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TRANSACTIONS

OF THE

MASSACHUSETTS

Agricultural Society

OF AMHERST,

FOR THE YEAR 1867-8.



AMHERST, MASS. :
PRESS OF HERVEY SNOW.

.1868.



TRANSACTIONS

OF THE

H A M P S H I R E

AGRICULTURAL SOCIETY,

F O R T H E Y E A R

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AMHERST, MASS. :
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Officers of Hampshire Agricultural Society.

Hon. LEVI STOCKBRIDGE, of Amherst, PRESIDENT.

VICE PRESIDENTS.

- JOHN M. SMITH, Sunderland.
- JOHN A. MORTON, Hadley.
- ASAHEL GOODALE, Belchertown.
- W. H. SMITH, Leverett.
- THOMAS DUFFUM, Pelham.
- NEWTON MONTAGUE, South Hadley.
- O. G. COUCH, Amherst, Secretary and Treasurer.
- M. N. SPEAR, Amherst, Auditor.

Executive Committee.

- | | |
|------------------------------|-----------------------------|
| Pres. WM. S. CLARK, Amherst. | ALBERT HOBART, Sunderland. |
| FLAVEL GAYLORD, “ | H. S. LEACH, Leverett. |
| CHAS. R. DICKINSON, “ | W. B. KIMBALL, Enfield. |
| P. SMITH WILLIAMS, Hadley. | L. S. NASH, Granby. |
| ROYAL M. MONTAGUE, “ | PHINEAS BRIDGMAN, Bel'town. |
| LEVI P. WARNER, Sunderland. | SETH LATHROP, So. Hadley. |

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DELEGATE STATE BOARD OF AGRICULTURE.
 JOHN A. MORTON, Hadley.

Hampshire Agricultural Society.

Secretary's Report.

I shall not attempt to write an account in detail of the Nineteenth Annual Exhibition of the Hampshire Agricultural Society, for two reasons, first, my duties were such on either day that I hardly saw it, and secondly, I couldn't write a good one if I had. We had two good days on which to hold our Fair, (an unusual occurrence) a large attendance, and at least our usual number of entries in the several departments.

Our show of Plants and Flowers was large and extremely beautiful. Mr. Lyman and Mrs. Boutwell, of Leverett, Pres. Clark, of the Agricultural College, contributed great numbers of rare and beautiful specimens. The ladies contributed this year at least the usual number and variety of things useful, artistic and ornamental, some of which I knew for what they were made, others not, but suppose 'tis all right in either case. The show of fruits and vegetables was not as good as it could and should have been. We had a large and choice collection of Pears, shown by A. B. Howard, Esq., of Belchertown, and a very large and fine collection of vegetables by Master Luther C. Warner, of Sunderland. The Annual Address by C. L. Flint, Esq., was one of the ablest and most instructive it has ever been my good fortune to hear. The Hall was well filled with an appreciative audience, whose close attention attested their interest in the subject of the address, and the manner in which it was handled. The Amherst College Glee Club kindly

furnished excellent music before and at the conclusion of the **Address.**

Mr. Stockbridge has furnished a report of various matters connected with the Exhibition of Stock, a subject on which he is abundantly able to treat. Under the proper headings will be found whole No. Entries, Premiums, and to whom paid, Reports of Committees, Life Members, &c.

O. G. COUCH, Secretary.

Reports.

Stock in General.

In all ages of the world, and in nearly all countrys, cattle husbandry has been a chief source of wealth and prosperity. In this mother our country or state are not an exception. The early settlers brought cattle to Virginia and New England, with their first emigrations, and cultivated and propagated them with the greatest care to secure their numbers, though they neglected the essential principals of breeding for pure and fine stock. These first importations were from the West Indies, England, Holland and Denmark. The Virginia cattle were from England and the West Indies: the New York settlers brought theirs from Holland, Massachusetts procured hers from England, and New Hampshire hers from Denmark. These cattle were exchanged between the colonists, and however pure the original importations might have been, they soon became a mixed race of various forms and colors. The Denmark cattle seem to have left their impress on most of the New England cattle, and it can be determined by their yellowish color. From these Denmark importations came the splendid working stock of the Northern States, a better than which cannot be found in the world. Cattle increased rapidly in the country, and we find that during the last century it was a leading pursuit of the farmers to grow stock, and manufacture butter and cheese. At that time dairies numbering from fifty to seventy-five cows were not uncommon. The efforts of stock growers a century ago, were little directed to the growing of stock with care for specific purposes, as for beef, milk, butter or cheese. Later breeders in this country, but more especially abroad, have by great care and discrimination developed breeds of cattle unlike their

original stock, which are adapted to special localities and purposes, until now we have a stock for milk, for beef, for butter, and for cheese. The Ayrshire is the representative of the milk and cheese breed, the improved short horn is the animal for beef, the Dover and Jersey, but especially the latter, is the breed for butter. The Jersey is probably the best butter cow in the world; but the Ayrshire gives more milk. The milk of the Jersey is not the richest, but all its oily globules which form butter, separate quickly and completely leaving the skim milk poor; on the contrary, the milk of the Ayrshire, does not separate completely and the skim milk is rich. The short horn and Devons, or crosses of them and our so called native cattle, make our finest workers. These different pure breeds, if long bred have attained the power to transmit with great certainty their distinctive qualities to their descendants: and the longer bred the greater their power of transmission. A single animal of an unknown stock, may possess remarkable and desirable qualities, but they are from chance, or a combination of circumstances, which cannot be traced and from which no law of breeding can be reduced, and the animal does not possess the power to transmit them. In breeding for a specific purpose, it is absolutely essential to use such animals as have been long bred for that purpose, and have the power of transmission fixed; and there can be no *certainty* in any other method, though a good animal may be occasionally produced. Your committee feel compelled to say that this mode of breeding is not so extensively practiced by the stock growers of the society as would be commendable or profitable. Compared with our whole stock there are few thorough breeds of any breed; yet we are gratified to find on our exhibition grounds, splendid specimens of the short horn, Jersey, Ayrshire and Devon stock. Nothing could exceed the beauty, symmetry and perfect build of the short horn bull of Mr. Arthur Norcross of Monson, or the majestic animal of Mr. Kimball of Enfield. It would be a blessing to our farmers if they could be extensively used, and leave a numerous progeny carrying their qualities. Mr. Cobb exhibited

his stock from calves, butter making Jerseys, and Mr. Sweetser of Amherst had specimens of Ayrshire on the ground. Grades and crosses were numerous, and the departments of working and fat cattle were well filled. The whole number of animals in the line of neat stock on exhibition, was larger than on previous years and numbered nearly three hundred. It may be remarked that the quality of the miscellaneous stock showed evidence of increased attention to this branch of husbandry, and was a commendable advancement in the right direction, and should be followed by a more general introduction of pure bred stock, or the universal use of thorough bred bulls. The exhibition of sheep, swine and poultry was unmistakably an improvement on some former years: and if a fair sample of the stock of their owners, was encouraging as well as commendable. The exhibition of young growing horses, and of breeding animals of this class was hardly equal to some former years, and can, we hope, be accounted for by the fact, that smaller premiums were offered in this class than was formerly our custom. We trust the exhibition was no indication of a want of interest in the equine race, or of effort to improve and increase this branch of our own agricultural industry. The amount of all premiums offered for horses was \$153, while for cattle there were offered \$462. These offers were in proportion to the number of animals of the two classes in the County, but not equal in proportion to their value. By the returns of 1865, the whole number of cattle in Hampshire Co., was 16534. The number of horses was 5761. The value of the former was \$761384, and of the latter \$492015. If these returns are correct, and they are presumed to be, higher proportional premiums might be paid on horses without injustice to the breeders of neat stock. These premiums, however, should be given to breeding animals of both sexes. The returns of the year above mentioned, indicate the value of cattle husbandry to the people of this county in its annual income of money. The capital thus invested brings a yearly return in milk, butter, cheese, and slaughtered beef of \$462 761, and this

exclusive of beef fattened here and sent away for slaughter : if the value of this beef were added it would increase the annual income of this branch of industry to more than three fourths of a million of dollars. This, however, is only one and the smallest item of profit of cattle husbandry. Its greatest source of advantage and ultimate yearly profit, is in the increased value and fertility of our farms. Our lands cannot be cropped, and the elements of fertility thus taken off be carried to a distant market, without reducing their capacity for succeeding crops. These crops, however, fed to animals on the farm judiciously, will return a satisfactory profit, and give us the means for further cropping, while with care the soil will increase in fertility. For this purpose mature animals to fatten are undoubtedly the best. Young growing stock are taking from the soil its nitrogenous elements to form muscle, its mineral elements for their bones, and these must in the end be lost to the farm. Milch cows by the production of butter and cheese for market, but especially the butter, also are the agents to remove the same materials in large quantities. Mature stock fattened carry off very little but carbonaceous matter, which is abundantly supplied by nature, and can be cheaply obtained by the farmer himself. Hence farms used for dairying, should be supplied from outside sources, with mineral elements of fertility, or they will eventually deteriorate in producing power. In view of the increased number and quality of cattle exhibited, we feel sure that our farmers are advancing in the right direction, but hope their forward steps will be accelerated, for it is true now as ever, that there is much increase by the strength of the ox.

For the Committee,

LEVI STOCKBRIDGE.

Mechanic Arts.

Your Committee find the whole number of entries to be thirty-five, all of them useful, and many of them, deserving special mention for their apparent utility and the mechanical skill displayed in their construction. Without entering minutely into the details of the many meritorious points brought to our view in the examination of the different machines, we take pleasure in naming a few of those, which seemed to be of the most importance to the farmer. There were two entries of Mowing Machines, each possessing peculiar merit of its own, (or at least, it was so claimed by the exhibitor.) A horse rake, simple in construction, and easy to tend. A Swivel Plow, novel in its mechanism. A Corn Sheller, which performed its work very rapidly and in the most perfect manner. The Arctic Anti-Freezing Glass Cylinder Pump, was not less important, for if able to do half that was claimed, no farmer need suffer for want of that most necessary element, water. And what is true in regard to these is also true to a greater or less extent of the Sewing Machines, Meat Choppers, self-adjusting Whiffletrees, Carriages and Wagons, Spring Beds, and Washing Machines, all of them requiring inventive skill and mechanical ingenuity. We regret that so small a sum as fifty dollars was all that could be allowed us to distribute as premiums.

Although we rejoice in the fact that Mechanic Arts have been so well represented, yet we cannot refrain from inquiring, is this Society doing all that it can to foster and encourage this interesting department of Agriculture? What one branch of industry more important? What would become of the Agriculturist if the machinery of his farm was to be taken from him? Imperfect as it is, to remove it, would be a long stride backward.

It may be said that there is no danger of a retrograde movement, yet is there no cause to fear that the progressive move-

ment will be too slow? Farmers should urge the mechanics forward, by making known to them their pressing wants, and then offering proper inducement to encourage inventive, patient toil and thought. Inventors are generally poor and need pecuniary aid. Manufacturers seek to make the most money possible out of inventions already made, often without regard to the greatest utility. How then is the progressive spirit and demand of the age to be met. Farmers are in some degree isolated: and it may not be easy for them to make known their wants as above indicated. Let the Agricultural Society be their organ: and with liberal and specific premiums for each branch of mechanism, speak out in the ears of our inventors for the things most needed. We say, *specific* premiums, for instance, the best Mowing Machine the first premium, second best, the second, third best, the third, and so on, with the several leading classes of machinery in use. We say *liberal* premiums. Is not the best plow equal in Agriculture to the best bull? Is not the best mowing machine-equal to the best horse, or the greatest speed of a (it may be an inferior) horse? Let the premiums be equal.

We ask an equality with other classes which draw money. We believe the mechanical part of Agriculture has been greatly overlooked, if not undervalued by our Agricultural Society.

We ask also in behalf of the mechanic, that a fair and impartial trial of his inventions be held, so far as possible on the Fair Grounds, on the days of the Annual Fair. The advantages of such an arrangement are obvious. The committee would be able to judge of the merits claimed by different exhibitors of the several machines which they represent. So would the public, who come to see all that is useful, novel and good. What better place than some of the unoccupied acres of the Fair Ground. Take for instance, the plow, one of the oldest farming implements made by human hands, a very great variety of new and useful ones have sprung up, each claiming special merit.

But how shall this be determined, so that no imposition shall

be practised by the sharp manufacturer upon the honest, hard working consumer. Let the Society furnish the means for a thorough test of all the points claimed by the exhibitor, in the presence of the multitude, who may be there to witness, and then an impartial judgment may be obtained.

Take the Reaper and Mower of which the honored Secretary of Agriculture in our Commonwealth said, "They are but types of the ever restless spirit of the age."

The first American patent of much importance was granted in 1831, and so rapid have been the improvements, and demand for them, that it is said in 1864 nearly 90,000 reapers and mowers were sold in the United States. Now is it not manifest, that while the demand for this kind of machinery increases so rapidly that the utmost care should be taken that *quality* should not be overlooked by quantity. In answer to a question put by your committee to one of the exhibitors of Mowing Machines, referring to its particular merits, he proceeded at once to tell how many had been sold in a year. Now this is not important for the Society or community to know, but if one machine will do the same (or more) work than the other, with less power, the mechanical parts being equal, then that is the machine wanted by every farmer. But the question arises, how shall we get at this result? We ask, cannot our Society prepare its grounds in such a manner and put on a crop as will bring the machines to a thorough and practical test? What we ask for the Plow, the Mower and Reaper, we also ask for the Rake, Tedder, Fork, Threshing Machine and all others, which are of the greatest importance to the farmers. Let this be done at the expense of the Society. It is for their benefit. It is a tax to poor inventors, to bring their machines and remain on the grounds to exhibit them, but it may be said, it will not pay! We ask, what Society has tried it? If none, then why not ours? Ours, which being located in the same vicinity and under the shadow of the Agricultural College of Massachusetts, ought, of all others, to be the one to take advance steps, while all the world looks on. *Let us move forward*, offer a specific and liberal re-

ward for the best Mowing Machine, equal to that which may be offered for the greatest speed of a horse, and instead of two machines for competition, we have no doubt that there would be six times the number, and we believe the same would be true in reference to most, if not all of the other Agricultural implements and machinery used or needed in our community.

We hope to see the time when the mechanical part of Agriculture shall be elevated to its true position, and receive its proper share of encouragement at our annual gatherings. To what does the farmer owe his present high standing more than to his mechanical implements. Show us a man's tools and we will tell you what kind of a workman he is. To bring these tools to their present state of perfection, has cost the mechanic a very great expense of time and money. It is not uncommon for an inventor to give several years of patient thought and study to bring about a single improvement, which when made, seems so simple that the world exclaims, "why was it not thought of before?" but being made, its value to the community cannot be estimated in dollars and cents. Give proper encouragement to the poor inventor, and may it not be expected, that the coming generation will witness improvements far surpassing those of the present.

All of which is respectfully submitted,

J. ADAMS, Committee on Mechanic Arts.

Honey, Maple Sugar and Syrup, Jellies, Canned Fruits and Wines.

The Committee in this department found entries in each of the above named articles, and in all between twenty and thirty entries.

We could not be otherwise than greatly delighted in having assigned to us as a matter of *duty* such delightful subjects for our attention as Honey, Maple sugar, Jellies, Canned Fruits and Wines. How well calculated to make the salivary glands do double duty, only in anticipation! We need not say that we entered upon the *task* with cheerful alacrity.

As the Committee were intently fixing their wondering gaze upon the long row of cans of Fruit, and Jelly, and Syrup, and and bottles of Wine, arranged in such tempting array, and were gravely discussing the methods which we should pursue in deciding upon the merits of each, we were taken somewhat aback by some member of the Committee unfortunately observing written on some of the most tempting looking bottles and cans, "not to be opened!" Just at this juncture, and to increase our discomfure, an officer of the Society informed us that the Committee would make their decisions without opening the packages. What a blasting of our anticipations! We could yield without a murmur, the Maple Sugar and the Honey, sweet as they are, and the canned fruit and jellies, but what a bitter disappointment not to taste a single drop of the wine! We sought to calm our troubled spirit by reasoning upon the matter, but this but added fuel to the flame.

That imperative order, "No packages to be opened!" How suspicious, thought we. What a want of confidence in the Committee lest they should be overcome by the temptation, and take a little too much! How strict and rigid with us, while other Committees, that have served in years past, have taken

sip upon sip upon bottles well nigh made dry, and none have told them nay! We finally calmed ourselves and proceeded to our work with the thought that perhaps after all the history of Committees upon this branch of the Fair, may have shown the wisdom of this order, and the folly of those, who in a similar service may have taken one sip too much of some splendid wine!

Of Honey, the Committee found but one sample, on which we awarded a premium of \$1,00 to G. W. Smith, of Granby.

We were sorry to learn, after we had closed our service, that one entry of honey was made that even the searching vision of your Committee did not discover.

We found in looking at the specimens of dried apple, some very fine. We came to the conclusion that to have dried apple present a bright, beautiful appearance it was desirable not only to have the apple dried without long exposure, but to be of some white fleshed variety of apple. We awarded premiums in the following order: 1st, Geo. S. Cooley, 2nd, C. B. Hubbard of Sunderland, 3rd, Amelia Dickinson, 4th, Fanny Cowles.

Maple Sugar, 1st to C. B. Hubbard. Maple Syrup, 1st to E. P. Dickinson, both of Sunderland.

Pickle, E. P. Dickinson. Currant Jelly, Mrs. C. B. Hubbard of Sunderland.

The Committee were pleased to notice a very good show of canned fruits. This branch of housewifery, although somewhat recent in its introduction, we regard as a very great acquisition to household economy, and deserves to be very much more generally practiced. It has so many advantages over the old methods of preserving fruits by the use of large quantities of sugar, that it should come into universal use. Among the advantages of coming first, are first a much better article is obtained in consequence of the flavor of the fruit remaining. Second, when once canned it will keep for years, with no need of the labor of overhauling, scalding, &c. Third, it is much more wholesome and economical.

Under the old mode, the rule is a lb. of fruit to a lb. of sugar, while canned fruit requires usually but about one third to one half that quantity of sweetening, or just enough to suit the taste.

Cans for preserving fruit have now become so well perfected after the trial of such a variety of kinds, that some of those made of glass with some form of scum attachment at the top, are found to work very successfully, and we have found the contents well worth attention !

Commend us to a better sauce for bread and butter, than good pears, peach or quince preserved in cans with one half lb. of sugar to a lb. of fruit.

We have found that apples put up in cans, at a season when apples are plenty and liable to decay, were "just the thing" opened in May or June when sauce and "pie timber" are difficult to find. We found one entry of canned fruit from Mrs. E. N. Smith of Sunderland of eighteen varieties, to which, owing to the large number of varieties, and excellence of its appearance, the Committee awarded the first premium of \$3.00 to Austin Eastman of Amherst, and E. F. Sabin were given the 2nd and 3d respectively.

Of wines we found a variety, there being entries of Currant Wine, Blackberry Wine, Elderberry Wine and Grape Wine. If designed for medicinal purposes, it would seem ample in variety to do a large business in the healing art ! If designed as a beverage, there would appear to be but little occasion for granting many licenses for the sale of liquors in this vicinity !

We are inclined to look upon the propriety, or policy of entering wines for premiums in our Agricultural Societies as very questionable. We can see no good reason for offering premiums on wines, which would not be equally a reason for doing the same on cider brandy or other liquors that may be manufactured within the limits of our Society.

The subject of the manufacture and use of wines and liquors is looked upon from a very different stand-point at present from what it was a generation ago, when such were in common use.

While *progress* is our boast and watchword, we should keep such step to that tune as not to be progressing backward.

We are well aware that it has been very common within the past few years, for some in high position to recommend the use of wine, with the hope that it would become a substitute for stronger drinks, and thus to make it a promoter of temperance. Such are disposed to assert with great positiveness, that wine is in very common use in some of the European countries, while drunkenness is hardly known there. We have seen this stated so frequently that if the mere statement was sufficient to make it so, it should be true, but the evidence of the fallacy of such statements is so abundant that it is very plain to us that neither wine making or drinking deserves to be encouraged by the offer of premiums from any of the Ag. Societies of this State.

We have before us a letter from Dr. Holland (Timothy Titcomb) a gentleman of extensive travel and observation, now in Europe, who writes upon this question, very frankly acknowledging himself undeceived upon this matter, by his observations of wine making and drinking which he has there witnessed.

He writes "We have all been told in America, and I fully believed it, that if the people could be supplied with a cheap wine they would not get drunk—that the natural desire for some sort of stimulant would be gratified in a way that would not only be harmless to mortals, but conducive to health. I am thoroughly undeceived. The people drink their cheap wine here to drunkenness. A boozier set than hang around the multitudinous cafes here, it would be hard to find in any American city. * * * * If you can imagine a cauliflower of the color of ordinary red cabbage, you can achieve a very adequate conception of faces that are very common in all this wine growing region. So this question is settled in my mind. Cheap wine is not the cure of intemperance. * * * I, with many others have looked to find it in a cheap and comparatively harmless wine: but for one, I can look in this direction hopefully no longer." Prof. Butler, who lived several years in Europe, both in city and country, says: "We have heard

Americans assert there is no drunkenness in any country where wine takes the place of stronger liquors. Now we have sifted this matter thoroughly both in Italy and Switzerland, and are bound to deny the truth of this statement."

When E. C. Delavan was in Rome some years since, Cardinal Acton, the supreme judge assured him that *nearly all the crime originated in the use of wine.*"

Rev. E. S. Lacy, of San Francisco, recently spent several months in Switzerland, and he writes, "I have just spent six months in a country place of Switzerland, where wine is cheap and pure, and far more the beverage of the laboring classes than water: where none think of making a dinner without a bottle of wine. Here more intoxication was obvious than any other place it was ever my lot to be in."

Hon. Caleb Foote, of Salem, Mass., editor of the *Gazette*, writing to his son, Rev. H. M. Foote, of Boston, said, "Persons here, who have been for years familiar with Paris, tell me that there is a vast amount of drunkenness here. * * * Our informants who are people of large travel, and neither fanatics or ascetics, have seen enough to make them deny *in toto* the theory that wine producing countries are sober."

The Paris correspondent of the *Chicago Republican* recently wrote, "The curse of the Parisian workmen is wine. * * * The idea is prevalent that people don't get drunk in France, because it is a wine country: and I acknowledge that I used to think so at first, before I had really seen the life of the common people, but it is all foolishness. They do get drunk here, drunk on wine."

Dr. E. N. Kirk, of Boston, who resided in France for a time, says, "I never saw such systematic drunkenness as I saw in France during a residence of sixteen months. I never saw so many women drunk."

Rev. Dr. Stone, late of Park St. Church, Boston, now of San Francisco, writes, "I had entertained a sort of hope that the manufacture of pure wines and their introduction into general use, would crowd out the gross, strong liquors and diminish in-

temperance. *I am now fully convinced that this hope was groundless and delusive.* * * * There is no way but to take ground against the production of grapes for all such manufacture."

The editor of the *Rescue*, a California paper, writes, "Wine-making in El Dorado County, as an element of wealth has proved a delusion and a snare. It has paved the way to poverty and drunkenness only."

We might, if it was necessary, add much more evidence that wine manufacture neither needs or deserves our encouragement. All of which is respectfully submitted.

In behalf of the Committee.

ELIHU SMITH.

Jellies, Wines, Pickles, and Preserved Fruits.

GENERAL OBSERVATIONS ON WINE.

Wine.—what is it, and of what elements is it composed? Wine, in the common acceptation of the term is the fermented juice of the grape. Its final elements consist of water, alcohol, and a small percentage of acid, and an odoriferous principle, or aroma, also, unfermented sugar, a coloring principle, and sometimes a proportion of tannin. Foreign wines, when they reach us free from adulteration, are the purest and best. But we seldom obtain them in a pure state. Going through the hands of the producer, the importer, and the wholesale and retail dealers, by the time they reach the consumer they are usually anything but pure wines. Hence it becomes us if we can do so, to manufacture our own wines, if we desire a pure article. This can readily be done, not only from our own native grapes but from a great variety of fruits and berries indigenous to our own country. And an article can thus be produced, nearly, if not quite equal to the best imported wines, and far superior to the adulterated article as we commonly receive it.

Several original elements are necessary in order to produce a sound, wholesome and good wine. These substances are sugar, water, tartaric acid, and mucilage. Besides these, there are other substances not positively necessary, but usually existing in the juice of grapes, which gives the wine its color and flavor, such as gluten, potash, tannin, aroma, malic acid, and a coloring principle. Perfect wine cannot be made without the presence in considerably definite proportions, of the four first named articles. If the must, let it be the juice of grapes, or any other fruit, is deficient in one of these substances, it must be supplied, or good wine cannot be made. If any one of them is in excess, it must be reduced or neutralized. Foreign grapes, all of which

are varieties of a single genus, or species contain the wine making principles or ingredients in just about the right proportions. Some varieties contain more sugar, and some more acid than others, but the variation from the proper quantities of each is so little, that it is very seldom that any additions have to be made. The juice of the grapes is expressed and manufactured into wine at once. In our own country the juices of all our native grapes are deficient in sugar and have an excess of acid, hence it becomes necessary to dilute the acid principle by adding water, and to supply the saccharine principle by adding sugar. A perfect must should contain about seventy-five parts of water, twenty parts of sugar and five parts of acid, mucilage, coloring matter, &c. Only about six one thousandth of one part in a hundred are acid.

FOREIGN GRAPES AND FOREIGN WINE.

There are a multitude of varieties of foreign grapes, from which are manufactured all those choice wines, Port, Maderia, Rhenish, Moselle, Champaigne, &c., &c., that come to us as the purest and best foreign wines. But they are all the offspring of a single species of the grape plant, the *Vitis Vitifera* of Linnaeus. From this single species, are derived all the varieties of cultivated foreign grapes of whatever name. And there is a striking similarity in the natural elements of the fruit, or the wine making principle. They exist in each variety, with so little variation in quantity, that very seldom anything foreign has to be added. In this consists the difference between them, and our own native grapes, which are deficient in sugar, and also contain an excess of acid.

It will at once be perceived, that our neighbors over the water, have every advantage over us, in the production of wine, both as regards cost and quality.

AMERICAN GRAPES.

All attempts to cultivate the foreign grape in this country with *profit* and *success* have been nearly, if not entirely, failures. Our climate is not adapted to their healthful growth and fruit-

age. By the means of hot-houses, and the forcing process, and careful culture, foreign grapes have been produced, but the experiment has been laborious and has not paid. We must depend upon our own native grapes, both for fruit and for wine. All our wild and cultivated grapes have sprung from four or five distinct species. Of the wild and cultivated grapes there are nearly two hundred varieties. Upwards of one hundred varieties are cultivated. From the following species have sprung nearly all the varieties of both wild and cultivated grapes. First: *Vitis Labrusca*, of *Linnaeus*. From this species are derived the Isabella, Catawba, Concord, Diana, Rebecca, Anna, Hartford prolific, Muscadine, Sweet-water, &c., &c. Nearly forty varieties of cultivated grapes have been produced from this species. Second: *Vitis Aestivalis* of *Michaux*. The following varieties are descended from this species, and nearly twenty other species not named. Warren, Clinton, Burgundy, Delaware, King, and Nortons Virginia. Third: *Vitis Cordifolia* of *Michaux*, commonly called the frost or winter grape. There are not more than one or two varieties of this species under cultivation, and these are of very little consequence. Fourth: *Vitis Vulpina*, of *Linnaeus*. I believe there is only one variety of this kind cultivated, viz., the Scuppernon, named from a lake in North Carolina, on the banks of which it was discovered. There are one or two more species known to exist but are not much known. In fact, it is quite probable that all these rather unimportant plants if properly analyzed, would be found to belong to one of the four first named species. It is nearly certain, then, that all our grapes, wild and cultivated, can be reduced to four or five species.

MORE IN REGARD TO THE ELEMENTS OF WINE AND WINE MAKING.

Let it be observed, that I have stated a general principle to be always heeded in making all kinds of wines, whether from the juices of the different varieties of grapes or fruits, viz. Four positive elements must be present in order to make good wine—*water, sugar, mucilage* and *acid*. These must exist in

pretty nearly definite proportions, say from twenty to twenty-five parts of sugar, seventy-five parts of water, and five parts of acid, mucilage, &c. Our native grapes both wild and cultivated contain a small amount of sugar, (wild grapes the least) and they also contain an excess of acid (wild grapes the most.) Producers of wine must study the character of the variety of grapes they use in the manufacture of wine. The juice of wild grapes must be largely diluted with water, and treated to a considerable addition of sugar, nearly equal to one hundred per cent of the former, and from twenty to twenty-five per cent of the latter. It will be necessary to add more or less water to a certain amount of grape juice, according to the amount of acid they must contain.

I have stated that other ingredients enter into the composition of wine. I may as well speak of them here, before giving the best methods of making wine in detail. First, a coloring principle. This exists in the skins or peelings of grapes. White wines are made by expressing the juice of grapes and immediately putting it on ferment, without allowing it to stand and digest the skins, and thereby absorb the coloring principle. The opposite course is taken in the manufacture of all colored wines. The pomace is allowed to stand until the rich colors, purple and claret, contained in the grape skins, are thoroughly extracted and incorporated with the juice. So also in the second place, the Odoriferous principle or aroma, also contained in the skins of grapes is extracted in the same way by allowing the skins to infuse for a season in the must before it is expressed from the pomace. Third, *Tannin*, or the astringent tonic principle. This is contained in the stems and seeds of grapes. It is that which gives to port and some other foreign wines their peculiar astringent taste, and renders them valuable as medicines. This principle is imparted to wine by bruising or grinding the stems and seeds of grapes, and allowing them to steep in the grape juice.

A FEW SUGGESTIVE FACTS OR RULES TO BE REGARDED IN THE
MANUFACTURE OF WINES.

I do not propose to give here the methods of manufacture of foreign wines—it would occupy too much space. Those who feel interested in such a history, will do well to consult the excellent treatise of *Gull*. But I will state a few rules that it will be well for all wine makers to heed. 1st. Make wine from only thoroughly ripened grapes. 2nd. Obtain if possible the sweetest varieties : it will save the amount of sugar necessary to be added. 3d. Gather the fruit in dry weather. 4th. Avoid all imperfect fruit, such as that which is unripe, not well developed or worm eaten. 5th. Have all the utensils used in the manufacture of wine perfectly clean, also the casks, jars or jugs in which it is put to ferment. 6th. In gathering grapes, do not pull off the clusters, but cut them off with a knife or pair of scissors. Pulling them off may break or injure the vines. 7th. In the supply of saccharine matter, use only refined sugars. 8th. In fermenting wine, preserve an uniform temperature, say from sixty-seven to seventy-five degress, Farenheit is the proper grade, best adapted for that purpose.

WHAT ARE OUR RESOURCES FOR WINE-MAKING ?

In addition to a great many varieties of cultivated grapes, we have wild grapes in abundance, growing in nearly every part of the State, except in the extreme northern sections. In many towns they can be gathered late in autumn, fully ripe, by the bushel, just for the labor of plucking them. The material for grape wine then, is in the reach of nearly all. Next in importance, perhaps, is the common garden red-currant. This fruit, properly treated produces a rich and delicious wine, hardly inferior to Port or Sherry. The common field or high black-berry, also, makes a cheap and pleasant wine, highly valuable as a medicinal agent, and also a delicious beverage. The juice of the apple or common cider, can be manufactured into good wine. Peaches are also used in the production of a very delicate and pleasant wine. And then there are the berries of the

sweet Elder, (*Sambucus Canadensis*) produced in great quantities, in most parts of the State, from which not only a palatable but highly medicinal wine is manufactured. Raspberries, strawberries, and whortleberries are also used in the manufacture of vinous drinks, by no means to be despised. Even the Gooseberry and Black currant, are numbered in the catalogue of our wine making fruits. And I must not forget the *Wine Plant*, a variety of Rhubarb, now considerably cultivated for the purpose of making wine. Why need we use the foreign adulterated articles when we can make so many kinds of excellent native or domestic wines?

HOW TO MAKE THE BEST GRAPE WINE, EITHER FROM CULTIVATED
OR WILD GRAPES.

Collect the grapes when fully ripe, and free them from all foreign substances. Use nothing but sound grapes. They should be allowed to stand a few days after gathering to soften and sweat. They should now be crushed, in a clean cedar vat or tub, or in a large earthen jar. For making small quantities they can be crushed with the hands or with a wooden pestle or roller. Where a large quantity is to be made they should be crushed in a mill made for the purpose. After being reduced to a pulp or to pomace there should be added one gallon of pure soft water, to every gallon of pulp, for wild grapes, and for cultivated grapes, which are sweeter, not more than one half or two thirds of this quantity, according to their acidity. This mixture should be allowed to stand for two or three days, that the coloring matter of the skins and the aroma may become extracted and mingled with the must, or until fermentation begins to take place. Now the pomace should be carefully pressed or strained, and all the juice extracted and immediately put into clean casks or jugs. If into casks they should be previously fumigated if ever used before, with burning sulphur vapor. To every gallon of juice thus extracted, add three pounds of refined sugar and mix thoroughly. See that the cask, jug or jar is entirely full. Let the wine ferment in a temperature of about

seventy-five degrees, *Fahrenheit*. In about six weeks draw off the wine, cleanse the receptacle and return it. In six months at most it will be ready for bottling.

BLACKBERRY WINE.

Gather ripe Blackberries and immediately crush them, and press out the juice, or strain it off through a cloth. As blackberries contain comparatively little acid, no water should be added. To every gallon of pure juice, add three pounds and a half of the best refined sugar, and put the mixture in jugs or jars, filling them completely full. Place them in a proper temperature for fermentation. After a couple of weeks, pour off the clear liquid, cleanse the jugs and return it, adding to each gallon, one pint of the best French brandy, or bourbon whiskey. This is the best method of making blackberry wine, to use either as a most delicious cordial, or for medical purposes. Thus prepared, it is a very valuable remedy in many ailments.

The following recipes, I have found to be very reliable remedies for the diseases named.

For Chronic Diarrhoea, Blackberry wine one pint, Pulverized Gum Kino, half an ounce, Tincture of Opium one half ounce. Let the mixture stand one week, shaking it often. Dose for an adult, one dessert spoonful two or three times a day. For general debility and chronic weakness, Blackberry wine one pint. Carbonate of iron one ounce. Dose one tablespoonful three times a day before meals. Blackberry wine with peruvian bark, and quinine, is also a sure and safe remedy for fever and ague. On the whole, it is one of the most valuable of our native wines.

HOW TO MAKE CURRANT WINE.

Take the best and ripest red currants any quantity. Free them entirely from stems and leaves. Crush them and strain off the juice through a thick linen cloth. Currant juice contains a large amount of acid, and it is necessary to dilute largely with water. To every quart of pure juice, add two quarts of pure water. To every gallon of this mixture add four pounds

of the best crushed white sugar. Let it be fermented three weeks in jugs, jars, or clean casks, &c., and return it. Partially close the receptacles, but not so close as to hinder fermentation. Let the wine stand two months longer, and then bottle it and hermetically seal over the bottles driving the corks very firmly before sealing. Put the bottles into a dry cellar. This wine will keep any length of time and improve by age. In convalescence from typhoid and other fevers, currant wine is fully equal as a medicinal remedy to the best imported port wine. It is also a promoter of digestion, and is a valuable remedy in dyspepsia. A bottle of currant wine once sealed up should never be opened until wanted for use. The admittance of atmospheric air injures both the quality and flavor, by absorbing the carbonic acid gas contained in the wine.

ELDERBERRY WINE.

The juice of the berries of the common Elder (*Sambucus Canadensis*) makes a most excellent wine. It has been in use in Northern Europe for more than two centuries, and is highly esteemed as a medicinal wine. The following is the English method of preparation according to Peter S. Good.

ENGLISH ELDERBERRY WINE.

“Mix twelve and a half gallons of ripe Elderberry juice, and forty-two pounds of sugar, with thirty-seven and a half gallons of water, that previously has had boiling in it, six ounces of ginger, add nine ounces of pimento, bruised and drained off, and when rather less than milk warm, almost cold, add one pint of good yeast, and let it ferment fourteen days in the barrel. Then bung it close and bottle it in six months.”

COMMON METHOD OF PREPARATION.

Take common Elderberries, free from stems, bruise them, and express the juice. Add an equal quantity of water, and to each gallon of this mixture add four pounds of white sugar. Ferment the same way as Currant wine, and bottle it. Some people add one pint of bourbon whiskey to each gallon of the fermented wine before bottling. This gives more body, and

will preserve it for an indefinite space of time. Elderberry wine is a stimulent tonic, and slightly laxative. It is also an anti-scorbutic. It is useful in dyspepsia, and as a laxative in habitual costiveness. It also has some reputation in eruptive diseases and in scrofula. The juice of apples or common cider can also be manufactured into very pleasant and palatable wine. The following is the most popular method.

CIDER, OR APPLE WINE.

Take sweet and sour apples in about equal parts by measure. Let them be sound, pleasant flavored, and free from rot and worm-holes. Grind them in a mill, and let the pomace stand twenty-four hours stirring it up often so as to expose it to the air. After the juice is expressed, add two pounds of refined sugar, to each gallon of cider, and put it in a perfectly clean barrel for fermentation. Rack off after fermentation ceases, and cleanse the cask well, then return it and bung it up closely. Cider wine prepared in this way, and bottled after four months, is nearly equal to the best Champagne wine, and is in fact, very much like it.

The *Wine Plant*, a species of Rhubarb, is now quite extensively cultivated for the purpose of making wine. Rhubarb wine is a light, weak, delicate wine, and a very agreeable stimulent drink. Whether this plant will get into general cultivation for wine making, future experiments and tests, will probably determine. It is a remarkable prolific plant, affording a vast amount of *semiacid* juice, and not much sugar. The wine is made as follows :

RHUBARB WINE.

Crush the stems of the leaves between wooden rollers, and express the juice. To each gallon of juice, add three of water, and to each gallon so diluted, three pounds of good sugar. Put into clean casks for fermentation. Bottle in due time.

In some parts of the State Whortleberries are used for wine making. These berries are gathered by the bushel in early autumn, and being so prolific and cheap, the wine can be made

at a small cost ; and it is very easily made. Whortleberries contain considerable sugar, enough acid, and a fine coloring principle. When well made it resembles Port wine in appearance.

WHORTLEBERRY WINE.

Take ripe whortleberries, mash them, and express the juice through a thick cloth or seive. Add an equal proportion of water, and three pounds of Havanna sugar to the gallon. Let the must ferment under a proper temperature, and to every gallon, afterward add, one pint of pure whiskey. In a proper time bottle for use.

CHERRY WINE.

An excellent wine or cordial, is made from the common black cherry, indigenous to this State. Bruise the cherries, and then add to them an equal amount in bulk of water. Let the whole stand together for a couple of days. Then strain off the juice and add to each gallon one quart of old rum, and bottle it immediately. This preparation is a vinous spirit, agreeable to the palate, and moreover an excellent tonic. State constables might object to it as a strictly temperance beverage, nevertheless I shall take the liberty to place it among the catalogue of our native wines.

ORANGE WINE.

It is not generally known that a very delicate, light and fragrant wine can be made from the juice of oranges. It is a very grateful wine for invalids. I will give the method of making it :

Take one dozen and a half of Oranges. Slice them and pour over them one gallon of water, then express the juice by beating them in the water with a roller, after which express the juice. Add three and one half pounds of refined sugar. Ferment and bottle the same as other wines.

I submit the foregoing remarks on wine, and wine-making, hoping that the reader may be induced to manufacture his own wine, rather than use a foreign article, high in price, and almost always adulterated, and not when pure, any better than good domestic wine.

DAVID RICE, Ch'm. on Wines and Preserved Fruits.

Bread.

Bread has been denominated "the staff of life." From the earliest ages it has been indispensable as an article of diet, and the art of making it is one requiring no small degree of skill and science. The oriental nations appear to have made their bread with great simplicity, baking it on a clean part of the hearth, or in a pan of iron, and in thin cakes, which were broken instead of being cut. The Arabs are accustomed to make a fire in a large stone pitcher and when it is sufficiently heated apply the dough to the outside. Modern inventions in the form of brick ovens, or elegant cooking stoves, have given facilities for more ambitious loaves, and requiring greater skill in their manufacture. Bread has always exerted a great influence as a pacifactor between nations. Their mutual dependence upon each other for breadstuff, has a direct tendency to hold in check unlawful, ambitious and evil designs, and to quell animosities and strife. It has been said that a scarcity of breadstuff in England is sufficient to affect the commerce of the world, and in France at any time to produce a revolution. But we propose within the limits of this report to treat of bread-making practically, perfectly aware that we are entering upon forbidden ground, yet claiming that in this day when women are asserting their *right to be men*, we should have the privilege to invade a province always held to be exclusively their own.

What then is requisite for making good bread? In the first place flour made from sound grain, properly ground, and free from any foreign substance. It is found, from analysis, that a large share of the flour in market is adulterated with alum, white clay, or some other substance, probably to give a good color or to remedy the injury done to the grain by rain. Such flour will not make nice bread, however skillfully prepared. Then good yeast, skill in adding other ingredients, and mixing, and last, though not least, a good oven for baking. The old

fashioned brick oven is the best, as it retains its heat longer and more evenly than a stove. But with a little practice, the improved modern stove answers a very good purpose.

What constitutes good bread, and how should it be made? Bread, to be healthful and palatable, should be porous or light, and baked sufficiently, so that it shall not be doughy, neither dry and hard. We are not giving a scientific article, and shall say nothing of the chemistry of bread-making. A few plain hints will be sufficient for the wise. But few have almost uniformly good bread upon their tables, either from carelessness or lack of skill. The woman who *always* has sour bread is easily found; while the one who has it *very often* belongs to the majority. One housekeeper uses potatoes, making the loaf look white and spongy, but leaving a taste of acidity. Another will use nothing but new milk, giving a nice look and good taste while new, but soon becoming stale and unhealthy. Others, with no particular mode and less care, mix their ingredients and bake with haste, taking great credit if they have a good loaf, if not charge it to the flour or oven, and make the best of it. To insure healthy, palatable bread, care should be taken in selecting materials combining them, managing the raising or sponge, and baking properly. It should be made so that it will not dry up too quick, as health and economy both demand that it stand twenty-four hours before being eaten. It may be sweet, yet heavy and injurious; or it may be sour, and yet look well, or be nearly perfect in other respects and yet so salt as to render it obnoxious to most tastes, as was the case with some otherwise splendid loaves presented for premium at our fair. The following directions for making bread, by a lady who has had thirty years experience we deem worthy of a trial by every lady in this vicinity.

“At night take lukewarm water and stir in flour, with a cup of yeast, and a teaspoonful of salt, and set it to rise. It will be light in the morning, then stir in fresh flour until it is almost dough. After a time it will be very light, then knead it into as much flour as you want to use, working it into one mass

on your flour board. When it is light enough, but not too light, take it again to your flour-board, work it into loaves, and set it to rise in pans for the stove. Have the right degree of heat for three quarters of an hour, and your bread will be fit for any table in the land."

What Bread should be eaten? Mainly, for common use, that which will contribute best to the perfection of our physical frame and the promotion of health. The practice, so common now in our community of using but the finest wheat is a grave mistake. In this age of high intellectual culture and endowment, it is pitiable to see the puny body and sickly countenance so marked as the characteristic of the present generation. An analysis of wheat gives a large proportion of gluten which forms fat and muscle, at the expense of bone, a building without a frame. Our forefathers were a muscular, vigorous race, which was mainly due, no doubt, to their coarse and homely fare. It has been said of their sons "All their bones were made of Indian Corn." When we return to the custom of coarse bread with milk for our children, we may reasonably hope for some improvement in this direction. Fine flour from any grain is not as nutritious and healthy as the coarser grades. The French chemists have found in their analysis of wheat bran a product which they denominate "cerealine" which is found to dissolve all other kinds of food when subjected with it to warmth and moisture, and consequently is a great aid to digestion. This is proved by the use of Graham Bread, in which the bran is retained. Equally reprehensible is another practice of some, either from mistaken notions of economy, or detestable meanness, in giving their help bread, heavy and sour, or so dry that it becomes literally true that "In the sweat of thy face shalt thou eat bread." It is a positive sin; for no man under such circumstances, with the moral certainty of seeing such a loaf at every meal could offer up the petition "Give us this day our daily bread."

Who should know how to make bread? Not only every house-keeper and cook but every young lady in whatever rank

or position in society. Every one is liable to be placed in circumstances where this knowledge is essential, not only to the health but to the peace and happiness of others. Who has not seen the family, fitted by nature and position for a happy household, where confusion worse confounded reigned, and whose dispositions were as *sour* as the bread placed before their guests? Who shall say how many a man has become irritable in temper, depressed in spirits, a recluse in society, experiencing all the long train of the horrors of the dyspeptic, simply from a failure in this department of science. It is a matter of pride with us that woman is allowed her proper rank and place in society, but with all her charms of refinement and intellectual culture she has not a finished education without the practical knowledge of which we treat. Without this she might be a first rate *help-eat* but a very poor *help-meet* for any man. Better far for him that he should *go out to grass* as did Nebuchadnezzar "till his hairs were grown like eagles feathers, and his nails like birds claws." Let no young man dream of *future happiness* until he has tested at least one loaf wrought by the fair hand he seeks. When the millennial day arrives that *good bread* shall be the rule and not the exception, then shall the *bread of peace and contentment* together with the *milk of human kindness* grace and bless each happy household.

Respectfully Submitted,

C. H. FIELD, *Chairman.*

Apple Orchard.

STATEMENT OF LEVI P. WARNER, OF SUNDERLAND.

The thirty apple trees which I offer for premium have been set fifteen years. The ground for the first ten years was under cultivation : since then a part has been laid down to grass, and the trees have not done as well. Six trees on ground under cultivation produced the last year nine barrels of choice fruit, or as many as the remaining twenty-four.

The Hubbardston Nonesuch have been the most productive, and the Roxbury Russett the least.

Potatoe Crop.

STATEMENT OF LEVI P. WARNER, OF SUNDERLAND.

The experiment upon a crop of potatoes which I offer for premium, was in part for the purpose of testing the value of green crops as a fertilizer for growing potatoes.

The result shows that a crop of green clover turned under, with an application of Alkaline manure will produce potatoes of an excellent quality and at the same time leave a fair margin for profit.

The field contained one half acre soil, a heavy loam, clover lay turned under six inches deep the 5th day of June. Immediately harrowed and planted without any application of manure. After the potatoes were up 20 bushels of ashes were put upon the hills and covered when the crop was hoed the first time which was two weeks after planting. The crop was harvested the 17th day of Oct. The yield 96 two thirds bushels.

Cost Ploughing and Harrowing,	\$2.00
Twenty bushels Ashes,	8.00

Seed,	2.00
Hoeing,	3.00
Harvesting and Storing,	4.50
	<hr/>
	\$17.50

Pear Trees.

BY N. A. SMITH, SUNDERLAND.

The land upon which I planted 56 Pear Trees in May 1867, is an alluvial soil, and had borne carrots for two years preceeding, with the application of twenty-five loads of barn-yard manure per acre each year, and ploughed ten inches in depth. The rows are twenty-five feet apart, and the trees ten feet in the row, with standards and dwarfs alternating.

The varieties are Flemish, Beauty, Bartlett, Clapp's Favorite, Bell Lucretin, Buffum and Shelden.

The shoots grew in 1867, from six to twenty-four inches in length, and the next season about the same: only one of the trees died from setting, but the following Spring two more neglected to leaf out properly, and their places were supplied by more.

Onions

STATEMENT BY N. A. SMITH, SUNDERLAND.

The one-fourth acre of land upon which was grown a crop of onions entered in your Society for premium, is a part of a field of two acres, and consists of sandy loam. It has borne onions for six consecutive seasons.

Twenty loads of manure of thirty bushels each per acre, was plowed under six or seven inches in depth in November. As soon as it was dry enough in April, it was thoroughly harrowed, bushed and raked over, and thirty-five bushels of ashes applied per acre.

About the first of May there was sowed five pounds per acre Yellow Dauvers seed in drills fourteen inches apart. It was cultivated with hand cultivator, and weeded four times. When the tops were half grown, one hundred and fifty pounds of guano was sowed broadcast and cultivated in.

The crop was harvested from September 15 to October 1.

The expenses were as follows:

Plowing and fitting the land,	\$5,00
Cultivating and Harvesting,	80,00
Manure and Ashes applied,	70,00
Seed and Sowing,	9,75
Guano and Sowing,	9,00
Interest and Taxes,	20,00
	<hr/>
	\$193,75
Amount of crop by measuring one square rod,	510 bush.

Committee's Award of Premiums.

FANCY ARTICLES, (Sixty-five Entries.)

Mrs. P. D. Hubbard, Sunderland, Ottomans, Brackets, &c.	\$2,25
Miss Bessie Gaylord, Hadley, Watch Case,	1,00
" Ella F. Smith, " Tidy,	50
Mrs. C. B. Hubbard, Sunderland,	50
" E. Noble, Hadley, Lamp Mat,	25
" C. S. Kenfield, Amherst, Sofa Pillow,	2,00
" Edmund Hastings, " Lamp Mat,	25
Miss Mary W. Adams, " Bead Cushion and Toilet Sett,	1,00
Mrs. J. E. Boltwood, " Tidy,	50
Miss Sarah A. Hobart, " Sofa Pillow,	1,50
Mrs. A. H. Nichols, " Cross,	1,00
" Ainsworth, " Picture,	25
" L. E. Bartlett, Sunderland, Picture,	2,00
" Frederick Williams, Amherst, Tidy and Collars,	1,00
Miss Ellen R. Dickinson, " Tidy,	50
" Jennie Cook, " Tidy and Mat,	50
" Susie Cook, " Hairwork, Ottoman, &c.	3,25
" Jennie Dickinson, " Tidy,	50
" A. Church, " Slippers,	25
Mrs. A. Church, " Rug,	1,00
" W. H. Buzwell, Bemington, N. H., Collar,	50
" Albert Hobart, Sunderland, Mat,	25
Miss Louisa D. Nash, Amherst, Tidy,	50
Mrs. P. D. Spaulding, " Cushion and Tidy,	1,00
Miss Effie J. Way, " Tidy	25
Mrs. W. Thayer, Belchertown, Tidy and Hose,	25
Miss E. Dickinson, Amherst, Collar and Yoke,	1,00
" Mary Lincoln, " Wax Flowers,	2,00
" Mary H. Kellogg " Tidy,	25

" Alma E. Shaw, "	"	50
Mrs. N. Mayo, "	Sundries,	50
" J. S. Henry, "	Cushion and Tidy,	1,50
" Wallace Howard, "	Toilet Setty,	50
" Crittenden, "	Flowers,	25
Miss Lizzie Watson "	Bead Work,	25
Mrs. Geo. A. Cooley, "	Basket,	25
" C. O. Sears, "	Ottoman,	1,00
Miss Ella S. King, "	Crayons,	1,50
Mr. J. L. Lovell, "	Photographs,	2,50
Miss C. E. Phelps, Hadley,	Autumn Leaves,	1,00
" A. Wood, Amherst,	Pictures,	1,00
B. F. Leach, "	"	1,00
Mrs. John Preston, "	Painting,	1,00
Miss Lulu A. Pierce, Prescott,	"	1,00
Mrs. Willard Dickinson, Amherst,	Bead Work,	1,00
" John Ashcraft, Hadley,		1,00

DOMESTIC MANUFACTURES, Forty-six Entries.

Mrs. N. Smith, Sunderland,	Carpet,	\$2,50
" C. Harrington, Amherst,	"	2,50
" R. P. Smith, "	"	2,50
" B. U. Dickinson "	Carpets and Rug,	1,00
Master Freddie D. Horton, Hadley,	Patchwork,	1,00
Mrs. D. A. Horton, "	Bed Quilt,	1,00
Miss Greenleaf, Ware,	Bed Quilt,	50
Mrs. James M. Cook, Amherst,	Bed Quilt,	1,00
" E. C. Thompson, Pelham,	Carpet,	1,00
" D. Bartlett, Sunderland,	Bed Quilt,	1,00
" Crittenden, Amherst,	Bed Quilt,	50
Miss Alice Dickinson, "	"	1,00
Mrs. Henry Haskins, "	"	1,00
Miss Mary King, "	"	75
Mrs. Henry Shaw, "	Rug,	50
" Hannah Graves, Sunderland,	Carpet,	1,50
" Aaron Ingraham, Amherst, "	"	1,25

" L. D. Cowles,	" Linen Hose,	1,50
" Kellogg Graves, Leverett,	Carpet,	1,25
" David Rice,	" "	1,25
" James Hunt, Sunderland,	" "	1,25
Miss L. Ingraham, Amherst,	" "	1,25
" Lizzie Dickinson,	" Quilt,	75
Mrs. E. P. Dickinson, Sunderland,	Bed Quilt,	50
" E. E. Robinson,	" Blankets,	1,50
" Asa Wilson, Amherst,	Hose,	50
" C. B. Hubbard, Sunderland,	Hose and Mittens,	1,25
" Rufus Thayer, Belchertown,	" "	50
" Lydia Albee, Amherst,	Blanket,	50
" Aurelia Eddy,	" Bed Quilt,	50
L. M. Hills & Sons,	" Shaker Hoods,	1,50
Mrs. N. Mayo,	" Bed Quilt,	50
" Albert Hobart, Sunderland,	Blanket,	1,50
" Alice Dickinson, Amherst,	Bedquilt,	1,00

MECHANIC ARTS AND FARM IMPLEMENTS. (Thirty-five entries.)

H. S. Leach, Leverett,	Plow,	2,00
Flavel Gaylord, Amherst,	Ice Tools and Hay Tedder,	4,00
W. G. Andrews, Ware Woods	Mower,	5,00
W. E. Bullard, Barre,	Horse Rake,	4,00
J. W. Hobart, Amherst,	" "	1,00
E. S. Jones, E. Hampton,	Granite State Mower,	4,00
Samuel Wilder, Conway,	Washing Machine,	1,00
J. Adams & Sons, Hadley,	Carriage Work,	9,00
Athol Machine Co., Athol,	Meat Choppers,	2,00
J. H. Davis, Belchertown,	Sewing Machines,	1,00
H. Webster, Cambridge, Vt.	Whiffletree,	2,00
L. Harrington, Worcester,	Wagon Jack,	1,00
W. Dickinson, Amherst,	Pump,	1,00
National Pump Co.,	" "	2,00
Young Brothers, Amherst,	Spring Bed,	1,00
Ed. Morse, Springfield,	" "	1,00

L. H. Allen, Amherst, Wire Goods,	2,00
M. D. Allen, Sunderland, Whiffletree,	2,50
Geo. Scott, Amherst, Steam Engine,	3,00
B. B. Snow & Co., Auburn, N. Y., Corn Sheller,	3,00
B. F. Leach, Amherst, Dentistry,	1,00
S. Holland & Co., " Lamps,	1,00

WHEAT BREAD. Nine Entries.

1st prem. Mrs. H. S. Leach, Leverett,	2,00
2d " " L. W. Boutwell, Sunderland,	1,00

RYE BREAD. Six Entries.

1st prem. Mrs. E. P. Dickinson, Sunderland,	2,00
2d " " C. B. Hubbard, "	1,00

GRAHAM BREAD. Three Entries.

1st prem. Mrs. C. B. Hubbard, Sunderland,	2,00
2d " " Oliver Watson, Amherst,	1,00

RYE & INDIAN BREAD. Six Entries.

1st prem. Mrs. Asa Wilson, Belchertown,	2,00
2d " " C. B. Hubbard, Sunderland,	1,00

BREAD. (Made by a child.)

1st prem. Jessie Cowles, Amherst,	2,00
2d " Lizzie C. Hubbard, Sunderland,	1,00

BUTTER. Eleven Entries.

1st prem. Mrs. E. N. Smith, Sunderland,	4,00
2d " " B. U. Dickinson, Amherst,	3,00
3d " " Samuel Hibbard, Hadley,	2,00
4th " " D. B. Crocker, Sunderland,	1,00

CHEESE. Eight Entries.

1st prem. L. S. Johnson, Prescott,	4,00
2d " Mrs. Mary Dickinson, Amherst,	3,00
3d " " Cyrus King "	2,00
4th " " E. P. Dickinson, Sunderland,	1,00

GRAPES.

1st prem.	J. G. Montague, Sunderland,	3,00
2d	" E. T. Sabin, Amherst,	2,00

PEARS.

1st prem.	A. B. Howard, Belchertown,	4,00
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CRANBERRIES.

1st prem.	N. Cook, Pelham,	1,00
2d	" D. S. Cowles, Hadley,	50

QUINCES.

1st prem.	W. S. Clark, Amherst,	2,00
2d	" H. D. Graves, Sunderland,	1,00
3d	" R. D. Fisk, "	50

APPLES.

1st prem.	S. S. Dickinson, Amherst,	5,00
2d	" D. B. Crocker, Sunderland,	3,00
3d	" Geo. L. Cooley, "	2,00
4th	" E. G. Turner, Amherst,	1,00
5th	" W. W. Dickinson, "	50

ASSORTED FRUITS.

1st prem.	D. S. Cowles, Hadley,	5,00
2d	" Elihu Smith, Sunderland,	3,00
	L. P. Warner, Sunderland, bbl. of apples,	1,00

HOUSE PLANTS.

1st prem.	W. H. Lyman, Leverett,	5,00
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CUT FLOWERS.

1st prem.	W. H. Lyman, Leverett,	5,00
2d.	" Mrs. L. W. Boutwell, "	4,00

FLOWERS IN POTS.

1st prem.	Mrs. L. W. Boutwell, Leverett,	3,00
2d.	" Oliver Watson, Amherst,	2,00
3d	" Miss Mary E. Warner, Sunderland,	1,00

VERBENAS.	W. H. Lyman, Leverett,	1,00
ASTERS.	Mrs. S. W. Boutwell, Leverett,	1,00
EVERLASTING FLOWERS.	Mrs. S. W. Boutwell,	1,00
FLORAL DESIGN.	W. H. Lyman, Leverett,	1,00
GERANIUMS.	Mrs. P. D. Hubbard, Sunderland,	1,00
COTTON PLANT.	Mrs. J. W. Allen, Amherst,	25
DAHLIAS.	W. H. Lyman, Leverett,	50
	Mrs. S. W. Boutwell, "	50
FLORAL DESIGN.	Mrs. S. W. Boutwell, Leverett,	1,50

VEGETABLES.

For best Collection,	L. C. Warner, Sunderland,	5,00
POTATOES.	1st Prem. F. G. Harrington, Hadley,	2,00
	2d " C. N. Webster, Amherst,	1,00
ONIONS.	1st Prem. Chester Warner,	200
CARROTS.	1st Prem. Asahel Gates, Pelham,	1,00
TURNIPS.	1st Prem. Oliver Watson, Amherst,	1,00
BEETS.	1st Prem. D. S. COOK, "	1,00
TOMATOES.	1st Prem. S. Wiley, "	1,00
HUBBARD SQUASH.	1st Prem. C. Harrington, Amherst,	1,00
TURBAN SQUASH.	1st Prem. F. G. Huntington, Hadley,	1,00
PUMPKINS.	1st Prem. E. Stanley, Amherst,	1,00
PIE PUMPKINS.	1st Prem. H. S. Leach, Leverett,	1,00
SWEET CORN.	1st Prem. Chester Warner, Sunderland,	1,00
SEED CORN.	1st Prem. Samuel Wiley, Amherst,	1,00
	2d " Curtis R. Smith, "	50
FALL WHEAT.	1st Prem. J. O. Ashcroft, Hadley,	2,00
	2d " B. C. Darling, Sunderland,	1,00
SPRING WHEAT.	1st Prem. S. D. Crocker, "	2,00
RYE.	1st Prem. C. W. Adams, Hadley,	2,00
	2d " S. D. Crocker, Sunderland,	1,00
OATS.	1st Prem. B. U. Dickinson, Amherst,	2,00
	2d " W. W. Dickinson, "	1,00
FLOWER SEEDS.	S. W. Boutwell, Leverett,	1,00

CANNED AND DRIED FRUITS, WINE, MAPLE
SUGAR, &c.

DRIED APPLE.	Geo. S. Cooley, Sunderland,	50
"	C. B. Hubbard, "	40
"	Amelia Dickinson, Amherst,	30
"	Fannie Cowles, "	25
HONEY.	G. N. Smith, Granby,	1.00
CANNED FRUIT.	Mrs. E. Smith, Sunderland,	3.00
"	" Austin Eastman, Amherst,	60
"	" E. T. Sabin, "	50
MAPLE SUGAR.	C. B. Hubbard, Sunderland,	50
MAPLE SYRUP.	Mrs. E. P. Dickinson, "	50
"	C. B. Hubbard, "	40
PICKLES.	Mrs. E. P. Dickinson, Sunderland,	65
WINE.	Mrs. S. W. Boutwell, Leverett,	50
"	" E. P. Dickinson, Sunderland.	40
CURRANT WINE.	J. H. Hastings, "	40
BLACKBERRY "	E. P. Dickinson, "	50
CURRANT JELLY.	Mrs. C. B. Hubbard, Sunderland,	50

TOWN TEAMS. OXEN.

1st Premium, Leverett,	30,00
2d " North Amherst,	20,00
Best 10 Yokes, Pelham,	15,00
Four Yokes Steers, M. Keith, Granby,	5,00
Trained Steers, Thomas Buffum, Pelham,	2,00

WORKING OXEN, 5 yrs. old.

L. H. Newell, Pelham,	8,00
D. H. Wilson, Belchertown,	6,00
G. N. Smith, Granby,	4,00
Phineas Bridgman, Belchertown,	3,00
A. A. Rankin, Pelham,	2,00
Chester Smith, Hadley,	1,00
J. P. Gray, Amherst,	1,00

OXEN, 4 years old.

G. N. Smith Granby,	6,00
F. Bridgman, Belchertown,	5,00
O. P. Gaylord, Amherst,	3,00
Kellogg Graves, Leverett,	2,00

STEERS, 3 years old.

A. W. Staey, Belchertown,	4,00
Munroe Keith, Granby,	3,00
I. Marvell, Leverett,	2,00
B. U. Dickinson, Amherst,	1,00

STEERS, 2 years old.

W. B. Kimball, Enfield,	3,00
P. Spalding, Montague,	2,00
Munroe Keith, Granby,	1,00

STEERS, 1 year old.

Edmund Smith, Hadley,	3,00
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HEIFERS, under 3 years old.

Edmund Smith, Hadley,	4,00
Asel Gates, Pelham,	3,00
W. B. Kimball, Enfield,	2,00

MILCH COWS.

J. C. Reed, Amherst,	7,00
David Rice, M. D., Leverett,	5,00
Oliver Watson, Amherst,	3,00

BULLS, thoroughbred.

A. D. Norcross, Monson,	10,00
Ag'l College,	5,00

BULLS, of any breed.

W. B. Kimball, Enfield,	5,00
Jason Woodbury, Leverett,	3,00

FAT CATTLE.

A. W. Stacy, Belchertown,	8,00
J. O. Ashcraft, Hadley,	6,00

CATTLE, for the Stall.

J. O. Ashcraft, Hadley,	8,00
A. Fales, Pelham,	6,00
C. N. Thurbur, Amherst,	3,00
E. C. Marshall, Amherst,	1,00
Chester Cowles, "	1,00

BULL CALVES, thoroughbred.

E. B. Fitts, Amherst,	6,00
C. R. Dickinson "	4,00

HELPER CALVES, thoroughbred.

1st prem. L. Gates, Amherst,	2,00
2d " Orran Williams, Amherst,	1,00

STEER CALVES.

O. P. Gaylord, Amherst,	1,00
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HERDS.

1st. Prem. Edmund Smith, Hadley,	10,00
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SWINE.—BOARS.

1st Prem. E. B. Lovett, Amherst,	4,00
2d " John Wiley, "	3,00

SOW & PIGS.

1st Prem. E. N. Smith, Sunderland,	7,00
2d " Henry Cobb, Amherst,	4,00

WEANED PIGS.

1st Prem. John Wiley, Amherst,	3,00
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POULTRY.

Hens, 1st Prem. Samuel Hastings, Amherst,	2,00
2d " Samuel Boltwood, "	1,00
Turkies, 1st Prem. E. P. Dickinson, Sunderland,	2,00

2d	"	J. W. Allen, Amherst,	1,00
3d	"	S. Jewett, Pelham,	50
Largest number of Fowls. L. A. Bartlett, Amherst,			3,00

BUCKS.

1st Prem.	L. Sweetser, Amherst,	4,00
2d	" Thomas Reed, "	3,00
3d	" L. V. B. Cook, Belchertown,	2,00

LAMBS.

1st Prem.	L. Sweetser, Amherst,	3,00
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MARES & COLTS.

1st Prem.	L. W. Lyman, So. Hadley,	5,00
2d	" P. D. Hubbard, Sunderland,	4,00
3d	" Geo. Hobart, Amherst,	3,00
4th	" John Wiley, "	2,00
5th	" R. B. Hubbard, "	1,00

COLTS & FILLIES.

3 years old.	1st Prem.	L. W. Lyman,	4,00
2 years old.	"	" A. W. Freeman, Prescottt,	3,00
	2d	" Monroe Keith, Granby,	2,00
	3d	" Parsons West, Hadley,	1,00
1 year old.	1st	" Munroe Keith, Granby,	3,00
	2d	" P. D. Hubbard, Sunderland,	2,00
	3d	" Parsons West, Hadley,	1,00

STALLIONS.

1st Prem.	E. F. Cook, Amherst,	10,00
3 years old.	H. L. Richardson, Hadley,	5,00

FARM HORSES. Pairs.

1st Prem.	J. B. Kentfield, Hadley,	8,00
2d	" J. G. Ward, Pelham,	5,00
3d	" W. W. Smith, Amherst,	3,00

CARRIAGE HORSES. Pairs.

1st Prem.	W. S. Clark,	Amherst,	8,00
2d	"	L. Lewis, Northampton,	5,00
Single, 1st Prem.	S. W. Bryant,	South Hadley.	6,00
"	2d	" Harry Ingram, Amherst.	5,00
"	3d	" J. S. Ellsworth, Barre.	4,00
"	4th	" Dwight Hills, Amherst.	3,00
"	5th	" J. G. Ward, Pelham,	2,00
"	6th	" T. Smith, Hadley,	1,00

ROADSTERS.

1st Prem,	Otis Houston,	Amherst,	8,00
2d	"	E. S. Smith, "	5,0
3d	"	E. P. Cushman, "	3,00

CROPS.

POTATOES.	E. P. Warner,	Sunderland.	5,00
ONIONS.	N. Austin Smith,	"	3,00
PEAR ORCHARD.	N. Austin Smith,	Sunderland.	3,00

Treasurer's Report.

O. G. COUCH, Treasurer.

	Dr.
To Cash Rec'd, John Stetson,	\$400,00
" " At Gate, Fees, Rents, &c.	592,51
" " R. H. Howard,	25,00
" " Life Members,	107,50
" " State Bounty,	600,00
	\$1,725,01
	Cr
By Cash Paid Eastman & Dickinson,	\$271,70
" " A. C. Marshal,	7,80
" " Howard & Ball	81,75
" " S. Holland & Co.	17,25
" " S. Brown, Premium,	20,00
" " Cash Book,	4,50
" " Stamped Envelopes,	5,50
" " Skinner & McCloud,	79,75
" " B. B. Allen.	18,75
" " C. Dickinson,	23,00
" " C. P. Aldrich,	2,50
" " Joseph Potwine & Son,	10,00
" " E. D. Hubbard,	7,75
" " Samuel D. Smith,	5,00
" " C. Parker,	5,00
" " Mr. Shaw,	2,00
" " G. B. Gallond,	63,00
" " Hervey Snow,	29,25
" " Ft. Bill, for Norcross,	6,00
" " Mechanics B. B. Club,	10,00
" " E. C. Miller, Prem. due '67,	5,00
Amt carried forward,	\$675,50

	Cr
Amt brought forward,	\$675,50
By Cash Paid David Rice, Prem due '67,	10,00
“ “ Geo. N. Smith, “ “	10,50
“ “ E. C. Robinson, “ “	20,00
“ “ J. Adams & Sons,	11,00
“ “ C. N. Webster,	5,00
“ “ J. P. Gray,	4,00
“ “ C. R. Dickinson,	1,00
“ “ Geo. Montague, for Agl. Coll.	51,00
“ “ L. P. Warner,	14,00
“ “ J. R. Smith,	6,00
“ “ S. E. Harrington,	14,74
“ “ L. P. Warner,	11,08
“ “ Henry Jackson,	2,00
“ “ John H. Rankin,	2,00
“ “ F. Gaylord,	18,38
“ “ O. G. Couch,	60,00
“ “ C. L. Flint, Esq.	15,00
“ “ Monroe Keith,	5,00
“ “ Edward Boltwood,	6,00
“ “ E. A. King,	9,00
“ “ J. W. Allen,	13,00
“ “ Skinner & McCloud,	1,25
“ “ Stationery, Stamps and Ex.	5,00
“ “ Premiums as per acct.	572,41
Cash on hand,	182,15
	————— \$1,725 01

Analysis of Premiums and Gratuities Awarded.

Amount awarded for	Neat Stock,	\$268,00
“	“ Horses,	104,00
“	“ Sheep.	12,00
“	“ Swine,	21,00
“	“ Poultry,	10,00
“	“ Grain and Root Crops,	33,00
“	“ Fruits,	35,00
“	“ Flowers,	40,00
“	“ Butter,	10,00
“	“ Cheese,	10,00
“	“ Bread,	15,00
“	“ Farm Implements,	53,50
“	“ Domestic Manufactures,	43,00
“	“ Fancy Articles,	45,35
“	“ Other Objects,	30,00
		<hr/>
		\$729,85

Rules of the Society.

All stock and other articles for exhibition must be entered in the name of the owners.

All horses must be driven for Exhibition as the Examining Committee may direct.

MILCH Cows. Each competitor at the time of entry, will file with the Secretary a certificate of the Cow's age and breed; and an accurate statement of quantity and quality of milk and butter in any given period, of not less than one week.

The correct pedigree of pure-bred animals must be given when the entry is made, in writing.

It is very desirable that specimens of the stock of each Stallion should be exhibited with the sire.

Competitors for premiums on crops will be furnished with blank statements by a committee, who will themselves ascertain the quantity of the crop.

All statements respecting crops for premium must be sent to the Secretary before November 15th, 1868.

All fruits offered for premium must have their names annexed and must have been grown by the competitors. Every sample of Apples, Pears, Quinces and Peaches must include six specimens and no more, and every sample of Grapes must include four bunches.

In accordance with the custom of similar societies, only fifty per cent. of the above premiums will be paid when awarded to persons not members of the Hampshire Society, except to minor children of members.

Any male person may become a life-member by paying to the Treasurer the sum of five dollars, and any lady, by the payment of one-half the amount.

All premiums not called for within six weeks after the same are awarded, shall be paid into the treasury and be considered as presented to the Society.

In extraordinary cases Gratuities may be awarded by Committees in addition to the advertised premiums, but the payment of them will depend upon a vote of the Executive Committee. Whatever Books may be presented to the Society for the purpose will be awarded as gratuities.

No animal can receive more than one premium, except at the discretion of the Executive Committee.

All Cattle entered for premium must remain on the ground until 3 o'clock, P. M., except by direction of Executive Committee.

B Y - L A W S
OF THE
Hampshire Agricultural Society.

ART. 1. The Officers of this Society shall be one President, six Vice Presidents, a Secretary and Treasurer and an Executive Committee of thirteen, to be chosen by ballot, except the Vice Presidents who may be chosen by nomination at the annual meeting, and to serve one year, and until others are chosen in their stead.

ART. 2. The President shall preside at all meetings of the Society, and in his absence one of the Vice Presidents.

ART. 3. The Secretary shall keep a true record of all the doings of the Executive Committee and the Society.

ART. 4. The Treasurer shall keep an account of all monies received into and paid out of the treasury. His accounts shall always be open to inspection by any member of the Society, and he shall give Bonds, in such sum as shall be designated by the Executive Committee, for the faithful discharge of his duties, and he shall make an annual report, previously audited.

ART. 5. It shall be the duty of the Executive Committee, to call special meetings of the Society, and upon the request of not less than ten members from each of four different towns they shall call such meetings; to designate the time and place of annual exhibitions, and make all necessary arrangements therefor; to appoint Sub-Committees for examination and award premiums; and to have a general supervision over the funds and affairs of the Society. The President and Secretary shall be members of the Executive Committee.

ART. 6. The Annual Meeting of the Society shall be held on the last Wednesday of December each year, and twenty members shall constitute a quorum to do business.

ART. 7. Notices for all meetings of the Society shall be signed by the President and Secretary, and published in some newspaper in the County, or circulated by handbills, or in any other manner, that may be designated by the Executive Committee.

ART. 8. Any male person may become a Life Member by paying to the Treasurer the sum of five dollars. Any lady by payment of two dollars and fifty cents, may become a Life Member.

ART. 9. All premiums not called for within six weeks after the same are awarded shall be paid into the treasury and be considered as presented to the Society.

ART. 10. These By-Laws may be amended or altered by a majority of the members present at any legal meeting.

Officers for 1969.

PRESIDENT,

L. P. WARNER, of Sunderland.

VICE PRESIDENTS,

LEVI STOCKBRIDGE, Amherst.
JOHN A. MORTON, Hadley,
FREDERICK W. FIELD, Leverett.

AUSTIN EASTMAN, Amherst.
PHINEAS BRIDGMAN, Belchertown
JOHN JONES, Pelham.

SECRETARY AND TREASURER,

R. W. STRATTON, of Amherst.

EXECUTIVE COMMITTEE,

J. P. GRAY, Amherst.
OLIVER WATSON, Amherst.
EDMUND HOBART, "
HENRY CUMMINGS, Hadley.
ENOS D. SMITH, "
PARKER D. HUBBARD, Sunderland.

EDWARD N. SMITH, Sunderland.
HUMPHREY S. LEACH, Leverett.
W. B. KIMBALL, Enfield.
L. S. NASH, GRANBY.
L. V. B. COOK, Belchertown.
NEWTON MONTAGUE, So. Hadley.

AUDITOR,

O. G. COUCH, of Amherst.

DELEGATE TO THE STATE BOARD OF AGRICULTURE,

JOHN A. MORTON, Hadley.

LIFE MEMBERS

OF THE

Hampshire Agricultural Society.

HONORARY LIFE MEMBERS.

Hon. A. H. Bullock, of Worcester.
 Hon. C. C. Chaffee, of Springfield.
 Hon. George T. Davis of Greenfield.
 Hon. Edward Dickinson, of Amherst.
 Charles L. Flint, Esq., of Boston.
 Prof. Wm. C. Fowler, of Durham, Conn.

W. C. Goldthwait, Esq., Longmeadow.
 Rev. F. D. Huntington, D. D., Boston.
 Z. C. Montague, Esq., of Amherst.
 Hon. J. Y. Smith, of Prov. R. I.
 Hon. M. P. Wilder, of Dorchester.
 Hon. Henry F. French, of Boston.

AMHERST.

Adams, Asa
 Adams, Mrs. Asa
 Adams, Charles
 Adams, John S.
 Adams, Mrs. John S.
 Adams, John Q.
 Ainsworth, Foraeater
 Albee, John E.
 Aldrich, Charles P.
 Allen, Mrs. Hiram H.
 Allen, Lysander H.
 Allen, M. Adams
 Ayers, Elijah
 Ayers, Mrs. Elijah
 Albee, Mrs. Lydia
 Allen, James W.
 Aldrich, Nehemiah
 Allen Benj. E.
 Baker, Alfred
 Baker, Mrs. Alfred
 Baker, Enos
 Baker, George
 Baker, Mrs. George
 Baker, Joel
 Bangs, Charles H.
 Bangs, Danforth K.
 Bangs, Mrs. Danforth K.
 Barnard, Alvin
 Barnard, Mrs. Alvin
 Bartlett, Mrs. David
 Bartlett, Moses S.
 Bartlett, Lewis A.
 Barrows, William
 Belden, Horace
 Belden, Timothy C.
 Billings, Warren S.
 Blanchard, Horace
 Boltwood, Lucius
 Boltwood, Hon. L. M.
 Boltwood, William
 Boltwood, Mrs. William.
 Braley, John
 Bridgman, Guilford
 Bridgman, Mrs. Mary S.
 Briggs, Ebenezer
 Burnham, George
 Burnham, Mrs. George
 Bliss, Zenas W.
 Carter, Samuel C.
 Carter, Mrs. Samuel C.
 Chapin, Otis H.

Church, Elihu S.
 Church, Mrs. E. S.
 Church, Spencer
 Clapp, Oliver M.
 Clark, Simeon
 Clark, Mrs. Simeon
 Clark, Prof. Wm. S.
 Clark, Mrs. Wm. S.
 Cobb, Henry
 Cobb, Mrs. Henry
 Conkey, Ithamer F.
 Conkey, Mrs. Ithamer F.
 Conkey, Miss Jennie C.
 Conkey, Edward
 Conkey, Miss Kate
 Conkey, William
 Converse, Daniel
 Converse, Mrs. Daniel
 Cook, David S.
 Cook, Mrs. David S.
 Cook, Enos F.
 Cook, Mrs. Enos F.
 Cook, Rev. George
 Cooley, Mrs. George
 Cooley, Allen
 Cooley, Moses D.
 Cooley, Samuel Dexter
 Cowles, Chester
 Cowles, Clinton J.
 Cowles, Mrs. Clinton J.
 Cowles, Enoch
 Cowles, Mrs. Enoch
 Cowles, Erastus
 Cowles, James
 Cowler, Mrs. James
 Cowles, Mrs. Jonathan
 Cowles, Jonathan Jr.,
 Cowles, Mrs. Jona. Jr.,
 Cowles, Levi D.
 Cowles, Mrs. Levi D.
 Cowles, Moses
 Cowles, Mrs. Moses
 Cowles, Ransom
 Cowles, Mrs. Ransom
 Curtis, Oliver H.
 Curtis, Mrs. Oliver
 Cushman, Avery R.
 Cushman, Mrs. Avery R.
 Cushman, Ephraim
 Cushman, Jr., Ephraim
 Cushman, Jr. Mrs. E.

Cushman, John R.
 Cushman, Mrs. John R.
 Cushman, Sanford C.
 Cushman, Mrs. S. C.
 Cutler, E. Pomeroy
 Cutler, Miss Esther
 Cutler, George
 Cutler, Mrs. George
 Cutler, William
 Cutler, Mrs. S. F.
 Clapp, Miss Hattie
 Chittenden, Mrs. Erastus
 Crosier, Mrs. James
 Clark, Mrs. Stillman D.
 Couch, O. G.
 Couch, Mrs. O. G.
 Dana, Joseph
 Dana, Joseph D.
 Darling, Benjamin R.
 Deuel, Charles
 Deuel, Mrs. Charles
 Dexter, David
 Dickinson, Asa
 Dickinson, Bela U.
 Dickinson, Miss Charlotte
 Dickinson Charles
 Dickinson, Daniel
 Dickinson, Mrs. Daniel
 Dickinson, Mrs. Edward
 Dickinson, Miss Emily E.
 Dickinson, Enos
 Dickinson, Enos 2d
 Dickinson, Mrs. Enos 2d
 Dickinson, Joseph
 Dickinson, Josiah
 Dickinson, Miss L. N.
 Dickinson, Miss Lovina
 Dickinson, Miss Lydia
 Dickinson, Marquis P.
 Dickinson, Mrs. M. F.
 Dickinson, Moses B.
 Dickinson, Mrs. Moses B.
 Dickinson, Mrs. Oliver
 Dickinson, Porter
 Dickinson, Samuel S.
 Dickinson, Mrs. Samuel S.
 Dickinson, Miss Sarah M.
 Dickinson, Waitstill
 Dickinson, Mrs. Waitstill
 Dickinson, William
 Dickinson, William A.

- Dickinson, Mrs. William A.
 Dickinson, William E.
 Dickinson, William W.
 Dickinson, Mrs. Mary
 Dickinson, Mrs. B. H.
 Dickinson, Chas. R.
 Dunlap, Samuel
 Dunlap, Mrs. Samuel
 Dutton, Alonzo
 Dutton, Mrs. Alonzo
 Eastman, Austin
 Eastman, Mrs. Austin
 Eastman, Mrs. Baxter
 Eastman, Solomon K.
 Eastman, Chas. A.
 Eastman, Mrs. Chas. A.
 Eastman, George H.
 Eastman, Wm.
 Eastman, Mary Caroline
 Emerson, Mrs. Sarah E.
 Edwards, Simeon E.
 Ferry, Miss Sarah P.
 Fish, Cummings
 Fish, Mrs. Seth
 French, Miss Mary
 Field, Edwin G.
 Field, Mrs. Edwin G.
 Galland, George B.
 Gaskill, Chester
 Gates, Lansford
 Gaylord, Elazel
 Gaylord, Mrs. Wm.
 Graves, George
 Gray, Joseph P.
 Gray, Mrs. Joseph P.
 Gunn, Lyman
 Goodale, Lewis
 Hall, Mrs. John B.
 Harlow, Nathaniel L.
 Hastings, Edmund
 Hastings, Mrs. Edmund
 Hastings, James
 Hastings, Mrs. James
 Hastings, Joseph C.
 Hastings, Mrs. Joseph C.
 Hastings, Mrs. Thomas
 Haskins, John H.
 Haskins, John H.
 Haskins, Henry W.
 Haskins, Mrs. Harriet C.
 Hawley, Harrison
 Hawley, Justin
 Hawley, Stetson
 Hawley, Mrs. Stetson
 Hayward, Mrs. Chas. F.
 Harrington, Sam'l F.
 Harrington, Sam'l F.
 Hills, Henry P.
 Hills, Leonard M.
 Hills, Mrs. L. M.
 Hills, Liberty
 Hills, Samuel
 Hills, Samuel T.
 Hills, Mrs. Samuel T.
 Hills, Dwight L.
 Hitchcock, Prof. Edward
 Hitchcock, Mrs. Edward
 Hobart, Edmund
 Hobart, Mrs. Edmund
 Hobart, George W.
 Hobart, Mrs. George W.
 Hobart, Jeremiah W.
 Hobart, Joshua
 Hobart, Stillman
 Hobart, Mrs. Stillman
 Howard, M. W.
 Howard, Mrs. M. W.
 Howard, Roswell H.
 Howland, Warren S.
 Howland, Mrs. W. S.
 Hubbard, Ethan D.
 Hubbard, Mrs. Ethan D.
 Hubbard, Hon. B. B.
 Hubbard, Mrs. R. B.
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 Henderson, Mrs. A. B.
 Hunt, Wm. W.
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 Ingram, Harrison
 Ingram, Mrs. Harrison
 Ingram, Rufus
 Ingram, Lucius
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 Johnson, Ers. Earl
 Johnson, Orrin
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 Kellogg, James
 Kellogg, Lyman
 Kellogg, Mrs. Lyman
 Kellogg, Willard
 Kellogg, Willard M.
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 Kenfield, Mrs. Chas. S.
 Kellogg, Henry C.
 King, E. A.
 Kendrick, B. F.
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 Loomis, Anstin D.
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 Marshall, Ansel C.
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 McCloud, Mrs. Milton
 McMaster, Charles
 McMaster, Mrs. Charles
 McMaster, Albin
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 Merrick, Rev. James L.
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 Merrill, Miss Harriet O.
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 Munsell, Guy C.
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 Nash, Mrs. Charles
 Nash, Henry C.
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 Needham, Emory H.
 Needham, Mrs. E. H.
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 Nims, Seth
 Olney, Mrs. Amira
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 Palmer, Frederick A.
 Palmer, Mrs. F. A.
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 Pomeroy, Mrs. David
 Pomeroy, Lorenzo H.
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 Reed, Thomas
 Reed, Mrs. Thomas
 Rich, Alpheus
 Roberts, Mrs. Fanny H.
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 Robinson, Ferdinand
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 Russell, Mrs. Emerson
 Smith, John W.
 Smith, Mrs. John W.
 Stratton, R. W.
 Stratton, Mrs. R. W.
 Sisson, John
 Sisson, Lucius W.
 Sisson, Taber T.
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 Smith, Samuel D.
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 Smith, William B.
 Smith, Mrs. William B.
 Smith, Wm. W.
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 Taylor, Mrs. Israel H.
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 Thayer, Reuben
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 Wiley, Miss Dolly T.
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 Warner, George
 Watson, Oliver
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 White, Martin
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 Whitney, Simon W.
 Wiley, John
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 Williams, Mrs. Enos D.
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 Williams, Lucas
 Williams, Orrin
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 Cowles, David S
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 Hawley, Warren F
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 Hunt, Horatio C
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 Kellogg, Benj A
 Kellogg, Mrs Martin
 Kellogg, Stillman
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 Montague, Royal M
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 Powers, Mrs Alfred
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 Russell, John
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 Russell, Samuel

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 Smith, Chester
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Leach, Humphrey S	Rice, Mrs Josiah	Woodbury, Mrs Jason
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Judd, Edwin HJudd, Watson S
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Lathrop, Paoli
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Lyman, Mrs L W
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Smith, Edward L
Smith, Gilbert A
Smith, Mrs Gilbert A
Smith, Henry N
Smith, Jason
Smith, Mrs Jason
Snow, Mrs Sheldon
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SUNDERLAND.

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Bowman, Mrs William
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Brown, Mrs Sylvester
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Childs, Mrs Israel
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Chittenden, Mrs L O
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Crocker, Stoughton D
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Darling, B C
Darling, Mrs B C
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Hunt, Mrs Zebina
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Richards, Mrs P N
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Rowe, Mrs A E
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Smith, Mrs Elihu
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Smith, Mrs Nathaniel
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Warner, Luther C
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