for the trees the first time when the bunches of blossom buds are separating, but the corollas not expanded; at this period many small caterpillars hatch and take shelter among the foot stalks, and eat into the young fruit, and I believe this is the time when the depredation on all fruit commences, though it does not show itself till much later periods. The young shoot buds are much later, but the dusting preserves them in their infancy. After the blossom is over, and when the foliage is expanded, one or two more dustings may be applied to advantage, and the leaves will be preserved in good health and beauty. If rain happens shortly after the dusting, the condition of the caterpillars is not much better, as the lime water is as prejudicial to them as the powder; but those which either escape, or are fresh hatched, must have the powder applied again as soon as possible, or they will prey on the fresh washed foliage.

The canister which I have used is twelve inches long, seven inches wide at its broadest, and four inches on its narrowest part, and the handle is five inches and a half long; the top of the handle is fitted with a cap, which is put on when the lime is to be thrown on low trees; but when high trees are to be operated upon the cap is removed, and a pole of sufficient length to reach the height required is inserted into the handle.

[Extract from "Letters from Cuba," By Dr ABIEL ABBOT. A work lately published by Bowles & Dearborn, Boston.]

#### CUBA OXEN.

The oxen in this Island are not large, compared with those of our own country, but powerful, and tame, and docile, as the Boston truck horses; in fact they are used in the city for the same purposes as those excellent animals. You may sometimes see a mule in a dray or cart, but usually the trucking of Matanzas is performed by *Cuba oxen*.

Their harnessing strikes me oddly, but I really am convinced that they can draw more, and with much less inconvenience to themselves, than if harnessed in the American mode. I have taken

pains to observe the difference. In the American mode, the oxbow in a strong draught, presses with great force, against parts that are tender and fleshy, against the passage for the breath, and against bones and joints of but secondary strength. This pressure must, in some measure, affect the wind; and if it do not excoriate, it must render flesh and skin tender; and we actually observe the animals after resting awhile, shrinking from the touch of the bow, as a blistered breast from the touch of the nurse. If this is a correct statement, it will account for the greater indocility of the American oxen, and for, what I believe to be the honest fact, their drawing less than those of Cuba.

The yoke, in the Spanish mode, is made fast to the horns near the root behind, so that it does not play backward and forward, and give to the oxen, a similar, but *better* chance of backing, (as in teamster's phrase, it is called.) I have been astonished at the power of these oxen, in holding back. There is a short hill, in one of the streets of this city, at an angle, nearly of 45°. Standing at the foot of it, I saw a cart and oxen approaching at the top with three hogsheads of molasses, and the driver sitting on the forward cask. The driver did not so much as leave his perch; the oxen went straight and fearless over the pitch of the hill, and it seemed as if they must be crushed to death. The animals squatted like a dog, and rather slid, than walked to the bottom of the hill. Have we any animals that could have done it? And if they could, have we any docile enough to have done it with the driver in the cart? Thus superior is this mode of yoking in holding back the load in difficult places.

It gives them still more decisive advantage, in drawing. A fillet of canvas is laid on the front below the horns; and over this fillet the cords pass, and the animal presses against the most invulnerable part of his frame; his head, his neck, his whole frame are exerted in the very manner in which he exerts his mighty strength in combat. It is the *natural* way, therefore, of availing yourself of this powerful and patient animal to the best advantage.

There is a third peculiarity in managing the ox in the Spanish mode, of the convenience of which, I am better satisfied, than of the humanity. The cartilage between the nostrils is perforated, and a rope is fastened to the nose of each animal, and they are governed by the reins, like horses, and are stopped, or turned to the right or left, or forced backward, with all imaginable ease; I have seen no animal so fierce or sullen, as not to be pliable as a lamb, by this check rein. The drivers seldom speak to them; they intamate their pleasure by the rein, and quicken their pace by the goad, but never strike them. They, in general, move quick; I have often seen them on the trot; and next to horses, they seem the best disciplined animals I have seen in the service of man. If the force of habit and prejudice could so far give way in our country, as to make the experiment, I think Yankees, with all their shrewdness, might take a valuable lesson from Spaniards.

In a team of four or six oxen, the forward pair, usually drawn by a long cord, with space between them and the rest of the team, for another pair. This appears uncouth, and ordinarily is, I should think, a disadvantage. The reason given for it, belongs to bad roads—that when the rest of the

team is swamped, the forward cattle may draw them out. They have little to do with chains, but draw by a pole, fixed at each end with ropes, or thongs of leather.

From Fessenden's New American Gardener.

#### MAY.

You may now sow most or all the articles mentioned in the Calendar for the last month, either as first or successive crops. Plant your cucumbers, and melons, for a general crop in the open ground about the 20th; also squashes, pumpkins, and gourds; likewise, Indian corn, for an early garden crop. Plant your bush-beans and pole-beans, for your principal crop, at any time when most convenient during the month. It is recommended to set the poles, and then plant the beans round the poles. Weed and thin your advancing crops of radishes. Transplant radishes for seed. Sow succession-crops of spinach. Carrots may be sown in the eastern States in the forepart of the month. Weed and thin beets, carrots, parsnips, onions, early turnips. Sow more turnips of the early kinds for crops in succession. Such sowing is best performed in the first week of the month, in order that the roots may have time to grow to a good size before they are overtaken by summer heat and drought. Early Califlower plants, as they advance in growth, should have earth drawn up about their stem, and be watered in dry weather. You will do well to sow peas for succession-crops, at least twice this month. You may set out or transplant early lettuce. Sow as many of the sorts of small salading as you may need for market or family consumption. Now is, perhaps, as proper a time as any in the year for pruning fruit trees. The season for pruning is immediately before, or commensurate with, the rising of the sap. Let your ducks have constant employment as *vermin pickers*. Attack insects by sprinkling over them by means of a syringe, watering-pot, or garden engine, simple water, soap-suds, decoctions of tobacco, of elder, &c. &c.

The *argument* that a Rail Road would be injurious to the interests of the people, by furnishing a facility for the introduction of the agricultural products of other States into our own, proves too much. If good at all, it is good to the greatest extent, and then it proves that every improvement in our great public highway is injurious to the State—that, so far from annually repairing the roads, for instance, leading to Boston, it would be better to expend the same money and labor, to render them as difficult to be travelled over as possible, and thereby prevent the products of New York, and of other States, which reach Boston by water, from finding their way into the country. This may be the true course to make a people rich and prosperous, for aught we know; but it is a new doctrine, to which we think the shrewd yeomanry of Massachusetts will not very readily yield their assent.—*Worcester Yeoman*.

*A speedy relief from the painful effects of scalds, or burns.*—It is simply by dipping a cloth well in tar, and binding it lightly on the part affected: it will give almost immediate relief from the most violent pain, and is recommended to be kept in the house by every family having young children.—*N. H. Journal*.

## TREES.

The following advice, given in the *New York Daily Advertiser*, is not undeserving of notice in this quarter :

## ATTEND TO YOUR TREES.

It is generally admitted that the trees planted in our public squares, and along our streets, add to the beauty of our city, and to the comforts of our inhabitants. To preserve them, however, from destruction, requires some attention, and this is the season at which they must need the help of man. Let any one cast his eyes towards the trees before his dwelling or in his yard, and he will observe the thousands of worms that hang from the branches, and have fastened themselves to the bodies, wrapped up in their winter covering, and only waiting for a few days of warm weather to enable them to come forth and commence their attacks upon the tender limbs. This enemy can at present be removed with very trifling labor, because a whole family of them can now be ejected by the removal of their habitation. They, however, must not only be removed from the limbs and parent trunk above the boxes placed around the stem for protection, but the boxes themselves must be removed temporarily, and the whole tree thoroughly examined, and after the insects have been removed, the trunk and branches should be as effectually cleansed as circumstances will permit with soap suds. Trees thus treated will soon repay, in their healthful appearance and growth, and their beautiful foliage, the little labor they have cost their owners—and, moreover, thousands of them will be kept from perishing. After reading this, let each one examine his trees for a moment, and we feel satisfied they will at once see the necessity of giving them their immediate attention.

## TO THE FARMERS OF ESSEX.

It will be recollected, by the Agriculturists of Essex, that a law was passed at the late session of the General Court, for the encouragement of the planting of Mulberry trees within the Commonwealth. The Agricultural Society of this county is directed to offer and award annual premiums for this purpose, which they will unquestionably do in good season. Those farmers and agriculturists, of Essex county, who feel disposed to turn their attention to the raising and culture of this tree, are informed, that a quantity of the seed of the White Mulberry, (*morus alba*) has lately been procured from France, and comes highly recommended by gentlemen in Boston friendly to the agricultural prosperity of the commonwealth.—The seed is to be had at Mr JOHN M. IVES' Bookstore. The tree is easily raised, forms a beautiful hedge, or an elegant standard ornamental tree, and continues to flourish many years. It prefers a rocky or gravelly soil, but will do well in almost any soil. If our farmers could obtain an abundance of food for the silk worm, and this may be done in the course of three or four years, a great quantity of Silk could be produced in this country with no other labor than that of aged persons and children, who would find it an agreeable amusement, rather than a troublesome operation.—*Salem paper*.

## FRUIT TREES.

It is generally well known that there has been for many years past a distemper among fruit trees, especially peach, plum, and cherry; and as it is

important that the public should know its cause, and a proper remedy, I will endeavor to give them all the information which I am possessed of. This distemper among peach trees, which is generally termed *the yellows*, was unknown 40 years ago, and it was not until 1797 and 98, that I first discovered it at my farm, in the county of Kings, on Long Island. There were planted in the year 1796, on the adjoining farm, about 200 Lombardy Poplars, of the first that were introduced in the county; and it was but a year or two after when I discovered the distemper, with which the kind of trees I have mentioned are to this day afflicted. It appeared to me to be different from anything I had ever before seen or known, because it generally injured one limb before the other, and it was sometimes as much as two or three years before it spread over the whole tree, and effected its destruction. The fruit of the trees ripen before the proper season, and being the first one who brought the kind in the New York market, it appeared evident that they were the first peach trees in the vicinity that were infected. I dug up some of the trees to discover the cause, but could find no worms or insects at the roots, nor any evidence that the body of the trees had been injured.

The next trees which I saw infected were about two miles from the situation of the former, and near some poplars which were also planted about the same time in 1796. I had no idea that the poplars were the cause of it, until some years after, when an English farmer informed me, the people were cutting them down in Italy, and the south of Europe, because they destroyed the fruit trees. I then recollected that the first appearance of the distemper took place shortly after the introduction of the poplars, and it could not but appear evident that they were the cause; the only effectual remedy, I think, is to cut down and destroy them. Besides destroying fruit trees, they impoverish the land more than any other trees we have, and are a benefit to no one.

Having in vain for some years past expected to see some person acquainted with the cause, and more able to do justice to the subject come forward and give all the information he knew, and knowing these facts, I have thought it my duty for the benefit of my fellow citizens to publish them; and I hope Editors generally will throw out the hint, or publish the article at length, to encourage the raising of good fruit, and aid in the expulsion of a filthy tree.—*Long Island Star*.

From the Long Island Star.

## REMARKS ON CORNS IN HORSES' FEET.

Corns are a very frequent disease, and common to all descriptions of horses. Those accustomed to slow work are least liable to it. The hind feet are generally not subject to the disease, although, in some few instances, I have discovered them, but not in a degree to produce the bad effects occasioned by the disease in the fore feet.

Corns generally appear in the inner heels of the fore feet, at the angle between the bars and the crust. They seldom occur on the outside heels. On removing the superfluous horn, corns show themselves by a reddish appearance; and on the removal of more of the horn, they exhibit the appearance of a bruise charged with blood, which has made its way into the pores of the horn. This appearance sometimes predominates in the direction of the bars, and sometimes between the crust

and the sole, taking the direction of the lamina.—Corns, like thrushes, are not always accompanied with lameness, though it is a very frequent and troublesome consequence of them.

It is, in this disease, a disputed point, whether a horse is to be considered sound or unsound, that has corns. As they frequently appear at an early age, and, in some instances, before the animal has been shod, the disease might be put on a footing, as to the soundness of the horse, with the thrushes. If there be only the exhibition of a corn, without any material change in the form of the hoof, or previous lameness, I should not hesitate to pronounce him sound: but, on the contrary, if the form of the foot is changed, and the horse expresses soreness when pressed by a pair of pincers, I should consider him unsound. It may be objected to this, that a disease once exhibited constitutes unsoundness; but I think a distinction should be made when there is only a trifling appearance of disease, without lameness, and when, by proper care, it gradually and wholly disappears.

When lameness proceeds from corns, it generally comes on by degrees. When there is no reason to suspect the cause of lameness to be in any part above the foot, the shoe should be removed, when the drawing knife and pincers will soon ascertain if it is occasioned by corns.

Corns, as was observed before, may result from the horn taking a wrong direction in its early growth, or by the pressure of the shoe: those which arise from the latter cause are by far the most numerous. The increased pressure given by the shoe to the internal sensible heel, causes an extravasation of blood into the pores of the horn of the hoof; and if the pressure is continued, and more blood extravasated than can be readily taken into the circulation by the absorbent vessels, inflammation follows, and suppuration often succeeds.

In some instances where corns have not been suspected to exist, and the horse has continued lame for sometime, it is found that matter has formed under the horn, pervading the sole and frog, making its way up the lamina, breaking out between the hair and hoof, and terminating in a sinus called a *quiltor*.

However cautiously the operation of shoeing may be performed, it will not always be a guard against corns, unless the shoe itself be of such a form as to protect the foot against any morbid change in the form of the hoof; and I have no doubt that some improved plan of shoeing might be introduced, which would be of more importance than the ordinary remedies suggested for their cure.

To remove any urgent symptoms, (if the horse is quite lame, and suppuration is supposed to have taken place,) it will be proper to pare the horn as closely as the sensible part will allow, for the suppurated matter to escape; then fomentations and poultices will be necessary, with bleeding, physic, and a spare diet. As the inflammation abates, and the new horn grows out, any simple dressing may be applied.

It has sometimes been a practice to apply caustic applications, and indeed the actual cautery, to corns; but such a resort rather aggravates than alleviates the symptoms. Where it has been necessary to remove much of the horn, the animal should be suffered to remain in a loose place, or be turned to grass, until the horn is regenerated; or if required to work, when the injury is not so

rious, to have the hoof protected in with a bar shoe.

There are many cases where the disease does not terminate in suppuration, and where it has not been requisite to remove much of the crust.—In such cases the symptoms generally yield to the ordinary treatment of inflammation, both general and local. In all cases of lameness, however, it is to be observed that rest in a loose place is very desirable, and in most, indispensably necessary.

C.

#### FLOUR.

The American Farmer gives some hints respecting the qualities of flour that are valuable.—Wheat flour consists principally of two substances, starch (*fecula*), and gluten, the latter being somewhat similar to the *glue* of animals. It is from the gluten that the flour derives its highly nutritive qualities, the starch affording much less nourishment. But all wheat does not contain the same portion of gluten, and it is a matter of great interest to the consumer to be able to test it in this respect. This is done by a sure and simple mode. Take a little flour in the hand, and make dough of it with cold water; if the dough after working it a few minutes is *tough*, and does not become soft and flabby, it contains a proper quantity of gluten, and is good flour. The tougher the dough the better the flour. If the dough be of a dead, puttyish consistence, it contains little gluten, and of course little nourishment in proportion to its weight. There is fully ten per cent. difference in the value of flour arising from the difference in the proportions of the two constituent parts named.—A barrel of the short flour, as the bakers term that which is deficient, will not produce more than 240 lbs. of bread, while the good or glutinous, will produce 265, the loaves being besides larger and really more nutritive. This difference in the quality, is attributed to the soil upon which the wheat is raised. In Baltimore, the flour denominated "Howard street," is considered good; that which is called "wharf flour" is short or deficient in gluten. Where the wheat of either is produced and manufactured is not stated; though it is said that the grain which produces Howard street flour, would, if sown in the Genessee country, produce short flour.

From the Ellsworth Courier.

#### EARLY CABBAGES.

The plan I recommend to my fellow men to raise Cabbages, is the one I learnt a few years since from a valuable friend who is the best gardener in our vicinity. Let each man take as large a piece of ground as is sufficient for a cabbage bed for his family, have it situated to the south side of some fence, wall, or building; dig off all the top of the ground to the depth of about eight or ten inches, and fill up the place with coarse manure to within two inches of the top of the ground, then put about four inches of good rich soil on top, make it smooth and sow the seed in rows, north and south, about five inches apart; keep the ground light and they will come on very fast. In about a week the manure underneath begins to ferment and steams up in such a manner as to drive the plants forward the next to a hot bed of any plan I have seen. The reason why this plan is better than the common mode of sowing late, is this; in the first place cabbages sown about the middle of May and later, sometimes the

last of the month, by this time the earth, and the air have become warm, and the herd of insects plenty, so that when the cabbages first break through the ground they are attacked by a swarm of little insects, not larger than a cabbage seed, which destroy many totally, and poison the others so much that they grow very slow through the season, and in fall are not so large as they otherwise would be, while by my plan of sowing early, the plants come forward so rapidly that they are up and so large that they are out of the reach of insects entirely, and will grow much faster than those planted later, and be larger in the fall. A piece of ground five feet long, and three or four wide, is sufficient for a cabbage bed for my family, and will produce some thousands of plants, the transplanting of which I shall notice hereafter.

ELLSWORTH.

#### EARLY POTATOES.

To all those who wish for early potatoes I recommend the following method. Take as many potatoes as you wish to plant for early ones, put them in a box or barrel, well mixed in with dry loam and horse manure mixed together, then put them into an ash hole or some warm place in the sun covered from the rain, there let them remain until the sprouts are from an inch, to two inches long, by which time the ground will become warm as well as the season—have your ground prepared, made light, and well manured, then take your potatoes very carefully, cut or plant whole, as you please, but do not injure the sprouts, and be careful to cover with light earth, and as soon as they are up an inch or two, hoe them carefully, and in this way you may have potatoes by the 15th or 20th of July, and if you get an early kind of potatoes have them by the 4th. This method I have practised for several years, and the result has been as above named. My potatoes are already in sprout.

ELLSWORTH.

April 20.

#### WALDO AGRICULTURAL SOCIETY.

We observe with pleasure that exertions have been made, and are still making, for the formation of an Agricultural Society for the benefit of this county. The uses and benefits of such a society to a tract of country so new and so uncultivated as ours, cannot be too highly appreciated. We hope that a mere hint upon this subject will serve to awaken the energies, of the many intelligent farmers of our county, to a just sense of the importance of scientific, as well as practical cultivation; and judging from the character and energies of the gentlemen already engaged in the affair, no doubt remains of their succeeding in their object. Those gentlemen who were incorporated, by our late Legislature, as a Society, met on the 27th ult., at the Court House, for the purpose of organizing. Ebenezer Everett, Esq. of Montville, was chosen President, and James White, Esq. of this town, Secretary. The meeting then adjourned to meet at some future time, of which due notice will be given, for the purpose of adopting rules and regulations, choosing other necessary officers, and that other gentlemen of the county may have an opportunity of becoming members.—

*Belfast Republican Journal.*

#### POTATOES.

As the season for planting potatoes is approaching, and as there is a variety of opinions on that subject, the following remarks, which are the re-

sults of practical observation, may not be uninteresting to some of our readers. Potatoes should never be planted whole, whatever may be their size, as they all produce the same number of shoots, almost invariably five, which is too great a number to be together, in order to make a good crop. As the whole potato, however large, or however many eyes (or buds) it may have, never produces more than five shoots, which are all from the end adverse to the stem, care should be taken that they are cut longitudinally, which, when halved or quartered is likely to divide the productive buds among the several parts. One third of the stem end should first be cut off, which is without a bud; that will not produce a shoot, but is valuable for the table or stock, and of service to the planted part. It is, therefore, a saving that ought never to be omitted. Thus prepared, the potatoes should, if planted in rows, be from eight to ten inches apart; if in hills, three or four pieces in each. Great care should be observed not to have the trenches for planting deep. Hills, in which they are seldom planted below the surface of the earth, generally produce the finest potatoes.

*Nat. Inlet.*

From the Vermont Watchman.

MR. PRINTER—I am an old man, and one of the first settlers of Washington county. I began my farm and live on it now; and as it is common for people to tell their experience, I will tell you some of mine in farming. I cleared my land: had my first crop of grain, and laid it down to mowing or pasturing as my neighbors did until a due proportion of my land was cleared. I then ploughed large fields when the stumps were mostly rotten and decayed, and planted and sowed it without manuring, except some small part, and that very sparingly. My crops were light, and when I laid my fields down to mowing again, my grass was small, and I found that that mode of farming would soon spoil my farm. I then adopted a different course. I calculated that thirty or thirty-five loads of good manure would dress an acre of ground, so that it would produce a good crop of corn or potatoes, and the next year a good crop of wheat, with which it should be laid down to grass, and that it would not require to be ploughed up again from six to ten years. I have found this mode to answer the purpose: my crops have been good—I have hoed less than formerly, and had more corn and potatoes—I have mowed less and had more hay. I have followed this course of farming for fifteen years. I plough grass ground every year, and sow with oats upon the furrow, what I mean to plant the next year. After my oats are taken off, I plough it and cart on my fall manure, that I mean for planting ground, and my spring manure in the spring; spread it very even, and plough it in. It is better to plough the ground the second time and mix the manure well with it. In the fall after the corn and potatoes are taken off, I plough the ground well, and fit it for a wheat crop the next season, at which time I lay it down to grass.

A PLOUGH-JOGGER.

#### THE VINE.

Whether to advocate an extensive introduction of the vine into our country or not, upon the score of national improvement, and ultimate advantage, we are inclined to believe, will admit of more doubt, than any question concerning the produce

of the vintage. Many, we know, would deprecate such a system, as the certain pioneer to universal intemperance. But if we take the habits of those countries as an example, in which the vine is at this day, and has been, time immemorial, cultivated to the greatest extent, and to the highest perfection, we shall find no facts to warrant a fear of that result. They are, as far as our information extends, the most temperate people on earth. Indeed this fact is so well established, that the propagation of the vine has been very ably advocated by some philanthropists, for the express reason, that it would present the surest, and in fact the only hope, of banishing that monster of intemperance, the use of distilled spirits.—*Catskill Recorder.*

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, MAY 15, 1829.

### INDIAN-CORN.

Instead of the common mode of planting Indian corn, if the land is in good tilth, and not encumbered with stones, or other obstacles, it may be well to plant Indian corn in drills. The rows may be about 4 feet apart, and the corn about five or six inches asunder. This method is recommended by Dr Deane, who observed "I have found by experiment, that a greater quantity of corn may be produced in this method, than in hills, and the labor is but little if at all increased. In a small field, where the dung had been evenly spread, and ploughed in, I planted one row thus, the rest being in the common way; and it yielded at harvest, one-eighth part more corn by measure than either of the two nearest rows, the corn being equally ripe and good."

Other cultivators have succeeded by the same mode of planting. Mr Stevens, of New York, raised 118 bushels on an acre. Mr Ludlow, of the same State, 98, and Mr Hinnewell, of Mass. 111, in the drill method. Mr Stevens planted double rows only 8 inches apart, and the seed in rows also 8 inches asunder, but planted diagonally, so that no one stalk should be opposite to another. The double rows were distant from each other 5 1-2 feet. Mr Ludlow planted in single rows, the grains at 8 inches apart in each row.—Many similar instances of successful culture in the drill method might be cited.

If, however, the land be somewhat rough, and for that, or any other reason it is determined to plant in hills, it will be expedient, in placing the kernels to take care that each is left at four or five inches from the other, lest the plants interfere with and rob each other. Dr Deane directed to let the ground be cut into exact squares by shoal furrows made with a horse plough, from three to four feet apart, according to the largeness or smallness of the kind to be planted, and to put five corns in the places where the furrows cross each other. In the Southern States the corn is generally planted at the distance of seven, or seven and an half feet from hill to hill in every direction, when four or five stalks are suffered to grow in each hill; or four feet apart, when two stalks only are permitted to stand in each hill. But, it is well known that the Southern corn is larger, and consequently requires more room than any kind which is commonly cultivated in New England.

Mr Buel, of Albany, observed that "a gentleman in Madison county, who is said to have raised the greatest crop of corn ever grown in this

State, ascribes his success principally to the circumstance of his having put four bushels of seed on an acre, instead of six quarts, the usual quantity; and pulling up all but the requisite number of most thrifty plants at the first dressing of the crop; and that no stalk produced less than three ears.—

I do not know that the facts have been correctly stated to me; but I confess they appear to be rational. We scarcely ever notice a hill of corn, without observing a spear more vigorous than the rest, which maintains its ascendancy, and is always more prolific in its return.\* On the contrary those plants which are pale and sickly when young, seldom produce much under the best care. My experience warrants me in the belief, that seed taken from a stock, which has produced two or three ears is more prolific than seed from a stock, which has produced but one ear.\* We doubt, however, whether it will often be thought expedient to plant seed corn with quite so much profusion, though we believe it might not be amiss to plant about 7 or 8 kernels in a hill, at proper distances, and at weeding, pull out the smallest plants, leaving but four or five in a hill.

Dr Deane directed to shell seed corn gently by hand, that it may not be torn or bruised, rejecting about an inch at each end of the ear. And if any corns appear with black eyes, let them also be rejected, "not because they will not grow at all for the contrary is true; but because the blackness indicates either some defect in drying, or want of perfection in the grain." It has, however, been advised by later cultivators to select seed exclusively from the largest end of the ear. "The nearer the seed is taken from the butt-end," (say some experimentalists,) the larger will be the ears." This is a subject which appears to us deserving of attention and further experiments.

### FINE SHEEP.

We have seen exhibited for sale in Boston market, the carcass of a sheep, which for its size, and the apparent quality of the flesh, deserves particular notice. This sheep, raised by Col JAMES, of Charlestown, Mass, was, we are informed, mostly Dishley, or Bakewell, but part Lincolnshire, and partly of the common breed of this country. It was four years old, fattened by Mr Thomas Williams, on Noddle's Island, and weighed when alive 218 lbs. The carcass weighed 123 lbs. and sold for \$21.56.

An English writer observes of the breed of sheep from which the above mentioned animal was principally derived, that "Mr Bakewell selected from his own flock, and from the flocks of others those sheep to breed from, which possessed in the greatest degree that perfection of form he was desirous to retain and perpetuate. By judiciously crossing them, and selecting the most perfect of their progeny, he at length succeeded in forming the breed, which has been distinguished by the name of the New Leicester, or Dishley breed; and having attained his object, he carefully guarded against future intermixtures with other breeds. This breed exceeds all others in its propensity to fatten; and by crossing by rams with this breed a very considerable portion of the long woolled sheep in England have been greatly improved in this respect."—*Luccock on Wool.*

The following article has appeared in several newspapers, and erroneously attributed to the "Farmer's Almanack." It was written for "THE

\* N. E. Farmer, vol. iii. p. 21.

NEW ENGLAND FARMER'S ALMANACK," by the Editor of the New England Farmer. It should, in its republications, have been introduced with the following title, to wit:

*From the New England Farmer's Almanack.*

The avocations of the husbandman are now becoming multifarious, and he must attend to everything or something will suffer. Soak seed corn in copperas water, according to advice given in our last year's calendar. Good fruit is raised as easily, and is often worth five times as much as bad; you will therefore graft such trees as bear fruit which is worth but little for cider and less for the table. "Graft always as high as possible, to guard against cattle, and to raise the head of your tree, so as to admit the sun and air as freely as possible upon your under growth, whatever it may be; it will also improve your fruit, both in size and quantity." Do not undertake to graft too many limbs at a time, lest you kill the tree, destroying the requisite proportion between the roots and the top. Now is the time, with your wife's leave and co-operation, to grow rich by your dairy. Where high flavored milk and butter are preferred to quantity, then pasturage on dry bottomed uplands is to be preferred; but where flavor and richness are the objects, soiling with clover, lucerne, &c. and two or three hours pasturage each day, for the sake of exercise, is the preferable system, where the labor can be spared. It is said by some foreign writers, in substance, that a field of mowing ground, in good heart, mown, and the grass eaten green, will produce treble the quantity of milk it would have done if pastured, and four times as much as it would do in the form of dry hay.

### TANSY PUDDING.

A lady in Roxbury has sent us the following recipe for an edible article which ought to be as indispensable to the table of the New England yeoman, as it was to the board of his ancestors, when "They deemed it sabbath-breaking to dine without a Pudding."

Take four eggs, twelve ounces of flour, one quart of milk, and half a tea spoonful of salt—stir the flour gradually into the milk, carefully dissolving all the lumps. Beat the eggs very light, and add them by degrees to the milk and flour.—Add a large handful of tansy, finely chopped. Put in the salt and stir the whole well together.

Take a very thick pudding cloth, dip it in boiling water and flour it. Pour into it the mixture, and tie it up, leaving it room to swell. Boil it hard, one hour, and keep it in the pot, till it is time to send it to the table. Serve it up with sauce.

### MASSACHUSETTS HORTICULTURAL SOCIETY.

At a meeting of this Society on the 12th inst. for the admission of members, and to hear the Reports of the Standing Committees on the Products of the Kitchen Garden, and on Ornamental Flowers and Green House Plants, the following donations were received, and distributed among the members.

From N. G. CARNES, Esq. of New York, seeds of the Green Globe Artichoke, from France, a fine variety for the table.

From Capt. M. C. PERRY, of the U. S. Navy—seeds of the fine Cassabar melon, brought by him

from Asia Minor—these melons are of uncommon richness, green fleshed, and often attain the length of 18 to 24 inches. Also, seeds of the fine Persian melon, introduced into New Jersey by JOSEPH BONAPARTE,—and seeds of the small Tunis Onion.

From Mr SAMUEL WALKER, of Roxbury, seeds of a singular variety of Spinach, which attains the height of three feet, the origin of which is unknown,—the leaves are very succulent, and the sort considered equal to any cultivated.

Members who were not present at the meeting can be supplied with these seeds, by calling at the office of the New England Farmer.

We should have mentioned some time since the receipt of a large variety of scions, from Mr N DAVENPORT, of Milton, which are pretty much all distributed among the members.

Votes of thanks, were passed to the above gentlemen, as well as to Mr ROBERT MANNING, for his donation of books, mentioned in the last New England Farmer.

**BRIGHTON MARKET.**

On Monday last, about 150 head of cattle (on the hoof) for market beef, were offered, most of which were taken at prices which fully support our quotations. Some few extra cattle brought 37 shillings. About 400 store pigs were offered—part solid—the best at 6 cts per lb.

Best cattle for market beef,	33 a 36 shillings.
Second best do do	32
Best cattle do mess do	none.
do do do No. 1 do	none.
do do do No. 2 do	none.
Sheep,	do
Store pigs,	4½ a 6 cts per lb.

*Asparagus Roots, &c.*

Asparagus Roots, 2 1/4 years old, 75 cents to one dollar per hundred. Rhubarb Roots—the large Dutch Currant Bushes, one dollar per dozen, Grape Vines, Hawthorns, &c. &c. Any of the above roots, that may require it, will be well packed in moss, to ensure safety in their transportation. if

*Red and White Clover Seed.*

For sale at the New England Farmer Seed Store, No. 52 North Market Street, 5000 lbs. Red Clover Seed, 500 lbs. Dutch White Honeysuckle Clover, (imported.) Also, Herd's Grass, Red Top, Orchard Grass, Lucerne, Fowl Meadow, Hemp and Flax Seed, &c, &c. March 27

*Greenwich Flower Garden.*



The subscriber has lately received his annual importations of Garden Seeds, Bulbous Flower Roots, &c, in excellent preservation, of the growth of 1828, from the well known houses of Messrs Warner, Seaman & Warner, and Mr Chatwood, London, and Mr Van Eeden & Co., Harlem, Holland, who have guaranteed them good and genuine, and no doubt will give the farmer, horticulturalist and florist, the same general satisfaction that former importations have done.

Also on hand, a choice collection of greenhouse and hardy herbaceous plants, (many of which are very rare;) rose bushes and other shrubs, in great variety, fruit trees, white mulberry, &c. Plants of artichoke, asparagus, sea kale, early frame potatoes, mushroom spawn, &c, with directions for cultivation. The Hyacinthus, Crocus, Narcissus, &c, are in bloom, and will continue in succession a great part of the year. Catalogues may be had at the garden. Orders left at the garden, the post office, or with Mr Molyneux, corner of Broadway and Ann street, will be strictly attended to. Gentlemen supplied with experienced Gardeners.

DANIEL KENNEY,

Carminie and Varick streets, New York.

The nearest route to the Garden, Greenhouses, and Seed Store, is from Broadway, by St Thomas's Church along Houston street, or along Canal and Varick streets

*Mangel Wurtzel, Sugar Beet, &c.*

For sale at the Seed Store connected with the New England Farmer, 52 North Market street, 200 lbs. Mangel Wurtzel.

200 lbs. French Sugar Beet, raised expressly for this establishment, by JOHN PRINCE, Esq. Roxbury.—The superiority of this seed and the excellence of the roots for cattle are too well known to need comment.

Also, roots of the Pie Plant, or Tart Rhubarb, in fine order for transplanting,—25 cts per root. Double and Single Dahlias, from 25 cts to one dollar each. The colors and form of this flower are magnificent, and are of the easiest culture, requiring the poorest soil, in which they bloom in the highest perfection. The roots are tuberous, resembling a sweet potato—can be packed for transportation to any part of the union.

Also, Double Tuberoses, Tiger Flowers, Amaryllises, Formosissima, &c., beautiful bulbs now in season to plant

Also, White Mulberry Seed, 50 cts per ounce, Lucerne, or French Clover, White and Red Clover, Sanfoin, Timothy, Orchard Grass, Oat Grass, Herds Grass, &c.

Also, several varieties of field corn, viz. the Early Golden Sioux, Gilman, Red, Turkey Wheat, Early Jefferson, (for the table) Sweet, or Sugar (for the table.)

The Early Tuscarora Corn, a fine sort for the table:

The Appalusia Melon—a new variety from Illinois, introduced by Doct. GREEN.—This melon was originally derived from the western Indians, by E. WARREN, Esq.—is in eating from the 1st of September to the 1st of November—melons small, remarkably sweet, with red flesh, and a very thin rind—25 cts per ounce.

Also, the Apple Seeded Melon, a very early variety.

The Star Melon, a very late variety, of the Nutmeg species.

*Agricultural Books.*

The third edition of *Fessenden's New American Gardener*; this work has been pronounced by the most judicious horticulturists in New England and the middle states, to be the best treatise on Fruit Trees, Vegetables, Grape Vines, &c., to be found in this country—price \$1.25.

The Vine Dresser's Theoretical and Practical Manual, on the Culture of the Vine; and Making Wine, Brandy, and Vinegar. By Thiebaut de Berneaud.

The Young Gardener's Assistant, containing Directions for the cultivation of Culinary Vegetables, and Ornamental Flowers. By T. Biddeman, gardener, New York—price 37 1/2 cts.

A practical Treatise on the Management of Bees; and the Management of Apiaries, with the best method of destroying and preventing the depredations of the Bee Moth. By James Thacher, M. D.—price 75 cts.

Also, one copy of each of the following rare works:—Phytologia, or the Philosophy of Agriculture and Gardening: with the theory of Draining Morasses, and with an improved construction of the drill plough. By Dr Darwin. (Dublin edition, price three dollars and fifty cts.)

Darwin's Botanic Garden—(price three dollars, a fine, correct copy.

The Horticultural Repository, containing Delineations of the best varieties of the different species of English Fruits; with delineations of its blossoms and leaves, in those instances in which they are considered necessary, with descriptions and colored drawings of all the prominent Apples, Apricots, Cherries, Currants, Figs, Filberts, Gooseberries, Grapes, Melons, Nectarines, Peaches, Pears, Pines, Plums, Raspberries, Strawberries, Nuts, &c. By George Brackshaw, author of the "Pomona Britannica"—In 2 octavo volumes, with 104 large colored engravings—price \$7 per volume. The original cost of the work was \$32.00.

*Seed of the Spanish Chestnut.*

For sale at the Seed Store connected with the New England Farmer No. 52 North Market Street.

A few bushels of Spanish Chestnuts (*Castanea vesca*) for planting. These nuts were imported by a gentleman of Salerni, for the purpose of introducing the culture of the trees into New England. London describes this as "the most magnificent of European trees, exceeding the oak in height, and equalling it in bulk and extent." It is used by the cabinet maker and cooper—makes an excellent coppice tree for poles and hoops—the bark is equal in asstringency to that of larch, and mountain ash, for tanning—and the leaves and nuts (about six times the size of the common chestnut) afford food both for man and deer, and are desirable in autumn and winter." Price 8 cts per dozen.

Also, Cotton Seed, for those who wish to cultivate the plant as a curiosity—price 12 cts a paper

A few trees of the Admirable Alberge Rare-ripe, packed in moss about ten days since, and in good order for transplanting.

*Roman.*

This very elegant, full blooded horse, imported with a hope of improving the breed, will stand this season at the farm of Mr Stephen Williams, in Northborough, County of Worcester, where some of his stock may be seen.

Roman was purchased in England of the Earl of Warwick, and his pedigree has been traced in the New Market Studbook from Childers, the swiftest horse that ever run over New Market course, through eight generations of the highest bred horses and mares in England without a single cross of inferior blood. At 4 years old he won 5, and at 5 years old he won 4 prizes, and has since beat some of the fleetest horses in England, over the most celebrated courses.

His color a very bright bay—black legs, mane and tail—walks and trots well—is very good tempered—high spirited—active—15 1-2 hands high, and is considered by judges as handsome and well formed a horse as can be found in the country.

Mares have been repeatedly sent to him from Maine, Rhode Island, and Connecticut, as well as from the remote counties in this State, and the neighboring towns, and his colts are handsome and command high prices.

Terms—\$20 the season, to be paid before the mares are taken away.

Northborough, Mass, April, 1829.

*Crockery, Glass, and China Ware.*

Ephraim B. McLaughlin, 4 Hook Square, has for sale, an elegant assortment of newest patterns in the above line, which are offered at low prices for cash. Country merchants and others are invited to call. eptf mar27

*Imported Horses.*

Barefoot, and Cleveland, the two English horses, will stand for the season at their stable in Brighton. Barefoot at \$25, and Cleveland at \$10, with \$1 for the groom. a24

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	- - - - -	barrel.	3 00 5 00
ASHES, pot, first sort,	- - - - -	ton.	125 00 130 00
Pearl, first sort,	- - - - -	"	125 00 130 00
BEANS, white,	- - - - -	bushel.	1 00 1 37
BEEF, mess,	- - - - -	barrel.	10 25 10 50
Cargo, No. 1,	- - - - -	"	9 00 9 50
Cargo, No. 2,	- - - - -	"	8 00 8 50
BUTTER, inspected, No. 1, new,	- - - - -	pound.	14 16
CHEESE, new milk,	- - - - -	"	7 9
Skimmed milk,	- - - - -	"	2 3
FLOUR, Baltimore, Howard-street,	- - - - -	barrel.	7 00 7 12
Genesee,	- - - - -	"	7 00 7 50
Rye, best,	- - - - -	"	"
GRAIN, Corn,	- - - - -	bushel.	60 62
Rye,	- - - - -	"	70 80
Barley,	- - - - -	"	67 67
Oats,	- - - - -	"	34 37
HOG'S LARD, first sort, new,	- - - - -	pound.	9 9
LIME,	- - - - -	case.	85 90
PLASTER PARIS, retails at	- - - - -	ton.	3 50
PORK, clear,	- - - - -	barrel.	16 00 16 50
Navy, mess,	- - - - -	"	13 00 13 50
Cargo, No. 1,	- - - - -	"	13 00 13 25
SEEDS, Herd's Grass,	- - - - -	bushel.	2 00
Orchard Grass,	- - - - -	"	3 00
Fowl Meadow,	- - - - -	"	3 00
Rye Grass,	- - - - -	"	4 00
Tall Meadow Oats Grass,	- - - - -	"	2 50
Red Top,	- - - - -	"	62 1 00
Lucerne,	- - - - -	pound.	33 50
White Honeysuckle Clover,	- - - - -	"	33 50
Red Clover, (northern)	- - - - -	"	7 8
French Sugar Beet,	- - - - -	"	1 50
Mangel Wurtzel,	- - - - -	"	1 50
WOOL, Merino, full blood, washed,	- - - - -	"	30 37
Merino, full blood, unwashed,	- - - - -	"	22 24
Merino, three fourths washed,	- - - - -	"	25 30
Merino, half & quarter washed,	- - - - -	"	22 26
Native, washed,	- - - - -	"	20 25
Pulled, Lamb's, first sort,	- - - - -	"	35 37
Pulled, Lamb's, second sort,	- - - - -	"	22 26
Pulled, " spinning, first sort,	- - - - -	"	27 30

**PROVISION MARKET.**

COLLECTED EVERY WEEK BY MR HAYWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	- - - - -	pound.	10 12 12
PORK, fresh, best pieces,	- - - - -	"	7 10
whole hogs,	- - - - -	"	5 7
VEAL,	- - - - -	"	6 12
MUTTON,	- - - - -	"	4 12
POULTRY,	- - - - -	"	10 16
BUTTER, keg and tub,	- - - - -	"	14 20
Lump, best,	- - - - -	"	20 20
EGGS,	- - - - -	dozen.	12 16
MEAL, Rye, retail,	- - - - -	bushel.	1 09
Indian, retail,	- - - - -	"	76
POTATOS,	- - - - -	"	50
CIDER, [according to quality,]	- - - - -	barrel.	2 00 2 50

## MISCELLANIES.

## MAY.

BY T. G. FESSENDEN.

The bashful spring at length begins  
To make some slight advances,  
But shows us, while her way she wins,  
Her wayward freaks and fancies.

One day, perhaps her ladyship  
Looks fair and eundescending,  
Next day she pouts, her under lip  
Like parasol distending.

The bard who sings the charms of May  
Must be a fool, or groggy;  
With now and then a pleasant day,  
She's mostly foul and foggy.

For now a dull North Easter blows,  
From horrible ice islands;  
Now blasts from everlasting snows,  
Which crown the polar highlands.

And when these blasts are made to tell  
For zephyrs by a rhymor,  
The tinklings of a crack'd sheep bell  
Sound sweeter and sublimer.

## JUGGERNAUT.

*Mr Sutton's account of the Festival in 1827.*

Just as I came within sight of the cars, the storm came on violently: the thunder roared, the lightning flashed, and the rain poured down in torrents. In about an hour the storm subsided: the scattered multitude, which dispersed in every direction at the bursting of the storm, again assembled at the deafening sound of tom-toms, and the discordant clanging of their barbarous trumpets.

Here I beheld a promiscuous multitude prostrate before the all-commanding Mahanah (glory) of Juggernaut; unrestrained by the mud, or even the water, though knee deep, which the late soaking storm had left. There was seen a zealous mother bowing down her infant's head before the idol, and thus early initiating her tender offspring into the degradation of idolatry. In another place, was a group of men, women, and children, bowing down with profound reverence, so that they might touch with their foreheads the ropes of the different cars—and in some conspicuous spot, a devotee, eager to distinguish himself, advanced with clasped hands and steady eye toward the idol, till a clear space being afforded him, he threw himself flat on his face, and worshipped: he lay a few moments—then half-raising himself, he stretched forth his hands toward the idol, muttered a *vain repetition*, and then prostrated himself afresh before his god.

But suddenly the scene changed. A shout was heard, a body, of perhaps, 2000 men, armed with sticks and boughs, rushed toward the cars. A louder shout was heard—the people seized the huge ropes, the clanging of the instruments sounded with a more vehement peal, and the car moved on; but it moved with a tardy pace; and, to animate the draggers of the ponderous vehicle, one of Juggernaut's adorers stepped forward at the extreme front of the car, and practised the most licentious gestures that an impure imagination can conceive, and then exerted his stentorian lungs in expressions as abominable: again he turned toward the god and repeated his abominations—the god was pleased—the draggers were fired with

fresh zeal—and the enormous load “grated harsh thunder” as it rolled on its sixteen wheels; but they ran foul of a house and crushed the falling rains. They still proceeded—women and men of all descriptions and castes uniting to drag the ponderous wain. Presently two miserable wretches were seen, one with his shattered arm, and another with his writhing back, bleeding and torn by the destructive ear, whether accidentally or intentionally I know not.

All seems infernal revelry—the wretches in the riths with their obscenity—the wonder gazing mob with their vociferations—the crowds of women with their jarring hoot—the indescribable noise of their harsh-sounding instruments—the gay colors and long streamers of the cars—the ugly shape and great staring eyes of the idols—the mad enthusiasm of the vast multitude—and a thousand things which can scarce be described—all tend to impress one with the idea, of a holiday in hell, with its blaspheming monarch led in triumph through his fallen associates!

A heart rending description of an evening near this temple is contained in a communication of Mr Lacey's:—

The shades of evening are now prevailing—the sun is sinking in the western waters, and leaving me in darkness. A feeling of deep horror, that I cannot suppress, steals across my mind, and irresistibly drives me away. The jackalls are leaving their jungles, and are repairing hither for their nightly repast—the eagles are flying to the neighboring trees for the night, filled with the flesh of man—the din of idol poojah assails my ear from every direction, and the work of blasphemy now commences.

*A Dilemma.*—A man the other day, speaking of the backwardness of the spring said—“We shall never have warm weather as long as the snow continues on the mountains—and I'm certain the snow will never get off the mountains until it is warm weather.”—*Bennington Journal.*

*Coal Gas.*—Some experiments have been made on the combustion of coal gas, by the Rev. W. Taylor, of York, the results of which are worthy of notice. They are related in the London Philosophical Magazine. A piece of wire gauze being placed on the chimney of a common argand gas burner, it had the effect of enlarging the size of the flame to twice the original size, and fully doubled the light. In an experiment made at the rooms of the Mechanics' Institute in the city of York, it was found that one hundred feet of gas were consumed in three hours and twenty-five minutes, by six argand gas burners in the ordinary state, while the same gas burners provided with wire gauze caps to their chimneys, yielded an equal light for an equal time, but consumed about fifty feet of gas.—*Eve Post.*

I once had a constant and troublesome visitor, whom I tried many ways to disoblige. First, I essayed smoke, which he here like a badger; then fire, which he stood like a salamander. At last, I lent him five dollars, and have not seen him since.

*Sallads.*—Washing for three or four minutes in sea or salt water, is recommended as an effectual means of getting rid of all insects. Vegetables of every kind ought to be so cleansed; and afterwards washed in the usual way in fresh water.

*For Sale,*

A valuable Real Estate in Milton, 9 miles from Boston, on the road leading from Boston to Taunton, Bridgewater, and New Bedford, containing upwards of 200 acres of the variety of lands and fruits suitable for a good farm, well watered, with good substantial buildings. Said farm is calculated to suit a gentleman of taste, or an enterprising young man for a milk establishment, being an excellent grass farm. The purchaser may have, including the buildings, from 100 acres to the whole.

As the above described property contains a large portion of valuable wood land, the purchaser may be accommodated with more or less of that part. The place will be sold at a fair price, with or without a very valuable stock and farming utensils.

Also, for sale, or to be let, opposite the above named premises, a large, convenient Dwelling House, with a good Bake House and out buildings, very pleasantly situated for a country seat or a good stand for a store or country baking, with as much land as may be wanted for the accommodation of the same. For further information, inquire of the Editor, of Parker H. Pierce No. 95 State street, of Nathaniel Blake at Indian Queen Tavern, Bromfield street, of A. M. Withington, Roxbury, or NATHANIEL TUCKER on the premises.

April 10

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*Household Furniture Cheap.*

Phoenix Furniture Warehouse, near the Square, Main Street, Charlestown.

FOSDICK & CARTER, inform their friends and the public, that they have on hand, and for sale, an extensive assortment of Furniture, viz. Bureaus, Secretaries, Beds, Bedsteads, Tables, Chairs, Sofas, Couches, Carpeting, Wash Stands, Brass Fire Sets, Waiters, Knives, Forks, Bellows, and Brushes.—Also, a constant supply of Live Geese and Common Feathers, by the bale or otherwise. Also, they manufacture and keep constantly for sale, a general assortment of Looking Glasses, by wholesale or retail, with almost every article for house keeping, all which they will sell extremely low for cash. Purchasers are invited to call and examine.

P. S. Portrait and Picture Framing, executed in the best manner, and at short notice, as above. 6t  
Charlestown, April 3, 1829.

*Tall Meadow Oat Grass Seed.*

This day received at the New England Farmer Seed Store, 52 North Market street, 20 bushels of Tall Meadow Oat Grass Seed, at \$2.50 per bushel.

*Wanted to Hire,*

To the 1st Nov. a middle aged woman from the country, to do the work of a family about eleven miles from Boston, where other help is kept. Plain cooking, washing, and the care of a small dairy, will be required, and to a steady, industrious person, good wages will be given—no other need apply to Mr J. B. Russell, at the New England Farmer office, North Market street.

*Assorted Seeds for Families.*

For sale at the New England Farmer Seed Store small boxes of assorted Seeds for Kitchen Gardens. Each box contains a package of the following Seeds:

Early Washington Peas	Long Dutch Parsnip
Late Blue Imperial Peas	Large Cabbage Lettuce
Late Marrowfat Peas	Long Green Turkey Cucumber
Early Mohawk Dwarf string Beans	Pine-apple Melon
China Dwarf string and shell Beans	Long, or Round Watermelon
Lima, or Saba Pole Beans	Nasturtium
Long Blood Beet	Large White Onion
Early Turnip-rooted Beet	Large Red Onion
Early York Cabbage	Curled Parsley
Large late Drumhead Cabbage	Flat Squash Pepper
Cape Savoy Cabbage	Early Scarlet Short-top Radish
Red Dutch Cabbage (for pickling)	White Turnip Radish
Early Horn Carrot	Salsafy
Long Orange Carrot	Early Bush Squash
White Solid Celery	Early White Dutch Turnip
Curled Cross	White Flat Turnip
Early Cucumber	Yellow Stone Turnip
Early Silesia Lettuce	Winter Crook-neck Squash.

## POT HERB SEEDS.

Thyme—Sage—Marjorum.  
The above list, it will be seen, comprises all the common vegetables, besides several new varieties of recent introduction, and uncommon excellence. Every kind is warranted of the very first quality, as to freshness and purity. Each box contains directions for the management of the different sorts. Price \$3 per box.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

Printed for J. B. RUSSELL, by I. R. BUTTS—by whom all descriptions of Printing can be executed to meet the wishes of customers. Orders for printing received by J. B. RUSSELL, at the Agricultural Warehouse No. 52 North Market Street. [ ] No paper will be sent to a distance without payment being made in advance.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (at the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, MAY 22, 1829.

No. 44.

## COMMUNICATIONS.

FOR THE NEW ENGLAND FARMER.

### INSECTS ON VINES.

Weston, 11th May, 1829.

Mr J. B. RUSSELL—In compliance with your request, to state the substance of our conversation, last Saturday, on the cultivation of squashes and other plants exposed to the devastation of bugs, and the best method to prevent it, I will say briefly, that it is a matter of great difficulty to protect such plants against said insects, especially in hot dry seasons. And the more so yet, if the plantation is made successively from season to season upon the same spot. I expect that they deposit their seed in the soil, and that it is the cause why much fewer insects are seen the first year, than a spot of ground is appropriated to that culture, and that they multiply afterwards, from year to year, until it becomes almost impossible to save the plants from destruction. It is owing also to the same cause, I expect, that we meet with much less trouble, from the bugs, by raising squashes in a field in the remote part of the farm, than any where near to gardens, or to pieces of old cultivated grounds. The choice then of a field, newly broken from the sward, is a very desirable measure of prevention. Another, I have found by experience, is to place the squash bed in a field of potatoes, or have it surrounded by several rows of them, inasmuch that the small black and yellow striped bug feeds occasionally on the leaves of the potatoes, and by that arrangement being provided with a choice of food, the mischief becomes divided between the two plants, and protection is much easier bestowed on the squashes. Pumpkins planted in a potato field, sticking the seeds in the hills, and left to their own chance, I have seldom known to be materially injured. Milnet frames may answer a good purpose, but it would be expensive for a large cultivation, besides they deprive the plants of some portion of air, and heat, and cannot protect beyond certain narrow limits, which the vines will soon outrun.

I have tried at various times, ingredients recommended as effectually offensive to those insects, such as spirit of turpentine placed in clam shells among the squash and melon vines; such, again, as clams placed in number round the plants, in the expectation that the effluvia of their decay would drive the insects away, but this was all in vain, and of many experiments made, I have found none useful, but to sprinkle ground Plaster of Paris over the plants, whilst the dew was on, in such manner that the leaves, the stalks, and the heart shall all be covered with a substantial coat of the same, and to lay it also on the soil, six inches round the butts of the plants; this will give an effectual protection, provided the plaster dressing should be renewed whenever, and as often, as rain or wind will render it needful. Under this system I have had squash beds prosper greatly, and I have an impression that the plaster assisted, not merely as a protection against the insects, but also as a manure or stimulant. When a plantation consists only of a few hills, there is no way so sure as the old one, to visit them as soon as day light, whilst

the bugs are under the torpid influence of the night's chill, and destroy them with the fingers. But when a plantation is extensive, it is a considerable undertaking, and in such a case the use of the plaster is valuable.

From the torpid state in which we find said bugs in the morning, I doubt much whether it would answer any purpose to light a blaze of any kind, in the night, near the planted spot, with an expectation that the bugs would be attracted by, and fly into it. The chill of the night renders them stiff, and deprives them almost entirely of the power of motion. The nocturnal insects, whose appointed time of activity, is the night, are attracted by the light; accordingly, we find, in summer evenings, the various species of moth, the large brown beetle, and smaller black ones, attracted by the light of candles, and fly into it. These rest, and are torpid, in the day time. We never find butterflies, nor any other kind of insects, which are active in the day, to make their appearance in the evening in our dwellings and about our lights.

The plaster I have used for the dressing of squashes and melons, is that kind preferred by the farmers of Pennsylvania, being streaked with red, and I have prepared it according to the method of Europe, by getting it calcined and then ground, which I have been assured, renders its powers much more active. I have used it with success for corn and potatoes, but shall not enter on the subject at present. In the mean while, as it may be pleasant to some members of the Horticultural Society, to try what a degree of efficacy it may have for the object of our inquiry, which is the protection of vines, I shall do myself the pleasure to send you, soon, a few sn all packets of the same, for their acceptance, and remain sincerely your friend and servant, J. M. GOURGAS.

Mr J. B. RUSSELL,

Member of the Council of the Mass. Hort. Soc.

FOR THE NEW ENGLAND FARMER.

### BEES.

Mr FESSENDEN—I observed in the Centinel of the 6th inst. an article taken from the American Daily Advertiser, headed *Salt your Bees*, which excited my curiosity. The writer of the article describes minutely his interview with "a worthy German," by whose advice he put a *teaspoonful of salt* under each of his bee hives, as a preventive against the ravages of the worms, and even a part of this quantity was blown away by the wind.—Notwithstanding this disaster, however, more dead worms were found under the hives the next morning than had been seen the whole season before. "I attribute this," says the credulous writer, "to the effects of the salt I put under the hives yesterday, at the recommendation of my friend the worthy German." It would in my opinion be much more rational to ascribe this slaughter of the worms to the stings of the bees, and if the writer and his German friend still have faith in the extraordinary efficacy of their antidote let them have recourse to the ordeal by burying some of the worms in a bed of salt for several hours, to decide the question of life or death, and the result will probably cure their credulity.

"No argument like matter of fact is."

It was formerly recommended to wear the skin of a hyena round the neck to prevent the hydrophobia, or to eat the liver of a mad dog as a remedy against the poison of its bite.

It appears that the writer of the article referred to has adopted the method recommended by some apiarians of elevating his hives by supports under the corners to prevent the depredations of the bee moth. But in this instance as in many others the method has proved ineffectual. A treatise recently published by Messrs Marsh & Capen, on the management of bees, and the prevention of the ravages of the bee moth, will be found to contain the requisite information on the subject. There is one fact observable in the economy of bees, which to my mind is inexplicable. In the cold weather in the month of March, before a tree or shrub was in bloom, or any signs of vegetation was manifested, these industrious insects were seen returning to their hives, with their legs loaded with balls of a substance resembling the pollen which they procure from flowers and blossoms in their season. If any curious observer can account for the manner in which this substance is manufactured, the information would be very acceptable. MEDICUS.

Plymouth, May 11, 1829.

FOR THE NEW ENGLAND FARMER.

### SWEET POTATOES.

Mr EDITOR—Finding that the people of your region are somewhat awake to the subject of cultivating the Carolina, or sweet potato, I have concluded that it would be profitable for them to receive correct information relative to the culture of this valuable root, and it will afford me no small pleasure to communicate it, if you will have the goodness to give it a place in your invaluable paper.

#### METHOD OF RAISING SWEET POTATOES IN A NORTHERN CLIMATE.

As early in the spring as the season will admit, make a hot bed, which must be covered five or six inches with good rich soil. Lay your potatoes side by side, and cover them 1½ inches deep with earth. If you cover your bed with glass, your plants will come forward sooner. But a bed without glass will answer every purpose, and be sufficiently early. When your plants are four or five inches high they will be fit for setting out, which should be done in the following manner. After making your ground perfectly mellow, furrow and cross it four feet each way. At the crossing of the furrow place a shovel full of fresh manure from the horse stable. Level your manure and cover it six or seven inches with earth, leaving it flat on the top, 8 or 10 inches. It would be well to have your hills made a few days previous to planting, so as to be in readiness to embrace the first favorable season for setting your plants.

Now take your potatoes out of the bed, and on examining them you will find a sprout coming from the eye, and a little above, several coming from the first, all with small roots. Three of these plants are sufficient for a hill. I have planted twenty-nine hills from a single potato, which produced a good yield in the fall season. After cut-

ting off all the sprouts, plant your potatoes as before, and they will, after this, send forth many good shoots. Set your plants deep in the hill, nearly down to the manure. This manure not only furnishes nutriment for your plants, but will determine the length of the potatoes, which will be from the top of the ground to the manure.— This is an important consideration in raising this species of potato. Many kinds of the sweet potato are inclined to grow long and slim, but by the method, which I have laid down and followed for many years myself, any person with a little experience may raise these roots to any given length, by leaving the earth at his last hoeing as deep over the manure as he chooses to have his potatoes long. One thing more in relation to the size of your hills, and I have done with the planting part. In warm countries they may be large, but in New England they should be small in order that the sun may thoroughly warm them through, as this kind of plant is fond of heat. Let one heaping bushel of earth be a rule, a little over or under may answer.

#### METHOD OF SAVING SEED.

Make a box of any given dimensions; inclose this with one five inches larger. The inner box will answer without either bottom or cover, say four boards nailed at the corners, remembering also to have it five inches lower than your outside box. Your roots should be dry when put up.— Prepare some sand quite dry and cover over an inch or two deep the bottom of your inside box, then cover the sand with a layer of potatoes, and so on alternately until your box is full. The space between the boxes must be crowded full of swingle tow, and, having laid an equal quantity on the top, nail on your cover. This box may be placed on a second floor where there is a warm fire kept all winter in the lower room. Or they will keep well under any common hearth, packed in a box of sand; or in a warm store room, packed in the same way. Merely preventing them from freezing does not answer the purpose; they require to be frequently warmed through and through. If you are in want of seed potatoes in the spring, as soon as your vines begin to run, cut off the tops and plant them; they will soon grow and make the best roots for seed. CALVIN MORRELL.

Ohio, March 26, 1829.

FOR THE NEW ENGLAND FARMER.

#### SUGAR FROM THE BEET.

[Extract of a letter to the Editor from Mr CALVIN MORRELL, Hamilton County, Ohio.]

SIR—Having for several years past, heard much about making sugar from the beet, I have, with avidity searched every paper that came in my way, in hopes of finding some regular process laid down for extracting the saccharine qualities of that valuable vegetable. But, unfortunately, all my researches have hitherto proved abortive. Being a lover of horticulture, I have, for many years past, been in the habit of raising several kinds of beets, excellent for culinary purposes, and, not knowing that the sugar beet differed from those which I had been accustomed to cultivate, I concluded to make an experiment.

A quantity was sliced, boiled, strained, and boiled down. This extract produced a very beautiful syrup, without the least taste of sweet. Totally defeated in my experiment, I concluded to wait for information. Last year I became a subscriber

for the *New England Farmer*. But few papers come to hand, before I found something very encouraging about the beet. It was stated that fifty establishments were already erected in France for making sugar from the beet, and present appearances indicated that their home manufacture of this article would shortly supersede the necessity for importation. Several pieces of smaller note appeared; I read them with my usual anxiety, but not a word of the process. The last short sketch informed me that sugar-making is increasing in France, but I am still in the dark. Understanding from the *N. E. Farmer*, that the genuine sugar beet seed was to be had at the establishment, connected with that paper, I obtained a good supply of this seed; and feeling very desirous of making sugar from the beet, I shall certainly sow my seeds, and have no doubt of a good crop, as I well understand the cultivation of this root. But here I beg the charity of my good friend, the *Farmer*, without whose counsel I fear I shall in a measure, lose my labor. If, however, I am not able to procure sufficient information to enable me to manufacture my beet into sugar, I think they will make excellent food for milch cows, so that, at all events, I shall venture to grow them.

*Remarks by the Editor.*—Rees' *Cyclopedia*, under the head "*Beta*," contains a long article on the subject of manufacturing sugar from the beet; from which the following is extracted and abridged.

That a great quantity of sugar might be obtained from the beet has long been known. The famous chemist Margraaf made some experiments, published in the year 1741, for determining the quantity of sugar contained in various European plants. He found that the white beet produced a much greater quantity than any of the other plants. M. Achar, of Berlin, first introduced this subject into general notice, and recommended that the sugar should be procured by boiling the beet roots, when taken out of the earth; that they be sliced when cold; and afterwards the saccharine juice be pressed out; and that it be filtered, evaporated, and after evaporation, the sugar be procured by crystallization and pressure.

Another method described in the same article is as follows: After the roots are washed and cleaned they should be sliced by means of a machine, or ground in a sort of mill, consisting of a cylinder, furnished with points like a rasp, which turns round in a box. The roots are put in this box, and pressed by means of a weight, against the cylinder, which, upon being turned round, soon reduces them to a sort of pulp. When the beet roots are dry they are ready for the extraction of their sugar. For this purpose, three wooden tubs, wide but not deep, made of oak, ash, or willow, should be provided, or for family use, earthen mugs. Near the bottom of the tubs, cocks, or spigots should be fixed, and the tubs should be placed in a cool situation of about 52° of Fahrenheit, upon a stillage near each other, and at such a height from the ground that the smaller vessels may stand below them for receiving the liquor when drawn off, and clear water should be at hand so as to be pumped into the higher vessels. When the beet roots, thoroughly dried, have been sifted, so as to be free from the dust and loose fibres, one of the highest tubs should be half filled with them, and clear cold water poured

upon them, about one-third in height above the roots. In this they should remain for about three hours, stirring them at different times with a wooden paddle. At the end of this time, the same number of clean dried roots should be put into the second tub; and the sweet liquor drawn from the first tub into the vessel under it, should be poured upon the roots in the second; and the first tub should be supplied with fresh water in such quantity as just to cover the roots, and the tubs should remain three hours more, and the roots be repeatedly stirred, as before. The liquor which had been poured from the first tub to the second, will be now much absorbed by the roots in the latter tub. After standing again for three hours, the sweet liquor from the second tub must be drawn off, which, if the roots were of the red and white sort, will be of an agreeable red color. It must then be passed through a sieve, or filtered through a flannel, and thus be rendered fit for boiling down for sugar. After this draw the liquor from the first tub, pour it on the second, and put into the first tub more fresh water, and let it stand three hours longer. Then put into the third tub the usual quantity of dry roots, and pour on them the liquor drawn from the second tub; remove the liquor from the first to the second; and the roots in the first tub being now deprived of their saccharine matter may be used for feeding hogs or cattle. After three hours more, the liquor should be drawn from the third tub and filtered as before, and then boiled down for sugar. Then draw off the liquor of the second vessel, and pour it into the third; add fresh water to the second vessel, and let it remain three hours more, the roots being occasionally stirred. During this time cleanse out the first tub and add fresh roots as before.— After three hours draw the liquor from the third tub, and pour it upon the fresh roots in the first; then draw the liquor from the second tub, and pour it on the third. The roots of the second tub will now be exhausted, and may be given to the cattle. After three hours draw the liquor from the first tub, filter it, and it will be ready for boiling down. On the contents of the first pour the liquor of the third, and put fresh water in the third tub; let it remain three hours and be stirred as usual; during which time clean out the second tub, and let the roots be given to cattle. In the second tub, place again fresh roots; and proceed by extracting the saccharine matter as before, and continue the operation, till all the dried roots have been thus freed from their sugar. By this management, the liquor becomes more charged with saccharine matter than when the juice is pressed out of the roots, and a considerable quantity of fuel is spared. The roots from which the liquor is extracted will have swelled much in the operation, and have lost their sweetness; their farinaceous residuum, will, however, afford good food for cattle. Whenever there is a sufficient quantity of dried roots ready, the process of extracting the saccharine liquor should be continued day and night, as it is not proper to let the liquor remain longer than three, or at most four hours before you boil it, lest a dissolution of the mucilaginous particles of the roots should take place.— If it be not convenient to boil down all the saccharine liquor at once to a state of crystallization, yet it should be daily boiled down to the consistence of a syrup, in order to prevent its fermentation. In boiling the liquor, the scum that arises should be carefully taken off.

The process of boiling, chrysalizing, &c. the best sugars is as follows. First boil the extracted saccharine liquor down to the consistence of a syrup; then put it into a copper, of which one third at least is empty, and let it boil away by a moderate fire, until a phial which holds one ounce of water, will contain eleven drachms of the syrup, or till the syrup pours somewhat broad from the ladle. The scum or froth should be taken off as it rises. When the syrup has arrived at the state above mentioned, by gentle boiling, the fire must be removed from underneath the copper, and the syrup gradually run through a clean woollen cloth, placed over a wooden or stone vessel. The syrup must not cool too much before this filtration, or else it becomes ropy. When the syrup is somewhat cool, it should be laded into shallow wooden or stone vessels, to chrysalize; for this purpose, shallow earthen vessels, such as are used to produce cream, or vessels made of tin, are proper. These vessels, filled with syrup, must be placed in a room heated to about 68° of Fahrenheit, and care must be taken to keep them free from flies and dust. If the syrup has been of a proper consistence, crystals will soon begin to form at the bottom of the vessels; and in an interval of 18 or 21 days the crystallization will be completed. The mass must then be put into a strong linen sack, well secured, and placed under a press, to squeeze out the liquid from the sugar which remains in the bag. The liquid matter may be set to chrysalize a second or third time, and will yield sugar of a coarser quality. A cheese press, or long lever will serve the purpose of pressure. The sugar first obtained, may be rendered purer by mixing with it a quantity of clear spring water, and placing it again under the press; the colored syrup will then run out, and leave the sugar in the bag in a much purer state than before. By repeating the operation it is so far improved, that, when dried and rubbed, it becomes a fine, white, powder sugar. The separated syrups should be again carefully boiled, and more sugar will be obtained from them by crystallization. If the sugar procured from the first pressure be dissolved in as much clear water as will form a syrup, and placed again in a warm room to crystallize, it will yield a much purer and harder sugar: the syrup may then be separated without pressure from the sugar, merely by inclining the vessel, and allowing the syrup to run off from the crystals. All the syrups thus prepared are fit for family use, and are much superior in taste to those prepared from the pressure of the raw or boiled roots. The remaining thick syrups may be used as treacle, or molasses, and will serve to distil for rum or spirits.

The produce of beet roots, and their quality for yielding sugar have been variable, and of course the profit accruing from them. From M. Achard's account we learn, that 24 measures of roots, each of which weigh about 90 pounds, (in all 2160 pounds,) produce 100 pounds of raw sugar; that is 20 pounds of roots produce nearly one pound of sugar. One hundred pounds of raw sugar give 55 pounds of refined sugar, and twenty-five pounds of molasses. Another statement informs us, that 14 pounds of raw sugar gave  $1\frac{3}{4}$  pound of lump sugar,  $1\frac{1}{2}$  pound of white powder sugar, and  $1\frac{1}{8}$  of a darker colored powder sugar, and 8 pounds of brown syrup; from which more sugar might have been obtained. It is computed in M. Achard's account, that a German square mile of land, (that is 16 square miles English,) properly culti-

ated, would produce white beet sufficient to furnish the whole Prussian dominions with sugar.

London's Encyclopedia of Gardening, in the index, under the head "*Beta*," has the following remarks. "It is from the roots of the *Beta cichla* that the French and Germans obtained sugar with so much success during the late war. The following was the ordinary process:—Reduce the roots to a pulp by pressing them between two rough cylinders: put the pulp in bags and press out the liquor it contains; boil this liquor, precipitate the saccharine matter by quick lime, pour off the liquor; add to the residuum a solution of sulphuric acid, and boil again; the lime uniting with the acid, is got rid of by straining, and the liquor may then be gently evaporated, or left to granulate slowly, after which it is ready for undergoing the common process for refining raw sugar."

The foregoing contains all the information on this subject, which we can at present readily obtain. Should anything further occur of importance, we shall be gratified in publishing it. In forming an opinion of the expediency of attempting to manufacture beet sugar in this country, many things are to be taken into consideration, which would vary circumstances connected with an establishment of the kind in the United States, from those existing in France and Germany. The price of labor in this country, the price of sugar obtained from the cane, and from the maple, are among the items which deserve to be well canvassed before a large manufactory is attempted.—We believe about twenty tons of sugar beet to an acre may be raised with facility in the United States; and if, as M. Achard supposes, 20 pounds of roots will give 1 pound of sugar, we may have at least 400 pounds of sugar from an acre of roots. Besides the refuse matter of the roots containing starch, mucilage, &c. would prove valuable for feeding cattle, &c. The tops would also be serviceable for the same purpose. But we must be careful to obtain the proper variety of beet; and if a person accustomed to the manufacture of beet sugar in Europe, could be found, and induced to superintend an establishment for that purpose, in this country, it would save much labor in experiments, and give a much fairer prospect of eventual success.

FOR THE NEW ENGLAND FARMER.

#### CULTURE OF SQUASHES AND MELONS.

MR EDITOR—Squashes, melons, and all other vines require good *old* manure; nothing suits them better than vault manure, kept one year after it is taken out; hog's manure is excellent. There should be, for squashes, five or six shovelfuls to each hill, distance about six feet; as the vines expand it will be very useful to check their growth for the benefit of the fruit. It is generally placed on the side shoots, and only one squash should be permitted to grow on one side shoot, and as soon as the blossoming is over, the shoot should be stopped by pinching off the head of it. The main vines should also be stopped after they have a sufficient number of side shoots and squashes. This kind of pruning will have a tendency to improve the size and the quality of the fruit; it is advisable to take off late blossoms and small squashes which have no chance of coming to maturity before the white frosts take place, and which would injure the earlier and better fruit, by depriving it of some of the nourishment. When the latter part of the season comes on, and the squashes have

nearly completed their growth, it is advisable to break off the leaves wherever they shade the fruit, in order that it should have the uninterrupted benefit of the sun, and to cut off freely the straggling vines, so that none should be left but those which bear fruit; this will hasten their maturity and perfection. The same system of pruning is still more needful for musk melons; it will improve the flavor and the size of the fruit, and is, I believe, universally practised in the old countries. The French always pinch off the small top of the heart, at the earliest period, which they call *chabrer*, and which encourages the growth of the slender side shoots, which are the fruit bearers. The ripening of melons is much hastened by placing under them, when about the size of an egg, large pieces of slate stone, or a shingle; the melons are also kept from ground worms by this process. Although our soil and climate are more powerful and forcing, and might dispense in some measure with these refinements of the gardener's art, yet they will repay well for the little time and attention required, and I have always found it my pleasure, and my advantage, to attend to it regularly.

J. M. G.

Weston, May 13, 1829.

FOR THE NEW ENGLAND FARMER.

#### GRAFTING THE VINE.

MR EDITOR—After making many fruitless attempts to cultivate the vine by grafting, I have, the past season, succeeded to my entire satisfaction. The result of my experience I wish to communicate to the lovers of horticulture, through your useful paper.

Early last spring I took two wild vines from the trees, where they grew naturally, which I suppose were an hundred years old. I dug a trench about six inches deep, from the roots to a convenient place, where I had trained the vine to graft. In this trench I buried the vine in suitable branches for grafting, and there inserted the grafts, which were also covered, leaving only one eye above ground. At the usual time for such buds to break, mine burst forth, with a degree of exuberance, which I had never before witnessed, inasmuch that I had to prune them every ten days throughout the season, to keep them in tolerable order. Some of these grafts grew nearly twenty feet long, producing fine bearing wood for the next year, and several fine bunches of grapes the first season. I think, on a moderate calculation, I shall have the ensuing season, several bushels of grapes from my two vines.

CALVIN MORRELL.

Hamilton County, Ohio, March 25, 1829.

#### CARROTS.

The following mode is recommended of rendering the cultivation of this valuable root less expensive and troublesome, viz.—to sow the seed on some very rich mould under a hovel, about a fortnight before the field is ready, and then drill, mould, and seed altogether, having had it well stirred every second day, and kept sufficiently wet to cause it to vegetate. This operation enables the grower to clean his land, and to pulverise it, so as to make most of the troublesome annual weeds, and give the carrot a considerable start.—The crop is much preferable to mangel wurtzel, or Swedish turnips, for feeding oxen, and as a winter food for milch cows; for the latter purpose, its superiority is very evident in improving the quantity and quality of the milk and butter.—*Westfield Register*.

From the Daily Advertiser.

### BEES.

In an article written by Mrs Griffith of New Jersey, which appeared in the North American Review, for October last, an anecdote is related, which is in substance as follows:—An old French bishop, in paying his annual visit to his clergy, was afflicted by the representations they made of their poverty, which the appearance of their houses and families corroborated. Whilst he was deploring their sad condition, he arrived at the house of a curate, who, living amongst a poorer set of parishioners than any he had yet visited, would, he feared, be in a still more woeful plight than the others. Contrary, however, to his expectations, he found appearances very much improved. Everything about the house wore the aspect of comfort and plenty. The good bishop was amazed. "How is this, my friend," said he, "you are the first man I have met, with a cheerful face and a plentiful board. Have you any income independent of your cure?" "Yes, sir," said the clergyman, "I have; my family would starve on the pittance I receive from the poor people I instruct. Come with me into the garden, and I will show you the *stock* that yields me an excellent interest." On going to the garden, he showed the bishop a range of bee hives. "There is the bank from which I draw an annual dividend. It never stops payment." Ever after that memorable visit, when any of his clergymen complained to the bishop of poverty, he would say to them, "keep bees, keep bees."

We dare say that our readers will entertain a very favorable opinion of this piece of advice, on reading the ensuing paragraph from the Worcester Spy:

*Remarkable Increase.*—We have been furnished by a friend with an account furnished by David Royce, of Ripley, Chataque county, New York, of a remarkable increase of Bees belonging to him; the correctness of which statement is certified by the Postmaster and public officers of the town.—In the course of something less than seven years and a half, from a single swarm of bees, he had taken up 31 swarms, from which he obtained for use 1705 pounds of honey; ten swarms had escaped to the woods and were lost; and eighty-eight swarms remained in their hives, in which there was, by the estimate of intelligent and impartial men, not less than 7664 pounds of honey, making a total of *one hundred and thirty-nine* swarms of bees, and *nine thousand three hundred and sixty-nine* pounds of honey. The honey, at the price it is usually sold in this vicinity, would amount to more than *fifteen hundred dollars*. We know not why bees, with proper attention, may not do as well in this section of the country as in any other; but, if they will, with the best of care, yield half as much increase as the above, to what more profitable business can the farmer turn a portion of his attention?

The liberality of the Legislature has again afforded to the Agricultural Societies the means for extending those encouragements to industry and skill, which have heretofore been found so practically valuable. Among the objects marked with peculiar favor, is the manufacture of Silk, and in accordance with the direction of the donors, the Society of this County have offered a premium of sixty dollars for the best nursery of mulberry trees,

with regard to size and number growing in 1832.

The trees which furnish food for the busy spinners of the native silk, are more beautiful in appearance than most of the pampered exotics which are permitted to lurk about houses and gardens. They would form the appropriate ornaments of our highways, and while they covered from sight those borders of gravel, rock, and bramble which dishonor our roads and disgrace the proprietors of the soil over which they pass, would furnish a healthful and innocent employment to the members of the farmer's family whose occupations are at present limited. The gathering of green leaves, the feeding of the insect weavers, the processes of manufacture, might well supply the place of the card setting and the straw braid which were once almost the universal employments of the females of a family. On the habits of domestic industry and economy depend much of the happiness and prosperity of the community, and as one of its members we rejoice to observe the encouragement of any stream of wealth whose source shall be on the household hearth.—*Nat. Egis.*

### AGRICULTURAL PROSPECTS.

It has been remarked, that winters of deep snow are followed by rich harvests. The vernal cold by checking the premature advance of vegetation, cheerless as it is in passing, is said to contribute to the abundance of the fruits of the earth. With these coinciding incidents, the wise, about weather, predict unusual fertility, and other symptoms favor the belief that the plenty of former years will be renewed. The grasses are thick set and of intense verdure. Winter grains have a fair appearance. The backwardness of the spring has retarded the usual operations of the farmer, and cold and wet prevented the early preparation of the ground for planting. The fruit buds of the peach are few; but with this delicate tree it may often be noticed that the exuberance of blossoms is no certain indication of the abundance of autumnal products, and that when its branches are most thickly covered with flowers much of the fruit falls immature. The pear and apple are full of buds, and promise to fill the basket and barrel to overflowing.—*Ibid.*

### AGRICULTURAL.

The Middlesex Agricultural Society, in their list of premiums, just published, offer for the best plantation of White Mulberry trees, not less than 150 in number, which shall be in the best condition in the autumn of 1830, a premium of \$25; next best \$15; for the best specimen of silk, not less than 5 lbs. \$9; next, \$7; next, \$4. They also offer premiums for various kinds of fruit and forest trees. The Society in this county, a few years since, offered premiums for plantations of White Oak trees, but we have not understood that they were ever claimed.—*Mass. Spy.*

*Fertilizing effects of Chlorine on Seeds for Sowing.*—The employment of chlorine, or oxymuriatic acid, in preparing seeds for sowing, is recommended by M. Remord, as capable of increasing the product three and four fold what it would be in ordinary cultivation. The process is as follows:—The grain to be first steeped for twelve hours in water from a river or fountain, never from a well; then to be added to the water sixteen or seventeen drops of oxymuriatic acid for every quart—the whole to be shaken together, in

order that it be well mixed. After six hours additional soaking, under exposure to the sun and beneath a glass bell; or for want of such an instrument, a frame of oiled paper, the seeds to be put into a cloth; then to be divided for the purpose of sowing, and mixed with a sufficient quantity of cinders, sand, or dry mould; after this, to be sown, and the water in which they were soaked thrown over the ground which covers them. It is also recommended, when practicable, to water, at intervals, the plants, with acidulated water of oxymuriatic acid, in the proportions of that used in steeping the seeds, in order to keep up the activity of their vegetation, and to favor the development of the plant.—*Bull. Univ.*

### RYE COFFEE.

One reason why this article is not more used is, that few know how to make it. We know a lady who after several vain attempts to suit herself with it, happened to recollect, that when rye is sown, the operation of heat and moisture cause what is called the *saccharine* fermentation to take place, by which sugar is formed; after which, the sprout immediately begins to show itself. She therefore kept her rye moist, and moderately warm, till the swelling of the sprout showed that the fermentation had begun, and then dried and burnt it with all possible despatch, in order to arrest the process before the rye should become sour. Her success was complete, and her knowledge of chemistry was of use to her husband's pecket.—*Maine Farmer.*

Farmers might easily save the flesh of Horses and Cows, and confer a great kindness on their animals, in preventing the usual annoyance of *Flies*, by simply *oiling* the parts most exposed.—Flies will not alight a moment on the spot, over which an oiled sponge has been pressed. Probably either fish or flaxseed oil would answer; but what I have known used with success was the Tanner's oil. Every man who is compassionate to his beast, ought to know this simple remedy, and every Livery Stable, and Country Inn, ought to have a supply at hand for the use of travellers. *Ibid.*

*Sulphuric Acid Springs.*—The second number, vol. xv. of the American Journal of Science, contains an account by Prof. Eaton, of certain springs of water, impregnated with sulphuric acid, in the town of Byron, Genessee county, N. Y. One of the springs emits a perennial stream, sufficient to turn a light gristmill, and is so acid as to coagulate milk. The fact is the more remarkable, as but two other instances of the kind are known, and both of these in volcanic regions.

*Antidote against the Poison of Verdigris.*—M. J. Charles Gallet, late apothecary of the first class, in the armies of the North, and Italy, had by a mistake poisoned himself with verdigris. He was vomiting with great efforts. During the time some persons around him had gone for some oil which he had sent for, but feeling extremely thirsty he drank a glass of water with a great deal of sugar diluted in it. His pains diminished. He then ate sugar and was perfectly cured. The remedy often repeated since with success has proved that sugar is the true antidote against verdigris.

Extract from the Practical Manual of the Scourer, by L. Sable Normand.

*Oyster Shells in the Southern States.*—There are also vast quantities of shells, and especially of a gigantic oyster, in many parts of the Southern States. They are found not only in digging for wells, but they form vast beds in various places.

One of the largest beds on the eastern continent, is near Tours, in France; it is twenty-seven miles long and twenty feet thick.

But the beds of the Southern States far exceed this. A stratum, on the whole continuous, although mixed, more or less, with the general diluvium, and other materials of the country, has been traced from the Eutaw springs, in South Carolina, to the Chickasaw county; six hundred miles in length, by ten, or from that to one hundred in breadth.

There can be little doubt that many of the beds of oyster shells which have been attributed to the aboriginal Indians of this country, are diluvial deposits.—*Silliman's Geol.*

*Use of the Roller on Grass Lands.*—In no branch of husbandry is the roller more an implement of utility than in the cultivation of grass. It renders the soil compact and solid; it encourages the growth of the plants, by bringing the earth close to every part of the root; it assists in filling up and levelling any inequalities in the surface of the field, thereby preventing surface water from remaining stagnant, and eradicating the grass from particular spots; and it tends to hinder the drought from penetrating, which is an effect of the greatest importance. In fact, a grass field cannot be too often rolled; and it is not going too far to assert, that the application of the roller in Autumn to prepare the roots for resisting the winter frosts, and in spring to firm them after those frosts, every year while the field remains in grass will amply repay the expense.—*Trans. of the Highland Society.*

*Florida Indigo.*—It is proposed to revive the cultivation of indigo, in Florida. Formerly much indigo was produced there, and which was only rivalled by that of the Carraccas. In former times, nearly one hundred and eighty thousand dollars were paid in London, in one year, for Florida indigo.

*Steel Ore.*—We use this label to indicate a very remarkable variety of iron ore lately brought to light in Hadley, Saratoga county. The bars which are made from the ore, when melted into loops in a forge fire, as in the usual way of making bloomery iron, come from under the hammer good and true steel. Mr John P. Fellows of this city, showed us, a day or two ago, a penknife blade of this steel, which bore a firm and keen edge, cutting a hard quill very sweetly; and he stated that various edge tools had been made of it, which proved excellent. This is a remarkable fact in metallurgy. A specimen of this steel may be seen at Mr F.'s shop, in this city.—*Troy Sentinel.*

*Communication.*—Messrs. Editors, I take the liberty of sending you a recipe for sore, blood-shot, or weak eyes. I have often recommended it to my friends, and as often found it to give immediate relief. Take half a pint of milk; put into it a handful of white balsam, or, as some call it, everlasting. Let it be boiled down to half the quantity, and at night, on going to bed, let a linen cloth be saturated with the decoction, and laid on

the eyes of the patient, and bound fast. After three or four repetitions the eyes will be well.—*N. Y. Journ. of Com.*

*Violation of Patent.*—At the present term of the U. S. Circuit Court for the District of Connecticut, Judge Thompson presiding, four cases were tried, in which Grant & Townsend, of Providence, were plaintiffs, for the violation of a patent to Joseph Grant, one of the plaintiffs, for a machine to form hat bodies, by crossing the wool and forming two hat bodies at one operation. In two of the cases the defendants agreed upon the damages which are assessed by the Court, with costs. In one of these, where the violation was only of one month's continuance, and with one mechanic, the damages were \$300. In another, where the defendant had only built and sold a machine, the damages and costs were \$150. In a third case, the jury assessed the damages at \$262,50, which were trebled by the Court, and amounted to \$787,50 and costs. In the fourth case, where the defendant had made 17,000 bodies, the jury assessed the damages at \$903, which the Court trebled—making \$2709, with costs of suit.

Let every farmer divide his pasture ground as he pleases. Let the fence between his arable and pasture land be as strong as an external fence.—But, if possible, let all his arable ground, though it be a hundred acres, be in one lot. Then his plough runs clear, in a long furrow. His tillage is divided only by the different species of grain and vegetables he cultivates. There are no fences of consequence, no inconvenient and worthless headland; no apology for thistles and nettles.—The scene is beautiful to the eye. The whole has the appearance of a garden, and begets in the farmer a sort of horticultural neatness.—*Gardener's Jour.*

*Veal Fattening in the Territory of Hamburg.*—There are few towns where meat is eaten in a fatter state than in Hamburg, Altona, and Bremen. The fattening of calves is, consequently, an important pursuit with the peasants of the districts situated at such a distance from those towns, that the transport of milk thither is not easy.—There are farmers who devote themselves exclusively to the fattening of veal, and who, for that purpose, buy up the calves of those who reside in more populous neighborhoods, and who derive their profit from the sale of their milk. The calves are kept in pens, so that they are obliged to remain quiet. Their straw is not removed until the fattening is complete. It is the custom to feed them three times a day, gradually increasing the quantity from a third of a quarteron to eighteen quarterons of Hanover, at each meal, as the animal grows. The food is left before the calves only a quarter of an hour, be the vessels emptied or not; if not, the quantity of the next meal is diminished. Those fatteners who regard their character for fine meat, give nothing but milk to their calves; others mix with the milk, eggs, crumbs of bread, and flour; but the meat thus produced is less esteemed than that fattened on milk, and fetches a lower price. The fattening lasts from twelve to fifteen weeks, and at the end of that time the calves will weigh from 150 to 200 lbs.—A farm of forty acres, with eleven cows, maintains twelve or fourteen individuals, and produces an income of two hundred dollars by the sole fattening of calves. On farms which keep forty cows,

sixteen or twenty calves at a time are fattened.—*Bull. Univ.*

*Potatoes.*—The Chevalier Payen, has lately published an 8vo *Treatise on the Potato*. He enumerates twenty-nine uses to which this plant may be applied. Among the uses not generally known, it is stated that, after being frozen, they may be made into starch or distilled into spirits. With one-third part of flour, they may be made into bread. With the flour of potatoes, pastry, vermicelli, rice, and tapioca, may be made. With stucco they form an improved plaster. They form a wash on their plaster for buildings, which may be colored with ochre, soot, &c. Roasted brown and burnt, they make a very good coffee. Crushed they are employed in whitening linen and other cloth. The water expressed from them is a rapid promoter of the germination of seeds. The fecula, with sulphuric acid, is converted into syrup, from which moist sugar is made. Mixed with soot, &c. this syrup makes an admirable blacking. The water of the young tubers affords a grey, and the blossoms furnish a yellow dye, &c.

*Economy in Horses' Food.*—The custom of feeding horses with coarse bread is a very common one in France, and is considered more wholesome and economical than oats. It was introduced during the revolutionary wars. A Silesian experimental farmer furnishes the following proportions of ingredients for making such bread: "Five gallons of oat flour, ditto of rye flour, yeast, and one gallon and a half of potatoes, reduced to a pap." With bread made of these materials, a horse may be kept on twelve pounds per day, mixed up with a little straw, chaffed and moistened.—*Hampshire Sentinel.*

*Economy in a Family.*—There is nothing which goes so far towards placing young people beyond the reach of poverty, as economy in the management of their domestic affairs. It matters not whether a man furnish little or much for his family if there is a continual leakage in his kitchen, or in the parlor; it runs away, he knows not how; and that demon *waste* cries more, like the horse leech's daughter, until he that provided has no more to give. It is the husband's duty to bring into the house, and it is the duty of the wife to see that none goes wrongfully out of it; not the least article, however unimportant in itself, for it establishes a precedent; nor under any pretence, for it opens the door for ruin to stalk in, and he seldom leaves an opportunity unimproved. A man gets a wife to look after his affairs; to assist him in his journey through life; to educate and prepare his children for a proper station in life, and not to dissipate his property. The husband's interests should be the wife's care, and her greatest ambition carry her no further than his welfare and happiness, together with that of her children. This should be her sole aim; and the theatre of her exploits in the bosom of her family, where she may do as much towards making a fortune as he possibly can in the counting room, or the work shop. It is not the money earned that makes a man wealthy, it is what he saves from his earnings. A good and prudent husband makes a deposit of the fruits of his labor with his best friend; and if that friend be not true to him, what has he to hope? If he dare not place confidence in the companion of his bosom, where is he to place it? A wife acts not for herself only, but she is the agent of many she

loves, and she is bound to act for their good, and not for her own gratification. Her husband's good is the end to which she should aim, his approbation is her reward. Self gratification in dress, or indulgence in appetite, or more company than his purse well can entertain, are equally pernicious. The first adds vanity to extravagance, the second fastens a doctor's bill to a long butcher's account, and the latter brings intemperance, the worst of all evils in its train.

**NEW ENGLAND FARMER.**

BOSTON, FRIDAY, MAY 22, 1829.

**LITHOGRAPHY AND GEOGRAPHY.**

We have been very much gratified by some specimens with which we have lately been favored, of Geography illustrated by Lithography, or the Art of Printing on Stone. A map of Natick, Mass., on a scale of 2 inches to a mile, beautifully executed, by PENDLETON, Boston, is a superior sample of an useful and ornamental art, employed to illustrate an important science. The lines are clear and distinct, the buildings, roads, woods, waters, &c. are pointed out with a neatness and precision, which are rarely if ever attained in copper plate engraving; and copies of the kind can be afforded, we are told, at an expense which is very trifling, compared to maps, executed in the old style. If maps of every town in Massachusetts were formed in this manner, they would supply the materials for State Maps, and add articles of great value to the archives of useful knowledge.

Self knowledge has been highly and justly recommended in many adages in various languages. And next to knowing *what we are*, is the importance of knowing *where we are*. We should have correct ideas of our relative location, compared to that of other inhabitants of our planet, and particularly to those of our vicinity, or the world is to us as it were a wilderness, a sort of chaos, "without form and void." If geography on a large scale, a knowledge of distant countries is an important branch of education, surely the topography of our own residence and its vicinity, is of still greater importance. Yet many of our youth who are receiving an education, and acquiring a stock of what *should be* useful knowledge, know more of Greece, or Rome, London, or Paris, or perhaps California, than of that part of the land they live in, which is not in sight of their own dwellings, or on their road to market, or the meetinghouse.

FOR THE NEW ENGLAND FARMER.

**SOWING GRASS SEEDS.**

MR PESSENDEN—In the perusal of your last number of the New England Farmer, I observed a very well and ably written article upon the subject of sowing grass seeds in the fall of the year, in preference to the spring. As I am young in the business of agriculture, I beg your indulgence, and hope that I shall not weary your patience, with the few remarks and inquiries, which I take the liberty of sending you, for a more full and particular explanation in relation to this very important operation in agriculture.

Your correspondent in Weston, observes, in the close of his communication, that "general rules are subject to many exceptions, and particularly so in agriculture." I, therefore, wish some further

information through the medium of the Farmer, from your respected correspondents. It appears to be somewhat a new mode in the practice of husbandry, in the New England States, or so far as I have information. In this community the general practice is, to sow the grass seeds in the spring, with oats, or rye, and the like. But if there be a better way, we cannot too soon convince our incredulous neighbors of the fact, that it may become a general practice among the farmers, to sow their grass seeds in the fall, when there is more leisure time, than in the spring, when the farmer has as much or more than can be well attended to. I read, some time since, that grass seeds might be sown in the fall to the benefit of the farmer; and that he might realize a crop of grass the next season, and that he might be more sure of realizing a greater crop than when robbed of a greater part of its nutriment, by being sown with spring grain, which is always triumphant; and the interference of the roots among the tender grass, and the straw, which in a great measure will deprive the grass of the benefits of the atmosphere: and that he might be saved much trouble and vexation by sowing his grass seeds alone, which otherwise he would be subject to experience.

I then mentioned the subject to one of my neighbors, who had long been engaged in agriculture. He told me that was a new notion, and that it would not do to follow every current that runs; that it was something he had never heard or dreamt of, in the course of his long life, and that he was confident it would not do, because it appeared to him an unreasonable practice. I, therefore, of course paid no more attention to the subject. But from the sentiments set forth by your correspondent in Weston, I perceive several advantages from this mode of husbandry above the one now generally practised in this community.

I have a small field which contains about thirteen-sixteenths of an acre, from which I raised, the last season, 20 bushels of Indian corn, 75 bushels of potatoes, and between 30 and 40 bushels of apples. The land is very low, and was not planted till the eighth day of June, on the account of its being so wet and muddy. From those who are conversant in the fall sowing of grass seeds, I would solicit some further remarks, whether it would be as profitable to sow such low land as above mentioned, in the fall, or whether I should experience a total loss of my labor if I should undertake to have my grass seed sown on it in that season of the year? The subject, in this part of the commonwealth being a new thing, the people will without doubt be very incredulous in regard to adopting it. The crop that I intend to take off this season, I shall not be able to harvest before the last of September, or first of October: will it then be profitable to have the field sown to grass so late in the season of the year?

In sowing grass seeds in the spring of the year, along with other grain, it is true, both undoubtedly would in some measure be injured by each other, but whether they would be of so much damage to each other as the expense of getting in the grass seeds after the spring grain is harvested, is, I think, a matter worth investigating.

**GRAFTING.**

It is now about the season of the year for engrafting young fruit trees—those who want to avail themselves of the opportunity would do well

to pay particular attention in selecting their scions. The scions for engrafting ought to be cut from healthy bearing trees; and cut from the top. I say from the top, because I do not mean sprouts nor suckers from the body. I have known scions blossom the same season that they were set, and buds I have known also, to blossom the next spring after inoculation. Two years after buds were set I have known the stocks to bear as good fruit as the original tree. Whereas scions or buds that have been taken from sprouts, or suckers, have not borne fruit for several years. In grafting, or inoculation, therefore, particular attention should be paid in selecting scions.

Yours very respectfully,

Attleborough, April 12, 1829. J. W. C.

The above, notwithstanding its being dated so far back as the 12th of April, was not received till the 13th inst, too late for our last paper.—EDITOR.

**MASSACHUSETTS HORTICULTURAL SOCIETY.**

The Standing Committee of the Massachusetts Horticultural Society, on the Culture and Products of the Kitchen Garden, consisting of JACOB TIDD, SAMUEL WARD, AARON D. WILLIAMS, and JOHN B. RUSSELL, have attended to that duty, and submit the following list of premiums. None but members of the Society are entitled to these premiums.

- ASPARAGUS, 50 in a bunch, earliest and best in open ground, \$2
- CUCUMBERS, best pair, on or before the 4th of July, in open ground, 2
- CABBAGES, EARLY, the best 4 heads, 2
- CARROTS, twelve roots, the earliest and best, 2
- BEETS, twelve roots of the earliest and best, by 4th of July, 2
- POTATOES, EARLY, one peck, the best, by the 1st of July, 2
- POTATOES, for winter, not less than 20 bushels, having regard to their productiveness, as well as quality, 4
- CELERY, six plants, earliest and best, 2
- BEANS, LARGE LIMA, 2 qts, shelled, 2
- BEANS, the earliest and best, 2 quarts, 1
- do do dwarf shell, 2 quarts, 1
- LETTUCE, four heads, the finest and heaviest the season, 1
- CAULIFLOWERS, 4 heads, do do 2
- BROCCOLI, 4 heads, do do 2
- SQUASHES, Winter Crook Neck, the largest and best pair, 1
- PEAS, one peck, the earliest and best by the 1st Monday of June, 2
- SAVOY CABBAGES, six heads, best in the season, 2
- MELONS, WATER, the largest and best pair, 1
- MELONS, MUSK, the finest pair in the season, 1
- INDIAN CORN, for boiling, 12 ears, having regard to the size of the ears, their earliness, and the quality of the corn, 1

Future meetings of the Committee, will be properly noticed, as to time and place of meeting, for the government of those who wish to offer any of the above articles for premiums.

Per order of J. TIDD, *Chirman.*

*Non Existence of Hereditary Disorders.*—A recent work, *L'Art de conserver la sante et de prevenir les Maladies Hereditaires*, by Dr P. I. Mongeliez, of Paris, as reported in the "Bulletin Universel," contains some important views on the subject of hereditary disorders; such as consumption, syphilis, gout, gravel, madness, &c.—The author shows that the opinion that these and various affections are hereditary, rests on very slight foundations; and he maintains, in short, that there are, strictly speaking, no hereditary maladies; but only hereditary dispositions to contract maladies; and that by proper precautions, individuals born of parents subject to any of the maladies mentioned, may be secured from being themselves affected by them. The importance of this view of a subject on which there exists so many pernicious prejudices, and on which the fatality is sometimes so great as to cause the neglect of remedies that might be efficacious, is obvious.—*N. Y. Courier.*

From the New York Gardener.

**THE BLACKBERRY,**

Or Bramble, one of our native shrubs, well deserves a place in the farmer's garden, and will liberally repay the expense of cultivation. It should be propagated and pruned in every respect like the raspberry, but being somewhat larger, requires more room. It is very much disposed to throw off young shoots from the roots, and unless great care is taken to destroy them, they will spread, and fill the ground, and soon make an impenetrable wild. But this is no difficult task, if the space between the rows is well wrought, and kept, as it ought to be, quite free from grass or weeds.

The bramble, as well as the several kinds of raspberries, do not ripen their fruit at once, but in succession, for several weeks, as if designed to court our notice, and bountifully to reward the care we may bestow upon their cultivation, by a frequent offer of their bounties. The fruit should be regularly gathered as it comes to perfection, and be directly used after being picked; for although they may remain good on the bush a few days after being ripe, if kept in the house a single day, they will be found to have lost much of their delicious flavor.

A plantation of these shrubs will come to perfection in three or four years, and if nursed as above directed, will continue fruitful for eight or ten years. It should then be grubbed up, and entirely renewed. Two years, however, before this, a new quarter for this fruit should be prepared.

The ground upon which the old shrubs have stood will be found to be greatly improved, and should now be employed for some other use.

*Curious Discovery.*—The public have heard a great deal, and more than enough, of late years, of the merits and advantage of a particular instrument intended to supersede, in some cases, that most dreadful operation, the cutting for the stone. The instrument in question is so contrived that it may be introduced into the bladder with ease by the ordinary course; when its extremity is made to open into three or four slender branches, by means of a screw connected with the handle, with a view to grasp firmly the stone, if small, and

thus bring it away. Cases have occurred, particularly in the practice of Sir Astley Cooper, and Mr Brodie, where a succession of small calculi (in some instances to the number of fifteen and upwards,) have been thus extracted, and the instrument has been very justly looked upon as a fresh proof of the ingenuity and acuteness of modern surgeons. Recent excavations made in Pompeii, however, have stripped our times of the honor of this invention, for in opening the dwelling of a surgeon among the ruins of that overwhelmed city, the identical dilator and extractor here alluded to, was found among a variety of other instruments with which that dwelling abounded. The Pompeian extractor is made of bronze.

*Cultivating Fruit Trees.*—Instruction in the culture of fruit trees, forms part of the education of the ordinary seminaries in the States of Mecklenburg Schwerin. No schoolmaster is admitted to exercise that function without a certificate of his capacity to teach the management of fruit trees. The same masters are obliged to take care of fruit gardens; and those who, previously to the promulgation of the law on the subject, were ignorant of the art, receive the due instruction at the expense of the school fund.—*Bull. Univ.*

*Great Parsnip.*—Mr Walter Witbeck, of this town, lately dug from his garden, a parsnip, measuring four feet ten inches in length, still leaving a part of the root broken off in the ground. If any one can beat this, it will do us a great deal of good to publish it.—*Catskill Recorder.*

The Russian government has sent a skilful gardener to Kamtschatka, to instruct the inhabitants in the art of cultivating the earth to the greatest advantage. The climate of Kamtschatka is not so severe as is generally supposed, and many vegetable productions may be raised there, with proper management.

*Cabbages.*—Dr Johnson, in his Journey to the Hebrides, remarks that before the Scottish peasantry acquired cabbages, from seeds left by Cromwell's soldiers, they had acquired nothing.

*Everlasting Potato.*—This root is ever ready to afford a supply of early potatoes from one end of the year to the other: they are left undisturbed, except when a dish is wanted; they are not deeply embedded, but soon discovered on stirring the surface mould. The flower seems somewhat different from that of the common potato. They should be planted about the latter end of May; if planted sooner, they come too early. Before frost sets in, the bed is covered with litter as a protection from its influence. They are taken up at Christmas, as fine new potatoes, and are either suffered to remain undisturbed, or perhaps, what is still better, the potatoes are completely forked up as they are wanted, and the smallest being separated are set apart for seed, under a heap, or hillock; to be replanted towards the close of the succeeding May. The smallest sprigs of this potato will grow.—*Gardener's Magazine.*

*The end of the Law.*—A Canadian paper contains six columns of advertisements of sales by the Sheriff, concluded with the Coroner's notice of the sale of the Sheriff's goods.—*Nat. Egis.*

BY S. T. COLERIDGE.

Swans sing before they die.—'t were no bad thing  
Did certain persons die before they sing.

*Seed of the Spanish Chestnut.*

For sale at the Seed Store connected with the New England Farmer No. 52 North Market Street. A few bushels of Spanish Chestnuts (*Castanea vesca*) for planting. These nuts were imported by a gentleman of Salem, for the purpose of introducing the culture of the trees into New England. Loudon describes this as "the most magnificent of European trees, exceeding the oak in height, and equalling it in bulk and extent." It is used by the cabinet maker and cooper—makes an excellent coppice tree for poles and hoops—the bark is equal in astringency to that of larch, and mountain ash, for tanning—and the leaves and nuts (about six times the size of the common chestnut) afford food both for man and deer, and are desirable in autumn and winter." Price 3 cts per dozen.

Also, Canton Seed, for those who wish to cultivate the plant as a curiosity—price 12 cts a paper.

A few trees of the Admirable Alberge Rareripec, packed in moss about ten days since, and in good order for transplanting.

*New China Tea Sets, and light blue Dinner Ware.*

Received, a great variety of the above; which, with a complete assortment of Crockery, China, and Glass Ware, are offered for sale, low, at No. 4 Dock Square.

ROMAN—This elegant, full blooded horse, a bright bay, with black legs, mane, and tail, of high spirit and good temper, will stand at the farm of Mr Stephen Williams, in Northborough, Ms, at \$20 the season, to be paid before the mares are taken away.—See New England Farmer, May 15.

*Imported Horses.*

Barefoot, and Cleveland, the two English horses, will stand for the season at their stable in Brighton. Barefoot at \$25, and Cleveland at \$10, with \$1 for the groom. a24

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	- - - barrel,	3 00	5 00
ASHES, pot, first sort,	- - - ton,	125 00	130 00
	Pearl, first sort, - - - "	125 00	130 00
BEANS, white,	- - - bushel,	1 00	1 37
BEEF, mess,	- - - barrel,	10 25	10 50
	Cargo, No. 1, - - - "	9 00	9 50
	Cargo, No. 2, - - - "	8 00	8 50
BUTTER, inspected, No. 1, new,	- - - pound,	14	16
CHEESE, new milk, - - - "	- - - "	7	9
	Skimmed milk, - - - "	2	3
FLOUR, Baltimore, Howard-street,	- - - barrel,	7 00	7 12
	Genesee, - - - "	7 00	7 50
	Rye, best, - - - "	- - -	- - -
GRAIN, Corn, - - - bushel,	- - -	60	62
	Rye, - - - "	70	80
	Barley, - - - "	- - -	67
	Oats, - - - "	34	37
HOG'S LARD, first sort, new,	- - - pound,	- - -	9
LIME, - - - cask,	- - -	25	30
PLASTER PARIS retails at	- - - ton,	- - -	3 50
PORK, clear, - - - barrel,	- - -	16 00	16 50
	Navy, mess, - - - "	13 00	13 50
	Cargo, No. 1, - - - "	13 00	13 25
SEEDS, Herd's Grass, - - - bushel,	- - -	2 00	- - -
	Orchard Grass, - - - "	3 00	- - -
	Fowl Meadow, - - - "	3 00	- - -
	Rye Grass, - - - "	4 00	- - -
	Tall Meadow Oats Grass, - - - "	2 50	- - -
	Red Top, - - - "	62	1 00
	Lucerne, - - - pound,	33	50
	White Honeysuckle Clover, - - - "	33	50
	Red Clover, (northern), - - - "	7	8
	French Sagar Beet, - - - "	1 50	- - -
	Mangel Wurzel, - - - "	1 50	- - -
WOOL, Merino, full blood, washed, - - - "	- - -	30	37
	Merino, full blood, unwashed, - - - "	22	24
	Merino, three fourths washed, - - - "	25	30
	Merino, half & quarter washed, - - - "	22	26
	Native, washed, - - - "	20	25
	Pulled, Lamb's, first sort, - - - "	35	37
	Pulled, Lamb's, second sort, - - - "	22	23
	Pulled, " spinning, first sort, - - - "	27	30

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces, - - - - -	10	12 1-2
PORK, fresh, best pieces, - - -	7	10
	5	7
VEAL, - - - - -	6	12
MUTTON, - - - - -	4	12
POULTRY, - - - - -	10	16
BUTTER, keg and tub, - - -	14	20
	14	20
EGGS, - - - - -	12	16
MEAL, Rye, retail, - - - - -	- - -	1 02
	- - -	76
POTATOS, - - - - -	- - -	50
CIDER, [according to quality,] - -	2 00	2 50

## MISCELLANIES.

FOR THE NEW ENGLAND FARMER.

## MILTON HILL—SUNDAY.

My soul, look abroad on this pure, heavenly morning;  
Let the cares and contentions of worldliness flee:  
See its calm, holy peace, every object adorning!—  
Beneficent author, O, shed it on me!

How I love to repose on the prospect around;  
On the wide water's blue, and the rude mountain's green:  
On the trees, and the flowers—the valley, and mound,  
And the hills, and the fields, with the streamlet between.

Yonder isle in the ocean, illum'd from the sky,  
Seems it not like the place of the dying man's prayer?  
Oh yes, there is one he hath hoped for on high,  
The home of the blest—where the beautiful are!

Then submit, anxious heart, and doubt not the Power  
That sends the affliction, doth order it right;  
And will fit thee to welcome that trembling hour,  
When the soul, disencumbered, soars free into light.

Go kneel at the altar in thankful devotion,  
Be at peace, troubled bosom—resigned to His will—  
Let the murmur of cares there be calm as that ocean,  
Which has listened to Him who commanded—*be still!*

Look abroad then, my soul, on this pure, heav'nly morning,  
Bid the struggles and sorrows of worldliness flee,  
And that calm, holy peace, every object adorning,  
To mercy, and bounty, will come upon thee.

ESBEES.

## THE RETURN OF SPRING.

BY J. MALCOMB, ESQ.

Dear as the dove, whose wafting wing  
The green leaf ransom'd from the main,  
Thy genial glow, returning Spring,  
Comes to our shores again;  
For thou hast been a wanderer long,  
On many a fair and foreign strand,  
In balm and beauty, sun and song,  
Passing from land to land.

O'er vine clad hills, and classic plains;  
Of glowing climes beyond the deep;  
And by the dim and mouldering faes  
Where the dead Cæsars sleep;  
And o'er Sierra's brightly blue,  
Where rests our country's fallen brave,  
Smiling through thy sweet tears, to strew  
Flower offerings o'er each grave.

Thou bring'st the blossom to the bee,  
To earth a robe of emerald dye;  
The leaflet to the naked tree;  
And rainbow in the sky;  
I feel thy best, benign control  
The pulses of my youth restore;  
Opening the spring of sense and soul  
To love and joy once more.

I will not people thy green bowers,  
With sorrow's pale and spectre band;  
Or blend with thine the faded flowers  
Of memory's distant land:  
For thou wert surely never given  
To wake regret from pleasures gone;  
But like an angel sent from heaven,  
To soothe creation's groan.

Then, while the groves thy garlands twine,  
Thy spirit breathes in flower and tree,  
My heart shall kindle at thy shrine,  
And worship God in thee:

And in some calm sequestered spot,  
While listening to thy choral strain,  
Past griefs shall be awhile forgot,  
And pleasures bloom again.

*Music of Sabbath Bells.*—There is something exceedingly impressive in the breaking in of church bells on the stillness of the Sabbath. I doubt whether it is not more so in the heart of a populous city than anywhere else. The presence of any single, strong feeling in the midst of a great people, has something of awfulness in it, which exceeds even the impressiveness of nature's breathless Sabbath. I know few things more imposing than to walk the streets of a city when the peal of early bells is just beginning. The deserted pavements, the closed windows of the places of business, the decent gravity of the solitary passenger, and, over all, the feeling in your own bosoms, that God is brooding like a great shadow over the thousand human beings who are sitting still in their dwellings around you, were enough, if there were no other circumstance, to hush the heart into a religious fear. But when the bells peal out suddenly with a summons to the temple of God, and their echoes roll on through the desolate streets, and are unanswered by the sound of any human voice, or the din of any human occupation, the effect has sometimes seemed to me more solemn than the near thunder.

Far more beautiful, and perhaps quite as salutary as a religious influence, is the sound of a distant Sabbath bell in the country. It comes floating over the hills like the going abroad of a spirit, and as the leaves stir with its vibrations, and the drops of dew tremble in the cups of the flowers, you could almost believe that there was a Sabbath in nature, and that the dumb works of God rendered visible worship for his goodness. The effect of nature alone is purifying, and its thousand evidences of wisdom are too eloquent of their Maker, not to act as a continual lesson;—but combined with the instilled piety of childhood, and the knowledge of the inviolable holiness of the time, the mellow cadences of a church bell give to the hush of a country Sabbath, a holiness, to which only a desperate heart could be insensible.

Yet, after all, whose ear was ever "filled with hearing," or whose "eye with seeing?" Full as the world is of music—crowded as life is with beauty which surpasses, in its mysterious workmanship, our wildest dream of faculty and skill—gorgeous as is the overhung and ample sky, and deep and universal as the harmonies are, which are wandering perpetually in the atmosphere of this spacious and beautiful world—who has ever heard music, and not felt a capacity for better; or seen beauty, or grandeur, or delicate cunning, without a feeling in his inmost soul, of unreachd and unsatisfied conceptions?—*Amer. Monthly Magazine.*

*Rail Road Carriage.*—Henry Chew, of Baltimore, has obtained a patent for another application of friction rollers, to facilitate the operation, and to diminish the resistance of rail road carriages.

There is a pine tree in Gore, Upper Canada, which is 200 feet high, and measures at the base 20½ feet, and appears but little less at the height of sixty feet.—*Keene Sentinel.*

*Mangel Wurtzel, Sugar Beet, &c.*

For sale at the Seed Store connected with the New England Farmer, 52 North Market street, 200 lbs. Mangel Wurtzel.

209 lbs. French Sugar Beet, raised expressly for this establishment, by JOHN PRINCE, Esq. Roxbury.—The superiority of this seed and the excellence of the roots for cattle are too well known to need comment.

Also, roots of the Pie Plant, or Tart Rhubarb, in fine order for transplanting,—25 cts per root. Double and Single Dahlias, from 25 cts to one dollar each. The colors and form of this flower are magnificent, and are of the easiest culture, requiring the poorest soil, in which they bloom in the highest perfection. The roots are tuberous, resembling a sweet potato—can be packed for transportation to any part of the union.

Also, Double Tuberoses, Tiger Flowers, Amaryllises, Formosissima, &c., beautiful bulbs now in season to plant.

Also, White Mulberry Seed, 50 cts per ounce, Lucerne, or French Clover, White and Red Clover, Sanfoin, Timothy, Orchard Grass, Oat Grass, Herds Grass, &c.

Also, several varieties of field corn, viz. the Early Golden Sioux, Gilman, Red, Turkey Wheat, Early Jefferson, (for the table) Sweet, or Sugar (for the table.)

The Early Tuscarora Corn, a fine sort for the table: The Appalosa Melon—a new variety from Illinois, introduced by Doct. GREEN.—This melon was originally derived from the western Indians, by E. WARREN, Esq.—is in eating from the 1st of September to the 1st of November—melons small, remarkably sweet, with red flesh, and a very thin rind—25 cts per ounce.

Also, the Apple Seeded Melon, a very early variety. The Star Melon, a very late variety, of the Nutmeg species.

*Agricultural Books.*

The third edition of *Fessenden's New American Gardener*; this work has been pronounced by the most judicious horticulturists in New England and the middle states, to be the best treatise on Fruit Trees, Vegetables, Grape Vines, &c., to be found in this country—price \$1.25.

The *Vine Dresser's Theoretical and Practical Manual*, on the Culture of the Vine; and Making Wine, Brandy, and Vinegar. By Thiebaut de Berneaud.

The *Young Gardener's Assistant*, containing Directions for the cultivation of Culinary Vegetables, and Ornamental Flowers. By T. Bridgeman, gardener, New York—price 57 1-2 cts.

A practical Treatise on the Management of Bees; and the Management of Apiaries, with the best method of destroying and preventing the depredations of the Bee Moth. By James Thacher, M. D.—price 75 cts.

Also, one copy of each of the following rare works:—*Phytologia*, or the Philosophy of Agriculture and Gardening; with the theory of Draining Morasses, and with an improved construction of the drill plough. By Dr Darwin, (Dublin edition, price three dollars and fifty cts.)

Darwin's *Botanic Garden*—(price three dollars, a fine, correct copy.

The *Horticultural Repository*, containing Delineations of the best varieties of the different species of English Fruits; with delineations of its blossoms and leaves, in those instances in which they are considered necessary, with descriptions and colored drawings of all the prominent Apples, Apricots, Cherries, Currants, Figs, Filberts, Gooseberries, Grapes, Melons, Nectarines, Peaches, Pears, Pines, Plums, Raspberries, Strawberries, Nuts, &c. By George Brackshaw, author of the "Pomona Britannica."—In 2 octavo volumes, with 104 large colored engravings—price \$2.00 per volume. The original cost of the work was \$32.00.

*Tall Meadow Oat Grass Seed.*

This day received at the New England Farmer Seed Store, 52 North Market street, 20 bushels of Tall Meadow Oat Grass Seed, at \$2.50 per bushel.

*Asparagus Roots, &c.*

Asparagus Roots, 2 to 4 years old, 75 cents to one dollar per hundred. Rhubarb Roots—the large Dutch Currant Bushes, one dollar per dozen, Grape Vines, Hawthorns, &c. &c. Any of the above roots, that may require it, will be well packed in moss, to ensure safety in their transportation.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

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# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (at the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, MAY 29, 1829.

No. 45.

## COMMUNICATIONS.

FOR THE NEW ENGLAND FARMER.

### COMPARATIVE STATE OF THE SEASON.

Ma Editor—I have purposely delayed this accustomed publication, in order that it may be rendered more complete. I have been induced to do it, because persons who keep no minutes have been led into the very erroneous opinion, that this season is late beyond any former example. I have more than once remarked in rendering these annual accounts, that the difference between what is called an early and late season is *practically* very small—that if vegetation is delayed, nature possesses powers to remedy the defects—that the difference between one season and another is every day diminishing as the season advances, and at the close of May there is rarely a difference of more than one or two days, between an early season and a late one. The disastrous season of 1816, which I have often remarked cost more to Massachusetts, and Maine than the whole expenses of the last war, is of course to be excepted. As the present season has been the object of special notice, I shall make my comparison more full and complete, at the risk of being deemed too minute. I repeat, what I have often said, that this is a comparison, not of my trees and plants with those of any other person, (for such a test would be of little value,) but of the same trees and plants in the same spot, throughout the whole period.

First cutting of a mess of asparagus, from the same bed, now 40 years old.

In 1815, May 6.	In 1823, May 5.
‘ 16, ‘ 5.	‘ 24, April 28.
‘ 17, ‘ 5.	‘ 25, ‘ 20.
‘ 20, ‘ 1.	‘ 28, ‘ 26.
‘ 21, ‘ 9.	‘ 29, May 1.
‘ 22, ‘ 1.	

So that the asparagus plant was rather more forward in this *abused* season than in the average of eleven years. It is difficult to get rid of this natural proof, far stronger than the most retentive memories.

First opening of the blossom of the apricot.

In 1815, May 1.	In 1823, April 20.
‘ 16, April 29.	‘ 28, ‘ 20.
‘ 17, May 2.	‘ 29, May 3.
‘ 18, ‘ 9.	
‘ 19, ‘ 3.	
‘ 20, April 20.	
‘ 22, ‘ 21.	

The apricot was therefore more late than usual this year in opening its flowers; but not remarkably so.

First opening of the blossoms of the cherry.

In 1813, May 10.	In 1822, May 1.
‘ 15, ‘ 10.	‘ 23, ‘ 7.
‘ 16, ‘ 6.	‘ 24, ‘ 1.
‘ 17, ‘ 6.	‘ 25, April 26.
‘ 18, ‘ 17.	‘ 26, May 4.
	‘ 27, April 2.
	‘ 29, May 9.

It will be seen that cherries were not this year more backward than usual.

First opening of the pear blossoms.

In 1813, May 20.	In 1820, May 13.
‘ 16, ‘ 12.	‘ 22, ‘ 5.
‘ 17, ‘ 7.	‘ 24, ‘ 4.
‘ 18, ‘ 24.	‘ 25, April 30.
‘ 19, ‘ 17.	‘ 26, May 5.
	‘ 28, ‘ 4.
	‘ 29, ‘ 14.

First opening of the apple blossoms.

In 1813, May 23.	In 1821, May 17.
‘ 16, ‘ 16.	‘ 22, ‘ 9.
‘ 17, ‘ 12.	‘ 23, ‘ 19.
‘ 18, ‘ 25.	‘ 24, ‘ 11.
‘ 19, ‘ 20.	‘ 25, ‘ 8.
‘ 20, ‘ 11.	‘ 26, ‘ 11.
	‘ 29, ‘ 15.

It will be thus seen that the lateness of the spring had very little effect upon the apple tree, and that the present season as to that tree must be classed among the early ones.

### GENERAL REMARKS.

The peach tree has suffered extremely from Massachusetts to New Jersey. In the latter State an intelligent cultivator has lost a crop for which he was offered 4000 dollars. It has been as fatal to the vine, where it was left exposed. The promise of the pear tree is smaller than usual, and in some estates it has failed almost wholly.—The promise of the apple is not great, though it is too early to decide with confidence. Grass has not well, and the prospect of a very abundant crop, must be taken as an offset to the deficiency of fruit. The promise of cherries is fair &c.

Roxbury, May 17, 1829. J. LOWELL.

FOR THE NEW ENGLAND FARMER.

### LOSS OF CUD IN CATTLE.

MR FESSENDEN—The writer, who has read a little and worked a little, and moreover raised and kept, for about half a century, as many horned cattle as most of our farmers, begs leave to offer to Mr J. Stearns, Jr, of Pawtucket, the result of his experience and observation.\*

There is, however, some difficulty in this, as Mr S. speaks of “the opinion of farmers and graziers, that cattle do sometimes lose their cud,” &c. as a matter of ridicule. In which latter opinion he (Mr S.) unites, and offers an ingenious argument to show how “inconsistent it is with sound reason and common sense, as well as general observation, that ruminating animals that are in health should not possess the faculty of raising their cud whenever they are inclined to chew it.”

The philosophy of opinions will be lightly adverted to. Mr Stevens’ neighbor gave good advice i.e. when a “cow had lost her cud, to procure one, or a substitute for one.” Though Mr S. says “he did not give much credit to the hypothesis.” Though his prejudices are adverse, yet we submit to his good sense our experience. To trust to nature in the cure of disease and difficulty, is sometimes well; but too great a confidence in this principle has produced many evils in worldly affairs.

\* See p. 337 of our current volume.

The Editor’s remarks and quotations as to “the loss of the cud,” are well. It seems as if it was indeed a “local disease.” But the means of cure proposed by foreign writers, are too complicated, such as no farmer would be likely to have. They would require an apothecary’s shop, “aloes, camomile, hoarhound, &c. Now the throat or stomach may be affected in the case of “the loss of the cud” (so called) it is immaterial to inquire, as to any practical good. As to the remedy, experience furnishes several very simple, and always at hand for the farmer. In nearly a score of instances I have by passing a frog into the throat of the animal, by opening the mouth and passing it below the grinders, produced immediate relief.

I, too, once depended upon nature, so far as that a fine young animal was so reduced as not to be able to be removed 40 or 50 rods, only but by a board being placed under him, with a man on each side as supporters. The frog (for delicacy’s sake, a speckled one) was placed as before mentioned. In a few moments the jaws were in motion, and in a very little time the animal began to crop the grass, and was as it were forthwith well!!

But though my success has been perfect in every instance, (except as relates to the unfortunate frog) I yet do not consider even this sacrifice as absolutely indispensable. I have seen and known several instances of success by the use of a small piece of salt fish. Others may from different applications find equal relief. But when we can do well we are cautioned by an old proverb not to strive to do better. With much respect for your correspondent, I am, sir, yours,

May 20, 1829.

W.

FOR THE NEW ENGLAND FARMER.

### POTATOES.

MR FESSENDEN—In the American Traveller of the 12th inst, I have observed an article on the culture of potatoes, from Caleb Stark, of Dunbarton, which corroborates Mr Quincy’s experiment, an account of which was published in the American Farmer, vol. ii. page 294. Mr Stark says he made a trench in his garden 39 feet long; that he planted one potato weighing 13 oz. in the middle, that he then cut two potatoes weighing 8 oz. each, into 53 pieces, and planted them in the trench 6 inches apart, beginning at 4 feet 3 inches from the whole potato on each side. The result was 46 lbs. 4 oz. of crop from the two cut potatoes. The largest weighing 15 oz.; and 6 lbs. 10 oz. from the whole potato. The largest weighing 13 oz. Mr Stark merely gives the facts, and says he abstains from further comments. I will suggest those which occur to me, though probably different from what might have been made by Mr Stark. The row was 39 feet long. The whole potato was planted in the middle, a space of four feet intervening between it and the pieces on each side. It therefore occupied a space in the trench 4 feet 3 inches long, as the cut pieces on each side would occupy with their roots at least half the space intervening between them and the whole potato, if not more, as they would be restricted in room on the other side. The cut potatoes then

occupied a space in the trench 34 feet 9 inches long; to this I add one foot nine inches more at each end of the row, for the extension of their roots. We then have 38 feet 3 inches as the ground occupied by the cut pieces, nine times as long as that occupied by the whole potato. The whole potato produced 6 lbs. 10 oz.; which multiplied by 9 would give 59 lbs. 10 oz. The cut potatoes produced only 46 lbs. 4 oz. leaving a deficiency of 13 lbs. 6 oz. An acre planted in this manner in rows three feet three-tenths of a foot apart, would give 13,200 feet of rows. The produce of an acre of cut pieces yielding at the above rate would be 228 bushels, at the rate of 70 lbs. to the bushel. The produce of an acre of whole potatoes yielding at the above rate would be 294 bushels, difference of crop in favor of the whole potatoes 66 bushels. It would take about 6 bushels of potatoes to plant an acre in the above manner with pieces, and 36 bushels to plant it with whole potatoes, leaving a net gain of 30 bushels of crop seed being deducted. This accords with an experiment I made some years since, communicated to you, and the result I then came to, was, that if potatoes were plenty and cheap in the spring, I should plant whole ones—if dear, then I should cut them. — NO THEORIST.

Ellsworth, Me. March 22, 1829.

*Remarks by the Editor.*—A note from the author of the above (which we hope he will excuse our publishing) informs that he is about making experiments on the subject of seed potatoes, &c., in which he will “try one of seed ends, root ends, middle pieces, and whole potatoes, the result of which shall be communicated to you. As I am neither the champion of whole, or cut potatoes, seed ends, root ends or middle pieces, the experiment shall be fairly made. One experiment, however, is not sufficient to establish which is the best, nor even a number of experiments in the same year; different seasons, whether wet or dry may give different results. Those interested in the decision of this interesting agricultural question, are challenged to a course of experiments for three years, the result to be communicated to you.”

We are much gratified in observing so much enlightened zeal in so good a cause, and hope the party “challenged” will not shrink from the amicable contest.

FOR THE NEW ENGLAND FARMER.

#### WORM OR BORER IN APPLE TREES.

MR FESSENDEN—I have read your useful paper for a number of years, and do not recollect reading much about worms in apple trees. I have from three to four hundred apple trees on my farm, principally young ones, and have taken all possible pains to cultivate them; but am almost discouraged. I should think nearly two hundred of them are infested by those unwelcome visitors. If any one can give some information how to commence war against them, I should be exceedingly thankful.

By giving this a place in your paper you will very much oblige one of your subscribers—

JOHN WALES.

*Remarks by the Editor.*—The worm above mentioned, is, probably, what is called the Apple Tree Borer, *Saperda bivitata*. Professor Say, of Philadelphia, in a letter to Jesse Buel, Esq. of Albany,

says, “You state that it leaves the pupa, and becomes perfect in the latter part of April, and that the eggs are deposited beneath the surface of the soil. These two circumstances ascertained, I would recommend the application, early in May, or the latter part of April, of common brick layer’s mortar, around the base of the tree, so as to cover completely the part, and its immediate vicinity, where the deposit is made. This preventive was successfully employed by Mr Shotwell, against the attacks of the peach tree insect (see *American Farmer*, vol. vi. p. 14.) and I see no reason why it should not be equally efficacious in the preservation of the apple tree.”—*Mem. N. Y. Board of Agriculture*, vol. iii. p. 479.

Previous, however, to any attempt to guard against the ravages of a future generation of these insects, it will be necessary to extirpate those which now infest the trees. The *Mass. Agr. Repos.* vol. v. p. 360, contains a paper on this insect, by John Prince, Esq. by which it appears that worms of this kind are got rid of “by digging round the tree, and clearing away the earth to the roots, and then with a sharp pointed knife, a chisel, or a gouge, (and a small wire to probe, if they are deep in the tree,) they may easily be destroyed.” After taking out the worms, the wounds should be covered over with grafting clay and a large proportion of dry wood ashes mixed, and the earth then returned to the tree. The process for cleansing the trees from borers should be performed in the spring, as soon as the frost is out of the ground, or at least before the month of June, as the perfect insect escapes before that time.

A writer for the *New England Farmer*, vol. iv. p. 289, advises as follows: “The last of May, or early in June, remove the earth from about your trees that are attacked by the borer, and rid the tree of the insect as far as you can do it without lacerating the bark too much. As soon as the body of the tree is dry where the earth had covered it, apply two good coats of white wash (clear lime and water) from the insertion of the great roots to about a foot or eighteen inches above the earth when it is replaced. Let this be done every summer at the same time, and I think great advantage will be derived from it. I do not mean to say that you must not go higher than eighteen inches, if you have time and money to spare; for I believe lime to be very useful if applied in the form of white wash to the whole body of the tree, the first of June, or earlier, if the weather be warm, as it destroys the insects, of which great numbers always lodge in the cracks and openings of the bark, and make their way under it, if not removed in season. It is, however, best, if it can be done, to scrape the rough bark off before the wash is applied, by which means you remove the shelter as well as the insect itself, and prevent others harboring in your trees.”

From the Transactions of the London Hort. Society.

*On the Use of Charcoal Dust as a Top-Dressing for Onions, and as a Cure for the Clubbing in Cabbages, &c. Communicated in a letter to the Secretary. By Mr Thomas Smith, Gardener to Matthew Bell, Esq., F. H. S. at Woolsington, Northumberland.*

SIR—Having seen some papers in the Transactions of the Hort. Society upon the cultivation of onions, but none that took any notice of a disease to which these roots are very subject, I ven-

ture to lay the following experiments and their results before the Society.

The garden I superintend is a very wet, stiff soil, upon a strong clay, and without any declivity. For several years my crops of onions were nearly all destroyed by a grub, and by mouldiness coming on about their roots at various stages of their growth; sometimes when they were about the size of what we call scallions, at other times when they were beginning to form a bulb, and even when the bulb was formed. As soon as the disease takes place it may very readily be perceived by the onion blade assuming a glaucous green color, but very soon after changing to yellow, and the leaves at the same time rather flag. I tried various quarters in the garden, and found that there was a difference in them, some of them producing more of the disease than others. I also tried several experiments to prevent the disease taking place; but none had the desired effect, until I made use of charcoal dust spread upon the top of the ground intended for onions, about half an inch thick, before the seed is sown (the ground being previously well dug and manured,) and merely scuffled in with the point of a spade, so as to mix the top soil and charcoal dust together. Nothing more is after required beyond managing the crop in the usual way.

For these last six years I have had most excellent crops of onions, and not the least appearance of any infection. My first experiment I made on a bed fifty feet long and five feet wide, prepared in the usual way, one half the bed was dressed with charcoal dust, and the other half without it, the part on which the dust was laid had an excellent crop of onions, it remained quite clean and free from any disease, while the part to which the dust was not applied was entirely destroyed by the grub and by mouldiness.

I subsequently resolved to try the effects of the dust on a larger scale; I therefore had the whole of the quarter prepared for onions, and divided it into eight beds of the same size as before; four of the beds were treated with dust, the other four remained without it. The result was the same as before, the beds where the dust was applied bore a good clean crop, whilst the others were affected. Having had two years proof of the good effects of charcoal dust in preventing the disease from taking place upon the onion in one quarter, I have since tried it upon different quarters, with the best success.

The charcoal dust ought to be kept quite dry, which is easily done by placing it in a round heap, and covering it closely over with turf till it is wanted.

I have also found that the application of charcoal dust effectually prevents the clubbing in the roots of cabbages, &c. I had been accustomed to use lime fresh from the kiln for that purpose, and always with considerable advantage; but since I have made use of the charcoal dust upon different quarters of the garden, and any of the Brassica kind has subsequently planted there the clubbing has entirely disappeared. I planted, some time back, a quarter with cauliflower plants, which never arrived at maturity, being very much injured with the club. In the spring of the following year I had the same quarter prepared for onions, with charcoal dust upon it; as soon as the onions were cleared off in October, I had it well dug over, and planted it immediately with early cabbages, which all arrived at maturity the ensuing

spring, without the least appearance of clubbing.

*Remarks by the Editor of the N. E. Farmer.*—Charcoal is not only useful as an antidote against insects, but is a valuable manure. Dr Deane stated that he had long observed where coal kilns have been burnt, the ground has discovered a remarkable fertility for many years after; and more especially when it has been a cold and wet soil.—The dust of the coals and that of the burnt turf have conspired to produce this effect. Hence I have concluded the small coals, or the dust from coal kilns, spread over sour meadow lands would answer the end of a good manure. Being extremely porous, the pieces of coal imbibe much of the superfluous water, as well as increase the heat on the surface, as all black substances do. And when the weather becomes dry, they discharge the moisture, partly into the soil, when it grows dry enough to attract it, and partly into the air by the action of the sun upon it.

It is stated in the last Philadelphia edition of Willich's Domestic Encyclopedia, vol. i. page 655, that "a friend of Dr Mease informed him, that some years since, nearly all the cucumber and melon vines in New Jersey were destroyed by a fly or bug. One day he had occasion to ride past a miserable hut in the woods, and perceiving a very flourishing patch of cucumbers, he was induced to dismount and examine it. On approaching the spot he found it had formerly been a charcoal heap. He took the hint, and by strewing powdered charcoal round about the vines, when they first come up preserves his cucumbers effectually."

#### DECAY OF TREES.

An opinion has been advanced, that the general decay of the Lombardy poplar in this country was owing to the circumstance of its being cultivated from cuttings, and not from the seed; the principle being assumed, that a tree, so raised, will not long survive the natural life of the parent stock. The same principle is applied to grafted trees. To this theory, and of course to the consequence derived from it, we, on another occasion, expressed our dissent. We have seen no reason to alter our opinion. Still, as it is a controverted point, and one which may, ere long, be of importance to cultivators of fruit, and of ornamental trees, we should like to turn the attention of the public to the subject, in order to draw forth such facts as may have fallen within the observation of any one, having a bearing upon it.

The Lombardy poplar was introduced into the Middle States, many years before it was in this vicinity, and we very well recollect, as much as fifteen or twenty years since, while they were yet in full vigor and luxuriance here, of hearing a man from New Jersey give an account of their decay in some parts of that State, which exactly corresponded with the appearance which the trees now present in this vicinity. If the principle assumed be correct, should not the decay have been simultaneous, or nearly so? Another fact which may have some bearing upon the subject, is, that the Balm of Gilead, which belongs to the same genus with the poplar, is very generally decaying in the same manner that that tree does. The native poplar, also, in many places, presents a similar appearance.

It has been said, we think by the Editor of the

Massachusetts Journal, that no instance can be found, where the poplar has grown from cuttings, for several years past. Is it true that attempts have been made to cultivate it in that way, which have failed? Or, has the tree fallen into such disrepute that no attempt has been made to propagate it? If any of our readers can furnish us with any facts to this point, they will be gladly received and laid before the public. We have a number of cuttings, from a very old and decayed tree, which now look healthy and vigorous. How long they will continue so, remains to be ascertained.—*Mass. Spy.*

From the Taunton Advocate.

#### CATERPILLARS.

**BROTHER JONATHAN**—Your attention will soon be put in requisition to destroy the caterpillar—that most destructive enemy to the well doing and beauty of an orchard. A few more warm days will bring them forth in numbers sufficient to destroy the foliage, and consequently a greater part of the fruit. But fortunately, there is hardly a grievance without its remedy—which is in watching your trees daily, for a short time, and when you see the caterpillar nests forming, to twist them off with the famous Pickering brush, made fast to a long pole. This brush was invented a few years since, by the Hon. T. Pickering, of Salem, and the construction is very simple and effectual in the object designed. Now I am thinking, and I will venture to write it, that if your sons, and your neighbors' sons, will furnish themselves each with a long pole and one of those brushes, on Election day, and do their utmost to destroy these destroyers, they will be doing a good deed—altogether better than to murder the thousands of little innocent birds, that is in contemplation on that day. If the towns in the State would take the matter in hand, turn out *en masse*, for two hours on three successive days, and follow this practice for three years, there would not be a caterpillar in the State. A thing so desirable is not likely to take place, therefore individuals must do their best to protect their own orchards, and leave the general destruction to some future generations to accomplish.

The history of the caterpillar is very well known—and from that knowledge I have no hesitancy in averring that the annihilation of that insect is made easy. But it must be done in the month of May—their nests, together with the contents, must be taken off the trees and rubbed under foot. If they are suffered to remain undisturbed till June, it will be out of the power of man to effect much towards their destruction—for they begin at that time to leave their nests and scatter upon the trees, having nearly acquired a full growth.

It is not only necessary to examine every apple tree on your farm; but also every other tree that seems to be the favorite of these vermin—the wild cherry tree stands first in their estimation, after the apple tree.

VERITAS.

Taunton, May 14, 1829.

#### HEMP MACHINE.

Hines & Bain's machine "is so constructed as to operate 112 times on every inch of the stem; and when running at full speed, rising of 200,000 flutes operate on hemp, or flax per minute, in sufficient force to crack and dislodge the stem, and at the same time, preserve the coat or fibre unimpaired. When well tended it will break 300

pounds of hemp or flax in an hour." This machine has been tried in New York, Vermont, Ohio, &c., and according to the certificates published in the newspapers, is everywhere approved. The hemp or flax is broken by the machine, and if unrotted, the fibre is then immersed in water a few days, dried, and again run through the machine, which makes it fit for use.

The Hon. Samuel Lathrop, of West Springfield, in a communication in the N. E. Farmer, says, the hemp raised in his neighborhood, when *well dressed*, commands in market the highest price of the best Russian hemp—from \$10 to \$12,50 per hundred. He lets out his land upon shares, and in one instance, received more than 45 dollars an acre clear profit. The price of other agricultural products is so low, that he thinks it deserves the consideration of farmers in different parts of the country, whether their interest does not require them to turn a part of their land, and to apply a portion of their labor, to the cultivation of hemp. The hemp in West Springfield has hitherto been water rotted, and dressed by the brake and swinging board.—*Hamp. Gaz.*

A dentist in New York has invented an instrument which he calls the "patent lever tooth extractor." It is said to draw teeth with very little pain. Those whose teeth give painful evidence of a necessity of "reform,"—we mean, of being "turned out," will hail with gratitude the discovery of any means of performing the disagreeable operation, with more than customary delicacy; for no one sees, without a pang, these faithful servants dismissed from office—even though their place should be immediately supplied by that friend of such new appointments, Mr Plantou.—The fact is, we know, when they are dismissed, that they have been so long in that particular service, they are fit for no other; and apprehensions are entertained, not without cause, that those which succeed them, may rather take their place than discharge their duties. Troubles frequently arise, we are aware, by painful experience, from old incumbents; but gratitude for services done, and a fear of hurting our own feelings by ejecting them, often induce the sternest of us to retain them in their situation, against the opinions of our constitutional advisers. Nay, we even support their *relics* when *their* services have ceased—though we are aware that such lenity must be offensive to those who approach their particular department.—*U. S. Gazette.*

*Prince's Botanic Garden, at Flushing, L. I.*—There are few persons who have not heard of this establishment, and perhaps few who know its extent. It covers more than forty acres and contains about ten thousand species and varieties of trees and plants. The green house contains from twenty to thirty thousand plants in pots. In the collection of fruit trees there are 287 varieties of apples, 290 of pears, 98 of cherries, 183 of plums, 33 of apricots, 197 of peaches, 407 of grapes, 10 of quinces, 57 of gooseberries, &c. There are 601 varieties of roses, which occupy an acre of ground. The whole establishment requires the constant attention of about 40 gardeners.—*Salem Observer.*

Essence of Pennyroyal, recommended at the south as a preventive, will cause mosquitoes to keep at a respectful distance. This herb is called flea-bane in some places.

[Extracts from an Address delivered before the Berkshire Association for the Promotion of Agriculture and Manufactures, at Pittsfield, October 2, 1828. By GEORGE N. BRIGGS, Esq., Vice President of the Society.]

Blessed with health, surrounded with plenty, and in the midst of smiling peace, we have assembled to conclude the ceremonies of the seventeenth anniversary of the Berkshire Agricultural Society. The degree of success which has attended the progress of this Society, must be a subject of high gratification to those of its early friends who recollect the time and circumstances under which it was established.

We all remember that stormy period of our own time, when the torch of war blazed throughout the continent of Europe, and the fairest portions of her soil were broken and torn by the hostile hoofs of the foreign war horse. In our own country, political discord so agitated the public mind, that the very elements of society were thrown into fearful commotion. All the better feelings of the heart gave place to suspicion and distrust. The lines of party were drawn with such exact and frightful precision, that the ties of social intercourse were rudely sundered, and neighbors, and friends, and families, were placed towards each other in the attitude of perpetual beligerents. The hideous monster of dissension stamped the impress of his cloven foot in the very sanctuary of religion, and placed in the hands of its professors the weapons of party warfare. The spirit of improvement which dawned upon the age, was threatened to be overwhelmed and destroyed by the all-absorbing spirit of the day.

At a time, when under circumstances like these, a number of patriotic individuals of our own country originated the project of a Society, whose object should be to restore and promote social intercourse among the members of the community; to improve the condition and add to the wealth of the farmer and mechanic, and more effectually develop the natural and artificial resources of the country. Foremost amongst them stood the Hon. ELKANAH WATSON. The subject was presented to the citizens of Berkshire, with the expression of an ardent solicitude that it might be favorably received. They listened to the proposition, and determined to give it an experiment. The interesting exhibitions and transactions of the first meeting of the Society gave assurance to its friends that their designs and hopes might in future be realized. Though too young at the time to have participated in its concerns, the speaker with pleasure embraces this opportunity of congratulating those patrons and friends of the Society who embarked in its cause, when the result of their efforts existed only in anxious conjecture; who through every period of its existence have yielded to it their cordial and undivided support, and who are present on this occasion, witnessing the fruits of their labors.

The permanent benefits which have directly and indirectly flowed from this institution to almost every class of people in the county, are so identified with their present prosperity and future well being, that to question its reality would be to doubt the evidence of our senses. Let him who hesitates to acknowledge its salutary influence, look abroad over the face of the county, and contrast its present agricultural aspect with what it was at the time the Society commenced its operations. The improved condition of farms in every

part of the county, their general management, and judicious division into parts adapted to the different purposes of cultivation, and their high state of cultivation, evince not only the presence of good husbandry, but exhibit the most cheering evidence that the spirit of improvement, guided by increasing intelligence, every where prevails. Swamps, and marshes have been drained; brambles and briars exterminated; the waste places built up, and desolate and unproductive portions have yielded to the hand of labor an abundant harvest.

The public have been greatly benefited by the introduction of new and valuable kinds of seeds, which have been brought into general use through the medium of the Society.

The great and increased amount of bushels of the various crops which have been produced from the acre, has raised the astonishment of those who were not aware what a judicious and careful selection of seed, the skilful preparation of the ground for its reception, and the well-timed and husband-like cultivation of the crop through the progressive stages of its growth, were capable of producing. Improvements of this nature have by no means been confined to members of the Society; but have been widely extended among our farmers who have never been competitors for those tokens of merit which it has so liberally distributed. When any of its members, stimulated by the inducements of the association, have made successful experiments in any of the operations of the agriculturist, his enterprising neighbor, moved by that spirit of emulation and laudable rivalry which characterizes the American citizen, has at once adopted the improvements, with such variations as his own skill and observation might suggest, and in his turn been rewarded by an overflowing harvest. The witnesses of his success have been aroused to new enterprise and energy. Thus, the impulse first given by the Society, has diffused its benefits far and wide throughout the whole community.

The improvement in the breed of domestic animals, of the sty, the pasture, and the stall, has added much to the beauty of our flocks and herds, and essentially augmented the wealth of the county. If any evidence is still wanting of the advanced condition of the various interests of the county connected with the Society, let him who doubts, repair to the place where are exhibited specimens of the luxuriant productions of the earth, and the golden fruits of the dairy. In these, and in the rich and varied articles of domestic and household industry, the works of the needle, the spindle, and the loom, with the elegant specimens from the finishing shop, he will find the most incontestible proof, that in articles of necessity, of convenience, and of taste, improvements have been made, at once flattering and useful to their authors, and honorable to the county.

But it would be unjust in us, and ungenerous towards our neighbors, to pretend that the benefits which have resulted from the institution of which we are speaking, are confined within the narrow limits of our own county. A numerous progeny has risen up and gone forth from this parent Society. In our own, and throughout our sister States, societies of this kind have been formed, and enrolled among their founders, and supporters, and officers, the names of the most valued, talented, and honored citizens of our Republic. In their origin and progress, they have given a new impetus to industry and enterprise, increas-

ed the sources of enjoyment, and added to the wealth of those districts of country within the sphere of their operations.

In a country like ours, proudly distinguished from all the other nations of the earth; where not only "the same hand that sows, reaps the field," but where the same man that ploughs, owns the soil; where our political constitutions recognize and avow the principle, that the *people are the fountain of power*; and where, as a consequence of that principle, everything valuable and sacred in our public institutions, depends upon the fidelity and intelligence with which they exercise their rights, the universal dissemination of light and knowledge is inconceivably important. But intelligence and knowledge are not less requisite to the successful operations of agriculture, than as the means of preserving our civil and political institutions. Can ignorance successfully cultivate the earth? Shall science be proscribed from the labors of agriculture? These positions, once held as true, the light of this age has exploded. We now see the labors of the schools contribute to the success of husbandry. We behold the farmer enlisting into his service the experiments of the chemist, and directing his movements by the principles of philosophy. They enable him to understand the nature and quality of the different soils and kinds of earth, and direct him with certainty to the application of the various substances best calculated to enrich and fit them for the production of a full and abundant harvest.

The advantages which the scientific farmer derives from his knowledge of those principles which conduct him to easy and safe conclusions upon subjects relating to his profession, can only be gained by those who do not understand their application, by long and laborious experience. It should then be one of the first and most important objects of the farmer, after having familiarized his son to habits of industry, and instructed him in those branches of labor fitted to boyhood and early youth, to provide for him the means of a regular and systematic education. And when he shall have finished his course of education, instead of indulging the delusive hope of deriving honor or success by entering into those learned professions which are already crowded to overflowing, and dividing the profits of a dunning letter with some hungry brother of the bar, or mounting the same steed with some half starved disciple of Æsculapius, let him return to the pursuits of early life, and become the industrious, intelligent, and independent farmer.

(To be continued.)

From the New York Gardener.

#### MAY.

The sluggard is known by the neglect of his garden. Inattentive to the proper season of planting, and too idle to perform the necessary tillage, he but lightly stirs the surface of the ground, and without art, sows his seed "by the way side." His plants, as might be expected, are immediately impoverished with weeds, or devoured by hungry insects, if they escape the depredation of larger animals. And there is another class of men, who take much pains to manure and make their garden, and then desert it altogether, seeming to expect a crop without any further attention. These men will never derive either pleasure or profit from a garden.

"The man of understanding" knows full well that when his garden is planted, although it may be done in the most skillful manner, his care and labor is but half accomplished. It is folly in the extreme, to plant a garden, without a full determination to protect it from weeds and insects.

All horticultural plants are feeble in their origin, and most of them continue so a length of time. Care must be taken that they do not stand too thick, and starve for want of food and air; and it would be equally improper to have their ranks too thin, and any considerable portion of the ground, with which you have taken so much pains, lie waste and unproductive. Besides all this, the health and vigor of your plants require that the ground around them should be often stirred and pulverized. And here the appearance of weeds may be properly considered as timely monitors, that your vegetable infants want the bosom of their mother earth raised and opened for them. Without them we might forget that plants, as well as animals, must have their daily food, and that in proportion to their wants or cravings, or they must certainly become stunted, feeble, and unfruitful.

If showers are frequent, the earth settles and becomes firm and unyielding around their stalks, and requires as frequently to be moved and loosened; if the weather is dry, stirring and making the soil fine will do more to prevent the injurious effects of drought, than the most copious artificial watering. Indeed artificial watering is seldom useful, and when applied injudiciously is always hurtful; but if your ground is not too wet, you can never hoe or stir the surface without advantage. Besides, frequent hoeing is the easiest and cheapest mode of tillage. We had rather hoe three times than once.

If, previous to planting, the ground has been put in good order, and the roots of weeds are not permitted to gain strength with age, a very trifling attention and labor will effectually prevent them from starving and injuring your garden. In a particular manner do not permit weeds to stand in the neighborhood of your plants in very dry weather, for they are generally strong drinkers, and will imbibe all the moisture within the reach of their roots, while your tender plants are drooping and sickening for want of it.

#### PENNSYLVANIA HORTICULTURAL SOCIETY.

At the meeting held on the evening of April 4th, the Society was favored with two bottles of currant wine, made on Pont Reading Farm, in 1825, presented by Miss Humphreys. It was considered a very good wine, but a little overcharged with sugar. A valuable communication was received from Edward H. Bonsall, of Germantown, upon the best mode of ripening wine for use, in which both from theory and experience, he shows "that currant wine as strongly requires age, and is as certainly benefited by it, as that made from the grape;" he adds, "In fact, as there is generally more saccharine matter in it, it must require a still longer period to complete the vinous process, which I consider is still going on until a wine which was at first comparatively sweet, has arrived nearly at a state of dryness. Evaporation and deposit will equally take place, and with the same beneficial tendency as in other wines." Regarding wines in general, he maintains the position, that there is a limit to their improvement, which is attained in much less time than is gen-

erally supposed, especially where wine has been kept in a suitable place for ripening.

A Parker produced 12 varieties of daisies, not before exhibited. His collection of this flower is very extensive.

Messrs Landreth's brought forward:

*Azalea indica*, two sp: the flowers of the one large and single, of a fine scarlet; the other producing clusters of compound florets, the color light purple, assuming a darker shade by candle light.

This *Azalea* is a native of China. Another specimen is now in bloom at Mr Hibbert's, Thirteenth street, near Lombard, by whom it was introduced.

*Pæonia moulan, v rosea* (Chinese tree *Pæonia*.) of this a beautiful specimen was exhibited, having on it a number of buds and full blown flowers; this plant withstands our winters unprotected, and would form a valuable acquisition to our city gardens. Messrs L. have twelve varieties of superb *Pæonias*, in their collection, all hardy. A specimen of a beautiful *Indigofera* in full bloom—also, *Ixia*, *Eupatorium*, elegans *Amaryllis Johnsonii*, large crimson flowers, with light colored longitudinal stripes; this sp. is considered one of the most splendid of the *Amaryllis* tribe—also, *Rhododendron arborea ulgida*; this is thought to be one of the most magnificent plants yet introduced into this country; the flowers as in all *Rhododendrons*, are formed in clusters at the extremity of its branches—those on this plant were about the size of those of *Rho. maximum*—color, most brilliant crimson; this plant flowered two years since, with Messrs L., and was supposed to have been the first blooming in this country; it is a native of the mountains of Nepal, in Indostan, and it is hoped may prove hardy enough to stand in the open air, in which case its value will be much enhanced to those who do not possess green-houses.

We also owe these elegant plants to Mr Thomas Hibbert, who, in the year 1822, brought these each two feet high, from London, in the vicinity of which they grew from seeds sent from Nepal. The plants severally bear white, purple, and scarlet flowers. The species now in bloom, flowered in 1827, and 1828; the other two have not yet flowered.

An improved planting machine invented by A. H. & Levi Robbins, Jr. Denmark, Lewis County, New York, was examined and thought to be a useful invention. It is highly recommended by many farmers who have used it in the State of New York. This machine, which is patented, is left for examination at the store of D. & C. Landreth, No. 85 Chesnut street.

A quantity of perennial cabbage seed, imported from France, and presented to the Society by our patriotic fellow citizen Elias Durand, was received, and a portion of it distributed. The remainder is placed with Messrs Landreth's, by whom it will be distributed to applicants. The seed should be sown thin, and the plants set out in October, 20 inches apart, to remain out all winter. This is the practice in Maine and Brittany, but in this country a cover may be found necessary. The leaves are to be used the following spring, as wanted, always observing to leave five or six leaves on the top. After November no more leaves are to be pulled, but the young sprouts used which appear in the place of those detached. The cabbage stalks last 4 years in France, and the leaves are extensively used for feeding cattle.

*Aurora.*

The little reptile commonly known by the name of peeping frog, which is now causing our swamps and meadows to resound with its spring proclaiming melody, is not a frog according to modern naturalists, but a nondescript species of *Hyla*, or tree toad. Our common tree toad, the *Hyla versicolor* of Le Compt, is much larger, and of habits entirely different from this.

The peeping frog, improperly so called, is not much larger than a common cricket; but its smallness of body is amply compensated for by its loudness of voice, which is a shrill whistle, and may be distinctly heard at the distance of a mile. They pass the winter in the mud of our swamps and ponds; deposit their eggs there in the spring, and live on the trees and shrubs during the summer months. The power of changing their color at will, and in conformity to that of the substances on which they happen to be situated, which is enjoyed in common by all the species of this genus, is possessed by the peeping frog in a degree equaling, if not surpassing that of the chameleon.—They are very expert insect catchers, and greatly assist our feathered friends in clearing our fruit trees of noxious insects. They are furnished with a mucous tubercle at the end of each toe, which distinguishes them from the frogs and toads, and gives them the power of climbing and adhering to the most polished surfaces. They make their appearance very early in the spring, generally about the 20th of March, and have on this account named the species, *Hyla vernalis*.—Worcester Yeoman.

*Advice Gratis.*—A few days ago, we heard a hearty and thrifty looking farmer inquiring, in a store in State street, if the gentleman knew of a place in a store, where he could put one of his sons. At the risk of being thought impertinent, we asked the farmer if he knew of any place in the country where a boy was wanted to turn up the sod. He said he did not then; he himself wanted a hand a while ago, but he had hired this man, pointing to his companion, a hale, hearty man of thirty-five. This led to some further conversation, in which we learned that the farmer thought it best to send his sons into the city, to learn to trade, particularly if they were not of stout constitutions, and supply their places by hiring men to work on his farm.

In this opinion the honest farmer is by no means singular, but we apprehend that the advocates of his doctrine lie under a sad mistake. The love of speculation and the hopes of accumulating an independent fortune, or, at least, a competency, without active personal labor, are the curse of New England. To country boys at fifteen or sixteen, the difficulties of trade and the dangerous uncertainties of shopkeeping, are inconceivable.—They see nothing but ease and happiness in the employment of the well-dressed clerks of the counting house, and forthwith they must leave the farm, where money is turned up in every furrow, and health sparkles on every blade of grass, to throw away half a dozen years of the spring of life behind a counter. Their minority is closed; and they must then enter upon the world with little or no improvement in their moral, intellectual, or physical habits; with no capital but their integrity and good name (if luckily they have been able to pass through such a dangerous apprenticeship without the loss of these qualities) wherewith to commence business, and with the knowledge of no profession but one that is full of competi-

tors, and which offers them no prospect of independence. The city is crowded with shopkeepers, and there is no branch of what may be called *trade*, that is not overdone. If a young man obtains credit for a small stock of dry goods, or hardware, or groceries, ten chances to one he is unable to meet the *first* payment, and if he should be so fortunate as to have turned his stock and made a small profit, by the revolution, the second or third period of payment finds him unprepared, and he must either *clear out* (as the phrase is) and seek a living at New York, or some other remoter place, or he must write "AGENT," under his name on the sign, and struggle with his debts and his bad luck a little longer. The result of this latter arrangement needs not be told. Everybody knows how few of those who *fail* ever recover from the shock which broken credit produces, and how hard it is for an "agent" of this description ever to recover the character of *principal*.

How happy would it be for hundreds and thousands of our young men, if they could be persuaded that a few acres of ground are a better capital than as many thousands of dollars, procured by writing their names at the bottom of a negotiable note; and what years of misery might be saved if men would believe that a dollar actually earned by honorable and healthful labor, as farmers and mechanics, is worth a hundred in prospect to be gained in trade and speculation.—*Bost. Cour.*

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, MAY 29, 1829.

### A COMPOSITION FOR GRAFTING.

In our paper of the 22d inst. page 337 we gave recipes for several compositions to be used in grafting, but were not then in possession of the following, which we are assured has, for some time, been used by Messrs Winships, at their valuable nursery, in Brighton, and by them preferred to any other.

3 parts rosin; 3 parts bees' wax; 1 part tallow. Melted and mixed while hot.

### SPONGE BLACKING.

A friend has given us the following, as a good method to make sponge blacking. Take pulverised shellac, dissolve it in alcohol, in sufficient quantities to give it a proper consistency—then color it with ivory black. It is important that the shellac should be well dissolved; if necessary, giving it a gentle heat will hasten it.

### DANDELIONS.

A correspondent of the Springfield Journal says, "Last summer I transplanted dandelions in June. This spring I have cut them three or four times a week, and must say they are a very superior article for the table—they occupy little room, and require very little attention. I make this statement now, as this is the season for transplanting them, and I know of no better green, nor anything more profitable for a small portion of a garden—they are planted about six inches apart.

FOR THE NEW ENGLAND FARMER.

### DISEASED PEAR TREES.

MR FESSENDEN—You may recollect my inquiries respecting a paper sent you in October last; and my statement that it was a treatise on

*Disease of Pear Trees*, containing new discoveries, I had made the preceding summer on the origin and progress of that formidable and incurable disorder—or of a new one more destructive to the efforts of those engaged in a primary cultivation of this valuable tree. Having destroyed the minutes I had taken, I felt a reluctance at complying with your request of tasking my memory in a new draft. On noticing a recent communication from my intelligent and scientific friend, E. Hunt, Esq. of Northampton, on this subject, some prominent facts occurred to my recollection which may be important to him, and others, engaged in investigating this deplorable evil. In addition to these I am now enabled to give a more extended history.

Some time, probably in July last, after supporting the stem of a pear tree for the purpose of trimming it, I found my fingers had been in contact with some viscous substance. On examination I found the wood enveloped in a fluid, which to the touch and taste resembled diluted honey. The leaves were also partially coated and glossy. On some the exudation was so abundant as to admit a collection on the point of my knife. By an exposure to the sun the granulation gave a roughness to the bark. The leaves became black in the affected spots, and gradually died and fell.—The wood by a longer exposure to the atmosphere resembled a leafless stick exposed to the smoke of a lamp. The bark was so embued that neither torrents of rain, nor the friction of a wet cloth could restore the natural appearance. This disease, in a moderate degree, is known under the appellation of *Honey Dew*; but so rarely occurs, and with so little apparent injury, that I know not that it is to be found in the nomenclature of the horticulturist. The effect of so copious an effusion from the life-current of vegetation was to be apprehended. Rows of trees which a year since were in a luxuriant state of vegetation, seem now to be stricken with death. The least vigorous have perished root and branch. Others that had a healthy root, are starting again beneath the surface. Some, but a little discolored, have been relieved by a gentle topping; but the sickly aspect of a great proportion of them demanded a bolder practice. I have cut them down to a healthy shoot, taking care that the place where severed is perfectly sound. An abundance of healthy looking sprouts are in vigorous growth.—Mr HUNT mentions the Brown Beurre as most particularly affected. Of the budded and grafted fruit in my nursery the Summer Bergauot has suffered most. A Golden Beurre, for many years in bearing, was the only adult tree on which I noticed the disease. Its foliage was conspicuously glittering in the sun. The leaves perished, and were prematurely cast: and the fruit fell either unripe or vapid. As the trunk appeared to be healthy, my only prospect for saving it was in cutting off the branches. The indications are favorable; still I consider it a doubtful case.

How far this disease of the nursery has any affinity with the pestilence which has destroyed the *adult*, and which for some years has called forth so many equally unavailing investigations and regrets, I shall not presume to determine. Still, however, I may hazard a remark that some of the leading symptoms are common to both cases.—There is, however, one very noticeable difference. In the disease most noticed and discussed, the leaf and fruit perish and remain on the branch—in this

they both prematurely fall. More minute and careful examinations must settle the question.

Most cordially your friend and serv't,  
Worcester, May 25, 1829. O. FISKE.

### SAFETY BLANKET.

Mr Caleb Pierce, of this town, has invented a fire screen, which he has exhibited in Boston, to the satisfaction of every one, who has seen it. It is merely a canvas sheet to cover the roof, or the sides of a building exposed to the fire. The sheet on the upper edge, is provided with a canvas tube, into which water is thrown by the engine hose, and as the water percolates through, it keeps the canvas so wet as to resist the effects of fire.—*Salem Observer.*

### CHEESE.

The milk is universally set for cheese as soon as it comes from the cow.

The management of the curd depends on the kind of cheese; thin cheese requires the least labor and attention.

Breaking the curd is done with the hand and dish. The finer the curd is broken the better, particularly in thick cheeses. The best color of this kind of cheese is that of bees wax, which is produced by Annotta, rubbed into the milk after it is warmed. The dairy woman is to judge of the quality by the color of the milk, as it differs much in strength. The runnet is prepared by taking some whey and salting till it will bear an egg; it is then suffered to stand over night, and in the morning it is skimmed and racked off clear; to this is added an equal quantity of water brine, strong as the whey, and into this mixture, some sweet briar, thyme, or some other sweet herbs, also a little black pepper and salt petre; the herbs are kept in the brine three or four days, after which it is decanted clear from them. Into six quarts of this liquor four large calves' bags, or more properly called calves' stomachs, are put. No part of the preparation is heated, and frequently the calves' bags are only steeped in cold salt and water. Turning the milk differs in different dairies—no two dairy women conduct exactly alike.

Setting the milk too hot inclines the cheese to heave, and cooling it with cold water produces a similar effect. The degree of heat varies according to the weather. The curd when formed is broken with what is called a treple cheese knife. The use of this is to keep the fat in the cheese; it is drawn the depth of the curd two or three times across the tub, to give the whey an opportunity of running off clear; after a few minutes the knife is more freely used, and the curd is cut into small pieces like chequers, and is broken fine in the whey with the hand and a wooden dish. The curd being allowed about half an hour to settle, the whey is laded off with the dish, after it is pretty well separated from the curd.

It is almost an invariable practice to scald the curd. The mass is first broken very fine, and then the scalding whey is added to it and stirred a few minutes; some make use of hot water in preference to whey, and it is in both cases heated according to the nature of the curd; if it is soft, the whey or water is used nearly boiling; but if hard, it is only used a little hotter than the hand. After the curd is thoroughly mixed with the hot stuff, it is suffered to stand a few minutes to settle, and is then separated as at the first operation.—After the scalding liquor is separated, a vat, or

what is often called a cheese hoop, is laid across the cheese ladder over the tub, and the curd is crumbled into it with the hands and pressed into the vat, to squeeze out the whey. The vat being filled as full and as firmly as the hand alone can fill it, and rounded up in the middle, a cheese cloth is spread over it and the curd is turned out of the hoop into the cloth; the vat is then washed and the inverted mass of curds, with the cloth under it, is returned into the vat and put into the press; after standing two or three hours in the press, the vat is taken out, and the cloth is taken off, washed, and put round the cheese, and it is replaced in the vat and in the press. In about seven or eight hours it is taken out of the press and salted, the cheese is placed on a board and a handful of salt is rubbed all over it, and the edges are pared off if necessary; another handful of salt is strewn on the upper side, and as much left as will stick to it; afterwards it is turned into the bare vat without a cloth, and an equal quantity of salt is added to it, and the cheese is returned into the press; here it continues one night, and the next morning it is turned in the vat, and continues till the succeeding morning, and the curd is taken out and placed on the dairy shelf: here they are turned every day or every other day, as the weather may be. If it is hot and dry, the windows and door are kept shut, but if wet or moist, the door and windows are kept open night and day.

CLEANING THE CHEESE.

The cheeses having remained about ten days after leaving the press, are to be washed and scraped in the following manner; a large tub of cold sweet whey is placed on the floor, the cheeses are immersed in it, where they continue one hour, or longer if necessary, to soften the rind.—They are then taken out and scraped with a common case knife, with great care, so as not to injure the tender rind, till every part of the cheese is smooth; they are, after the last operation, rinsed in the whey and wiped clean with a coarse cloth, and placed in an airy situation to dry, after which they are placed in the cheese room. The floor of the cheese room is generally prepared by rubbing it with bean or potato tops, or any succulent herb, till it appears of a black wet color; on this floor the cheeses are placed, and turned twice a week, their edges are wiped hard with a cloth once a week, and the floor is cleansed and rubbed with fresh herbs once a fortnight. They must not lie too long, or they will stick to the floor.—This preparation of the floor gives the cheese a blue coat, which is considered of great consequence.

STILTON CHEESE.

The Stilton Cheese, which may be called the Parmesan of England, is not confined to Stilton and its vicinity, for many farmers in Huntingdonshire, and also in Rutland, and Northamptonshire make a similar sort, sell them for the same price, and give them the name of the Stilton Cheeses.

Take the night's cream and put it into the morning's new milk with the rennet; when the curd is separated let it not be broken as is done with other cheese, but take it out, disturbing it as little as possible, and suffer it to dry gradually in a sieve; and as the whey separates, compress it gradually till it has acquired a firm consistence, then place it in a wooden hoop and suffer it to dry very gradually on a board, taking care at the same time to turn it daily, with close binders round, and which must be tightened as the cheese acquires more solidity.

TO PREVENT CHEESE HAVING A RANCID NAUSEOUS FLAVOR.

Put about one table spoonful of salt to each gallon of milk when taken from the cows in the evening, for the cheese to be made the next day; put the salt at the bottom of the vessel that is to receive the milk; it will increase the curd and prevent the milk from growing sour or putrid the hottest nights in the summer.

**Obesity.**—"In enumerating the little miseries of the corpulent, their exposure to ridicule should not be forgotten. Even the austerity of Queen Elizabeth could relax into a joke on the fat Sir Nicholas Bacon, whom she was classically pleased to define as 'Fir Prapinguis,' observing 'right merrilie.' 'Sir Nicholas's soul lodged well.' The good humored antiquary, Grose, was earnestly entreated by a butcher to say 'he bought meat of him!' 'God bless you Sir,' said the paviours to the enormous Cambridge professor, as he passed over their work. Christopher Smart, the translator of Horace, celebrated the three fat beadies of Oxford; and the fat physician, Dr Stafford, was not allowed to rest in his grave without a witticism:

"Take heed, O good traveller, and do not tread hard,  
For here lies Dr Stafford, in all this church yard."

Our good King Edward IV. even made a practical joke with the Corporators of London; for when he invaded France, in 1475, he took care to be accompanied by some of the most corpulent Aldermen of London, '*Les bourgeois de Londres les plus charges de ventre,*' that the fatigues of war might the sooner incline them to call out for peace."

**To School Teachers.**—Never deceive your scholars, nor suffer them to practice deception.

Never promise what you do not intend strictly and literally to perform.

Never threaten what you do not mean, or what it would be improper to execute.

Never tell your scholars, you will cut off their ears, or say anything else you do not intend to do.

Never shut up a child in a dark closet, or say anything that will make him afraid of darkness.

Never allude to mysterious evils, or threaten punishments from causes that children cannot comprehend.

Never speak to them about the *Old Man*, or the *Old Woman*, or the *Old Harry*.

The above maxims are worth the consideration of every well disposed person, who has intercourse with children, and the utility of abiding by them must be obvious to those who possess any share of consideration.

Millet Seed.

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market street.  
50 bushels of Millet Seed,—clean, and of superior quality.

Also, a very extensive variety of Ornamental Flower Seeds, in papers of 6 cts each, or 100 varieties, one paper each, for \$5.00.

FARM for sale in Milton, of about 200 acres, remarkably well watered, with every variety of lands and fruits, good substantial buildings, and a large portion of valuable woodland.—Also, for sale, or to let, opposite to the above named premises, a large dwelling house, with a good bake house, very pleasantly situated.—For further particulars, see the New England Farmer for May 15, or inquire of the publisher, or P. H. Pierce, 95 State st, or N. Tucker, on the premises.  
May 22, 1829. if

Powder at 2s per lb.

DUPONT'S POWDER, quality warranted, for sale at Copeland's Ammunition Store, 65 Broad st, at retail. Also, SHOT, CAPS, &c. of the best quality—cheap for cash. if

Seed of the Spanish Chestnut.

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market Street,  
A few bushels of Spanish Chestnuts (*Castanea vesca*) for planting. These nuts were imported by a gentleman of Salem, for the purpose of introducing the culture of the trees into New England. Loudon describes this as "the most magnificent of European trees, exceeding the oak in height, and equalling it in bulk and extent." "It is used by the cabinet maker and cooper—makes an excellent coppice tree for poles and hoops—the bark is equal in astringency to that of larch, and mountain ash, for tanning—and the leaves and nuts (about six times the size of the common chestnut) afford food both for man and deer, and are desirable in autumn and winter." Price 3 cts per dozen.

Also, Cotton Seed, for those who wish to cultivate the plant as a curiosity—price 12 cts a paper.

A few trees of the Admirable Alberge Raricripe, packed in moss about ten days since, and in good order for transplanting.

New China Tea Sets, and light blue Dinner Ware.

Received, a great variety of the above; which, with a complete assortment of Crockery, China, and Glass Ware, are offered for sale, low, at No. 4 Dock Square.

ROMAN—This elegant, full blooded horse, a bright bay, with black legs, mane, and tail, of high spirit and good temper, will stand at the farm of Mr Stephen Williams, in Northborough, Ms, at \$20 the season, to be paid before the mares are taken away.—See New England Farmer, May 15.

Imported Horses.

Barefoot, and Cleveland, the two English horses, will stand for the season at their stable in Brighton. Barefoot at \$25, and Cleveland at \$10, with \$1 for the groom. a24

PRICES OF COUNTRY PRODUCE.

		FROM	TO
APPLES, best,	barrel.	3 00	5 00
ASHES, pot, first sort,	ton.	125 00	130 00
Pearl, first sort,	"	125 00	130 00
BEANS, white,	bushel.	1 00	1 37
BEEF, mess,	barrel.	10 25	10 50
Cargo, No. 1,	"	9 00	9 50
Cargo, No. 2,	"	8 00	8 50
BUTTER, inspected, No. 1, new,	pound.	14	16
CHEESE, skim milk,	"	7	9
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	7 00	7 12
Genesee,	"	7 00	7 50
Rye, best,	"		
GRAIN, Corn,	bushel.	60	62
Rye,	"	70	80
Barley,	"		67
Oats,	"	34	37
HOG'S LARD, first sort, new,	pound.		9
LIME,	cask.	85	90
PLASTER PARIS retails at	ton.		3 50
PORK, clear,	barrel.	16 00	16 50
Navy, mess,	"	13 00	13 50
Cargo, No. 1,	"	13 00	13 25
SEEDS, Herd's Grass,	bushel.		2 00
Orchard Grass,	"		3 00
Fowl Meadow,	"		3 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		2 50
Red Top	"	62	1 00
Lucerne,	pound.	33	50
White Honeysuckle Clover,	"	38	50
Red Clover, (northern)	"	7	8
French Sugar Beet,	"		1 50
Mangel Wurtzel,	"		1 50
WOOL, Merino, full blood, washed,	"	30	37
Merino, full blood, unwashed,	"	22	24
Merino, three fourths washed,	"	25	30
Merino, half & quarter washed,	"	22	26
Naive, washed,	"	20	25
Pulled, Lamb's, first sort,	"	35	37
Pulled, Lamb's, second sort,	"	22	28
Pulled, " spinning, first sort,	"	27	30

PROVISION MARKET.

CORRECTED EVERY WEEK BY MR. HAYWARD.

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	pound.	10	12 1-2
PORK, fresh, best pieces,	"	7	10
whole hogs,	"	5	7
VEAL,	"	6	12
MUTTON,	"	4	12
POULTRY,	"	10	16
BUTTER, keg and tub,	"	14	20
Lump, best,	"		20
EGGS,	dozen.	12	16
MEAL, Rye, retail,	bushel.		1 00
Indian, retail,	"		70
POTATOS,	"		50
CIDER, [according to quality,]	barrel.	2 00	2 50

## MISCELLANIES.

## MY GIRLISH DAYS.

When I was young I loved the boys,  
And now I love the men;  
And O, to taste those artless joys,  
I'd be a girl again.

I'd ramble o'er each flowery field,  
To where the berries redden;  
Some lad should go with me to yield  
Kind offices unbidden.

He'd bring each flower its head that rear'd,  
And help me o'er the brook;  
And when a pretty bird appear'd,  
Cry out, "Oh Jemmy, look."

If a poor cow should frighten me,  
He'd drive her out of sight;  
And if a snake we chanced to see,  
He'd kill the beast outright.

And if in some unlucky fen  
I chanced to lose my shoe,  
He'd pull it out and wash it clean,  
And my misfortune rue.

Arrived where berries deck the lea,  
Although I should not ask it,  
He'd find the thickest spots for me,  
And help me fill my basket.

Should saucy thorns my gown attach,  
He'd quickly set me free;  
And if my finger got a scratch,  
How sorry he would be.

And other joys I oft recall,  
That with my childhood fled,  
When Ceremony o'er them all  
Her chilling influence shed.

Twelve years had not passed o'er me then,  
And now I've seen a score—  
And O, I'd be a girl again,  
To taste those joys once more.

G. M.

## THE INDUSTRIOUS CLERGYMAN—ROBERT ROBINSON.

"That a minister of the gospel should thus devote himself to mercantile employments, was by many of his christian brethren construed to his disadvantage. But all illiberal imputations he submitted to without difficulty: and the only notice they received from Robinson, were smiles at their impertinence. "Gracious boobies," he would say, "too idle, many of them, to work, too ignorant to give instruction, and too conceited to study, spending all their time in tattling and mischief,—are these the men to direct my conduct, to censure my industry?" His sentiments concerning such reverend busy-bodies may be collected from the following letter written to a worthy minister, Thomas Dunscombe, of Bampton, Oxfordshire.

"Chesterton, Nov. 14, 1785."

"DEAR SIR—I own it gives me a great deal of pleasure to see any of the ministers of our churches address themselves to honest employments in life; there are many reasons to induce us to do so.—Idleness is abominable, and the pretence of study is a joke, where a man hath not more books than he can read over in a month: Besides, what is there to find out? A catholic had need be a subtle dog, and furnished with all the lore of the

schools, to make the New Testament speak in favor of his church: but a Baptist, whose whole religion lies in believing a few plain facts, and in imitating that very plain example, Jesus Christ,—what hath he to do to rack his invention, and to assemble all apologies, ancient and modern, to justify him for doing so? Oh! but there were some beautiful readings, and fine criticisms, and strokes of oratory, which deserve the study of a minister of Christ! Well, God forgive me, poor sinner that I am! I feel that three pounds, gained honestly, by the sale of a fat bullock, produce more fire in my spirit, than all those pretty, but poor tassels and spangles, can give me. With three pounds I can set fire to ten cold hearts frozen with infirmity, and widowhood, poverty, and fear. Half a guinea will purchase the native eloquence of a grateful old woman: and she, if I set her to read, will give me a criticism of the heart, and the finest reading in the world. Oh! bless the old soul! what honeyed accents she pours into my ear! If I can honestly get, and afford to give away three pounds, it will always be my own fault, if I be not very happy. Now, then, set me to preach. How is it possible I should be dull. The luxury of living to the glory of God and the good of society; the joy of having saved a forlorn and forgotten cripple from hanging herself in despair; the felicity of setting fire to incense that burns to the glory of God; these are preparations for the pulpit, which the cold consumer of midnight oil never derives from his accents and quantities. I was the other night in our vestry with several gownsmen, just before the lecture. In comes one of my sister Abigail's. "How do you do, Sarah? I am glad to see you returned safe from visiting your family at Soham." "Bless the Lord, Sir, I am. We heard Mr Watts on the Lord's day, and were very much edified indeed! But the day after we were coming out of town, my husband saw him—and poor creature he was so shocked." O Sir!—Thunderstruck at all this I trembled, expecting to hear that my poor brother Watts was seen drunk, or some such thing.—Lord, thought I, happy is that man who hath not a foolish, babbling, good woman in his congregation. I looked pale. Sarah went on, "O Sir, there was the poor man on the top of a ladder a thatching a rick." I laughed, but stamped, and said, have I bestowed so much instruction upon you and your husband for nothing? Are you yet in a state of infancy? I honor the man, and must be acquainted with him. "Dear Sir, he works five days, and has only Saturday to study." Well, Sarah, I shall try to convince him, that he ought to work six days: for one day will never make him a scholar, and his people are only a set of turf diggers: and fourteen pence more in his pocket every Lord's day, will make him preach with more vigor, and pour the gospel with more power into the turf-men's souls. I appeal to these learned gentlemen." After all, the prejudices of the common people are very great against the secular employments of ministers; and while we pursue them, we should take care, and not give any unnecessary offence. This last seed time I was in the field along with a young gentleman who looks after my farm, and he was digging a water furrow across a land. It was a strong clayey soil, and he groaned, so that in pity I took the spade and went into the ditch, which was very danby, and presently groaned too, at which he fell a laughing. "What do you laugh at?"—

"Pardon me, Sir: I recollected a minister lately said in his sermon that preaching was the hardest work that was done under the sun." I wish the fool was in this ditch: he would soon learn that some of his authors had taught him to tell fibs.—Farewell, my most affectionate friend; industry, plenty, frugality, prosperity, generosity, and piety be with you. Amen.

"Yours ever.

"ROBERT ROBINSON."

## Mangel Wurtzel, Sugar Beet, &amp;c.

For sale at the Seed Store connected with the New England Farmer, 52 North Market street, 200 lbs. Mangel Wurtzel.

200 lbs. French Sugar Beet, raised expressly for this establishment, by JOHN PRINCEY Esq. Roxbury.—The superiority of this seed and the excellence of the roots for cattle are too well known to need comment.

Also, roots of the Pie Plant, or Tart Rhubarb, in fine order for transplanting,—25 cts per root. Double and Single Dahlias, from 25 cts to one dollar each. The colors and form of this flower are magnificent, and are of the easiest culture, requiring the poorest soil, in which they bloom in the highest perfection. The roots are tuberous, resembling a sweet potato—can be packed for transportation to any part of the union.

Also, Double Tuberoses, Tiger Flowers, Amarylises, Formossissima, &c., beautiful bulbs now in season to plant.

Also, White Mulberry Seed, 50 cts per ounce, Lucerne, or French Clover, White and Red Clover, Sanjoin, Timothy, Orchard Grass, Oat Grass, Herds Grass, &c.

Also, several varieties of field corn, viz. the Early Golden Sioux, Gilman, Red, Turkey Wheat, Early-Jefferson, (for the table) Sweet, or Sugar (for the table.)

The Early Tuscarora Corn, a fine sort for the table:

The Appalusia Melon—a new variety from Illinois, introduced by Doct. GREEN.—This melon was originally derived from the western Indians, by E. WARREN, Esq.—is in eating from the 1st of September to the 1st of November—melons small, remarkably sweet, with red flesh, and a very thin rind—25 cts per ounce.

Also, the Apple Seeded Melon, a very early variety.

The Star Melon, a very late variety, of the Nutmeg species.

## Agricultural Books.

The third edition of *Fessenden's New American Gardener*; this work has been pronounced by the most judicious horticulturists in New England and the middle states, to be the best treatise on Fruit Trees, Vegetables, Grape Vines, &c., to be found in this country—price \$1.25.

The Vine Dresser's Theoretical and Practical Manual, on the Culture of the Vine; and Making Wine, Brandy, and Vinegar. By Thiebaut de Berneaud.

The Young Gardener's Assistant, containing Directions for the cultivation of Culinary Vegetables, and Ornamental Flowers. By T. Bridgeman, gardener, New York—price 37 1-2 cts.

A practical Treatise on the Management of Bees; and the Management of Apiaries, with the best method of destroying and preventing the depredations of the Bee Moth. By James Thacher, M. D.—price 75 cts.

Also, a copy of each of the following rare works:—

Phytologia, or the Philosophy of Agriculture and Gardening; with the theory of Draining Morasses, and with an improved construction of the drill plough. By Dr Darwin, (Dublin edition, price three dollars and fifty cts.)

Darwin's Botanic Garden—(price three dollars, a fine, correct copy.

The Horticultural Repository, containing Delineations of the best varieties of the different species of English Fruits; with delineations of its blossoms and leaves, in those instances in which they are considered necessary, with descriptions and colored drawings of all the prominent Apples, Apricots, Cherries, Currants, Figs, Filberts, Gooseberries, Grapes, Melons, Nectines, Peaches, Pears, Pines, Plums, Raspberries, Strawberries, Nuts, &c. By George Brackshaw, author of the "Pomona Britannica."—In 2 octavo volumes, with 104 large colored engravings—price \$7 per volume. The original cost of the work was \$32.00.

## Tall Meadow Oat Grass Seed.

This day received at the New England Farmer Seed Store, 52 North Market street, 20 bushels of Tall Meadow Oat Grass Seed, at \$2.50 per bushel.

## COMMUNICATIONS.

FOR THE NEW ENGLAND FARMER.

### BEEES.

Dr FESSENDEN—In your 44th No. a writer over the signature of "Medicus," says there is a fact observable in the economy of bees, which to his mind is inexplicable. This mystery is, how the bees in the month of March, before a tree or shrub is in bloom, or any signs of vegetation are manifested, can procure the substance resembling pollen, which they obtain from flowers and blossoms in their season. I make no pretensions to the appellation of a "curious observer," but if I am not greatly mistaken, the witch hazel is in blossom all winter. And Fessenden's New Gardener, tells me the "Mezereon is a beautiful shrub, blooming in the month of March, loaded with flowers of delightful fragrance. It is as hardy as a shrub oak." And it is probable there are many other blossoms in the winter, that these sagacious and industrious insects can procure pollen from.

May 25.

FOR THE NEW ENGLAND FARMER.

### THE BISON.

Mr FESSENDEN—I should like to be informed through the medium of your paper, if there has ever been an attempt made to domesticate the bison, or the breed crossed, and what were the results?

I have been led to this inquiry by supposing that the bison, from the extraordinary size of his bones, and the depth and formation of his chest is far superior to our domestic ox, for agricultural purposes.

I think it will be admitted that this powerful inhabitant of our prairies possesses a double portion of strength and agility compared with our domestic cattle.

We have been in the practice, since the first settlement of our country, of importing our neat stock from Europe, frequently at a great expense, and have wholly neglected that noble animal, which formerly moved over the greater part of our country, but is now scarcely to be seen east of the Mississippi river, and will in a few years probably become extinct.

Yours respectfully, F.

Remarks by the Editor.—Willich's Domestic Encyclopedia says that the "Bison (*Bos Americanus*) is a large species of ox, with round and distant horns, which point outwards, a long and woolly mane, and a large fleshy protuberance on the shoulders.

"As they are capable of being domesticated, and in this state are sufficiently tractable for the purpose, they are sometimes rendered useful for agricultural labors. Their flesh is used as food, and the fatty protuberance on the shoulders is esteemed a great delicacy. The tongues which are reckoned superior to those of oxen, are frequently transported to New Orleans, where they always have a ready sale. When these animals are quite

fat they are said to yield sometimes as much as 150 pounds weight of tallow. The latter is so important an article of commerce, that, in many instances, the hunters cut out only the tongues and tallow, leaving the remainder of the carcase to be devoured by wild beasts. Powder flasks are made of the horns. The skins are capable of being converted into an excellent buff leather; and when dressed with the hair on, the lighter skins serve the Indians as beds, and for clothes, gloves, and shoes. Some persons use them as blankets, and find them a very warm and pleasant clothing.—The hair is spun and woven into various articles of clothing, which are both durable and useful, and are peculiarly soft and pleasant to the wearer."

Perhaps some of our correspondents will oblige us with further information respecting this animal; and whether he can be rendered useful as farm stock, or in any way more subservient than at present, to the convenience and comfort of civilized man.

FOR THE NEW ENGLAND FARMER.

### QUINCES.

Mr Editor—In the perusal of your well conducted paper, I have seen but very little on the subject of the cultivation of the quince. Whether there is much attention paid to the cultivation of this valuable fruit in the New England States, or even in the United States, I am unable to say. But, in the agricultural works, that I have perused, I find but very little said upon the subject, either in relation to the cultivation of the quince from the seeds or cuttings, the value of its productions or deliciousness of its fruits.

In this community, there is but little attention paid to the quince, and but few individuals, have any trees or bushes of this description. Whether the quince is to be ranked among other fruits for goodness, I must leave to the judgment of those, whose knowledge of the subject best enables them to determine.

I would, therefore, make a few inquiries, through the medium of the New England Farmer, in relation to the subject.

1. Should they be raised from the cuttings or from the seeds?
2. Should they be planted in beds, or on the grounds where they are intended to remain?
3. What kind of soil is best adapted for the trees or bushes to be cultivated upon?
4. Which season of the year should the seeds or cuttings be planted, spring or autumn?
5. When placed where they are intended to remain, at what distance should they stand to be most productive or profitable to the cultivator, beauty and taste made a subject of consideration?
6. In what way should they be treated to be kept in bushes, or to be pruned up into trees?
7. If pruned, at what season of the year should the operation be performed?—And any other valuable information, in relation to the subject, which may be thought beneficial or useful to the public, would at least be acceptable to one of your readers.

In relation to the soil, I would further suggest that the land here is a low, gravelly, heavy, moist

loam; more adapted to the cultivation of the grasses, than to be worked with the shovel and hoe; and the frost has considerable effect in the cold season of the year, with the roots of the grass, and trees, in removing the soil about them, which causes, in some instances, the winter grain to be injured very much by this means. It is, therefore, more particularly the object of this communication, to ascertain whether the frost would affect the roots of the quince so much as to be very hurtful to them, or not. You are, sir, at liberty to use this as you think most proper and beneficial.

I am, sir, very respectfully, yours, &c.,  
JOSEPH W. CAPRON.  
Attleborough, May 11, 1829.

Remarks by the Editor.—There is not much in books on cultivating the quince, and the reason, we believe, is because there is little peculiar in its culture, which is nearly, if not precisely, the same as that of the apple tree. Mc Mahon says "as soon as you find your ground in a dry state in the spring, sow the kernels of apples, pears, and quinces, to raise stocks for budding and grafting on: the sooner this can be done the better. It will be necessary to have these kernels preserved, either in sand or earth, from the time they were taken out of the fruit, till the time of sowing; or to take them immediately fresh out of the fruit; for when long exposed to the dry air they lose their vegetative quality."

Prince on Horticulture states that "This tree may be cultivated by scions and layers, or by budding on stocks of the same, or on the pear, hawthorn, &c. It flourishes best on a moist soil, where it produces the greatest crops, but will thrive on almost any good upland soil. It requires little attention as to pruning, but must be kept clear from suckers at the root; an occasional thinning out, however, of superfluous upper branches, where too close and interfering with one another, would be advantageous."

Loudon asserts that the quince is propagated "generally by layers, but also by cuttings, and approved sorts may be perpetuated by grafting. In propagating for stocks, nothing more is necessary than removing the lower shoots from the larger, so as to preserve a clean stem as high as the graft; but for fruit bearing trees it is necessary to train the stem to a rod, till it has attained four or five feet in height, and can support itself upright. The quince prefers a soft, moist soil, and rather shady, or at least sheltered situation. It is seldom planted but as a standard in the orchard, and a very few trees are sufficient for any family. The time of planting, mode of bearing, and all the other particulars of culture are the same as for the apple and pear."

As the quince tree is smaller than the apple or pear tree, we presume quince trees may stand nearer together than those other fruit trees, without interfering with each other. But the common practice is to raise them singly, in borders of gardens, fields, lanes, &c. wherever chance or choice may place them.

"The fruit of the quince (says Loudon) is not eaten raw; but stewed, or in pies, or tarts, along

with apples, is much esteemed. In confectionary it forms an excellent marmalade and syrup.— When apples are flat and have lost their flavor, Forsyth observes, a quince or two, in a pie or pudding, will add quickness to them." Dr Willich observes "Quince trees are highly esteemed, as stocks on which pears may with great advantage be grafted or budded. This operation greatly improves the taste and flavor of those pears, which arrive at maturity in the summer and autumn; but is by no means proper for winter fruit, which is thus rendered hard and stony. This fruit is generally boiled and eaten with sugar, in which form it may also be usefully employed in cases of dysentery five gallons of the juice of quinces, mixed with twenty-five pounds of sugar and fermented, afford a delicious wine. By boiling the kernels of quinces in water, a mucilage is extracted, which is often used in medicine, as a proper substitute for that of gum arabic. Quinces are excellent in apple pies, in the proportion of one-fourth quince to three-fourths apple, with some thin slices of candied lemon peel or citron."

#### MASSACHUSETTS HORTICULTURAL SOCIETY.

The Standing Committee on Ornamental Trees, Shrubs, Flowers, and Green Houses, beg leave respectfully to report the following subjects for premiums, viz.

For the most successful cultivation of the American Holly; the number of trees, not less than four, which have been transplanted at least three years, the sum of ten dollars.

For the four best flowering plants of the Magnolia Glauca, which have been transplanted at least three years; the sum of ten dollars.

For the most successful cultivation of the Rhododendron Maximum, the number of plants not less than four, which have been transplanted three years, the sum of five dollars.

For the five best plants of the Kalmia Latifolia, which have been transplanted not less than three years, two dollars.

For the best seedling plants of either of the above, not less than ten in number, of three years growth, and upwards, five dollars.

For the best specimens of Chinese Chrysanthemums, not less than five varieties, three dollars.

For the best half dozen of Tulips, \$2,00

do do Hyacinths, 2,00

do do Ranunculus, 2,00

For the best pot of Auriculas, 2,00

do do Anemones, 2,00

do do Pinks, 2,00

do do Carnations, 2,00

For the best half dozen cultivated native flowers, 2,00

For the finest Roses, not less than five varieties, 4,00

For the best bunch of double and single Dahlias, 2,00

For the greatest number and finest kinds of the Camellia Japonica, 3,00

Discretionary premiums to be awarded on plants, or flowers, not enumerated above, but no premiums will be awarded until the year 1830. Of the times when, and the places where, due notice will be given by the Committee.

In the selection of objects for premiums, your Committee have had chiefly in view, the introduction into our gardens of some of those indigenous shrubs, whose rare beauty (in their opinion) de-

serve, and which they confidently hope will obtain the notice of the Society. They have no doubt that our own country is rich in ornamental trees and shrubs, which if more generally known and cultivated, would be as generally admired and appreciated; and they cannot but regret, that while so much labor and care have been bestowed upon exotics inferior in beauty, our native plants, have literally been left "to waste their fragrance on the desert air." Feeling confident that many if not all the indigenous shrubs abounding in our vicinity, may be naturalized to an upland soil, and even improved by cultivation, they have been induced to offer premiums for such as they think will well repay the labor of cultivation. All which is respectfully submitted, by order of the Committee.

R. L. EMMONS, Chairman.

May 29, 1829.

From the Boston Courier.

#### SUGAR FROM BEETS.

It is with pleasure that we lay before our readers the annexed Memoir on the Manufacture of Sugar from Beets. It is from the pen of a French gentleman, now residing in Brighton, and was politely sent to us in consequence of a suggestion which appeared in the Courier about a month since. M. Isnard is now chiefly engaged in chemical pursuits, and was extensively so in France before he took up his residence in our neighborhood. He has still some interest in the making of sugar from beets in France; a fact which we learned from several letters which he placed in our possession from the French Minister of the Interior, and from the Minister of Manufactures and Commerce.

*Memoir on the Sugar from Beets. By the Sieur Max'n Isnard, chemist; formerly director of one of the four imperial sugar manufactories, instituted by Napoleon.*

The existence of sugar in the beet was discovered by Margraff, a Prussian chemist, about sixty years since. Some time after, M. Achard, another Prussian chemist, resumed the investigations of M. Margraff, and announced, that by means of a process of his own invention, there could be obtained from the beet a sugar equal to that of the cane, and at the price of only six cents a pound. A fact so important, and announced by so distinguished a chemist, induced the first class of the Institute to make an experiment of the process of M. Achard, and a committee was chosen for that purpose. According to the report of this committee, it appeared, that a great quantity of sugar could be obtained from the beet; that the process of M. Achard had not entirely succeeded; and that everything induced them to believe that M. Achard had been deceived, in saying that the sugar could be made at six cents a pound, but that it could be made for eight. Although this price was very low, this first experiment was not the cause of any immediate undertaking.

In the year 1811, while at Paris, engaged in researches in chemistry as applied to the arts, I conceived the idea of examining, more thoroughly than had ever been done before, into the question concerning sugar from beets; and, with this design, I associated myself with M. Barruel, PREPARATEUR of the school of medicine, who had been charged with repeating the experiments of

M. Achard. The result of our labor was a great quantity of refined sugar, which his Majesty Napoleon was pleased to accept, as also the memoir we compiled upon the subject. Our endeavors were rewarded far beyond our expectations; two Imperial Manufactories were erected under our direction, at the expense of the government, and one given to each of us, as property.

Such was the first and real origin of the manufacture of sugar from beets in France; and, if hereafter, as everything induces me to believe, this fertile branch of industry shall be cultivated sufficiently to furnish the sugar necessary for the consumption of this country, it will be one of the benefits, which it owes to the genius of that great man, whose penetrating eye looked into the future, and whose liberal hand left nothing without its reward.

The first entrance of the allied troops into France injured the sugar manufactories, and especially those called Imperial; but the impulse was given, and peace only was needed, that this kind of industry should be resumed with profit.

#### CULTIVATION OF THE BEET.

The beet is sown in April. It is better to sow it crosswise, (en quinconx) than at random, being on this account more easy to be weeded and rooted up by the plough. A light and even sandy soil is preferred. The beet, far from impoverishing the soil, as some seem to think, causes it to furnish crops of vegetables, in greater abundance, and of better quality. The expenses for cultivating an arpent in France (equal to one and a quarter American acre) are as follows. Rent, 8 dollars; taxes, 1 dollar and 60 cents; 3 laborers, 7 dollars and 20 cents; seed and sowing, 1 dollar and 60 cents; twice weeding, 4 dollars; manure, 8 dollars; ploughing up, 4 dollars and 80 cents; total, 35 dollars and 20 cents.

The produce of a French arpent varies between 12,000 and 48,000. The average is considered 20,000; the average price of beets is 2 dollars per 1000 lbs. So that the cultivators received a net profit of 4 dollars and 80 cents per arpent, which is a great deal, if those lands only are sown, which would otherwise remain uncultivated.— One can already perceive how profitable the making of this sugar will become to France, in this respect alone.

Opinions are yet divided concerning the best kind of beet; the nature of the soil, and the quality of the manure, seem to have the greatest influence in advancing the sugar qualities. Manure too fresh and too abundant renders it difficult and sometimes even impossible to extract the sugar.

#### PRODUCE.

One thousand pounds of beets, just from the fields, lose about 15 per centum, by the cutting off of the tops, necks, and shoots, and by being washed. From 100 lbs. of beets are obtained from 55 to 60 per cent. of juice, and consequently from 45 to 40 residue. The evaporated juice furnishes from 5 to 6 of syrup, from which are made from 2 to 2½ of raw sugar, and from 3 to 3½ of molasses. Thus, the mean produce of a French arpent, consists in 1000 to 1200 lbs. of syrup, equal to good molasses from the colonies, if the sugar be not extracted; or 400 to 500 of raw sugar fit for refining, and the different uses of raw sugar; besides 600 to 700 of coarse molasses, inferior in taste to that of the colonies, but susceptible of a fermentation like wine. Finally in 8000 to 9000

of the residue of the beets, which is considered the best nourishment that can be produced for the fattening of cattle, and which will also serve in the winter for sheep and horses; and I think I can assert, that in this respect, and in the making of syrups, there is no doubt that the American cultivators will find a great profit in growing the beets at large; and that the numerous distilleries will find in the syrups, an advantageous substitute for the West India molasses.

#### MAKING OF THE SYRUP.

The beets are to be deprived of their tops, necks, roots, and then washed; they are afterwards to be scraped. This is the only way of obtaining easily the juice. Bruising, beating, &c. have been tried, but without success. The pulp of the beet is then placed in bags of strong cloth, (but not too firm) and submitted to the action of a strong pressing. The juice, thus obtained, should, with the shortest delay possible, be poured into a kettle. It is to be most carefully observed that the juice of the beet never come in contact with wood; and if it should happen so at any time, the wood ought to be frequently washed with lime water. The juice placed in the kettle, should be raised as quickly as possible to 210 degrees of Fahrenheit's thermometer, and so kept for 15 or 20 minutes. The froth should then be removed; and if none has been formed, there should be added to the juice from 4 to 6 ounces of lime for every 1000 lbs. of juice, and the whole should be well stirred and boiled. (The lime, which is used, is obtained from lime-stone, by soaking and dissolving it in hot water.) The liquid should be kept boiling, taking care to remove the froth, and after a half or three quarters of an hour, it should be filtered through some woollen stuff. The strained liquid is again poured, quite hot, in the same kettle, or even one not quite so large, and it will evaporate in a very short time, until it has acquired a specific weight of 1,200; that is to say, until it weighs one-sixth more than water. It is to be again filtered through something woollen, and when it has cooled to 150 or 160 degrees Fahrenheit's thermometer, it is to be replaced in a kettle, and to it there should be added from 4 to 5 lbs. of animal or vegetable carbon, reduced to a very fine powder; the whole is to be swiftly stirred; and then for every 100 lbs. of syrup, there should be added 1-2 lb. of blood, diluted with half its weight of water, the whole being well mixed together. After this the temperature of the liquid is to be gradually raised to the boiling point, but it should not boil very fast. The froth, which has formed on the surface, is to be carefully removed. It is then to be again filtered, and if the syrup alone is wanted, the liquid is to be kept together until it gains a specific weight of 1,300. After being kept in a cool place for a few days, it will be ready for use.

#### FABRICATION OF SUGAR.

Those who intend to extract from the syrup, the sugar which is contained in it, should not be discouraged, if they are unsuccessful the first time. It is a nice operation, and requires experience, besides a knowledge of numerous little devices which although seeming to be of little importance, make a great difference, and the reason for which can be readily assigned. The following is the manner of proceeding and the particular case required: The kettle for boiling the syrup should be very thick at the bottom; a small

quantity of syrup, not exceeding 4 inches (pouces) is to be poured into it. A brisk fire is to be made, that the syrup may quickly boil, the froth being continually removed. If the liquid rises much in the kettle a small quantity of butter is to be added, and it will immediately sink. Some refiners make use of a thermometer in the syrup, and when it rises as far as 234 degrees Fahrenheit's thermometer, they remove the fire, or cover it instantaneously, and taking out the syrup, put in another quantity of it. That syrup which is poured out, should be poured into a copper kettle, and carefully covered. Three or four quantities are to be added to it, one after another as they are boiled, taking care to stir it each time, and to determine the crystallization of the syrup, a little raw sugar is to be added. After the syrup has become a little cool, it is to be poured into vessels of a conic form, having a hole at the smaller end. This hole is to be closed. Two or three days after, when the sugar has well formed itself, the hole is to be uncovered, so as to let the molasses flow off, while the sugar remains in the vessel.—In order to purify the sugar still more, that which is in the cones is to be pressed, and afterwards placed over soft clay worked up with water, which, permitting a part of its water to escape, finishes the washing of the crystals of sugar.—This is called bleaching (terror.) Some persons bleach the sugar several times. After these bleachings, the sugar remains in the forms and the molasses is found all together in the pots, which are used to support the cones.

It is evident that this manner of obtaining the sugar from beets does not essentially differ from the manner of obtaining it from the cane; and it is a fact worth observing, that since the discovery of sugar in beets, many improvements have been made in the method of procuring the sugar in the colonies, and even the operations for refining the sugar have been considerably improved. Making sugar has now become an art, which before was trusted to common laborers only.

From the American Sentinel.

#### POTATOES.

A rich loamy soil is best for potatoes, but they will grow on almost any land if it is manured, unless it be very wet, yet very dry land will not generally produce luxuriantly.

The earth should be well ploughed, and if it is subject to grubs, it is well to plough it in autumn, and the winter will destroy at least part of them.

Potatoes should be planted about even with the surface of the ground, (or a little below in dry land) and well covered when they are planted; but after the young potatoes have formed in the hills (which will be before blossoming,) they ought not to be hilled, for they being formed at a proper distance from the surface, if more earth be added, it will obstruct their growth, and others will form nearer the surface and many more small ones be produced, therefore it is best to give them their last earthing, before the tops are large, and if weeds appear, pull up those in the hills, and if necessary scrape over the ground with a hoe between the hills. They may be planted any time in the months of April, May, or June, but I generally plant them in the fore part of May, except a few to dig early, which are commonly planted the fore part of April. One question is, whether it is best to cut the large ones. My own experience has

satisfied me to the contrary. From my youth up, I always practised planting the small ones whole and cutting the large ones, until the year 1789, when I planted one row of large ones whole, with one potato in each hill, also one row of small ones of equal measure, and one row of equal measure cut in the usual manner:—In autumn they were dug and laid in separate heaps—the large whole potatoes produced a little the most, the small ones the next, and the cut ones the least of all, yet the difference was not great. Since which time I have never practised cutting potatoes to plant, unless to try whether they will do better to lay the cut side uppermost, which I have not fully ascertained, yet I believe if the largest are planted it is well to cut them and lay the chits downwards, for a large potato is more than is needed for one hill. I do not generally plant the largest, for small ones will produce more than large ones which are cut. I have seen potatoes produce well from the chits, which may be a good method, especially this year, when they are so scarce. If the land is not rich, I sometimes spread manure over the ground, and then ridge it by turning two furrows together which covers the manure, in which case they may be planted in continued rows, at one or two feet apart according to the size of the potato, and ploughed but one way, for if the ridges are crossed in ploughing, it uncovers part of the manure, yet I commonly plant across the ridges and plough both ways, because it saves labor in hoeing.

Plaster of Paris is of great use in the culture of potatoes, and ought not to be neglected when it can be easily obtained; it ought to be put on to the potatoes after they are dropped in the hills at the rate of about one bushel per acre, or on the tops after first hoeing, or both: but if any person has doubt about it, let him try it partially first.

I believe orange potatoes are the best kind, for they are good to yield, and to eat; but there is a kind which are called Long Johns, that are said to produce more luxuriantly, and equally good for horses, cattle, sheep, hogs, &c.; but I have tried them but one year.

Potatoes may be kept well until new ones are large enough to dig, by drying them a few hours in the sun, and rubbing off the chits, and putting them in a place, not very dry or very damp. The digging them is in dry weather in autumn, when the leaves and stalks begin to decay. If they are planted in hills it is a good method to dig them with a dung-fork with four or five tines, or with a fork standing like a hoe, that they be not injured by digging; but if they are planted in continued rows, they may be turned out of the ground with a plough and finished with a hoe.

A FARMER.

*Tin in Massachusetts.*—The last number of Siliman's Journal of Arts and Sciences, contains a letter from Amherst, to the Editor, accompanied with a specimen of genuine New England Tin.—It is well characterized, and said to be the first that has been discovered in the United States.—It occurs in Goshen, Hampshire county, Mass.—The writer of the letter gives the result of various experiments to test its qualities, and pronounces it to be undoubtedly genuine tin.—*Courier.*

The last Medical Intelligencer contains an account of two cases of cancer upon the tongue and lips; both produced by the use of tobacco.

[Extracts from an Address delivered before the Berkshire Association for the Promotion of Agriculture and Manufactures, at Pittsfield, October 2, 1828. By GEORGE N. BRIGGS, Esq., Vice President of the Society.]

(Concluded from page 356.)

Habits of industry, of frugality, of temperance, and economy, tend as effectually to improve the moral and intellectual condition of men, as they do to improve the condition of their farms and increase their wealth. Morality and idleness cannot dwell together; industry and vice hold no communion with each other.

That branch of domestic industry which relates to household manufactures, and which depends upon the habits, education, and labor of females, is not less important to the general prosperity of community, than the more masculine labors of the agriculturist. The exhibitions at our Fairs for many successive years, of articles of this description, have been highly complimentary to the ingenuity and industry of the ladies of Berkshire.

A perfect acquaintance with every part of domestic or household economy, is not only compatible with the most finished female education, and the highest state of refinement of mind and of manners, but is absolutely necessary to the proper discharge of those duties in life to which the sex is destined. The appropriation of suitable portions of time, during a course of education, to industry and useful labor, gives energy and vigor to the mind, and stimulates to health and soundness that delicate and flexible female constitution, which if wasted in idleness, the one would be enfeebled and the other ruined. Genius and the graces wither beneath the sickly influence of disease. But beauty mingles her richest tints, and breathes her sweetest fragrance into the rose of health.

It should always be borne in mind by the daughters of our country, and by those who are charged with the responsibilities of their education, that that female only has reached the greatest excellence of character, who by the course of early instruction, the formation of her mind, her elegant accomplishments, and practical acquaintance with the household duties, is prepared to meet the vicissitudes of ever-varying fortune; who in the sunshine of her favor, would ornament and adorn a palace; or serenely bending beneath her frowns, would make the lowly cottage a home of contentment, and light up the smile of joy amidst the ruin of worldly hopes. To such a one, approving wisdom says, "*Many daughters have done virtuously, but thou excellest them all.*"

Amidst the general prosperity which pervades our country, there walks abroad an evil, distinguished by its ravages, and rendered conspicuous by the misery and desolation which it spreads throughout every portion of our population. The demon of intemperance reigns over his besotted subjects with a despotism as absolute, as cruel, and as unrelenting, as that which prevails over the regions of Pandemonium. The ensigns of his power, and the trophies of his victories, over poor, wretched, and degraded man, are waved in gloomy triumph over every city, and town, and village, and hamlet, in our widely extended continent.

Though much has been done within the last five years to check the evils of intemperance, and to repair its ravages, experience has shown that no successful stand can be taken against it, until

the sober, moral, and reflecting part of community will take an individual and personal interest in the subject, and by precept and example enforce the necessity of an entire disuse of every kind of ardent spirits. Let the farmer banish it from his field, and the mechanic from his shop, and both refuse to receive into their employ men who will not labor without it. Let the merchant cease to be the medium of circulating through the community the instrument of so vast an amount of crime and of misery. Let the lawyer, the physician, and the clergyman, drive it from their sideboards; and let no individual in society, on any occasion, from motives of friendship or politeness, place before his companion or his guest, the poisonous and exhilarating draught. When these things shall be done, its pestilential hand may be stayed.

Who can cast his eyes around him and not be appalled at the scenes which rise to his view?—Imagination is too sluggish, and language too impotent, to draw the picture of moral waste, of mental ruin, and of personal suffering, with which this horrid demon has filled our native land. And in withdrawing the mind from the contemplation of the universal havoc, which like the Siroc blast has spread over the moral aspect of the country, it gains no relief by fixing itself upon the individual victims of its reckless influences.

See the young and interesting object of parental solicitude go forth into the world, possessed of all the advantages which wealth, and genius, and learning can bestow. His morals are unstained by corrupting vice, and he has a character as pure and as lovely as virtue and innocence can form.—Uniting his destiny with a soul of kindred character, he takes his place in society. The hope of his friends and the promise of his country, he is allied to the world by all the strong and endearing ties of affection, honor, and of social intercourse. But when he has just commenced his career of prosperity and of usefulness, the habit of intemperance insidiously steals upon him, until, subjected to the spell of the accursed sorceress, he surrenders all his moral, physical, and intellectual powers to the insatiate control of a morbid appetite. A sad reverse is now fixed upon all his prospects. A strange and unaccountable change has come over the whole man. That laudable ambition to rival the great and the good which once glowed in his manly heart, is succeeded by a perfect insensibility to all those motives which stimulate to noble action. The partner of his heart droops and sinks beneath the unfeeling cruelties of him who once would not have "let the winds of heaven visit her face too roughly." The sacred pledges of early and chastened love, who once were the delight of his eyes and the hopes of his heart, are now repulsed from him with cold indifference, and compelled to be the living witnesses of a mother's grief, and a father's shame.

Reformation is now hopeless. That pride of character, which long maintained a colorable ascendancy over his more public conduct, is at length consumed by his burning appetite. The entreaties and remonstrances of friends, the cries of children, and the silent agonies of his sorrow-stricken wife, are lost and dissipated amidst the noise of his Bacchanalian orgies.

Conscience, after having a thousand times shaken her terrific sceptre over his guilty head, has uttered her last friendly admonition, and left him to his fate. He persists in his course, in open defiance of the laws of man, and in full view of

the violated canons of the living God. Sunk from the elevated station of a rational and intelligent being, beneath the level of a brute, and driven from the society of men, he is found a drunken animal, reeling about the streets, pouring blasphemies from his polluted lips, and contaminating the very atmosphere in which he moves. To render more awful his catastrophe, from the scenes of his revelleries, with horrid imprecations on his tongue, he staggers into the immediate presence of his MAKER, and having passed that undefinable line which separates time from eternity, he stands before the judgment seat,

"Even in the blossom of his sin,  
Unhousell'd unanointed, unanneal'd:  
No reck'ning made, but brought to his account,  
With all his imperfections on his head."

This is the end of the drunkard. Who, in view of this sad reality, dare fold his arms and say, I am safe, when he stands in the midst of the very causes which produced the catastrophe? Who that bears the relation of father, of son, of brother, of friend, or of citizen, does not feel himself impelled by all the sacred obligations of life, to summon all his powers and put forth all his efforts to arrest and control a torrent which carries with it such mighty ruin?

We are surrounded with multitudes of our fellow beings who are beyond the reach of human exertion, and have already plunged into that frightful stream, whose turbid and resistless current is sweeping them down into that deep abyss, whose yawning chasm receives the annual tribute of *forty thousand* victims from the population of this enlightened country. But if old and inveterate habits cannot be overcome; if the victims of self-impulsion refuse to be restored; by a timely and friendly interference, the young and rising generation may be saved from the contagion of vicious examples, and rescued from the vortex which has swallowed up their fathers.

Let us then individually and collectively resolve to exert our influence and interpose our example to produce a result, fraught with such momentous consequences to thousands of our species, so conducive to human happiness, and so honorable to our country.

From the N. H. Patriot.

MR EDITOR—The following communication, although intended for the information of the planters of Hamilton county, in the State of Ohio, may not be uninteresting to many of your readers; since it has been found from actual experiments that the white mulberry will flourish as well upon the hills of New Hampshire, as in the rich and fertile valleys of the Miami. It is to be hoped that the time is not far distant when this new source of domestic industry will become an object of attention and profit to our New Hampshire farmers.

Yours, &c.,  
RUSTICUS.

#### CULTURE OF SILK.

The Committee appointed by the Hamilton County Agricultural Society, at their quarterly meeting in March, for the purpose of preparing some instructions in regard to the rearing of the white mulberry tree, and the silk worm, having consulted the most approved works on the subject, that could be obtained in Cincinnati, respectfully submit the following brief Report, upon this important department of the American System:

That the soil and climate of the United States are well adapted to the growth of the white mulberry tree, (*Morus alba*), and the silk worm, has been satisfactorily proved by the various experiments, which, within the last fifty years, have been made upon that subject, in different parts of the Union. That the culture of silk in this country will be found highly profitable to those engaged in it, is equally certain. Facts might easily be multiplied on this subject, but the following are deemed sufficient.

Four acres of ground planted in mulberry trees, near Boston, have afforded enough food in one season, for the support of as many silk worms as produced four hundred and twenty pounds of silk, worth three dollars and fifty cents per pound—amounting to fourteen hundred and seventy dollars. All the labor necessary in producing this result, was performed by four girls, whose attention was required but for a small portion of the year.

Before the culture of silk was introduced into the less fertile parts of Languedoc in France, the peasantry were miserably poor,—they are now among the richest of the kingdom. In some parts of France a single mulberry tree has been known to yield a guinea annually to the owner, from the sale of its leaves. When it is recollected that the cultivation of the mulberry tree is neither difficult nor laborious, and that the collection of the leaves, the feeding of the worm, and the reeling of the cocoons, can all be advantageously performed by women, children, and decrepid persons, it will certainly require no arguments to induce the farmers of the Miami county to turn their attention to the culture of silk. The results of this business are much more immediate than is generally supposed. By procuring during the present season a supply of the eggs, and feeding the worms upon the leaves of the common black mulberry of our woods, which are found to be a pretty good substitute for the white, a return in profits may be had next year. If the seed of the white mulberry be sowed this season, the young trees will next year afford leaves for the worms.

There are three modes pursued in the cultivation of the white mulberry tree: The first is to sow the seed broad cast, and when wanted for food, to mow down the young trees annually, commencing on the second year. The second is to transplant them from the nursery, and suffer them to attain to the size of trees. The third, and perhaps more preferable mode, is to sow the seed in drills, and allow the shrubs to attain to the height only of three or four feet, which may be done by cutting of the top limbs, the tender parts of which will answer as food for the worms. More mulberry foliage may be produced in this way, from the same quantity of ground, than can be obtained if it were occupied by full grown trees. The labor of gathering the leaves is also much less than is required after the trees have attained their full size.

From the experiments made in France, it has been ascertained that ground which has a sandy or gravelly soil, is best adapted to the growth of that kind of mulberry leaves, which affords the finest quality of silk. The leaves of those mulberry trees which grow in a very rich soil, are found to be too luxuriant and too full of juice, for the production of the better kind of cocoons.

The mulberry seeds may be sown at any time from the last week of April until the first week of

June. The safer plan is to sow the seeds at different periods, say the last of April, the middle of May, and the first of June. When the ground is properly dressed, and drills prepared, the seed is to be sown after the manner of sowing lettuce seeds, and should be covered with fine light dirt.

Those of the young shrubs which it is wished should attain the size of trees, must be transplanted from the drills the second year, and the most suitable time for this removal is immediately after the fall of the leaf in autumn. The side buds should be stripped off, leaving only such as are necessary in the formation of a suitable head for the tree. At the time of removal of the young trees, they should be cut off within seven or eight inches of the ground, and if they do not shoot well, the first year after they are transplanted, they should be cut in a similar manner, the following season. The ground around the roots of both those in the drills and those transplanted, should be dressed several times a year, which will greatly assist their growth. It is advisable to plant out a few of the trees in sunny situations, that a supply of the leaves may be had for the worms of such eggs as may happen to hatch before the usual season.

The heads of such as are intended to attain the size of trees, should be hollowed out in a manner that will render it easy to collect the leaves, and such branches as may be broken in that process should be carefully removed. It may be proper to remark, that in France the cultivation of the mulberry tree for the sale of the leaves, is a separate business from the rearing of the worms; and it is particularly recommended to the farmers of the Miami county, to lose no time in filling some portion of their farms with this valuable tree, inasmuch as the day is not distant when the demand for its foliage will give them annually a handsome profit. It has been ascertained that the second crop of leaves, which comes out after the first, have been stripped off for the worms, furnishes a nutritious food for sheep, and is eaten by them with greediness. When intended for this object, the leaves should be stripped off a little before the time that they would naturally fall, and laid by for use in the winter season. This experiment is worthy of a trial by our farmers, inasmuch as, after the first year, the mulberry tree requires little or no attention; thus annually yielding a supply of food, without any cost save that of gathering it.

#### SILK.

The raising of silk properly commences with the hatching of the worms. This will take place generally when the mulberry foliage is sufficiently matured for their consumption; or, when the spring is advanced enough to make the temperature from 70 to 80 deg. of Fahrenheit. The first preparation to be made for them is that of a dry, airy room, or small building, in which stages of a convenient height and breadth for feeding them should be erected. Care should be used to exclude the enemies of the worms, viz. cats, poultry, rats, mice, and ants, from the room and stages in which the worms are placed. The former may be excluded by ordinary precautions, and the ants, by keeping hot lime around the posts of the stages.—The eggs must not be brought out for hatching till the weather is settled; and if, afterwards, there should be a change to cold, a little fire may be kept in the room to preserve the temperature at

its proper height. The eggs, when brought out, may be laid on the stages, or tables, and no smoke or effluvia of any description permitted to enter the apartment, as the worms are very sensitive.

When the worms first appear they will be black; those which are red are bad, and should be thrown away, for they will produce no cocoons.

In four days, most of the worms will be hatched, and those which come out after that time are generally too weak to produce silk. The productions of each day should, when large quantities are raised, be kept separate, in order that they may form cocoons at the same time. When they are first hatched, they must be fed with fresh and tender leaves of the mulberry; not more than half a dozen leaves to 1000 worms will then be required; but, afterwards they will each devour a leaf. When the leaves become dry, or are eaten up, fresh ones must be given them, taking care not to put on so many as to smother the worms, or obstruct their motions. For the first twenty days, they must be fed three times a day, and after that, as often day and night as their food is destroyed or wilted.

The worms must be kept free from dampness, whether in their food or rooms; and they must not be too much crowded; a thousand full grown ones will be sufficient for a table three feet by twelve.

About the 6th, 10th, 16th, and 22d days, the worms will shed their skins and become sickly.—At these periods, they abstain from food, and should be fed scantily at first, and then not at all, till they recover. Sometimes they become afflicted with incurable diseases, in these cases they will be known by voiding a yellow liquor, and must be immediately separated, and as well as the dead ones, thrown away. The disease is infectious, and therefore particular care should be taken in preventing its progress.

Throughout the whole period of feeding them, their litter should be carefully taken away; at first, this need not be done often; but, during the last stage of their growth, it must be done as frequently as possible. Indeed, the utmost care should always be taken to keep them clean, and give them fresh food, and pure air.

When the worms are ready to spin, they will cease to wander about, become of the color of a new egg, nearly transparent, and will search for things upon which to fasten their cocoons.—When a considerable number have this appearance, branches, twigs, and leaves, must be put up round the stages or tables, upon which they will mount and spin their balls. This generally happens from the 30th to 36th days. Various substances are used for the worms to spin upon, but Mr G. B. Smith (from whose circular we have taken much valuable information) considers chestnut leaves the best. These, when dry, curl up, and thus form a place of deposit for the silk ball. Twigs must be broken off, with the leaves on them, and placed around the stage.

The worms, after beginning to spin, require no further attention till the cocoons are completed.—The worms that begin to spin each day should be kept separate, and in eight days from the commencement of spinning the cocoons, they should be removed. Those from which eggs are expected, must be placed in a dry room, upon white paper, in rows about a foot apart. The worm will

remain in its chrysalis state ten or twelve days, and then come out a gray miller. In a short time the females will commence laying upon the paper, each one laying about 450 eggs, which are at first of a sulphur color, but soon turn to a dark lilac; those which remain of the yellow hue are useless, and may be thrown away. The good ones must be kept in a dry, cool place, in a temperature of 40 or 50 degrees. In a high temperature, they might hatch.

The cocoons, from which silk is to be obtained must be stripped of the floss, or loose outer coating, and the insect destroyed; otherwise, it would soon pierce the ball and destroy the silk. The insect may be killed either by baking the balls for half an hour in a half heated oven, or, which is the better mode, by steaming them for a few minutes in a common kitchen steamer. After the cocoons are thus prepared, from thirty to fifty of them, in proportion to the size of the thread intended to be spun, may be placed in a kettle of water heated to such a degree that the hand may be barely kept in without scalding, at which temperature it must be constantly kept. Twigs are then to be stirred about in the vessel till a sufficient number of fibres is caught to make the thread you wish, and as the fibres break they are to be renewed, so as to keep the thread even. In this manner the silk may be reeled off with a common reel, and afterwards twisted in the manner required by a common spinning wheel. After this it should be boiled four or five hours in soap and water, and rinsed with clear water, to disencumber it of the gum, which naturally adheres to it. The silk is now ready for use, and may be dyed any color to suit the consumer.

In this report the Committee have not aimed to make an elaborate, or novel treatise on the cultivation of the mulberry, or, the rearing of the silk worm; but merely to exhibit, in plain language, the more general and important directions in relation to those subjects, for the aid of the farmer, and beginner, who may desire to embark, on a limited scale, in this, to our country, new and profitable branch of business. Other more minute rules will be easily learned by experience; and others, of a nice and more abstruse character, may be gathered from books, written upon the subject in other countries.

B. DRAKE,  
F. D. MANSFIELD. } Committee.  
CHARLES FOX.

White mulberry seed, and some eggs from a stock of the Italian silk worm, belonging to the Hamilton County Agricultural Society, may be had upon application at the office of B. Drake, on Fourth, near Main street, Cincinnati.

Cincinnati, April 1st, 1828.

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, JUNE 5, 1829.

### WOODBIDGE SCIENTIFIC AND PRACTICAL SCHOOL.

Messrs J. Ely, and D. R. Austin, propose to open a school at South Hadley, Mass. This is intended as well for physical as intellectual education, and to convert "the ordinary exercises of a Gynnasium into some useful and lucrative channel." The "Course of Instruction," as stated in a Prospectus, with the signatures of the above mentioned gentlemen, will embrace the following ob-

jects. "1. To inculcate upon the pupils the principles of sound morality and religion. 2. To prepare those designed for professional life to enter any of our colleges, or if preferred, to fit them to commence their professional studies. 3. To prepare those designed for mercantile, or agricultural pursuits, or any of the useful arts, to enter upon their occupations well furnished with useful knowledge, and acquainted with their business as far as possible by practical experience. A due proportion of time will be devoted to chemistry and the natural sciences in connexion with other studies, which arrangement we have found from experience in a great measure obviates that aversion to books which sometimes is manifested by youth who commence their course in early life.—The government of the institution will be mild and parental. The instructors will reside in the same family with the students, and associate with them both in their exercises and studies. From one to two hours a day will be devoted by those of sufficient age to practical agriculture, or to the construction of plain and useful materials in a workshop, provided for the purpose. An eligible site for an extensive garden has been selected, where those pupils who may desire it will have an opportunity of acquiring a thorough practical knowledge of the science of Horticulture, under an approved and skilful gardener. The advantages of this system will be obvious to all. Habits of industry and economy will be formed in early life, and the intellectual powers gradually invigorated and prepared for more intense and continued application. Suitable encouragement will be given to any who may wish to contribute to their support by labor. The annual charges for each scholar will be \$150 including tuition, board, room, lights, fuel, and washing. Bedding, stationary, books, &c. will be furnished if desired. A strict and sacred observance of the Sabbath will be required. The interval of public worship will be devoted to the study of the scriptures, and the evening to biblical instruction and sacred music. The French language will be taught without any additional expense," &c. &c.

The plan of the seminary and the qualifications of its instructors have been recommended to public patronage by the following gentlemen, viz. ANDREW GATES, D. D., Principal of the Polytechny, in Chittango; ELIPHALET NOTT, D. D. LL. D., President Union College; R. PROUDFIT, D. D., Professor of Languages; F. WAYLAND, Jr, D. D. President of Brown University; REV. LYMAN BEECHER, and HON. SAMUEL HUBBARD, Boston. Respectable and numerous references are given, and the auspices of the proposed institution are as favorable as could be wished by any person who may have an interest in the correct and efficient education of those who are preparing to "act well their part" in the grand drama of life.

FOR THE NEW ENGLAND FARMER.

### LUCERNE.

MR EDITOR—Being fully convinced, that the Lucerne\* grass will be a most important and valuable substitute for clover, I think it a duty, to add the further experience, which I have had in relation to it. I have now four distinct species of it. One is now in its eighth summer. Two in their third, and one in its second. While orchard grass and clover perished in our late trying win-

\* I always use the French orthography for this grass, because I know no sufficient reason for changing it to Lucern.

ter in considerable quantities, the Lucerne is more vigorous than ever. Those who know the great depth, to which this root extends, will not be surprised at this result. I cut Lucerne for soiling (even this late season) on the tenth of May, and the new shoots after cutting, are at this time eight inches high. I have it growing from seed sent to me by the Society of the Georgio-fili at Florence, (a name which signifies friends of agriculture)—from seed brought home from Chili, by Commodore Hull, and from American seed. They are all the same plant, the *Medicago sativa* of the botanists.

The grounds of preference of the Lucerne to the clover, are the following:

1. The clover is a biennial plant, and like all biennial plants it furnishes a poor, or no crop the first year, and dies at the end of the second. If uninformed minds should oppose this last assertion, because they find clover always in their grounds, I reply, that this is, because its seeds are abundant in our soil, and manure, and there is a constant succession of plants—but let any one sow clover only, and in the third summer his field will present a most desolate appearance.

2. The next superiority of Lucerne over clover is, that it will give three crops, often four, at least, in good land, in the same season, in which it is sown, provided it be sown in April. In this respect, I am able to assert from experience, that it is better adapted to our climate, than even to that of France, for reasons, which I think, in addition to the FACT, would be satisfactory.

3. The Lucerne is not so coarse a grass, as the clover—its stalks never become so woody, and yet they are stiffer, and less liable to lodge.

As to curing it for hay, it is about as troublesome as clover, but if got in half cured, and salted, it makes a better hay. Now, let me not be *misunderstood* on this subject. There is nothing, which is so injurious to the prevalence of sound opinions on all subjects, as *exaggeration*. It has done more mischief in all arts, and sciences, than any other cause.

Lucerne is only to be compared with clover. It is no sort of substitute for the culmiferous grasses. It cannot be put, for a moment, in competition, with herds grass, as we call it, or timothy, as the southern people term it—or for orchard grass, or for pratensis, or red top, or the meadow foxtail, or the excellent grass recommended by Mr Plimney, the tall meadow oat grass. These grasses are, and must be, *forever*, our chief dependence for excellent hay.

I recommend the *Lucerne solely* as a substitute for Dutch clover, and it ought to take its place, and, within twenty years, it *will* take its place, everywhere, in America. I say it, without fear of ridicule.

The Lucerne is the favorite grass of France, south of the river Loire, of Spain, Portugal, and Italy—of Rio Janeiro—of Buenos Ayres, and Chili. Why does it suit these climates? Because its long tap root enables it to sustain the long droughts and excessive heats of these climates.—But we, in Massachusetts, are subject, in an eminent degree, to these same evils. When our crops fail, it is *chiefly owing* to these causes. The Lucerne is calculated for early, and late pasturage—for small farmers, yielding at least double the quantity of food, which any other plant can do. I may be called a *speculative* farmer, and I am so, if 25 years close attention entitles me to the name. But *practical* farmers will find, that so

far as it respects this production, my experiments have not been without their practical use.

GRAFTING MATERIALS.

Not discouraged, by all, which has been written on this topic with us, I am induced to give the latest improvement in England on this subject.—As an experiment, derived and recommended from such a source, it would have its value, but it, at once, recommended itself to my notice, for its simplicity, neatness, and reasonableness. I shall subjoin my account of its success with me.

The new method is thus described in a letter from David Powel, Esq. inserted in the London Horticultural Transactions, vol. v. I shall only introduce the essential directions.

“Grafting wax properly prepared, when in a melted state, is spread evenly on sheets of moderately thin brown paper, which when cold is cut into strips about three-quarters of an inch wide. When one of these strips is to be used, warm it with the breath, and bind it round the stock and scion, pressing it gently with the hand, when it will be found to adhere, so closely as totally to exclude both air and moisture. No further care is necessary, though it may be as well to look over the grafts occasionally, pressing the paper close with the hand where it may have before been occasionally missed.” This plan of applying wax cements instead of clay, struck me at once, as not only exceedingly simple, but admirable for its neatness.

I accordingly treated 100 grafts in this mode. I procured some coarse, but strong and flexible brown paper, made of tarred cordage, and having prepared the grafting wax, by the recipe subjoined, I spread it with great facility, by a common table knife, over the paper evenly. It cools instantly. I then cut it into strips of about an inch wide. In a warm sun, it requires no heating—but in a cool day, the breath will warm it sufficiently. As soon as the graft is inserted and tied with matting, or twine, the strip is wound round from the bottom of the cleft, to the insertion, and sawed end, and doubled over that. The operation requires five seconds only, and the air is most effectually excluded.

I put in grafts with clay, and with this new method, and the success of the last was much greater than with the clay. Six weeks have now elapsed, and the covering is perfect. Neither rains, nor sun affect it. There is one other great benefit. The paper is made stronger by the grafting wax, and may be unwound, and taken off without injuring the bark. I have applied it to green-house plants—to the Camellia. Here permit me to add, for the benefit of florists, that the Camellia, heretofore grafted only by approach, is found to succeed equally well, if grafted in the manner of approach grafting, the scion cut off, and the end left long enough below, to insert it, into the neck of a phial of water, or into a turnip, or potato. The grafting composition recommended in England, and which I used, was 1 lb. of pitch—1 lb. of rosin—1-2 lb. of bees wax—1-4 lb. of hog's lard—1-4 lb. of turpentine. I hold, however, very cheap, all these specific nostrums; great variations may be made in them, taking care to see, that the compound is neither too stiff to use, nor too soft to melt, under the solar heat. I have been very tedious, but could not well abbreviate my remarks.

J. LOWELL.

Roxbury, June 1, 1829.

N. B. I invite gentlemen to visit my grounds,

and to see with their own eyes, the result of my experiments on both subjects.

The last number of Silliman's Journal contains a letter from Professor Griscom, in which an interesting fact is disclosed, in relation to the Saratoga water. From actual experiment, it appears that the water of the Congress Spring contains a portion of Iodine, the presence of which, the Professor rationally concludes, adds to the efficacy of the fluid, especially in scrofulous affections.

Canal Tolls.—On Saturday the 9th ultimo, there was received for tolls, by John B. States, collector at Albany, three thousand five hundred and seven dollars, which is one thousand dollars more than was ever collected before in one day at the same office.—N. Y. Gaz.

NOTICE.

A stated meeting of the Massachusetts Horticultural Society, will be held, by adjournment, at the Society's Room, over the office of the New England Farmer, on Tuesday, June 9, at 11 o'clock.  
R. L. EMMONS, Rec. Sec'y.

Seed Potatoes.

For sale, at No. 26 Foster's wharf, 200 bushels of superior Nova Scotia Potatoes. A fine opportunity is here offered to farmers, who wish to improve the quality of their seed potatoes.  
June 5

Millet Seed.

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market street.  
50 bushels of Millet Seed,—clean, and of superior quality.  
Also, a very extensive variety of Ornamental Flower Seeds, in papers of 6 ets each, or 100 varieties, one paper each, for \$5.00.

ROMAN—This elegant, full blooded horse, a bright bay, with black legs, mane, and tail, of high spirit and good temper, will stand at the farm of Mr Stephen Williams, in Northborough, Ms, at \$20 the season, to be paid before the oares are taken away.—See New England Farmer, May 15.

Powder at 2s per lb.

DUPONT'S POWDER, quality warranted, for sale at Copeland's Ammunition Store, 65 Broad st, at retail. Also, SHOT, CAPS, &c. of the best quality—cheap for cash.

Greenwich Flower Garden.

The subscriber has lately received his annual importations of Garden Seeds, Bulbous Flower Roots, &c, in excellent preservation, of the growth of 1828, from the well known houses of Messrs Warner, Seaman & Warner, and Mr Charlewood, London, and Mr Van Eeden & Co., Harlem, Holland, who have guaranteed them good and genuine, and no doubt will give the farmer, horticulturalist and florist, the same general satisfaction that former importations have done.

Also on hand, a choice collection of greenhouse and hardy herbaceous plants, (many of which are very rare;) rose bushes and other shrubs, in great variety, fruit trees, white mulberry, &c. Plants of artichoke, asparagus, sea kale, early frame potatoes, mushroom spawn, &c, with directions for cultivation. The Hyacinthus, Crocus, Narcissus, &c, are in bloom, and will continue in succession a great part of the year. Catalogues may be had at the garden. Orders left at the garden, the post office, or with Mr Molyneaux, corner of Broadway and Ann street, will be strictly attended to. Gentlemen supplied with experienced Gardeners.

DANIEL KENNEY,

Carrine and Varick streets, New York.

☞ The nearest route to the Garden, Greenhouses, and Seed Store, is from Broadway, by St Thomas's Church along Houston street, or along Canal and Varick streets  
eopSw

Red and White Clover Seed.

For sale at the New England Farmer Seed Store, No. 52 North Market Street,  
500 lbs. Dutch White Honeysuckle Clover, (imported.)  
Also, Herd's Grass, Red Top, Orchard Grass, Lucerne, Fowl Meadow, Hemp and Flax Seed, &c, &c.  
March 27

Seed of the Spanish Chestnut.

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market Street,  
A few bushels of Spanish Chestnuts (*Castanea vesca*) for planting. These nuts were imported by a gentleman of Salem, for the purpose of introducing the culture of the trees into New England. Loudon describes this as “the most magnificent of European trees, exceeding the oak in height, and equalling it in bulk and extent.” “It is used by the cabinet maker and cooper—makes an excellent coppice tree for poles and hoops—the bark is equal in astringency to that of larch, and mountain ash, for tanning—and the leaves and nuts (about six times the size of the common chestnut) afford food both for man and deer, and are desirable in autumn and winter.” Price 3 ets per dozen.

Also, Cotton Seed, for those who wish to cultivate the plant as a curiosity—price 12 ets a paper.

New China Tea Sets, and light blue Dinner Ware.

Received, a great variety of the above; which, with a complete assortment of Crockery, China, and Glass Ware, are offered for sale, low, at No. 4 Dock Square.

FARM for sale in Milton, of about 200 acres, remarkably well watered, with every variety of lands and fruits, good substantial buildings, and a large portion of valuable woodland.—Also, for sale, or to let, opposite to the above named premises, a large dwelling house, with a good bake house, very pleasantly situated.—For further particulars, see the New England Farmer for May 15, or inquire of the publisher, or P. H. Pierce, 95 State st, or N. Tucker, on the premises.  
May 22, 1829.

Imported Horses.

Barefoot, and Cleveland, the two English horses, will stand for the season at their stable in Brighton. Barefoot at \$25, and Cleveland at \$10, with \$1 for the groom. a24

PRICES OF COUNTRY PRODUCE.

		FROM	TO
APPLES, best,	barrel.	3 00	5 00
ASHES, pot, first sort,	ton.	125 00	130 00
Pearl, first sort,	“	125 00	130 00
BEANS, white,	bushel.	1 00	1 37
BEEF, mess,	barrel.	10 25	10 50
Cargo, No. 1,	“	9 00	9 50
Cargo, No. 2,	“	8 00	8 50
BUTTER, inspected, No. 1, new,	pound.	14	16
CHEESE, new milk,	“	7	9
Skimmed milk,	“	2	3
FLOUR, Baltimore, Howard-street,	barrel.	7 00	7 12
Genesee,	“	7 00	7 50
Rye, best,	“	“	“
GRAIN, Corn,	bushel.	56	60
Rye,	“	70	80
Barley,	“	“	67
Oats,	“	40	42
HOG'S LARD, first sort, new,	pound.	“	9
LIME,	cask.	85	90
PLASTER PARIS, retails at	too.	“	3 50
PORK, clear,	barrel.	16 00	16 50
Navy, mess,	“	13 00	13 50
Cargo, No. 1,	“	13 00	13 25
SEEDS, Herd's Grass,	bushel.	2	00
Orchard Grass,	“	3	00
Fowl Meadow,	“	3	00
Rye Grass,	“	4	00
Tall Meadow Oats Grass,	“	62	2 50
Red Top	“	1	00
Lucerne,	pound.	38	50
White Honeysuckle Clover,	“	33	50
Red Clover, (northern)	“	7	3
French Sugar Beet,	“	“	1 50
Mangel Wurtzel,	“	“	1 50
WOOL, Merino, full blood, washed,	“	30	37
Merino, full blood, unwashed,	“	20	23
Merino, three fourths washed,	“	25	30
Merino, half & quarter washed,	“	22	24
Native, washed,	“	20	22
Pulled, Lamb's, first sort,	“	35	37
Pulled, Lamb's, second sort,	“	22	25
Pulled, spinning, first sort,	“	27	30

PROVISION MARKET.

CORRECTED EVERY WEEK BY MR. HAYWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	pound.	10	12 1-2
PORK, fresh, best pieces,	“	7	10
whole hogs,	“	5	7
VEAL,	“	6	12
MUTTON,	“	4	12
POULTRY,	“	10	16
BUTTER, keg and tub,	“	14	20
Lump, best,	“	“	20
EGGS,	dozen.	12	16
MEAL, Rye, retail,	bushel.	1	00
Indian, retail,	“	70	“
POTATOS,	“	50	“
CIDER, [according to quality.]	barrel.	2 00	2 50

## MISCELLANIES.

*Hints to People of Moderate Fortune.*—The prevailing evil of the present day is extravagance.—I know very well that the old are too prone to preach about modern degeneracy, whether they have cause or not; but laugh as we may at the sage advice of our fathers, it is too plain that our present expensive habits are productive of much domestic unhappiness, and injurious to public prosperity. Our wealthy people copy all the foolish and extravagant caprices of European fashion, without considering that we have not their laws of inheritance among us,—and that our frequent changes of policy render property far more precarious here than in the old world. However, it is not to the rich I would speak. They have an undoubted right to spend their thousands as they please; and if they spend them ridiculously it is consoling to reflect that they must, in some way or other, benefit the poorer classes. People of moderate fortunes have likewise an unquestioned right to dispose of their hundreds as they please; but I would ask is it wise to risk your happiness in a foolish attempt to keep up with the opulent?—Of what use is the effort which takes so much of your time, and all of your income? Nay, if any unexpected change in affairs should deprive you of a few yearly hundreds, you will find your expenses have exceeded your income—thus the foundation of an accumulating debt will be laid, and your family will have formed habits but poorly calculated to save you from the threatened ruin. Not one valuable friend will be gained by living beyond your means, and old age will be left to comparative, if not to utter poverty.

There is nothing in which the extravagance of the present day strikes me so forcibly as the manner in which our young people of moderate fortune furnish their houses.

A few weeks since, I called upon a farmer's daughter who had lately married a young physician of moderate talents, and destitute of fortune. Her father had given her at her marriage, all he ever expected to give her; viz. two thousand dollars. Yet the lower part of her house was furnished with as much splendor as we usually find among the wealthiest. The whole two thousand had been expended upon Brussels Carpets, Alabaster Vases, Mahogany Chairs, and Marble Tables. I afterwards learned that the more useful household utensils had been forgotten; and that a few weeks after her wedding, she was actually obliged to apply to her husband for money to purchase baskets, iron spoons, clothes lines, &c.—and her husband, made irritable by the want of money, pettishly demanded why she had bought so many things they did not want. Did the Doctor gain any patients, or she a single friend, by offering their visitors water in richly cut glass tumblers, or serving them with costly damask napkins, instead of plain soft towels? No,—Their foolish vanity made them less happy, and no more respectable.

Had the young lady been content with Kidderminster carpets, and tasteful vases of her own making, she might have put one thousand dollars at interest; and had she obtained six per cent, it would have clothed her as well as the wife of any man, who depends merely upon his own industry, ought to be clothed. This would have saved much domestic disquiet; for, after all, human nature is human nature, and a wife is never better beloved, because she teazes for money.

*How to Bathe.*—Reader, we are disposed to take some care of your body as well as your mind.—Be duly thankful, therefore, for the advice we are about to give you. If you are an M. D. do not turn up your medical nose at our instructions, for they are founded on much experiment and long experience, backed by the uncommon wisdom we received from nature.

The spring bath come, "refreshing earth, reviving all but man," your head aches, and you feel occasionally drowsy, languid, and uncomfortable. Take a warm bath; it will relieve you in an hour; but take it in the proper way,

"When 't is done 't were well  
It were not done quickly;"

for in this lies the mischief of warm bathing. A man generally posts into a bath as if he were carrying an express, or running away from a broomstick.—He is out of breath, and in a perspiration on his arrival. He undresses himself in a great hurry, souses himself in the hot water, kicks about for five minutes, emerges with every pore open, puts on his garments, looks complacently in the mirror, and thinks he has taken a warm bath.—No such thing; he has taken nothing but a cold! In one hour he begins to sneeze, and the next day he commences coughing, and curses the bath.—Philosophy grieves over his folly, but will not relieve his nose and lungs. Why did the bath give him a cold? Because he was in a perspiration when he went into the water, which said perspiration was increased by the heat, and checked as soon as he raised, "placendum caput [it should be corpus] unda," into the colder medium of the air. The order of nature must be reversed to prevent a man from taking cold under such circumstances.

Now reader, we will tell you how to take a bath. In the first place, pay your note if it be due; or if you cannot do that, let it be protested, and think no more about it. If you have any quarrel on hand, whip or get whipped at once, tranquillity of mind is all important in rendering the warm bath beneficial. Walk leisurely to the house of ablution, and disrobe yourself with moderate haste.—You may have the water hot enough to parboil you if you choose, that is left to your own taste. In with you; and to beguile the time, read a newspaper, or smoke a cigar, taking care, however, to keep the cigar above water; if you don't it will go out. In about half an hour the water will cool to nearly the temperature of the air, and you will have gone gradually and safely through half a dozen climates. You will have left the torrid for the temperate zone.—Then let in the cold water, very slowly, almost drop by drop, and in the course of twenty minutes you will find yourself in a cold bath. Your pores will have closed gradually and moderately, your sensations will be exquisite during the process, and you will feel strength and elasticity in every limb. You emerge from the cold water into the warmer air, dry your body thoroughly with a coarse towel, and feel like a new man. It is an impossibility for you to take cold: if you do, you are at liberty to come and box our ears for giving you bad advice.—*N. Y. Courier.*

*Wars.*—I have been as enthusiastic and joyful as any other one, after a victory; but I also confess that even then, the sight of a field of battle has not only struck me with horror, but even turned me sick; and now that I am advanced in

life, I cannot understand any more than I could at 15 years of age, how beings, who call themselves reasonable, and who have so much foresight, can employ this short existence, not in loving, and aiding each other, and passing through it as gently as possible—but, on the contrary, in endeavoring to destroy each other, as if Time did not himself do this with sufficient rapidity! What I thought at 15 years of age, I still think: "war, with the pain of death which society draws upon itself, are but organized barbarisms, an inheritance of the savage state, disguised or ornamented by ingenious institutions and false eloquence."—*Louis Buonaparte.*

*Mangel Wurtzel, Sugar Beet, &c.*

For sale at the Seed Store connected with the New England Farmer, 52 North Market street, 200 lbs. Mangel Wurtzel.

209 lbs. French Sugar Beet, raised expressly for this establishment, by JOHN PRINCE, Esq. Roxbury.—The superiority of this seed and the excellence of the roots for cattle are too well known to need comment.

Also, roots of the Pie Plant, or Tart Rhubarb, in fine order for transplanting,—25 cts per root. Double and Single Dahlias, from 25 cts to one dollar each. The colors and form of this flower are magnificent, and are of the easiest culture, requiring the poorest soil, in which they bloom in the highest perfection. The roots are tuberous, resembling a sweet potato—can be packed for transportation to any part of the union.

Also, Double Tuberoses, Tiger Flowers, Amaryllises, Formossissima, &c., beautiful bulbs now in season to plant.

Also, White Mulberry Seed, 50 cts per ounce, Lucerne, or French Clover, White and Red Clover, Sanfoin, Timothy, Orchard Grass, Oat Grass, Herds Grass, &c.

Also, several varieties of field corn, viz. the Early Golden Sioux, Gilman, Red, Turkey Wheat, Early Jefferson, (for the table) Sweet, or Sugar (for the table.)

The Appalusia Melon—a new variety from Illinois, introduced by Doct. GREEN.—This melon was originally derived from the western Indians, by E. WARREN, Esq.—is in eating from the 1st of September to the 1st of November—melons small, remarkably sweet, with red flesh, and a very thin rind—25 cts per ounce.

Also, the Apple Seeded Melon, a very early variety. The Star Melon, a very late variety, of the Nutmeg species.

*Agricultural Books.*

The third edition of *Fessenden's New American Gardener*; this work has been pronounced by the most judicious horticulturists in New England and the middle states, to be the best treatise on Fruit Trees, Vegetables, Grape Vines, &c., to be found in this country—price \$1.25.

The Vine Dresser's Theoretical and Practical Manual, on the Culture of the Vine; and Making Wine, Brandy, and Vinegar. By Thiebaut de Berneaud.

The Young Gardener's Assistant, containing Directions for the cultivation of Culinary Vegetables, and Ornamental Flowers. By T. Bridgeman, gardener, New York—price 37 1-2 cts.

A practical Treatise on the Management of Bees; and the Management of Apiaries, with the best method of destroying and preventing the depredations of the Bee Moth. By James Thacher, M. D.—price 75 cts.

Also, one copy of each of the following rare works:—*Phytologia*, or the Philosophy of Agriculture and Gardening; with the theory of Draining Morasses, and with an improved construction of the drill plough. By Dr Darwin, (Dublin edition, price three dollars and fifty cts.) *Darwin's Botanic Garden*—(price three dollars, a fine, correct copy.

*Tall Meadow Oat Grass Seed.*

This day received at the New England Farmer Seed Store, 52 North Market street, 20 bushels of Tall Meadow Oat Grass Seed, at \$2.50 per bushel.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

Printed for J. B. RUSSELL, by I. R. BUTTS—by whom all descriptions of Printing can be executed to meet the wishes of customers. Orders for printing received by J. B. RUSSELL, at the Agricultural Warehouse No. 52 North Market Street. No paper will be sent to a distance without payment being made in advance.

## COMMUNICATIONS.

FOR THE NEW ENGLAND FARMER.

### CIRCULATION OF SAP IN TREES, &c.

MR FESSENDEN—In the New England Farmer of the 8th ult., the following questions are asked by Mr Coffin, Secretary to the Ashfield Lyceum, all, or some of which, he wishes to have answered. I was in hope they would have been taken up by some one better acquainted with the subject than I am; but as they remain neglected, I hope my imperfect attempt to answer some of them, and to investigate others, will be received with indulgence; and that hereafter any errors which I may run into, may be pointed out by some of the learned readers of your valuable paper.

The questions are, 1st. What causes the circulation of sap? How does heat affect it? 2d. What makes it flow earlier in one kind of tree than in another? 3d. Is there any oblique circulation, or is it wholly perpendicular? 4th. What becomes of the sap in the winter, does it return to the roots, or does it remain in the tree? 5th. What becomes of the oxygen and hydrogen which constituted a portion of the sap, after the carbon is separated from these substances into wood?—6th. Is the circulation of sap permanent during the warm season, or not? 7th. Why does the wind have so much influence on the running of sap? 8th. Why is it necessary that it should thaw in the day, and freeze in the night, in order that maple sap should run well? 9th. Why do evergreens remain green through the winter?—10th. Is there a difference between the power of conducting heat possessed by different trees? If so, which are the best conductors?

Many of these questions have not, I believe, been answered to the satisfaction of *physiologists* up to the present day, although some of them have been the subject of speculation and experiment for more than a hundred years. Nor have they been entirely able to satisfy themselves on many of the points, or phenomena, that are involved in the economy of vegetable nature, although they have all adopted certain theories which seem to enlighten, but not to satisfy the minds of investigators. It cannot be expected therefore, that I can throw any new light on the subject; but I may bring together some of the old ones.

The first questions are, what causes the circulation of sap? And how is it affected by heat?

To enter into all, or even many of the theories which exist on these points, is not in my power, even if I had the inclination, for it would involve more time than I have to spare, and more research than my habits will permit. I must, therefore, confine myself to some general views, which, although they can afford no proof, they may induce others to investigate the subject. To this end it may be necessary in the outset to look into the construction, or organic conformation of plants; the nature and properties of their juices and other substances contained in their cellular tissue, and vascular organs; the liability of these to be influenced by the chemical operation of heat; and

to refer to some of the experiments and observations of men celebrated for their physiological knowledge of the vegetable kingdom.

We are told that all plants are composed of solid and fluid parts; the solid parts remain stationary, the fluids change—"Varying," say the writers, "continually both in mechanical admixture, and in chemical composition." The primitive solid components of the vegetable textures, are membrane, and fibre—from which are formed the common organic structures, the cellular and vascular tissues, and the various combinations of these in the bark. "The fluid elements are watery solutions of the soluble materials of the soil; from the decomposition of which, and the recombination of their ultimate components, by means of mechanical and chemical agency, influenced by the principles of life, solid components, textures, and secretions, are formed." The size of these cells varies in different plants, and in different parts of the same plant; so much so that some are visible to the naked eye, while others are so minute that it is said they require a million to cover a square inch of surface. They are also of different forms, but generally octagon. Some physiologists contend that these are channels through which the sap rises; others dispute it.—but all agree, I believe, that they contain proper juices, and that some receive and transmit fluids obliquely. "The cellular tissue," says a modern writer on vegetable physiology, "besides containing water, fluid, and air, contain sugary, resinous, oily, acid, and saline secretions." "It is also the medium by which the descending proper juice, or elaborated sap, is diffused *sideways* through the plant; and many changes, effected by electro-chemical agency, occur in the juices which fill its cells." If this opinion be correct, the third question of Mr Coffin seems to be answered.

From experiments that have been made, it appears that if a twig be cut, with the leaves expanded, by putting the cut end into a watery solution of Brazil wood, the coloring matter will ascend into the leaves, and to the top of the shoot, through real organic tubes; these are the sap, or conducting vessels of the plant. This is said to be owing to the perspiration, or transpiration which is still going on while the leaves are fresh on a newly cut shoot. But if the twig be deprived of its leaves, the water will not ascend far. At a later period of the season, if we make a transverse cut of a branch, the wood appears dry, while the bark near the wood is filled with fluid. This is contained in vessels of a different description from those in which the sap rises; the first being placed in the wood, while these are placed in the bark only in trees, and are called proper vessels, or returning vessels, from their function of carrying downwards the sap after its elaboration in the leaf. Is it, then, that the perspiration of plants is one of the means by which the sap is brought into circulation?

That there is considerable connexion between the perspiration of plants, and the circulation of the sap, there can be but little doubt, from the various experiments that have been made. Dr Hales tells us, that he took several branches of a pear tree, on some of which he left the leaves,

while he stripped them from the others. All these branches were then accurately weighed, and the cut ends put into vessels which contained a certain weight or quantity of water. The branches which retained their leaves, imbibed from 15 to 30 ounces of water in the space of twelve hours in the day, according as they had more or less leaves; and it is remarkable, that notwithstanding this great imbibition, the branches furnished with leaves weighed less at evening than they did in the morning, so much had they lost by transpiration; but it was not so with the branches deprived of their leaves. They imbibed but one ounce of water, notwithstanding which, they weighed more at evening than they did in the morning. This Dr Hales thinks an incontestible proof of the certain connexion between the perspiration and elevation of the sap.

But when we recollect that early in the spring, before the leaves are put out at all, the sap flows more abundantly than at any other time, (as in the maple, and grape vine) and particularly so after cold nights are succeeded by warm days, it seems that other causes must be looked for to solve this great phenomenon. It is known that in proportion as the leaves expand and increase on these and other plants, the wound made by tapping, or cutting off a branch, ceases to bleed, as it is termed;—and that when the tree is in full leaf, it will not bleed at all. The cause, therefore, of the flow of the sap is not transpiration, although its circulations are mainly dependant on the leaves. For if a branch which is growing vigorously in summer, be deprived of a portion of its leaves, it will diminish its vigor; and if we strip it altogether it will cease to grow. We also know that those branches that are most abundantly furnished with leaves grow the best—it would seem therefore that the leaves are organs of suction, or pumps, to elevate or keep the sap in circulation during the summer, or temperate season of the year. How then are we to account for this prodigious flow of the sap in the spring, before the leaves are developed?

Mr Duhamel says that in the spring, before the leaves are out, the flow of sap comes as much, at least, if not more, from the upper part of the wound or cut in a tree, than it does from the lower part; and from the experiments made by him, and others, it seems to be proved. He took a young tree, which he sawed off about 18 inches above the ground. The upper part of this tree he suspended in the same position in which it grew. This was done very early in the season, (I think February) before there was any appearance of vegetation. For several days successively he examined both the stump and the suspended top of the tree. When the weather was cold, the cuts of both remained dry, as they did during the nights—but when warm, sunny days succeeded frosty or cold nights, both the stumps and the top became moist at the wound, and the juices in some instances were active enough to fall from the cut of the upper portion of the tree; but in all cases when there was sufficient heat to affect the stump, the sap in the detached part was equally put in motion. This was, I think, a sycamore tree. In this case, as in making a transverse cut

of a vine at this season, the sap will flow from the wood, between the pith and the bark, and not from the bark itself. But at a later period, as before stated, when the tree is in leaf, the sap will appear, after it has been elaborated, in the inner part of the bark. It is for this reason that in tapping maple trees they always cut into the wood, for if you cut through the bark only, the sap will not flow.

From this, and other experiments that have been made, it appears that the sap is retained in the cellular tissue, or the vascular organs, during the winter, in a soluble state, and as soon as the heat of the sun is sufficiently great to liquify it, it flows from all parts of the tree where these vessels exist, and more or less abundantly, according to the nature of the plant. These vessels being larger and more abundant in some trees than in others, and probably better filled with sap in some than in others, this may be the cause why maple trees furnish sap so abundantly when cold frosty nights are preceded by warm summer days, and why the sap will flow from the south side of this tree, when it will not from the north side.

May not this answer one, if not two of Mr Coffin's questions, viz. the *fourth* and *eighth*? Perhaps it is not conclusive as to the last. But I do not understand that it is *necessary* that it should freeze in the night to induce the sap to flow in the day—only that when frost is succeeded by a warm sun, the sap will flow more abundantly than it does ordinarily when there has been a succession of warm days, and the sap has been constantly flowing; by which means, perhaps, the organs that contain the fluid may be exhausted, and may require time to replenish themselves. All this, however, is but conjecture; for I have never found any satisfactory reason offered which will explain this phenomenon, as it is most certainly, if it be true, that *frosty* nights are *necessary* to the flow of the sap, as above stated. In tropical climates, where there is no frost, trees are tapped, and the sap flows regularly and constantly—more in the day than in the night, because there is more heat to aid its circulation. But this seems to show that *frost* at night is *not necessary* to its flowing in the day time.

Is the circulation of the sap permanent during the warm season? Although trees, generally, cease to put out new, or extend their old shoots during midsummer, (that is the latter part of June, July, and the early part of August,) and the terminating buds of the shoots of the year, are, in many trees formed; when the heat or dryness has passed off, these *terminating* heads will frequently burst out, and make a new growth. This is called the growth of the second crop. If the sap does not cease, altogether, to circulate, it certainly becomes so sluggish that we find the bark will adhere to the wood, which in the spring could be easily separated. And after midsummer the sap having resumed its course, the bark can again be detached with ease,—hence it is, that in both spring and fall you can bud trees, while in winter and midsummer it cannot usually be done.—Whether this arises from the extreme dryness of the soil, which furnishes little or no nourishment to the roots during its continuance; or whether most of the sap that is drawn into them, and thence into the tree, is carried off by excessive perspiration during the hot and dry season; or whether it be owing partly to both, are questions we shall not undertake to decide. But to us there

appears no doubt that, to these causes, jointly or severally, are to be attributed that apparent inactivity in the sap that is so manifest during midsummer; and which lead many people to believe that its circulations are stopped altogether.

But the principal question is still unanswered, and I have no doubt will remain so. We may, however, examine it a little, and see whether it may not be accounted for by a union of causes.—The querist says he knows that heat affects the circulation of the sap, but wishes to know how it affects it?

That most plants are dependant on heat for the active circulation of their sap, there can be no doubt. But heat applied to one part of the plant, while the other is exposed to frost, will affect that part only that is immediately within its influence. This is another proof that the sap remains in the body of the tree, as well as in the roots, ready to be acted upon, and set in motion whenever heat is applied to it. For instance if a grape vine be planted in the open ground, and a branch of it be led into a hot house, every body knows that the part exposed to the external air will remain without showing any signs of vegetation; while the branch within will be in full leaf and growing vigorously. If we carry the end of the branch out doors, leaving the centre of it only within, we shall see that both the lower body and the terminating shoot, which are exposed to a cold atmosphere, will remain in a dormant state, while the centre will send forth shoots, leaves, and young fruit. If you reverse the position of the vine, by placing the roots in doors, and leaving the centre of a shoot out, the effects will be reversed. The part near the roots, and the terminating branch will then show life, while the centre will show no marks of vegetation.

Heat then is the principal agent in putting the sap in motion; but how does it affect it? is the question of Mr Coffin.

If the cellular tissue contains, beside the watery fluid we call sap, a variety of other substances which are susceptible of chemical influence; and if, when these are excited by heat, they are set in motion, and a change is produced by chemical, or "electro-chemical agency," which decomposes, and recombines them, in such manner as to make the proper juices, or elaborated sap which forms the annual growth of the tree; why may it not, by both, or either of these powerful influences, produce such a degree of rarefaction of the air and sap which is in the capillary tubes, or conducting vessels, as to extend them, aided by the principles of vitality in the plant, from the roots to the utmost extent of its branches.

But heat alone is not sufficient to produce the wonderful effects which we see annually in the growth of plants of various kinds. The immediate influence of the sun and air are highly beneficial to their growth and maturity, and are almost indispensable to the existence of most plants. If a plant be covered with a box, three sides of which are closed with plank, and one side with glass, the plant will incline or bend towards the glass, through which both heat and light are admitted. This shows the tendency of plants to seek these aids as a mean of supporting their existence.

The spongy nature of the small fibres that grow from the roots of trees, to which are attached minute suckers with open porous skins, is the mean by which the necessary supply of watery solutions

from the earth are received, and passed into the roots, and thence to the trunk and branches of the tree.

The little suckers and fibres are filled with cells or tubes which open into each other, and serve, perhaps, as a sort of pump, by which the sap is drawn from the earth and forced upwards to its ultimate destination. This process is, however, supposed by some, to be aided by electrical influences.

The experiments of Dr Hales by means of capillary tubes, carried sap from the top of the stump of a young tree that he cut off transversely in the spring, I think 16 or 18 feet upwards, and this without the aid of heat, or chemical influence of any kind. What then may not be expected from these powerful agents when brought into operation on a set of capillary tubes so minute, in some cases, that a strong magnifying glass is required to discover their existence? Beside, when we consider that this body is endowed with life, while the tubes of Mr Hales were not, we must not wonder, I think, that this theory is supported by some physiologists.

After all, we are still left in doubt as to many points in regard to the phenomena of the circulation and elevation of the sap. But much more might be said, and the subject much better elucidated by a scientific writer who had leisure to investigate it; but as I must have exhausted your patience, as I fear I shall that of your readers, I will leave the other questions of Mr Coffin to some one better qualified than myself to satisfy his demands.

CULTIVATOR.

Brookline, June 1, 1829.

FOR THE NEW ENGLAND FARMER.

#### POULTRY, &c.

MR FESSENDEN—I am a young farmer and have paid considerable attention to the raising of poultry; and for the purpose of securing my gardens from the depredations of my hens, have enclosed with a wall and pickets, a yard of an acre and an half of ground, in which I keep them shut up; but from some cause or other they have this season done comparatively nothing. Now, I am beginning to think that this results from keeping too many of them together. Will you, or some of your correspondents inform me how many may be kept in such an inclosure, with profit; having a house to roost in, fifty feet by ten, and divided into four apartments.

Last winter, in the month of February, I lost a considerable number of fowls, by a disease, which I do not recollect to have seen treated of in any work on poultry, unless it is that called by Mowbray the Roup. I, however, think it a different disease from that. My hens had their mouths so filled with canker that many of them could not eat and frequently one or both of their eyes were so swollen that they could not see. Some, which lived cannot now see from one eye. Of course none were cured which were blind in both. After trying several medicines without success, I gavethem meal and water, having first dissolved in it a quantity of Glauber's salts, by which I saved some of them. Can you tell me of a better method, and the cause of the disease?

CEDAR FOR HEDGES.

One of your correspondents makes some inquiries concerning hawthorn fences. Would not red cedars, or as they are commonly called

among us, savins, answer a better purpose than hawthorn?

#### LIME FOR DESTROYING BUGS.

In one of your late papers I saw several ways recommended for destroying bugs, worms, &c. I think I may venture to recommend sowing air slacked lime, as the cheapest and most effectual method of ridding gardens of the many kinds of small vermin that infest our vines; though perhaps this is nothing new.

Norwich, Con. May 26, 1829.

*Remarks by the Editor.*—With regard to poultry it is not in our power to inform how many may profitably be kept in an apartment of the size stated above by our correspondent. The only account we remember to have seen of keeping great numbers in the same inclosure, was quoted from a communication to the British Board of Agriculture, which states in substance, that a Mr Wakefield, near Liverpool, kept a large stock of poultry to great advantage on a plot of land, about three-fourths, or nearly an acre in extent, inclosed with a fence of six or seven feet in height, composed of slabs set on one end, or any thinnings of fir, or other trees, split, put near together, and fastened to each other near the top and bottom. These slabs are sharp pointed, and the sharpness of their tops is supposed to prevent the fowls from flying over, although the fence is so low. Within this fence are places slightly put up, but well secured from wet, for each kind of poultry; and a pond, or current of water, runs constantly through it.—Here they are regularly fed three or four times a day with steamed potatoes, with the happiest success, as the fowls thrive perfectly well. What renders this system of poultry management more worthy of attention, is the great quantity of dung made in this place, and, when it is cleared out, a thin paring of the surface is taken off at the same time, which affords a valuable compost.

A writer for the American Farmer, whose communication was republished in the New England Farmer, vol. iii. p. 275, states that "the following method of fattening fowls was communicated to me by a farmer from Buck's county, Penn. who is in the practice of supplying the market with the finest and fattest I have ever seen;—confine your fowls in a large airy inclosure, and feed them on broken Indian corn and mush, with raw potatoes cut into small pieces, not larger than a filbert; placing within their reach, a quantity of charcoal, broken into small pieces, which he says, they will greedily eat, and thereby promote a rapid digestion of their food." It is probable that the charcoal and raw potatoes were useful in preventing diseases in the poultry, as well as in promoting digestion.

With regard to the diseases of poultry but little has been stated in such books as have come within the reach of our observation. The *Roup* seems to be a general term applied to all diseases in fowls. "The Pip (according to Mowbray) is a white scale growing on the tip of the tongue, which must be torn off and the part rubbed with salt." Others recommend (and we have been verbally informed that the prescription has been found to be successful) to take a little soft soap and mix it with meal dough, and give it to chickens afflicted with the pip. A portion of animal food, mixed with vegetable food causes poultry to thrive, and is thought to contribute to their health. They eagerly seek for worms and other insects,

and, perhaps, it might be well to feed them occasionally with butcher's offals, &c., boiled for that purpose, as dogs and cats are fed in London.

#### RED CEDAR HEDGES

Have been highly recommended, and some observations on the subject may be seen page 206 of the current volume of the New England Farmer.

#### HORTICULTURAL SOCIETY.

At the stated meeting of the Society, on Monday evening last, the members present, and the profusion of superb native, and foreign flowers, and interesting herbaecous plants which were brought, evinced the continued and lively interest taken by the members in promoting the views of the Society and the cause of Horticulture. We omit to mention particulars, as the same plants will probably be shown at the exhibition which is to take place at the Masonic Hall, on Friday next.

Patrick Hayes, Esq. presented a box containing upwards of two hundred packets of seeds of flowers and forest trees, collected by his son, now resident on the Rio Grande, Brazil.

Dr David Hosack, of New York, presented a box containing several parcels of beans and peas, the growth of Mexico, which had been sent to him by our Minister, Mr Poinsett.

Mr J. C. Loudon, of London, sent a packet containing a numerous collection of valuable esculent vegetables, collected by himself during a recent tour through Germany. Accompanying these, was another parcel of sea kale seeds.

Messrs Jessop, nursery and seedsmen, of Cheltenham, and Messrs Noble & Son, seedsmen, of London, through Mr Loudon, sent large parcels of seeds of sea kale, rhubarb, and asparagus.—The specific name of the species of rhubarb was not given, but whether it is the medicinal or tart rhubarb, it will be a great acquisition. Experience enables us to say, that both kinds flourish in this state. In five years, a root of the Rheum Rappiticum weighed seven pounds, and when dried and powdered, was found to be equal in medicinal effect to any imported.

The asparagus may be an improved variety of that which we already possess. The thanks of the Society were voted for these acceptable presents.

The seeds were partially distributed among the members, and the remainder will be given to those who will be likely to make the best use of them.

A communication from Hartman Phillips, Esq. of Phillipsburg, Centre county, Pa, on the culture of sea kale. Mr P. finds no difficulty in rearing that fine table esculent, which he has cultivated for ten years past.

The meeting was favored with two bottles of white currant wine, by Miss Paschall, of Kingessing, Philadelphia county, of very superior quality. It was the opinion of many of those who tasted it, that of the numerous samples of currant wine previously sent to the Society, these were decidedly the best. The wines hitherto offered, were made from red currants, which, as noticed in the reports of them, are far inferior for the purpose to the white species; manufacturers of the article are urged to give the latter the preference. One of the bottles of Miss P.'s wine was made in 1811, the other in 1827—both were excellent, but the first specimen left nothing to be

desired in a currant wine, notwithstanding its age. It was entirely free from acidity, of a good body, and resembled in taste and color, the best quality of Sauterne wine, which sells for \$10 per dozen, and is rarely to be met with out of France—*Philad. pa.*

Our village has for the last week worn very much the appearance of a commercial city. The passing and repassing of trucks and carts, in carrying goods to and receiving them from the boats as they departed and arrived, the landing of bales and hogsheads on the wharves, and the sound of the hammer and saw of the builder, who finds employment on account of this new impulse to enterprise, give the village the stir and bustle of business, which is most animating to the spectator. We have heard internal improvements—rail roads, and canals, called a means of ruining the country. We do not say it is not so, but we most devoutly wish that such ruin as has come upon this village, and the country between this and Providence, in consequence of the Blackstone canal, may be increased ten fold.—*Worcester Yeoman.*

At the first semi-annual meeting of the "*Salem Association for the Detection and Prosecution of Trespassers on Gardens, Fields, and Orchards, in the town of Salem and Vicinity,*" on Wednesday last, the following gentlemen were chosen officers for the ensuing year:—

E. H. Derby, Esq.	President.
G. S. Johonnet,	Vice do
Francis Peabody,	} Directors.
Wm Mansfield,	
Robert Manning,	
Samuel Webb,	
Eben Putnam,	Secretary.

The object of the Association is indicated by its name; and the gentlemen composing it, we are informed, are determined to enforce the law in all cases of theft and trespasses in the gardens, fields, and orchards of its members.

Loudon's Gardener's Magazine says, "we are sorry to observe that the practice of pinching off potato blossoms is not generally adopted, as the produce would thereby be increased. A correspondent has found from experience that the crop is not only increased, but is much better in quality; and wishes us to direct the attention of our readers to the practice, which we hereby do, fully convinced of its importance."

*Destruction of insects by tobacco water.*—In the process of preparing tobacco for use, a liquid is expressed from it, which is very cheap, and highly destructive of animal life. This mixed with from three to five parts of water, is found, by a writer in the Transactions of the London Horticultural Society, to be an effectual remedy for the aphid, caterpillars, and similar insects which infest fruit trees.—*Manufacturer's Journal.*

*Premiums on Butter.*—The following premiums are offered by the Committee for the encouragement of the Clinton Market, New York.

For 6 lbs. of the first best Butter, a silver cup,	
worth	\$15
For 6 lbs. of the 2d best Butter, a silver milk	
pot, worth	10
For 6 lbs. of the 3d best Butter, 6 silver tea	
spoons, worth	6

## BEE WORM, OR MOTIL.

We have been told, (and indeed we are satisfied of the fact from personal observation) that the bee worm or bee moth, has been very destructive to the bees in this part of the country. We have seen whole hives destroyed by them. Each cavity of the comb is found to be occupied by a round black worm, about the size of a large bee's body: some of them appear to us like a winged insect, in its chrysalis state; the mouths of the cavities containing the worms, are closed by a kind of web, not unlike fine cotton. We have seen a method of destroying these moths prescribed, which we subjoin:

"Instinct teaches the bee moth to secrete herself during the day, in the corners of the hive.—All, therefore, necessary to be done, is to take such advantage of this fact as that this most pernicious enemy shall rush to its own destruction. For this purpose let the orifice of the hive be four inches wide, and one inch high. At the commencement of the season for the moth, place a shingle on the bottom or floor of the hive. You will find in the morning that almost every moth has taken refuge under it. They are readily despatched. This is the mode I have practised with my own bees, and not a single hive has been injured."—*Western Carolinian*.

*Best Method of Raising Radishes.*—Most of our garden grounds are too rich for the radish; and but few gardens are found that do not contain more or less of the wire worm. The radish is our favorite. Hence we are induced to make experiments until we have raised them at least semi-transparent, and as brittle as glass. Our method is, merely to mix two parts of sand with one part of common garden earth, and add a small quantity of stable manure. Or, earth of a clayey nature is preferable to the garden earth. Since adopting the above method we have not failed in a single instance of raising an abundance of smooth, clear, and fine flavored radishes.—*Hingham Gaz.*

From the Taunton Advocate.

BROTHER JONATHAN—I know your great antipathy to everything new, or in the least savoring of improvement in agriculture—therefore I shall venture on the present subject with but little confidence of rousing your attention—for the subject is improvement. Instead of making "two spears of grass grow where one grew before," it is to make three grow where one would hardly grow before. You must needs know that some half a dozen years since, the Hon. John Lowell, of Roxbury, imported a small quantity of Lucerne seed from Europe, with a view of testing its qualities as a grass for this climate—and after a lapse of this term of time, which has included the warm winters, and the cold winters—the hot, the cold, the dry, and the wet summers—consequently including the seasons and climates of the world—he gives his unhesitating approbation of its value as a valuable grass for this part of the country. It appears to defy the extreme cold of winter, and the willing droughts of summer—its term of health and vigor is from ten to twelve years, while that of the common clover is but two or three years; and what is singular in this species of clover, it requires three cuttings, which will average two and a half tons to the acre at a cutting.

On good land, and well prepared, eight tons is

considered a moderate yield to the acre, at the three cuttings. The soil proper for this kind of grass is a mellow, rich loam, though any kind will answer well except a stiff clay land, or land very low and inclining to bake in summer.

The land designed for this grass should be well prepared by two or three deep ploughings, and the manure ploughed in at the second ploughing; it should be sown with oats or barley, at the rate of fifteen or twenty pounds to the acre. The seed can always be had at the N. E. Farmer office, at from 38 to 50 cents the pound.

Should you take it into your head bye and bye that it will be profitable to improve your breed of cows for the milk market, as you undoubtedly will, this kind of grass will be a great acquisition in the furthering that object, as it is very esculent and nutritive; properties essential to the yield of milk.

Now by way of experiment, procure five pounds of the seed, and select forty rods of your good kind of land, such as yields a fair crop of corn, and proceed according to the directions above, and if you repent of the undertaking in the summer of 1830, you may bring an action against me for damage, which I promise to pay without litigation, through the medium of the Advocate office.

Taunton, May 20, 1829.

VERITAS.

## MEDICINES.

A physician who should in all cases confine himself to the use of "simples," might be justly accounted a simple-ton. We believe, however, that most physicians prescribe medicines much more sparingly than formerly, and would use fewer still, were it not that some of their patients will not be satisfied without frequent doses.—There are people who would gladly swallow about half a peck of medicines per week.

There is, perhaps, no department of knowledge that has been so clogged with false facts and false experience, as that which treats upon the virtues and properties of medicinal substances; and the uncertainty which attaches to the subject has afforded the designing imposter the finest field for knavery and deception. Even where the physical properties of a substance are well understood, a physician can seldom determine with certainty what its direct effect and secondary consequences will be, on the living body. The operation of a medicine is very different in one individual from what it is in another, and it is even quite different in the same individual at different times. The state of the body is not only different in different persons, but it is perpetually varying in the same person. After millions of experiments, and two thousand years experience, not a single specific or absolute remedy for a disease has been discovered. The application of specific cures to diseases, without respect to the state of the patient, or peculiarities of each case, is the essence of quackery. The whole system of curing diseases by printed directions, without regard to the causes of symptoms, the history of the case, the state, habits, and constitution of the patient, is quackery.—Of the numerous quack medicines advertised in the newspapers, some give relief in some cases, but are injurious in others; some do very little good or harm; and some are pernicious in most cases.

About 18 years ago, Dr McNevin, of New York, obtained from a French chemist, the recipe for a syrup that was used in France, and gave publicity

to its composition in a medical journal. Mr Swaim, then a book binder, procured the recipe, changed one of the ingredients, disguised the whole by the addition of the oil of winter green, and then set forth the wonderful properties of his vegetable syrup, which he denominated "*Swaim's Panacea*." It sometimes cures, and sometimes aggravates the disease for which it is given. Mr Swaim has acquired immense wealth by the sale of his nostrum.

"*Anderson's Cough Drops*" were first prepared by a saddler in Connecticut, and consist of three or four parts balsam of honey to one part laudanum, disguised, as are most quack preparations, with the oil of winter green. He gave the name of Anderson to his medicine, because Anderson's pills had obtained a currency.

The extent of the imposition practised upon the community by quacks, and quack medicines, is amazing; but we are far from believing that quackery is confined to "unlicensed practitioners."—*Hamp. Gaz.*

*A Noble Example for Employers in all trades and occupations.*—Mr Allaire, a builder of steam engines and boilers, in New York, employs 200 hands, all hale, hearty, contented looking men.—On one of the principal doors is the following notice in large letters:

☞ "Any person that brings or drinks spirituous liquors on my premises, will be discharged without any pay for the week.

JAMES P. ALLAIRE."

He has enforced this salutary regulation for nine years, without difficulty. His workmen are all temperate, industrious men, and take good care of their families.

From the Journal of the Franklin Institute.

## AMERICAN PATENTS GRANTED IN JANUARY, 1829.

For a manner of *Preparing White Lead for Painting* without grinding; John Barney, New Haven township, Huron county, Ohio, January 2.

This is a process for rendering white lead miscible with oil, without the trouble of grinding.—The means prescribed are simple; the paint according to the declaration of the patentee, dries with a finer surface than that from ground lead; whether it will stand equally well, requires the test of time. Being a recipe, we do not publish it without permission.

*For Drying Cut Tobacco*, in tobacco factories; George Campbell, Schenectady, New York, January 7.

The patentee states that it has, heretofore, been the practice of tobaccoists to dry their cut tobacco upon tables of the ordinary construction, which in large establishments, demands a great deal of room, the want of which produces much delay. The improvement for which the patent is obtained, is the use of a number of tables placed one above the other, allowing an interval of five inches between each. They may be variously constructed, so as either to be moveable, or stationary, with or without framed corner posts, &c.

In the plan represented in the drawing, all the tables are made to let or lower down, so as to lie flat upon the lower table; the upper one is then covered with tobacco, and raised into its place, and the whole in succession, changed in the same way.

For a plough denominated the *Prairie Bogging and Ditching Plough*; John Gordon, Copee, Columbia county, New York. Assigned to Joua. J. Coddington, New York, January 13.

This plough, as its name indicates, is to be applied in bogs, or meadow ground, only. The standard of iron is attached to the beam in the usual way, and screwed on the inner face of the *land side* as in the common plough. The *land side* is of cast iron, about 6 inches deep, 1 thick, and 3 feet long from heel to toe, with a pin or blade on the bottom edge of the land side, about 2 inches wide at the heel, and narrowing to a point nearly opposite the standard. This blade is to make a horizontal cut at the bottom of the bog; there is fastened to it by screws, a sharpened steel blade, or cutter, of such size and form as to make a horizontal cut in shaving the bog from the soil, of about two feet. In front of this, there is, attached to the beam, a vertical steel cutter, of about eighteen inches in length, six in width, and one in thickness at the back; this is brought to a perfectly sharp edge; it is curved back so as to cut with the greater facility. The mould board is not formed to turn the sod over, but to slide it out of the furrow, to be afterwards removed. A draft bar passes through a mortise in the beam, standing at right angles with it, and being about two feet in length. This is to afford to the team a parallel draft on the land side of the beam. "Thus in the manner of using, the team travels on the unploughed land, by means of the draft bar, the horizontal cutter enters lightly upon the surface, cutting the bogs, roots, stumps, &c.; the vertical cutter separating the cleft turf from the land, whilst the mould board forces it from its bed, leaving the ground surface level, and completely cleared for tillage.

"What I particularly claim as my exclusive right, is, the application of the *draft bar* to the said plough; and its general application in cutting bogs, and ditching in prairies, and bog meadows."

#### NEWSPAPERS.

The London Morning Chronicle says the great body of the people in England and Scotland never read any newspapers; from their price, and the poverty of the people, the newspapers are accessible only to the higher, and middle classes.—The same may probably be said of the people of every country in Europe. A gentleman who had been in France, informed us that in some villages of 5 or 6000 inhabitants, not more than two or three newspapers were taken. The following tribute to the people of the United States appears in the *Constitutionnel*, a paper published in Paris.

"There is not a hamlet so obscure that the light of the periodical press does not penetrate it. A foreigner is surprised to hear common farmers debate, with a perfect knowledge of men and things, not only upon the affairs of their own country, but even upon the political events of which Europe is the theatre. There is more good sense, more sound ideas upon civilization, in a log house in the United States, than in our most brilliant saloons, and even our academies."

*Hamp. Gaz.*

#### MIRACLES!

A French lady of the name of Saint Amour, lately embraced the doctrines of Swedenborg, and professed to have the miraculous gift of curing all

human diseases, by praying, looking upon, or touching the persons afflicted. The street where she resided in the city of Nantes, in France, was filled with persons seeking to be cured, and wherever she went, the devotees beset her, and sought to touch her garments. The people believed that the Virgin Mary had descended among them, and all the villages in the neighboring departments sent forth their sick to be healed. Two pamphlets have been published on the subject by two intelligent men of Nantes. They state that many cures were instantaneously performed by her—paralytics threw away their crutches, swellings disappeared, rheumatic pains ceased, contorted limbs were restored, &c.; but they admit that most of the cures have been of short duration, and that in consequence, the people of Nantes have endeavored to turn into contempt the pretensions of the fair Swedenborgian.

There is nothing miraculous in these temporary cures. They show the influence of the imagination—of the mind over the body. It is frequently demonstrated that an operation of the mind can modify the action of the vessels, nerves, and muscles of the body in a mysterious manner.—The authenticated cases of cures performed by old women, seventh sons, Catholic saints, &c. are all to be referred to the influence of the imagination. The marvellous recoveries ascribed to quack medicines depend on the same cause; the surprising effects are produced on those who have full faith in the remedies. Quackery of all kinds, licensed and unlicensed, commonly finds an ample fund of public credulity to levy contributions upon.—*Hamp. Gaz.*

A Vermont teamster, it is said, transports a load of five tons from Boston to Vermont with a single pair of horses. The wheels of his wagon are 8 or 9 feet in diameter; there are no axles under the body of the wagon, but strong beams pass across above the load, and from each end of these, two timbers descend, one on each side of the wheel, to which the short axles that pass through the hubs are fastened. The body of the vehicle is suspended from the upper cross beams, and the weight of the load comes nearer the ground than in other wagons.—*Ibid.*

#### MULBERRY TREES.

At a meeting of the Trustees of the Worcester County Agricultural Society, specially convened, April 23, 1829, it was voted, that in compliance with the injunctions of the Legislature, in their late Act, continuing and extending the liberality of the government to the encouragement of Agriculture and Manufactures, the following premium be proposed: To the proprietor of the best NURSERY OF MULBERRY TREES, within the county, in number and quality, on the first Wednesday of May, 1832, to be determined upon inspection and comparison, by a committee to be appointed by the Trustees for that purpose, upon the application of those who shall claim to be competitors, twenty days next preceding the said first Wednesday of May, \$60,00.

Attest, W. D. WHEELER, Rec. Sec'y.

*Post Office Department.*—Niles, in a late number of the Register, states that such is the attention and fidelity in the management of the Post Offices, east and north of the Susquehanna, that generally not more than one letter out of five hundred,

directed to the office of the Register, had been lost. He says he cannot speak thus of the south and southwest; and that his losses have been heavy, notwithstanding the late excellent Post Master General was laboring to bring about a reformation in those quarters. The Register, he says, is sent with more certainty to the most distant places east, than it is to the short distance of 50 miles south of the Potomac, except to some of the principal Post Offices.—*Berk. American.*

*Coal.*—Professor Eaton, of the Rensselaer School, Troy, has just published a statement in the American Journal of Science and the Arts, detailing the particulars of his having found carburetted hydrogen gas, along or near the whole line of the canal from Utica to near Lockport, which he says indicates the presence of mineral coal.—On the Eastern continent, the largest beds of coal lie under the same kind of rock, which is sometimes 600 ft. thick, and generally gives off the same gas. He thinks these facts should induce the Legislature to cause extensive borings to be made along the canal.—*Long Island Star.*

Cobbett says that he and his family of 12 persons, (including laborers) have lived at his farm house more than a year without wine, spirits, sugar, tea, coffee, or any sort of grocery—without anything not produced from the land in England; and he offers to bet £100 that there is not under any six roofs, any twelve persons with so much blooming health, "so many square inches of red upon the cheeks," as in his family of twelve persons. No doctor or apothecary has set his foot within the doors of his farm house; there has been no illness in the family. He concludes as follows:—"If people will not restrain themselves from those indulgences which cause sickness, sick they will be, and sick they ought to be."

A gentleman who resides at Kingsclere, Hampshire, England, recently had in his stock, a cow which produced 21 calves, 300 hds. of milk, and 4 tons of butter, the value of which might be fairly estimated at £500. When killed, the fat of this wonderful cow weighed more than the lean and bones altogether.

*Recipe for Ice Cream.*—Three quarters of a pound of loaf sugar, one quart of cream, the whites of three eggs well beat up—mix together and simmer it on the fire until it nearly boils, then take it off and strain it, and when cold put it into the mould and churn it until it freezes. Scrape it from the sides of the mould occasionally, during the freezing process, and beat it up well with the ice cream stick. Flavor it with lemon, rose, vanilla, strawberries, chocolate, &c., as you like it.—New milk is nearly as good as cream, and skimmed milk will do; but for the latter add the whites of two or three additional eggs.

Cows should always be treated with great gentleness, and soothed by mild usage, especially when young and ticklish, or when the udders are tender, in which case they ought to be fomented with warm water before milking, and touched with gentleness; otherwise the cow will be in danger of contracting bad habits, become stubborn and unruly, and retaining her milk ever after. A cow never gives down her milk pleasantly to the person she dreads or dislikes.

*Infancy of Knowledge.*—Mankind at the beginning of the 15th century, are thus described in the Liverpool Observer.

"They had neither looked into heaven nor earth, neither into the sea nor land, as has been done since. They had philosophy without experiment, mathematics without instruments, geometry without scale, astronomy without demonstration.

They made war without powder, shot, cannon, or mortars; nay, the mob made their bonfires without squibs, or crackers. They went to sea without compass, and sailed without the needle. They viewed the stars without telescopes, and measured altitudes without barometers. Learning had no printing press, writing no paper, and paper no ink. The lover was forced to send his mistress a deal board for a love letter, and a billet doux might be of the size of an ordinary trencher. They were clothed without manufacturers, and their richest robes were the skins of the most formidable monsters. They carried on trade without books, and correspondence without posts; their merchants kept no accounts, their shopkeepers no cash book; they had surgery without anatomy, and physicians without the materia medica; they gave emetics without ipecacuanha, and cured agues without bark."

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, JUNE 12, 1829.

The able article which commences this number of the N. E. Farmer, on the "Circulation of Sap in Trees," &c., will be found worthy of attentive perusal. It not only furnishes proofs of acute investigation, but presents valuable materials for further inquiries. An accurate knowledge of the theory of vegetation cannot fail to afford practical results of the greatest utility. By ascertaining the manner in which *Nature* conducts her operations, in giving existence to the vegetable kingdom, we may apply the rules of *Art* with an assurance of the most beneficial results.

### FARMERS' AND GARDENERS' WORK FOR JUNE.

If the season be at all dry, your garden vegetables will need water. A copious supply of water is very essential to a kitchen garden. It is said by Loudon that "Many kitchen crops are lost, or produced of very inferior quality for want of watering. Lettuces, and cabbages, are often hard and strugy; turnips, and radishes do not swell; onions decay; cauliflowers die off; and, in general, in dry seasons, all the *cruciferae* become stunted, or covered, with insects, even in rich, deep soils. Copious waterings in the evenings, during the dry seasons, would produce that fulness and succulency which we find in the vegetable productions in the low countries, and in the Marsh Gardens at Paris, and in England at the beginning and latter end of the season. The vegetables brought to the London market, from the Neat's Houses, and other adjacent gardens, where the important article of watering is much more attended to than in private country gardens, may be adduced as affording proofs of the advantage of the practice."

#### HOEING.

"The ends to be answered by hoeing are chiefly these: 1. To destroy weeds which are

always ready to spring up in every soil, and which would rob the cultivated plants of most of their food. Scraping the surface, if it be done frequently, may answer this purpose; but to destroy the roots of weeds deeper hoeing is necessary.

2. To keep the soil from becoming too compact, which prevents the roots from extending themselves freely in search of their food; at the same time keeping up a fermentation, by which the vegetable food is concocted, and brought into contact with the roots. For this purpose the deeper land is hoed the better. But hoeing should cease or be only superficial, when the roots are so far extended as to be much injured by the hoe. They will bear a little cutting without injury. For where a root is cut off, several new branches will come up in its place.

3. To render the soil more open and porous, so that it shall greedily drink in the nightly dews, and that rain may not run off, but readily soak in as it falls, and be retained. Accordingly the more and oftener land is hoed, the more its plants are nourished.

4. Another design of hoeing, and which has not been enough attended to, is to nourish plants by drawing fresh soil near to them, the effluvia of which enters their pores, and increases their growth. At the same time the earthing of plants makes them stand more firmly, increases their pasture in the spots where the roots most abound; and prevents the drying of the earth down to the roots."—*Deane*. Another writer says "Thin out and earth up all your plants; remember that frequent hoeing is both rain and manure to your vegetables in dry weather."

#### CUT WORMS.

Dr Deane directed as follows: "If you perceive any melon, cabbage, cauliflower plants, &c. injured by the cut worm, open the earth at the foot of the plant, and you will never fail to find the worm at the root, within four inches. Kill him, and you will save not only the other plants of your garden, but many thousands in future years."

#### TAR FOR SHEEP.

A gentleman, who keeps a large flock of sheep, assures us that during the season of grazing, he gives his sheep *tar*, at the rate of a gill a day to every twenty sheep. He puts the tar in troughs, sprinkles a little fine salt over it, and the sheep consume it eagerly. This preserves them from worms in the head, promotes their general health, and is thought to be a specific against the rot.

### MASSACHUSETTS HORTICULTURAL SOCIETY.

The following donations have been received for this Society since their last meeting:

From ANDRE PARMENIER, Esq., proprietor of the Horticultural Garden, New York, a variety of seeds of European grasses, comprising the Rough Seeded Spurrey, of Flanders, (*Spergula arvensis*.) Meadow Soft Grass, (*Holcus Lanatus*.) English Rye Grass, (*Lolium perenne*.) Yellow Meddick, (*Medicago fulcata*.) Field Burnet, for Sheep, (*Potterium sanguisorba*.)—*Trifolium rubrum* of Flanders.

From CHARLES SAVAGE, Esq. a small package of vegetable seeds, from Guatemala, Central America.

From GRANT THORBURN & SON, of New York, a quantity of rare vegetable seeds, consisting of

the new White Dutch Lettuce, the new Waterloo Pea, from Europe, (a tall sort, of rich flavor, and bears all summer,) the Amazonian Lettuce, Sir John Sinclair's new Beet, and some other vegetable, and ornamental Flower Seeds. Also, the following works for the Library of the Society—Speechly's Treatise on the Culture of the Vine, and Pine Apple, and on the Formation of Vineyards—The Fruit Grower's Instructor—Hayne's Treatise on the Culture of the Strawberry, Raspberry, Gooseberry, and Currant, with colored plates—Drummond's New Treatise on Botany—Davy's Agricultural Chemistry—Maddock's Treatise on the Culture of Flowers, with splendid colored engravings. All the above works are the latest London editions.

From Capt. M. C. PERRY, of the U. S. Navy, a quantity of the Egyptian Beans, (cultivated in Egypt for cattle)—some onion seed, and melon seed, brought by him from Asia Minor.

From JOHN BARTLETT, Esq., a box of roots of an esculent vegetable, brought by him from Cuba, and supposed to be the original root of the potato.

The following persons were admitted members, at the last meeting: Ebenezer Seaver, Jr, Roxbury—John P. Rice, Esq. Boston—Ebenezer T. Andrews, Esq., Boston—Gen. Aaron Capen, Dorchester—Otis Nichols, Dorchester—Benj. Thomas, Esq., Hingham—John Perry, Sherburne, and Rev. Gardner B. Perry, East Bradford.

The Seeds and Roots will be distributed at the meeting tomorrow.—(see advertisement.)

A very convenient and spacious room has been fitted up, over the counting room of the New England Farmer, No. 52 North Market Street, for the use of the Society. The room is furnished with various agricultural, and other periodical journals, and is open at all hours of the day for the use of members. At this room will be deposited all seeds, scious of superior fruits, drawings of fruits, new implements of use in horticulture, books for the Library of the Society; and all fruits, vegetables, or ornamental flowers that may be offered for the premiums of the Society.

### MASSACHUSETTS AGRICULTURAL SOCIETY.

This Society, which has exercised an influence so important and beneficial on the agricultural interests of this commonwealth, was incorporated in 1792, and a fund subscribed, amounting in donations alone, to 3984 dollars. Among the donations at the incorporation of the Society, were the following—Governor Gore, \$1000; Hon. Thomas Russell, \$1000; Hon. James Bowdoin, \$400; Andrew Cragie, Esq., \$400; David Sears, Esq., \$200; Joseph Barrell, \$200; Thomas Lee, Esq., \$200; Patrick Jeffrey, Esq., \$200; S. W. Pomeroy, Charles Vaughan, J. C. Jones, and Samuel Eliot, Esqrs., \$100 each; Doct. Lettsom, of London, the celebrated philanthropist, gave ten guineas. The funds of the Society now amount to about \$14,000. The amount of premiums given by the Society, since the establishment of the Cattle Shows, have averaged about \$1200 each year.

*Method of preventing milk from turning sour.*—Put a spoonful of wild horse radish into a dish of milk; the milk may then be preserved sweet, either in the open air, or in a cellar, for several days, while such as has not been so guarded will become sour.—*Am. Farmer*.

From the Worcester Ægis.

**THE SUN FLOWER.**

The muse of History has not preserved the name of the honest Dutchman, who first introduced the sun flower to garison the garden, and stand sentinel of its outposts, smirking with its great, broad, good humored face, at every passer, and bending to the day star with Eastern adoration; and herein has history been faithless to the benefactors of our race, as in the many other matters where she neglects departed worth, or inscribes lying legends instead of solemn truths on the page. The goodly sun flower unlike the gay dandies of the earlier months, who come parading out in their coats of many colors, on soil of aristocratic refinement, is a plain, simple republican in his habits, and he grows as fair, and as tall, and as goodly to see, when he plants himself by the way side, as when he looks down in the delicate company of the peony, or the tulip. An upright gentleman is he too, looking boldly round him with the consciousness of merit: and as liberal and free as he is beautiful; imparting food and shelter to the birds that nestle under his leaves in the autumnal storms, with the munificence of a generous patron.

Of all the scenes of grandeur on which the eye rests, commend us to the view of a squadron of sun flowers. Who has not seen the warriors of the militia, spreading in long line, or gathering in column, bristling with burnished steel, nodding with plumes, and girt so tight with belt and buckle as not to be able to draw breath but once in every three steps? And who has not felt that it was a sublime sight, as the pageant rolled by with the flash of sun beams on sword and bayonet—and banners floating out to the beat of drum, and the clang of trumpet, and many a pound of warranted live geese feathers, tied to a stick dancing over helmet, cap, and bonnet. But what is all this, to the splendor of a regiment of sun flowers, with their broad disks, and yellow fringes gathered round the home of the husbandman.

Learned philosophers have stated that the effect of familiarity is to deaden our feeling of wonder and surprise. From this principle it is that bright eyes look, and red lips speak, without admiration of the goodly flower of the sun. The taste and fashion of the time is for things dearly bought and far brought. Let some adventurer furnished with a dozen seeds from some of the stately heads of the citizens of the garden, provide a name which cannot be spoken—and a price which few can pay, and our honest friends would walk into parlors, and set on carpets, and affect to grow delicate and gentlemanly as favored exotics.

We like the consistent political course of our leafy friend who turns his face alike to the declining and rising sun: who if he may occasionally loll over the fence, does not rest there because he cannot stand alone.

The goodly plant unites utility with elegance. The oil extracted from the seed may be burnt in the lamp of the student—spread on the plate of the epicure, or bestowed on the painter's canvas—the flower cups furnish an esculent pleasant to the taste, and honey of delicious flavor—and the stalks afford the materials for hemp, to hang rones, and fasten horses. We know not but its cultivation for sugar would be as such an improvement in New England husbandry, as the

growth of the beet for that invaluable purpose, which has been recommended by the savans of France.

**Brighton Cattle Market.**—Monday, June 1, 1829. The number of beef cattle 120, sold from \$5,50 to \$6,50 per hundred. All sold by 9 o'clock, A. M. Sales, 50 cents per hundred more than any preceding week for the year past.

**Mustard Seed.**—I have often been surprised that this article so easily raised, should not be more extensively cultivated; it would certainly pay well, as I believe the *Flour of Mustard*, is now retailing at 75 cents per lb. It is altogether surprising that we should still be importing this article in its manufactured state.—*Ohio Repository*.

**Quarterly Review.** The last number of this valuable and interesting work has just been republished by Wells & Lilly, and contains articles on the following subjects:—Life and Writings of Dr Parr—New Colony on Swan's River—Judge Hall's Letters from the West—Surtees' History of Durham—The Journal of a Naturalist—Currency—Mechanical Philosophy—State and Prospects of Great Britain—New Publications—Price \$5 per annum.

The season was never so backward as it is this year, in the neighborhood of Dublin, and Ireland generally; but we have been informed, that there are fewer cases of fever at present in the hospitals, than were ever before known at this period of the year. We need not observe, that a late season is always considered auspicious to the hopes of the agriculturist in this climate.—*Dublin Morning Chronicle*.

Mr S. G. Reynolds, of Bristol, R. I. has invented, patented, and put in operation, at Pawtucket, a machine for manufacturing wrought nails, by water power. A complete and substantial head is formed to the nail, with a smooth and exact taper, preferable to those wrought by hand. Mechanics speak highly of it.

**NOTICE.**

There will be an adjourned meeting of the Massachusetts Horticultural Society, at the HORTICULTURAL HALL, over the counting room of the New England Farmer, on Saturday next, the 13th inst, at 11 o'clock, A. M.

Members are requested to be punctual in their attendance.

R. L. EMMONS, *Rec. Sec'y.*

Boston, June 10th, 1829.

**Stone and Aqueduct Pipe.**

A further supply of this very useful and necessary article for drain and water courses, which is superior and cheaper than anything used for the purpose, is for sale at the Agricultural Warehouse, No. 52 North Market street, where orders are received for a supply of any quantity or size wanted, with turns and circular pieces to match. J. R. NEWELL, Agent for Stone Pipe Corporation Company. 3w

**Buckwheat, &c.**

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market Street, A few bushels of Buckwheat, growth of 1828. Also, a further supply of Fowl Meadow Grass Seed, of superior quality.

**New China Tea Sets, and light blue Dinner Ware.**

Received, a great variety of the above; which, with a complete assortment of Crockery, China, and Glass Ware, are offered for sale, low, at No. 4 Dock Square.

**Seed Potatoes.**

For sale, at No. 26 Foster's wharf, 200 bushels of superior Nova Scotia Potatoes. A fine opportunity is here offered to farmers, who wish to improve the quality of their seed potatoes. June 5

**Millet Seed.**

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market street. 50 bushels of Millet Seed,—clean, and of superior quality. Also, a very extensive variety of Ornamental Flower Seeds, in papers of 6 cts each, or 100 varieties, one paper each, for \$5,00.

**ROMAN**—This elegant, full blooded horse, a bright bay, with black legs, mane, and tail, of high spirit and good temper, will stand at the farm of Mr Stephen Williams, in Northborough, Ms, at \$20 the season, to be paid before the mares are taken away.—See New England Farmer, May 15.

**Red and White Clover Seed.**

For sale at the New England Farmer Seed Store, No. 52 North Market Street, 500 lbs. Dutch White Honeysuckle Clover, (imported.) Also, Herd's Grass, Red Top, Orchard Grass, Lucerne, Fowl Meadow, Hemp and Flax Seed, &c, &c. March 27

**FARM** for sale in Milton, of about 200 acres, remarkably well watered, with every variety of lands and fruits, good substantial buildings, and a large portion of valuable woodland.—Also, for sale, or to let, opposite to the above named premises, a large dwelling house, with a good bake house, very pleasantly situated.—For further particulars, see the New England Farmer for May 15, or inquire of the publisher, or P. H. Pierce, 95 State st, or N. Tucker, on the premises. May 22, 1829. if

**Imported Horses.**

Barefoot, and Cleveland, the two English horses, will stand for the season at their stable in Brighton. Barefoot at \$25, and Cleveland at \$10, with \$1 for the groom. a24

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.	3 00	5 00
ASHES, pot, first sort,	ton.	125 00	130 00
Pearl, first sort,	"	125 00	130 00
BEANS, white,	bushel.	1 00	1 37
BEEF, mess,	barrel.	10 25	10 50
Cargo, No. 1,	"	9 00	9 50
Cargo, No. 2,	"	8 00	8 50
BUTTER, inspected, No. 1, new,	pound.	14	16
CHEESE, new milk,	"	7	9
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	7 00	7 12
Genesee,	"	7 00	7 50
Rye, best,	"		
GRAIN, Corn,	bushel.	56	60
Rye,	"	70	80
Barley,	"		67
Oats,	"	40	42
HOG'S LARD, first sort, new,	pound.		9
LIME,	cask.	85	90
PLASTER PARIS retails at	ton.		3 50
PORK, clear,	barrel.	16 00	16 50
Navy, mess,	"	13 00	13 50
Cargo, No. 1,	"	13 00	13 25
SEEDS, Herd's Grass,	bushel.	2	60
Orchard Grass,	"	3	00
Fowl Meadow,	"	3	00
Rye Grass,	"	4	00
Tall Meadow Oats Grass,	"	2	50
Red Top	"	62	1 00
Lucerne,	pound.	38	50
White Honeysuckle Clover,	"	33	50
Red Clover, (northern)	"	7	8
French Sugar Beet,	"		1 50
WOOL, Merino, full blood, washed,	"	30	37
Merino, full blood, unwashed,	"	20	23
Merino, three fourths washed,	"	25	30
Merino, half blood,	"	23	26
Merino, quarter washed,	"	22	21
Native, washed,	"	20	22
Pulled, Lamb's, first sort,	"	35	37
Pulled, Lamb's, second sort,	"	22	25
Pulled, " spinning, first sort,	"	27	30

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD,

(Clock of Faneuil-hall Market.)

BEEF, best pieces,	pound.	10	12 1-2
PORK, fresh, best pieces,	"	7	10
whole hogs,	"	5	7
VEAL,	"	6	12
MUTTON,	"	4	12
POULTRY,	"	10	16
BUTTER, keg and tub,	"	14	20
Lump, best,	"		20
EGGS,	dozen.	12	16
MEAL, Rye, retail,	bushel.		1 00
Indian, retail,	"		70
POTATOS,	"		50
CIDER, [according to quality.]	barrel.	2 00	2 50

## MISCELLANIES.

## THE SWEET BRIER.

BY BRAINERD.

Our sweet autumnal western-scented wind  
 Robs of its odors none so sweet a flower,  
 In all the blooming waste it left behind,  
 As that the sweet brier yields it; and the shower  
 Wets not a rose that buds in beauty's bower  
 One half so lovely,—yet it grows along  
 The poor girl's pathway—by the poor man's door.  
 Such are the simple folks it dwells among;  
 And humble as the bud, so humble be the song.

I love it, for it takes its untouch'd stand  
 Not in the vase that sculptors decorate—  
 Its sweetness all is of my native land,  
 And e'en its fragrant leaf has not its mate  
 Among the perfumes which the rich and great  
 Buy from the odors of the spicy east.  
 You love your flowers and plants—and will you hate  
 The little four leaved rose that I love best,  
 That freshest will awake, and sweetest go to rest?

## TEMPERANCE.

Would you extend your narrow span,  
 And make the most of life you can;  
 Would you, when medicines cannot save,  
 Descend with ease into the grave;  
 Calmly retire like evening light,  
 And cheerful bid the world good night?  
 Let temperance constantly preside,  
 Our best physician, friend, and guide.  
 Would you to wisdom make pretence,  
 And be esteemed a man of sense?  
 Let temperance, friend to wealth and fame,  
 With steady hand direct your aim;  
 Or like an archer in the dark,  
 Your random shaft will miss the mark,  
 And while life's thorny maze you trace,  
 Still seek renown but meet disgrace.

*Olden Time in Massachusetts.*—In 1627, there was but 37 ploughs in all Massachusetts, and the use of these agricultural implements was not familiar to all the planters. From the annals of Salem it appears, in that year, it was agreed by the town to grant Richard Hutchinson 20 acres of land, in addition to his share, on condition "he set up ploughing."

1630. A sumptuary act of the General Court prohibited short sleeves, and required the garment to be lengthened so as to cover the arms to the wrists, and required reformation "in immoderate great breeches, knots of ribbon, broad shoulder bands, and tays, silk rases, double cuffs, and ruffs."

1639. "For preventing the miscarriage of letters, it is ordered that notice be given, that Richard Fairbank, his house in Boston, is the place appointed for all letters, which are brought from beyond the sea, or are to be sent thither, are to be brought unto him, and he is allowed for every such letter 1d., and must answer all miscarriages through his own neglect in this kind, provided that no man shall be obliged to bring his letters thither unless he please."

1647. The Court order, that if any young man attempt to address a young woman without consent of her parents, or in case of their absence, of the County Court, he shall be fined £4 for the first offence, £10 for the second, and be imprisoned for the third.

1649. Matthew Stanley was tried for drawing

in the affections of John Tarbox's daughter, without the consent of her parents, convicted, and fined £5: fees 2s. 6d. Three married women were fined 5s each, for scolding.

1653. Jonas Fairbanks was tried for wearing great boots, but was acquitted.—*Nat. Egis.*

*An Innkeeper's Regret.*—Joseph II. Emperor of Germany, travelling incognito, stopped at an Inn in the Netherlands, where it being fair time, and the houses crowded, he readily slept in an out-house, after a slender repast of bacon and eggs, for which and his bed he paid the charge of about three shillings and sixpence, English. A few hours after, some of his Majesty's suite coming up, the landlord appeared very uneasy at not having known the rank of his guest. 'Pshaw, man,' said one of the attendants, 'Joseph is accustomed to such adventures, and will think nothing of it.' 'Very likely,' replied mine host, 'but I shall—I cannot forgive myself for having an Emperor in my house, and letting him off for three and sixpence.'

*Sleep.*—The capacity for sleeping, like the capacity for eating and drinking, is to be increased by indulgence. Much depends upon habit. Some people can sleep when they will, and can wake when they will; and are as much refreshed with a short nap as a long one. Sea-faring people have this property from education. One gentleman, who entertained a notion that a second nap was injurious, invariably got up as soon as he awoke, no matter how early the hour—winter or summer. Others, again, will sleep for four-and-twenty hours. The celebrated Quin had this faculty. 'What sort of a morning is it, John?' 'Very wet, sir.' 'Any mullet in the market?' 'No, sir.' 'Then, John, you may call me this time tomorrow.' So saying, he composed himself to sleep, and got rid of the ennui of a dull day in the arms of Morpheus.

*War Horses.*—General Washington had two favorite horses; one a large elegant parade horse of a chesnut color, high spirited, and a gallant carriage; this horse had belonged to the British army: the other was smaller and his color sorrel. This he used always to ride in time of action; so that whenever the General mounted him, the word ran through the ranks, 'we have business on hand.'

At the battle of Germantown, General Wayne rode his gallant roan, and in charging the enemy, his horse received a wound in his head, and fell, and was supposed dead. Two days after, the roan returned to the American camp, not materially injured, and was again fit for service.

*There's tricks in a' trades but ours,* (as the lawyer said to his client.) An honest rustic went into the shop of a Quaker to buy a hat, for which 25s. was demanded. He offered 20s. 'As I live,' said the Quaker, 'I cannot afford to give it thee at that price.' 'As you live!' exclaimed the countryman, 'then live more moderately.' 'Friend,' said the Quaker, 'thou shalt have the hat for nothing. I have sold hats for the last twenty years, and my trick was never found out till now.'

*Singular Passenger.*—On the 29th ultimo, when Mr John Doran, had returned from Moores Field to Mulica Hill, with a load of wood, and taken

care of his horses, he discovered a rattle snake, about two feet long, with six rattles, occupying the seat on the load which he himself had occupied in travelling four or five miles. Some persons might conclude that the object of his visiting our village, was to obtain employment; as a late member of the House of Representatives from Georgia, in a speech against the tariff, declared the manufacturers to be a set of reptiles. But it is more likely, however, that he had concealed himself in a hollow stick of wood, was put on the wagon unnoticed, and after arriving at Mulica Hill, had placed himself in the seat of Mr Doran, for the purpose of viewing more minutely, the singular appearance which the place presents to strangers.—*Woodbury, N. J. Herald.*

*Mangel Wurtzel, Sugar Beet, &c.*

For sale at the Seed Store connected with the New England Farmer, 52 North Market street, 200 lbs. Mangel Wurtzel.

209 lbs. French Sugar Beet, raised expressly for this establishment, by JOHN PRINCE, Esq. Roxbury.—The superiority of this seed and the excellence of the roots for cattle are too well known to need comment.

Also Double Tuberoses, Tiger Flowers, Amaryllises, Formossissima, &c., beautiful bulbs now in season to plant.

Also, White Mulberry Seed, 50 cts per ounce, Lucerne, or French Clover, White and Red Clover, Sanfoin, Timothy, Orchard Grass, Oat Grass, Herds Grass, &c.

Also, several varieties of field corn, viz. the Early Golden Sioux, Gilman, Red, Turkey Wheat, Early Jeffersons (for the table) Sweet, or Sugar (for the table.)

The Appalusia Melon—a new variety from Illinois, introduced by Doct. GREEN.—This melon was originally derived from the western Indians, by E. WARREN, Esq.—is in eating from the 1st of September to the 1st of November—melons small, remarkably sweet, with red flesh, and a very thin rind—25 cts per ounce.

Also, the Apple Seeded Melon, a very early variety. The Star Melon, a very late variety, of the Nutmeg species.

*Agricultural Books.*

The third edition of *Fessenden's New American Gardener*; this work has been pronounced by the most judicious horticulturists in New England and the middle states, to be the best treatise on Fruit Trees, Vegetables, Grape Vines, &c., to be found in this country—price \$1.25.

The *Vine Dresser's Theoretical and Practical Manual*, on the Culture of the Vine; and Making Wine, Brandy, and Vinegar. By Thiebaut de Berneaud.

The *Young Gardener's Assistant*, containing Directions for the cultivation of Culinary Vegetables, and Ornamental Flowers. By T. Bridgeman, gardener, New York—price 37 1-2 cts.

A practical Treatise on the Management of Bees; and the Management of Apiaries, with the best method of destroying and preventing the depredations of the Bee Moth. By James Thacher, M. D.—price 75 cts.

Also, one copy of each of the following rare works:—*Phytologia*, or the Philosophy of Agriculture and Gardening; with the theory of Draining Morasses, and with an improved construction of the drill plough. By Dr Darwin. (Dublin edition, price three dollars and fifty cts.)

Darwin's *Botanic Garden*—(price three dollars, a fine, correct copy.

*Tall Meadow Oat Grass Seed.*

This day received at the New England Farmer Seed Store, 52 North Market street, 20 bushels of Tall Meadow Oat Grass Seed, at \$2.50 per bushel.

*Powder at 2s per lb.*

DUPONT'S POWDER, quality warranted, for sale at Copeland's Ammunition Store, 65 Broad st, at retail. Also, SHOT, CAPS, &c. of the best quality—cheap for cash.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

Printed for J. B. RUSSELL, by I. R. BUTTS—by whom all descriptions of Printing can be executed to meet the wishes of customers. Orders for printing received by J. B. RUSSELL, at the Agricultural Warehouse No. 52 North Market Street. ☐ No paper will be sent to a distance without payment being made in advance.

## AGRICULTURE.

### SALT AS A MANURE.

(By the Editor.)

There have been few subjects, relating to agriculture, which have been more controverted than the question relative to the value of salt as a manure. To recommend salt as a fertilizer, pamphlet after pamphlet, essays, which cannot be numbered, and treatises long enough to tire the patience of the most dogged disciple of dulness, that ever dozed after dinner, have been poured out on a patient public, from "time whereof the memory of man runneth not to the contrary," down to the present enlightened period. But, notwithstanding salt has been so highly extolled, the sentiments of the most scientific and experienced cultivators, who have written on the subject, within the last eight or ten years, have been against its use as an application to land. They say, in substance, if salt alone, were in all cases a valuable manure, we could have no barren sea coast. All lands subject to the saline influences of the sea must become as rich as if they were pervaded by the drainings from a farm yard. Cape Cod would be as fruitful as "Araby the blest," and many a mile of naked beach, which hardly exhibits a trace of vegetation, would be as fertile as any mixture of soil and manure can possibly render the earth's surface.

A writer in the "Farmer's Journal," printed in London, in treating of the value of common salt as a manure, states that "A rich sandy loam, a poor sandy soil, a strong clay, and a barren peat-moss soil were severally manured with salt. Each variety of soil was treated and cropped in the same way. On each of these soils salt was applied in various proportions from five to sixty bushels per acre, and upwards; these proved to be two extreme points; for five bushels per acre were productive of no apparent effect whatever, while sixty bushels produced absolute sterility.

"To grass land the salt was applied by scattering it over the surface with a shovel, in the manner of applying powdered caustic lime in its simple state. It was applied to the grass land in October, and also in March.

"To the soils above mentioned, in tillage, salt was applied as follows:—1st, simply by itself; 2d, combined with lime; 3d, combined with spit manure; 4th, combined with long dung; 5th, combined with oil-cake dust.

"The mode of application was also varied as follows:—1st, by scattering it on the surface simply, and also combined with manure, and ploughing it in previous to sowing the seed; 2d, depositing it (in these different states) in the seed bed along with the seed; in some instances broadcast, and in others in drills; and lastly, applied to the surface after the vegetation of the seed, or of the appearance of the plants above ground. Different proportions of salt and spit manure, long dung, and of clay, were also respectively mixed up in heaps, and suffered to remain for several months, in order to ascertain whether any, or what change might be effected by salt in the process of decomposition, either as hastening or retarding its

progress; similar heaps of these substances simply, or without salt, being placed side by side, for the purpose of obtaining comparative proofs. I may also add that salt in solution of various degrees of strength at the proper season, was applied as a topical remedy for the rust disease of wheat.

"The grain or white straw crops manured with salt, were wheat, barley, oats, rye and Indian corn; turnips, mangel wurtzel, carrots, and potatoes, of bulbous, and tuberous roots; peas, and beans of the leguminous or pulse crops; and flax of the oily seed crops.

"The general result of all the trials, which were continued three years, proved that five bushels of salt per acre, under any circumstance of soil, mode of application, or kind of crop, had no sensible effect whatever on the growth of these different crops; and that when the quantity of salt applied reached to 60 bushels per acre, vegetation did not take place at all, but absolute sterility was the consequence. At harvest, when the crop should have been reaped, the seed was found in the soil in as sound and perfect a state as when sown in the preceding spring. This quantity of salt, however, when mixed with spit manure, and dug in, previous to sowing the seed, proved less injurious, as a few seeds vegetated and grew. In the following spring, this piece of land, rendered barren, by the application of 60 bushels of salt applied with the seed, was dug and sown with the turnips; the seed vegetated some days later than that sown on the adjoining land, to which no salt had been applied; but the turnip fly made its appearance on the salted and unsalted land at the same time, and was equally successful in its ravages on both crops. In every other trial, salt proved of no use whatever in preventing the turnip fly, or checking its destructive progress. The next following spring the land was sown with perennial red clover; and comparing the vegetation of this seed, and the progress of the plants, on the previous sterile land, with those sown on the unsalted land adjoining, the progress of the plants on each land was so uniform and equal as to prove that the sterile effect of the salt had disappeared.

"The various modes of applying salt above mentioned, and the various kinds of crops submitted to its influence, all tended to confirm opinion, or rather prove it to be a fact, that salt retards the vegetation of seeds, and if applied in too great a quantity destroys vegetation altogether; and that salt renders manure, properly so called, less active and less beneficial to the plants; and also, that the sterile effect to the soil is not lasting.

"The only benefit accruing to tillage land from the application of salt, was apparent in the instance of the rich clayey loam, and rich sandy soil; here the straw was light and the sample fine; the produce from the same soils without salt, consisted chiefly of rank straw, with a light shrivelled sample of corn. The fact was that the soil was too rich and highly manured to grow corn, and the salt in this instance, so far reduced its over fertile state, as to render it suitable for the production of grain. Farmers, however, I believe, have seldom reason to require a remedy for over richness of soil.

"Beans and flax seemed to feel the sterile effects of salt more than any other of the crops above named. A smaller quantity than 60 bushels of salt per acre, sown with the seed, rendered the soil so barren that it retarded the vegetation of the beans and flax. Carrots hardly seemed to feel its effects after the vegetation of the seed; the fact is, that this root penetrates deep, and soon passes beyond the reach or influence of the salt when applied with the seed, or to the surface of the land.

"When salt was applied to grass land at the rate of five bushels per acre, no effect whatever was perceptible; but when applied at the rate of from 60 to 100 bushels per acre, the grass was speedily destroyed, and did not again recover for that season, nor indeed till fresh grass seed had been sown and a top dressing of manure.

"The rust in wheat generally makes its appearance just about the period when the wheat comes into flower. Solutions of salt of various degrees of strength were applied to the crop previous to any appearance of the disease, and also after the symptoms became confirmed. A very weak solution had no effect whatever, and a solution strong enough to destroy the fungus, or rust, destroyed also the plant of wheat itself.

"Common salt in a state of perfect purity consists of soda 44, muriatic acid 50, and water of crystallization 6-100; but then common salt, such as we buy it, even for culinary purposes, is never pure, but combined with various proportions of muriate of magnesia, sulphate of magnesia, and sulphate of lime; the first mentioned substance is very deliquescent, and attracts moisture from everything near it; hence the appearance of land where common salt has been applied; after rain it appears dark colored and damp; during dry sunshine, white and powdery. A consideration of the nature of neutral salts, and of the vegetable economy, might have led us *a priori* to the conclusion which the actual experience of salt, applied as a manure has demonstrated."

The above experiments appear to have been made with care, very much diversified, on a large scale, and for the express purpose of ascertaining what value, if any, can be attached to salt as manure. The result was not in favor of salt, either as a fertilizing substance, a preservative against mildew, or a destroyer of insects. Other trials both in Europe and America give corresponding results. Mr William M'Martie states in London's Magazine, vol. iv. p. 456, that he tried salt on half his carrot grounds, at the rate of a cubic inch to a square yard, and that "the part that was salted did not differ at all in appearance from that which was not, with regard to the growth of the tops. When the crop was taken up, I could not perceive that there was the slightest difference in the two parts; therefore, it would appear that that quantity of salt to a square yard does neither good nor harm. I sowed the same proportion upon the surface of my shallot ground, after the shallots were above the ground, with the idea that it would prevent that rot at the roots, which they are so subject to; but I could not perceive that it had any effect whatever. In the month of March, I also sowed four square yards of grass with salt,

in the pleasure ground, to see what effect the different proportions would have on its growth. In the first yard I strewed one cubic inch over it; in the second two; in the third three; and in the fourth, four cubic inches. In the first and second yards the salt had no perceptible effect; in the third yard it rather retarded the growth for a short time; but the effect the quantity had upon the fourth yard was very plain indeed, turning it quite yellow in about ten days after it was put on. It was not sufficiently powerful to kill either the moss or grass, which continued in that sickly state till autumn; and at this moment I cannot perceive the slightest difference in the appearance of all the four yards.

"I have used it successfully, put on in a large quantity, in destroying weeds on approach roads; but it must be done annually, to have the effect of keeping such constantly clean. I would not recommend its being laid on garden walks for that purpose, as I lately witnessed the box edgings of a garden completely destroyed by it. In paved courts, or stable yards, it might be used successfully in destroying the grass, weeds, &c.; and being now so cheap an article, it would be a considerable saving compared with hand weeding. In short I have a higher opinion of its destructive qualities than its vivifying properties, at least as far as I have seen it applied."

J. Kenrick, Esq. of Newton, Mass., in a communication, published in the N. E. Farmer, vol. iv. p. 138, states "I dissolved a bushel of rock salt in water, and with a water pot applied it on a part of my nursery, where the rows were four feet apart, and the ground much inclined to weeds, at the rate of 16 bushels to the acre. I also made an experiment in another part of the nursery, where the soil was different, and a soft loam, by sowing two bushels of coarse-fine salt, at the same rate of sixteen bushels to the acre. Again I made another trial, by sowing a single quart on a square staked out, upon a knoll I had just sowed with hay seed, and Indian corn for fodder, and rolled down, and in the same proportion to the acre. I know not what appearances may be in future; and can only say, no sort of effect has been visible as yet."

A writer for Loudon's Magazine, vol. v. p. 444, in an article dated Philadelphia, May 1828, says "Common salt has been tried here on asparagus, but the effects found quite otherwise than very beneficial."

It would be easy to multiply testimony for as well as against the use of this article as manure; but we believe the majority of modern authorities are against its use.

Manuring land is providing food for the vegetables which you intend shall grow on the land manured. You can no more feed your plants with salt than you could your sheep, and horses. Salt is a condiment, like pepper, and spice, not an article of food, like roast beef, and boiled potatoes. Salt is not an article in great demand by a growing vegetable, because but little of it can enter into the composition of such vegetables. Vegetables are composed, principally of carbon, (coaly matter) and carbon is the chief constituent of barn yard, and other manures which are most essential to the growth of plants.

*Baltimore and Ohio Rail Road.*—A very rapid progress is making in this work. The amount of excavation and embankment, already executed, is stated to be very considerable.

FOR THE NEW ENGLAND FARMER.

### PRESERVING SMOKED MEATS, &c.

MR EDITOR—A reply to the following query a few weeks ago, when I was putting away my smoked meat for the summer, might have been useful to me; and indeed it may yet be useful to me and others.

What is the best possible mode of preserving hams and other smoked meat from flies?

Yours, &c., SAM'L TYLER.

Attleborough, May 21, 1828.

*Remarks by the Editor.*—We will mention several methods, which have, we believe, been successfully put in practice for the purposes stated by our correspondent.

The Hon. THOMAS GOULD, formerly President of the Berkshire Agricultural Society, in a communication published in the New England Farmer, vol. i. p. 275, observed, "Much experience has enabled me to offer you a prescription for preserving smoked meat from the ravages of all small animals, and pure and sound for any length of time, and in any climate. It is the use of CHARCOAL. My mode of putting down any kinds of smoked meats is this: Take a tierce, or box, and cover the bottom with charcoal, reduced to small pieces, but not to dust; cover the legs or pieces of meat with stout brown paper, sewed round so as to exclude all dust, lay them down in the coal in compact order, then cover the layer with coal, and so on till your business is done, and cover the top with a good thickness of coal.

The use of charcoal properly prepared in boxes, is of great benefit in preserving fresh provisions, butter, and fruits in warm weather, also in recovering meats of any kind, when partially damaged by covering the same a few hours in the coal.—Let those whose situation requires it, make the experiment on any article of food subject to decay, and they will more than realize their expectations."

A Mr John Potter, whose communication may be found N. E. Farmer, vol. ii. p. 5, observes "I have for more than twenty years past kept meat hanging up in my smoke house, through the summer season, and no fly, worm, or bug has injured it.

"To prevent such injury I take clear strong ley made of wood ashes. I commonly boil it to make it stronger than it generally runs off, then I take my bacon and smoked beef, having two or three gallons of the ley in a large iron-kettle. I take each piece of meat and dip it into the ley, so that it is completely wetted with it, then I let it dry—then I hang the meat in its former place. By this process I have invariably found that I kept the meat free from bugs and worms, and no taste of ley is ever perceived, not even on the outside."

A writer for the American Farmer, (see N. E. Farmer, vol. ii. p. 365,) says, "Last year not having a sufficiency of salt, I packed my hams and shoulders in dry oats, examined them once in the summer, and found they kept as well as when packed in salt. I have not seen a single skipper on bacon thus treated. It is a cheap and very practicable method, no expense attending it, the oats are not injured. It is very little trouble to unpack them, and it may be best to examine them two or three times in the summer—it changes their position. When two pieces touch each oth-

er they may get mouldy, but being very particular to see mine well separated by the oats, not one would have been injured if they had remained till fall without being drawn."

Another mode which is practised by many, who supply Boston market, is to sew canvas, cotton, or some other cloth tightly about the ham; then give the cloth two or three coatings of lime white wash, which thoroughly protects the inclosed article.

### MOWING.

They who have not been in their youth accustomed to do this work, are seldom found to be able to do it with ease or expedition. But when the art is once learnt, it will not be lost.

As this is one of the most laborious parts of the husbandman's calling, and the more fatiguing as it must be performed in the hottest season of the year, every precaution ought to be used which tends to lighten the labor. To this it will conduce not a little, for the mower to rise very early, and be at his work before the rising of the sun.—He may easily perform half the usual day's work before nine in the morning. His work will not only be made easier by the coolness of the morning air, but also by the dew on the grass, which is cut the more easily for being wet. By this means he may lie still and rest himself during all the hottest of the day, while others who begun late are sweating themselves excessively; and hurting their health probably, by taking down large draughts of cold drink to slake their raging thirst. The other half of his work may be performed after three or four o'clock; and at night he will find himself free from fatigue.

If the mower would husband his strength to advantage, he should take care to have his scythe, and all the apparatus for mowing, in the best order. His scythe ought to be adapted to the surface on which he mows. If the surface be level and free from obstacles, the scythe may be long and almost straight; and he will perform his work with less labor, and greater expedition. But if the surface be uneven, cradley, or chequered with stones, or stumps of trees, his scythe must be short and crooked. Otherwise he will be obliged to leave much of the grass uncut, or use more labor in cutting it. A long and straight scythe will only cut off the tops of the grass in hollows.

A mower should not have a snead that is too slender, for this will keep the scythe in a continual tremor, and do much to hinder its cutting. He must see that it keeps perfectly fast on the snead; for the least degree of looseness will oblige him to use the more violence at every stroke. Many worry themselves needlessly by not attending to this circumstance.

Mowing with a company ought to be avoided by those who are not very strong, or who are little used to the business, or who have not their tools in the best order. Young lads, who are ambitious to be thought good mowers, often find themselves much hurt by mowing in company.

Mowers should not follow too closely after each other: for this has been the occasion of fatal wounds. And when the dangerous tool is carried from place to place, it should be bound up with a rope of grass, or otherwise equally secured.

"Mr de Lisle introduced in England, the mowing of wheat. The method is this: the scythe he uses is at least six inches shorter in the blade than the common scythe; and instead of a cradle, has two twigs of osier put semi-circularwise into holes

made in the handle of the scythe, near the blade, in such a manner that one semi-circle intersects the other.

"By this method of mowing wheat, the standing corn is always at the left hand. The mower mows it inward, bearing the corn he cuts on his scythe, till it come to that which is standing, against which it gently leans. After every mower follows a gatherer, who being provided with a hook or stick, about two feet long, gathers up the corn, makes it into a gavel, and lays it gently on the ground. This must be done with spirit, as another mower immediately follows."—*Complete Farmer*.

As reaping is slow and laborious work, it would be right for our countrymen to learn this method of mowing their wheat; which will undoubtedly answer also for other sorts of grain.—*Deane's N. E. Farmer*.

#### THE BRATTLEBOROUGH PRESS.

This new power press has now been in constant operation for a considerable time, and the rapidity with which it throws off the work, while at the same time it executes it in the most beautiful manner, would seem incredible were we not eye witnesses of its operation. It is the second one which has been constructed on the same plan, but it contains many important improvements, which render it now perhaps the most perfect machine of the kind in existence. The first one has been in operation nearly a year and has worked extremely well, but this one has not only surprised but delighted us by the regularity as well as the rapidity of its motion.

It works two forms at a time, which are inked by the same apparatus, the impression being given by two platens, one at each end. Two girls are required to put on and lay off the sheets, which is all the labor required. The ordinary rate at which it runs is three tokens an hour, although on newspapers or other common work fifteen sheets a minute may be thrown off; indeed it has been run at the rate of eighteen a minute, though this is more sheets than can be handled for any length of time. In fact we see not how any more can be done on a press of any construction, for there is no delay in any part, the sheets may be put on as fast as they can be handled. If we mistake not the great Napier press cannot do much more than this does, with twice the number of hands.

The length of the machine is about eight feet, and the whole does not occupy many more square feet of room than the common press; the machinery which is exceedingly compact, is all contained between the ribs and the floor. The workmanship does great credit to the ingenious manufacturer, Mr E. H. Thomas, of this place. The price will be very moderate, and such as to bring it within the reach of nearly all who require one. The proprietors are now manufacturing them for sale, and any communications addressed to Messrs Hobbrook & Fessenden, will meet with prompt attention. We earnestly recommend it to the notice of all who are interested in printing, as the most perfect machine of the kind of which we have ever heard.—*Brattleborough, (Vt.) Messenger*.

*Locusts in Virginia.*—The Staunton paper states, that myriads of Locusts now swarm through this neighborhood. The woods resound with their doleful cry.

#### FARMERS AND MERCHANTS.

In these times of depression and dullness, we know of no class of men who have so little to complain of as those who cultivate the earth.—We have heard it said occasionally that the farmers are in debt, that their produce does not find a ready and a profitable market, and that others have lands that are worn out and unproductive, and it is about as easy to state the cause. If lands are properly managed they cannot wear out.—Deep ploughing and liberal manuring will keep them forever productive.

In Boston market peas have not been sold for less than thirty-three cents the peck, and many have been sold at seventy-five cents. The lowest of these prices is three hundred per cent. more than the cost. Lettuce sells at two and three cents the head, of very small size; radishes six cents the dozen; spinach, turnip tops, and beet tops, vegetables used for boiling, some of them pulled as mere cumberers of the ground, are sold for about their weight in cents. Turnips about the size of a nine-penny piece, twelve and a half cents the dozen. Can any one pretend that with such prices, the raising of vegetables is not a profitable business?

We published in our paper recently an advertisement for a CLERK, "wanted in a wholesale store, who is willing to devote most of his time every day to writing, for a small salary," with the customary direction "apply at this office." On the first day after the publication, seventy-eight persons applied, and on the second about half that number. Besides, we received two or three letters from distant places, the writers of which were anxious to obtain the clerkship.

The reader may smile at the supposed incongruity of the facts that we have thrown together, and wonder what application we intend to make of them. It is no more than this: that when business is so dull in Boston that seventy or eighty able-bodied men apply in one day for a place where constant employment is demanded for a very small salary, and vegetables sell in the market for five hundred times the cost of production, it would be well for some of these persons to retire a few miles into the country and cultivate the earth. We would also impress on the minds of farmers, the folly of permitting their sons to come into Boston for the purpose of learning to measure muslin and molasses, to weigh teas and sugars, and to write puffs for the theatres and concerts, whilst they can employ them in raising peas and potatoes, which will yield more profit on a single summer's work than can be gained in a store in half a dozen.

There is, in truth, no condition of life so enviable as the farmer's. All the absolute necessities of life he can produce directly by the labor of his hands, and most of the luxuries can be purchased with the produce of his farm. If we are met with the declaration that the lands are worn out and refuse to repay the husbandman for his toil, we deny the proposition. Massachusetts is capable of supporting three times, and probably ten times her present population. Land worn out and barren! It is all yet in its infancy, and requires only the hand of industry guided by intelligence, to enable it to yield its thirty, fifty, and even a hundred fold.—*Boston Courier*.

Saltpetre is said to be effectual in killing the wire worm.

*Gooseberry Bushes.*—A gentleman, who has for seven years protected his gooseberry bushes from the disease, or insect, which is so destructive to this fine fruit, informs us, that the disease (which he thinks is an insect) originates in a peculiar kind of moss, which is observable in spots on the stock and branches of the bush, and that whenever he finds it on them, he immediately cuts off the limb. He has left with us several pieces of the bush with the moss on them, in which he entertains no doubt the egg of the insect is deposited. Since he began cutting off these infected limbs, he has had abundance of fine gooseberries, which he could seldom obtain before. It would be well to try the experiment at least.—*Am. Farmer*.

*Brown Bread.*—Some time ago, we published an account of a certain lady's method of making rye coffee, by keeping her rye moist and warm, till the saccharine fermentations had begun; which account has gone the rounds of the papers rather extensively, credited to the "Maine Farmer;" &c. A writer in the Vermont Journal, having read it, and observed "that wetting up Jonny-cake, over night, very much improved its sweetness," had some brown bread "wet up" over night, with less "emptings," (i. e. *emptyings*—subaudi, of the beer barrel,—we need not ask Dr Mitchell for the etymology,) than usual. The result of the experiment was much to the satisfaction of himself and family. We wish those concerned would think of it; for certainly no article of food in common use, so generally falls short of what it may be, and sometimes is, as *brown bread*.—*Vermont Chronicle*.

*Foul and Musty Casks.*—It is a fact that butter tubs, which have become foul by use, can be easily cleansed by filling them with any kind of meal or bran and water, and permit to stand till fermentation takes place—casks which have from any cause become filthy, may be cleansed in this way. And, inasmuch as this mixture, after having performed this operation, becomes more suitable food for swine, than before, there is no expense attending it.—*Vt. Journ.*

*Harvesting Grain.*—Professor Schoen, of Germany, says, "every description of bread corn, which intended for seed, should attain complete maturity before it is reaped; but on the contrary when corn is to be converted into flour, it should be cut eight or nine days before it is fully ripe."—"Experience," says he, "has proved, that such grains as from maturity detach themselves from the ears, always produce the finest plants, from being larger, and more perfect in their conformation. The proper time for reaping corn, destined for the mill, is when the grains being pressed between the fingers yield to it, and become a viscous mass." In some parts of Bohemia, and Hungary, this practice has become a profound secret, because the flour so obtained was very much sought after, and always brought a higher price than the best flour from ripe corn.

*Progress of Temperance.*—A New York paper says, "we were told by one of our most respectable distillers, that his sales of rum for the last six weeks had not equalled the business of two days, a year ago." The general abstinence from the use of spirits will do much toward the restoration of better times.

From the American Sentinel.

### BEES.

MR STARR—In a late number of the New England Farmer, information is requested respecting the source whence the bees obtain the substance they bring to their hives, early in the spring, before any signs of vegetation appear.

It is, in general, obtained from the heads of the skunk cabbage, pothos gynandria polyandria, which is common in our swamps, or low springy ground. The blossoms appear in February and March, and abound with that material with which the bees are seen returning to their hives, at their first commencement of spring labor.

Should "Medicus" become acquainted with any facts respecting these curious little animals, upon which he wants information, I shall be happy to furnish him with any in my power; having been, for more than thirty years, acquainted with the management of bees, and a careful observer of many facts relating to them. N.

Middletown, May 30, 1829.

The Season.—The present appearance of the grass crops in this vicinity is unusually promising, and it is now so far advanced that it may be considered out of danger from a drought. Indian corn came up remarkably well, and has grown so rapidly that it is now earlier than in the average of seasons at this time of the year. English grain of all kinds affords the promise of a bountiful harvest. The apple trees do not so generally bear as in some years, but those which have fruit on look well, and there will, probably, be no deficiency if the season should continue favorable. Of peaches there will be but few, and hardly any pears.—Cherries look tolerably well.—*Mass. Spy.*

From the Journal of a Naturalist.

Trees in full foliage have long been noted as great attractors of humidity, and a young wych elm in full leaf affords a good example of this supposed power; but in the winter of the year, when trees are perfectly denuded, this faculty of creating moisture about them is equally obvious, though not so profusely. A strongly marked instance of this was witnessed by me, when ascending a hill in the month of March. The weather had previously been very fine and dry, and the road in a dusty state; but a fog coming on, an ash tree hanging over the road was dripping with water so copiously that the road beneath was in a puddle, when the other parts continued dry, and manifested no appearance of humidity. That leaves imbibe moisture by one set of vessels and discharge it by another, is well known; but these imbibings are never discharged in falling drops; the real mystery was, the fog in progress was impeded by the boughs of the tree, and gradually collected on the opposite side of them, until it became drops of water; whereas the surrounding country had only a mist flying over it. Thus, in fact, the tree was no attractor, but a condenser; the gate of a field will in the same manner run down with water on the one side, and be dry on the other; as will a stick, or post from the same cause. It is upon this principle that currents of air will be found under trees in summer, when little is perceived in open places; and the under leaves and sprays will be curled and scorched at times, when the parts above are uninjured. The air in its passage being stopped and condensed

against the foliage of the tree, it accordingly descends along its surface or front, and escapes at the bottom, where there are no branches or leaves to interrupt its progress. In winter there is little to impede the breeze in its course, and it passes through; consequently, at this season the air under a tree is scarcely more sensibly felt than in the adjoining field. It may be observed, that in the spring of the year, the herbage under trees is generally more vivid and luxuriant than that which is beyond the spread of the branches; this may be occasioned, in some instances, by cattle having harbored there, and the ground becoming in consequence more manured; but it will be found likewise manifestly more verdant and flourishing where no such accessory could have enriched it, and is, I apprehend, in general chiefly owing to the effects of the driving fogs and mists, which cause a frequent drip beneath the tree, not experienced in other places, and thus in a manner kept up a perpetual irrigation and refreshment of the soil.

Molasses.—It may be interesting to the public, and particularly to our brother Yankees, to know in what manner the price is made up which they pay for Cuba molasses. They will see from the following statement, that the cost of the article at the places from which it is imported, is less than half the amount required for casks to put it in.

Expenses of casks, per gallon,	7 cts.
Freight,	4
Duty,	10
Leakage,	2½
Small charges,	½
Original cost,	3
	27 cts.

The value of Muscovado sugar in some of the West India Islands is from three to four cents per lb., and in others from four to five cents, according to the quality.—*Jour. of Com.*

North Carolina Gold Region.—This richest of all the American mineral regions, saving the coal district of the Middle States, and the Iron of New Jersey, and New York; is every day found to be more and more extensive. We on Saturday morning had a conversation with a gentleman who returned on Friday evening from a visit to the gold region, made at the instance of two gentlemen of this city, who are extensive landholders in the country. He has ascertained that at least 100,000 acres of the lands of those gentlemen are impregnated with gold, and has brought specimens of ore. The gentleman to whom we refer, visited one place where eighty men are employed in working a mine, and the product of their labor is about \$500 a day. While our informant was there, a number of crucibles were dug up, which were composed of soap stone, and must have been buried there for ages. It is therefore evident that the mines must at some remote period have been known to, and worked by, the Indians. Some gold rings, and articles of jewellery were found in the possession of aborigines of that country, on the first settlement of the whites, but where the precious metal came from, has not until this time been known.—*N. Y. Com. Adv.*

Filberts.—These nuts, which are vended in large quantities in the United States, grow as well in our climate, as the common native hazlenuts,

and produce very abundantly. Such being the case, it is hoped, ere long, sufficient will be produced from our own soils, to supersede the necessity of importation; as plantations of this tree would amply remunerate the possessor; or, if planted as a hedge, would be found to be very productive. A single bush of the Spanish filbert, in Mr Prince's garden, produces half a bushel annually.—*Prince's Catalogue.*

Superior and cheap Blacking for Leather.—Those illustrious professors of the black art, Messrs Day & Martin, Warren, Hunt, & Co., are now likely to be eclipsed by Mr Bracconnet, the eminent French chemist, who has discovered that a composition superior, as well as greatly cheaper, may be made from the following formula:—

Take Plaster of Paris, passed through a fine silk sieve, 100 parts; lampblack, 25 parts; malt, 50 parts; olive oil, 5 parts. Let the malt be first macerated in water nearly boiling, to obtain its soluble particles. Then mix the plaster and lampblack in a basin with that liquid, and when evaporated to the consistence of paste, mix the olive oil with it. A little oil of lemons may be added to perfume it.

By the use of this receipt, the farmer may not only prepare a cheap and good blacking for his shoes, but also for the harness of his carriage or gig.—*Register of Arts, London, vol. ii. p. 271.*

A farmer in West Springfield, last year let out his land at the halves, for the cultivation of hemp. He received more than forty-five dollars an acre, as his share of the profit!—*Williamstown Advocate.*

### DEFERRED ARTICLES.

#### RAIL ROADS.

We have never seen a more able and lucid summary of arguments and facts in favor of that species of improved highways, denominated Rail Roads, than is contained in the following extract from Gov. Lincoln's last Message to the Legislature. If a good road has its advantages over a trackless space, rough from the mould of nature, the best of roads is still more desirable. If a smooth, hard, level, straight turnpike is to be preferred to a crooked, narrow, up and down, miry foot path, where a mule would stumble, and a goat must be on the look out for stepping stones, a railway fitted up with the modern improvements is superior to a turnpike. Whether the proposed railway from Boston to Albany will cost more than the value of its advantages, is a question without the sphere of our jurisdiction.

"That the great work of a rail road from Boston to the Hudson River, facilitating communication between the commercial capital of this State and the leading highway and thorough-fare from the immense regions of the North, and West to the commercial capital of the Union, is an event to be realized in the progress of time, no one who has the slightest acquaintance with the geography of the country, and the advance of population, with the increased and multiplied occasions of business consequent upon it can reasonably doubt. If we are yet unprepared for the undertaking, a generation not remote, will assuredly effect it. But we may at least accelerate the work by an examination of the objections which discourage its commencement. Inquiry and investigation will remove obstacles, which prejudice, from the novelty

of this species of improvement, has hitherto opposed, and give that confidence in its success, which will ultimately either impel by a sense of public duty, or influence by motives of private interest, to its execution.

The first question to be resolved, is, do the proposed rail roads offer the best practicable improvement to the means of inter-communication; and another inquiry of not less complexity and difficulty, in what manner, and through what agency, are they to be constructed.

The information, which has recently been diffused through the community, of the facility afforded to heavy transportation, and the ease and rapidity given to travel, by rail roads, has added the conviction of experience to a knowledge of the laws of matter and of mechanical power, in their favor. If there be anything which is rendered certain by the testimony of personal observation, and by a series of experiments producing uniform results, it is the fact of the immense saving of labor and expense, by the adoption of this mode of conveyance. Rail roads have become of familiar use in England, and their introduction into this country, so far as there has been opportunity for trial, has satisfied the most sanguine expectations of their utility, here. It is a point now universally conceded, that wherever the business of any section of country embraces an extensive internal trade, requiring the constant transportation at all seasons of the year, of merchandise and passengers, a rail road may be safely and advantageously determined on. The decision is wisely made to depend on a comparison of the probable extent of accommodation, with the estimated cost of construction. On this head, in reference to the projects now before the Legislature, the best information which can be had upon a preliminary examination, has been already obtained. The facts which admit of precise ascertainment, in distances, inequalities of surface, preferences of location, materials, and expense of assumed amounts of labor, are distinctly and confidently stated by different Boards of Commissioners, and by skilful Engineers, who have presented their Reports to the Government, and who are officially responsible for the accuracy of these details. Whatever is beyond this, must at any time hereafter, as at the present, rest in the confidence of personal opinion. In works of magnitude no greater assurance of success can ordinarily be had, in advance, than a reasonable probability. The Legislator, who waits for more, will be in danger of passing his life in fruitless indecision, and to the end of it, may see his country without progress in improvement. Besides, in public enterprises, the profitable investment of capital is not the only motive to action. Indirect, consequential, and widely diffused benefits, are oftentimes more weighty considerations; and of this character, it is readily conceded, must be, in a great degree, the inducements and arguments which should prevail with the Government to the encouragement of the proposed undertakings. If there is anything sound in the maxims of political economy, if the counsels of the wise and the conduct of the prudent can avail anything, they teach the importance of facilitating intercourse, reducing the cost of transportation, saving manual labor, opening new avenues to trade, and new markets to produce.—Profitless, indeed, useless, and worse than useless, were otherwise the researches and labors and hitherto favored influences of those mighty spirits,

who have led and are now directing governments and individuals to the accomplishment of enterprises, *elsewhere*, compared with which all that is proposed *here*, is truly but inconsiderable. Is it credible, that there is nothing of public advantage in works to which several of the most enlightened States of the Union are now applying the utmost of their resources? Are the already constructed canals of New York of no account, in the unprecedented growth and prosperity of that powerful Commonwealth? Is Pennsylvania wasting on idle and valueless objects the millions appropriated to her projects of internal improvements? Will Ohio justly suffer the reproach of rash adventure in her gigantic schemes for direct communication through the farthest west? Or shall Maryland, encouraged and sustained by the Councils of the Nation, in the amazing attempts to span the lofty Alleghany, both by canal and railway, in the achievements of persevering industry, afford no countenance to the purpose of our limited endeavor? These numerous other examples in our sister States, may inspire us with confidence in the character of works in which, after every precaution of previous inquiry and examination, with an assured and provident forecast of advantages, they have so deeply and so nobly engaged.

But the question recurs, by whom shall the proposed rail roads in Massachusetts be accomplished? The Commissioners have recommended, that it be done at the charge and on account of the State, and to this Legislature was referred, by our predecessors, the responsibility of adopting or rejecting the proposition, or assuming, or aiding in the task, or refusing the sanction of the Government to it altogether.

It has been objected, that the *Western* rail road is but a matter of local interest, to benefit, in an especial manner, the citizens of Boston, and the inhabitants of a narrow district of country upon the route of its location. The like objections might be applied with equal pertinency, to any general improvement. Those who are proximate to a public accommodation, be it of what description it may, from the Capitol of the Government, the Temple of Worship, or the Hall of Justice, to the School House of a District, must enjoy its advantages, more directly and in a greater degree, than those who are remote. Yet this argument necessarily resulting from the nature of things, can never be permitted to prevail with liberal and enlightened minds. If there be a place in the Commonwealth so situate, that it will feel no direct beneficial influence from the occupation of this new highway, neither is there a place which will be prejudiced, in its essential interests, by its construction. To the City of Boston, indeed, it is believed to be of vital concern. But the streams of business, which it will pour into the metropolis, will be returned to the remotest parts of the Commonwealth, in the diffusion of the treasures which trade and commerce produce, or in a relief from the burdens *elsewhere*, to which accumulated wealth will be subjected. If the city be disproportionately enriched, precisely in the ratio of this advance, will be her liabilities to the contributions of the State, and a corresponding reduction in the taxes of other portions of the country. On the other hand, suffer the course of her prosperity to be arrested, her trade to decline, her population to remove, her capital to be transferred to other cities, and where but upon the country, and upon whom but the *yeomanry*, will the demands for the support

of the government be devolved? It matters little whether the treasury be replenished by direct or indirect assessments, if the same capital furnish the fund for the supplies. But the failure of trade must inevitably diminish the present fund. The bank capital of the city which contributes largely to the revenue of the State, now bears a much higher proportion to that of the country, than the valuation of the general property of the former to that of the latter. That this must be reduced, unless business can be extended, will not be questioned. However and whenever it shall be occasioned, the effect will immediately be experienced in the necessary imposition of new and higher duties on the people of the interior, to make up the deficiency. The amount to be raised upon the general valuation will be increased, and there may be danger too, that the aggregate of the valuation, in the city, may be diminished, and the proportion between town and country may be materially changed. It is no less essential to the prosperity of the whole body politic, that the commercial capital of the Commonwealth should be sustained in vigor, than in the animal structure, that the heart, the seat of life, which sends forth the vital fluid to warm and animate the extremities, should beat with strong pulsations, to preserve health and soundness in every part of the natural body.

A jealousy has unreasonably been manifested, lest a *spirit of selfishness* may influence the inhabitants on the route of the proposed location of the road, to advocate its construction, in whole or in part, by the commonwealth. It will be alike a service to the State, and an act of justice to those whose motives are thus distrusted, to remove this unfounded prejudice. The route recommended by the Board of Commissioners was preferred by them, for reasons, which they have fearlessly submitted to public examination. These consist, in the saving of distance, in the less inequalities of surface, and in a favorable difference in feasibility, and cost of construction. The correctness of the results, in these particulars, to which the Commissioners arrived, has no where been controverted. The influence of the citizens, on the route, was not exercised to produce them. It so, in truth, happens, that in many towns in this direction, there is less of local interest to induce to the proposed improvement, than in places more remote. The people of no inconsiderable section of country through which the route passes, now enjoy, by the bounty of nature, a convenient passage way to the ocean, and the great markets on the sea board: while those of another section, not less important, have opened to them an advantageous avenue to trade, through a work of art, recently executed by the almost unassisted enterprise of the citizens of a neighboring State. The valleys of the *Connecticut* and *Blackstone* are not the districts of country most to be benefited by the accommodation of rail roads, nor will the Representatives from those districts justly incur suspicion, if they should be found to advocate their construction. The object is of general concern. The promotion of the great interests of the commonwealth,—the extension of domestic trade,—the saving of that tax on labor which now bears down the industry of the country, which leaves agricultural produce to perish on the land, from the expense of getting it to a market, and subjects manufactures to charges in transportation which absorb all profits in their management,—

these are motives for the patronage of the government to the contemplated works of improvement. Without this patronage, exercised to some extent in advancements towards expense, it is much to be feared they cannot be undertaken, or if undertaken, that it must be grants of privilege and power repugnant to the sentiments of the people, inconsistent with the genius of a free government, and impairing the control and future enjoyment, by the community, of the capacities of the country for other purposes, and possibly, still higher objects. Let the subject, then, be viewed carefully, patiently, and without excitement, and if upon faithful investigation it shall be found entitled to favor, let that measure of encouragement and support be accorded to the work, which shall secure its effectual and most advantageous accomplishment.

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, JUNE 19, 1829.

### ERRATA.

In some of the copies of the last number of our paper, the following errors in the valuable article on the "Circulation of Sap in Trees, &c.," were suffered to pass without correction.

Page 370, 1st column, line 20 from the top, after "others," insert a period, and commence the word "this" with a capital letter.

Line 22, in the same column, for "preceded," read *succeeded*, and for "summer," read *sunny*.

Line 19 from bottom in the same column, for "heads," read *buds*.

### INDIAN CORN.

Judge Peters, formerly President of the Pennsylvania Agricultural Society, recommended the harrow instead of the plough in cultivating Indian corn; and perhaps in weeding, or the first time of hoeing, the harrow will be found preferable to the plough, especially in a light, mellow soil. In a stiff, or stony soil a plough or cultivator is to be preferred, at least for the second and third time of hoeing. The plough, or cultivator leave more of the land light, and in a situation to be easily disposed of by the hoe, and are less impeded by stones, roots, and other obstacles, than the harrow. It will, therefore, be best to be governed by circumstances, but, perhaps, as a general rule, harrowing for the first time of hoeing, and ploughing at half hilling, and hilling, will prove the most advantageous mode of cultivation. After your corn is hoed for the first time, it will be a great advantage to place about each hill a handful of ashes, or gypsum; or some say a mixture of both will prove more advantageous than either used separate.

### HONOR TO WHOM HONOR IS DUE.

An excellent essay, well calculated to benefit the community, entitled "Hints to People of Moderate Fortune," originally published in the *Massachusetts Journal*, was reprinted in our paper, page 368. We do not recollect how we came by the article, but have seen it circulating in several newspapers as an *stray*, without marks of ownership. We therefore appropriated it to our reader's behoof, with no more idea of claiming it as ours by virtue of authorship, or trespassing on the property of others, than if we had made use of a quantity of sun beams, whose transit had been over and about our neighbor's premises. We

should be proud of the ownership of such a chattel, but a regard to justice compels us to indicate its true proprietor. We understand that it was written by Mrs Child, lady of the Proprietor and Editor of the *Massachusetts Journal*.

FOR THE NEW ENGLAND FARMER.

### PEACH TREES.

MR FESSENDEN—I notice a very intelligent horticulturist states in a late paper of yours, that during the past cold season "the peach tree has suffered severely from Massachusetts to New Jersey."—I am aware that this tree has so suffered in Massachusetts, and have heard of the instance referred to in New Jersey, but I can assure you that on Long Island, which is between the two points named, *not a single tree* has suffered in the least; indeed I have not seen a blossom bud that has been injured. And the peach, nectarine, and apricot trees are now loaded, and even in many cases overcharged with fruit. The orchard referred to in New Jersey, and which is said to have been injured, (but about which I have heard contradictory statements,) lies near the sea coast, and is exposed to the severe storms and gales which rage on the border of the ocean.

HORTUS.

FOR THE NEW ENGLAND FARMER.

### CULTURE OF SILK IN MAINE.

MR FESSENDEN—I take the liberty to propose the following queries respecting silk worms, and trust that some one of your correspondents will furnish a solution to existing doubts. Our northern location in the State of Maine has served to create doubts as to the success of cultivating silk, and it is with the view of having the truth generally known, that these questions are submitted for consideration.

1. Should not we in the State of Maine labor under material disadvantages in the culture of silk, provided our seasons are not sufficiently long to feed and bring to maturity two sets of silk worms in succession, as can probably be done in Connecticut?

2. In consequence of our seasons being shorter than those further south, have our mulberry trees a less quantity of leaves on them? If not, then might not the objection "that the culture of silk in Maine cannot be advantageously pursued, because our seasons are not long enough to raise two crops of silk worms in succession," be obviated, by raising, at once what (under different circumstances) would have been raised in two crops?

BRUNSWICK.

*Oil of Maize, or Indian Corn.*—Extract of a letter from N. M. Wells, Esq., of Detroit, Michigan, to Samuel L. Mitchell, dated May 16, 1829.—*N. Y. Farmer.*

DEAR SIR—I send you a small phial of oil of *Indian Corn*. It was obtained from the *mash* when fermented for distillation. From four bushels two quarts have been obtained. It burns with a peculiar brilliancy. Those physicians who have given it to their patients, say it is as effectual and as mild as castor oil. The oil is separated or made to rise on the tub by a process discovered by accident, and is a secret which the individual who made the discovery will not disclose. When the *mash* is made in the common way, no oil is separated; nor is so much spirit by some

quarts to the bushel obtained. You would confer a favor by conveying to the individual, through me, some way to purify it, and cleanse it from the taste of the corn, and the smell of the beer. Any information will be most thankfully received and communicated to the individual concerned.

From the American Farmer.

*Remarkable Grape Vine, reared by that skilful Horticulturist, John Willis, Esq., Collector of the Port of Oxford.*

On the 25th of March, 1822, I planted a small layer of the Jersey grape vine in my yard, of which, I intended to make an arbor, and produce delicious table fruit, as I had found the fruit fine, hangs long, and very desirable—the place is somewhat encumbered with about half a dozen valuable fruit trees, and the first two years the vine made very little growth; neither was there much notice taken of it; the third year it made a surprising growth, and took the attention of many strangers. I then tried the best skill I was master of to force and encourage the growth. The fourth year it so far excelled my most sanguine expectations, and began to smother a fine bearing pear tree, and appeared to threaten some more trees, that I pruned off of the south and east side of it about one hundred and sixty cuttings; and found it, in the fifth year to extend (where not close pruned,) each way, about thirty-five feet or more; and last spring, it was so laden with fruit, that I was going to have the bunches counted, (as it is the bunch grape,) and they are of tolerable good size; but we were visited by several hail gusts, which destroyed so many of them that I declined having the balance counted. Now it is again well laden with fruit; and I have, this day, invited some of my neighbors together to come and count them, which could not be done, only, I have drawn lines through the vine in fourteen places, so that they may count between them—all double bunches are only counted as single ones; and you have their certificate at the bottom; and if you please, you may give it a place in your most valuable work. Now the grapes are out of all danger, (except hail gusts, &c.) Those gentlemen know the planting and management of this vine. I only call it five year's growth though planted seven. Now, how much do you suppose the Great Hampton Court Palace vine, planted in the reign of king William,\* could have excelled this, at five years' growth?

JOHN WILLIS.

To J. S. SKINNER, Esq.

Oxford, May 23, 1829.

We the subscribers do hereby certify that we have this day counted the bunches of grapes on Mr J. Willis's splendid vine, and find the number to be 13,315,† amongst which we suppose near half to be double, although counted as single.—We further state that we have known said vine nearly from its planting, and can affirm the statement of Mr Willis to be correct in every respect. We also took the circumference of the vine near the ground, which is only 7 1-4 inches.

THOMAS WATTS,  
RICHARD MARKLAND,  
JAMES STEWART, Jr.

\* See Cobbett on Forsyth, page 79.

† For the table about 440 bunches a day for thirty days from one vine!—ED. AM. FAR.

**A New Destroyer.**—The myriads of pigeons which have lately visited this country are almost as destructive to the farmer's prospects, as the swarms of locusts in ancient days to the ill fated husbandmen of Egypt. They seem to make clean work where they alight upon the corn fields, and farmers in this and the neighboring towns are said to have had 6, 8, 12 and 15 acres of the young corn pulled up by these mischievous birds. Multitudes are shot and taken in nets; but a farmer in Fairfield has adopted a new way to "come Paddy over" them: he soaks his corn in whiskey, and scatters it about the fields—the pigeons soon become intoxicated, and are thus caught easily by hand! A solution of arsenic is reported to have been sometimes used—but this is an improper and dangerous experiment.—*Little Falls Friend.*

From the New York Farmer.

**New Material for Cordage.**—Mr Perrine, Consul of our United States at Campeachy, forwarded to Dr Mitchell, a short time since, a very strong and excellent material for the manufacture of ropes and lines. It has very much the appearance, when dressed and prepared, of the article from the Philippine Islands, called *Manilla Hemp*. In order to make the communication more interesting, this gentleman sent along a box of earth, containing several fresh plants of the species, for cultivation and botanical research. It is to be regretted, however, that they were, every one, killed by the frost which the ship encountered, on approaching the port of New York. Together with these, arrived three full grown plants that had been grubbed up as dead samples, for experiments. These were distributed to proper individuals, for improvement. The filamentous, or fibrous matter is obtained from the long and bulky leaves by maceration, or soaking in water; and sold, when clean and dry, for two hundred and fifty dollars the ton. L.

ED. N. Y. FARMER.

**Shortening Life in England.**—A report of considerable interest has been recently made to Parliament, respecting the "Law of Mortality of the Government Life Annuitants," from which it appears that the duration of human life is shorter than it was fifty or one hundred years since, notwithstanding the introduction of the kine pox, and the advancement of medical science. It is also ascertained that the life of woman is longer than that of man. The latter fact is accounted for by the circumstance that women do not eat and drink to excess, as men do; and they are not compelled to encounter such hardships, nor are they so much exposed to accidents. The shortening of life on the aggregate, in Great Britain, is accounted for by the fact, that "in high life people are more luxurious and idle, and death carries them off faster than formerly, and in low life people have not so much to eat and to drink, nor are they so well clothed, or warmed by fire, and hed clothing at night."

**Large Dandelion.**—There is now growing in the garden of Capt. Samuel Hunt, in Northfield, a Dandelion from one root, containing four hundred and eighty-two leaves, and one hundred and forty-seven stems; eight of which are three times larger than those of common growth. It occupies a circle of six feet circumference.—*Centinel.*

Mr E. J. Coale's Mnemonica, under the article of *Man*, contains the following useful hint "Married women live longer than maids." A hint, perhaps, as useful to the other sex, may be found in a late number of the North American Review, in an article on the "art of being happy." The reviewer concludes his remarks by observing that "the most judicious philosophers have laid it down as a fundamental principle, that a man is never happy without a good wife."

**Tea Trade between Canton and Ohio!**—One of the Cincinnati papers mentions, that large quantities of teas, of the best quality, are to be seen, marked and shipped in Canton, for merchants in Cincinnati!

As an instance of traffic between Ireland and Glasgow, in the article of eggs, it may be mentioned that one of the Derry steam vessels, in a late trip, brought over fifteen tons, and on her next voyage upwards of twenty tons of eggs—270,000 ordinary sized hen eggs.

John Thew has been fined \$75, at Newburgh, N. Y. for refusing to marry, according to promise, a widow with six children. Perhaps the money was well laid out.

The Worcester Spy states, that "Indian corn came up remarkably well, and has grown so rapidly that it is now earlier than in the average of seasons at this time of the year. English grain of all kinds affords the promise of a bountiful harvest."

**Locusts.**—The St Clairville Gazette announces the arrival of these insects, in vast numbers, in Ohio. They amuse, or rather annoy, the people, from day to day, with their accustomed music.—It is feared they will do great damage to the fruit trees.

Multitudes of Locusts have made their appearance in the neighborhood of Washington, Pennsylvania.

Sir ISAAC COFFIN, M. P., is now on a visit to Boston, he resides with Jonathan Amory, Esq., Summer st, Mount Vernon.

It is said the new Pope, among other items of "reform," intends to abolish the celibacy of the clergy. This will be a very popular measure with the Roman Catholic ladies.

The London Lancet, a medical work, mentions that Doct. Dodd has advanced an idea that tanners are not liable to die of consumption, or phthisis pulmonalis. It may be the case; but we believe that a good many look at death through the medium of rheumatism.

**English Scythes.**

James Cam's double prime grass scythes, wide and narrow, a superior article, for sale at the Hardware Store of S. FESSENDEN, No. 30 State Street. St June 19

**Heifers, Calves, Sheep, &c.**

For sale, two full blood Alderney Heifers, three years old this spring, with calf by a full blood bull of the Short Horn breed; one Alderney Heifer calf, six months old, weaned, and turned to grass; two full blood beifer calves of the Short Horn breed, two months old, now at grass feed; four of the Long Wool Ewes, imported from the Netherlands; a buck lamb from one of the ewes, and a Devonshire Buck, a very fine animal, and four full blood Saxony Bucks. For terms apply at this office. June 17, 1829.

**Seed Potatoes.**

For sale, at No. 26 Foster's wharf, 200 bushels of superior Nova Scotia Potatoes. A fine opportunity is here offered to farmers, who wish to improve the quality of their seed potatoes. June 5

**Millet Seed.**

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market street. 50 bushels of Millet Seed,—clean, and of superior quality. Also, a very extensive variety of Ornamental Flower Seeds, in papers of 6 cts each, or 100 varieties, one paper each, for \$5.00.

**ROMAN**—This elegant, full blooded horse, a bright bay, with black legs, mane, and tail, of high spirit and good temper, will stand at the farm of Mr Stephen Williams, in Northborough, Ms, at \$20 the season, to be paid before the mares are taken away.—See New England Farmer, May 15.

**Red and White Clover Seed.**

For sale at the New England Farmer Seed Store, No. 52 North Market Street, 500 lbs. Dutch White Honeysuckle Clover, (imported.) Also, Herd's Grass, Red Top, Orchard Grass, Lucerne, Foul Meadow, Hemp and Flax Seed, &c, &c. March 27

**FARM** for sale in Milton, of about 200 acres, remarkably well watered, with every variety of lands and fruits, good substantial buildings, and a large portion of valuable woodland.—Also, for sale, or to let, opposite to the above named premises, a large dwelling house, with a good bake house, very pleasantly situated.—For further particulars, see the New England Farmer for May 15, or inquire of the publisher, or P. H. Pierce, 95 State st, or N. Tucker, on the premises. May 22, 1829.

**Imported Horses.**

Barefoot, and Cleveland, the two English horses, will stand for the season at their stable in Brighton. Barefoot at \$25, and Cleveland at \$10, with \$1 for the groom. a24

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	- - -	barrel.	3 00 5 00
ASHES, pot, first sort,	- - -	ton.	125 00 130 00
Pearl, first sort,	- - -	"	125 00 130 00
BEANS, white,	- - -	bushel.	1 00 1 37
BEEF, mess,	- - -	barrel.	10 25 10 50
Cargo, No. 1,	- - -	"	9 00 9 50
Cargo, No. 2,	- - -	"	8 00 8 50
BUTTER, inspected, No. 1, new,	- - -	pound.	14 16
CHEESE, new milk,	- - -	"	7 9
Skimmed milk,	- - -	"	2 3
FLOUR, Baltimore, Howard-street,	- - -	barrel.	7 00 7 12
Genesee,	- - -	"	6 37 7 25
Rye, best,	- - -	"	70 80
GRAIN, Corn,	- - -	bushel.	56 60
Rye,	- - -	"	70 80
Barley,	- - -	"	67 67
Oats,	- - -	"	40 42
HOG'S LARD, first sort, new,	- - -	pound.	9 9
LIME,	- - -	cask.	85 90
PLASTER PARIS retails at	- - -	ton.	3 50
PORK, clear,	- - -	barrel.	16 00 16 50
Navy, mess,	- - -	"	13 00 13 50
Cargo, No. 1,	- - -	"	13 00 13 25
SEEDS, Herd's Grass,	- - -	bushel.	2 00
Orchard Grass,	- - -	"	3 00
Fowl Meadow,	- - -	"	3 00
Rye Grass,	- - -	"	4 00
Tall Meadow Oats Grass,	- - -	"	2 50
Red Top	- - -	"	62 1 00
Lucerne,	- - -	pound.	38 50
White Honeysuckle Clover,	- - -	"	33 50
Red Clover, (northern)	- - -	"	7 8
French Sugar Beet,	- - -	"	1 50
WOOL, Merino, full blood, washed,	- - -	"	27 35
Merino, full blood, unwashed,	- - -	"	18 22
Merino, three fourths washed,	- - -	"	25 30
Merino, half blood,	- - -	"	22 25
Merino, quarter washed,	- - -	"	18 20
Native, washed,	- - -	"	20 22
Pulled, Lamb's, first sort,	- - -	"	35 37
Pulled, Lamb's, second sort,	- - -	"	22 25
Pulled, " spinning, first sort,	- - -	"	27 30

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD, (Clerk of Faneuil-hall Market.)

BEEF, best pieces,	- - -	pound.	10 12 1-2
PORK, fresh, best pieces,	- - -	"	7 10
whole hogs,	- - -	"	5 7
VEAL,	- - -	"	6 12
MUTTON,	- - -	"	4 12
POULTRY,	- - -	"	10 16
BUTTER, keg and tub,	- - -	"	10 15
Lump, best,	- - -	"	14 13
EGGS,	- - -	dozen.	11 13
MEAL, Rye, retail,	- - -	bushel.	1 00
Indian, retail,	- - -	"	76
POTATOS,	- - -	"	50
CIDER, [according to quality,]	- - -	barrel.	2 00 2 50

## MISCELLANIES.

JUNE.

BY T. G. FESSENDEN.

Though rhymesters pourtray  
The pleasures of May  
In verse, which is nothing but gingling,  
June only can bring  
Us the beauties of Spring  
Without its deformities mingling.

Madam May has her blights,  
And her vile frosty nights,  
The hopes of the husbandman blasting;  
And her north-eastern blaws,  
Which one would suppose  
Were cut out to be everlasting.

But, June for my Muse,  
With her sweets and her hucs,  
Fit topics for lovers to talk on;  
While Flora around  
Spreads over the ground  
Fine carpets for farmers to walk on.

If June could hold out  
The whole year about,  
Such pleasure sans measure be giving,  
This lower world would  
Be a mansion too good  
For poor wicked mortals to live in.

In looking over some old manuscripts which formerly belonged to our grandfather, we stumbled on the following piece of continental poetry.—*Baltimore Emerald.*

Come out, ye Continentals!  
We're going for to go  
To fight the red coat enemy,  
Who're plaguy "cute," you know.

Now, shoulder whoop!—eyes right and dress—  
Front! Davis, wipe your nose;  
Port whoop; that's sleek—now, carry whoop!  
Mike Jones, turn out your toes.

Charge bag'net!—that's your sort, my boys,  
Now, quick time—march! that's right;  
Just so we'd poke the enemy,  
If they were but in sight.

Halt!—shoulder whoop!—stop laughing, Nick,  
Ey platoons—wheel—halt—dress!  
Hold up your muzzles on the left,  
No talking more nor less.

Bill Sneezer, keep your canteen down,  
We're going for to travel;  
"Captain—I wants to halt a bit,  
My shoe is full of gravel."

Ho—strike up, music—--for'ard march!  
Now point your toes, Bob Roge s;  
See—yonder are the red coat men—  
Let fly upon 'em sogers!

*Uncultivated Minds.*—Sir William Hamilton, in his account of an eruption of Mount Vesuvius, gives a curious picture of the excessive ignorance and stupidity of some nuns in a convent at Terre del Greco:—one of these nuns was found warming herself at the red hot lava, which had rolled up to the window of her cell. It was with the greatest difficulty that those scarce rational beings could be made to comprehend the nature of their danger; and when at last they were prevailed upon to quit the convent, and were advised to carry with them whatever they thought most valuable, they loaded themselves with sweetmeats.

*Management of Infants.*—The habits of a nurse maid have an undisputed effect on the health of an infant, and in various ways, may be detrimental to future happiness. Indeed both physical and moral education may be said to commence with the first breath of life.

The habits that an infant's life calls immediately into action from its nurse, are thoughtfulness, and cleanliness. A nurse maid without the former, will not think sufficiently of the comfort of her charge: she will hear it cry, without endeavoring to know the cause, in order to administer relief. It may be suffering pain from bandages and strings too tightly drawn, while its apparent uneasiness, if not unheeded, is attempted to be lulled away, rather than the cause removed. It may be subject by a careless exposure to a draught of air, or from the effects of too glaring a light, to inflammation of the eyes, the foundation of future diseases, which may hereafter impair the vision, if not destroy it altogether. Sight, being the most delicate of our senses, and, I think, the most valuable also, cannot be too carefully guarded. The hearing also may be sacrificed to carelessness.—Leaving the head damp after washing, and exposure to cold winds, with the ears not well covered, frequently causes the ear ache, and temporary deafness, which may be the origin of that disposition to permanent deafness, which frequently shows itself, and saddens the latter period of life. What may be the effects of such misfortunes on the character and disposition of individuals thus afflicted, it is not possible for me to say; but generally they are such as affectionate parents would earnestly wish to avert from their offspring. From the want of cleanliness of a nurse, the health of a child may be greatly affected. If the skin be not well washed the pores will become clogged, and the insensible perspiration impeded, by which the whole system will become deranged; and this is one cause of the squalid appearance which some children present. Besides this inconvenience, that want of cleanliness and order, which is often betrayed at other seasons of life, may be attributable to such defects having prevailed in the nursery, in which, I believe, that not only our bodies are cradled and nursed, but also the virtues and vices of our minds.

As the life of the infant proceeds, the activity of the nurse is another habit of importance to it. As soon as its strength will permit, it should be in gentle motion almost the whole of the day, except the intervals necessary for its sleep and nourishment. A child of four months old should begin to spring in its nurse's arms; to exult at objects which attract its attention, and to grasp, though with imperfect vision, at the things beyond its reach. But how often have I seen the reverse! and have wished to have taken from the dull and indifferent nurse, the little being that has hung heavily upon her arms, while it looked around it with vacant stupidity, and whined half the day away, merely because its attention was not roused, nor that natural gratification afforded to it, which children derive from the unfolding and exercise of the perceptive faculties. A very sensible nurse maid, whom I once met with, accustomed herself, whenever she saw the little boy, of whom she had the care, looking steadfastly at any object, to suffer him to examine it well in every direction, and to permit him, when possible, to handle it. She would also call his attention to almost every object which presented itself in their

walks, even from the stately ox to the spider hidden from its unwary prey. This child was afterwards remarkable for his accurate observation, and for the power of fixing his attention when required, upon his various studies. I have no doubt he was indebted to his nurse for the early development of these powers, which proved most advantageous to him in acquiring knowledge, and in making just observations in his progress through life.

*Stone and Aqueduct Pipe.*

A further supply of this very useful and necessary article for drain and water courses, which is superior and cheaper than anything used for the purpose, is for sale at the Agricultural Warehouse, No. 52 North Market street, where orders are received for a supply of any quantity or size wanted, with turns and circular pieces to match. J. R. NEWELL, Agent for Stone Pipe Corporation Company. 3w

*Buckwheat, &c.*

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market Street,  
A few bushels of Buckwheat, growth of 1828. Also, a further supply of Fowl Meadow Grass Seed, of superior quality.

*New China Tea Sets, and light blue Dinner Ware.*

Received, a great variety of the above; which, with a complete assortment of Crockery, China, and Glass Ware, are offered for sale, low, at No. 4 Dock Square.

*Mangel Wurtzel, Sugar Beet, &c.*

For sale at the Seed Store connected with the New England Farmer, 52 North Market street,  
200 lbs. Mangel Wurtzel.

200 lbs. French Sugar Beet, raised expressly for this establishment, by JOHN PRINCE, Esq. Roxbury.—The superiority of this seed and the excellence of the roots for cattle are too well known to need comment.

Also Double Tuberoses, Tiger Flowers, Amarylises, Formossissima, &c., beautiful bulbs now in season to plant.

Also, White Mulberry Seed, 50 cts per ounce, Lucerae, or French Clover, White and Red Clover, Sanfoin, Timothy, Orchard Grass, Oat Grass, Herds Grass, &c.

*Agricultural Books.*

The third edition of *Fessenden's New American Gardener*; this work has been pronounced by the most judicious horticulturists in New England and the middle states, to be the best treatise on Fruit Trees, Vegetables, Grape Vines, &c., to be found in this country—price \$1.25.

The *Vine Dresser's Theoretical and Practical Manual*, on the Culture of the Vine; and Making Wine, Brandy, and Vinegar. By Thiebaut de Berneaud.

The *Young Gardener's Assistant*, containing Directions for the cultivation of Culinary Vegetables, and Ornamental Flowers. By T. Bridgeman, gardener, New York—price 37 1/2 cts.

A practical Treatise on the Management of Bees; and the Management of Apiaries, with the best method of destroying and preventing the depredations of the Bee Moth. By James Thacher, M. D.—price 75 cts.

Also, one copy of each of the following rare works:—*Phytologia*, or the Philosophy of Agriculture and Gardening; with the theory of Draining Morasses, and with an improved construction of the drill plough. By Dr Darwin, (Dublin edition, price three dollars and fifty cts.)

Darwin's *Botanic Garden*—(price three dollars, a fine, correct copy.

*Tall Meadow Oat Grass Seed.*

This day received at the New England Farmer Seed Store, 52 North Market street, 20 bushels of Tall Meadow Oat Grass Seed, at \$2.50 per bushel.

*Powder at 2s per lb.*

DUPONT'S POWDER, quality warranted, for sale at *Copland's Ammunition Store*, 65 Broad st, at retail. Also, SHOT, CAPS, &c. of the best quality—cheap for cash. If

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

Printed for J. B. RUSSELL, by I. R. BUTTS—by whom all descriptions of Printing can be executed to meet the wishes of customers. Orders for printing received by J. B. RUSSELL, at the Agricultural Warehouse No. 52 North Market Street. [ ] No paper will be sent to a distance without payment being made in advance.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (at the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, JUNE 26, 1829.

No. 49.

## HORTICULTURE.

To the Corresponding Secretary of the Mass. Hort. Society.

SCHEDULE OF FRUIT TREES OF 52 CHOICE VARIETIES, PRESENTED TO THE HORTICULTURAL SOCIETY OF MASSACHUSETTS, BY WM PRINCE & SONS, PROPRIETORS OF THE LINNEAN BOTANIC GARDEN, NEAR NEW YORK, APRIL 1829. THE DESCRIPTIVE REMARKS BY WM PRINCE, SEN'R.

### PEARS.

- No. 1. *Delice d' Ardempont*, or *Delight of Ardempont*.
2. *Reine d' hyver*, or *Queen of Winter*.
3. *St Gall*, or *Wine pear*.
4. *Sucre d' Hoyerswerda*, or *Sugar pear of Hoyerswerda*.
5. *Bon Chretien Turc*, or *Turkish Bon Chretien*.
6. *Quarante onces*, or *Forty ounces*.
7. *Bon deux fois C'an*, or *Fine twice-bearing*.
8. *Prince's late Virgalieu*, a seedling of the St Michael of France.
9. *Cuisse Madame* of France, erroneously called in England, and frequently in this country *Jargonelle*.
10. *Green Chisel*, or *Citron de Carmes* of France—a different fruit is often erroneously called by this name.
11. *Sucre vert*, or *Green Sugar* of France.
12. *Prince's Sugar*, a native seedling discovered near my residence—it is melting, ripens in September, and is the largest and finest Sugar pear I have ever seen.
13. *Archduke d' Autriche*, or *Archduke of Austria*.

### APPLES.

14. *Downton Golden Pippin*.
15. *Grange*.
16. *Sinequanon*, the highest flavored early apple I have tasted. The fruit of fair size, nearly green when ripe, and is in eating at the end of July, or beginning of August. I deem this one of the greatest acquisitions to our table apples of early maturity; it was discovered by me in a field near this village, where the original tree now stands, and is known to the owner by the title of *Come-by-chance*.
17. *Reinette Van Mons*.
18. *Red and Green Sweeting*—a very large oblong fruit, often weighing a pound; it is striped red and green, very sweet, and of a pleasant flavor, ripens in August and September, shortly after the Yellow Harvest and Sinequanon, and is greatly esteemed.
19. *Flushing Spitzenburgh*—a large round apple, somewhat flattened, or compressed, color very dark red, and much mottled with white specks, and striped—it has some acidity, and is high flavored, and the flesh white. Mr Cox seems to have confused this with the following, than which no two fruits are more distinct.

No. 20. *Esopus Spitzenburgh*—fruit oval, or oblong, of a bright red, flesh yellow, possessing a delicate acidity, and very high flavor—perhaps we have no apple superior to this. Both the foregoing and the present one are late fall and early winter fruits, but No. 19 will keep the longest of the two.

21. *American Nonpareil*—a large flat apple, color red, striped, possesses a delicate acidity, and very high flavor, its period of maturity is about two or three weeks before the two preceding kinds, and it is held in great esteem.

22. *Moore's Sweeting*—this apple is supposed to have originated on the farm of Mr Joseph Moore, at Newtown, about three miles from this place, and is therefore known among our Island farmers by the appellation of *Jose Moore's Sweeting*—it is rather below medium size, its color very dark red—in taste sweet, and of pleasant flavor. Its great value, however, is as a late keeping apple, when it commands a high price at market. On this account it is extensively planted in the orchards on our Island.

### PEACHES.

F denotes freestones.  
C clingstones.

23. *Red cheek Melecolon*, F.
24. *Red Rareripec*, F.
25. *Heath*, C.
26. *White Nutmeg*, F.
27. *Green Nutmeg*, or *Early Anne*, F.
28. *Monstrous Lemon*, C.
29. *White Melecolon*, F.
30. *Prince's Red Rareripec*, F.
31. *Green Catharine*, F—the London Hort. Society have erroneously placed this as a synonyme of the *Catharine* of Europe, which latter is a *clingstone*, and totally different in appearance.
32. *New Sweetwater*, F—a very fine variety, being a new seedling which originated here only three or four years since—it bears some affinity in the appearance of its wood, to the white blossom and the snow peach.

### CHERRIES.

33. *Prince's Duke*—a seedling from the Carnation, producing the largest fruit I have ever seen, which is very luscious, and fine flavored, but the tree is not a plentiful bearer.
34. *Remington White Heart*—the latest of all native varieties, the fruit of moderate size, and not high flavored—originated in Rhode Island.
35. *Perfumed Crinquanier*, or *Crinquanier Parfume*.
36. *Elkhorn*—a black fruit of remarkable size, and ripening about twelve days after the *Black Tartarian*—it is one of the greatest acquisitions to this class of fruits, is solid, and well adapted for carriage to market, and the tree produces abundantly.

No. 37. *American Amberheart*, originated here from seed, about six years since, and is much esteemed.

38. *Pigeon's Heart*, or *Cœur de Pigeon*.

39. *White transparent Crimea*, or *true White Tartarian*—a very beautiful fruit, entirely different from the kind usually sold as the *White Tartarian*.

40. *China Heart*—a fruit of very peculiar agreeable flavor, of medium size, and beautifully mottled, in this respect resembling painted China—the tree is exceedingly productive, and when of small size the lower branches have an inclination to droop. I reared this from a seed of the *White Ox Heart*.

41. *Spanish Chesnut*—a fruit three or four times the size of our native chesnut, excellent raw, or boiled, and held in great estimation in Europe, and in the South of France and Italy constitutes an article of food for the poorer classes. It is an astonishing circumstance that this tree has been so little cultivated in our country—some trees in this vicinity have produced many bushels annually.

42. *Golden Nectarine*—this is a clingstone, of a most beautiful waxen appearance, the rich yellow being finely mottled with red—it produces greatly when paved around, as recommended in the treatise recently published.

43. *Pitmaston Orange Nectarine*, a new variety much extolled in England.

44. *Musch Musch Apricot*, greatly esteemed in France.

### PLUMS.

45. *Diapree Rouge*, or *Red Diaper*—a plum has been sold for this of which I purchased one, but which, on testing it, I found to be the *Petite Reine Claude*, a small green fruit—you will easily distinguish the genuine now sent by its growth.
46. *Large red Thoulouse*, or *Gros rouge de Thoulouse*.
47. *Reine Claude Violette*, or *Violette Gage*.
48. *Belle de Rion*, or *Beauty of Rion*.
49. *Monsieur*.
50. *Duane's purple French*, size of an egg.
51. *Cooper's Large Red*.
52. *White Gage*—this was originated by me from the seed of the *Green Gage*; it is larger than its parent, and exceedingly productive. It is this kind of which a gentleman of Charlestown\* announced his having sold above \$40 of fruit from one tree last year.

### RECAPITULATION.

Thirteen varieties of the PEAR.		
Nine	'	APPLE.
Ten	'	PEACH.
Eight	'	CHERRY.

\* See current volume of the New England Farmer, pages 86, 143.

One	variety	of the	CHESTNUT.
Two	'	'	NECTARINE.
One	'	'	APRICOT.
Eight	'	'	PLUM.

Total 52 varieties.

We will hereafter transmit you descriptions of the other kinds, which the want of the time necessary precludes our doing at present. With best wishes for the success of your Society, whose exertions will no doubt tend greatly to the development of the various departments of horticulture,

We are, most respectfully,

your obedient servants,

WILLIAM PRINCE,  
WILLIAM ROBERT PRINCE,  
ALFRED STRATTON PRINCE.

FOR THE NEW ENGLAND FARMER.

### LUCERNE.

Ma FESSENDEN—I am sorry to be obliged to request a correction of two errata, in my last article on Lucerne, and the more so, as I have no doubt, that both arose from the illegibility of my own writing, yet as they produce absurdities, I wish to correct them.\* As printed, I am made to say that I have four species of Lucerne; whereas I afterwards say, that I have but one species, the *Medicago sativa*. It should have been pieces, cultivated in Lucerne. The second error arose from improper punctuation. I meant to say, that Lucerne, (at least in good land) produces four crops—but as it stands, it may be understood to mean, that it produces four crops at least, which is a very different thing. I am now enabled to add, that I have cured a crop of Lucerne, and took it in this day. It gave 30 hundred to half an acre—was easily cured—retains its verdure, instead of being black, like clover, and is very greedily eaten by horses and cows. The Lucerne which I cut for fodder on the 10th of May, is now two feet high, as high as clover, and red top, (or *pou pratensis*) growing by the side of it, which has not been cut, this season. I should recommend sowing red top, or orchard grass, or tall meadow oat grass with it, as the hay will be finer—but by no means, herds grass, as the Lucerne will be ripe, and rotten, before the herds grass will have sent up its spires. Besides, the herds grass has no after crop to protect the Lucerne, but the other grasses shoot again almost as freely as that does.

Roxbury, June 11, 1829. J. LOWELL.

N. B. I should be wanting in duty to the public if I did not add, which I do most distinctly, that neither the orchard grass, nor the Lucerne, will flourish, or even live to any advantage in wet ground, or in cold black soils. This I say from experiment.

FOR THE NEW ENGLAND FARMER.

### REMARKABLE COW AND CALF.

MR EDITOR—The subjoined account of a cow and calf, may deserve a place in your paper.—The facts stated are susceptible of proof.

Rowley, June 9, 1829. S. JEWETT.

Mr Jeremiah Stickney, of Rowley, has a cow, of a bay color, seven years old, which produced a cow calf, this season, weighing at the time of its

\* The errors have been copied into that excellent journal, the "American Farmer," which renders this correction the more imperative.

J. LOWELL.

birth, 93 lbs. At the age of six weeks the calf weighed 195 lbs., making a gain of 2 $\frac{3}{4}$  lbs. per day. In addition to supplying the calf, the cow now affords 8 quarts, beer measure, of milk of the richest quality, daily. The calf being taken from her to ascertain the quantity of milk she would give, daily, nineteen quarts were taken from her. The cow is of a large size, remarkably well proportioned, and handsome. The calf is a very fine animal, and resembles the cow both as to color and shape. The cow afforded milk up to the time of her calving, with no other keeping than hay.

FOR THE NEW ENGLAND FARMER.

### NATIVE PEAR.

MR EDITOR—In introducing the descriptions of native fruits, many have observed to me that giving the whole details, and manner of receiving my information, would be satisfactory to them; in this manner each one can judge for himself, and be enabled to draw his own conclusion. It requires much perseverance and labor to ascertain the origin of fruits. I hope amateurs of fine fruits, and others, who are desirous to know what is native and what is foreign, will receive with gratification all the information I can procure, and which I readily present to the readers of the New England Farmer, trusting they will excuse the feebleness of my pen.

I send you the whole of my letter to Mr ABBOT, and his answer, without any suppressions, or alterations. This fine pear, will be another acquisition to our gardens, particularly as originating, and coming from the northward. The hardness of our fruits, compared with foreign, will prove greatly to their advantage, after so unkind a winter as the last has proved.\*

Every one must be aware that our native fruits, being acclimated, enable us to expect from them their usual produce, notwithstanding the severe and sudden changes we often experience. From foreign and delicate fruits, our nurserymen as well as others must have lost a great percentage this last winter—particularly in the following fruits from the south, viz: cherries, plums, and peach trees; some have been wholly killed; and in many, the tops are dead down to the ground.—Damask, Multiflora, and Noisette rose bushes and others are killed in like manner to the ground; these, we do not so much regret, as they will shortly grow up again; but our trees seldom afford us anything of value after so severe an attack.

The reader will observe by looking over Mr ABBOT's letter, that there is a particular value in this pear; he observes "I supply myself with them, for three or four weeks, by having them gathered and brought me before they soften; I have thought them as delicious thus ripened in the house, as on the trees." This property our marketmen will duly appreciate, affording a good variety for the Halifax, and other eastern markets. It will also enable us to receive some in perfection from the original tree to lay before the committee of the Horticultural Society for the examination of fine fruits. Mr GREENLEAF informs me that his Fulton pear tree blossomed well, and the fruit has set very well; he also intends sending some specimens of this fruit from his tree to

\* Our English walnuts have suffered materially, having four fifths of their branches dead; also rose bushes, and many foreign grape vines, which were laid and well protected.

the Mass. Horticultural Society for examination.

The pear trees that I have noticed have not set very well, generally; though the blossoms were more than fair. My two *Capiamond* pear trees that bore about fifty last year on three years old scions, are full again this season, which seems to indicate them to be great and certain bearers, as well as a very fine pear.

The reader will perceive in the last part of Mr A.'s letter, he mentions a fine seedling apple, that it would be well to examine and introduce, if found of superior quality.

S. D.

Dorchester, June 17, 1829.

JOHN ABBOT, Esq.,

Brunswick, Me.

DEAR SIR—I take the liberty to request the favor of a description, and history of a native pear which you introduced into our vicinity three years since. We are now forming among us a horticultural society, which we hope will be the means of developing, and bringing into notice new native fruits, and ascertaining their origin, and right names. A minute description of this pear by you would afford me much gratification. On visiting Mr THOMAS GREENLEAF, of Quincy, last fall, he showed me a fine, thrifty pear tree, on which hung four or five pears. He informed me that you gave him the scions three years since, and spoke of it as a seedling from your neighborhood, and a fine pear—that you had seen it a number of years, and named it the *Fulton pear*. Mr G. gave me one, which I preserved until it came in eating, and was much pleased with it. I have annexed a description, but seeing only one, may be wrong; I wish you to correct my impressions in any particular.

Yours respectfully,

SAM. DOWNER.

Dorchester, Feb. 23, 1829.

*Fulton Pear*, size middling, one-third less than the Crasanne, formed like the Broca's Bergamot, color yellowish russet, entirely covered, flesh whitish, fine grain, melting, sprightly, and very juicy, delicately rich, not so luscious a sweet as the seckle, nor so highly flavored—comes in eating from the middle of September to the middle of October. The tree is vigorous, limbs grow upright like the seckle, forming a handsome head, is a constant and full bearer, and bids fair to be a fine acquisition to our gardens, particularly as it comes from the northward.

Mr GREENLEAF gave me the latter part of the above description, as well as he could remember the account you gave him.

SAMUEL DOWNER, Esq.,

DEAR SIR—Yours of 23d February was received, and I am ashamed to write you so tardily.—At the time of receiving your letter, I was unusually engaged in business. The letter being mislaid has lately come to hand. I owe you, sir, an apology; this is the best I can give,—if you accept it, I shall be obliged.

With regard to the *Fulton Pear* which I furnished to my friend Mr GREENLEAF, of Quincy, and which you saw and tasted the last autumn, you appear to me to have, in all respects, well described it. I need not therefore attempt any alteration of your description. With respect to its history, I have to inform you that a family by the name of FULTON, about fifty years ago removed from the county of Plymouth, Mass. to Tops-

ham, in this neighborhood, and commenced a new farm. In a year or two after they commenced their farm, Mr FULTON and his wife, as the woman informed me, returned to Massachusetts to visit their friends, where she collected a considerable quantity of pear seeds, which she planted on her return home. I have counted on this farm, by this woman's planting, about forty trees.—There are two or three trees, the fruit of which very nearly resembles each other. The rest of the trees produce only ordinary pears—some of them very ordinary. The family derive a considerable income from their pears, as this sort of fruit is rather scarce with us. Their more ordinary kinds sell pretty well to those whose taste for fruit is not much cultivated, and also for preserves. Some of the sorts are well suited for this use. I have resided in Brunswick twenty-six years, and have nearly as long been acquainted with this pear. As this is the only good pear for the market in this neighborhood, I supply myself with it for three or four weeks, by having them gathered and brought me before they soften. I have thought them as delicious, thus ripened in the house, as on the trees.

I very highly approve the design of your Horticultural Society, to collect and give names to valuable native fruits. With a profusion of common and ordinary fruit, nature, now and then gives a new variety, well worth preserving and of introducing into the nursery. We sometimes meet with very valuable kinds which have lost their names. In these cases it is worth some pains, if we can, to restore their names. For fruits, like persons, cannot be inquired for without names,—and in both cases are but little respected.

We have a native apple in this neighborhood, which I very highly value. We begin to eat it the first of September, it goes through November, sometimes into December. It is a good sized apple, thin skin, a yellowish white, a mild, sour, juicy, sprightly, and begins to decay at the surface. The tree is vigorous, grows fair, and is a good and constant bearer. I have seen no apple which I prize so highly for the autumn months. I generally confine my eating in the autumn months to this apple, and am satisfied. The parent stock, a seedling, is still living. The seed was planted by a Capt. HALEY, about sixty years ago; and the apple bears the family name. This apple has not, until about three or four years ago, emigrated. It has been grafted and established around us about twenty years. Three or four years ago I sent some of the scions to some of my Massachusetts friends, and among the rest, I believe, to Mr SAM'L G. PERKINS, and to Mr JOHN SWETT, of Dorchester. You may, perhaps, find specimens of the apple, the present season, at their places.

Respectfully, your obedient servant,

JOHN ABBOT.

Brunswick, May 11, 1829.

From Loudon's Gardener's Magazine.

*On the Culture of the Double Yellow Rose.* By Mr JOHN FRASER, Gardener to the Hon. William Fraser.

SIR—As I have seen several methods of cultivating the double yellow rose, mentioned in your valuable Magazine, I am induced to send you an account of the manner in which I treated it in the north, in N. latitude 57° 37', and W. longitude 3° 07'.

It was planted about a foot from a south-east wall, and not trained to it, as is commonly done; the soil is a strong clayey loam. As the plant grew vigorously, I generally cut the shoots into 8 or 12 in., and gave the roots a good dressing of leaf mould; and it never failed to produce a numerous show of perfectly blown roses, of a most splendid appearance, and uninjured by any insects.

I am, Sir, &c.,

JOHN FRASER.

*The Cottage, Battersea, Feb. 12, 1828.*

From the Gardener's Magazine.

*On the Cultivation of Dahlias, (now Georginas.)—*  
By a FLORIST.

SIR—A good criterion for planting this root is about the time of planting early potatoes for a first crop, but no sooner. They grow well in a rich light soil of almost any kind. In dividing the root, it is advisable to leave, at least, two eyes to each plant, cutting through the neck or crown; the spring is the most preferable time for dividing them, although some do it on taking them up in the autumn. Those who possess a hot-house should put each part into a pot of 6 or 8 in. in diameter, with some good rich mould, so as the crown may just appear at the top of the pot; then place them in the green-house, where they will soon make good plants; and, when all danger from frost is over, they may be turned out into holes prepared for them. In this manner, after being so long confined, they will grow most luxuriantly. A common cucumber frame may be successfully used in this way.

I am, Sir, &c.

A FLORIST.

February 8, 1829.

From the Gardener's Magazine.

*A Plan for transplanting large Forest Trees in Parks.* By Sir Charles Miles Lambert Monck, Bart. F.H.S.

Tired and disappointed by the frequent failure of single trees which had been carefully transplanted, and secured by stakes and bandages, and having a quantity of refuse stone in large lumps, the writer used these stones as a mulching for trees about eight feet high. Each tree had two two-horse cart-loads, not "built up high, but packed close by each other, and set on edge, so as to make a tabular but very rugged surface around the foot of the tree, and extended to the distance of four feet.

"These trees succeeded well, and far beyond my expectation. On considering the cause of their success, it appeared to me that the stones served the three purposes of fencing, staking, and mulching; the first of which is always necessary, to defend them from the assaults of cattle; the second is equally so, if the plants are tall, to save them from being displaced by winds after they shall have taken fresh root; and the third also is necessary, in case of a dry summer, the first after the transplantation of the trees, to protect the soil from over-drought whilst they are striking fresh root into it. The stones, placed as I have described, are a sufficient fence against horned cattle, which, having feet made for going upon soft ground, will not mount the rugged surface of the stones. Sheep and deer will scarcely annoy trees whose bark has acquired roughness; but they may be easily repelled by a few thorns bound

round the lower part of the stems. Nor will common horses go upon the stones, or endeavor to touch the trees, and tear off the bark; but against high bred horses, which are disposed to attack everything of wood, the stones are not a sufficient fence, unless they are packed with a surface very rugged, and extended 6 feet round the tree.—Against displacement by winds, the stones are a better security than can be provided by any manner of staking, or binding; for they are a power always in action by their weight, and the surface of the soil is shaded by them from the too great power of the sun, whilst the rains sink through and encourage the roots to sprout afresh, and extend themselves through the soil; thus they serve the purpose of mulching.

"The best trees to plant out are certainly those whose roots and heads have been properly thinned by pruning and cultivation in a nursery. Such may be planted out at greater ages and sizes than trees taken from plantations of a few years' growth, and will both strike fresh roots more certainly, and grow faster; but these last may be taken up when from 10 to 20 or 25 feet high, and planted out with full success, provided the two following particulars are observed: first, to get up as much root as possible; next, to reduce the branches down to due proportion with the root which has been got up. A great part of the root is unavoidably lost in the taking up of the tree, and it is the most efficient part, being the extreme fibres. The root has thus lost its natural proportion to the head, and is now insufficient to supply it with moisture. Trees planted out in this state, often, after having put forth their leaves, die suddenly; and others, which continue to live, will fall into a languid state, and die off gradually, or recover their vigor very slowly."

From the Gardener's Magazine.

*An effectual Mode of Destroying Slugs among Cauliflowers and Cabbages.* By Mr HENRY PIKE, Gardener at Winkfield Park, Berkshire.

SIR—Having had all the young cauliflowers and cabbages in my garden devoured by the slugs, after I had repeatedly planted them, and having tried every expedient recommended in your valuable Magazine, such as salt, lime, and dibbling holes round the borders, and all having failed, I at last spread some well cut chaff round the young plants under hand-glasses, and some round the outside of the glasses. The success has been complete. The slugs in their attempt to reach the plant, find themselves immediately enveloped in the chaff, which prevents their moving, so that when I go in the morning to elevate the glasses to give the plants air, I find hundreds of disabled slugs round the outside of the glasses, which I take away, and destroy. This mode of proceeding being so simple and so effectual; I have thought it would be doing a public service to let it be known through the channel of your Magazine, particularly as (from the mildness of the winter) the damage done by the slugs has been so universal.

I am, Sir, &c.,

HENRY PIKE.

Winkfield Park, Berks, Feb. 9.

It is conjectured that the magazine of the steam frigate Fulton, was designedly fired by a sailor named Jack Hanan, who expected punishment for robbing a midshipman's trunk.

From the New York Farmer.

[By the following, it will be perceived that the Inspecting Committee of the Horticultural Society have resumed their labors. The display of flowers and fruit, so far, augurs well for that emulation, which we hope will make the exhibitions of this season to surpass those of any preceding one. The improvement adopted in the manner of exhibiting the specimens, cannot but be highly satisfactory and pleasing, both to the gardener and amateur; and we truly hope it is only the prelude to that renovation and exhibition of energy, which will make the Society the pride and ornament of our country.]

*Proceedings of the Inspecting Committee of the New York Horticultural Society.*

March 31, 1829.—Mr Neale presented a Hyacinth, called De Grand Enquirer, white spike very close, the bells large and crowded, odor very fragrant, 5 inches in length, and 3 inches in diameter; also, a Persian white Cyclamen, and a Hepatica, or Liverwort, double, and blue.

April 14.—Seeds presented by Mr Poinsett were distributed. Mr Floy presented a specimen of the Calceolaria corymbosa, or Slipperwort, being the first time that that plant has flowered in America; also, a Primula cortuosides, a hardy perennial; Mr Neale, four Hyacinths, a Double Pink, (Grootvorst) double white, do blue, (Martinet) do pale blue, (Pasquin.) Mr Wilson, a fine seedling Polyanthus.

May 5.—Mr Neale exhibited 12 kinds of early Tulips; 10 sorts of early seedlings do.

Mr A. Smith, Sea Kale, blanched, 14 inches.

Mr Cooke, 5 kinds of Hyacinths; Mr Still, a fine Polyanthus; Com. Chauncey, by his gardener, Thomas Coady, 3 Cucumbers, raised on his place at Brooklyn, from seed procured from South America.

May 12.—Mr Cooke 16 kinds of Hyacinths, a double flowering Apple, and a Jonquil; Mr Neale, six sorts of Hyacinths, a double early Tulip, two seedling Auriculas, having a blue deep color, a white eye and six pips; and one do, dark chocolate, white eye and three pips. Mr Combault, 4 Tulips raised in pots.

Seeds of the Beta cicla, a new variety, received from Robert Schomberg, of Richmond, Virginia, were received and distributed.

May 19.—Mr Neale presented 50 varieties of Tulips, very beautiful; also, a specimen of Auricula, of the variety of "Chilcot's brilliant," with 3 pips; Mr Still, from Mr Fisher's garden, 2 good sorts of Tulips; Mr Oakley, 10 varieties of fine Tulips from his garden; Mr Combault, 5 varieties of Tulips. Mr Still also presented 4 handsome specimens of white Dutch Lettuce, and 4 fine specimens of yellow Silesia Lettuce; Mr Cooke, a double Jonquil, Parrot Tulip, a single white Hyacinth, a Convallaria majalis, (Lily of the Valley) and a double flowering Almond.

May 26.—Mr Wilson presented some Strawberries, a yellow Austrian Rose, several varieties of Scotch and other Roses, Honeysuckles, single Roses, Persian Lilacs, double Columbine, Ranunculus, Anclusa, and Scotch Broom.

Mr Hogg, seven different species of Iris, Calla, Ethiopica, single Pæonia Siberica, Pittosporum chinense, Geranium miranthenum, double white Scotch Rose, Metrosideros lanceolatus, Ixia crocata, Melaleuca, Acacia pulchella, and a double Cucubalus.

Mr Floy, Epidendrum (air plant) in flower; Pappaver bracteatum (8 1-2 inches in diameter); Mr Warner, specimens of Apricots, (4, and 3 1-2 inches in circumference;) Mr Oakley, a branch of Apricot Tree 13 inches in length, and containing 28 young Apricots; Mr Neale, 12 varieties of Tulips; Mr Warner, also, a double flowering Cherry, very luxuriant; Mr John Curr, 4 heads of Hybrid Cabbage, weighing 6 lbs. 11 oz.

Seeds received from Mr Loudon, and from Mexico, were distributed.

From the British Farmer's Magazine.

*Tripolium Incarnatum.*—Flesh colored Clover. To J. C. Loudon, Esq., F. L. S., &c.

SIR—Perceiving in your valuable publication, the Gardener's Magazine for October, a very short account of a clover which is rapidly spreading through France and the south of Germany, where it is looked upon with the degree of attention it well merits; we think it might not be uninteresting for you to be furnished with some further notices respecting this annual—the tripolium incarnatum, [farouche, fr.] flesh colored clover. We ourselves having witnessed its growth and produce in the south of Germany (from whence we have just returned) can speak with confidence as to its unprecedented fertility and precocity on light sandy soils, which would scarcely repay the culture of any other plant.

We therefore take the liberty of enclosing you the accompanying remarks, which, if found sufficiently interesting, you are at liberty to publish in an early number of your Magazine.

We were first directed to examine into the qualities of the flesh colored clover, from reading M. de Dombarle's opinion concerning it in the Annales Agricoles de Reviere; we subjoin a translation, and add our own remarks as to a crop which we saw at the royal establishment of Hohenheim, in the kingdom of Wirtemberg.

Five years experience, says M de Dombarle, in the culture of this plant leave me no further doubt as to the advantages which are to be derived from its propagation in the north of France.

It is true it only gives one cut, but upon the same soil this one cut is equal to two of red clover; but a circumstance which renders it still more valuable than the latter, is its coming early enough to allow the same soil to be prepared for other crops the same year. The flesh colored clover consumed green affords an excellent food to all species of domestic animals, even to pigs; but converted into hay it is in a trifling degree inferior to clover, or lucerne. It is not at all fastidious either as to soil or culture, and although introduced to us from the most southern provinces of France, does not suffer from our winter frosts, provided it be a little grown before they commence. But what appears to me to meet the farmer's attention most, is the period at which it is sown, viz: in the month of August or September. At this time the farmer will know what degree of reliance he may be able to place on his clover crops for the ensuing year; if any part of them should have failed they may be replaced by this equally valuable fodder,—an important consideration for those who depend on the produce of their artificial grasses for the maintenance of their stock.

It is cultivated as follows:—one slight plough-

ing after harvest is sufficient to prepare the soil for the reception of the flesh colored clover. I have this year, however, tried two methods of cultivation on the same field; the first part I only grubbed up the earth with the six share extirpator, the other part was ploughed. The seed was sown and harrowed in both. That part that was not ploughed is now decidedly the best. The quantity of seed requisite is about 25 oz. per acre.—*Annales Agricoles de Reviere*, 1r. livraison, p. 238.

We saw this clover cultivated at Hohenheim, near Stuttgart. M. de Dombarle had favored M. Schwertz (the celebrated author of the Agriculture of Flanders) with a quantity sufficient to sow about two acres.

It was sown upon a stiff red clay in the middle of April; the spring was excessively dry, and yet it was fit for cutting six weeks after it had been sown, and a most luxuriant crop it was. M. Schwertz intends to cultivate it extensively, since, soiling being one of the principal dependencies of the estate for manure, it enters most admirably into the rotation of green crops, which are as follows:

Flesh colored clover, sown in September fit to cut in April; then comes the first cut of lucerne—the first cut of clover—the second cut of lucerne—the tares, and peas sown in spring—the second cut of clover—the third of lucerne—cabbages, turnips, potatoes, and dry food. This is the system pursued at Hohenheim. The culture of the flesh colored clover allows M Schwertz to commence his green fodder full three weeks or a month before his neighbors.

We are ourselves satisfied of its importance, and hope by thus making known the result of our observations, to cause another valuable fodder to be added to those already so happily cultivated in Great Britain. We are, &c.,

London, Nov. 8, 1828.

R. & D.

#### IMPROVING THE BREED OF CATTLE.

Mr Featherstonhaugh, a distinguished farmer, in the State of New York, after a journey of fifteen hundred miles in the different States, for the purpose of viewing the imported cattle, and to examine the method after which their owners keep them, as well as the condition of our own native cattle, remarks, that in order to keep up the great qualities of the imported breeds, we must remember that in their native country it is considered indispensable to keep them extremely well, and in a very different manner from the general custom prevailing here; which is, in summer to leave cattle to help themselves to what they can find, even in the most severe drought; and in winter, to give them a moderate quantity of hay and straw. That in England, where they are less troubled with dry weather than we are, they give them green crops and roots in abundance, and that if all this provident attention be necessary in that moist climate, it is certain the breed will degenerate with us if it is not kept in high condition. He observed that he was convinced that negligence was the universal cause of diseases, and that they ordinarily arise from too high feeding or too low. In one case, the digestive powers are embarrassed, in the other they are not sufficiently exercised, and in both the animal suffers; that animals, regularly yet plentifully fed and well housed in winter are generally healthy.—*N. Y. Farmer.*

From the Journal of the Times.

### FINE STOCK.

We have been highly gratified with a view of the beautiful pair of North Devonshire cattle recently purchased and brought into Bennington, Vt, by Messrs J. N. HINSDILL, and S. D. WALBRIDGE, from the pure stock imported from Mr George Tollett, of Bentley Hall, near New Castle, Staffordshire, and Mr Coke, Norfolk, England, by the late Hon. Rufus King, Minister to England.

We understand Mr Hinsdill has made a choice selection from Mr King's stock at Jamaica, Long Island, and we heartily hope that the breed of cattle in our State may soon experience that very great improvement which this blood of animals are qualified to make. We congratulate these young gentlemen in their enterprise, and improvements in many kinds of choice foreign stock of different animals, which they have within a few years introduced into our vicinity. The Devon cattle are of a beautiful mahogany red color, very docile, fine small bone and limb, great travellers in the yoke, and of a most beautiful form. The size good, but not extremely large. We are supplied with some accurate references in regard to their weight, in the Memoirs of the New York State Board of Agriculture, vol. iii., in which is stated, that "the North Devon Bull Holkam, imported from Hon. Mr Coke, weighed, when six years old, 1700 lbs. Also, one of his calves when two years and nine months old, after having been fed but two months, weighed 1012 lbs. including 100 lbs. tallow. Also, one other, fed 3 months, and killed when 3 years and 9 months old, weighed 1289 lbs., including 150 lbs. tallow. Also, one other, fed 3 months, and killed when 3 years and 2 months old, weighed 1334 lbs. including 124 lbs. tallow.

All of the above mentioned animals were sired by Holkam, in this country. Mr Coke, in one of his letters says:—"I venture to give it as my opinion that we have no cattle to be compared to them in the United Kingdom for purity of blood, for aptitude to feed, for hardiness, for richness of their milk, and for work." Dect. Mease, a Philadelphian Agriculturist, says:—"They are good milkers, and make excellent beef, and the best working oxen of any breed, walking as fast as a horse. Ten North Devon cows of Mr Conyers, produced on an average, five dozen lbs. of butter per week during the summer. His 30 cows averaged an annual income of £13 14s. [or \$60,52] per head. Robert Bakewell, of England, declared that "they could not be improved by any alien cross, being the speediest working oxen in England, and would trot well in harness." Mr Featherstonhaugh, says:—"The Devon stock is very beautiful; I have always admired them, as I think every one must do. The Devon stock are so active that nothing gets over the ground like them, and might for all farming purposes be a substitute for horses."

### A FRIEND TO IMPROVEMENT.

From the Vermont Chronicle.

### HESSIAN FLY.

This destructive insect is said to be doing unusual injury to our wheat fields. Probably, most of our farmers are acquainted with its appearance at this season of the year. If not, pluck up some of the sickly shoots, strip off the leaves, beginning at

the bottom, so as to leave the stock bare, and just above the second, third, or fourth joint, you will find the insect, very much like a flax seed in its appearance; which, if suffered to remain, will retard the growth of the plant, and cause it to bend at the place, and finally to fall down fruitless.

We know no remedy for the evil at this season of the year; but in the season of sowing, something may be done, by choice of seed. The "Hessian proof," raised in this region some twenty years ago, was indeed proof against the fly, yielded a tolerable crop; but of inferior quality. A kind of spring wheat, we think it is, of which a small quantity was raised last year in Lyme, and Picramont, N. H., and which came originally from a few heads, gathered thoughtlessly by a traveller in Spain, is said to be "Hessian proof." The same has been said of the "White Flint" wheat, concerning which some of our readers are doubtless able to inform the public. The "Virginia wheat," is not absolutely "proof" against the insect, but has suffered less than some other kinds; probably, because it grows more rapidly, and becomes rather too old for the insect, at the season when its greatest ravages commence.

Farmers will do themselves and each other a favor by communicating what they know on this subject.

From the Gardener's Magazine.

**Mildew Curable.**—In vol. iv. p. 281, there is an extract from Dr Greville's *Flora Edinensis*, concerning mildew, of which it is stated, that, "As its production is probably the result of a peculiar state of the atmosphere, there is little chance of any means being discovered for its prevention." This should not be allowed to pass unnoticed in the Gardener's Magazine, because it is well known to every one acquainted with practical gardening, that soap suds, applied in time, will prevent the attack, and, after the attack, will speedily banish the pest. M.

### ROSES TWICE A YEAR.

The following directions for obtaining roses of all kinds twice in the year, are taken from the Bulletin Universel, and are said to be furnished by Mr Dorette Richardot.

1. Immediately after the first flowering, the shrub is to be deprived of every leaf, and those branches which have borne roses, so that only two or three buds shall remain. The cutting of the weaker branches may be in a less degree.—If the weather be dry when the leaves are removed, it will be necessary to thoroughly water the stem, for several days, with the rose of the watering pot: in this way the sap will not be arrested.
2. Then the brush is to be used, and the rose tree well cleansed by it, so that all mouldiness shall disappear; this operation is very easy after an abundant rain.
3. The earth about the rose tree is to be disturbed, and then twenty-four sockets of calves' feet are to be placed in the earth round the stem, and about four inches distant from it. The hoofs of young calves are the best, and give a vivid color and agreeable perfume to the roses. These are to be placed with the points downwards, so that the cups shall be nearly level with the surface of the earth, and the plant well surrounded. This operation is to be repeated in the November following. These hoofs, dissolved

by the rain, or the waterings, form an excellent manure, which hastens the vegetation, and determines the reproduction of flowers. 4. Two waterings per week will suffice in ordinary weather, and they should be made with the rose of the watering pot, so that the hoofs may be filled; but, if the atmosphere is dry, it will be necessary to water the plants every evening; and in the latter case it will be necessary, from time to time, to direct the stream of water on the head of the tree.—*Salem Gazette.*

**Extraction of Potash from Potato Tops.**—The "Register of Arts" for March, details the process, adopted in France, for extracting potash from potato tops, the upper part of which contain so considerable a portion as to render the extraction of it a very profitable operation. The potato tops are to be cut off at four or five inches from the ground, with a very sharp knife, the moment that the flower begins to fall, that being the period of their greatest vigor. Fresh sprouts spring, which not only answer all the purposes of conducting the roots to maturity, but tend to increase their size, as the sprouts require less nourishment than the old tops. From the results obtained in France, it is estimated that the quantity of land under the annual cultivation with potatoes, in the United Kingdom, which exceeds 500,000 acres, might be made to yield nearly as many tons of potash; an amount nearly fifty times that of our annual importations from America!

**Potato Pudding.**—Few people are aware how delicious a pudding can be made from the farina of the potato, or potato starch. The following are the ingredients:—To one quart of boiled milk, add, gradually, as in making hasty-pudding, a quarter of a pound of potato flour well pulverised—a quarter of a pound of sugar, and a little butter—when cold, add three eggs, and bake it half an hour.

Rev. Enoch Burt, of Manchester, Con. has constructed and put into actual operation, a loom for weaving plaids, by water or steam. The shuttles containing the different colors shift regularly as the figure requires, without interrupting the motion of the loom.

**English Sheep.**—Mr Pickering, passenger in the Mary Howland, from Liverpool, has brought out two rams, and two ewes, of the Lincolnshire long wool breed of sheep, one of which was shorn on the passage, and yielded the extraordinary fleece of nineteen pounds. He has also three rams, six ewes, and six lambs, of the Leicester Cowling fleeces, bred by Samuel Wiley, Esq., at Granby, near York. Mr P. is to take them to Albion, State of Illinois.—*Mer.*

A correspondent of the Taunton Advocate recommends to those persons who are unwilling to have a flock of hens in their gardens, the following plan to destroy insects:—make a small coop for each hen that has chickens, so that the brood can run in and out; place it near your squash or cucumber beds, and the chickens of three or four weeks old will make fine havoc among the rose bugs; but to those younger than three weeks, it is death to eat them.—*New Bedford Courier.*

A new scientific expedition is fitting out at Toulon to circumnavigate the globe.

From the Rochester Telegraph.

### CULTURE OF SILK.

*To the enterprising Farmers of Monroe County.*

The importance of attending to this cultivation is so great, in a national point of view, as well as for your own more immediate benefit, that I propose laying before you a few short and plain statements, taken from well authenticated documents, showing the light in which it is viewed in foreign countries, and afterwards give the necessary directions for the cultivation of silk, as given by practical men, and recently published by order of our government, and various public spirited individuals. This seems the more necessary, as very few practical farmers have access to works of this description, for information.

In the first place no climate is more favorable to the rearing of the silk worm, than this section of ours. The white mulberry tree has become perfectly naturalized, is hardy, and as easily raised as an apple tree, either from the seed, or by cuttings and layers. A large white mulberry tree is growing near the landing of the Genessee river; I know not by whom planted, but no doubt cuttings enough might be obtained in the spring to form, in time, several extensive orchards. There are some other trees in the village of Rochester, and some extensive nurseries are now forming, from which supplies can be had in a year or two. It will be found that a white mulberry orchard will prove far more valuable than an apple orchard. Six or eight full grown trees will furnish food enough for a sufficient number of worms, (40,000) to make ten lbs. of silk, worth when doubled and twisted, \$50; and to take care of which would require the average labor and attention of a boy or girl, 10 or 12 years of age, about 5 weeks, the first 3 weeks of which they would not have half employment. Any common room would answer for the purpose of rearing them; they requiring to be protected from the sun, or dampness, and wind, or sudden changes of the weather. They require but little room, and the trouble of them is soon over. The season of rearing the worms is in the months of May and June, commencing when the young leaves first put out, to furnish them with food. It is estimated, that an acre of trees will furnish them food sufficient in a season to make silk worth from 200 to 300 dollars. One tree has furnished food sufficient to make 4 lbs. of silk.—Every farmer that has a family of children, might, without being at any, or a trifling extra expense, make silk enough every season to fetch him \$100. After his trees are three or four years old, they will do to commence on. I am now alluding to the business as carried on in a domestic way, and in a manner that our farmers should take hold of it. The first step is, to plant out an orchard of an acre or two in the manner of planting the apple tree, and at about the same distance apart; or the tree will make a good hedge if planted in that form. The eggs of the silk worm can easily be had when the trees are ready for them. Many of the farmers in Connecticut have made themselves in a degree wealthy by attending to this culture, and it is now carried on extensively in some counties in this State. A gentleman in Cayuga county made silk enough in one season, a few years back, to be worth \$600. As before said, it is intended, before we leave the subject, to give a practical, but condensed account of the mode of rearing the silk worm; and to

those who feel interested in the subject, a beautiful specimen of silk, (made in this village during the last summer,) in its various stages, may be seen at the hall of the Franklin Institute, in the Court House, any Thursday evening, or during the week days by calling on any member of the Institute.

The following statement is taken from the Report of the Committee on Agriculture, in the House of Representatives, in May, 1826, "showing the value of silk goods imported and exported in the years 1821 and 1825, inclusive.

Years.	Imported.	Exported.
1821	\$4,486,924	\$1,557,233
1822	6,480,928	1,016,262
1823	6,713,771	1,512,449
1824	7,303,344	1,816,325
1825	10,271,527	2,565,742
	\$35,156,494	\$7,968,011

What a bounty is paid by us to support the agriculture and manufactures of other nations, on articles which our country, with a few years' care, might supply? How important it is that the agriculturist should turn his attention to new objects of production, is very fully shown by the circumstances of the diminished and diminishing demand of bread stuffs abroad. In eighteen hundred and seventeen, the exports of the bread stuffs amounted to \$20,374,000.

In 1818	\$15,388,000
1824	6,799,246
1825	6,417,997

An importation of ten millions of dollars of silks! an export of four millions of bread stuffs! The facts speak the importance of the subject, and indicate the necessity that exists of awakening the slumbering agricultural resources of the country, by introducing new and profitable articles of production. "Knowledge is power" in agriculture no less than in politics; information is capital and the means of valuable improvement.

The Committee go on to say that "a single acre planted with mulberry, will produce from five hundred to six hundred pounds of raw silk, the value of which to the individual, would richly compensate for the capital and labor employed, and the aggregate to the country be of great importance.

To show the importance which is attached to this culture in England and Ireland, I will briefly state that a company has been formed with a capital of one million sterling, (\$4,444,444) divided into 20,000 shares of fifty pounds sterling each; several members of the administration, many noblemen and individuals of distinguished rank and influence, have given support to this institution, by placing their names on the list of subscribers—They have already planted in England 74,000 young trees of the white mulberry—Ireland, 388,000, and in the island of Malta, 150,000 trees have been set out; and have their agents abroad seeking information. This, however, only indicates the importance of the subject, for it may be very much doubted whether the raising of the silk worm will ever succeed well either in England or Ireland, on account of the humidity of the climate—it is not to be compared to the climate of this country for this object. They, however, understand the manufacture of silk goods to the greatest perfection; and imported into England in

1824, 3,993,000 pounds of raw silk—in 1827, 4,209,000 pounds, worth, probably, about \$15,000,000—the manufacture of which employs 40,000 looms, and about 80,000 persons—the annual wages of which amount to above \$13,000,000. Including children and dependants, this manufacture feeds about 400,000 persons, and the manufactures are estimated to be worth above \$44,000,000. By the foregoing statement, and which may be relied upon in all the essential particulars as correct, you will perceive the immense importance of the subject. You are complaining of the scarcity of money, and the hard times.—This will ever be the case so long as we continue to send out, yearly, ten millions of dollars for an article that we can with so much ease produce among ourselves, and become the exporters of the ten millions, instead of the purchasers.

My next article will relate to the progress already made in this county, in the growing of silk and the details of the process. W.

### NEW ENGLAND FARMER.

BOSTON, FRIDAY, JUNE 26, 1829.

#### MASSACHUSETTS HORTICULTURAL SOCIETY.

At the two last meetings of this Society at their Hall in North Market Street, the following business was transacted.

A letter was received from the Hon. JOHN LOWELL, containing some valuable suggestions with regard to the future operations of the Society—accompanied with a donation of complete sets of Bigelow's American Medical Botany, Say's Entomology, Hayward on Horticulture, and London's Gardener's Magazine, from the time of its commencement in 1826, with an order to have the future numbers procured at his expense, as fast as they are published in London, for the Library of the Society.

A letter was received from the Hon. JOHN WELLES, of Dorchester, inclosing a donation of one hundred dollars to the funds of the Society.

From JOHN PRINCE, Esq., a donation of seven volumes of Horticultural publications for the Library.

From JOHN BARTLETT, Esq., of Boston, a variety of seeds of ornamental shrubs and plants, brought by him from Cuba.

From the Hon. NATHAN HALE, of Boston, a copy of his Map of New England, for the Hall of the Society.

Votes of thanks to the above gentlemen were unanimously passed for their very acceptable and valuable donations.

The following persons were admitted members at this meeting—Mr HENRY NEWMAN, of Roxbury, and Mr JAMES EUSTIS, of South Reading.

On motion of BENJ. V. FRENCH, Esq., of Boston,

*Voted*, That the Committee on Fruit Trees, &c. be requested to consider the propriety of offering a premium of — dollars to any person, town, or parish, who may have planted, or set out, within the five years preceding the 4th of July, 1834, such number of trees, and in such manner, either forest or fruit trees, or both, combining the useful and ornamental, as shall produce the happiest effect.

On motion of Z. Cook, Jr, Esq.

*Voted*, That the proceedings of this Society,

with a record of all donations to its funds, to the Library, and of any Seeds, &c. for distribution among its members, be regularly published in the New England Farmer.

**GERMINATION OF SEEDS.**

Richard Bradley, a celebrated English writer on Husbandry, states that he was informed by Sir Isaac Newton, that seeds which lie long in the ground, may be forwarded in their germination, by mixing them in a bushel of bran, wet well with rain or pond water; and let remain for ten days without any disturbance, in a vessel of wood or stone. About three days after the mixture has been prepared, it will begin to heat, and so continue to ferment for thirty or forty days, if it be carefully sprinkled from time to time with warm water, as it begins to dry. The heat of this wet bran will prepare the berries mixed with it, for a vegetating state in about a week after the ferment has begun, and then they may be sown in the nursery.

**NEW SORT OF SWINE.**

The author of *Gleanings in Husbandry*, an English work of merit, says, "There is an animal kept tame in some of the East India Islands, called *Baby-roussa*, of the same genus as the common swine; which, if it would bear our climate, would be an useful animal, as it lives solely on herbs and the leaves of trees, and never ravages gardens like swine; the flesh is well tasted."

*To drive away Rats.*—An English writer on rural economy, says "if the expressed juice of the stalks or leaves of the Deadly Nightshade is made into a soft paste, with oat meal, or wheat flour, and placed in the holes or tracks which rats frequent, though they will not eat it, yet it is so disagreeable to them that they will instantly leave the premises.

"Ducks," says an English writer on horticulture "are excellent *vermin pickers*, whether of caterpillars, (such as are within their reach,) slugs, snails, and others; and ought to be turned into the garden one or two days every week, throughout the season. Never keep them longer in than two or three days at a time, else they tire of their food, and become indolent. While here they should be offered no food, but may have a little water set down to them, if there be no pond or stream in the garden.

"They are very fond of ripe strawberries, or gooseberries, and, while they can get at these, will seek little after snails, or other insects; but they are most useful before these come into season for them. There are some kinds of vegetables they have a liking to, and on which they will fall if vermin be anywise scarce; therefore when this is perceived, they should be turned out. Never turn them into the garden in the time of heavy rains, or in continual wet weather; as, in that case, and particularly if the soil be stiff, they patten and harden the surface, to the great injury of small crops, and rising seeds."

FOR THE NEW ENGLAND FARMER.

MR EDITOR—It has been highly gratifying to notice, at the late meetings of the Massachusetts Horticultural Society, so many members, and to remark the interest that is taken in the prosperity and usefulness of the institution. With others I

have been much pleased with the respectable exhibition of the flowers and fruit of the season, which was made at the last meeting. Among those exhibited at their Hall, were about thirty varieties of roses, comprising the Royal Purple, the Grand Duke of Tuscany, the Unique, Moss, the neat German Rose, &c. Some fine double crimson Dahlias, White Moss Roses, double Yellow Roses, Scarlet Irises, &c., would have been sent from the garden of Mr PRATT, if he had been aware of the convenience of the Hall for exhibiting them. A basket of the Pine Apple Strawberry, was exhibited from the garden of the Messrs WINSHIPS. This variety comprises more excellencies, in the opinion of many, than any cultivated, and is early, large, and very productive.

Fine accommodations are now preparing at the Hall for future meetings; with a reading room attached, where all the agricultural journals of this country, and the principal ones from England, can be examined; as well as many rare and expensive works on Fruits and Flowers. Care will be taken of all articles sent for exhibition. And it is suggested that it would be a good plan if gentlemen would send, *every Saturday*, any fruits, or flowers that may be particularly fine, for public examination; as this is a day when many of the members are in town, and would be pleased to make an examination of the products of the various gardens and orchards in this vicinity.

June 23, 1829.

A SUBSCRIBER.

*To prevent wounds from mortifying.*—Sprinkle sugar on them. The Turks wash fresh wounds with wine, and sprinkle sugar over them. Obstinate ulcers may be cured with sugar dissolved in a strong decoction of walnut leaves.

*Wool.*—We understand that some of the Berkshire wool growers have sold their fleeces at Monson, at prices varying from 30 to 40 cents per pound.—*Northampton Gazette.*

*Laborers for harvest.*—The farmers of Long Island are anticipating a want of laboring men to gather in the approaching abundant harvest. As the cities and large towns are now complaining of *dull times*, it is believed there are many men who might help this dullness by a little well timed labor in the field.—*L. I. Star.*

*The Season.*—We have had much wet weather, and vegetation is now very rapid. The air has been for the most part cool, and some warm sunny days would now be agreeable to the farmer.—The crops on Long Island are very promising.—*Ibid.*

The British export of goods to Turkey, amounted, before the present war between that country and Russia, to a million of pounds sterling.

It is stated in the English papers, that there are twenty-five sugar manufactories in Picardy, France, in which sugar is made altogether from the beet root.

A volcano is said to have made its appearance near Hunter's river, New South Wales.

Mr Bowditch has been elected President of the American Academy, at Boston, in the place of John Quincy Adams, who has presided over the institution for many years.

A late number of Mr Day's Counterfeit Detector, states that there are counterfeit bills on twenty-five Banks in Rhode Island, in circulation.

*Millet Seed.*

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market street. 50 bushels of Millet Seed,—clean, and of superior quality. Also, a very extensive variety of Ornamental Flower Seeds, in papers of 6 cts each, or 100 varieties, one paper each, for \$5.00.

ROMAN—This elegant, full blooded horse, a bright bay, with black legs, mane, and tail, of high spirit and good temper, will stand at the farm of Mr Stephen Williams, in Northborough, Ms, at \$20 the season, to be paid before the mares are taken away.—See New England Farmer, May 15.

FARM for sale in Milton, of about 200 acres, remarkably well watered, with every variety of lands and fruits, good substantial buildings, and a large portion of valuable woodland.—Also, for sale, or to let, opposite to the above named premises, a large dwelling house, with a good bake house, very pleasantly situated.—For further particulars, see the New England Farmer for May 15, or inquire of the publisher, or P. H. Pierce, 95 State st, or N. Tucker, on the premises. May 22, 1829. if

*Imported Horses.*

Barefoot, and Cleveland, the two English horses, will stand for the season at their stable in Brighton. Barefoot at \$25, and Cleveland at \$10, with \$1 for the groom. a24

*Heifers, Calves, Sheep, &c.*

For sale, two full blood Alderney Heifers, three years old this spring, with call by a full blood bull of the Short Horn breed; one Alderney Heifer calf, six months old, weaned, and turned to grass; two full blood heifer calves of the Short Horn breed, two months old, now at grass feed; four of the Long Wool Ewes, imported from the Netherlands; a buck lamb from one of the ewes, and a Devonshire Buck, a very fine animal, and four full blood Saxony Bucks. For terms apply at this office. June 17, 1829.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	- - -	barrel.	3 00 5 00
ASHES, pot, first sort,	- - -	ton.	125 00 130 00
" Pearl, first sort,	- - -	"	125 00 130 00
BEANS, white,	- - -	bushel.	90 1 00
BEEF, mess,	- - -	barrel.	10 25 10 50
" Cargo, No. 1,	- - -	"	9 00 9 50
" Cargo, No. 2,	- - -	"	8 00 8 50
BUTTER, inspected, No. 1, new,	- - -	pound.	14 16
CHEESE, new milk,	- - -	"	7 9
" Skimmed milk,	- - -	"	2 3
FLOUR, Baltimore, Howard-street,	- - -	barrel.	6 75 7 00
" Genesee,	- - -	"	6 75 7 00
" Rye, best,	- - -	"	"
GRAIN, Corn,	- - -	bushel.	56 60
" Rye,	- - -	"	70 80
" Barley,	- - -	"	67 67
" Oats,	- - -	"	40 42
HOG'S LARD, first sort, new,	- - -	pound.	9 9
LIME,	- - -	cask.	85 90
PLASTER PARIS retails at	- - -	ton.	3 50
PORK, clear,	- - -	barrel.	16 00 16 50
" Navy, mess,	- - -	"	13 00 13 50
" Cargo, No. 1,	- - -	"	13 00 13 25
SEEDS, Herd's Grass,	- - -	bushel.	2 00
" Orchard Grass,	- - -	"	3 00
" Fowl Meadow,	- - -	"	3 00
" Rye Grass,	- - -	"	4 00
" Tall Meadow Oats Grass,	- - -	"	2 50
" Red Top	- - -	"	62 1 00
" Lucerne,	- - -	pound.	39 50
" White Honeysuckle Clover,	- - -	"	33 50
" Red Clover, (northern)	- - -	"	7 8
" French Sugar Beet,	- - -	"	1 50
WOOL, Merino, full blood, washed,	- - -	"	27 35
" Merino, full blood, unwashed,	- - -	"	18 22
" Merino, three fourths washed,	- - -	"	25 30
" Merino, half blood,	- - -	"	22 25
" Merino, quarter washed,	- - -	"	20 22
" Native, washed,	- - -	"	18 20
" Pulled, Lamb's, first sort,	- - -	"	35 37
" Pulled, Lamb's, second sort,	- - -	"	27 25
" Pulled, " spinning, first sort,	- - -	"	2 1 30

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD,

( Clerk of Faneuil-hall Market.)

BEEF, best pieces,	- - -	pound.	10 12 1-2
PORK, fresh, best pieces,	- - -	"	7 10
" whole hogs,	- - -	"	5 7
VEAL,	- - -	"	6 12
MUTTON,	- - -	"	4 12
POULTRY,	- - -	"	10 16
BUTTER, keg and tub,	- - -	"	10 15
" Lump, best,	- - -	"	14 18
EGGS,	- - -	dozen.	11 13
MEAL, Rye, retail,	- - -	bushel.	1 00
" Indian, retail,	- - -	"	70
POTATOS,	- - -	"	50
CIDER, [according to quality,]	- - -	barrel.	2 00 2 50

## MISCELLANIES.

## VALUE OF A MOMENT.

BY MONTGOMERY.

At every motion of our breath  
 Life trembles on the brink of death,—  
 A taper's flame, that upward turns  
 While downward to the dust it buras.  
 Moment by moment years are past,  
 And one ere long will be our last.  
 'Twixt that (long fled) which gave us light,  
 And that which soon shall end in night,  
 There is a point no eye can see,  
 Yet on it hangs eternity.  
 This is that moment,—who shall tell  
 Whether it leads to heaven or hell:  
 This is that moment,—as we choose,  
 The immortal soul we save or lose,  
 Time past and time to come are not;  
 Time PRESENT is our only lot.  
 Oh God! henceforth our hearts incline,  
 To seek no other love than thine.

*Female Attire, &c.*—A woman's wardrobe may be divided into two parts,—the ornamental and the useful. In the first I include all the various articles which are affected by fashion; everything, in fact, of external dress. In these a good economist will avoid a superabundance. She will endeavor to check that feminine weakness—the love of variety, which so frequently displays itself by an ever varying costume, and will confine the ornamental part of her wardrobe in as narrow bounds as the extent of her general style of living and visiting will permit. Whimsicality of dress is no proof either of good taste or good sense, but rather results from the absence of both, or from the mistaken notion that to attract attention is to gain admiration. But whimsicality, whether shown in dress, manner, or opinion, does not deserve, and never obtains, permanent admiration: it is more likely to meet with the smile of contempt, or the sneer of ridicule. A claim to superiority and distinction established on such a foundation has nothing to secure it. It is those qualities only that are intrinsically good and useful, that can gain permanent admiration and esteem. It is true that every one who lives in society must follow fashion to a certain extent, or must be prepared to encounter the laugh, and perhaps the scorn, of those who pronounce judgment on appearances. But it is extremes on either side, that are to be shunned by all who wisely prefer propriety, and consistency, to notoriety and peculiarity.

Another disadvantage of possessing too many of the ornamental parts of female attire, is the fickleness of fashion, and the constant necessity which this must produce of altering the forms of dresses, which the means of the possessor do not allow to be thrown aside. For these alterations of dress much valuable time must be wasted, or much money squandered, and, in either case, the very attention which is requisite for so unworthy an object, takes the mind from more important and rational pursuits. Some women seem to think that life is of no use but to make or remodel dresses, and act as if they were born to be walking blocks for showing off to advantage the workmanship of the ribband and lace manufacturer, of the mantuamaker and milliner.

The second part of a female's wardrobe, comprehending every article not subject to the laws of fashion, deserves also attention and care; and for

your management of this branch I recommend this rule: do not neglect to make each year a small addition to most of the articles of which it is composed. By doing this you will scarcely perceive the effects of time on your general stock, because the yearly supply will bear some proportion to the deficiencies which that may cause.—But if you neglect this rule the consequences may be that all at once, you shall find your wardrobe to require a complete renewal, and your annual allowance will then scarcely suffice to provide it. Most of the things to which I allude are of an expensive nature, and sweep away no inconsiderable sum, when whole sets are to be purchased at once. All good economists agree in their approbation of this rule and enforce it, more particularly with regard to household and table linen.

In choosing linen or cambric, examine the threads if they are even and close; a raw linen, with uneven threads, does not promise to wear well. Fine linens answer better than the coarse ones, provided they are not unsuitable for the use for which they are destined. The yard wide linens are not thought so strong and well made as those of the narrower width, but the latter will not always cut out to the same advantage as the wider linens.

I recommend you to resort to good and old established shops, rather than to those which are considered cheaper: the former rest their prosperity upon the approbation of steady customers, and will not knowingly offer them goods which are bad in quality, and which would prove unserviceable, while the latter are eager to attract vagrant purchasers, alluring them by the promise of bargains—a delusive promise, the goods thus offered for sale being usually of so flimsy a texture, as to prove, on trial, scarcely worth the trifling sum that had been given for them.

John Cleves Symmes, the projector of the novel theory that the Earth is but the shell of an interior world, died lately in Ohio. However visionary were his notions, he pursued them with an ardor and perseverance worthy of a philosopher.

On Thursday morning, as the waiter in a respectable boarding house in Broadway, was setting out the breakfast table, a man stepped into the room in rather a blustering manner, and demanded to know the precise time that breakfast would be ready. The waiter went into another room to make the inquiry, and on returning found the gentleman engaged in adjusting his cravat. Saying he could not possibly wait for his breakfast, he walked off. Immediately after he left, the waiter discovered that all the silver spoons he had placed on the table were missing.—*Mer. Adv.*

*The Force of Imagination.*—A Lucchese peasant, shooting sparrows, saw his dog attacked by a strange and ferocious mastiff. He tried to separate the animals, and received a bite from his own dog, which instantly ran off through the fields.—The wound was healed in a few days, and the dog was not to be found; and the peasant after some time, began to feel symptoms of nervous agitation. He conceived that the dog, from disappearing, was mad, and within a day or two after this idea had struck him, he began to feel symptoms of hydrophobia. They grew hourly more violent; he raved, and had all the evidences of the most violent distemper. As he was lying,

with the door open, to let in the last air that he was to breathe, he heard his dog bark. The animal ran up to the bed side, and frolicked about the room. It was clear that he, at least, was in perfect health. The peasant's mind was relieved at the instant; he got up with renewed strength, dressed himself, plunged his head into a basin of water, and thus refreshed walked into the room to his astonished family. The statement is made in a memoir by Professor Barbantini; and it is not improbable that many attacks of a disease so strongly dependant on the imagination, might be equally cured by ascertaining the state of the animal by which the bite was given.—*Weekly Review.*

*Stone and Aqueduct Pipe.*

A further supply of this very useful and necessary article for drain and water courses, which is superior and cheaper than anything used for the purpose, is for sale at the Agricultural Warehouse, No. 52 North Market street, where orders are received for a supply of any quantity or size wanted, with turns and circular pieces to match. J. R. NEWELL, Agent for Stone Pipe Corporation Company. 3w

*Buckwheat, &c.*

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market Street.  
 A few bushels of Buckwheat, growth of 1828. Also, a further supply of Fowl Meadow Grass Seed, of superior quality.

*New China Tea Sets, and light blue Dinner Ware.*

Received, a great variety of the above; which, with a complete assortment of Crockery, China, and Glass Ware, are offered for sale, low, at No. 4 Dock Square.

*Mangel Wurtzel, Sugar Beet, &c.*

For sale at the Seed Store connected with the New England Farmer, 52 North Market street,  
 200 lbs. Mangel Wurtzel.

209 lbs. French Sugar Beet, raised expressly for this establishment, by JOHN PRINCE, Esq. Roxbury.—The superiority of this seed and the excellence of the roots for cattle are too well known to need comment.

Also, White Mulberry Seed, 50 cts per ounce, Lucerne, or French Clover, White and Red Clover, Sautoin, Timothy, Orchard Grass, Oat Grass, Herds Grass, &c.

*Agricultural Books.*

The third edition of *Fessenden's New American Gardener*; this work has been pronounced by the most judicious horticulturists in New England and the middle states, to be the best treatise on Fruit Trees, Vegetables, Grape Vines, &c., to be found in this country—price \$1.25.

The *Vine Dresser's Theoretical and Practical Manual*, on the Culture of the Vine; and Making Wine, Brandy, and Vinegar. By Thiebaut de Berneaud.

The *Young Gardener's Assistant*, containing Directions for the cultivation of Culinary Vegetables, and Ornamental Flowers. By T. Bridgeman, gardener, New York—price 37 1-2 cts.

A practical Treatise on the Management of Bees; and the Management of Apiaries, with the best method of destroying and preventing the depredations of the Bee Moth. By James Thacher, M. D.—price 75 cts.

Also, *one copy* of each of the following rare works:—*Phytologia*, or the Philosophy of Agriculture and Gardening; with the theory of Draining Morasses, and with an improved construction of the drill plough. By Dr Darwin, (Dublin edition, price three dollars and fifty cts.)

*Darwin's Botanic Gardeu*—(price three dollars, a fine, correct copy.

*Tall Meadow Oat Grass Seed.*

This day received at the New England Farmer Seed Store, 52 North Market street, 20 bushels of Tall Meadow Oat Grass Seed, at \$2.50 per bushel.

*Powder at 2s per lb.*

DUPONT'S POWDER, quality warranted, for sale at *Copland's Ammunition Store*, 65 Broad st. at retail. Also, SHOT, CAPS, &c. of the best quality—cheap for cash. If

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

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# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (at the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, JULY 3, 1829.

No. 50.

## HORTICULTURE.

FOR THE NEW ENGLAND FARMER.

### FRENCH PLANTS.

MR RUSSELL.—As some of your subscribers have probably made great additions to their plants by purchases from Messrs Felix & Co., who, it will be recollected, came over from France, this spring, with a most *unique and unrivalled collection* of plants,\* it is highly desirable that a description of the plants, as they flower, may be communicated to you for publication in your valuable paper.

A SUBSCRIBER.

FOR THE NEW ENGLAND FARMER.

{ Linnean Botanic Garden, near  
New York, June 20, 1829.

MR EDITOR—Both you and our esteemed friend Mr DOWNER, having been desirous to obtain information relative to the origin and properties of the "Bleecker's Meadow pear," I transmit you the following account of it. This pear was originally procured from the farm of Colonel WYNKOOP, of Bucks County, Pennsylvania, being a seedling found in his meadow, and from that circumstance was called by him "*Meadow pear*." It was brought thence by a relative of his, Mr MARTIN SCHENK, of this Island, and grafts were disseminated from the trees planted on his farm. Several gentlemen now have this pear in bearing, and two large ones are growing on a farm not far distant from my residence. LEONARD BLEECKER, Esq., a gentleman distinguished for his love of horticulture, and for his liberality in imparting any valuable varieties of fruit to others, presented grafts of this pear to several of his friends, and it was by them called "*Bleecker's Meadow pear*"—so much for its origin. In regard to growth the tree has much resemblance to the Seckel, and its bark and general appearance when young, so closely assimilate as not to be easily distinguished. Its growth, however, is much more vigorous, making at least three feet of wood to two of the Seckel, and often more. I am also informed, however, by Mr BLEECKER, that the tree when it becomes large, does not assume that compact and erect regular form in its head that so distinguishes the Seckel, but that the branches are more expanded, and much less erect. One tree in a garden near Newburgh, bore fruit the fourth year from the graft—the fruit does not hang in clusters as the Seckel does, but its period of ripening is the same—its flavor is delicious, and it is a melting fruit: it should, however, be plucked before it softens, and be placed in the house to mature and become mellow—in point of size it is larger than the Seckel, and in form resembles the Early Sugar pear, (not the Sugar Top, or July pear, which some call Sugar pear)—before it softens it is green with a little brown or russet on the sun side. I am fully of opinion that the Seckel is one of the parents of this new pear, and as I consider it a very valuable addition to our *native* fruits, I have been thus particular in the details, and cannot omit here the passing remark, that *in proportion to the*

\* Vide their Catalogue.

experiments made in our country, in rearing seedling trees from the finest fruits, after an intermixture of the pollen, or otherwise, they have been attended with far more than a comparative success with those made in Europe—and every new development of our horticultural improvements seems to add new proofs to the opinion I have always entertained, that none of her productions will deteriorate in America.

Your obedient servant,  
WM ROBERT PRINCE.

From the American Sentinel.

### POTATOES.

People differ more about planting potatoes, than anything that I know of; for if good land is well prepared and manured, it is not difficult to raise a good crop, in a common season, even if you plant them whole or cut them, whether you plant few or many.

I have known people to plant from 1 bushel to 40, on an acre of land—and each was satisfied that their plan was best.

One man who had not more potatoes than he wanted to eat, cut out the chits and planted those only, one bushel of which planted an acre, saving the body of the potatoes for ordinary uses: his land being well prepared, the produce was more than 100 bushels.

Another man who had practised farming until he was 21 years of age, and then went to college, and became a great man, having seen that potatoes would produce most when planted whole, (contrary to his ideas in younger life,) he thought proper to try what he could do. He prepared an acre of excellent land, by ploughing it thoroughly, and manuring it highly, then ridged it by turning two furrows together, to cover the manure, then planted it with large whole potatoes, within one foot of each other, in continued rows on the ridges, which he did not cross with the plough, in hoeing, and it took 40 bushels to plant his acre, the cost of which was 50 cents per bushel, amounting to \$20 for his seed. He had a large crop of potatoes, but not so large as he would have had by planting 20 bushels in the same manner, with potatoes not more than half as large, or by placing the same potatoes two feet apart; or by placing them two feet apart, and half as large, making only ten bushels to the acre.

I sometimes plant from 8 to 16 bushels to the acre, according to the size of the potatoes used for the purpose.

When people try experiments, I think it is best to do it fairly, and to use their reason. And it is a good method to try different modes, and not be so much in favor of any old practice, as to put a stone in one end of a bag of grain to carry on a horse to mill, or to cut potatoes, because your father did; though very many might amend, by doing as their fathers did, especially in eating and drinking.

AN OLD FARMER.

### HEALTH.

We once knew a boy who spent a great part of his time in laying plans to break out of prison, calculating that if he should ever happen to be

confined he should then derive a benefit from his present labors. One day his father saw him at work, and being informed of the object he had in view, told him he thought 'it would be a much more profitable business to study to keep out than to break out after he had once got in.' This was good advice, and is worthy of being followed, inasmuch as it may, with a slight alteration, be made to apply to numerous other situations in life than that of prisoners. This is particularly the case in regard to the preservation of health. It is much easier, as well as more profitable to avoid exposure to evening air and wet feet than to be confined five or six weeks with a burning fever. It is also much easier to caution children against eating green apples and other kinds of trash, which are within their reach at this season of the year, than it is to cure them of the dysentery.—It has been said, and we doubt not truly, that more than half of the diseases which prevail in our climate in the warm season, might be prevented even by ordinary care. Among the means to be employed to preserve health, the habit, or if we may so say, the virtue of cleanliness demands the highest place; and to a want of it may be traced many of the ills to which 'flesh is heir.'—In all the melancholy instances where sickness has visited our Atlantic cities in the course of the last twelve years, we have good authority for saying that the contagion originated in such parts of those cities as are notorious for the filth of the streets, and their inhabitants. In the country, where dwellings are unconnected, and where a pure air circulates freely, we are less liable to suffering from the carelessness of our neighbors than residents of more compact places, but the safety of every family in an eminent degree depends on the care and cleanliness of its head. All decayed animal and vegetable substances should be removed from the vicinity of dwellings; stagnant water should be drained off, and the cellars freed from rotten apples, potatoes, onions, &c.

Another very important means of preserving health where it is enjoyed, and restoring it where it is wanting, is, to sprinkle quick lime on the bottom of the cellars, and in all the drains and vaults contiguous to houses. So effectual is this safeguard in preventing disease, that a highly respectable gentleman in this vicinity, informs us that for several years after he commenced house-keeping some one or more of his family had a regular run of fever; after a time he built a house, and consequently a quantity of lime was lying in and around his residence, but no sickness visited his family. In three of the six subsequent years he had occasion to use lime, and in each of those years his family enjoyed perfect health, while in the other three some of the family were sick. He is so well convinced, from these circumstances that lime is beneficial, that he now no more thinks of being without it, than he thinks of getting along without bread. We hope others of our readers will try it, and have no doubt but they will feel themselves amply repaid for their expense and trouble. Indeed, we will warrant it to be an effectual preventive against all those disorders for which ardent spirits are an effectual cure.

Williamstown Advocate.

FOR THE NEW ENGLAND FARMER.

## FINE STOCK.

Mr FESSENDEN—Having seen in your "N. E. Farmer," within a short time, several notices of extraordinary calves, induces me also to add to the list.

A very fine cow, now eight years old, of my own raising, half *Holderness* and half *Alderney*, has produced me, by different bulls, seven calves; they have all been very fine ones, and all are at this time alive; four of them are in my own possession. Her last calf was born 4th of last December, (a bull) and at 4 days old weighed 110 lbs., being early, and a winter calf, I had not intended to raise it—but it was so uncommonly promising, I was induced to do it. On the 4th of March at 90 days old, it weighed 339 lbs.—After that date one half of the cow's milk was taken from it—he having learned to eat carrots, oil meal, and hay—and on the 16th of April I sold him to an enterprising young farmer, at Rindge, in New Hampshire, for fifty-five dollars. He was then 4 months and 12 days old, and weighed 455 lbs., giving an increase of 2 lbs. 9 $\frac{3}{4}$  ounces per day. On that day he also measured from the root of the horns to the end of the rump 5 ft 8 in.; girth 4 ft 4 in., and height 3 ft 8 in. His sire was three-fourths Durham Short Horn, and one-fourth Bakewell. This young bull is therefore three-eighths Short Horn, two-eighths Alderney, two-eighths Holderness, and one-eighth Bakewell, and comprises the best blood of English stock. I think, when 2 years old, (if, as I have no doubt he will, have as good care taken of him,) he will be the most promising bull in New Hampshire, or Massachusetts—and a very great acquisition to that State—combining, as he does, the *beef* and *dairy* qualities.

Much has been said and written on the subject of allowing cows to come in too young. I have raised a great many calves, and have always allowed them to calve at two years, and often earlier. This cow had her first calf at nineteen months—and was but seven years and seven months old when she had her seventh calf; and she is the largest cow I ever raised. To be sure she has always been well kept, (but not highly fed) as all animals ought to be. I should not wish, however, to have a heifer with her first calf, come in before a good bite of grass.

Yours very truly,  
JOHN PRINCE.

Jamaica Plain, June 29, 1829.

FOR THE NEW ENGLAND FARMER.

## CRUEL CUSTOM OF BEES.

Mr FESSENDEN—I wish that you or some of your correspondents would inform me through the medium of your paper, what is the reason of bees killing their drones at this season of the year; and how they may be united, to prevent, if necessary, their killing them; and if it will hinder or retard their swarming? I have a number of full stocked hives, which appear to have such aversion for their drones, that not one, I believe, is suffered to live in the hive. If some of your experienced apian writers will give me some light on the subject, I will be much obliged to them.

Yours, &c.,  
A FARMER.

Remarks by the Editor.—This annual massacre

is a habit which appertains to all the species of honey bee. We shall not undertake to state the cause of this proceeding. Whether bees justify themselves by arguments similar to those made use of by certain advocates for killing off the human species in martial combat, is more than we can say, having never been admitted to their counsels. Probably they conceive it to be the shortest way of getting rid of their useless population. The fact, however, is certain, and the slaughter always takes place.

Dr Thacher says "It has been ascertained, that after a particular period of the year, when the queen has been impregnated, and the drones are no longer of use, they are cruelly destroyed by those very workers which formerly watched over them so carefully in their cradles. It is not to be supposed that the neuters know they would perish with hunger were the drones preserved, but there probably is a time when the males make such an impression on the senses of the neuters as tends to irritate them, and prompt to their destruction. It is usually in the months of July and August, that this singular massacre is effected.—A curious observer, Huber, desirous of witnessing the scene of carnage, placed six hives on a glass table, and placed himself and an assistant beneath it. On the 4th of July, the workers actually massacred the males in the whole six hives, at the same hour and with the same peculiarities. The glass table was covered with bees, full of animation, which flew on the drones, seized them by the antennæ, the wings, and limbs, and after having dragged them about, they killed the unfortunate victims, by repeated stings, directed between the rings of the belly. The moment that the formidable weapon touched them was the last of their existence; they stretched their wings and expired. It is evident that bees act in concert, that their operations tend to one general object, and that they are aware of its being fulfilled; and this cannot be done without some mode of communication with each other; but as all their performances are in the dark, it is extremely difficult to conceive, how they can know each others proceedings."—Thacher's Treatise on Bees, p. 30.

FOR THE NEW ENGLAND FARMER.

## PREVENTIVE SOCIETIES.

Mr EDITOR—At the last meeting of the Massachusetts Horticultural Society, I was much gratified to hear the remarks of Mr DEBY, of Salem, on the utility of the Society in that town to preserve gardens and orchards from trespassers, and midnight marauders. He stated that but one instance had occurred since the establishment of the Society, of a garden or orchard (belonging to a member) being robbed; and that the evil had almost entirely ceased. I understand that Dorchester, Roxbury, and Quincy have followed the example of Salem; and every town where fruit is extensively cultivated, would find it for their interest to establish similar societies; and all roaming intruders would soon find that trampling on plants, breaking down trees, and shrubbery, &c., cannot be tolerated with less impunity than shoplifting, or store breaking.

Nashua Cotton Manufactory.—At the factories at Nashua within the last twelve months, 2,240,000 yards of cloth have been manufactured, consisting of sheetings and shirtings, a part of which were for printing.

## AGRICULTURAL PROSPECTS.

The expectations of abundant crops, founded on the fine weather of spring, have been much diminished by the long continued drought. The hay harvest of the present year will be less than that of the last by nearly a third. The extraordinary production of two successive favorable seasons seem to have exhausted the soil, which requires renovation by an interval of comparative rest.

Oats, barley, and rye, are well filled, and the crops of those grains will be good.

Corn in our vicinity has suffered much from the operations of the cut worm, as it is called, who gnaws off the stalk at the surface of the ground. Some fields have been destroyed by the enemy, and the owners been compelled to plant potatoes. The only preventive seems to be to search the hills with the hoe or hand and crush the vermin—a process troublesome and slow, but better than suffering the loss of our staple products.

The apple, peach, and pear, will yield very few fruits. The apricot does not bear at all. The cherry which has been less injured than the other tenants of the orchard, although well loaded in the early spring, has suffered from a blight, which has made the fruit fall unripened to the ground.—*Nat. Egis.*

From the Southern Agriculturist.

## ON THE WINTER BEAN.

We call the attention of agriculturists in the north, as well as in our own States, to the *Winter Bean*. It is thus mentioned by Chateaufieux, in his letters from Italy, and we presume is the same as that described in *English works*, under the name of the "Swiss Bean."

"The winter beans seem the only crop meriting particular notice. Within a few years they have been successfully introduced into the neighborhood of Geneva; that is to say, into a climate where the winters are more severe. The beans endure them without injury, and may be introduced into the northern countries, where they may become a valuable article in agriculture; being well adapted to fill up vacant spots in various crops.

"The winter bean resembles the spring bean, in plant, flower, and seed. It is sown in the beginning of September, and it must acquire strength in the autumn to support the severity of the winter. The stem withers and dies under the snow, and during frost; but early in the spring, several new stems shoot from the bottom, which flower in May, and the seeds ripen in July.

"The culture is very simple; after a manured crop of wheat, the earth is turned in by a single ploughing, and moulders by exposure to the weather. The beans are put into the ground early in September, either sown broadcast, and harrowed, ploughed in, or drilled in lines, which admits of their being horse-hoed in the spring, otherwise they must be hand-hoed in April.

"The crop being harvested in July, there is time to prepare the land for wheat, which follows it, and usually succeeds well.

"This culture, adapted to open and clayey soils unfavorable to the growth of roots, accords well with the different periods of ploughing and sowing, and keeps up the fertility of the soil. It includes every desirable circumstance, and I have no doubt will extend rapidly."—Chateaufieux, p. 49.

## "THE WINTER, OR SWISS BEAN.

We are desired to call the attention of our readers to the merits of this lately acquired variety of horse bean, which promises to be a valuable acquisition to the British farmer. It is an early and remarkably hardy sort; standing the winter's frost without injury,—podding about the first of June, and ripening in the latter end of July. It may be sown any time between the 15th of September, and the middle of October. Any wheat stubble, in pretty good heart, is suitable; and no particular preparation of the ground is necessary. Its early podding secures it from the attack of both insects and mildew;—and being so soon off the ground is an advantage which need not be pointed out to the practical farmer. The produce is about four quarters per acre. We hear Messrs Gibbs, seedmen, Piccadilly, have been cultivating them to some extent, and of course can supply the seed in any moderate quantity."—*British Farmer's Magazine*, vol. ii. No. 6, p. 72.

## "SOWING FIELD PEAS.

A correspondent requests information on a practice which is new to him, and may be also to many of our readers, namely, the sowing of field peas late in the autumn, which are said to resist the severity of winter, ripen considerably earlier than peas sown in the spring, and to be equally, if not more prolific, than the latter usually are."—*Ib.* No. 7, p. 206.

Last winter a vagrant, grog-drinking tinker, straggled into South Hadley, and remained there some time, getting tipsy as often as he could procure the means. On a stormy day in March, he left a house on the plain to go to the Canal, but did not return, and nobody knew what had become of him. On the 15th inst, a dead body was found in the woods a few rods from the road, and about a mile from the Canal; and the clothes showed that it was the body of the vagrant. It was in a putrid state, and the head was torn to pieces, probably by dogs.—*Hamp. Gaz.*

*English Pronunciation.*—Most English works of merit appear in Germany in the original, or in translations. To translate English prose is very easy to the Germans, but they complain much of our pronunciation, which is, to them, a perfect chaos. It is incomprehensible to them that *enough* and *though* should not rhyme, and that *enough* and *bluff* should. The greatest difficulty, however, is the *th* of our language, which is harder to them than *Shibboleth* was for the Ephraimites. Mr Dwight, a late American traveller, says he never met with but one German who could say, *thirty-three thousand things*. With all their efforts, and after screwing and twisting their faces into all shapes, they can only bring forth *dirty drec dousand dings*.—*Ibid.*

*Wool.*—Large quantities of grade and full blood wool from this county, Berkshire, &c. have been sold to the manufacturers within a few weeks; but we have not been able to obtain so accurate information respecting prices as we could wish. Some has been sold as low as 25 cents, and we have heard of one lot which brought 43 cents.—We believe that the greater part has been sold for from 30 to 35 cents; the average does not probably exceed 32 or 33 cents. The fleeces may have averaged between 90 and 100 cents each.

*Grain.*—Three or four boat loads of grain have

been brought to Northampton from Vermont.—The rye was sold at 83 cents, corn 67 cents, and oats 38 cents. These were the wholesale prices; the retail price for rye is about 92 cents, and of corn about 75 or 80 cents. A boat load of Maryland corn has been brought up the river, and sold here for horse feed at 67 cents.

The crops of grain are said to be promising in all parts of the country, and the prices must be low after harvest.—*Ibid.*

## OVER TRADING.

[The following remarks are as applicable to other villages as to Middlebury.]

There is, beyond doubt, too great a disposition to *over-trade* among the people—a habit of swelling expenses so as to pledge the income of a season in advance, rather than a determination to curtail them within the amount of earnings already made. A friend of ours has made an estimate, founded upon considerable inquiry, of the amount probably due at this moment to the merchants of our village. He assured himself, that it did not fall much short of one hundred thousand dollars; and it is probably safe to say, that from 30 to 40,000 dollars of this sum is due by citizens of Middlebury alone. Now we wish to inquire of our friends,—and an inquiry of the sort may be appropriately made in almost any town,—how this heavy debt is to be paid off? What must be the inevitable result, if merchants in Boston and New York, who are already much pressed, should demand of our country dealers a prompt payment? *These* will not consent to stop business until they have pursued their customers through the courts of law; and where in Middlebury can \$30,000 or even \$10,000 be raised to pay off the shopkeepers without great perplexity and sacrifice? It is unquestionably true, and it is a fact upon which we wish the people to think, that the property of many of our citizens is indirectly at the mercy of the merchants in large towns; and that commercial revulsions, which are sudden and not unfrequent, may compel them to discharge their debts by a sacrifice of entire estates. It is the object of our present brief remarks to call the attention of the farmer and mechanic to a subject at all times interesting, and one which may be of disastrous importance to them in times of commercial and manufacturing difficulty—such as we apprehend will in some degree soon be felt. We cannot too often repeat that the system of *over-trading*—of living upon the liberal calculations of *profits yet to be made*—has kept and still keeps a large portion of our fellow citizens in entire dependence upon the merchant and speculator.—*Vl. American.*

*Making Butter in Winter.*—A writer in the *American Farmer*, asserts that the quality of butter is injured in proportion to the time which the cream takes to rise; and that cream which has been long rising, requires more labor and time in churning. To expedite the rise of the cream, the vessels containing the milk should be kept in warm water of uniform temperature. Cream obtained in this way produces sweeter butter, and requires, in the operation of churning, never more than twenty-five minutes.\*

The object of setting pans of milk in cool water, in summer, is to prevent the milk from becoming sour, and afford the cream a longer time to rise.

The *Baltimore Chronicle* mentions, that Capt. Kearney, of the Navy, has brought with him from Port Malon, "two Jacks, four Jennies, a Thibet Ram, and a Turkish Horse—the latter a most beautiful gray, from the mountains, about 160 miles east of Smyrna; is small, but very perfectly formed, can climb like a goat, and is remarkably docile. The ram, which is on the farm of Robert Oliver, Esq., is of the species celebrated for its very broad tail, and for the delicious flavor of the mutton. One of the Jennies is three years old, and only about thirty inches high, but proportionably formed, and is truly an interesting animal."—*L. I. Star.*

*Muscatel Grapes.*—The Muscatel grape vine has been raised near Adamsville, South Carolina, from the seed of the raisin. A late paper from that quarter says, "the vines are apparently thrifty and flourishing, and bid fair to produce fruit this season. We sincerely hope that the attempt to naturalize this delicious exotic may be crowned with success, and at the same time recommend to our agricultural readers a further trial of the experiment."—*Masonic Record.*

*Oranges.*—This excellent fruit finds a congenial soil in the territory of Florida. It is computed that upwards of fifteen hundred thousand oranges are gathered every year at St Augustine. Many of the trees, (says Mr White, the Florida delegate in Congress,) bearing 4000 oranges, are believed to be 120 years old. The lemon, citron, lime, and olive thrive equally well.—*Belvidere Apollo.*

*Transplanting Cedars.*—About the year 1820, in the month of February, when there was no frost in the ground, I took up about eighty small cedars, retaining a small ball of earth about each, and planted them for a hedge. More than seventy of them are now living, and form a pretty close hedge, which has been trimmed to about breast high for several years.—*Am. Farmer.*

*The Weather.*—Since the first week in June, the atmosphere has been so remarkably cool and dry, that some fears are entertained that the spring crops will be extremely light. The short showers which have occasionally fallen, could not be of much service to the ground, already so much parched, while the air continued so alarmingly dry. Hay will be light in this vicinity, beyond a doubt. Indian corn will scarcely recover, even should the weather become more congenial to its growth. Fruit of all kinds has suffered extremely. Such are the prospects for the farmer, so far as our information extends.—*Catskill Recorder.*

A writer in the *Mobile Register* of May 29, asks, "What are we to do for corn, and hay for our horses through the summer? There is not as much in our market as will answer the consumption. Corn is said to be two dollars a barrel, and hay is two dollars a hundred."

It is now about six months since a law was passed prohibiting the circulation of any bank notes under the denomination of *five dollars*, in Pennsylvania. This arrangement has met with general approbation and support. The numerous gangs of counterfeiters and passers of counterfeit money no longer find business in that State, and have retired to the State of New York.

PROCEEDINGS OF THE ESSEX AGRICULTURAL SOCIETY.

We have received from a friend in Salem, a pamphlet of about 80 pages, containing an "Account of Premiums awarded in 1828, and a list of Premiums offered in 1829; with Col. PICKERING'S Address; and a list of Members of the Society."—We have not yet had leisure to peruse this work with that attention, which a glance at its contents, as well as our knowledge of the characters and objects of its authors assure us it merits. We intend, however, to give, either *verbatim*, or in substance, those parts which appear to be most interesting and useful to the public at large. We would give it *in extenso*, but a part of it we have already published, and the pamphlet itself is in the possession of many of our readers. We will commence with an article which needs no other eulogy than its title conveys.

COL. PICKERING'S ADDRESS.

The Society may recollect, that at its two last annual meetings, I expressed a desire to be released from the duties of President, in which I have been serving from its first institution in 1817. Yielding, however, to the requests of members, I have continued in that station. But at the late meeting of the Trustees, I informed them of my positive determination to be no longer a candidate for the office.

Having come to this determination, I had concluded, on taking leave, to present to the Society a short address. But if I had contemplated making a formal discourse, circumstances since occurring would have prevented my making it. I can now offer only a few desultory observations.

1. Within my memory, the ideas generally entertained of the occupation of the husbandman, appear to me to have materially changed. It has ceased to be considered as an employment adapted only to that portion of society which was to consist of mere laborers. It is now deemed an honorable pursuit, by engaging in which, no man, however elevated may have been his birth or station, feels himself humbled, in partaking of its labors. On the contrary, men of the learned professions—others who inherit fortunes, or who have acquired them by their own industry in other employments, now not unfrequently engage with zeal in the business of the practical farmer; and with useful emulation, they strive to excel in their new occupation. This, it is true, does not yield them profits like their former pursuits, which, indeed, they neither expect nor desire; but are content if they sustain no loss; while their improvements, effected by more ample pecuniary means, and proving what is practicable, present useful examples to their neighbors, who, bred to husbandry, and constantly present at every operation, and diligently laboring with their own hands, will render such improvements more profitable than they were to those who introduced them.—This change of public sentiment is auspicious to the farming interest.

2. I may here mention another source of improvements in husbandry—the mutual communications of valuable discoveries and useful practices. These may be most conveniently made to the Trustees, by the members of the Society: for the business of the annual meetings will not admit of making such things known in conversation. If all the members were to write in detail their several practices, in every branch of husbandry,—

in the management of their tillage land—their mowing grounds—their pastures—their live stock—their manures, &c., and hand them to the Trustees, to be examined and compared,—it is probable that in the main the practices would be substantially similar; but at the same time I have no doubt there would be some variations well worth knowing; besides some new practices, and some new tools, or new forms of old ones, and some easier modes of operating to produce the same effects. All these matters may be selected and arranged by the Trustees, and communicated to the whole Society at its annual meetings.—However small some of the improvements might be, yet they must be worth knowing, *because they are improvements*. Let me give an instance of what some may think a trivial matter.

When living on my farm, some fifteen or twenty years ago, my potatoes were dug up with common hoes, according to the usual practice; but I observed that many were cut with the hoes, and spoiled. It then occurred to me, that instead of a continued blade, four or five long teeth, or tines, set to the handle just as the blade of a hoe was set, would turn out the potatoes, not only without cutting them, but with greater ease and despatch. I had such a tool made—and then a second; for it fully answered my expectation.—The potato tops, or vines, being pulled up and laid aside, two strokes of the tool thrust in under the potatoes, then raising it, and with a short sweep throwing the earth and potatoes once to the right and once to the left, would bring up and display nearly all the potatoes in a hill. The blade of the New England broad hoe is eight or nine inches in length, on its edge, and five or six inches broad, from the edge to the handle. Five tines seven inches long, and the two outer ones eight inches apart, will give the proper dimensions to the potato hoe, or crome.\* The eye for the handle should be rather larger than that of a common hoe, and of greater length, to admit a bigger handle, which will also add to its durability. A few years afterwards, I saw, somewhere, a tool of the same form, for the same purpose. The same tool is far better than a hoe for levelling heaps of gravel, on the highways or elsewhere.

Such mutual information as I have here recommended, is a species of charity or benevolence: I may therefore say, on high authority, "To do good and to communicate forget not."

3. I will make some remarks on the construction of ploughs.

It is not so much the *weight* as the *shape* of a plough which makes it of easier or harder draft: and this depends chiefly on the mould board.

Forty years ago, I had a farm in Pennsylvania, part of which was rich bottom land—the same which in New England is called *intervale*. Part of this was in a state of tillage when I bought it. I had a good Pennsylvania plough, of the fashion of that day; but the mould board was hollow breasted; and that rich soil, being moist, would fill up the hollow, and there remain, clogging the plough. But I observed that the earth thus lodged formed a straight line from the point of the mould board to the overhanging upper corner at the tail; and it then struck me, that this straight line should be given to the mould board itself; and be the guide to the ploughwright in forming the curvature or winding of the mould board.

\* Crome is a word used in some parts of England, for the tool of two or three tines, with which manure is hauled out from a cart; thence sometimes called, in this country, a dung drag.

A few years afterwards, returning to live in Philadelphia, I called one evening to see the Vice President of the Philadelphia Society of Agriculture; when he presented to me a small model of a mould board, which Mr Jefferson (then Vice President of the United States) had left with him. At the first glance of my eye, I saw the straight line above described; and stretching a thread from the fore point of the mould board to its upper corner behind, I found it touched it, in its whole length, in a perfectly straight line.

Speaking of it afterwards to Mr Jefferson, he told me that he had communicated a description of it to the American Philosophical Society, who had published it in the fourth volume of their transactions. There the manner of forming the mould board out of a piece of squared timber is minutely described. But the simple rule may be as follows: Having fixed the straight line, above mentioned, by one cut of a saw from the upper corner of the mould board behind to its point forward,—cut away the wood above and below that line in such manner, that when finished, if you carry a straight rule from the fore to the hind part, keeping it all the way at right angles with the straight line, it shall touch the face of the mould board, in its whole breadth, in straight lines, through its entire winding, and so that its upper corner behind shall overhang the lower sufficiently to effect a complete turning of the furrow slice. Such a mould board can never get clogged; and the plough will move through the earth with less resistance than with a mould board of any other form. A few years ago I saw at Brighton a plough with a mould board very nearly in the form here described.

4. This Society have formerly offered premiums for the best management of manure. There can be no question, that if kept under cover, not unnecessarily exposed to the open air, and completely sheltered against rain, manure will retain more strength, and the same quantity fertilize a larger quantity of land. But another immense increase of manure will be obtained by conducting the urine of cattle, while they are kept in stables, to large quantities of earth collected (in this climate) into cellars, among which the urine shall run and be absorbed. Accurate experiments during ten years, by a farmer in Scotland, proved, that the dung of a number of cattle carefully preserved by itself through the winter, furnished no more manure than the urine of the same cattle conducted over and absorbed by an equal bulk of common surface earth; the latter, load for load, being equally fertilizing with the dung.

5. A correspondent of a distinguished agricultural society in England, stated that he had made accurate experiments to ascertain the effect of cutting hay into very short pieces (whence it is called *chaffing* it,) and he found it a great saving of fodder; the hay so chaffed keeping his horses in as fine order as a much larger quantity given them uncut. A question has been asked—what causes this difference? The answer I have seen given was, that being chaffed it was more easily and perfectly digested. This is probably the true solution: and the effect would be more manifest in horses than in cattle and sheep which chew the cud. A celebrated English writer, treating of the rumination of some animals (their chewing the cud);—and having spoken of a juice in the stomach called the gastric juice, of wonderful power in the digesting of their food, makes the

following remarks:—

“It appears from experiments, that the gastric fluids, of sheep, for example, has no effect in digesting plants, unless they have been previously masticated [chewed]; that it only produces a slight maceration [softening] nearly as common water would do in a like degree of heat; but that when once vegetables are reduced to pieces by mastication, the fluid then exerts upon them its specific operation. Its first effect is to soften them, and to destroy their natural consistency; it then goes on to dissolve them; not sparing even the toughest parts.” The inference from this doctrine is, that cutting fodder into fine parts will facilitate the maceration, mastication, and dissolution of the fodder; and consequently the preparation of its nutritive elements for admission into the numberless minute vessels destined to absorb and convey them through the whole system for the nourishment of the animal.

(To be concluded next week.)

From the Gardener's Magazine.

*On rendering Pear Trees and other Fruit Trees fruitful, by operating on the Borders, and by Natural Training.* By Mr ROBERT HIVER.

SIR—There are few subjects in horticulture which can be more acceptable to your readers than a system by which good crops of fruit may be obtained from pear trees planted against the east and west walls in gentlemen's gardens; the bad crops these trees have afforded have been proverbial ever since I can remember; and the unnatural schemes which are now resorted to, such as strangulation, ringing, depressing of the branches, and reverse-grafting, show that a good system of cultivation is not yet established. This failure has generally been imputed by gardeners to the climate; but as the trees are seldom without fruit at the extremity of the branches, the supposition may be considered erroneous.

It is about twenty years ago since I noticed a Brown Bèurre pear tree, trained against the east front of a farmer's cottage. This tree grew upon a limestone rock, where there was very little earth, yet it never failed to yield, yearly, plenty of large and well flavored fruit. From what I observed of this tree, it appeared evident that the rich and deep border, usually prepared by gardeners, was decidedly wrong, as the plants in this case generated too much sap, which always induces disease and barrenness; and, I believe, it will be found in the tree, as in the human constitution, that the state of health consists in the medium between emptiness and repletion. Sir H. Davy has shown the utility of stones in agricultural crops; and I have found them exceedingly beneficial in the formation of fruit tree borders; they prevent the accumulation of water in very wet weather, and also retain sufficient moisture for the purposes of the plant in dry seasons. In 1813, I replanted an old pear wall, 240 feet long: the border for these trees was 12 feet wide, and only 26 inches deep, 8 inches of which were filled with stones, such as could be most readily procured in the neighborhood, and the remaining 18 with the mould which composed the old border.

By this scanty supply of earth for the roots of these plants I have succeeded in obtaining a fruitful and healthy growth, equally remote from debility and luxuriance; and by this simple process I procured fruit all over the tree, as regularly as if

it had been mechanically placed, both plentifully up the main stem, and on the lowest horizontal branches. My trees are fan-trained in the best manner; the shoots are kept as uniform and straight as the plications of the instrument from whence the term is derived, and, when the fruit is full grown, exhibit one of the most interesting scenes to be met with within the confines of a garden.

With regard to pruning, the knife should be used as sparingly as possible; I conceive it to be as injurious to this tribe of fruit trees, as the lancet is to animal life; it creates those inconveniences which it is employed to remove; whoever indulges in its free use, most certainly defeats his own purpose. Let any man who is inclined to dissent from this opinion, consider the common thorn confined in a hedge, where it annually undergoes the operation of clipping, and the shrub in its primitive growth, and he will want no arguments to convince him of the impropriety of the practice. But my plans require very little assistance from the knife: they make no breastwood, the energies of the tree being chiefly engaged in forming blossom-buds for the future crop.

It may be justly inferred, from what is here stated, that the bad success which most gardeners have experienced in the cultivation of this valuable fruit, arises principally from the luxuriant state of their trees; the limited space which they occupy on the wall is so disproportionate to their natural growth, that it is almost impossible, with deep and highly manured borders, to reclaim them from a habit of plethorical sterility. The farina, and the whole fructification, partake of this unhealthy condition; and it may be observed, that fruits fecundated with bad pollen scarcely ever resist the atmospheric changes which they afterwards encounter.

From observations made in vegetable physiology, I am persuaded that the tree is principally the produce of the earth, and the fruit of the atmosphere; as great diminution of vigor may take place in the one, without any perceptible alteration in the other. It is, therefore, the first object of the cultivator to proportion the supply of nutriment to the extent of his tree, and this will be best effected by the shallow border above described.

These are the remarks of a man long devoted to the difficulties of his profession, such as have been suggested by nature, and confirmed by experience; and if they are found to be sufficiently instructive for the pages of your useful miscellany, I shall feel happy in being numbered amongst your many correspondents.

I am, Sir, yours, &c.,

ROBERT HIVER.

*Indian Cure for Fever and Ague.*—David Ford, a respectable citizen of Ogdensburg, New York, where this disease prevails to a considerable extent, recommends the following as a certain cure: Take equal quantities of inside bark of Fir Balsam and Yellow Birch—boil them down to a very strong decoction, or tea. Give to a grown person two spoonfuls in the same quantity of wine, just before eating, three times a day; young persons in proportion—say, to a child five years old,  $\frac{3}{4}$  this of a table spoonful, with as much wine. It will probably at first produce sickness at the stomach and vomiting. Such are its effects sometimes, but it will cure.—*Ohio Repository.*

*Observations on a Leech*—made by a gentleman who kept one several years for the purpose of a weather glass. A phial of water, containing a leech, was kept in the lower frame of a chamber window sash, so that when I looked in the morning, I could know what would be the weather on the following day.

If the weather prove serene and beautiful, the leech lies motionless at the bottom of the glass, and rolled together in a spiral form.

If it rain before or after noon, it is found crept up to the top of its lodging, and there remains till the weather is settled.

If we are to have wind, the poor prisoner gallops through its limpid habitation with amazing swiftness, and seldom rests till it begins to blow hard.

If a remarkable storm of thunder and rain is to succeed, for some days before it lodges almost continually without the water, and discovers uneasiness in violent throes and convulsive-like motions.

In the frost, as in clear weather, it lies at the bottom. And in snow, as in rainy weather, it pitches its dwelling upon the very mouth of the phial.

The leech was kept in an eight-ounce phial, about three-fourths filled with water. In the summer the water was changed once a week, and in the winter once a fortnight.—*Casket.*

*Mr Parmentier's Garden.*—We lately visited Mr Parmentier's Horticultural Garden, situated at the junction of the Jamaica and Flatbush turnpikes, two miles from Brooklyn. We remember this spot five years ago; it was then unenclosed, and as sterile and stony a piece of land as could be found for miles around—it is now a delightful spot, laid out with great beauty and taste, rich with all the flowers and shrubs of the season, both indigenous and exotic. The Garden, which contains twenty-five acres of land, nearly in a triangular shape, enclosed by a massive stone fence, is certainly one of the best planned and executed models that we have ever seen. The richness and variety in shape and color, of the various shrubs and flowers—the beautiful foliage and delicate blossoms of our native plants, render it a most attractive place. Those who are disposed to decorate their grounds with fruit and ornamental trees, will find every variety at Mr Parmentier's.—*N. Y. Enquirer.*

The Legislature of New Jersey, at its late session, passed a law by which the coroner is released from the necessity of calling a jury of inquest, in case of a violent, sudden, or casual death, unless he believes there is cause to suspect some one of being guilty of murder or manslaughter in the premises.

[This is as it should be all over the country.—To summon a jury in every case of manifestly accidental death, is but the continuance of a most useless ancient custom. Cases may occur in which the investigation of a jury would be advisable. In such cases, leave it in the sound discretion of the coroner; but not one time in a hundred would the interposition of a jury be of the least utility.]—*Col. Cent.*

More than nine hundred miles of Canals and Rail Roads are finished, or under contract, in Pennsylvania, at this moment, all leading to Philadelphia market.

*Remedy for the Bite of a Rattlesnake.*—The last number of the "Transactions of the Albany Institute," just published, contains a paper on the *Uvularia grandiflora*, as a remedy for the bite of a rattlesnake, by James G. Tracy, that is worthy of some special notice. The writer furnishes the concurring opinions of several gentlemen as conclusive proof that this plant is the same with that used by one Hank Johnson, an adopted Indian hunter, who accompanied the commissioners for settling the boundary line between the United States and the British Possessions, in 1820.—During this service, Hank performed several cures with this plant. It has a general resemblance to Solomon's Seal; leaves alternate, smooth, and perforated by the stem, which is forked near the top; bearing one, rarely two, drooping liliaceous yellow flowers early in May.—*Boston Traveller.*

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, JULY 3, 1829.

### DECOCTION OF TOBACCO FOR SOAKING MELON SEEDS, &c.

In our paper of April 17, 1829, page 310 of the current volume, we published a *communication*, in which Mr "A. M. T." states in substance that he had learned from a person in Northampton, that soaking melon seed 24 hours in a decoction of tobacco, immediately previous to planting them would prove a preservative against bugs. The gentleman who favored us with the intimation is a merchant, of Boston, who owns a farm and superintends its cultivation in the neighborhood of this city; and whose note or assertion we are willing to indorse to any amount. The next news on this subject, with which we were favored, was the following paragraph, which appeared in the *Boston Traveller* of the 16th ult.

"The Editor of the Montpelier Watchman has tested the experiment recommended by the *New England Farmer*, to secure certain annual vines from bugs, by soaking the seeds in a decoction of tobacco. His success was overwhelming: the tobacco had got the start of the bugs; the seeds and vines also remain snug under ground."—Something of the same sort, has, we are told, been published in several other newspapers, though this is all that we have seen on the subject.

If the experiment has been tried, and found not to succeed, it is proper that the trial and failure should be made as public as possible. But one experiment is not sufficient to "test" the value of any proposed improvement. Perhaps the seeds of our Montpelier friend were too old to vegetate;—or were planted on ground too wet;—or were soaked too long;—or were planted too early in the season, or some other evil cause existed of which the decoction of tobacco was as innocent as the Editor of the *N. E. Farmer*, or his friend, in recommending the trial of it.

But the proposed improvement is not a matter of increment. This undertaking to reward with a sneer, a disinterested effort to benefit the community, is not particularly praiseworthy. An attempt to do good, even if unsuccessful, is not a fit subject for satire. Besides we are not yet convinced, nor shall we be by any degree of ridicule, if ever so "overwhelming," that our tobacco-decoction is not entitled to all the good qualities, as an *anti-bugmatical* preparation, which have been

attributed to it. We know it is often applied to the tender leaves of vegetables, trees, &c. to destroy slugs, &c. without injuring the vegetation, but with sure destruction to the insects. Snuff, or the powder of tobacco, is also used to save young and tender plants from being injured by insects. We doubt whether a decoction can be rendered stronger, or more poisonous to vegetation than the pulverised leaves, and if snuff does no injury to tender plants, we can scarcely suppose that a watery extract from the leaves of tobacco will destroy seeds.

But we have facts as well as arguments at our service in this case. The gentleman, who originally gave us information respecting the utility of the infusion of tobacco leaves for the purpose above mentioned, says he has tried it the present season for the following sorts of vines, viz. winter squash, cucumber, water melon, musk melon, and cantaloupe. That his seeds having been soaked 24 hours, all grew, the vines are all flourishing, and no insect has yet infested them. We hope that in due time he will give us further statements on the subject, sanctioned with his name.

It is thought by some that the vines will not acquire or retain enough of the flavor of the tobacco with which the seeds were imbued to deter the bugs from their depredations. But it is only while plants are very young that the insects injure them, and in the first stage of their growth their nourishment is principally derived from the parent seed, and of course will taste of tobacco. English writers have given the following as a method of preserving turnips from the fly. "To a quart of turnip seed add one ounce of brimstone finely powdered, putting both in a bottle, large enough to afford room to shake them well together every day for four or five days previous to sowing." If impregnating turnip seed with brimstone will preserve the plants originating from such seed from the fly, it is at least possible that soaking melon seeds with tobacco water might preserve the young vines which spring from such seeds from bugs.—And if a decoction of tobacco is useful in preserving melon vines from bugs, it is not unlikely that its use may be extended to the preservation of wheat from the Hessian fly, &c. &c. This, however, is conjecture, not assertion, and if we are wrong in our anticipations, we do not think it worth the while for paragraph-mongers to undertake to be witty thereupon. Abortive attempts at wit are altogether disgusting, and even genuine wit when misplaced or misapplied, is proof positive that its author wants good sense; and an ounce of good sense is worth more than all the wit that ever stung in epigrams, sparkled in anacronies, or blazed in senatorial effusions of eloquence.

### ON THE USE OF LIME FOR PRESERVING HEALTH.

Lime as an antidote to contagion, a preservative against infection, and a means of purifying vaults, is not so much used as it should be. By means of this simple but powerful agent, together with a due attention to cleanliness and ventilation, the air in jails, hospitals, ships, &c. may be rendered comparatively sweet and salubrious. A quantity of it, while hot and quick, sifted every day or two into the vaults of back houses, would greatly contribute to comfort and health.

We should think it a very serious matter if we were forced to eat tainted provisions, or drink

filthy water, and yet seem very well satisfied with taking a substance into our lungs which is fit only to support the respiration of reptiles accustomed to "feed on the vapors of a dunghill." And this we suffer, while the remedy is at hand, and almost as cheap as the scrapings of the street!

The walls of cellars, dairy rooms, sitting rooms, and indeed of all apartments, which are much occupied by human beings should be well coated with good caustic lime white wash, at least once a year. The time for its application should be just before the heats of summer become fervent and oppressive. "In London," says Willieb's *Encyc.* "a Society is organised for the Cure and Prevention of Contagious Fevers in the Metropolis," and they have appropriated a certain sum of money for purifying the tainted habitations of the poor. Their method consists simply in washing the walls of the room with hot lime, which will render the place perfectly sweet."

In the villages of New England, the practice of white washing the walls and ceiling of dwelling apartments is very common; in cities less so.—The walls of the apartments of our more opulent citizens are usually decorated with costly paper, or something else, which would be spoiled by white washing; and if they prefer decorations to health, they must submit to the unwholesome annoyance of a contaminated atmosphere.

### JULY.

Clean and prepare your ground where your early crops of peas, spinach, cauliflowers, and cabbages grow, and all other vacant spots, to cultivate thereon such plants as are proper to supply your table, in autumn, and winter, with later-grown productions. You may continue to sow crops of small salading every eight or ten days, as directed in former months; but they should now be sown on shady borders, or else be shaded by mats, occasionally, from the mid-day sun, and frequently watered, both before and after the plants appear above ground. You may now plant out your celery plants in trenches, unless you have already performed that operation, as directed last month. About the middle of July, and from that time to the end of the first week in August, you may sow turnips. Thin and transplant such lettuces as were sown last month, and sow more lettuce seed in the beginning, middle, and last week of this month, in order to have a constant supply for the table. Sow likewise radishes, and in the last week of this month a good crop of spinach may be sown for autumn use; it will not then be so liable to run to seed as in the preceding months. It is a good practice to sow early kinds of cabbages about this time, for a supply of young greens during autumn. Collect all kinds of seeds as they come to maturity, cutting off, or pulling up the stems with the seeds attached, as they ripen. Spread them in some airy place under cover, turning them now and then, that the seeds may dry and harden gradually, and be careful not to lay them so thick as to hazard their heating and fermenting. When they are sufficiently dry, beat out and clean the seeds, and deposit them in bags or boxes till wanted. Give water to such plants as require it, but let this be always done in the evening, that it may be of use to the vegetables before the sun shall cause it to evaporate.

You may now inoculate or bud your fruit trees, and, where it can be done without inconvenience, it will be well to turn swine into your orchard to

eat the fallen and decayed fruit, and thus destroy the insects which it contains. If, however, this cannot well be done, or you have not swine in sufficient numbers to devour all your fallen fruit, it will be well to gather and carry it from the ground before the insects, which inhabit it, make their way into the earth, and make you destructive visitations another season.

**Preservation of Timber.**—An English writer says that "Green fir timber may be seasoned and rendered fit for immediate use by soaking the planks or round trees barked, a few days in lime water; or paying them over with lime along with water. Lime water is made by slacking the lime in water, and the hotter it is used after the lime is slacked the better." If "fir timber" can be seasoned in this way, it is to be presumed that other kinds of timber may be benefited by the same process. The trial is easily made.

The July number of the North American Review, contains articles on the following subjects: **Memoirs of a Financier—Principles of Elocution—History of Intellectual Philosophy—De Beranger's Life and Writings—The Greek Revolution—Abbot's Letters on Cuba—American Poems—Popular Education—Boston Exhibition of Pictures—Constitutional History—Quarterly list of New Publications.**

Published quarterly, by F. T. Gray, Boston, and G. & C. & H. Carvill, New York, at \$5,00 per annum.

**Spirits.**—The N. Y. Commercial Advertiser of Saturday says: "The market for spirits is very dull, and prices have been greatly reduced; this is accounted for in the falling off of the consumption of every description of spirituous liquors."

A child was poisoned at Westchester, a few days ago, (though not fatally,) by eating the root of a plant which had been gathered for spike-nard. This plant somewhat resembles spike-nard in taste and smell, but its foliage is smaller; it attains the height of three or four feet, has white blossoms resembling the carrot, though not as dense: it has been called Wild Carrot.

Monday and Tuesday of this week were appointed, for shearing the remnant of the flock of sheep upon Nantucket Island. The Inquirer calls it a remnant, because more than half perished last winter, the cold being severe, and no shelter afforded them.

**Locusts.**—A Shawneetown (Illinois) paper says: "Immense swarms of these insects fill our forests and fields—making the air vocal in the chill of the morning, with a low melancholy murmuring; afterwards when the heat of the sun has warmed them into action, with an almost deafening noise. They made their appearance about ten days ago."

The Augusta, Geo. paper says:—"The Locusts which are numerous in the swamp and oak woods in this vicinity, are destroying the leaves of the fruit and forest trees in some parts of the country. They are so numerous in the swamps below this city, that a respectable planter told us the other day, that his hogs were getting fat on them. They are small, but little larger than the large horse fly, and make a noise like the tree frog."

**Pigeons.**—We learn from Saratoga county, and the northern parts of this State, that great mischief has been done to the Indian corn this season, by the wild pigeons which flock in those regions in immense numbers. They attack the corn fields, pull up, or scratch up the young stalks, and eat the kernel at the root. We have heard it stated by a gentleman whose fields have been ravaged in this way, that he believed at least a hundred acres of young corn have been destroyed in Saratoga county. They also make great havoc among the oats.

**THE DORCHESTER PREVENTIVE SOCIETY.**

At a meeting of a respectable number of the inhabitants of Dorchester, convened for the purpose of organising a Society, for the Protection of Fields, Gardens, and Orchards in said town, after having elected

- JOSHUA GARDNER, Esq., President,
  - SAMUEL DOWNER, Vice do
  - NATH'L CLAPP, Treasurer and Secretary,
  - WILLIAM WALES,
  - THOMAS PARKER,
  - THOMAS M. MOSELY,
  - EDUFUS HOWE,
- } Directors,

the following Preamble and Code of Regulations were unanimously adopted, viz—

We the subscribers having formed ourselves into a Society for the Protection of Fields, Gardens, and Orchards in the town of Dorchester, do hereby promise to each other mutual aid and facility towards detecting and bringing to punishment, all offenders against the laws made for the protection of this species of property, belonging to the subscribers; and in order more effectually to give efficiency to the objects of this association, we agree to adopt for our government the following Regulations—

Art. 1. The Society shall be denominated The Dorchester Preventive Society, for the Detection and Prosecution of Trespassers on Gardens, Fields, and Orchards in the town of Dorchester and its immediate vicinity.

Art. 2. The officers of the Society shall consist of a President, a Vice President, Secretary and Treasurer, and a board of four Directors, to be chosen annually, at their June meeting.

Art. 3. The President, Vice President, Secretary and Treasurer, shall be Directors ex officio.

Art. 4. There shall be a meeting of the Society on the second Wednesday of June and October; and at such other times as the Board of Directors shall order.

Art. 5. It shall be the duty of the President to preside at all meetings of the Society, or Directors; and in his absence, the duty shall devolve on the Vice President; and in his absence, the senior member of the Board of Directors, who shall be President, pro tempore.

Art. 6. It shall be the duty of the Secretary to keep the records of the Society and Board of Directors, and to notify all meetings of the Society and Board of Directors, and in general to perform all the duties of such an officer. He shall receive for his services such reasonable compensation as the Board of Directors shall order.

Art. 7. The Treasurer shall have the care of the funds of the Society, and be responsible for their safe keeping. He shall invest them in some public institution, or in good private security, if it shall be deemed expedient by the Board of Directors, or a majority of them, and make a report at each of the stated meetings of the Society, of his doings, and of the state of the funds.

Art. 8. The Board of Directors shall institute process for all violations of the laws made on the premises, that shall come to their knowledge by information of members of the Society, they shall have power to give suitable rewards for the detection of trespassers, and to employ such agents as may be deemed by them proper, for this purpose. They may at their discretion make public the names of all convicted offenders against the laws made for the protection of Gardens, &c., by posting them at some public place, or places, in the town of Dorchester.

Art. 9. The Directors shall have the entire direction of all expenditures, and in general perform all such offices as shall best promote the object of the Society.

Art. 10. Any person may become a member of the Society, upon being approved by a majority of the Board of Directors, by subscribing to these Articles, and by paying to the Treasurer not less than one dollar.

Art. 11. The Society shall have power to lay such assessments at their stated meetings in June and October, as a majority may determine, not exceeding one dollar a year on each member.

Art. 12. Any member may be discharged from this Society on application to the Treasurer, after paying all his dues to the Society, and relinquishing his right to any part of its funds.

Art. 13. Any person not wishing to become a member of the Society, but is willing to contribute to its funds, may be entitled to all its privileges, upon paying to the Treasurer a sum not less than five dollars.

Art. 14. Amendments to these Articles may be made at either of the stated meetings, by a majority of all the members present.

**Millet Seed.**

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market street.  
50 bushels of Millet Seed,—clean, and of superior quality.  
Also, a very extensive variety of Ornamental Flower Seeds, in papers of 6 cts each, or 100 varieties, one paper each, for \$5.00.

**ROMAN.**—This elegant, full blooded horse, a bright bay, with black legs, mane, and tail, of high spirit and good temper, will stand at the farm of Mr Stephen Williams, in Northborough, Ms, at \$20 the season, to be paid before the mares are taken away.—See New England Farmer, May 15.

FARM for sale in Milton, of about 200 acres, remarkably well watered, with every variety of lands and fruits, good substantial buildings, and a large portion of valuable woodland.—Also, for sale, or to let, opposite to the above named premises, a large dwelling house, with a good bake house, very pleasantly situated.—For further particulars, see the New England Farmer for May 15, or inquire of the publisher, or P. H. Pierce, 95 State st, or N. Tucker, on the premises.  
May 22, 1829.

**Imported Horses.**

Barefoot, and Cleveland, the two English horses, will stand for the season at their stable in Brighton. Barefoot at \$25, and Cleveland at \$10, with \$1 for the groom. a24

**Heifers, Calves, Sheep, &c.**

For sale, two full blood Alderney Heifers, three years old this spring, with calf by a full blood bull of the Short Horn breed; one Alderney Heifer calf, six months old, weaned, and turned to grass; two full blood heifer calves of the Short Horn breed, two months old, now at grass feed; four of the Long Wool Ewes, imported from the Netherlands; a buck lamb from one of the ewes, and a Devonshire Buck, a very fine animal, and four full blood Saxony Bucks. For terms apply at this office.  
June 17, 1829.

**PRICES OF COUNTRY PRODUCE.**

		FROM	TO
APPLES, best,	barrel.	3 00	5 00
ASHES, pot, first sort,	ton.	125 00	130 00
	"	"	125 00 130 00
BEANS, white,	bushel.	90	1 00
BEEF, mess,	barrel.	10 50	11 00
	"	9 50	10 00
	"	8 00	8 50
BUTTER, inspected, No. 1, new,	pound.	14	16
CHEESE, new milk,	"	7	9
	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	6 75	7 00
	"	6 75	7 00
	"	3 80	3 75
GRAIN, Corn,	bushel.	55	60
	"	70	30
	"		67
	"	40	42
HOG'S LARD, first sort, new,	pound.		9
LIME,	cask.	85	90
PLASTER PARIS retails at	ton.		3 50
PORK, clear,	barrel.	17 50	18 00
	"	13 06	13 50
	"	13 00	13 50
SEEDS, Herd's Grass,	bushel.	2	00
	"	3	00
	"	3	00
	"	4	00
	"	2	50
	"	62	1 00
	"	38	50
	"	33	50
	"	7	5
	"		1 50
WOOL, Merino, full blood, washed,	"	27	35
	"	18	22
	"	25	30
	"	22	25
	"	20	22
	"	18	20
	"	35	37
	"	22	25
	"	2	30

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HATWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	pound.	10 1/2	1 2
PORK, fresh, best pieces,	"	7	10
	whole hogs,	5	7
VEAL,	"	6	12
MUTTON,	"	4	12
POULTRY,	"	10	16
BUTTER, keg and tub,	"	10	15
	Lump, best,	14	18
EGGS,	dozen.	11	13
MEAL, Rye, retail,	bushel.		1 40
	Indian, retail,		70
POTATOS,	"		50
CIDER, [according to quality,]	barrel.	2 00	2 50

## MISCELLANIES.

## UNPRINCIPLED AMBITION.

BY T. G. FESSENDEN.

When men of arrogance attempt to soar  
Above the limits of their destin'd sphere,  
Their every effort serves to sink them lower,  
Curtaill'd and baffled in their mad career.

Yet willless wights, in rash pursuit of fame,  
Strive for preeminence of power and place,  
Who, if they gain the rank at which they aim,  
Become the heralds of their own disgrace.

Some fools are smitten with the love of dress,  
And spend their little all to make a show,  
Pride proves the cause and prelude of distress,  
Attempts at high life bring the coxcombs low.

Some splendid sinners, proud of being vile,  
For genteel vices high pretensions urge,  
Enact the rake, and debauchee, in style,  
And claim a wreath for meriting a scourge.

Some place their pride in wealth by fraud obtain'd,  
Cash, houses, lands, the perquisites of guilt;  
The conqueror boasts of battles he has gain'd,  
And laurels, drench'd in blood unjustly spilt.

All such vain boasters glory in their shame,  
The meed of vice no honor can bestow,  
Impell'd by pride, bad eminence their aim,  
They gain at last preeminence in wo.

From the first annual report of the New York Society for the encouragement of faithful domestic servants.

*Friendly Advice to Servants.*—Servants that often change their situations are always poor.

Never quit a place of your own accord, except on such account that in distress or death, you will think you did right.

A good character is a fortune to a servant.

Be moderate in your wages—many very good places are lost by asking too much. Keep your temper and tongue under government. Never give your employer a sharp answer, nor be in a hurry to excuse yourself.

When you hire yourself, be candid and explicit as to your qualifications and connexions, and observe well what is required of you, so as to remember and practice it.

Always prefer a situation where you may regularly have an opportunity of attending public worship.

Be very honest in speaking the truth, and in all your dealings. It is an honor to be thought trustworthy; and honesty is always the best policy.

Rise early, and your services will give more satisfaction.

If your employers be worthy people, be more sure to make them your friends.

Don't spend any part of the Sabbath in idleness, or in walking about for pleasure; but KEEP THIS DAY HOLY TO THE LORD, as he has commanded; not thinking your own thoughts, or speaking your own words.

Watch against daintiness and extravagance, and be careful of your employer's property as you are of your own. Willful waste makes woful want.

Be quick on errands, and whenever you walk alone.

Leave every place respectfully. It is your

duty, and you know not what friends you may want.

A truly faithful servant will seldom long want a place.

*Green Fruit.*—It may not be amiss to remind parents, and all those who have the immediate oversight of children, that unripe fruit will soon appear in our market. It is probable that more children's lives are destroyed, in the summer, by this cause of disease, than almost all others put together. Apples, which are shaken from the trees by violent winds, or fall prematurely by decay, are immediately gathered and brought to market; the display of them is too tempting to children to be withstood; and of course they are purchased and eaten. Nothing is more pernicious; and yet nothing is more common, than to see children and young persons eating this kind of fruit. We should think that parents would lay a most strict injunction against this indulgence to their children. They must, unless they can make up their minds to risk their health and their lives.

*Strength of Men.*—The strength of savages has frequently been represented as far superior to that of man in a civilized state: towards the close of the last century an ingenious instrument to which he gave the name of dynamometer, was invented by Mr Regnier, of Semur, for determining with precision, both human power and that of machinery. This was employed by Peron in his voyage to New Holland, and this able navigator has shown that the strength of savages is uniformly less than that of civilized men.—*Med. Intel.*

The drinking of spirituous liquors has been prohibited in one of the islands of Owhyhee, under the penalty of five hogs; the chiefs, who are the law-makers, no doubt, have discovered that the excessive use of strong drink assimilated men to hogs, and have conceived of so appropriate a penalty.

*Fleetness of the Reindeer.*—In consequence of the Norwegians making a sudden and unexpected irruption into the Swedish territories, an officer was despatched with a sledge and reindeer to Stockholm, to convey the intelligence; which he did with such speed that he performed 124 Swedish miles (about 800 English) in 48 hours; but his faithful animal dropped down lifeless on the Biddarhustorget, just after his arrival in the capital. The bearer of the news, as it is said, was in consequence ennobled, and assumed the name of Rheus-jurna, (Reindeer Star).—*Brooks' Winter in Lapland.*

There are sixty Nuns in the Georgetown Convent, Washington. They are schooled two days in the week in the art of making pies, tarts, puddings, &c., besides French music, the guitar, and to dance gracefully.

The Troy Budget states that there is a man now residing within the gaol liberties of that city, who has been confined within those limits more than twelve years, for the non payment of damages recovered against him for slanderous words spoken by his wife. What is not a little singular, is, that the slanderous words were spoken in Dutch.

*Generosity of Lafayette.*—This good and benevolent man has ordered his lands in the United States to be sold to discharge the debts of Mr Monroe. Mr Monroe has refused to permit it, but the agent has orders to proceed, at all events to execute his instruction. This is the reason why Lafayette's land has lately been offered in the market.—*Mass. Journal.*

Upwards of five thousand children are enjoying the benefits of free instruction, in the public schools of the first school district, Philadelphia.

*Seed Potatoes.*

For sale, at No. 26 Foster's wharf, 200 bushels of superior Nova Scotia Potatoes. A fine opportunity is here offered to farmers, who wish to improve the quality of their seed potatoes. June 5

*English Scythes.*

James Cam's double prime grass scythes, wide and narrow, a superior article, for sale at the Hardware Store of S. FESSENDEN, No. 59 State Street. June 19

*Buckwheat, &c.*

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market Street, A few bushels of Buckwheat, growth of 1828. Also, a further supply of Fowl Meadow Grass Seed, of superior quality.

*New China Tea Sets, and light blue Dinner Ware.*

Received, a great variety of the above; which, with a complete assortment of Crockery, China, and Glass Ware, are offered for sale, low, at No. 4 Dock Square.

*Mangel Wurtzel, Sugar Beet, &c.*

For sale at the Seed Store connected with the New England Farmer, 52 North Market street, 200 lbs. Mangel Wurtzel.

200 lbs. French Sugar Beet, raised expressly for this establishment, by JOHN PRINCE, Esq. Roxbury.—The superiority of this seed and the excellence of the roots for cattle are too well known to need comment.

Also, White Mulberry Seed, 50 cts per ounce, Lucerne, or French Clover, White and Red Clover, Sanfoin, Timothy, Orchard Grass, Oat Grass, Herds Grass, &c.

*Agricultural Books.*

The third edition of *Fessenden's New American Gardener*; this work has been pronounced by the most judicious horticulturists in New England and the middle states, to be the best treatise on Fruit Trees, Vegetables, Grape Vines, &c., to be found in this country—price \$1.25.

The *Vine Dresser's Theoretical and Practical Manual*, on the Culture of the Vine; and Making Wine, Brandy, and Vinegar. By Thiebaut de Berneaud.

The *Young Gardener's Assistant*, containing Directions for the cultivation of Culinary Vegetables, and Ornamental Flowers. By T. Bridgeman, gardener, New York—price 37 1-2 cts.

A practical Treatise on the Management of Bees; and the Management of Apiaries, with the best method of destroying and preventing the depredations of the Bee Moth. By James Thacher, M. D.—price 75 cts.

Also, one copy of each of the following rare works:—*Phytologia*, or the Philosophy of Agriculture and Gardening; with the theory of Draining Morasses, and with an improved construction of the drill plough. By Dr Darwin, (Dublin edition, price three dollars and fifty cts.)

Darwin's Botanic Garden—(price three dollars, a fine, correct copy.

*Tall Meadow Oat Grass Seed.*

This day received at the New England Farmer Seed Store, 52 North Market street, 20 bushels of Tall Meadow Oat Grass Seed, at \$2.50 per bushel.

*Powder at 2s per lb.*

DUPONT'S POWDER, quality warranted, for sale at Copeland's Ammunition Store, 65 Broad st, at retail. Also, SHOT, CAPS, &c. of the best quality—cheap for cash. U

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

Printed for J. B. RUSSELL, by I. R. BUTTS—by whom all descriptions of Printing can be executed to meet the wishes of customers. Orders for printing received by J. B. RUSSELL, at the Agricultural Warehouse No. 52 North Market Street. [ ] No paper will be sent to a distance without payment being made in advance.

## AGRICULTURE.

FOR THE NEW ENGLAND FARMER.

### COMPOSITION OF SOILS, &c.

"He that carts sand makes land;  
"He that carts clay throws his land away."

My text may be found in a former number of this paper. The sentiment that seems to be advanced by the writer, is, that sand is beneficial as a manure for all soils, and in every situation, and that the use of clay will be destructive and ruinous to all soils whatever. If his views are such as we have reason to believe they are, we must consider him ignorant of the composition of the soils, and the nature of the several earths which enter into its composition, in order to render it productive and fruitful.

That some soils can be improved and rendered productive by the use of sand, we by no means deny; but the use of sand will be beneficial only to such soils as are destitute of, or have too small a proportion of silicious earth; on the contrary the composition and situation of some soils are such as would be injured by the use of sand, and improved by clay; but clay will be found useful only in such soils as have too small a proportion of aluminous earth, and abound with silicious sand. Such soils may be improved by adding finely divided coherent absorbent matter, such as aluminous and calcareous earth. Elevated land requires to be more absorbent and retentive of moisture than low land. Low moist soils are often very productive when they consist of more than three-fourths silicious sand, and less than one-fourth of finely divided coherent matter, and vegetable manure.

As the earths of which the soil is composed differ with regard to their affinity to water, and absorbent power, it is evident that soils to be equally productive in different situations must be differently composed, or composed of the several earths in a different proportion. Hence, if a soil be found to be sterile, before we attempt an improvement, the cause of its sterility should be first ascertained if possible; otherwise we may expend time and manure to no purpose. If there be an excess of silicious sand, clay, finely divided coherent matter, and calcareous earth should be added; if the soil be too close, heavy, and coherent, a want of sand and vegetable matter is indicated; if there be an excess of vegetable matter, or the salts of iron be present, it may be improved by lime, which will render the salts of iron beneficial, by combining with one of its component parts, and thereby form a new and different salt, which will promote vegetation, and at the same time hasten the decomposition of the vegetable matter. If there be a deficiency of vegetable matter, the remedy is obvious. Too great a proportion of either of the earths will not produce a healthy plant, though it may have a due supply of vegetable manure. As it is necessary, then, that the soil should be composed of the earths in a due proportion to render it productive, and as that proportion is not altered, (for the quality of lands that enter into the composition of plants is ex-

remely minute and small) the agriculturist will be well rewarded for his labor in correcting his soil; for when once done, it will continue productive with a supply of vegetable manure.

It is difficult, it is true, to account for, or assign any reasons why a soil should be composed of definite proportions of the earths to render it productive, since the plant does not depend upon them for its food and nourishment, but receives it from the vegetable matter, water, and saline matter contained in the soil, and from principles which it receives from the atmosphere.

That water is decomposed, and its component parts combine with, and form a part of the vegetable, may be satisfactorily shown by simple experiments. Immerse a fresh plant in water, in a few hours bubbles of air will be seen upon its surface, which, if examined, will be found to be oxygen gas, its source is obvious. A portion of the water has been decomposed, and as no hydrogen appears, it is evident that it has entered into composition with, and forms a part of the plant; the excess of oxygen being thrown off through the leaves. It is ascertained by experiment that plants receive their carbon from the atmosphere, through the leaves, hence the leaves of a plant, are of as much importance as the roots, and it will thrive no better without one than without the other.—Nature has wisely provided other resources for the elementary principles which compose a plant, than the vegetable and saline matter contained in the soil. Were it not for such a provision, the soil would inevitably become impoverished, and sterile, for it would be impossible to return to the land the whole amount of vegetable matter, that is taken from it by the crops. Hence sterility would be inevitable. On the other hand, if vegetation received its whole support and nourishment from the atmosphere, and nothing from manure, one great incentive to industry and its reward would be lost, our door yards, and barn yards would increase with dirt, filth, and decayed vegetable matter, for want of sufficient inducement to remove it, the soil would grow foul, and in time, become a kind of peat earth, which would render it unfit for cultivation.

R. I. FARMER.

FOR THE NEW ENGLAND FARMER.

### FINE STOCK.

MR FESSENDEN—I observed in your last New England Farmer, a statement of Mr JEREMIAH STICKNEY, of Rowley, of the thrift of his calf.—This spring I have had forty calves, five of them attracted my attention at their birth. I accordingly had them weighed and their weights are as follows.

One pair twin calves, bulls,	125 lbs.
One bull calf,	103
One bull calf,	98
One bull calf came 5th March last, 70.	This I

weighed yesterday, and weighed 390 lbs, which is a gain of 2 $\frac{3}{4}$  lbs. per day, and a fraction over, in 116 days. He is of the Holderness breed, of a bright red.

Your friend and humble servant,  
JOHN LANE BOYLSTON.

Princeton, June 30, 1829.

FOR THE NEW ENGLAND FARMER.

### MASSACHUSETTS HORTICULTURAL SOCIETY.

MR EDITOR—Having received a communication from JOHN LOWELL, Esq., in which he generously offers to furnish buds of his choice varieties of pears, to the members of the Massachusetts Horticultural Society, I enclose it for publication, as there will not be a meeting of the Society for some weeks, that all may have an opportunity of availing of the privilege which has been so liberally extended.

As many will desire to participate in the benefit, it should be recollected that the supply of buds is necessarily limited, and that the request of each should be such, as that the favor may be generally enjoyed.

These repeated demonstrations of Mr LOWELL'S bounty, and his zealous efforts for the advancement of horticulture, are most cheering to our Institution, and entitle him to our grateful acknowledgments. His benefactions, precepts, and examples have rendered his name dear to the cultivators of New England.

Very respectfully,  
Your most obedient servant,  
H. A. S. DEARBORN,  
Pres. Mass. Hort. Soc.

Brinley Place, July 4, 1829.

HON. H. A. S. DEARBORN,  
Pres. Mass. Hort. Society,

DEAR SIR—I overlooked, when I sent to your care a few boxes for the Massachusetts Horticultural Society, an odd volume of the London Hort. Transactions, which became a supernumerary one, owing to the great liberality of that Society in presenting to me, unsolicited, the first and second volumes of that valuable work. I wish that it was more worthy of their acceptance, and that it were possible for me to part with the complete set of that splendid work—but it is my *viaticum*. I could not get on without it. I hope one day, that it will form a part of your Library, and if the members shall feel disposed to purchase it entire, I wish to be considered a contributor to the amount of 30 dollars.

The time is now approaching for budding pears, and some are now fit to bud. The members of your Society may call upon me freely for buds of all the original trees of Mr KNIGHT, received six years since, and I can also furnish buds of some of the valuable kinds sent last year. The last are few, and precious, as they are in no catalogue in this country, and I could wish that your Society should designate the persons, who should take them, as it is important that they should pass into the hands of those, who will be most likely to preserve them.

I am, dear sir, respectfully yours,  
Roxbury, June. 30. J. LOWELL.

N. B. From present appearances, I hope to be able to send to your Society, specimens of at least six of the new varieties of pears; and there is good reason to hope that they will be exempt from the diseases which have rendered what were once our most valuable pears of no value to us.

FOR THE NEW ENGLAND FARMER.

## AMERICAN TURNIP BUTTERFLY.

In Europe there are several species of butterfly appropriated to the *cruciferous* or *oleraceous* plants, such as the cabbage, cauliflower, rape, turnip, mustard, &c., whence they are called *brassicaires*\* by the French. Their caterpillars feed upon the leaves of these vegetables, and sometimes do considerable injury to them. The prevailing color of the butterflies is white, and that of the caterpillars green.

Several years since I obtained, in Northampton, a white butterfly, which appeared to be allied to the European insects above mentioned.—Doct. CHARLES PICKERING discovered one, previously, near the White Mountains, New Hampshire; and a chrysalis was brought to me, by a friend, from Keene, in the same State, in the winter of 1827. I have since received, through the attentions of the Rev. L. W. LEONARD, several of the chrysalids and eggs, and some interesting observations on the economy of the caterpillars, which are found abundantly on the turnip, cabbage, and radish, in the vicinity of the Monadnock Mountains, N. H., and in the northern part of Worcester county, Massachusetts. Having been so fortunate as to raise the perfect insect from the egg, I am now enabled to furnish a history of this species, which threatens to become injurious to the cultivator.

There are two broods in a season. About the last of May and the beginning of June the white butterfly is seen fluttering over the plantations of cabbages, and the turnip, and radish beds, but "seems to prefer the turnip leaf for the place of depositing her eggs. She alights upon the upper side of the edge of the leaf, bends her abdomen, and fastens the egg, on its end, under it. The eggs are not laid near each other, and but seldom more than three or four under the same leaf."†—The egg is nearly pear-shaped, longitudinally ribbed, and about one-fifteenth of an inch in length. "Eggs kept in the house were hatched in seven days, a somewhat longer time was necessary for the hatching of those in the open air." The caterpillars or larvæ, which I reared from eggs hatched upon the 27th of May, arrived at their full size in 21 days, when they were one inch and a quarter in length. Being of a pale green color they were not readily distinguished from the ribs of the leaves, beneath which they reside. They do not devour the leaf at its edge, but commence, indiscriminately, upon any part of its inferior surface, through which they eat irregular holes.

On the 17th of June, one of my caterpillars ceased eating, and spun, from its mouth, a little web of silk on the glass under which it was confined; in this web it attached the minute claws which arm the pair of feet at its hinder extremity; then bent the head on one side, and fixed, upon the glass nearly under the middle of the body, a silken filament, which it carried across the back and secured on the other side: this operation was repeated till a thread of sufficient thickness was produced to form a loop in which the anterior part of the body was suspended. On the next day the skin, near the head, was rent, by the exertions of the caterpillar, and was gradually cast off, leaving the chrysalis or pupa sustained by its tail and the

\* From BRASSICA, the generic name of the cabbage, turnip, rape, &c.

† The observations, within inverted commas, were communicated by Mr Leonard.

transverse loop. In eleven days, on the 29th of June, the butterfly burst its pupa case, and extricated itself. The wings are white, a little dusky at base, and the posterior ones have dusky veins beneath. The butterflies disclosed in summer "deposit their eggs from the middle to the end of August." The pupæ of this second brood survive the winter, and do not produce butterflies till the ensuing spring. Mr LEONARD informed me that the pupæ are found under rails, the edges of stones, and in other sheltered situations in gardens and fields; and suggests that it would be well to leave, in the places infested by the caterpillars, boards a little elevated from the ground, which would offer a tempting shelter to the pupæ, and render it easy for the farmer to obtain and destroy them.

Mr LEONARD noticed the white butterfly in all the towns in the vicinity of the Monadnock Mountain, and also in Ashby, Fitchburg, Athol, Winchendon, Templeton, and Petersham, Mass. That it may, eventually, extend itself still farther is to be apprehended, unless means are used to check its increase. It was in May, 1826, that I found a solitary one in Northampton, but I have not heard whether it has become common in Hampshire county.

In concluding this account of the white butterfly it will be proper to point out its entomological situation and characters, and assign it an appropriate scientific name.

ORDER LEPIDOPTERA. Section Diurna. FAMILY PAPILIONIDE.

GENUS PONTIA. Fab. Oechsenheimer. Leach. Stephens.

GENERIC CHARACTER.\* *Legs six, alike in both sexes. Wings entire, opaque; anterior somewhat triangular, obtuse-angled or rounded at tip, generally white with some black spots; posterior rounded with a groove on the inner margin to receive the abdomen, beneath often colored yellowish or greenish; areola in the centre obliquely closed by a straight connecting nervure. Antennæ with an abrupt, obconic, compressed club.—Pupa angular, acuminate in front, with projecting lateral appendages in front of the wing-cases. The body suspended by the tail and a transverse thread across the middle.—Larva with a small round head; body slender, tapering at each end, downy, with a dark dorsal line.*

*Observations.* This genus is nearly related to COLIAS, of which genus we have several species in the United States, but only one true PONTIA to my knowledge. The common small, yellow butterfly is a COLIAS, which may be distinguished from PONTIA by the prevailing yellow or orange colors of the species, the short antennæ, with the gradually formed obconic club, and the areola in the posterior wings completed by an angulated connecting nervure. The pupa of COLIAS is gibbous, the anterior extremity very obtusely conical, or not much produced, no lateral elevated angles, and no prominent dorsal projections. The larva has no central, longitudinal stripe. The flight of the PONTIA is heavy and low; that of COLIAS is light, and is sometimes extended to a great height. These two genera, together with MANCIPIA, LEUCOPHASIA, and GONOPTERYX, (of which I believe there are no species in New England,) are established upon a critical examination of the pupæ and larvæ, as well as of the perfect insects, and in their

\* The characters in italics are extracted from Mr Children's translation of Oechsenheimer's genera.

propriety I fully coincide. Schrank and Latreille, unite them all in the genus PIERIS, and appear to be followed in this by Prof. Say, whose PIERIS *Nicippe* is a true COLIAS.

The subject of this communication has a close affinity to *P. Napi* of Europe, but it is a large insect, and somewhat differently colored. Under the impression that it is a nondescript, I have given it a specific name derived from the *habitat* of the larva.

PONTIA *Oleracea*.

*Specific Character.* Wings white, sub-diaphanous, anterior ones dusky at base, and on the external edge, tip beneath pale yellow with fuscous veins: Posterior wings beneath straw colored with fuscous veins, humeral angle yellow. Body black, with cinereous hairs above, and whitish ones beneath. Antennæ black brown, annulated with white scales; apex pale ochreous.

Expansion of the wings about two inches.

Egg pyriform, longitudinally ribbed, yellowish.

Larva pale green, with a darker dorsal line, very minutely punctured with darker spots, and inconspicuously downy. Length, at full size, 1 1-4 inch.

Pupa pale green or white, regularly and finely spotted with black; anterior extremity produced, conical, back before, with an elevated, laterally compressed, securiform process, sides of the dorsum, in the middle, angular, and elevated; posterior part with a central carina. Length eight-tenths of an inch.

*Habitat* (natural unknown;) on the leaves of BRASSICA *Rapa*, B. *Oleracea*, and RAPHANANUS *scivus*, in New Hampshire, and Massachusetts.

In a speculative point of view PONTIA *oleracea* is exceedingly interesting to the naturalist, and a valuable addition to the American Fauna. It is, undoubtedly, an American insect, and sufficiently distinct from the European species of the same genus. Having, like them, an appetency for the *cruciferous* oleraceous plants (*Tetradymia siliquosa*,) it has fixed itself upon the turnip, cabbage, and radish, which are not natives of the United States. On what, then, did the insect subsist before these vegetables were introduced by the Anglo-Americans? It is to be hoped that those hot-anists, who may have it in their power, will carefully look for the larvæ on the cruciferous plants of the elevated regions of New Hampshire, in the months of May and September.

T. W. HARRIS.

Milton, Mass. June 30, 1829.

## CHLORIDE OF LIME.

The last number of Silliman's Journal, contains a very interesting notice of the manufacture and uses of the *chloride of lime*, by G. W. Carpenter, chemist, of Philadelphia. We present to our readers, an abstract of this article, as one of the best evidences of the progress of American Manufactures, and the immense contributions of modern chemistry to the means of health and comfort.

The chloride of lime, is manufactured on a very large scale at the Maryland Chemical Works, and also by the New York Chemical Manufacturing Company; and both articles are pronounced to be fully equal to the best imported.

It has for many years been used in bleaching; hence its common name BLEACHING SALTS; but some of its most valuable properties have been but recently discovered.

The first property for which it is distinguished,

is that of destroying colors; and so powerful is this property, that one grain of the salt will destroy the coloring matter of two grains of the best Spanish indigo.

The use of this article for discharging colors is very extensive, especially in bleaching, calico printing, paper making, &c. Fruit stains, &c. may be removed from bleached goods, by dipping the stain in water, applying the salt until it is removed, and rinsing well in cold water, before washing. It must not be applied to colored goods, as it would remove all the colors together.

Another property for which the chloride of lime is now not less remarkable, is that of destroying all offensive or infectious effluvia, arising from animal and vegetable decomposition, and, indeed, every unpleasant odor whatever.

To prepare the salt for use, four ounces is dissolved in a pint of water, and the solution filtered. Put one part of the solution into forty parts of water—stir the mixture, and it is then fit for use.

The effluvia from drains, sewers, and other receptacles of the same nature, will be destroyed, by pouring into them a quart of the mixture added to a pailful of water, and repeating the operation as often as occasion may require. Water in cisterns may be purified, and all animalculæ destroyed, by putting half a pint of the solution into about 120 gallons of the water.

Tainted meats, and animal food of every kind, may be rendered sweet, by sprinkling them with the mixture. The odor of dead bodies is effectually destroyed by the same means. By its aid, the French surgeons have been enabled to examine the bodies of persons supposed to have been poisoned, several months after interment. It also destroys entirely the smell of paints.\*

There are many manufactures, and those of soap, candles, glue, size, leather, &c., that might be deprived of all disagreeableness from offensive smells, by the occasional use of a pot containing the mixture.

Finally, the chlorides have been found very beneficial in medical and surgical practice, from their power of arresting instantaneously, any tendency to putrefaction, and of destroying the deleterious properties of putrescent matters. Hence their application to carbuncle, ill conditioned ulcers, gangrenous sores, foul eruptions, open cancer, mortification, &c. Used as gargles or washes, they destroy the foulness of the breath, from whatever cause it may proceed—even that produced by mercurial salivation. For the latter purposes, the chloride of soda is used by the French, but the chloride of lime is said to answer equally well.

#### ALCOHOL.

Alcohol, according to Saussure, is composed of carbon, oxygen, and hydrogen, in the following proportions—C. 51.98, O. 34.42, H. 13.70=100. Its specific gravity is 791, water being 1000; but it can with difficulty be obtained so pure, and its more common specific gravity is 820. It was once supposed that alcohol was formed in the process of distillation; but Mr Brande has demonstrated that it is exclusively the product of fermentation; and, therefore, that it exists in

every saccharine or sugary solution, which has undergone fermentation. Sugar, is, indeed, the indispensable material out of which alcohol is formed; and it is melancholy to reflect on the misapplication of art, in converting one of the most pleasant, harmless, and nourishing substances in nature, into a bewitching poison.

The following table, compiled from Brande's Manual of Chemistry, shows the proportion in which alcohol exists in several different beverages:—

DISTILLED SPIRITS.	
Scotch whiskey,	54,32 parts by measure in 100.
Irish do,	53,90 do
Rum,	53,68 do
Brandy,	53,39 do
Gin,	51,60 do

WINES.	
Port,	22,96 parts by measure in 100.
Madeira,	22,27 do
Currant,	20,55 do
Teneriffe,	19,79 do
Sherry,	19,17 do
Lisbon, & Malaga,	18,94 do
Claret,	15,10 do
Champaigne,	13,80 do
Gooseberry,	11,84 do
Elder,	8,79 do

MALT LIQUOR.	
Ale,	6,87 do
Brown stout,	6,80 do
London porter,	4,20 do
London small beer,	1,28 do

CIDER.	
Highest average,	9,87 do
Lowest average,	5,21 do

\*From this table it appears, that in brandy, rum, and whiskey, there is, by measure, more alcohol than water; that Madeira and Port wines contain nearly half, strong cider about a fifth, and ale an eighth, as much as they. Thus, a bottle of Madeira has in it nearly a pint of proof spirit; a quart of strong cider more than six ounces; and a bottle of ale about four ounces.

The chemists were surprised at the results of Mr Brande's experiments. Nobody, till then, was aware, that the various fermented liquors contain so large a quantity of alcohol. Their intoxicating effects are certainly not in proportion. This arises from their other ingredients; which give to all of them a nourishing quality, and to each, effects more or less peculiar.

DR DRAKE.

*Excellent Rules.*—The following rules, from the private papers of Dr West, were according to his memorandum, thrown together as general waymarks in the journey of life. They were advantageous to him, and while they exhibit an honorable testimony to his moral worth, may be useful to others.

Never to ridicule sacred things, or what others may esteem such, however absurd they may appear to me.

Never show levity where the people are professedly engaged in worship.

Never to resent a supposed injury, till I know the views and motives of the author of it—nor on any occasion to retaliate.

Never judge of a person's character by external appearance.

Always to take the part of an absent person

who is censured in company, so far as truth and propriety will allow.

Never to think the worse of another on account of his differing from me in political or religious opinions.

Never to dispute if I can avoid it.

Not to dispute with a man more than seventy years old; nor with a woman; nor with an enthusiast.

Not to affect to be witty, or to jest, so as to wound the feelings of another.

To say as little as possible of myself and those who are near to me.

To aim at cheerfulness without levity.

Not to obtrude my advice unasked.

Never to court the favor of the rich, by flattering either their vanity or their vices.

To respect virtue, though clothed in rags.

To speak with calmness and deliberation on all occasions; especially in circumstances which tend to irritate.

Frequently to review my conduct, and note failings.

On all occasions to have in prospect the end of life and a future state.

Not to flatter myself that I can act up to these rules, however honestly I may aim at it.

*Remedy against bad water.*—A highly respectable gentleman in Connecticut, who used to visit Ohio yearly, gave me the following prescription. Being from early life a water drinker, he applied to the late Dr Osborn, of Middletown, to give him a substitute. The doctor told him to furnish himself with a mixture, of equal proportions, of pulverised sugar and ginger, and whenever he drank the bad water of the west, to put in as much of the composition as suited his taste, and he need never apprehend bad effects from a free use of the water.

He tried it a great number of years, and always found it an effectual preventive. At a time when the quality of the water, in the lower part of the city is made, by so many, an apology for the commencement of insidious and dangerous habits of mingling poison in their beverage, the adoption of this simple and self-preventive cannot be too earnestly recommended.—*Norristown, (Pa.) Register.*

*To improve dried figs.*—These fruits, when they are brought to table, are commonly covered with a scurf, composed of a mealy, sugary substance, very disagreeable to the teeth. A correspondent says that the way to get rid of the scurf, and render the figs as plump and clear skinned as when they are newly gathered from the tree, is, first to keep them in a cool and rather moist cellar for twenty-four hours before using; and, secondly, just before presenting them at table, to put them into a receiver, and exhaust the air. After remaining there two minutes, they should be taken out, and gently brushed, when they will be found perfectly plump and clear skinned.—*N. Y. pa.*

*Tooth Powder.*—The following is given as the correct mode of preparing the celebrated French tooth powder, called *Poudre Peruvienne*: White sugar 36 grains, cream of tartar 72, magnesia 72, starch 72, mace 2, cinnamon 6, sulphate of quinine (or quinia) 1, and carmine 5 grains. All these substances are reduced into a fine powder, and mixed together with great care; then add four drops of oil of roses, and as much oil of mint.

*Eve. Gaz.*

\* *Query.*—Would not apartments rendered disagreeable by the neighborhood of vermin, be readily purified, by sprinkling with the mixture?

## COL. PICKERING'S ADDRESS.

Concluded from page 396.

6. If my recollection be correct, the Trustees of the State Society of Agriculture, have repeatedly offered premiums for the best experiments to ascertain the most eligible season for laying lands down to grass. Without having made any experiments expressly for that purpose, I will mention some facts which may contribute to settle the question.

When I purchased a farm in Pennsylvania, at the time before mentioned, it was deficient in hay. Some acres of the bottom land were in tillage; but there being no crop on the ground, it was ploughed, harrowed, and sowed with herds grass (there called Timothy) and clover seeds, about the 15th or 20th of September. The seeds were well put in by an old experienced farmer. The next summer I had a full and clean crop of excellent hay. But here-and-there was a very small strip entirely destitute of grass plants; and in their place was a full crop of weeds; a stronger wind now and then preventing the hay seeds reaching their destined cast. But throughout the rest of the ground, the herds grass, and clover having attained to some strength in autumn, had full possession of the ground; and renewing their growth in the spring, before the seeds of annual weeds had time to vegetate, kept that possession completely, and produced a clean crop of hay.

I will now mention the constant and successful practice of Capt. Ichabod Nichols, of Salem, who has made a very productive farm among the rocky hills and valleys of the land on the Salem Turnpike, immediately westward of the town. Having dug up and cleared it of the moveable rocks and stones, he ploughed and planted piece after piece, with Indian corn and potatoes; and as soon as the natural growths were subdued, laid the same down with herds grass; always sowing the seed in autumn; and invariably getting clean and large crops of hay the next summer. Sometimes he sowed the grass seed so late that it did not germinate until the spring; but being duly deposited, it was ready to start with the first warmth of the season, before the germination of the seeds of weeds; and when the ground would be too wet to touch it with the plough. It is only thirteen years since Mr Nichols began to cultivate this land; and in the present very productive year for hay, he has cut upwards of ninety tons. It is true that he has possessed an advantage within the reach of very few farmers—an ample supply of manure from stables in Salem; in addition to that made on the farm by his four working oxen, a bull, a horse, and thirty-five milch cows; all the hay and other fodder being consumed on the farm. It is a milk farm for supplying inhabitants of Salem. The grounds having received the manure with the tillage crops, it was, of course, thoroughly incorporated; and his purchased manure had so much clover seed mingled with it that he found it was not necessary to sow any with his herds grass. His constant practice of introducing his manure with his tillage crops, corresponds with the ideas I have formerly suggested; to wit,—that upland grounds in grass for mowing should never receive top dressing of dung—because a large (perhaps the greater) part of its fertilising elements would evaporate and be lost in the air, and that such top dressings should be confined to moist grounds—too moist to be broken up by the

plough, after having been once subdued and well laid down.

The general practice, however, from time immemorial, has been to sow grass seeds in the spring, with barley, or other small grain; and if the preceding tillage crops have brought the ground into a clean condition, the practice is known to be commonly successful; especially with clover, a plant whose tap root penetrates to a considerable depth, and thus secures it against the effects of the harvest sun of July, upon losing the shelter of the grain crop. But herds grass and other fibrous rooted grass plants, with very slender blades, not unfrequently perish. On my farm in Pennsylvania, one year, herds grass seed was sown with oats, of which there was a good crop; and the grass had taken well; but upon harvesting the oats, the tender grass plants, exposed to the burning sun of July, were all destroyed. The like disaster, I presume is sometimes experienced here, a degree and a half farther north.

I am therefore inclined to think, that all spring grain had better be sown by itself; and that after harvest, the stubble and weeds—constituting in fact a light coat of manure, should be ploughed in, and the grass seed then introduced. This manuring, I am satisfied, would amply compensate for the expense of the extra ploughing. It would be desirable that this operation should take place before the weeds growing among the stubble ripen their seeds.

The ease with which the seed of herds grass is saved, and its cheapness when purchased, together with the good quality of the hay, have led to its general cultivation: but every farmer knows, that unless the ground be rich and moist, it yields no grass for a fall pasture; while other grasses quickly throw up a second crop.

There is another grass in our country which in some parts of it is cultivated to great advantage. It makes good hay—equal I believe to herds grass—and like spire grass, springs again as soon as the first crop is taken off. And the seed, it appears to me, is saved with as much ease as the seed of herds grass. It is four or five years since I introduced it on my farm; and its present occupant esteems it highly. I recommend it to the farmers of the county; and that it be sown by itself, without any clover seed: for as the clover fails after the second year, naked spaces are thereby left; and then the grass grows in tufts, instead of completely covering the ground. Orchard grass seed is at present dear; but when generally cultivated, it might become as cheap as the seed of herds grass.

A roller is deemed, in England, a necessary instrument of husbandry; and it is in use among some farmers in the United States. From my own experience I strongly recommend it. Mine may perhaps be thought a heavy one; but it is not too heavy. It is of solid white oak, about seven feet long, and twenty or more inches in diameter.—After small grains, or hay seed, are sown and harrowed in, rolling presses the earth close about them—drives in all the small stones—and in grass crops forms a smooth surface for the scythe. If ground is in a proper condition for receiving the seed—neither too wet nor too dry,—that is, in a friable mouldering state—the surface of the ground will not be pressed so hard as to prevent the germination of the seeds; on the contrary, they will spring and take root more successfully. If small grain, as wheat, barley, or oats, are merely har-

rowed, a multitude of grains will lie loose and naked on the surface, to be picked up by birds, or parched and ruined by the sun. Any stones on the ground too big to be pressed fully in by the roller, ought to be previously picked up and removed.

7. Millet gives excellent hay; and the straw, after the seed is ripe and threshed out, furnishes a very palatable food for cattle—very far superior to any other straw. But to obtain a full crop of millet, to rise as high as three or four feet, the ground must be rich, and in fine tillage.

8. Every one knows that swamps, where there is a depth of soil, or mud, if laid dry by ditching, yield great crops of hay. It has been a practice with some farmers, besides ditching, to cover them with a considerable coat of gravel or sand; but if they admit of being thoroughly drained by ditching, I would never carry on gravel or sand—absolutely barren substances.

On this article, I again refer to Capt. Nichols. He confines himself to ditching; and has rendered his swamps dry enough to yield great crops of herds grass hay. But he takes care, every year, after his hay harvest, to cleanse his ditches, that the water may run off freely; otherwise its current would be obstructed by the grass which springs up in them—especially in the small ditches.

9. Many years ago I became satisfied that the hilling of Indian corn was at least useless; I was rather inclined to think it injurious. The roots, if not interrupted, will spread from hill to hill; but by hilling, the loose soil is scraped from the intervals, and heaped up about the stems of the plants. Doubtless the roots, after this, will endeavor, by new shoots, to regain their natural depth; but for this end they must encounter harder ground, and so be checked.

In Pennsylvania, it is a common practice to plant corn in continued rows, with intervals of about five feet between the rows, to admit of a more free cultivation with the plough and harrow; while the plants are at small distances in the rows. At the last dressing, the surface of the ground is left level. One acre laid off to be cultivated in hills four feet apart, would give 2700 hills; and with four plants in a hill, the whole number would be ten thousand eight hundred.—An acre laid off in rows five feet apart, and set with two plants at every eighteen inches distance, would give 11,600 plants—that is, 800 plants more than the acre with hills.

For the neat culture of Indian corn, the grains when dropped should be regularly arranged; but as commonly dropped, many grains are scattered, and in that situation grow up—to be afterwards torn away by the plough and corn harrow; or, to save them, balks are left, which require more labor with the hoe. Last year, visiting a farm a few miles from Philadelphia, I there saw a tin tube about three feet and a half long, with the top flaring or spreading a little like a trumpet; which being moved from spot to spot, the corn was dropped through it, and laid just where it was wanted, with perfect regularity.

The great value of Indian corn stalks, in their green state, for feeding cattle, milch cows especially, I have formerly mentioned. That which is planted early, for this use, will be ready for cutting just when, in our common summers, the pastures begin to fail. Land that would yield fifty bushels of ripe corn to the acre, if cut close to the

ground at the time the ears are well set (at which time I suppose it has attained its highest growth) would give ten tons of the green fodder, of which 75 lbs. would give a full daily supply, for a common sized cow, if she ate nothing else: and at this rate, one neat ton (now taken at 2000 lbs.) would keep four cows two months: but if they gleaned half their food at pasture, the ten tons would keep eight cows in full milk, for two months—say August and September. But to have this fodder through that time, in its green and most juicy state, it should be planted at different times; so that the latest planted should attain its proper growth by the middle of September, and continue till the frost, which is frequent at the close of that month, or the early part of October. Where the corn is intended to stand for a ripe crop of grain, the green tops may be cut for green fodder, as soon as the fine dust (the farina) falls from the tassels on the silk of the ears: for every thread of that silk is attached to a grain of corn in the ear, and is the medium of impregnation. Without that dust so applied, there would be a cob and husks for the several grains, but no meal.

10. I have two or three observations to make respecting milch cows. Every farmer knows that they sometimes sink their calves; and it is said that a miscarriage once occurring, is likely to be repeated. This has happened to a very promising heifer of my own. When near two years and a half old, well grown, (as big as cows in general, though of our native breed)—in full health, and fleshy even to fatness, she sunk her calf, which was so young as to be destitute of hair. However, she was regularly milked, twice a day, giving at first only half a pint at a milking: but her bag and teats gradually increased in size; and her milk, from half a pint to two quarts at a milking. Having taken bull she continued to give four quarts of milk daily; at the same time laying on so much additional flesh and fat that she would have made fat beef. In this healthy and active condition, at the end of six months and a half from the time she took the bull, she dropped another dead calf—large for the time, and covered with hair. Being milked as usual, she continued to give about four quarts a day, for a few days, and then rapidly increased the quantity to seven quarts a day. Her pasture was good. The milk all the time was perfectly sweet—not in the least changed by calving. She continued well and active, and retained her fat and flesh. I was a little concerned about her *cleaning* the discharge of the secundine, or after-birth—but this came away by degrees.

Cases of this kind may be well known among farmers: but I have mentioned the matter for the information of some who may be as destitute of experience as myself.

I take this occasion further to notice the *cleaning*, or after-birth, about which I have understood that different opinions have been entertained.—Some have thought that it should be carefully removed, and not suffered to be eaten by the cow that has just dropped a calf. For myself, while living on my farm, I chose that my cows should be allowed to follow nature, and eat their *cleaning*. It is evidently an instinct affecting them at that particular time, as really as the instinct of the calf, as soon as it is licked dry, and can rise and walk, prompts it to seek for the teats of its dam. It appears to know that they are under her belly, but not whether they are between the fore or the hind

legs; and accordingly it seeks for them sometimes between the fore legs—until the experience of a day or two conducts it to the proper place.

Whether the *cleaning* eaten by the newly calved cow operates as a salutary article of food, or as a medicine, I am entirely satisfied that it should be considered as a specific, exactly adapted to her condition.

With these observations I must take leave of the Society; recommending a perseverance in its object; being fully persuaded of its utility thus far; and that by the attention of practical farmers, and their mutual, free communications, its usefulness may be continued and increased.

Sept. 25, 1828.

From the American Sentinel.

### GYPNUM, OR PLASTER OF PARIS.

History informs us that the utility of gypsum to grass, was first discovered in Germany, by a laborer at the gypsum quarry, who, passing across a meadow after his work, to shorten the distance home, discovered in the course of the season the luxuriance of the grass where he had travelled, and imagining that the dust of gypsum from his clothes must have been the cause, tried the experiment, and the result answered his expectations.

Some time after, a keg of it was sent to America, to Mr Jacob Barge, of Philadelphia, and soon come into use, in that part of Pennsylvania; where they value it very highly, and even suppose the hay produced by it, is better.

It is said, however, that gypsum will not promote vegetation much, near the ocean, or in any place where it can be decomposed with sea salt—which I fully believe, having been informed of the fact by a number of gentlemen from different States. How far from the sea the air will prevent the fertilizing effects of it, I have never heard stated, but can say that it is very serviceable on my farm, which is about 17 miles from Long Island Sound, on a straight line.

I will mention some of my experience of its utility. In May, 1796, I sowed some gypsum which was imported from France, on grass land of different kinds, viz. on loamy, sandy, gravel, and wet clay soil. Its effects were very visible in every case, except the last mentioned, where it did but little good. I also applied it on Indian corn, wheat, rye, barley, oats, flax, potatoes, &c.

Where the gypsum was put on the corn, five rows were left without it, which collectively did not produce more than one row on either side; owing very much to the grub having left the corn where the gypsum had been applied, and destroyed the other. Where the gypsum was put on the flax, the difference was manifest, for it was some inches higher than the other; and there was a plain difference in the potatoes.

The wheat, rye, barley, and oats, did not appear to be much benefited, although the grass was visibly better for some years after the crops were taken off.

The utility of gypsum appearing so manifest, induced me to use it freely, and as soon as convenient, I procured ten tons from Nova Scotia, and sowed about eight of it in May and June following, at the rate of about three bushels per acre; and have used some every year since, but generally use now about two bushels on an acre, for grass land, and about one bushel on corn, where it

is applied to the hills. I have not generally sown the same land with it more than once in six or eight years, neither do I think it necessary to sow it annually, as some do; for its effects are frequently visible five or six years. The plaster from Nova Scotia is not all equally good, neither do I think any of it equal to that which is imported; but it is obtained cheaper, and therefore I generally use it. The color is no certain criterion to judge of its quality, but it often has streaks of sand in it, which are worthless, and frequently the top of the rock is offered for sale, but it is worth but little. One method of trying its quality, is to put a quantity (pulverised) into a dry pot over the fire, and if it boils like hasty pudding, it is good; if the ebullition is small, it is but indifferent; and if it remains an inert mass, it is worthless. I like to have it ground fine, in fair weather, and used soon after grinding, lest it become lumpy, and need mashing with a hoe, or running through the mill again. It is best to sow it in still weather, that it may not blow away. I have sown it in all seasons except winter, merely for experiment, and have found it useful, but have sown it principally in May and June. On pasture land it may be sown at any time when convenient: but on mowing land it may be as well to sow it directly after the hay is off, if the time can be spared to do it; for it serves to collect moisture, and keeps the land from being parched by the intense heat of the sun, which is frequently the case at that season of the year. It does the most good in dry seasons, and on land which has recently been laid down, with clover, and herds grass; but if intended for mowing, it ought not to be sown the first year, lest the clover lodge down; the second year the herds grass will grow more abundantly and support it.

It is well to sow it on mowing land even if it is old sward, although its effects may not be very visible till one or two years after sowing, neither will it make poor land produce luxuriantly; and it is well to use a little dung even where plaster has been used; but I think manure is worth two or three times as much when ploughed in shallow, as when spread on the surface, unless it be fine, and spread just before a rain, in the season of vegetation. Plaster is rather the best when used as a top dressing. On Indian corn it is best to apply the plaster immediately after the first hoeing, but it ought to be mixed also with the seed before it is planted, after having wet it in tar water, which may be made by warming the water and stirring in a little tar, at the rate of about half a gill to six or eight quarts, then put in the corn, and stir it that the tar may adhere to each kernel; then mix it with plaster in a dry vessel, as you plant it. The tar is used to prevent the birds and insects from destroying the corn, and to cause a sufficient quantity of plaster to adhere to the kernels without sticking them together.

It is also useful to mix plaster with all kinds of grain, before it is sown. My method has been to take a cask of water, unless a spring or a brook is near, with two tubs and tight basket into the field; put some grain into the basket, and set it into a tub of water, and after it has soaked a little time, raise the basket, and put a stick or two across the tub under the basket, and it will soon drain; then mix it in the dry tub, with a sufficient quantity of plaster to make it sow well—perhaps 6 or 8 qts to a bushel of grain.

Clover seed, if clean from the hull, should by all

means be managed as above mentioned, if sown on the surface without covering.

Much more might be added if time would allow it, but enough may have already been said to weary the patience of many of your readers who have seen it used with success for 25 or 30 years, and dare not venture to try it.

A FARMER.

*The High Cranberry.*—Few people seem to be aware that this shrub, or small tree, which grows plentifully in the marshes and swamps around us, yielding rich clusters of very handsome fruit, a delicious tart, may be cultivated with ease and success in our gardens and shrubberies. Without knowing that the attempt had ever been made, I tried last spring, with some half a dozen shrubs, from Saratoga county, all of which bore the transplanting very well, for they lived, grew as vigorously as most vegetables do the first year, and some of them bore fine bunches of fruit. The twigs taken off, put out as cuttings, also took, which shows with what great facility we may stock our gardens with cranberries.—*Rochester Advertiser.*

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, JULY 10, 1829.

### DISEASED PEAR TREES.

Extract of a letter from a gentleman in Northampton, Mass. to the Editor of the New England Farmer, dated June 25, 1829.

"My pear trees are most severely attacked this season with the *blight*, or what I call *vegetable gangrene*, also with the *honey dew*. I saw in an English publication "a cure for the American blight on pear trees," viz. "lime water and spirits of turpentine." No directions as to proportions, time, or manner of applying it. I am trying a variety of experiments, but am almost discouraged. The blight is no respecter of soil, aspect, age, vigor, or kind of fruit. It has attacked the *Seckle*, *Brown Bourre*, *Early Catharine*, *Messire Jean*, *Winter and Summer Chaumontelle*, *Petit Muscat*, *Bartlett*, *Hardenpont de Printems*, *Bourre Knox*, *Green Satin*, *German Muscat*, &c. The last and the Chaumontelle, most fatally. Early this month they were perfectly sound and in vigorous growth, both well set with fruit—they were about from 15 to 20 feet high, and not a defective spot on them. In two days they were wilted, and almost charred, ten feet down from the top. The fruit that was perfectly plump and sound, was in forty-eight hours shrivelled up like a dried apple.—One I headed down to the sound parts, and engrafted with the Bartlett scions."

*Remarks by the Editor.*—"Blight," says Loudon, "is a common term for injuries received by the vegetable kingdom when in a state of growth, which cannot be referred to any obvious or certain cause, and coming suddenly is said to give them the appearance of being blighted, or blasted." Indeed the term blight, applied to vegetables, scarcely gives us a more definite idea of any specific disease than the term death when applied to animals. The pear trees of the respectable cultivator, who favored us with the above, are probably blighted by a disease similar to that described by his Excellency Gov. LINCOLN, in a communication for the N. E. Farmer, published vol. v. p. 1. In this Gov. LINCOLN observed as

follows, "I send you two small branches [of pear trees] which *forty-eight* hours since, were green and vegetating, now dry and shrivelled as from a year's decay. The disease, so far as I have had opportunity to notice it, appears in the sudden discoloration of the leaf, which becomes sometimes uniformly brown, like the effect of the winter's frost, and in other instances, black in spots, or parts, having the appearance of being stained with ink, or some dark liquid—and the decay of the limb is rapidly downward to the trunk."

The subject was much discussed in that and subsequent Nos. of the New England Farmer.—By some the disorder was attributed to an insect, called *Scolytus Pyri*; by others to too much manure; others called the disease *fire blight*, and attributed it to a *stroke of the sun*, &c. &c. The only remedy, which, so far as we know, has been discovered for this complaint is to cut away the diseased parts of the tree at some distance below any appearance of disease as speedily as possible, and make use of some of the usual applications, such as grafting cement, Forsyth's composition, &c. to heal the wounds, where the branches are cut away.

*Uniformity in the Names of Fruits.*—At a meeting of the Massachusetts Horticultural Society, June 20, JOHN LOWELL, SAMUEL G. PERKINS, and SAMUEL DOWNER, were chosen a Committee to facilitate an interchange of fruits, the ensuing autumn, with the Philadelphia, New York, and Albany Horticultural Societies, and others, for the purpose of establishing their synonyms. There is no greater obstacle to the cultivation of fruits, than the great confusion in their names that now prevails. It is no uncommon occurrence for a person in ordering trees from different nurseries, either in Europe, or the United States, to find, after waiting for his trees to come into bearing, that he has the same fruit under three or four different names, or to receive some kind of which he already has a sufficient number. The different Horticultural Societies in Flanders, London, and Paris, are attempting to remedy this evil, and have already accomplished much, although their facilities for the interchange of fruits are not so great as are possessed in the United States.

Specimens of fruit can be sent to the Society's Hall, No. 52 North Market Street, care of J. B. RUSSELL.

### SINCLAIR BEET.

MR J. B. RUSSELL.—A few weeks past I received at one of the meetings of the Horticultural Society, a paper of the *Sinclair beet seed*, which I understood was recommended as a superior *stock beet*, therefore imagining it was valuable as yielding a large crop for animals. Within a few days I have conversed with two experienced English gardeners, neither of them more than two years from England; one of whom is confident that the *Sinclair beet* produces a *very small root*, and is only of use for the *stalk or stem part* of the leaf, which by being planted pretty thick, is *very white and delicate, being boiled for the table*. The other gives the same description of a beet as being introduced from France, but did not hear it called *Sinclair*.

I merely give this hint, that those persons who are cultivating it, and expecting it as a *root crop*, may be on their guard, lest they may be disappointed. Yours, &c. A SUBSCRIBER.

### MANUFACTURING SILK.

The subscriber having invented a very useful and simple machine for reeling and spooling silk, is desirous of introducing the same into general use, and has deposited one of the machines for inspection at the Hall of the Horticultural Society, 52 North Market street, Boston; where persons who are desirous of engaging in the manufacturing of silk, are respectfully invited to call and examine the machine. All necessary information for the use of the apparatus will be given on application at the Agricultural Warehouse, or to the inventor, at her residence in Lexington, near Monroe's Tavern.

Persons wishing for instruction in the art of spinning, which is considered as a separate branch from that of spooling and reeling the raw silk, may be fully instructed in this very useful branch of industry in the course of a week or ten days, on application to the subscriber as above.

FRANCES JONES.

From the Transactions of the Horticultural Society.

*On a method of growing Asparagus in single rows, as practised by Mr WALTER DICKSON, of Redbraes, near Edinburgh.* By Mr ANDREW DICKSON, F. H. S. of Edinburgh.

(From a letter to the Secretary.)

SIR—Mr Dickson's method of growing asparagus in single rows, of which you have requested an account, is so simple, that little explanation will be required. It occurred to him that planting asparagus in single rows, particularly in the soil of his garden, (which is a light black earth upon a subsoil of sand,) might answer much better than in beds, as it would enable him to introduce manure to the roots, by pointing it in between the rows with the spade. He had observed that the usual mode of dressing asparagus beds by a covering of dung in winter on the surface, was apt to produce canker, and that consequently many of the plants in the beds came up sickly and weak in the spring, and ultimately decayed during the summer. The first plantation he made in single rows was in our Leith Walk Nursery, upwards of twenty-five years ago, and this yet retains its vigor and produces fine heads. This, I think you did not see when you were at Edinburgh, otherwise you would have noticed he had erred in not giving sufficient room between the rows, which are only two and a half feet apart. The plantations he has since either made himself, or recommended to others to make, have been at three and a half feet distance row from row. The plants are planted at nine inches apart in the rows; the ground has no farther preparation previously to planting, than being dug or trenched to its full depth, and well manured with rotten cow dung. The young plantation you saw at Redbraes, has only been made two years, and was so strong as to admit of being partially cut the second year.—Mr Dickson prefers planting in July to spring, and the seedlings of the preceding season. I venture to give it as my opinion, that the produce from two single rows, planted in the way described, will both in quantity and quality, (but particularly the last,) be found superior to three rows of equal length, planted in beds in the usual way; the facility with which the heads are cut are likewise in favor of the row system. I may further add that in our northern climate it is of moment that the plants should have all possible benefit of the

sun's rays, that the roots may be well ripened and prepared to shoot vigorously in the spring: and I need not point out to you that this will be better obtained by the plants growing in distant rows, than when they are crowded in beds in the usual way.

I am, sir,

Your very humble servant,  
ANDREW DICKSON.

**Hemp.**—Mr Stephen Boyington, of Hinesburgh, in this county, planted last season one quart of hemp seed, after the fashion of planting broom corn, on less than one-fourth of an acre of land. The crop produced twenty bushels of good clean hemp seed. One stalk at a fair distance from the ground, measured seven inches in circumference, and ten feet in length.—*Northern Sent.*

**Recipe for the cure of an incipient cancer.**—Take half a pound of Pipsisawa, by some called winter green; it resembles the chickberry leaf except being notched on the edge—add one pound of the oil of olives, and simmer them together in an earthen vessel well glazed, till the leaves are crispy, then strain it off, and keep for use. With this anoint the part affected three times a day; also make a decoction of the same herb, of which let the patient drink a tea cup full morning and evening. N. B. Drink no strong liquor while using the above.

The foregoing article was communicated for publication by a respectable physician.—*Brattleborough Reporter.*

**Spots on the Sun.**—In looking through a telescope yesterday, we noticed at least a dozen opaque spots on the Sun's disc. They are generally small and a good deal scattered. It is a curious question, and one which is not fully decided, whether or not these spots have any connexion with the coolness of the season. In some of the coolest summers since the commencement of the present century, similar spots have been observed in considerable numbers, and some of them very large.—*N. Y. Jour. of Com.*

**How to make excellent Beer.**—Take 20 drops each of Oil of Spruce, Sassafras, and Wintergreen—mix these thoroughly with 1½ pints molasses—then add 3 quarts hot water—stir them well together—after which add ½ pint of yeast, and 2 gallons of cold water. Shake the whole together, and let it stand 12 hours—then bottle it, and in three days it will be fit for use.

The above recipe is highly approved by many families in this vicinity, and deserves to be more extensively known.—*Hamp. Gaz.*

**Punishment of Immodesty.**—A Chinese Judge in passing through a narrow street, saw a poor woman with her breast exposed, suckling a child, at the door. For this want of modesty he ordered her immediately 30 slaps on the face; and her husband 40 blows for not having taught his wife better manners! Such are the doings even of good men under a despotism.

The charter of the East India Company will expire in 1834. The renewal of these charters is likely to give rise to much discussion in England.

One gentleman near Petersburg, Va. has 100,000 silk worms prepared to spin.

A Mr Cobb, from Cummington, recently sold in this place a few bushels of fine russet apples, which he had preserved in dry sand, at \$1,62 per bushel. This may be a useful hint to farmers.—*Hamp. Gaz.*

Two tea spoonfuls of mustard mixed with warm water operates as an emetic.

John Mix, of Waterbury, Con. has invented a machine for weaving meal bags entire, without a seam. The inventor states that he can weave bags of any kind, or even twilled bed ticks, upon the same principle.

The Indiana Whig mentions a pleasant slaughter recently made among the serpents in that neighborhood. About 420 rattlesnakes were massacred in three or four attacks.

**TO CORRESPONDENTS.**—We refer our correspondent "TAUNTON" to the 5th volume of the New England Farmer, pages 179, and 204. Several interesting communications are on file.

**Greenwich Flower Garden.**



The subscriber has lately received his annual importations of Garden Seeds, Bulbous Flower Roots, &c, in excellent preservation, of the growth of 1828, from the well known houses of Messrs Warner, Seaman & Warner, and Mr Charlewood, London, and Mr Van Eeden & Co., Harlem, Holland, who have guaranteed them good and genuine, and no doubt will give the

farmer, horticulturalist and florist, the same general satisfaction that former importations have done.

Also on hand, a choice collection of greenhouse and hardy herbaceous plants, (many of which are very rare;) rose bushes and other shrubs, in great variety, fruit trees, white mulberry, &c. Plants of artichoke, asparagus, sea kale, early frame potatoes, mushroom spawn, &c, with directions for cultivation. The Hyacinthus, Crocus, Narcissus, &c, are in bloom, and will continue in succession a great part of the year. Catalogues may be had at the garden. Orders left at the garden, the post office, or with Mr Molyneaux, corner of Broadway and Ann street, will be strictly attended to. Gentlemen supplied with experienced Gardeners.

DANIEL KENNEY,

Carmine and Varick streets, New York.

☞ The nearest route to the Garden, Greenhouses, and Seed Store, is from Broadway, by St Thomas's Church, along Houston street, or along Canal and Varick streets. eop3w

**English Scythes.**

James Cam's double prime grass scythes, wide and narrow, a superior article, for sale at the Hardware Store of S. FESSENDEN, No. 30 State Street. 3t June 19

**Buckwheat, &c.**

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market Street, A few bushels of Buckwheat, growth of 1828. Also, a further supply of Fowl Meadow Grass Seed, of superior quality.

**New China Tea Sets, and light blue Dinner Ware.**

Received, a great variety of the above; which, with a complete assortment of Crockery, China, and Glass Ware, are offered for sale, low, at No. 4 Dock Square.

**Turnip Seed.**

For sale at the Seed Store connected with the New England Farmer, 52 North Market street, 200 lbs fine White Flat English Turnip Seed, growth of 1829—also, several other approved varieties from Scotland, and London, among which the Early Dutch, Yellow Stone, and Yellow Malta, have proved of very superior quality for the table,—and the Yellow Aberdeen, (or Bullock,) and the Large Norfolk Field Turnip for cattle.

**Gardener wants a Situation.**

A gardener, who has a complete knowledge of his business, and can produce recommendations from the Botanic Committee of the Dublin Royal Society, (having been employed in their Botanic Garden for two years,) and from many gentlemen in the vicinity of Dublin, wishes to procure a situation in this country. Inquire at the New England Farmer office. 3t

**Millet Seed.**

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market street. 50 bushels of Millet Seed,—clean, and of superior quality.

Also, a very extensive variety of Ornamental Flower Seeds, in papers of 6 cts each, or 100 varieties, one paper each, for \$5,00.

**ROMAN.**—This elegant, full blooded horse, a bright bay, with black legs, mane, and tail, of high spirit and good temper, will stand at the farm of Mr Stephen Williams, in Northborough, Ms, at \$20 the season, to be paid before the mares are taken away.—See New England Farmer, May 15.

**FARM** for sale in Milton, of about 200 acres, remarkably well watered, with every variety of lands and fruits, good substantial buildings, and a large portion of valuable woodland.—Also, for sale, or to let, opposite to the above named premises, a large dwelling house, with a good bake house, very pleasantly situated.—For further particulars, see the New England Farmer for May 15, or inquire of the publisher, or P. H. Pierce, 95 State st, or N. Tucker, on the premises. May 22, 1829. if

**Imported Horses.**

Barefoot, and Cleveland, the two English horses, will stand for the season at their stable in Brighton. Barefoot at \$25, and Cleveland at \$10, with \$1 for the groom. a24

**Heifers, Calves, Sheep, &c.**

For sale, two full blood Alderney Heifers, three years old this spring, with calf by a full blood bull of the Short Horn breed; one Alderney Heifer calf, six months old, weaned, and turned to grass; two full blood heifer calves of the Short Horn breed, two months old, now at grass feed; four of the Long Weal Ewes, imported from the Netherlands; a buck lamb from one of the ewes, and a Devonshire Buck, a very fine animal, and four full blood Saxony Bucks. For terms apply at this office. June 17, 1829.

**PRICES OF COUNTRY PRODUCE.**

	FROM	TO
APPLES, best, - - -	barrel.	
ASHES, pot, first sort, - - -	ton.	125 00 130 00
Pearl, first sort, - - -	"	125 00 150 00
BEANS, white, - - -	bushel.	90 1 00
BEEF, mess, - - -	barrel.	10 50 11 00
Cargo, No. 1, - - -	"	9 50 10 00
Cargo, No. 2, - - -	"	8 00 8 50
BUTTER, inspected, No. 1, new, - - -	pound.	14 16
CHEESE, new milk, - - -	"	7 9
Skimmed milk, - - -	"	2 3
FLOUR, Baltimore, Howard-street, - - -	barrel.	6 37 6 50
Genesee, - - -	"	6 37 6 50
Rye, best, - - -	"	3 00 3 25
GRAIN, Corn, - - -	bushel.	56 58
Rye, - - -	"	73 75
Barley, - - -	"	67
Oats, - - -	"	38 40
HOG'S LARD, first sort, new, - - -	pound.	9
LIME, - - -	cask.	35 90
PLASTER PARIS retails at - - -	ton.	3 50
PORK, clear, - - -	barrel.	17 50 18 00
Navy, mess, - - -	"	13 00 13 50
Cargo, No. 1, - - -	"	13 00 13 50
SEEDS, Herd's Grass, - - -	bushel.	2 00
Orchard Grass, - - -	"	3 00
Fowl Meadow, - - -	"	3 00
Rye Grass, - - -	"	4 00
Tall Meadow Oats Grass, - - -	"	2 50
Red Top - - -	"	62 1 00
Lucerne, - - -	pound.	39 50
White Honeysuckle Clover, - - -	"	33 50
Red Clover, (northern) - - -	"	7 3
French Sugar Beet, - - -	"	1 50
WOOL, Merino, full blood, washed, - - -	"	27 35
Merino, full blood, unwashed, - - -	"	18 22
Merino, three fourths washed, - - -	"	25 30
Merino, half blood, - - -	"	22 25
Merino, quarter washed, - - -	"	20 22
Native, washed, - - -	"	18 20
Pulled, Lamb's, first sort, - - -	"	35 37
Pulled, Lamb's, second sort, - - -	"	22 25
Pulled, " spinning, first sort, - - -	"	27 30

**PROVISION MARKET.**

CORRECTED EVERY WEEK BY MR. HAYWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces, - - -	pound.	10 12 1-2
PORK, fresh, best pieces, - - -	"	7 10
whole hogs, - - -	"	5 7
VEAL, - - -	"	6 12
MUTTON, - - -	"	4 12
POULTRY, - - -	"	10 16
BUTTER, keg and tub, - - -	"	10 15
Lump, best, - - -	"	14 18
EGGS, - - -	dozen.	11 13
MEAL, Rye, retail, - - -	bushel.	1 00
Indian, retail, - - -	"	70
POTATOS, - - -	"	50
CIDER, [according to quality,] - - -	barrel.	2 00 2 50

## MISCELLANIES.

The following beautiful Hymn, written by the Rev. Mr PIERPONT, of Boston, was sung on the 4th inst. at the public exercises of the American Colonization Society, whose object is the Abolition of African Slavery.

With thy pure dews and rains,  
Wash out, O God, the stains  
From Afric's shore;  
And, while her paler trees bud,  
Let not her children's blood  
With her broad Niger's flood  
Be mingled more!

Quench, righteous God, the thirst  
That Congo's sons hath cursed—  
The thirst for gold!  
Shall not thy thunders speak  
Where Mammon's altars reek,  
Where maids and matrons shriek,  
Bound, bleeding, sold!

Hear'st thou, O God, those chains,  
Clanking on Freedom's plains,  
By Christians wrought!  
Them, who those chains have worn,  
Christians from home have torn,  
Christians have hither borne,  
Christians have bought!

Cast down, great God, the fanes  
That, to unhallowed gains,  
Round us have risen—  
Temples, whose priesthood pore  
Moses and Jesus o'er,  
Then bolt the black man's door,  
The poor man's prison!

Wilt thou not, Lord, at last,  
From thine own image, cast  
Away all cords,  
But that of love, which brings  
Man, from his wanderings,  
Back to the King of kings,  
The Lord of lords!

From the Baltimore Weekly Magazine.

## BAKED BEANS.

Oh! how my heart sighs for my own native land,  
Where potatoes, and squashes, and cucumbers grow;  
Where cheer and good welcome are always at hand,  
And custards, and pumpkin pies smoke in a row;  
Where pudding the visage of hunger serenades,  
And, what is far better, the *pot of baked beans*.

Let Maryland boast of her dainties profuse,  
Her large water-melons and canteloupes fine,  
Her turtles, and oysters, and terrapin stews,  
And soft crabs high zested with brandy and wine;  
Ah! neither my heart from my native land weans,  
Where smokes on the table the *pot of baked beans*.

The *pot of baked beans*! with what pleasure I view it,  
Well season'd, well pork'd, by some rosy-faced dame;  
And when from the glowing hot oven she drew it,  
Well crisp'd, and well brown'd to the table it came.  
O give me my country, the land of my teens,  
Of the plump Indian pudding and *pot of baked beans*.

The *pot of baked beans*! ah! the muse is too frail,  
Its taste to descant or its virtues to tell;  
But look at the sons of New England so hale,  
And her daughters so rosy—they will teach thee full well;  
Like me it will teach thee to sigh for the means  
Of health and of rapture—the *pot of baked beans*.

A YANKEE.

*Economy.*—The acquisition of wealth appears to be the prevailing desire amongst men, and the pursuit is laudable if it has justice for its foundation. Blackstone says a property founded on injustice cannot be of long duration. There is no honest way of acquiring wealth but by industry and economy. All know how to be industrious, but it requires information and experience to understand well the practice of economy, which is the operation of knowledge in regulating business according to time and circumstances. Whoever makes use of all his time according to the best of his abilities, is fulfilling the purpose of his creation, and doing all that virtue requires of him. A farmer should arrange everything throughout his family and farm, according to justice and equity; every one should have their allotted portion of the business to do, in order and regularity. When justice is known to be the basis on which the whole business of a farm is conducted, each one will do his duty with cheerfulness and expedition; for justice, like salt, preserves everything about it. The ladies of this great republic are respectfully solicited to use their influence in promoting industry, frugality, and economy, in their domestic vocations—their example and advice have great influence in society—the fashions, customs, and manners of a country are very much at their control—it generally falls to their lot to have the care of children, and to train them up to virtuous industry, and teach them the rudiments of knowledge, and duties of great weight and importance in society.

Early rising, temperance in eating, drinking, conversation and labor, are all necessary requisites towards completing an economical life. Early rising produces fine spirits, encourages industry, and gives many a leisure hour for mental improvement, which is of more value than any other acquisition. Temperance should be observed as the indispensable criterion in all our actions; it promotes health of body, sanity of mind, and long life—it shields us from many loathsome temptations, in which gluttony, drunkenness, and other excesses, inevitably involve us.

The faculty of speech is a divine power conferred on man, which enables him to pursue a progressive improvement of the mind towards perfection; of course, language should be cultivated and preserved in purity.

Moderate labor strengthens the constitution, regulates the circulation of the blood, and promotes a proper tone in the system—excessive labor debilitates the system and shortens life.

By following the rules of economy, a young man in any circumstance in life, may find time and means to acquire knowledge and improve his understanding. Every hour when past is gone forever, and all the gold of earth cannot redeem it; if well spent, it stands in our favor; but if ill spent, it stands against us; and whatever the understanding impresses on the memory, must remain there as long as the mind continues to exist. Our good actions are always commending and encouraging us. This shows the necessity of making use of all the vacant time in the acquisition of useful knowledge. Early acquirements are of great importance. Ten minutes well spent, at fifteen years old, are worth more than a whole day would be at seventy. Little do young people know the value of the golden hours of youth, or they would be more cautious how they throw them away; for bad habits are easily acquired; but

nothing in nature is more difficult than to forsake them. All our well spent hours shine like diamonds in our lives, and the mind looks back on them with divine pleasure. A plough boy by a judicious employment of time, might make the tail of his plough the school of wisdom; and a collegian, by an injudicious employment of time, might make his college a school of vice and mental debasement. It matters not what our occupation is, if we make the proper use of time; for industry, judiciously applied, is the philosopher's stone, so ardently sought after by ancient sages in vain.—The farmer, of all men, has the fairest opportunity of acquiring knowledge in its original purity—his business calls him through fields, woods, and vales, and gives him acquaintance with the nature of things. There he can read the unveiled truth, written in the book of creation, by the hand of God, without an interpreter, and no one will have the hardihood to tell him it is not true; because it is composed of self-evident facts, containing the principles of all the sciences, and the duties of life. A ploughman wishing to become acquainted with any particular branch of knowledge, may carry a book in his pocket, containing a theory of what he would wish to learn, and read a few sentences occasionally to speculate on, while he is following his plough, without interrupting the business of the day. This method of acquiring knowledge can be put in practice by the inhabitants of cities, as well as those of the country: but not with equal success,—for want of a rural scenery they would fail, particularly in the art of poetry. There have been but few good poets without being acquainted with a country life.—*Phil. Eve. Post.*

*Tall Meadow Oat Grass Seed.*

This day received at the New England Farmer Seed Store, 52 North Market street, 20 bushels of Tall Meadow Oat Grass Seed, at \$2.50 per bushel.

Also, White Mulberry Seed, 50 cts per ounce, Lucerne, or French Clover, White and Red Clover, Sanfoin, Timothy, Orchard Grass, Oat Grass, Herds Grass, &c.

*Agricultural Books.*

The third edition of *Fessenden's New American Gardener*; this work has been pronounced by the most judicious horticulturists in New England and the middle states, to be the best treatise on Fruit Trees, Vegetables, Grape Vines, &c., to be found in this country—price \$1.25.

The *Vine Dresser's Theoretical and Practical Manual*, on the Culture of the Vine; and Making Wine, Brandy, and Vinegar. By Thiebaut de Berneaud.

The *Young Gardener's Assistant*, containing Directions for the cultivation of Culinary Vegetables, and Ornamental Flowers. By T. Bridgeman, gardener, New York—price 37 1-2 cts.

A practical Treatise on the Management of Bees; and the Management of Apiaries, with the best method of destroying and preventing the depredations of the Bee Moth. By James Thacher, M. D.—price 75 cts.

Also, one copy of each of the following rare works:—*Phytologia*, or the Philosophy of Agriculture and Gardening; with the theory of Draining Morasses, and with an improved construction of the drill plough. By Dr Darwin, (Dublin edition, price three dollars and fifty cts.)

Darwin's Botanic Garden—(price three dollars, a fine, correct copy.

*Powder at 2s per lb.*

DUPONT'S POWDER, quality warranted, for sale at *Copeland's Ammunition Store*, 65 Broad st, at retail. Also, SHOT, CAPS, &c. of the best quality—cheap for cash. if

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

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No paper will be sent to a distance without payment being made in advance.

# NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, at No. 52 North Market Street, (at the Agricultural Warehouse).—THOMAS G. FESSENDEN, Editor.

VOL. VII.

BOSTON, FRIDAY, JULY 17, 1829.

No. 52.

## AGRICULTURE.

FOR THE NEW ENGLAND FARMER.

### HORSE RADISH FOR PRESERVING MILK.

MR FESSENDEN.—In the New England Farmer of the 12th of June, 1829, you have extracted from the *American Farmer* "A method of preventing milk from becoming sour." Will you inform your readers what the wild horse radish is—in what it differs from the cultivated—how it is known—where it can be obtained, and whether it is the juice expressed from the leaves, or the root which is to be used? as all this information is necessary to enable the unlearned to try the experiment.

AN OBSERVER.

Remarks by the Editor.—The article alluded to is as follows: Method of preventing milk from turning sour.—Put a spoonful of wild horse radish into a dish of milk; the milk may then be preserved sweet, either in the open air, or in a cellar, for several days, while such as has not been so guarded will become sour.—*Am. Farmer*.

We know nothing by experiment relative to this prescription; but know that substances which are pungent, or acrid are useful in preventing putrefaction, and of course will prevent or retard the acetous (or sour) fermentation, which is the first step in the process of putrescence. We know of but one species of horse radish, and this is called by botanists *Cochlearia Armoracia*, and is too well known to need description. The garden radish (*raphanus*) and its varieties are entirely different from the horse radish. We cannot say by what process the horse radish is prepared for infusion with the milk, which it is wished to preserve, but presume that the best method would be scraping the root in shreds, as we would for eating it as a condiment with roast beef. We know nothing of the quantity requisite, but if it will answer a useful purpose, we suppose it will not be necessary to use enough to make any very perceptible difference in the taste of the milk. An experiment or two would test the value of this article for the purpose proposed. An English writer says that "an infusion of horse radish in cold milk makes one of the best and safest cosmetics;" but we have never known it used for that purpose, and presume that American ladies need no beautifying lotions of that or any other description, to add by art to charms which nature has bestowed.

FOR THE NEW ENGLAND FARMER.

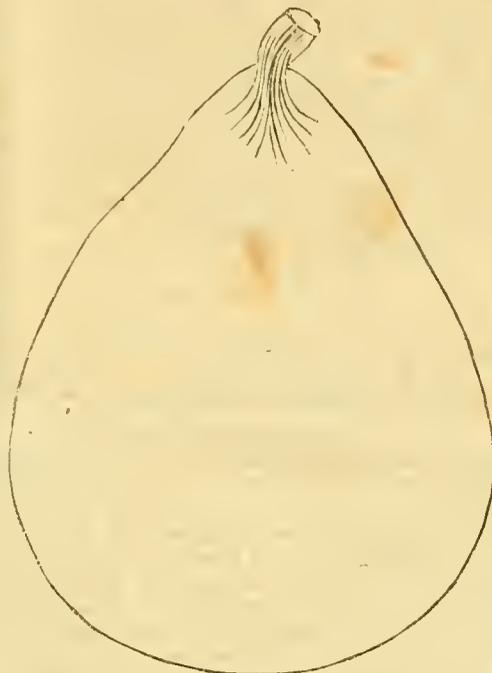
MR EDITOR—I have lately looked over the London Pomological Magazine, and examined the drawings of the new fruits, particularly the new varieties of pears, apples, and plums, which will soon be introduced in our gardens and nurseries. These we must eventually depend upon for our stock fruit, to supply the place of the St Michael St Germain, and others that are rapidly disappearing. I make a request of you, which will, I trust, be acceptable to many of your readers; to publish in your paper a description of these new and fine varieties, with a figure of the same, to give a correct idea of their usual size. In describing fruits it is often difficult to decide what

is termed a middle sized pear. All that can be expected, is to choose one that resembles the greatest number, one equally exposed to sun and shade.

The Capiamont pear is highly esteemed in Europe, and has thus far proved good in this climate. It bids fair to be among our best fruits. By giving the outlines and general appearance of the different varieties, you will afford many of your readers the opportunity to judge of them, as very few possess these valuable books to examine as they would desire. A SUBSCRIBER.

Dorchester, July 14, 1829.

From the Pomological Magazine.



THE CAPIAMONT PEAR.

Capiamont. *Hort. Trans.* vol. v. p. 406.

Beurré de Capiamont. *Hort. Soc. Fruit Cat.* p. 159.

This is one of the best of the varieties raised in Flanders during the period when so large an accession was made to the lists of cultivated fruits in that country. It is recorded to have owed its origin to a M. Capiamont, of Mons. The first specimens which were seen in this country, came to the Horticultural Society in 1820, from M. Parmentier, of Enghien, and M. Dumortier-Rutteau, of Tournay. They excited much admiration at the time, and measures were immediately taken to secure the variety for this country. Unfortunately, however, the cuttings which were sent over were so much mixed, or so carelessly labelled, that a very small proportion of them proved to be of the true kind. In their room were received the Beurré Rance, the Colmar Jaminette, and even the Napoleon. The true kind has always been sold by Mr Richard Williams, of Turnham Green; and from trees procured from his Nursery, and growing in the Garden of the Horticultural Society, our drawing was made.

It is a most delicious fruit, ripening in the middle of October, and keeping for a fortnight or more. It bears very well as a standard, but succeeds best as an open dwarf, grafted upon the quince. A wall is not required for it.

Wood clear reddish brown, sprinkled with white spots.

Leaves oblong, narrow, much folded, and recurved, with very fine serratures. Stipules linear, about the length of the petiole.

Fruit middle-sized, turbinate, regularly tapering into the stalk. Eye not at all sunken, but level with the surface of the extremity. Skin a fine clear cinnamon, fading into yellow in the shade, and acquiring a rich bright red in the sun. Flesh yellowish, melting, buttery, very rich and high flavored.

FOR THE NEW ENGLAND FARMER.

### FRENCH PLANTS.

MR FESSENDEN.—In compliance with a notice in your last paper, I send the following as the results of some purchases made from Messrs Felix, Freres & Co. last spring. The first column contains the names of the plants from their catalogue; the second what they have turned out.

1. The fine red Moss Rose.	Our common Damask.
2. The Panache, or Streaked Rose.	do
3. Id. the Violette Moss Rose.	do
4. The White "	Our common White.
5. The Yellow "	Not flowered.
6. The Ville Morain "	Common Blush.
7. The bicolor'd double flowered Rose.	Not flowered.
8. The huge yellow white bot-tomed Rose.	Common Damask.

### GREVILLE ROSE.

From a paragraph in the New York Post, it would seem that this rose, of which we have had such a wonderful account in the catalogues of some New York Nurserymen, and other publications, has "fully realized the expectations of amateurs."

Three plants have flowered in this vicinity, and, it is true, presented some slight shades of difference in the tints, but by no means so many as the common Multiflora, arising, it is probable, merely from different exposures to the sun, a very common circumstance, we believe, in all roses.—The flowers were in small clusters, the greatest number on any plant being seventeen (not "above a hundred," as happened in New York.) The Greville rose was propagated during the last season in great numbers, but every cultivator in this vicinity has come to the conclusion that it is not worth the trouble. It has not proved any way superior to the common wild rose that adorns our hedges and road sides, and is surpassed by the Sweet Briar.

Brookline, July 10, 1829.

FOR THE NEW ENGLAND FARMER.

### NATIVE GRAPE.

MR FESSENDEN.—When in Boston a few weeks since, a number of our horticultural friends were desirous of knowing whether we had any native fruits with us which were truly valuable. Feeling anxious, if in my power, to aid their laudable

exertions in *searching out and propagating* all the native fruits of real worth. I recollected a native grape which with us is considered well worthy extensive cultivation, of which I promised to give them some definite information. Since my return I have seen the owner of the original vine in our county (Mr B. D. Buck, of Weathersfield) who gave me the following notice of it.

The original vine was found on a small creek, in the interior of Pennsylvania; was discovered and cultivated by the Germans who inhabited that part of the country, and who valued it very highly. Mr Buck has been in possession of his vine about ten years. He procured it from Albany, of the person who brought it from Pennsylvania. The fruit is purple, close set, cluster not very large, form nearer round than oval, pulp about the same as the Isabella, *never sheds its fruit*, and is in eating from eight to ten weeks, a constant and great bearer; it has been judged to have had upon it at a single time fifteen bushels. It has never been trimmed, and is now in very fine order, heavily laden with fruit. He calls it the "*Columbian*," we the "*Buck Grape*." I hope it will be acknowledged worthy of one name by the Massachusetts Horticultural Society, after testing the sample which I shall endeavor to forward them when in season. If they have not *now* the same kind, I will forward to their Hall a quantity of roots or slips, should it be their wish.

With sentiments of respect,

I remain, yours,

E. W. BULL.

Hartford, Conn., July 6, 1829.

FOR THE NEW ENGLAND FARMER.

#### FINE STOCK.

MR FESSENDEN—Observing in your 49th number of the N. E. Farmer, an account of a remarkable cow and calf belonging to Mr STICKNEY, of Rowley, I take the liberty of forwarding you the following statement of facts (which are also susceptible of proof) relative to a cow and calf belonging to my brother-in-law, Mr EDWARD HARRIS.

The cow is believed to be of common breed, red color, of large size, well proportioned, horns rather long and standing more upward than common; her udder extending forward, and more up between the legs than usual, but not dropping low. During the last summer her milk was at different times carefully and accurately measured, and found to be fully thirty-two quarts per day.—She had no food but good pasture, and received no extraordinary care or attention, with the exception of milking her in the middle of the day, which is always necessary. She, this season, had a bull calf (sired by a three-fourths Short Horned Durham) which at four weeks old weighed two hundred pounds; it was then sold to a farmer in the neighborhood, who had seen it weighed, at a certain sum per lb. to be taken from the cow and weighed in one week, at which time it was found to have increased thirty weight, or four and a quarter pounds per day.

Respectfully yours,

J. I. SPENCER.

Moorestown, (N. J.) July 6, 1829.

Two tea spoonfuls of mustard from the mustard pot, mixed with warm water, and swallowed, instantly operates as an emetic, and is recommended in case of accidental or other internal poisoning.

From the Centinel.

#### PISTAREENS.

MESSRS EDITORS—I notice in your paper of this day, a publication signed *Scrutator*, with your subsequent remarks. Give me leave to add as elucidatory of the subject, that in the last volume of Governor Hutchinson's History of Massachusetts, (published recently) he tells us, that the pistareens are a base coin, 16 per cent. under value; that they were imported into Boston by certain merchants from Spain, to make a part of the *reimbursement money* paid by Great Britain for the expenses of the Louisburg expedition in 1745. We now see why they have continued to form a part of our circulating coin. The silversmiths decline melting them for their nice work, because they are bad silver, while they find a profit in melting all the English and United States coins, at the serious loss to both governments, of the expense of the coinage. Can you inform your readers what has become of our five cent silver coins? The evil will cease, as soon as our government shall restrain in our territories, the circulation of *all Spanish silver coins*, of less value than quarters of dollars, at a *higher value* than our own coins. It is an important fact that the unrestrained circulation in the United States, of the Spanish eighths and sixteenths of dollars, has obstructed, retarded, and prevented the full operation of the United States laws regulating the currency.

July 8, 1829.

CANTAB.

From the New York Farmer.

*On the Culture and Manufacture of Tea, communicated by an American gentleman, for the N. Y. Farmer and Horticultural Repository.*

You ask of me some notices of the state of horticulture in Brazil. It would be as easy to furnish you with a sketch of the notions upon political economy entertained by the Patagonians, or an elaborate essay upon the state of the fine arts among the Hottentots. A people who know nothing of butter except as it comes to them salted from Ireland, and who derive all their potatoes from the same country, cannot be supposed to have made any very brilliant discoveries in farming or horticulture. It is accordingly of the simplest kind. They get as much from the earth as can be obtained with the least possible trouble, and smile incredulously if you tell them of the importance of paying more attention to the introduction and culture of foreign vegetables. Of late years the numerous French, English, and American residents have shown them the possibility of raising these vegetables, and one may now see in the markets occasionally, cabbages, turnips, and even salad! There is, however, a Royal Botanic Garden, formerly under the direction of a skillful German, but now going rapidly to decay under the slothful management of a Portuguese Carmelite Friar. As this garden has obtained some celebrity in books of travels, I will furnish you with a few remarks which I made when I visited it in 1826-7. And as the most interesting feature of this garden was the extensive tea plantations, I herewith furnish you with such notes as relate more immediately to that subject.

Tea plants occupy a space from 8 to 10 acres in the garden. They are planted at the distance of four feet from each other. They are hand

some shrubs, about two feet in height. When I saw them they looked rather bare, as they had been recently stripped in part of their leaves.—This is repeated several times during the year, and hence arises the different sorts we have in the market. No particular care seems to be taken of the plants and they bloom in the months of July, August, and September. You are aware that the old king of Portugal, Don John, when driven to Brazil, took great pains to introduce the cultivation of the tea plant. He not only obtained the plants, but also two or three hundred Chinese who were perfectly acquainted with their management. They are now scattered about the country. I have several times been accosted by these people with a request to purchase some tea, samples of which they carried with them. It made one almost fancy himself in the celestial empire.

The most curious circumstance in relation to tea is the ease with which it is prepared for market. I witnessed the whole operation and can therefore speak confidently on the subject.

The gathered leaves are exposed to the air for a few hours, until they begin to *wilt*, as it is popularly called. They are then thrown into circular pans set in brick work, under which is a moderate fire. These pans are of iron, four feet in diameter and about a foot deep; the leaves are stirred briskly about in these pans for ten minutes or longer, according to the judgment of the operator, when they are thrown out to another person who is ready to receive them. This person holds before him a flat wicker, or willow frame, about two feet wide and four feet in length, slightly inclined toward the floor. He strews the leaves upon this frame and lays over it another frame of the same dimensions and materials. This is moved rapidly to and fro for several minutes, and by this simple operation the leaves are curled up and fall at the lower end of the frame into baskets conveniently placed for their reception. This part of the process surprised me exceedingly, for all travellers assert that every leaf is rolled up separately by hand, and I have even heard it maintained that it is only the small and delicate hand of a Chinese that can be advantageously employed for this purpose. Those leaves from which the moisture has not been sufficiently expelled, remain adhering to the frame, are of course not affected by the process, and are returned again to the heated pans. When a sufficient quantity of the curled leaves has been obtained, they are placed for a short period over a strong fire to drive off any remaining moisture, and are then put up into papers or chests for immediate use.

I inquired how much tea could be obtained annually from a single shrub, but no one appeared to have ever thought upon the subject; they were unable at least to make even a tolerable guess about it. Judging from the size of the plant and the number of times it is stripped, I should conjecture that each plant would produce about three pounds annually; and this I think is still within bounds.

It is propagated by slips, and was of the species *T. viridis*, or green tea.

I do not know if any attempts have been made to introduce the cultivation of the tea plant into the United States, but if it could be once introduced, I have not the least doubt but that it would be a much more profitable crop than cotton or sugar. Six men could cure and prepare for mar-

ket the crop of a hundred acres; and the most laborious or tedious part of the operation, the picking and assorting the leaves would only require the aid of women and children.

At a time when the English are straining every nerve to introduce the culture of the tea plant into their East Indian possessions, under the expectation of being at no distant day shut out from the Chinese market, it may well be worth our while to inquire whether we cannot render ourselves independent also of a foreign supply.—I do not pretend to any very profound acquaintance with the “metaphysics of commerce,” as political economy has been called, but I should certainly think, that our tea trade cannot be very profitable to the country, as it is one in which neither our staple commodities nor the products of our manufacturing industry, are given in exchange.

But let us examine whether our climate or soil offer any impediments to the successful introduction and cultivation of the tea plant.

There is perhaps no country in the world whose climate resembles our own so much as that of China. This country extends with a medium breadth of 600 miles along the eastern sea; and is included between the 22d and 41st degrees of north latitude; north easterly winds prevail and bring with them the same kind of weather which we experience in the United States. From a meteorological table derived from Dr Lynn, who accompanied the English embassy in their travels from the southern to the northern extremity of China, it appears that during the months of September, October, and November, the thermometer varied between 45 and 75 deg. though it was rarely as low or as high as either of these points. There were frequent and sudden changes of temperature, amounting to 10, or 15, and even 20 degrees within the twenty-four hours. Our Dr Rush had long ago pointed out in some of his philosophical essays the very great resemblance in these particulars between the climate of China and that of the United States, and hence we may conclude that there is nothing in our climate to prevent the successful cultivation of the tea plant.

Dr Abel mentions that the green tea district is embraced between the 29th and 31st degrees, which correspond to the northern parts of Georgia, Alabama, and Mississippi.

The black tea districts are confined within narrower limits, that is to say, between the 27th and 28th degrees of north latitude. Florida, Louisiana, and Texas would correspond with this in the United States.

But as the temperature of those States which lie to the west of the great Apalachian ridge of mountains is much higher than in corresponding latitudes on the sea coast, I confidently expect that the tea plant could be successfully cultivated in Tennessee, Kentucky, and Illinois. It must, however, be remembered that these limits assigned by Dr Abel to the tea districts in China, are not fixed and permanent. Circumstances which the proverbially cautious policy of the Chinese do not permit us to unveil, may, perhaps, have confined its more general cultivation to a district of not more than 250 miles in extent. It is found, however, growing in the latitude of 32 deg., corresponding nearly to that of Savannah, in Georgia, and we know from Kempfer that it is successfully cultivated in Japan, as far north as the 45th degree of latitude. It has also been introduced at

St Helena, at the Cape of Good Hope, and as we have seen above, at Rio de Janeiro.

Having thus shown that there is nothing in its geographical situation opposed to its introduction into the United States, let us examine the nature and composition of the soil upon which it is most extensively raised in China.

The intelligent author above quoted, states that it appeared to be most generally cultivated on sides of mountains, where there can be but little accumulation of vegetable mould. The plantation at Rio de Janeiro, was on a level plain, composed of loose sand, resulting from the decomposition of granitic rocks. As far as the tea districts of China have been examined, the rocks of the country are found to consist of sandstone, slate, and granite. The result of all observations has clearly shown that for the successful cultivation of the tea plant, nothing more is required than a meagre soil and a moderate temperature. Both these requisites I believe may be found in our country; it only remains to mention one circumstance that may be supposed to be adverse to the raising of tea. We are accustomed to see it occasionally in our hot houses, and hence we might be led to conclude that it would not flourish in the open air all the year round. The only meteorological table to which I have been able to refer, shows that in the latter part of the month of November, the thermometer stood in the black tea district at 40, and the observations for that month, showed a continual and regular decrease of temperature. We all know that ice and snow are familiar occurrences in the northern districts of China; and we have already seen what a striking resemblance there is between that climate and our own. I conclude then that the tea plant might withstand even severe frosts; and I am not acquainted with any circumstance to oppose its introduction into the United States.

Respectfully yours,

I. E. D.

*Reanimation of Frozen Fish.*—In winter, the Canadian fishermen erect huts on the ice of the lakes and rivers, and, cutting a hole in the ice enclose it with a screen of straw, &c. to shelter themselves from the cold. Sitting inside the screen they sink their hooks through the hole made in the ice. Amongst other fish so caught, are perch in abundance. After hauling them up if thrown aside on the ice, they speedily become frozen quite hard. They then take them home and place them in water near a fire; in a short time they begin to exhibit symptoms of reanimation. The fins first quiver, the gills open, the fish gradually turns itself on its belly, moves at first slowly about the basin, and at last completely revives and swims briskly about.—*Edin. N. Phil. Journal.*

*“Revolving Timber Plane.”*—A machine for straightening, squaring, and smoothing timber, of various sizes, has recently been constructed, which in its operation executes work in one-eighth part of the time it can be performed by hand, and in a better manner than it is usually done, especially upon timber that is cross grained. The inventor of this machine is Mr Daniel N. Smith, of Warwick, Mass. There have been but four constructed, one of which we saw in successful operation the other day, at the Machine Shop of Mr Elmer Knowlton, in this village. On

examination we found it to be of very simple construction, not liable to get out of order, and operates upon the timber with great facility and exactness. It is constructed in such a manner that its operation may be produced by hand, horse, water, or steam power. House, and ship builders, machinists, cabinet makers, wheelwrights, &c., may use it to great advantage; and we recommend it to them as an admirable and important invention.

Mr Knowlton, who is the agent for Mr Smith, will probably attend to any communication that may be addressed to him on the subject.—*Pittsfield Argus.*

*Malt Liquors a Preventive of Fevers.*—It is a curious fact, and one which is worthy of investigation by medical men, that persons who are in the habit of drinking largely of malt liquors, are rarely known to be seized with typhus, or other low fevers, whatever other effects these liquors may have upon the constitution. In corroboration of this fact, we have been assured by those whose opportunities for observation have been extensive, that there is not an instance known of a brewer's servant being entered as a patient, under these diseases in any of the public hospitals.—*York (Eng.) Courant.*

*Important to Gardeners.*—On every square rod planted with cucumbers, put a piece of a board flat on the ground, to preserve your plants from a striped bug, which some seasons is very destructive. This simple experiment may seem to be novel and ineffectual: but the secret of the matter is, the board forms a shelter for a toad, which hops from under the cover at night and destroys the bugs, and during the day time may be found by turning over the board. Should any one have doubts on the subject, he can easily try the experiment.—*Saratoga Sent.*

*To make kitchen vegetables tender.*—When peas, French beans, and similar productions do not boil easily, it has usually been imputed to the coolness of the season, or to the rains. This popular notion is erroneous. The difficulty of boiling them soft arises from a superabundant quantity of gypsum imbibed during their growth. To correct this, throw a small quantity of subcarbonate of soda [common soda of the shops] into the pot along with the vegetables, the carbonic acid of which will seize upon the lime in the gypsum, and free the legumes from its influence.—*Bulletin des Sciences.*

*Wonderful Phenomenon.*—On the afternoon of the 9th of May last, in clear open weather, a rock of 36 pounds weight fell with a tremendous noise, in the vicinity of Forsyth, Geo. It sunk two feet into the earth. The noise was heard to the distance of seventy or eighty miles round, which resembled a mighty explosion.—The outer part of the rock has the appearance of having been in the fire, and when taken up, emitted a sulphurous smell. When broken, it is of a bright grayish color, mingled with some bright metallic particles. History informs us, that similar bodies have fallen from the atmosphere at different times, in the eastern, as well as in this continent, yet no one has been able, satisfactorily, to account for their origin.—*Cherokee Phoenix.*

From the Middletown Gazette.

### TO CURE OR PREVENT THE CRAMP.

This painful complaint which causes many persons to drown, when bathing or swimming, may be easily prevented by tying something round the limbs near the body, about as tight as is done to draw blood, either before going into the water or getting into bed. Or if the cramp seizes you in bed, tie something round the limb, between the pain and the body, and you will soon find relief. Sometimes I jump out on the floor and rub the parts affected, both before and after tying on the bandage. I also have a foot board, which will sometimes answer the purpose by crowding my heels against it, and raising my toes towards my body. Temperance in eating, drinking, exercise, &c., are very important in preventing a return of this complaint.

A CUSTOMER.

*Extracts from a pamphlet containing Proceedings of the Essex Agricultural Society.*

### JACOB OSGOOD'S STATEMENT.\*

*To the Committee on Farms—*

GENTLEMEN—Agreeably to request, I transmit to you the following account of the management of my farm.

The quantity of land I improve for tillage, is from fifteen to eighteen acres: about five or six for corn and potatoes; about five or six for oats and other grain; about the same quantity for winter rye. The number of acres I mow I judge to be about fifty; and the number of acres I improve for pasturing I judge to be about sixty or seventy. As to orcharding it is scattered almost all over my farm. As to making manure—in the autumn of the year, when my barn yard is cleared of all the manure made the preceding year, we then generally haul in about forty common cart loads of earth out of the road, or from some other place, as circumstances will admit. The next spring we plough and harrow it three or four times, and continue so to do through the summer, as often as is convenient; and in the next autumn we haul it on to the land intended for planting the next year. The quantity so made, I judge to be sixty loads. My land for planting is grass land, which I plough in the autumn, carefully turning it over as smooth as possible. In the spring we harrow it three or four times, as we think necessary, then furrow and plant, after having laid nine or ten loads of manure in the hill to an acre. I estimate my crops of corn, taking several years together, to have been from twenty-five to forty bushels to the acre; this year I think it to be forty bushels. As to spring grain, it is chiefly oats, which I use principally for fodder; and I raise of these from one hundred and fifty to three hundred bushels in a year. I sow them on the land on which I raised my corn the preceding year. When my corn is harvested, we then split the hills and harrow the ground, and then cross plough it, being careful to take the old furrows all up; then we harrow it; and in the winter and early in the spring we put on eight loads of winter dung to the acre.—When the spring opens we spread the dung and plough it in with a light furrow; then go over the ground with a light harrow lengthways of the furrows; then sow oats and other grain as we choose, with grass seed; then harrow all in to-

gether—and then lay the ground down to grass. The whole quantity of winter dung, is, I judge, about sixty loads over and above the summer and winter dung already named. I make between thirty and forty loads from sand put in my hog yard, and in a small yard separate from my barn yard, in which I yard some dry stock, when made I put it on my meadow land. My stock of neat cattle is generally about twenty-four or twenty-five head, four oxen and twelve cows, and eight or nine young cattle of different kinds and ages. I also keep two horses, and twelve sheep. As to labor, I employ one man and a boy by the year, and a man five or six weeks in hay time. In addition to the above, I inform you (according to your request) that I have made nine hundred and forty-seven rods of stone wall on my farm, principally on my plain land, and have hauled the stones to make it from a distance of half a mile to a mile.

I am, very respectfully, yours,

JACOB OSGOOD.

*Andover, November, 26, 1828.*

N. B. The quantity of produce on my farm the present year, has not been accurately ascertained by measure; but will not vary essentially from the estimates for a series of years, as mentioned in my statement.

### DAVID GRAY'S STATEMENT.

*To the Committee on Farms—*

GENTLEMEN—The number of acres of land that I improve as pasturage, mowing, and tillage, is about one hundred. Seventy acres of which is improved as pasturage, which is rocky, and produces a great many bushes, and the low land a considerable quantity of grass, that the cattle and horses leave, which with very little labor adds largely to my stock of manure, by putting it in my cow and bog yards. For twenty or thirty years past, I have planted on the farm about six acres with corn and potatoes annually; and it has been my practice to put the compost manure in the hills. My winter manure I spread on the land in the spring of the year, previous to sowing it with barley, oats, grass seed, &c., and it generally produces a good crop of grass for four or five years; after the grass grows light I plough again. The grass seed that I have commonly sown are clover, herds grass, and red top; the latter holds the longest and produces the best fodder. In good seasons I get from forty to fifty bushels of corn to the acre. For two or three years after the ground is laid down to grass it commonly produces two tons of hay to the acre. The manure put in the hill is from eight to ten carts full per acre. I manure about twenty acres of my farm in this way, for the purpose of raising corn, barley, oats, and hay. I now come to what I call natural mowing:—I have of that ten acres, a large proportion of which produces good stock fodder, and has for many years. Twenty-five years since, the fodder growing on this land was light and very poor; it has been made to produce good fodder at a small expense. My opinion is, that the land produces three times as much profit as it did twenty years since. This was effected by clearing the stones and bushes from the land, and by top dressing with manure once in four or five years.

### STOCK.

For ten years past, I have kept on the farm, on an average, twenty-five horned cattle, and fifteen

sheep; always one, and sometimes two horses.—My stock usually consists of four oxen and eight cows, the remainder young cattle. The labor required to carry on the farm, exclusive of blasting rocks and building stone wall, is, in the summer season, three men and a boy, the remainder of the year one man and boy.

### MANURE.

I have prepared manure for my tillage and natural mowing land, by cutting and carrying small bushes, grass, brakes, &c. into the cow and hog yards, and mixing them with the soil and wash from the sides of the road adjoining my land; as some parts of the tillage land is uneven, the lowest of which receives the wash in such abundance as to injure it, that surplus I cart into the yards in the fall of the year, that it may receive the benefit of the cattle through the winter, and the wash of the manure heaps thrown from the barn; and by these means, which are not expensive, I make a supply of manure for my tillage and grass land.—I cart out all the manure from the barn yard in the autumn, which is on an average sixty carts full. The manure in the hog yards I throw into sharp piles in the spring, and cart it on to the corn land and put it in the hill—the number of cart fulls is commonly thirty-five.

### APPLE TREES.

I have set out and grafted a large number of apple trees, but have not tried any expensive experiments on them. Once in two or three years I put on the body and limbs a composition of lime, salt, soap, clay, cow dung, &c., which appears to kill insects and increase the growth of the trees; and I think my trees have flourished as well as my neighbors'.

### CIDER.

I have made but few experiments on cider.—My method is to put the apples in the cider house as soon as collected, and when ground to let the pomace remain in the trough from 12 to 24 hours in cool weather, before pressing it out—when I strain it and put it in the cellar a little before the fermentation is done: I bung it up tight and let it remain till used. I take care to have the mill and casks clean, and keep them so.

### STONE WALL.

In making a statement of the wall that I have built within three years, I am at a loss as to the expense of it, for it has been considerable on account of removing large stones by blasting and other ways, and as in general the wall is very heavy, we have built it to appearance so as to last as long as wanted. The number of rods so built is about one hundred and sixty. Although the expense has been considerable, the satisfaction of seeing so good a fence, without the possibility of my cattle injuring my neighbors on account of poor fence; and together with the great advantage of removing those stones out of the way of the oxen, plough, scythe, and rake, has given me so much satisfaction that I have forgot the expense.

### WOOD LAND.

I have about 90 acres of wood land, not included in the above statement, the largest part of which is fenced.

Yours, &c.,

DAVID GRAY.

*Andover, December 25, 1828.*

*(To be continued.)*

\* The following statements refer to, and should be considered as appendages of the "Report," &c., published page 249 of the current volume of the N. E. Farmer.

## RAILWAYS.

[Extract from an European Magazine, Aug. 1805.]

## EXTRAORDINARY FEAT OF A DRAUGHT HORSE.

An unparalleled instance of the power of a horse, when assisted by art, was shown near Croyden. The Surrey Iron Railway being completed, and opened for the carriage of goods all the way from Wandsworth to Mertsam, a bet was made between two gentlemen that a common horse could draw thirty-six tons for six miles along the road, and that he should draw this weight from a dead pull, as well as turn it round the occasional windings of the road. The 24th of July was fixed on for the trial, when a number of gentlemen assembled near Mertsam to see this extraordinary triumph of art. Twelve wagons loaded with stones, each wagon weighing above three tons, were chained together, and a horse, taken promiscuously from the timber cart of Mr Harwood, was yoked into the team. He started from near the Fox public house, and drew the immense chain of wagons with apparent ease, to near the turnpike at Croyden, a distance of six miles, in one hour and forty-one minutes, which is nearly at the rate of four miles an hour. In the course of this time he stopped four times, to show that it was not by the impetus of the descent that the power was acquired; and after each stoppage he drew off the chain of wagons from a dead rest. Having gained his wager, Mr Banks, the gentleman who laid the bet, directed four more loaded wagons to be added to the cavalcade, with which the same horse again set off with undiminished power; and still further to show the effect of the Railway in facilitating motion, he directed the attending workmen, to the number of about fifty, to mount on the wagons, when the horse proceeded without the least distress; and in truth, there appeared to be scarcely any limitation to the power of his draught. After the trial the wagons were taken to the weighing machine, and it appeared that the whole weight was as follows,

	Tons.	Cwt.	qrs.
12 wagons, first linked together, weighed	38	4	2
4 ditto afterwards attached	13	2	0
Supposed weight of 50 laborers	4	0	0
Total,	55	6	2

## CULTIVATION OF HEMP.

Hemp is considered a very hardy plant, resists drought and severe frost, is easier cultivated, less exhausting, and more profitable than many other vegetable crops. It may be grown year after year on the same ground well manured, and has been cropped from the same ground in England, seventy years in succession. The usual quantity of seed sown on an acre of middling land, should be two bushels to an acre, on very rich ground three bushels. Early sowing renders the coat heavier and stronger; the ground being covered early shades the soil and preserves the moisture. The seed having been sown as even as possible should be well harrowed, and a roller or brush passed over to smooth and level the ground, so that the hemp may be cut about the 1st of August; the time will be indicated by the blossom stalks becoming yellow spotted, and dropping the leaves; and when the wind is still, a cloud of dust from the blossom stalks or male hemp will be seen

to hang over the field. If allowed to stand longer, the stalks of the male hemp wither, become dark colored, and the coat will be of little value. The way to secure seed for the succeeding year, is to sow a patch thinly for that purpose, at the rate of from half to three-fourths of a bushel to the acre, but the better way is to sow in drills or rows.—Cutting is preferable to pulling; a man will cut from half to an acre per day, but can pull only about a quarter of an acre; and cut hemp will bring more by the ton than pulled. In gathering the hemp it should be sorted into long and short. Fine and soft hemp is the best; the American is frequently the reverse owing to the seed being sowed too sparingly.

## REARING OF SILK WORMS.

We have in our possession a beautiful skein of silk, spun upon the farm of Mr Enoch Boynton, of Byfield, in this county. We understand that this gentleman has about six thousand worms, and has for the two or three last years turned his attention to the culture of silk. The valuable information on the subject of silk worms, which was disseminated by Mr Rush's Manual, prepared by order of Congress, in 1828, has led to some experiments in the rearing of Worms in our own town. The skilful superintendent of our Alms-House farm, has planted a small spot of white mulberry trees, and is now rearing one or two thousand worms, for the purpose of employing those tenants of the Alms-House who are disabled for other work. As a woman can make from twelve to fifteen pounds of raw silk, in a season of six weeks, which is worth four dollars per pound, we think that the culture of this article furnishes the most profitable employment, which can be introduced into Alms-Houses. In one or two towns in Connecticut there are annually manufactured from two to three thousand pounds. In one of the counties in that State, it is said, that sewing silk answers for money as a circulating medium, in the same manner as tobacco was formerly considered in Virginia and Kentucky.

The Manual of the Secretary of State, to which we have above referred, informs us, that the first culture of silk, in this country, commenced in Virginia, by order of King James 1st. That as early as 1623, the Colonial Assembly directed the planting of mulberry trees, and in 1656 an act was passed, imposing a penalty of ten pounds of tobacco upon every planter who should fail to plant at least ten mulberry trees, for every hundred acres of his land, and in the same year, a premium of four thousand pounds of tobacco was given to a person for prosecuting the trade in silk, and during the next year a premium of ten thousand pounds of tobacco was offered to any one who should export two hundred pounds worth of the raw material.—*Salem Observer.*

From the Massachusetts Journal.

## MORE HINTS TO PEOPLE OF MODERATE FORTUNE.

Early teach children to take the whole care of their own clothes. Talking will do no good so long as their own carelessness is supplied by another's attention. Make them depend on themselves. In all probability there will be times when care and anxiety must come upon them; at all events it is wise to prepare them for such contingencies. In this country we are too apt to let

children romp and idle away all the time they are out of school, till they are fourteen or fifteen; and then how soon the pitiful rivalry of fashion and vanity begins!

The fact is, children can be so educated as to take a pleasure in their duty; they can find enjoyment in usefulness; and is it not well that they should find their happiness in sources over which time and circumstances have no power?

"Begin early," is the great maxim for everything in education. A child of six years old can be made useful; and they should be taught to consider each day lost, in which they have failed to do some little thing for the benefit of others.—The eager inquiries they make whether they have done any good, and the innocent and gleeful pride they evince when they receive assurance that they have, is sufficient proof that habits of usefulness are not naturally felt as a bondage.

It is wise to keep an exact account of all you expend; even to a paper of pins. This answers two purposes. It makes you more careful in spending money; and it enables your husband to judge precisely whether his family live within his income. No false pride, or foolish ambition to appear as well as others, should ever induce a person to live one cent beyond the income of which he is certain. If you have two dollars a day, let nothing but sickness induce you to spend more than nine shillings. If you have one dollar, do not spend more than seventy-five cents. If you have but half a dollar a day, be satisfied to spend forty cents.

To associate with influential and genteel people, with an appearance of equality, unquestionably has its advantages; particularly where there is a family of sons and daughters coming upon the theatre of life; but, like all other external advantages, it has its proper price, and may be bought too dearly.—They, who never reserve a cent of their income, with which to meet any unforeseen calamity, "pay too dear for their whistle," whatever temporary advantages they may derive from society.

Self denial in proportion to the narrowness of your income, will eventually be the happiest, and most respectable course for you and yours. If you are prosperous, perseverance, industry, and good character will not fail to place you in such a situation as your ambition covets; and if you are not prosperous, it will be well for your children that they have not been educated to higher hopes than they will ever realize.

*Pear Trees.*—It is really surprising, says a scientific writer, in allusion to the grafting of pears on a quince stock, that English gardeners should have so long neglected the practice, which has long been followed in France, and to which the excellence of the French pears is in a just degree to be attributed. The quince used as a stock has the property of stunting the growth of the pears, and forcing them to produce bearing branches instead of sterile ones, and of accelerating the maturity of the fruit. No small garden should contain pear trees grafted in any other way, nor any large garden be without them to a considerable extent.—*New Monthly Mag.*

A writer in the Vermont Journal recommends the use of soap suds in destroying caterpillars, and says it will kill them as quick as the flames of gun powder. Apply the suds when they are in the web, which is generally at sunrise, and at 1 o'clock, P. M.

*New Discovery in the Preparation of Flax.*—A French paper states, that an inhabitant of Cbateau-Thierry, has discovered a mode of giving to prepared hemp and flax, the fineness, softness, and whiteness of cotton, by impregnating those substances with oil, and then exposing them, during fifteen or twenty days to the action of frost, between two layers of snow. By this means all the inconvenience of the ordinary and tedious process of steeping them in stagnant water will be avoided.

*Silk.*—The Boston Patriot states that in consequence of some little encouragement, given by the Legislature of Massachusetts to the production of silk, several persons in that State have undertaken the business. We recommend to them to procure Mr Vernon's Work on Mulberry Trees and Silk Worms, one of the best, if not altogether the best practical treatise on this subject, that has been published. It may be found at Hilliard, Gray & Co's, in Boston.—*Prov. Amer.*

## NEW ENGLAND FARMER.

BOSTON, FRIDAY, JULY 17, 1829.

**ERRATUM**—In Mr LOWELL's letter to Gen DEARBORN, in the last No. of the N. E. Farmer, page 401, line 26 from the bottom of the column, the word *viaticum* is printed by mistake for *vade mecum*.

### CLOSE OF THE SEVENTH VOLUME OF THE NEW ENGLAND FARMER.

We avail ourselves of the present stage in the progress of our labors to proffer our gratitude to the public in general, and to tender our best acknowledgments to patrons and correspondents in particular, for past kindness, and to solicit the continuance of future favors. It is now seven years since the commencement of the New England Farmer; during which period we have labored with more zeal than ability, with more industry than talents, to diffuse that knowledge which is power to the Husbandman, and that light which is life to the Horticulturist.

Though we may not boast of having heralded or accomplished any very great improvements in the arts to which our paper is devoted, still, well meant endeavors to be useful, even if not always well directed, are rarely wholly inefficient. We claim no other merit for personal exertions than what is due to some share of industry, and good intentions. But, we think the New England Farmer, with the aid of its intelligent and patriotic correspondents, has served as a focus to condense, and a reflector to distribute those rays of profitable intelligence, every beam of which indicates sources of wealth of more value to the country than all the gold of Carolina. Our columns may also be compared to chandeliers, furnished by our correspondents with the lights of science, so disposed that mankind may derive extensive and permanent benefits from their radiations.

Farmers and gardeners appear to appreciate higher than formerly the benefits derivative from a publication like ours; a work not merely filled to allure the transient glance of idle curiosity, but to excite and reward the patient and persevering search for utility—a work printed in periodical numbers, not merely of temporary use and amusement, but furnishing a series of volumes, to be consulted again and again as the exigencies of the

cultivator's art, and the requirements of revolving seasons may call for its essays and prescriptions.

The spirit which has recently been excited with regard to Horticulture, and the acquisitions which are continually rewarding enlightened efforts to improve that art, render a journal like ours, at least in part devoted to gardening almost indispensable. "Gardening," said Dr Deane, "is a kind of agriculture. It may be considered as farming in miniature. It is conversant in preparing ground for different kinds of seeds, and in treating them properly during their growth. The garden is the fittest place to make the first experiments in, with exotic roots and seeds, as the loss is inconsiderable if they should not prove agreeable to the climate." From intelligent and patriotic horticulturists we may anticipate not only new kinds of vegetables, but improved seeds, roots, scions, &c. of the kinds already in cultivation. But it is not necessary to particularize advantages already generally known and highly appreciated.

The close of a volume forms a sort of an epoch in the financial concerns of our office, and payments now made of sums due for our paper, would not only comport with our convenience but minister to our necessities, and serve, as it were, for anti-friction rollers to the wheels of our establishment. We hope that this intimation will be sufficient, and supersede the necessity of that importunity, which is as disagreeable to us as it would be to those to whom such solicitations, in cases of continued delinquency, must be directed.

The following has been often published, but may be new to some, who might derive advantage from

*A method to preserve Cheese from Mites.*—Take a pod of red pepper and put it into a piece of fine linen; moisten it with a little butter, and rub your cheese frequently. It not only gives a fine color to cheese, but is so pungent that no fly will come near it.

*Green Vegetables for Manure.*—No good farmer or gardener will permit, when he can well avoid it, weeds, nor indeed any other vegetable or animal matter to dry or rot above ground. In hoeing corn, it is better to bury the weeds as you proceed than leave them on the top of the ground.—In gardening, when you have collected a mass of weeds, throw over them a sufficient quantity of soil to keep them from the air, and absorb the products of their decomposition. Make small heaps of weeds in balks or alleys, and cover them with earth, and in a short time they will give you beds of compost manure. Green fern [brakes] is recommended by Mr Knight as very useful for this purpose, as they contain more fertilizing matter, or food for plants, than most vegetables. Mr Knight says, "any given quantity of vegetable matter can, generally, be employed in its recent and organized state with much more advantage than when it has been decomposed, and no inconsiderable part of its component parts has been dissipated and lost during the progress of the putrefactive fermentation." If this fermentation proceeds when the vegetables are covered with earth, or some substance, which will receive and retain its gaseous matter, and this substance is afterwards applied to the soil which it is wished to manure there is little if any waste. Perhaps it would be well to place green weeds in small heaps, throw a little quick lime over them to

hasten their dissolution, and cover the whole with earth to receive the products of the decomposition, and thus the whole mass would make good manure.

*Horticultural.*—At the last meeting of the New York Horticultural Society, the visitors were gratified by the most splendid exhibition of flowers ever witnessed in New York. Of the magnificent carnation, which sports in such innumerable varieties, upwards of 100 distinct sorts were brought forward, mostly from the Linnæan Garden of WM PRINCE, of Flushing, to whose skill and enterprise the catalogue of our garden products is indebted for some of its most valuable specimens. The gooseberries exhibited were very superior, twelve of which weighed five ounces—several splendid plants from Mr WILSON's garden—ripe Apricots measuring six inches in circumference—also, fine specimens of Antwerp, and Brentford Raspberries—Knivet's New Pine Strawberry—the Scuppernong, Texas, and Long's Arkansas Grapes—Salsafy—and between one and two hundred different sorts of flowers, native, and exotic, from WM PRINCE's Garden, among which was the *Yucca filamentosa*, a North American plant, with a spike of flowers seven feet four inches in length.

Mr SAMUEL POND, of Cambridge, exhibited at the Hall of the Massachusetts Horticultural Society, on Saturday, the 11th inst, some of the largest and finest Early Potatoes that have been seen in our market this season. They were raised from the ball four years since, by Mr SOLOMON PERKINS, of Bridgewater. This kind will prove a valuable sort for our market gardeners, from its earliness and productive quality—sixteen hills yielding five pecks, at this early part of the season. Some very fine specimens of Siberian Spirea, and seedling Carnations, &c., were exhibited by the Messrs WINSHIPS, of Brighton—Mr DOWNER brought forward a specimen of Scuppernong wine, from North Carolina, with fine specimens of Mexican Dahlias, late Roses, and his late Mazard Cherry.

*Seeds.*—In the proceedings of the Horticultural Society of London, there is an account of two air tight hogsheds of bright looking seeds, whose vegetating principle had been destroyed by the heat of the stagnant air in the hole of a vessel.—Seeds from the same Seedsman, kept in the trunks of passengers in the same vessel, vegetated remarkably well.

[From "Seventy-Five Receipts," a valuable little work, for sale at this office.]

#### RED CURRANT JELLY.

Wash your currants, drain them, and pick them from the stalks. Mash them with the back of a spoon. Put them in a jelly-bag, and squeeze it till all the juice is pressed out.

To every pint of juice, allow a pound of the best loaf sugar. Put the juice and the sugar into your kettle, and boil it fifteen minutes, skimming it all the while. Pour it warm into your glasses, set it for several hours in the sun, and when cold, tie it up with brandy paper. Jellies should never be allowed to get cold in the kettle. If boiled too long, they will lose their flavor, and become of a dark color.

Strawberry, raspberry, blackberry, and grape jelly may be made in the same manner, and with the same proportion of loaf sugar.

Red currant jelly may also be made in a very

simple manner, by putting the currants whole into the kettle, with the sugar; allowing a pound of sugar to a pound of currants. Boil them together fifteen minutes, skimming carefully. Then pour them into a sieve, with a pan under it. Let them drain through the sieve into the pan, pressing them down with the back of a spoon.

Take the jelly, while warm, out of the pan, and put it into your glasses. Tie it up with brandy paper when cold.

PRESERVED STRAWBERRIES.

Weigh the strawberries after you have picked off the stems. To each pound of fruit allow a pound of loaf sugar, which must be powdered.—Strew half of the sugar over the strawberries, and let them stand in a cold place two or three hours. Then put them in a preserving kettle over a slow fire, and by degrees strew on the rest of the sugar. Boil them fifteen or twenty minutes, and skim them well.

Put them in wide mouthed bottles, and when cold, seal the corks.

If you wish to do them whole, take them carefully out of the syrup, (one at a time) while boiling. Spread them to cool on large dishes, not letting the strawberries touch each other, and when cool, return them to the syrup, and boil them a little longer. Repeat this several times.

Keep the bottles in dry sand, in a place that is cool and not damp.

Gooseberries, currants, raspberries, cherries and grapes may be done in the same manner. The stones must be taken from the cherries (which should be morellas, or the largest and best red cherries) and the seeds should be extracted from the grapes with the sharp point of a penknife.—Gooseberries, grapes, and cherries, require longer boiling than strawberries, raspberries, or currants.

RASPBERRY JAM.

Allow a pound of sugar to a pound of fruit.—Mash the raspberries, and put them with the sugar into your preserving kettle. Boil it slowly for an hour, skimming it well. Tie it up with brandy paper.

All jams are made in the same manner.

*The Melodium.*—Our readers are already aware that Mr Maelzel is now exhibiting at the Diorama in Broadway, his "Melodium." It is somewhat smaller in size than a church organ, and has been pronounced by Europeans, the finest instrument of the kind in the world. Its compass and powers are really astonishing. Some of its notes are so delicate as scarcely to exceed the warblings of small singing birds; others can be made so loud as to shake the very building in which it stands. Grandeur and solemnity, delicacy and harmony, are the characteristics of the Melodium.—*Cour. & Enq.*

*Anti Societies.*—The fashion of forming anti societies has gone so far, that in one place we are told of an "Anti-going-to-sleep-with-a-candle-burning Society," organized for the purpose of stopping the practice of reading in bed by candle light. In New York, it is proposed to establish a society, to check the practice of drinking cold water in hot weather. It is to bear the harmonious title of "Anti-drinking-too-much-cold-water-in-a-hot-day Society."—*Salem Obs.*

A mercantile establishment at Zanesville, Ohio, has advertised for sale, a quantity of "Temperance Scythes, and Sickles," which are warranted to "cut well without the aid of Whiskey." These are very valuable articles, and we take pleasure in informing the public that they can be had at most of the stores in our sober and industrious town of Wheeling.

*A Reward offered.*—A reward of \$5 is offered by a gentlemen in Newburgh, through the columns of the Newburgh Gazette, to the lady who will wear the smallest hat in church for the next six months. The object is laudable.—*Hudson Gazette.*

The New York Police committee are shortly to report a standard measure by which vegetables are hereafter to be sold in the markets of that city.

Powder at 2s per lb.

DUPONT'S POWDER, quality warranted, for sale at Copeland's Ammunition Store, 65 Broad st, at retail. Also, SHOT, CAPS, &c. of the best quality—cheap for cash. If

English Scythes.

James Cam's double prime grass scythes, wide and narrow, a superior article, for sale at the Hardware Store of S. FESSENDEN, No. 30 State Street. 3t June 19

Buckwheat, &c.

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market Street. A few bushels of Buckwheat, growth of 1828. Also, a further supply of Fowl Meadow Grass Seed, of superior quality.

New China Tea Sets, and light blue Dinner Ware.

Received, a great variety of the above; which, with a complete assortment of Crockery, China, and Glass Ware, are offered for sale, low, at No. 4 Dock Square.

Turnip Seed.

For sale at the Seed Store connected with the New England Farmer, 52 North Market street, 200 lbs fine White Flat English Turnip Seed, growth of 1829—also, several other approved varieties from Scotland, and London, among which the Early Dutch, Yellow Stone, and Yellow Malta, have proved of very superior quality for the table,—and the Yellow Aberdeen, (or Bullock,) and the Large Norfolk Field Turnip for cattle.

Gault's Churns.

[Extract of a letter to Mr J. R. Newell, Proprietor of the Agricultural Warehouse, No. 52 North Market street.]

SIR—In answer to your inquiry respecting the churns, known by the name of Gault's Churns, I give it as my opinion that they are the best calculated, the most convenient, and the easiest to bring butter of any I have ever met with. It is not thought a hard task to fetch the butter, with one of them, in fifteen minutes. It cost me six dollars, and was bought at the Agricultural Warehouse, 52 North Market street. I should refuse thirty dollars for it, if I could not obtain another of the same kind. Respectfully yours, B. REYNOLDS. Sharon, June 15, 1829.

Salt Grass at Auction.

The standing grass on 17 1-2 acres of salt marsh, adjoining the upland of Zebedee Cook, Jr, in Dorchester, one-half mile south of the Toll House on the Dorchester Turnpike, lying east of the same, will be sold at public auction on

Monday the 20th inst,

on the premises, at 4 o'clock in the afternoon.

No better opportunity can be afforded to those desirous of furnishing themselves with a superior quality of salt grass than that now offered. EBENEZER EATON, Auct. Dorchester, July 15, 1829.

Alderney Bull For Sale.

A full blood Alderney Bull, seven years old, well made, and sure; he is a very superior animal, independent of his blood, and his calves have proved good milkers, having all the desirable dairy qualities. Price of the bull \$100. Inquire at the New England Farmer office. 4t

Short Horn Bull Calf Wanted.

A fair price will be given for a first rate, warranted Short Horn Durham Bull Calf, to go to Concord, Mass. Inquire of J. B. Russell, publisher of the New England Farmer (post paid.) 3t

Gardener wants a Situation.

A gardener, who has a complete knowledge of his business, and can produce recommendations from the Botanic Committee of the Dublin Royal Society, (having been employed in their Botanic Garden for two years,) and from many gentlemen in the vicinity of Dublin, wishes to procure a situation in this country. Inquire at the New England Farmer office. 3t

Millet Seed.

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market street.

50 bushels of Millet Seed,—clean, and of superior quality. Also, a very extensive variety of Ornamental Flower Seeds, in papers of 6 cts each, or 100 varieties, one paper each, for \$5.00.

ROMAN—This elegant, full blooded horse, a bright bay, with black legs, mane, and tail, of high spirit and good temper, will stand at the farm of Mr Stephen Williams, in Northborough, Ms, at \$20 the season, to be paid before the mares are taken away.—See New England Farmer, May 15.

Imported Horses.

Barefoot, and Cleveland, the two English horses, will stand for the season at their stable in Brighton. Barefoot at \$25, and Cleveland at \$10, with \$1 for the groom. a24

Heifers, Calves, Sheep, &c.

For sale, two full blood Alderney Heifers, three years old this spring, with calf by a full blood bull of the Short Horn breed; one Alderney Heifer calf, six months old, weaned, and turned to grass; two full blood heifer calves of the Short Horn breed, two months old, now at grass feed; four of the Long Wool Ewes, imported from the Netherlands; a buck lamb from one of the ewes, and a Devonshire Buck, a very fine animal, and four full blood Saxony Bucks. For terms apply at this office. June 17, 1829.

PRICES OF COUNTRY PRODUCE.

		FROM	TO
APPLES, best,	barrel.	125 00	130 00
ASHES, pot, first sort,	ton.	125 00	130 00
Pearl, first sort,	"	90	1 00
BEANS, white,	bushel.	10 50	11 00
BEEF, mess,	barrel.	9 50	10 00
Cargo, No. 1,	"	8 00	8 50
Cargo, No. 2,	"	14	16
BUTTER, inspected, No. 1, new,	pound.	7	9
CHEESE, new milk,	"	2	3
Skimmed milk,	"	6 37	6 50
FLOUR, Baltimore, Howard street,	barrel.	6 37	6 50
Genesee,	"	3 00	3 25
Rye, best,	"	56	58
GRAIN, Corn,	bushel.	73	75
Rye,	"	67	67
Barley,	"	38	40
Oats,	"	9	9
HOG'S LARD, first sort, new,	pound.	85	90
LIME,	cas.	17 50	18 00
PLASTER PARIS retails at	ton.	13 00	13 50
PORK, clear,	barrel.	13 00	13 50
Navy, mess,	"	2 00	2 00
Cargo, No. 1,	"	3 09	3 09
SEEDS, Herd's Grass,	bushel.	3 00	3 00
Orchard Grass,	"	4 06	4 06
Fowl Meadow,	"	2 50	2 50
Rye Grass,	"	62	1 00
Tall Meadow Oats Grass,	"	33	50
Red Top	"	33	50
Lucerne,	pound.	7	8
White Honeysuckle Clover,	"	1 50	1 50
Red Clover, (northern)	"	27	35
French Sugar Beet,	"	18	22
WOOL, Merino, full blood, washed,	"	25	30
Merino, full blood, unwashed,	"	22	25
Merino, three fourths washed,	"	20	22
Merino, half blood,	"	18	20
Merino, quarter washed,	"	35	37
Native, washed,	"	22	25
Pulled, Lamb's, first sort,	"	27	30
Pulled, Lamb's, second sort,	"	27	30
Pulled, " spinning, first sort,	"		

PROVISION MARKET.

CORRECTED EVERY WEEK BY MR. HAYWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	pound.	10 12	1-2
PORK, fresh, best pieces,	"	7	10
whole hogs,	"	5	7
VEAL,	"	6	12
MUTTON,	"	4	12
POULTRY,	"	10	16
BUTTER, keg and tub,	"	10	15
Lump, best,	"	14	18
EGGS,	dozen.	11	13
MEAL, Rye, retail,	bushel.	1	00
Indian, retail,	"	70	70
POTATOS,	"	50	50
CIDER, [according to quality,]	barrel.	2 00	2 50

## MISCELLANIES.

From Shaw's Naturalist's Miscellany.

## TRANSFORMATION OF THE CATERPIL-LAR.

The helpless crawling caterpillar trace  
From the first period of his reptile race.  
Clothed in dishonor, on the leafy spray  
Unseen he wears his silent hours away;  
Till satiate grown of all that life supplies,  
Self-taught the voluntary martyr dies.  
Deep under earth his darkling course he bends,  
And to the tomb a willing guest descends.  
There, long secluded, in his lonely cell,  
Forgets the sun, and bids the world farewell.  
O'er the wide waste the wintry tempests reigo,  
And driving snows usurp the frozen plain:  
In vain the tempest beats, the whirlwind blows,  
No storms can violate his grave's repose.  
But when revolving months have won their way,  
When smile the woods, and when the zephyrs play,  
When laughs the vivid world in summer's bloom,  
He bursts and flies triumphant from the tomb,  
And, while his new born beauties he displays,  
With conscious joy his altered form surveys.  
Mark, while he moves amid the sunny beam,  
O'er his soft wings the varying lustre gleam.  
Launched into air, on purple plumes he soars,  
Gay nature's face with wanton glance explores;  
Proud of his various beauties, wings his way,  
And robs fair flowers, himself more fair than they.  
And deems weak man the future promise vain  
When worms can die, and glorious live again?

The following extracts are taken either *verbatim* or in substance, from a valuable English work, entitled "Domestic Duties; or Instructions to Young Married Ladies, on the Management of the Household, and the Regulation of their Conduct in the various Relations and Duties of Married Life." By Mrs William Parkes. Printed by J. & J. Harper, New York.—ED.

**Buying and Selling.**—In purchasing articles of merchandise nothing more ought to be attempted than a fair exchange of commodity for specie.—The habit of asking one price and accepting another deserves reprobation. The seller is unjust to himself if he permit the buyer to purchase from him at too low a rate, and unjust to the buyer if he require from him more than the goods are worth.

**Bargains and Shopping.**—Those who are fond of bargains, lose more time in hunting after them than the difference of the price in the articles they purchase can compensate, were even the principle on which they act a proper one. This ranging from shop to shop has given origin to a fashionable method of killing time, which is termed *shopping*, and is in truth a mean and unwarrantable amusement, at the expense of the tradesmen and shop keepers who are subject to it.

**How to remove spots and stains from silks and woollen cloths.**—If gentle rubbing with white paper will not remove them from silk, a little French chalk, scraped and rubbed into them, will, with the aid of friction, generally remove them; but this is apt to leave a dull appearance on the silk. Spirits of turpentine would remove grease spots better than French chalk, if its strong smell were not an objection. Hartshorn will remove spots of grease on woollen cloth, if well rubbed into it.—Fuller's earth also, wetted and laid on, and not rubbed off till it has remained a few hours on the

grease spots, will be found to effectually remove them from woollen. Sometimes the droppings of wax lights are very troublesome to remove from coats and velvets. Spirits of wine will dissolve the wax, but as in some cases it may affect the color, it is recommended to try a very simple mode, which is to toast the crumb of a small piece of bread, and while hot apply it to the droppings of wax, a portion of which it will dissolve and imbibe, and by repeating this simple process several successive times, the whole wax will be gradually removed.

**Preservation of Furs and Woollens.**—Furs and woollens should not be laid by for the summer months without having the dust well shaken out of them, and care taken that they are quite free from damp; for dust and moisture are the great foes to be guarded against in the first instance as tending to the increase of moths and insects.—Many things are used as preventives against the inroads of moths; such as sprinkling furs and woollens with spirits of turpentine; putting camphor, pepper corns, cedar shavings, and Russian leather among them;\* but I believe the best plan, after all, is to sew the furs up in linen, well aired, through which the moth cannot penetrate; and once or twice in the course of the summer, to have them taken out on fine sunny days, and after being well shaken replaced in their envelopes and put aside.

Our incomes should be like our shoes, if too small they will gall and pinch us; but if too large, they will cause us to stumble and to trip.—But wealth, after all, is a relative thing; since he that has little and wants less, is richer than he that has much and wants more. The contentment depends not upon what we have, but upon what we would have; a *tub* was large enough for Diogenes, but a *world* was too little for Alexander.

**Maxims.**—The best thing to be done when adversity pinches, is, not to sit down and cry, but to rise up and work.

Seeking the welfare of man is goodness—of all virtues the greatest—because it is aiming to imitate God.

No man ever did a purposed injury to another, without doing a greater to himself.

Whatever is worth doing at all is worth doing well; but it is impossible to do anything well without attention.

Almost all our desires are apt to wander into an improper course; but care will render us safe and happy through life.

Avoid all harshness in behaviour; treat every one with that courtesy which springs from a mild and gentle heart.

He pays dear for his bread who lives by another's bounty.

There is no cause of misery more fruitful than incurring expenses that we cannot afford.

One ounce of practice is better than a pound of precept.

Get good sense, and you will not want good luck.

He who hopes for glory by new discoveries, must not be ignorant of old ones.

\* Tobacco, which is plenty and cheap in this country is preferable to most of the articles above mentioned. Tobacco stems, leaf tobacco, or snuff, sprinkled between the folds of woollen clothes will answer the purpose of keeping out moths, during the summer when woollens are laid aside.—AMER. ED.

Levity would change everything, pertinacity nothing.

He who cannot live contented anywhere, will live contented nowhere.

Light things will agitate little minds.

Reading makes the mind full, writing accurate, and conversation ready.

A studious life wins longevity.

Opinions are estimated by their truth, preferences by their propriety.

From the same bud the bee sucks honey and the spider poison.

By the census recently taken in South Carolina, it appears that in the city and suburbs of Charleston, there is a decrease in the white population since 1819, of between six and seven hundred—the number in 1819 being 17,706, and at present 17,202. The reason assigned is the almost entire desertion of the upper part of King street, a section of the district which was exceedingly populous and thriving at the period when the last census was taken. In the country parishes there has generally been an increase.

**Poisonous Effects of White Lead.**—A man of this county "ran off" his moveable property, consisting of eight negroes and three horses, to avoid the payment of his debts—the property was found in South Carolina, attached, and the negroes for safe keeping were confined in the jail of Abbeville District. While in close confinement, the inside of the jail was painted with white lead, which caused in about ten days, the death of four of the negroes, the most likely and valuable of the number. They all died with violent coughs, proceeding doubtless from inhaling the poisonous fumes of the fresh painted room.—*Georgia pa.*

**Milk.**—It is singular (says Mr Crawford) that the Cochin Chinese, who are in general indiscriminate, and even gross, in their diet, have an antipathy to milk, amounting to loathing. They insist that the practice of using it as food is little better than that of drinking raw blood.

**Tall Meadow Oat Grass Seed.**

This day received at the New England Farmer Seed Store, 52 North Market street, 20 bushels of Tall Meadow Oat Grass Seed, at \$2.50 per bushel.

Also, White Mulberry Seed, 50 cts per ounce, Lucerne, or French Clover, White and Red Clover, Sanfoin, Timothy, Orchard Grass, Oat Grass, Herds Grass, &c.

**Agricultural Books.**

The third edition of *Fessenden's New American Gardener*; this work has been pronounced by the most judicious horticulturists in New England and the middle states, to be the best treatise on Fruit Trees, Vegetables, Grape Vines, &c. to be found in this country—price \$1.25.

The *Vine Dresser's Theoretical and Practical Manual*, on the Culture of the Vine; and Making Wine, Brandy, and Vinegar. By Thiebaut de Berceaud.

The *Young Gardener's Assistant*, containing Directions for the cultivation of Culinary Vegetables, and Ornamental Flowers. By T. Bridgeman, gardener, New York—price 37 1-2 cts.

A practical Treatise on the Management of Bees; and the Management of Apiaries, with the best method of destroying and preventing the depredations of the Bee Moth. By James Thacher, M. D.—price 75 cts.

Published every Friday, at \$3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

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