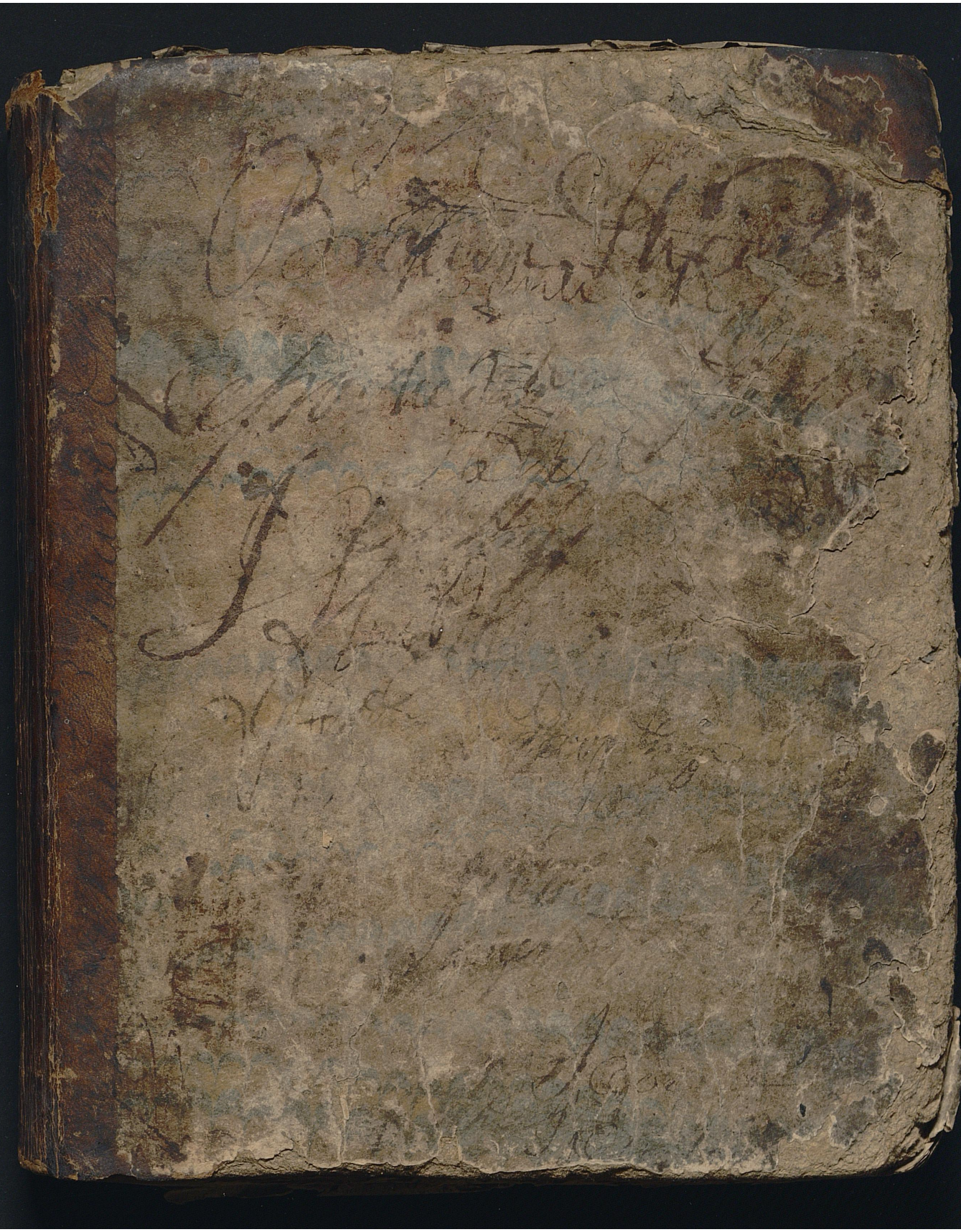

ON THE DEAT

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She has gone

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And reste

No more shall her
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And dwells in

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She

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In heaven where
And walks with
Of glory

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Thou disconsolate
Your daughter
In heaven

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And

In heaven
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And more

...y thirty cents ...

To cure Sheep Skins with the Wool on.—Take a spoonful of alum and two of saltpetre; pulverize and mix well together, then sprinkle the powder on the flesh side of the skin, and lay the two flesh sides together, leaving the wool outside. Then fold up the skin as tight as you can, and hang it in a dry place. In two or three days, as soon as it is dry, take it down and scrape it with a blunt knife, till clean and supple. This completes the process, and makes you a most excellent saddle cover. If, when you kill your mutton, you treat the skins this way, you can get more for them from the saddler, than you can get for the wool and skin separately disposed of otherwise.

Other skins which you desire to cure with the fur or hair on, may be treated in the same way.—[Emigrant's Hand-Book.

Unburnt Bricks.—The erection of houses with unburnt bricks, according to the plan recommended in a recent report issued by the United States commissioner of patents, has been commenced in this vicinity. Mr. John Hancock has built a neat cottage of the new material, moulded and manufactured in August last, by Mr. Edward Cox, brickmaker, from clay obtained near the Washington Cotton Factory, at Gloucester Point, New Jersey. In the course of a few weeks, they became hard and dry through the influence alone of the sun and wind. Each brick is 12 inches long, 6 inches broad, and 6 inches deep—containing quantity and substance equal to about 4 common bricks and one-third. The experiment is completely successful, and if extensively adopted, will effect a great saving of expense in building in many parts of the Union.—*Philadelphia Courier.*

Seeding with Clover.—It may not be known to all farmers, who raise their own clover seed, that the straw, after threshing, contains enough seed to give a thick seeding to the land, if spread over the surface. Dr. Cook, of Sodus Point, New York, pursues this practice very successfully. He spreads a thin coat of the straw over the ground as soon as it is harrowed, which does not injure, but rather benefits the grain, as it comes up through the straw which afterwards decays. The seed vegetates well and affords a very thick growth of clover, or, to use the Doctor's own words, "as thick as the hair on a dog's back."

A Valuable Receipe.—A gentleman of this county who has tried it successfully, informs us that a decoction of the Tomato, is a never failing remedy for Bed-bugs.—This discovery is an important one, as it substitutes a simple and harmless remedy for the poisonous substances so often used.

A table-spoonful of common salt and a spoonful of vinegar, in half a pint of water, taken warm, is recommended as an infalliable cure for dysentery, or cholera morbus.

Adam Harrington Esq. of Shrew

DISEASED POTATOES.

Mr. Editor:—As the potato rot is assuming a very alarming appearance within the last week in this vicinity, I will give you the result of an experiment in my garden the present season.

Noticing, some time since, a recommendation to mow off the vines of potatoes to prevent the rot, I caused the vines from a part of my Mercer potato patch in my garden to be mown off, when the potatoes were half to two-thirds grown, and the result is highly gratifying. Those not mown off are, a large proportion of them, diseased and rotten, and among those mown off not one diseased or rotten potato can be found.

I think farmers who have late fields of potatoes, where the vines as yet show no signs of disease, (but if suffered to remain will, in a few weeks become worthless,) may be able to save them by mowing the tops off without delay. The potatoes, where the vines have been mown, appear nearly or quite as large as those where the vines are not mown off. One

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REMARKS ON COOKING VEGETABLES.—To boil them in soft water will preserve the color best of such as are green; if you have only hard water, put to it a teaspoonful of salaratus. This branch of cookery requires the most vigilant attention. If vegetables are a minute or two too long over the fire, they lose all their beauty and flavor.

Green Peas.—Put your sauce pan on the fire half full of water; when it boils. put the peas in, with a tablespoonful of salt; let them boil till they are done; that is, from twenty to thirty minutes, according to their age; then drain them in a colander, put them in a deep dish, and pour melted butter over them.

As young chickens and peas usually make their appearance at the same time, I will here give directions for making one of the most delicate soups that can be made: Take the trimmings of the chickens, which consist of the giblets, neck, and feet; put them in a pot with a little salt; shell the peas, putting the largest aside and the oldest in the soup; boil the largest alone, and when you put some chopt parsley, onion, a sprig of thyme, a piece of butter the size of a walnut, rubbed in flour, put the young peas in; toast some bread, cut in sippits,* lay them in the tureen, pour half a pint of cream over it, dish the soup, and send to table. This is a delicious soup, within the reach of almost every one.

MAY, 1846. A VIRGINIAN.

*This word, *sippits*, we apprehend will puzzle some of our readers.—ED.

PREVENTION OF MILDEW ON GRAPES.—Early in the spring, the main stems are peeled or scraped quite clean, then are whitened with a mixture of lime and sulphur, as much of the latter as to give a very strong smell. Since using this composition, a correspondent states his grapes have been perfectly free from mildew.—*N. E. Farmer.*

Selection of Seed Corn.

A writer in the American Farmer, says in the selection of his corn for seed, he always pursues the following plan; and remarks in regard to others:—"I would advise that in cutting the tops off their corn this fall, to leave the top on those stalks having two or three fine ears, and which are very forward and the shuck or husks dry and white, thereby showing their forwardness. By the top, they can easily distinguish the seed corn at gathering time, and gather and house it to itself, and not take the shuck off till planting time in spring, keeping it until then secure from rats and vermin. And by continuing this process a few years, they will materially increase their corn crops, with so little trouble that no practical farmer should fail to try it.

I have never known one to try it, who did not acknowledge its benefits and increased yield of corn. Several have lately rode through my corn crop, and every one expressed their great surprise at seeing vastly more stalks with four or five large ears on each, than they ever saw before, and not one in many dozen without two or three fine ears on them. I ask all to try it a few years, and if not pleased with the result, to discontinue it. By this process they materially increase the product, and increase its forwardness. I am fully satisfied from long experience, of the great advantage of reserving the best of many of our products for seed, and letting them grow fully ripe before harvesting; and earnestly recommend the same to all cultivators of the soil.

BROKEN-WINDED HORSES.—The Prairie Farmer says:—"Whoever is so unfortunate as to have a heavy or broken winded horse, and desires to cure or make him better should not suffer him to drink for some time any other drink than weak lime water. The horse will soon relish this, and it seldom fails to procure a radical cure."

I will state another way for those who may prefer it. Take from one to two table spoonfuls of ground plaster of Paris, and stir the same into his messes three times a day. At first, if on hand, bran for two or three days—then bran and oats for a few days more, and then clear oats for a few days, with ground plaster, as above directed in the messes.

TO MAKE GINGER BEER.

Take an oz. of powdered ginger, half an oz. of cream of tartar, a lemon sliced, two pounds of loaf sugar, and one gallon of water. Mix all together, and let it simmer over the fire for an hour, then put a table spoonful of yeast into it. Let it cool and bottle it up tight for use.

TO SWEETEN BUTTER.—By adding two and a half drachms of carbonate of soda, to three pounds of either fresh or salt butter, possessing a disagreeable flavor, renders it perfectly sweet. Soda produces the same results when added to other culinary grease as dripping, lard, &c.

Corns between the toes are often very troublesome and exceedingly painful; and are frequently so situated as to be inaccessible to the usual remedies. Wetting them with hartshorn, or with lemon juice, will, in most cases, cure them for a time. A small slip of wadding put around a toe that has a corn, and renewed every day, will give it much ease by interposing its softness between the corn and the pressure of the stocking and shoe.

Lexington April 13th 1805

To Medicines Sold	"	15	3
# Sytharge lbs	"	4	6
Sac: Saturnum lbs	"	4	6
# W Wilson Pr boy			
To 3 p Essence Lemon Viol		3	0
# Drawer Dr			
To 7/6 for candles bought of michael			
# Drawer Dr			
To 7/6 for candles bought of Michael			
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To 1/6 for thread use of the shop			
# Brown & Warfield			
To ℥i Mic: opii ℥ii Vitriolic Ether			

Pear Trees.

Mr. Samuel Ford, at a meeting of the Phladelphia Society for promoting Agriculture, held on the 7th ult., made the following statement as to his method of improving the fruit of the pear-tree. He said, "From experience, I can state the advantage to be derived from the application of iron to the roots of the pear trees. It is known to all naturalists that iron enters largely as a component part into the fruits of the pear tree; and as many of our choicest varieties have very much deteriorated, I feel it a duty to state that my fruit has been much improved, and some that were almost worthless restored by the following applications:—During the winter, when the frost will admit, I have my trees dug round to the distance of three feet, baring up the upper roots, and then have applied a bushel or more of cinders from blacksmith's shop—old iron would be better. This oxydises by the rains of the season, and is taken up in the sap as it ascends in the spring.—This is a simple experiment, and one that will be highly prized by all the lovers of fine fruits.—Extract from the minutes. AARON CLEMENT, Rec. Sec.

To know good flour [illegible]

ceives, he will, necessarily fall into poverty.—*Hunt's Merchant's Magazine.*

Dr. Franklin, in speaking of edecation, says: "If a man empties his purse into his head, no one can take it from him."

Charcoal ground to powder is one of the best things ever discovered ts clean knives. This is a late and valuable discovery.

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 lye, (made from ashes without lime) and a porter bottle of purified pyroligenous 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 flavoured, without the waste occasioned by the drying and filth of smoking in the chimney or smoke-house.—[Newport Republican.]

An Extraordinary Surgical Operation in a case of liver complaint, was lately performed by Dr. J. B. Tarbell of New York, by opening the side of the patient and removing the diseased portion of the liver. The patient was a middle aged man who had suffered severely for many years, and lately had given up all hopes of recovery. So says the N. Y. Tribune.

REMEDY FOR THE BOTTS.—A correspondent of the Albany Cultivator says: "Having seen many horses die with the botts and [illegible] edies given without effect, I was induced by a merchant in Cambridge to try the following for a horse of my own, after I had tried most of the remedies in common use without effect, and given him up for lost:—Half pint of vinegar, half pint of soft soap, half pint gin, and half pint molasses, well shaken together, and poured down while foaming. To my great surprise, the horse was in five minutes wholly free from pain, and ate freely; the next morning I was on my journey. I have since recomended and given the same in perhaps fifty cases, with the same good effect; not in one instance has it failed to effect a perfect cure.

TO SWEETEN BUTTER.—By adding two and a half drachms of carbonate of soda to three pounds of either fresh or salt butter, possessing a disagreeable flavor, renders it perfectly sweet. Soda produces the same results when added to other culinary greases, as dripping, lard, &c.—*Far. Herald.*

MANAGEMENT OF FRUIT TREES.—We find the following letter, from Robert L. Pell, of Ulster county, New York, in the Public Ledger. "For the years I have been experimenting upon the ple tree, having an orchard of twenty thousand. ewton pippin apple trees; I have found it very profitable to wait for what is termed the bearing year, and consequently it has been my study assist nature, so as to enable the trees to bear year; I have noticed that it bears more profuse than any other tree, and consequently requires the intermediate year to recover itself, by extracting from the atmosphere and earth the requisites to enable it to produce. If unassisted by it, the intervening year must be necessarily lost. , however, it is supplied with the proper sustenance, it will bear every year. Three years ago, April, I scraped all the rough bark off a few of e apple trees in my orchard, and washed the unks and limbs within reach with soft soap, immed out all the branches that crossed each ther early in June, and painted the wounded part ith white lead, to keep out the moisture, then plit open the bark by running a sharp pointed nife from the ground to the first set of limbs, in he latter part of the same month, which prevents he tree from becoming bark bound, and gives the mer wood an opportunity of expanding. In July placed one peck of oyster shell lime around each ree, and left it piled about the trunk until November, when I dug the lime in thoroughly. The ollowing year I collected from those trees one housand seven hundred barrels of fruit, some of hich was sold in New York for $4, and the balance in London for $9 per barrel. Strange as it may appear, they are literally bending to the round with the finest fruit I ever saw, a specimen f which is before you. The other trees in my orchard, not treated as above, are barren, next year (1844) being their bearing year."

☞ Boil blackberries with sweetning and thickened with flour, and when done they will be of the consistency of thick hasty pudding.—Eat the same with milk. Do you know of any thing better? If you do, then speak up and let us know—yea, thunder forth the truth to this adulterous generation. Cry aloud and spare not!

NICE AND WHOLESOME SWEETMEATS FOR FAMILY USE.—Pare, or not, as you chose, a quantity of sweat apples ; put them in an earthen or stone pan ; add a little sugar and molasses, and if the apples are not sufficiently juicy, a little water ; cover with a thick paste of flour and water, and put into a brick oven with your bread. Let them remain in over night. They will be found a delicious sweetmeat, having the flavor of baked pears.

Scalding Milk.—The Devonshire mode of managing milk, whether intended for the churn or otherwise, is, to scald it immediately, as it is strained from the cow. After this operation, it does not sour so soon, even in summer ; and if it is intended for butter making, you have sweet milk for family use, after the cream is taken off. In winter, the cream that is taken from scalded milk will not require more than 15 minutes churning to bring it into butter.

To Make Good Yeast.—Take of good flour 1 lb., of brown sugar 1-4 lb., and a small quantity of salt ; boil in two gallons of water for an hour or more, and let stand till cool, or perhaps milk warm ; then bottle and cork for use.

One pint of this yeast, says the 'Lady's Annual Register,' will be sufficient to make 18 lbs. of bread. A lady of *our* acquaintance, and who, by the way, is noted for her good housewifery, says that with one and a half pint she makes 36 lbs. We can testify to the superior quality of her bread.—*Maine Cultivator.*

BULBOUS ROOTS.—Now is the time for setting hardy bulbous roots of all kinds, such as tulips, hyacinths, irises, crocuses, narcissuses, &c.. But where they have been suffered to remain in the ground, the roots have already put forth, and they should not be disturbed till after the foliage has yellowed next summer, when they may be taken up and re-set, or (as is the best way) retained in the house till October and then set where they are wanted.

Peonies should be transplanted this mouth. It injures them greatly, to remove them in the spring.—*Worcester Spy.*

Melons.

M. B. BATEHAM, Esq.—My plan for growing melons and similar vines, (which you saw in practice at my garden last summer,) is as follows: In the centre of a bed, about 20 feet square, form a mound

JERUSALEM ARTICHOKES.—As the cultivation of this root for hogs, sheep, and cattle is attracting the attention of farmers, we have thought it worth while to publish the following remarks from the Ohio Cultivator. Messrs. George, Lapping, & Co. can supply a large quantity of these bulbs to such as would like to give them a trial:

The artichoke is but very little known as a farm crop yet, and its properties and uses are not understood or appreciated as they should be. This root possesses a strong propensity to grow. It seems to thrive on almost every kind of soil, and is less affected by the season than any other crop with which I am acquainted. Of its ability to withstand frosts and severe drought, I had the fullest proof the past season. While all other crops in this section of country were nearly destroyed by these influences, my field of artichokes stood out in bold relief, as it in defiance of the worst weather that could grew on and produced a splendid crop. As a root crop it possesses decided advantages over all others, in being more certain, and costing less in its production, while in point of value or nutriment, I believe it is not inferior to any—the opinions of some learned men to the contrary notwithstanding.

In addition to the value of the roots, the tops, when cut in season and rightly cured, furnish a large amount of fodder, (say from three to five tons per acre,) which is much relished by sheep, horses, and cattle; add to these advantages, it does not require planting after the first season, and the crop may be left in the ground all winter without any danger of injury from freezing; on the contrary, the roots are benefitted by the frosts of winter.

I have fed these roots to all kinds of stock, and they all seem to relish them much. The two last seasons I have fed them to my whole flock of sheep, and the effect evidently was to increase the growth of wool and cause the ewes to yield an abundance of milk, as shown by the large fleeces and the fine, thrifty, and vigorous lambs. Previous to using artichokes, I fed potatoes in the same manner, but I give the former a decided preference.

I have tried several modes of cultivating the artichoke. The plan I would recommend is to put the ground in good order, as for potatoes or corn, then with a plough, open furrows four inches deep and three feet apart, as straight as possible, so that a plough or cultivator can work between, close to the rows. Then drop the sets ten inches apart in the furrows, (if large sets are used, they can be cut into pieces of three or four eyes each, like potatoes,) then cover with a plough, and smooth with a light harrow.

The after-culture to consist of a thorough harrowing about the time the first plants make their appearance, followed by two or three dressings with a cultivator on suitable intervals during the early part of summer—nothing more is necessary to ensure a good crop.

I generally leave the crop in the ground till the frost is out in the spring, I then plough the ground and gather all the roots that can be found, then plough again and gather again. When all are gathered that can be found in this way, there will be enough roots left to fill the ground with plants for a new crop. When the young plants appear above ground, all that is necessary to be done is to go through with a cultivator and cut them up in such a manner as to leave rows as when first planted. By repeating this cultivating two or three times, the work will be done for a second crop.

It is advisable to plant artichokes where they can remain for quite a number of years, as it is difficult to eradicate the roots from the ground, and, besides, the trouble and expense of replanting is thereby avoided.

It will, of course, be necessary to manure the ground occasionally, unless it is uncommonly rich. This can easily be done immediately after gather-

NEW-ORLEANS, September 12.

Antidote against Yellow Fever.—We publish the following letter, from a gentleman resident in Shawneetown, Illinois, entire, recommending the leaf of the Plantain tree as an antidote against yellow fever, with the impression that the unostentatious earnestness and benevolent views of the writer will at least entitle it to a trial; though we are disposed to think that the periodical epidemics which have their origin on the shores of the Gulf of Mexico, and those contagious fevers which occasionally visit and depopulate the Atlantic cities, are different in their nature, and that the proposed remedy will fail in effecting a cure in New Orleans when at Philadelphia it might prove a sovereign antidote.—[*Louisiana Adv.*

Shawneetown, July 5, 1829.

Editor of the Louisiana Advertiser,

SIR,—Our information is that the Yellow Fever has commenced its ravages in your city. Will it be considered presumption in an individual because he is not a physician, to communicate what he believes, from his own experience, and veritable testimony, to be a remedy for this fatal disease? Will you, sir, consider me presumptuous, and laugh at my simplicity? I trust you will not, and therefore venture to state this remedy, viz:

The Juice of the broad or narrow leaved Plantain, either will answer.

The dose—An ordinary sized wine glass full every ten minutes until the fever intermits, which will be in two to three hours.

The patient to be kept in a free circulation of air, and allowed to drink water *ad libitum*.

On the intermission of the fever, 20 to 30 grains of calomel should be given, combined with an active purgative, jalap for instance.

My knowledge of the antifebrile virtues of the juice of the Plantain is derived from the use of it in Philadelphia, during the prevalence of yellow fever there, where it has been employed successfully alone.

I have been long anxious to have this information made known to the inhabitants of New Orleans; and have twice or oftener urged the use of it to individuals going there, should opportunity occur in which they could apply or recommend its application. I should have adopted the course I now take ere this, but an obscure individual, sir, how could I expect to be listened to. Confident of the excellence of the means proposed, I can no longer defer offering them to the afflicted of your city if you will permit me, through you, not that you should incur any responsibility, but that you may simply offer the suggestion in any way that you may think proper, so that the public may come into the possession of the remedy.

That physicians will scout the prescription, I have no doubt; not because they are dishonest—I do not believe that of them—but they dislike that the uninitiated should dabble in the mysteries of the art.

I subscribe my proper name to this letter—not from vanity—but because I would have it distinctly understood that I feel myself free from blame in writing it, because I wish no concealment, and because I am not ashamed of the remedy proposed.

The plan I adopted to procure the juice of Plantain was, to bruise the leaves in a mortar, add a little water, and then press it through a coarse cloth by wringing it with the hands.—More efficient means may readily be adopted, because it is within the reach of almost every one.

Respectfully, THOMAS PALMER.

CHURNING BUTTER.—Every good housewife knows that at the times, for some peculiar causes, most generally extra sourness or bitterness of the cream, much difficulty is experienced in making the cream into butter. A lady writer in the Indiana Farmer, recommends the following course in such cases. We have for years used soda, or saleratus for the same purpose, and found them usually successful:

"I wish to inform my sister butter-makers, of the means I used which so successfully removed the difficulty. I churned perhaps three hours, to no purpose, and then tried to think of something that I had read in the Indiana Farmer or some other periodical. I could not remember precisely, but I recollected the reason stated, was the cream being too sour. I then thought of sada, (pearlash I presumed would do as well,) and dissolved a large tea-spoonful in a pint of warm water, and as I poured it in, churning at the same time, it changed in a moment, and gradually formed into a beautiful solid lump of sweet butter."

ON THE SIGNS OF DEATH.—Dr. Descamps, of Milan, has presented to the French Academy of Medicine, a memoir on the real signs of death. He draws the following conclusions, intended to guide public authorities in the precautions that should be taken against the danger of interring, prematurely, persons not really dead:

1. A greenish blue color, extending uniformly over the skin of the belly, is the real and certain sign of death.
2. The period at which this sign appears, varies much; but it takes place in about three days, under favorable circumstances of warmth and moisture.
3. Thorough discoloration of various kinds, and from various causes, may occur in other parts, the characteristic mark of death is to be found only in the belly.
4. Apparent death can no longer be confounded with real death; the belly never being colored green or blue in any case of the former.
5. This coloring of the belly, which may be artificially hastened, entirely prevents the danger of premature interment.
6. There is no danger to public health, from the keeping of a body until the appearance of the characteristic sign of death.—*Lon. Med. Gaz., May, 1813, from Gaz. Med. de Paris, April 1.*

Directions for dying Red

Take a pound of mader mix it in warm water like ceasit the night before you intend dying & keep it warm then take three quarters of allum & a pint of strong vinegar & too pints of wheete bran mixing it in cold water put your yarn in the composition & simer it over the fire three or four hours then take it out & rench it in cold water scouer your kittle then mix mader east in could water & put in your yarn & let it simer three or four hours then ring it out & dip it in strong lye & hang it to the sun the proportion of this recipt for this deepist kind of red are a pound [illegible]ader to a pound of yarn

Valentine 4th

FATTENING TURKEYS.—On looking over some old papers, a few days ago, we come across the following curious mode of fattening turkeys. As thanksgiving is near at hand it may prove interesting to some of our readers:

"In the winter of 1818–'19, a gentleman in this city made the following experiment. He placed a turkey in an enclosure about four feet long, two feet wide, and three or four feet high. He excluded as much light as he could without preventing a circulation of air, and fed the turkey with soft brick broken into pieces with charcoal also broken, and with six grains of corn per day. Fresh water was daily supplied. The box or coop in which the turkey was placed he always locked up with his own hands, and is perfectly confident that nobody interfered with the experiment.

"At the end of one month he invited a number of his neighbors, among others, two physicians. The turkey, now very large and heavy, was killed and opened by the physicians, and was found to be filled up with fat. The gizzard and entrails were dissected, and nothing was found but a residum of charcoal and brick. To conclude the examination satisfactorily, the turkey was eaten and found to be very good. Last winter he again repeated the experiment with the same success.

"The circumstance which induced him to make the experiment is a very curious one. One of his neighbors informed him, that being driven from the city by the fever of 1793, his family recollected that some fowls that had lived in a kind of loft over his work-shop, had been forgotten in the hurry of their removal, and would certainly be starved. They were absent six or eight weeks, and on the retiring of the pestilence returned. To their great astonishment, the fowls were not only alive, but very fat, although there were nothing but *charcoal* and *shavings* that they could have eaten, and some water that had been left in the trough of a grindstone had supplied them with drink."

It appears from the above that turkies are a species of biped that thrive best on a Graham dish.

Mercantile Journal.

TO REMOVE FLIES FROM A ROOM.—Take half a tea-spoonful of black pepper, in powder, one tea-spoonful of brown sugar, and one table-spoonful of cream; mix them well together, and place in a plate where the flies are troublesome.

MEDICAL DISCOVERY.

Dr. Pertier, a German physician, states, that he has found the spirits of hartshorn (in the dose of a small teaspoonful in a glass of water) to counteract the inebriating effect of fermented liquors and spirits.

FROM THE PHILANTHROPIST.

Friend [illegible]ates—Please to inform the people through the medium of thy paper, that a strong decoction of TOBACCO is a complete preservative to the Cucumber at this season of the year, when they are so liable to be destroyed by insects. The application of the decoction may be made without any injury to the plant. W. J.

5th month 30th, 1821.

ALUM AND CHILDREN VS. FIRE!—We commend the following to the attention of parents. We scarcely open a paper, but a melancholy statement of "a child burnt" attracts our observation. We are indebted to the Louisville Dime for the annexed facts.—*Shelby News.*

"The danger and difficulty can very easily be avoided by the use of *alum.*

"When clothing are washed they should be rinsed out of alum water—the solution should be made tolerably strong. If the clothing, which has been newly washed, should require starch, the alum may be put in the starch water.

"Alum should be used on all occasions; it renders the clothing fire proof. All clothing about a house or a steamboat made of cotton, should be impregnated with alum. For instance, bed and window curtains, &c.; such articles generally having much fringing about them.

"This hint, if attended to, will prove a perfect safety to clothing from fire."

SALT FOR FRUIT TREES.—Last fall I purchased an acre of land, with about one hundred fruit trees on it. The land is a sandy soil, which some people consider of but little value this season, as it has been very dry. Last spring I spread on five bushels of salt among the trees. I mixed three bushels of salt with manure, and put one shovelful around each tree. The trees have grown more this season than for three years before. They have not suffered with the drought, as trees have in other places. I planted it with all kinds of vegetables, and the dry weather has not injured them at all. I think that salt is better than ashes or lime, for it produces both moisture and richness, and it keeps off all kinds of insects, worms and borers that destroy the peach tree.

GEORGE W. MAYNARD.

ANDOVER, August 12.

Our correspondent is not sufficiently particular. He mixed three bushels of salt with manure, and put it around the trees. He does not say whether he applied it close to the trees or spread it around some distance. The quantity would be about one quart to a tree, and if applied to the tree or very near it, there would be danger of killing it. It appears that the whole quantity of salt applied was eight bushels, which amount may be used to advantage for most all kinds of trees and vegetables.

Boston Cultivator.

WOOL.—We are indebted to Messrs. A. & M. Wentworth, merchants in this place, for an aggregate amount of cash paid out for wool in the town of Rockingham this season, which is the very handsome little sum of $32,000. In Charlestown, eight miles above here, on the New Hampshire side, we learn that $45,000 have been paid for wool in the same time. Thus making, in these two small towns, the good round sum of $77,000, paid out in one season for this great staple.

Bellows Falls Gazette.

TO POLISH MAHOGANY FURNITURE.—Rub it with cold drawn linseed oil, and polish by rubbing with a clean dry cloth, after wiping the oil from the furniture. Do this once a week, and your mahogany tables will be so finely polished that hot water would not injure them. The reason is this: linseed oil hardens when exposed to the air, and when it has filled all the pores of the wood, the surface becomes hard and smooth like glass.

TO MAKE CORKS FOR BOTTLES.—Take wax, hog lard, and turpentine, equal quantities, or thereabouts. Melt all together, and stop your bottles with it.

To forward the growth of vegetables, whether cucumbers, melons, &c., take a turnip, scoop out the inside, and fill the cavity with rich and fine earth; sow the seeds, and place in the warm part of the house. They will soon vegetate, and by the time the fear of frost has passed, may be set abroad in the open ground; the turnip offering no disturbance, but affording nutriment on its decomposition.

TO KILL WHITE WORMS AMONG CABBAGES.—Count de Gourcey, in his agricultural tour in England, states that Mr. Mure strewed a bed of cabbages with nitrate of soda after a rain, and the ravages of these insects immediately ceased.

Chinese method of mending China ware.

Take a piece of flint glass, beat it to a fine powder, and grind it well with the white of an egg, and it joins China, without rivetting, so that no art can break it in the same place. You are to observe that the composition is to be ground extremely fine on a painter's stone.

Lexington July 29th 1865

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SWEET POTATOES.

To the Agricultural Society of South Carolina, forwarded for publication by the Chairman of the Committee of Publications.

WACHO, FEB. 20, 1823.

The last year, (1822,) I selected two half acres of land, of a light sandy soil, as equally in quality as possible, with the view of ascertaining the most profitable mode of cultivating the sweet potatoe; namely, whether the seed ought to be cut into two or more parts, according to the usual practice, or to be planted whole. These two half acres were manured equally with long litter or straw from the barn-yard, and the same labour was bestowed on each. The result is as follows; the half acre planted with the cut seed produced 56½ heaped bushels, being equal to 113 bushels to the acre, and gave no vines in time for slip planting. The half acre planted with the whole seed, gave 108 bushels, being equal to 216 bushels to the acre, and produced vines early and in abundannce. As the experience of one year however, cannot lead to just conclusions in agriculture, I shall continue the experiment until I am perfectly satisfied as to the result.

This paper is laid before the Society, with a view of inducing others to institute a similar course of experiments.

J. MIDDLETON.

Receipt for destroying insects on plants.

Tie up some flowers of sulphur in a piece of muslin or fine linen, and with this the leaves of the young shoots of plants should be dusted, or it may be thrown on them by means of a common swansdown puff, or even by a dredging box.

Fresh assurances have repeatedly been received of the powerful influence of sulphur against the whole tribe of insects and worms which infest and prey on vegetables. Sulphur has also been found to promote the health of plants, on which it was sprinkled; and that peach-trees in particular, were remarkably improved by it, and seemed to absorb it. It has been likewise observed, that the verdure and other healthful appearances, were perceptibly increased; for the quantity of new shoots and leaves formed subsequent to the operation, and having no sulphur on their surface, served as a kind of comparative index, and pointed out distinctly the accumulation of health.

American Farmer.

COOKERY.

LEMON PUDDING.—Half a pound of butter and half a pound of sugar beat to a cream, five eggs beat to a high froth, grate in the rind of one large lemon, and squeeze in the juice, then add half a glass of brandy, wine, and rose water, (the three together to make half a glass.)—Two puddings.

PUMPKIN PUDDING.—Half a pound of butter, half a pound of sugar, beat to a cream, one pound of pumpkin stewed and passed through the cullender, four eggs, one wineglass of brandy, wine, and rose water, one teaspoonful of spice.

RECIPE FOR MAKING BLACK INK.—Two quarts rain water, one half pound nut-galls, three ounces gum senegal, (arabic,) three ounces sulphate of iron, soak the nut-galls in three-fourths of the water; the gum arabic in one half of the remaining water, warmed; the sulphate of iron in the other half; let them stand in the several vessels 48 hours, then mix them, and the ink is made.

This recipe for making the best black ink was received last winter from Dr. Webster, professor of chemistry in Harvard University.

MALDEN, August, 1843. [*Olive Branch.*

MILKING QUALITIES OF DURHAM COWS.—A correspondent of the American Agriculturist, writing from Troy, N. Y., says: "The following statement I am induced to communicate, to show the value of Durham stock for dairy purposes. A gentleman in this vicinity is the owner of two cows only; one a full blood Durham, seven or eight years old, and the other a four-year-old, seven-eighths Durham heifer. He informs me he kept an accurate account of their produce in milk and butter for thirty days. The result was as follows: 108 lbs. of butter, besides supplying a family of five persons with new milk and cream for ordinary family use, and nine quarts of new milk daily for a calf. The average weight of milk per day, from the oldest cow, was 68 lbs., and from the heifer 60 lbs., during the thirty days. One of the cows the gentleman purchased from the writer of this article. This statement may be relied upon as substantially correct. The cows were kept on *pasture only.*

"This experiment was made at the suggestion of a brother of the owner of the cow, who resides at the east, when he was visiting at his house, as he had doubts as to the superiority of Durhams over the native stock for the dairy; the result satisfied him that he was mistaken."

TO CURE SHEEP-SKIN WITH THE WOOL ON.—Take one spoonful of alum and two of saltpetre; pulverize and mix well together, then sprinkle the powder on the flesh side of the skin and lay the two flesh sides together, leaving the wool outside. Then fold up the skins as tight as you can and hang them in a dry place. In two or three days, as soon as they are dry, take them down and scrape them with a blunt knife till clean and supple. This completes the process, and makes a most excellent saddle cover. If when you kill mutton you treat your skins in this way, you can get more for the wool and skin separately than if disposed of otherwise. Other skins which you desire to cure with the fur on, may be treated in the same way.

SORE THROAT.—We have known several instances in which this distressing complaint, even in its worst stages, has been immediately alleviated and speedily cured by the following remedy: mix a penny worth of powdered camphor with a wine-glass full of brandy, pour a small quantity on a lump of sugar, and allow it to dissolve in the mouth every hour. The third or fourth time generally enables the patient to swallow with ease.—*Ex. paper.*

ROSES.—Some idea may be formed of the extent of the cultivation of ornamental plants by the nurserymen of England, from the fact that at the celebrated Sawbridgeworth Nursery, owned by T. Rivers, a single "quarter of dwarf roses, budded this year, contains eighty thousand plants; and that in the same nursery, twenty-four persons were constantly occupied [illegible] roses, during the whole of the month

it is worse to have no cook than a bad one; and as to good ones, they are hard to be found."

Mr. Lundy met this with one of his sweeping specimens of argumentation, and completely silenced his wife.

"But," said he, impatiently, "I can't wait your cook's movements; business must be attended to."

And away he flounced from the house. In ten minutes the bell rang.

"Tell Sarah that Mr. Lundy couldn't wait, and don't want any dinner," said Mrs. Lundy to the waiter.

This is one day's history in Mrs. Lundy's life. Need we wonder that she suffered? Need we be startled when told that she was killed by inches? adds the author.

But no one suspected this—not even Mr. Lundy himself. The idea that he was murdering his wife by a slow, cruel death, would have shocked him; and he would have felt the intimation of such a thing as an unpardonable outrage. And such was really a fact. He was murdering her.

Year after year, her duties and her toils increased. The history of a day that we have given, was an epitome of the history of her life. Mr. Lundy, wrapped up in his schemes of gain, and rigid in his notion of order, punctuality, and formal proprieties, had no real sympathy for his wife, and was ever complaining of the little irregularities of his household, ever adding to instead of relieving the oppressive, wearying, and ever-recurring duties that were bearing her down. It was a common thing for him, robust, and in high health, to sit in his easy-chair, with dressing-gown and slippers, and ask his tired wife, who could scarcely move without pain, to hand him this, that, and the other thing, to ring the bell for the servant, or even to go up to their chamber, and bring him something from a drawer, to which he was not willing that a domestic should go.

Meeker, more patient, more loving in her character grew Mrs. Lundy. By suffering she was purified. It made the heart ache to see her moving by the side of her erect, florid, elastic-treading husband, more like a pale shadowy form than a real substance—and to feel assured that in a very little while the places that knew her, and the children and friends who loved her, will know and love her no more.

At last she died, and six little ones were left without the affectionate care of a mother. If her husband, who wept so bitterly at her too early grave, did not murder her, we know not the meaning of the word murder. When it was too late, he could remember her long sufferings, her patience, her wrongs received at his hands; but while she lived, he was too selfish to apprehend or properly care for her.

Everywhere—in books of domestic economy, in tales, essays, newspaper paragraphs, and in current conversation—do we hear reiterated the lesson of woman's duty to her husband and in her household. She must have everything in order, and study the art of pleasing her lord as sedulously as if he were the most captious tyrant in the world. And verily, in his small way, he is too often a miserable tyrant. A woman is expected to be perfect in everything, and to do everything. No allowance is made for ill-health consequent upon her maternal duties, nor for the peculiar wearing and all-engrossing nature of the cares attendant thereon. But who writes and talks of the husband's duties? Who teaches him lessons of forbearance, patience, and kind consideration of his overtasked wife? Little is said on this score. The world goes on—and hundreds, like Mrs. Lundy, go down to the grave years before their time, and no one dreams that their husbands are accused of their death. But it is even so.—Not in maternal duties alone lies the cause of the wife's pale face and drooping form, but the overtask of her peculiar position. She is worked too hard—harder than the slave in the cotton field. Too often she is nurse and seamstress for half a dozen children, and superintendent of her household besides. She will bend over her needle night after night, in pain or suffering from lassitude, while her husband sits enjoying his volume by her side, not dreaming that his duty, in order to save his wife from toil, is to prolong his labors, if that be necessary, in order to afford her the assistance required in meeting the thousand wants of her children and household. If there are any extra tasks to perform, any extra exertions to make, the husband is the one who should perform or make them, not the wife, for he has superior strength.

We have a great deal about the husband coming home, wearied, from his store, counting-room, his office or his workshop; and the wife is repeatedly enjoined to regard him on this account, and provide comfort, quietude and repose, for him at home. This is well enough, and she should do so as far as lies in her power. But we doubt if as many men come home over-wearied with toil to their wives, as there are wives who are themselves over-wearied.

Husbands! if you love your wives, think of these things. Do not say that the story suits Mr. so-and-so admirably. Look narrowly into your own [illegible] at home, and see if it does not suit you in more th

ELDER

(SAMBUCUS, *Linn.*)

The virtues of this shrub, which is found in abundance in our fields, and is now in full bloom, are not sufficiently known among us In continental Europe it is valued and is used with success in many diseases. Chaptal, Parmentier, and others in their admirable dictionary of natural history, applied to the arts and to rural and domestic economy say, that from Hippocrates down to the present day it has been employed in medicine, and its virtues and properties unequivocally confirmed by time and experience

Its flowers are resolutive, anodyne, and emollient. Infused and drank like tea, they provoke and establish perspiration in certain fevers colds, and catarrhs; fried with eggs they are an agreeable purge; applied as a fomentation in a s of erysipelas, they reduce the heat and irritation, and prove excellent in all disorders of the skin. Warmed and applied to the forehead and temples they cure the megrim. They are used in a vapor bath for swollen legs, particularly in the dropsy, in which disorder the berries, inner bark, and roots of this plant are used with great effect as a diuretick and purgative. From the berries a *rob* or thick juice is extracted, which is given with success in bowel complaints, and in the dysentery.

The flowers give a fine perfume to vinegar, and to wine the flavor of muscat apples when laid on a bed of these flowers when dried, and then confined from the air, acquire an exquisite taste A decoction of its berries, dyes linen when passed through alum water, of a green brown colour; and excellent brandy can be distilled from them.

An English farmer in the county of Devonshire, in a season when the whole of the vegetation in his neighborhood had been destroyed by catterpillars, grasshoppers, and other insects, observed that the Elder remained untouched, in full health and vigor; this induced him to make an experiment which was attended with perfect success with boughs of the Elder tied together he went over his grounds, whipping and brushing gently his cabbage plants, turnips, an even wheat, which drove off all the insects who never returned He then tried the same operation on his fruit trees with equal effect Since this discovery has been made known, some boil the branches and leaves of this plant in water, and then sprinkle this decoction over young plants, which is said to prrserve them effectually from destruction by insects. A partieular account of this experiment was communicated many years ago to the Royal Society, by Christopher Gullet.

The leaves and flowers of this plant when sprinkled with molasses, and laid in places infested by cockroaches and ants, will drive them off PRO BONO PUBLICO.

1805

~~[illegible]~~

bowel complain
billious Aetic
burn a large cork
over a brisk fire
untill it is well
burned then pour
a tea spoon full
of brandy with a
small piece of loaf sugar
and a few drops of
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23.

Drawer

To 7/6

...st day.

NEW WAY TO RAISE CABBAGE.—We were presented, the other day, with a head of as fine cabbage as we ever saw, by Rufus McDonald, Esq., of Adams township. He had a waggon load of them, and he informed us that they were raised in the following manner: They were stalks, 'didn't head' last fall, but when pulled were set out in the bottom of a deep trench, prepared for that purpose, a slight frame-work of slabs or other materials was then built over them, and the whole covered with earth so deep as to be a protection against ... this position they have been

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FRANCE.—In the Assembly the bill for supp... e very fin- sing clubs and political bodies has been vote... nforms us, another year.

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Machine for loading stones.—G. B. (Frederick Co., Md.,) wishes to learn whether there is in use a simple, cheaply construc...

From the Louisville Public Advertiser.

PYROLIGNEOUS ACID.

The manufacture of this valuable acid has been commenced in Ohio, and is now offered for sale by the gallon or barrel, at the store of Messrs. Allen and Sontagg, Cincinnati. To those unacquainted with its properties, the following extracts (copied from the Cincinnati Gazette) will doubtless be interesting:

"The acid is highly antiseptic in its qualities, and has been applied in this city to the preservation and curing of meat. We saw some hams prepared by Capt. John Howe, which are not inferior to the best hams put up in the eastern markets.

He made use of this acid, mixed with his other usual ingredients, in proportion of about two quarts to a hogshead of meat. Its use entirely supersedes the necessity of smoaking—the hams coming out of the pickle are perfectly *smoked.* We also examined some beef cured by Messrs. Ashworth and Smith, very much in the same way. It has a fine flavor and exhibits a handsome appearance. From the specimens we have seen, and from such information as we can collect from the remarks of experimental chemists, both in Europe and America, we have no doubt that this acid will become a valuable ingredient for the preservation of meat in warm climates. Those who put up bacon for the New-Orleans and southern markets, will do well to try the experiment. We extract the following observations on this article from the 5th No. of the Edinburgh Philosophical Journal, being part of a communication made by Mr Ramsey, an eminent manufacturer of this acid, in Glasgow, Scotland.

"If fish be simply dipped in distiled pyroligneous acid of the specific gravity of 1.01[illegible], and afterwards dried in the shade, they preserve perfectly well. On boiling herrings treated in this way, they were very agreeable to the taste, and had nothing of the disagreeable empyromatic small, which those of earlier experiments had, which were steeped for three hours in the acid. A number of very fine haddocks were cleaned split, and lightly sprinkled with salt for six hours: after being drained, they were dipped for about three seconds in the pyroligneous acid; then hung up in the shade for six days; on being boiled, the fish were of an uncommonly fine flavor and delicately white. Beef treated in the same manner, had the same flavor as Hamburgh beef, and kept as well."

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NEW YORK FALL TRADE.

1846

...mes contains. (Ge... Manual.')

Substitute for white lead.—P. (Union Town, Pa.) From experience, we are unable to say what recipe would prove best, but prefer the following to any we at present recollect:

Take one bushel of unslacked lime, and slack it with cold water; when slacked add to it 20 lbs. of Spanish whiting, 17 lbs. of salt, and 12 lbs. of sugar. Strain this mixture through a wire sieve, and it will be fit for use, after reducing with cold water.—This is intended for the outside of buildings, or where it is exposed to the weather.—Two coats should be laid on wood, and 3 on brick. A whitewash brush may be used for laying it on, and each coat must be dried before the next is applied. This may be made any color you please. For straw color, instead of the whiting use yellow ochre; for lemon color, ochre and chrome yellow; for lead or slate color, lampblack; for blue, indigo; or green, chrome green.

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VATER MELONS HOW TO RAISE LARGE —It is obvious that every one ws that the better condition the nud is in the better any kind of seed vegetate. Ground that is prepared elon seed should be plowed very and made very loose. The seed d be planted at least ten feet apart, where they are planted the ground d be chopped up very light and left level wlth the surface. After ne has attained to the length of or eight feet take a hoe full of dirt y on the vine and pat light within inches of the end of the butt, the dirt ause the vine to take root and give me nutriment as the main root. It e continued throughout the season, no one knows the enormous size elons will grow except those who ried the plan. Try it who will, and will be paid for the little extra trou-

must be remembered that the ground be plowed deep and kept clean, for unqestionably true that the roots of er Melon vines run as far as the vin s itself. To prove this assertion, l experimenter when his vine has co d the ground, scratch a hole a here in his patch and he will find n merous running vines not quite as lar as the smallest sized nitting needles, o test the truth gather some of them ru hem in his fingers and smell of them Musk Melons and Pumpkins may b ised as above.—[Valley Farmer.

Loose Item

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ROME.—The latest accounts state that the
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[illegible] very uneasy st[illegible]

Loose Item

INCOMBUSTIBLE WASH.—Slake stone lime in a large tub or barrel, with boiling water, covering the tub or barrel, to keep in all the steam. When thus slaked, pass six quarts of it through a fine seive. It will then be in a state of fine flour. Now, to six quarts of this lime add one quart of rock or Turk's Island salt, and one gallon of water; then boil the mixture, and skim it clean. To every five gallons of this mixture, add one pound of alum, half a pound of copperas, by slow degrees, three-quarters of a pound of potash, and four quarts of fine sand or hard wood ashes, sifted.—This mixture will now admit of any coloring matter you please, and may be applied with a brush. It looks better than paint, and is as durable as slate. It will stop small leaks in the roof, prevent moss from growing over and rotting the wood, render it incombustible from sparks falling upon it. When laid upon brick work, it renders the brick impervious to rain or wet.—*Emigrant's Hand Book.*

The most important principle in life is a pursuit. Without a pursuit—an innocent and honorable pursuit—no one can ever be really happy and hold a proper rank in society. The humble wood-sawyer is a better member of society than the fop without brains and employment. Yet many of our young men strive only for the distinction awarded to fools. They are content to live on the products of other hands, and are, in truth, little better than bare-faced rogues. They live on ill-gotton spoils—go on tick—lie and cheat, rather than pursue a pursuit which would render them useful to themselves and mankind generally. None can be happy without employment—mental or physical. The idler becomes a fit candidate for the penitentiary or gallows.

IMPORTANT TO HOUSEKEEPERS.—A lady in Batavia, New York, has discovered a new method of washing clothes, which she highly recommends We copy it from the New York Tribune:

Washing Clothes.—I have lately found a new way of washing, which I think is a great help, although I never saw it in print. It consists in using turpentine. My mode of using it, is to take the men's week shirts Sunday evening, and put them into cold water to soak until morning, when I place them in a chaldron kettle, with good suds, and add the turpentine, and set them boiling till after breakfast, say one hour. I then take them into a barrel and pound them hard; rub them on a washboard; soap them, and lay them by til their time comes to boil again, and spread them on the grass. I use two tablespoonsful of turpentine to three or four pails of water.

FROM THE NATIONAL ADVOCATE.

INFLAMMATORY RHEUMATISM.

Scull Cap.—This valuable plant is acquiring considerable celebrity, and is now used in several diseases with effect. An instance has come to my knowledge, in which it has cured a violent *Inflammatory Rheumatism*

Some time ago, Mr. Hunt a respectable mechanic in this city, told me, that for twelve years he had been a martyr to the inflamatory rheumatism, which attacked him so violently and frequently, that he lost upon an average, six years' labor out of the twelve. That about 18 months ago, he was in great pain, having his arms and legs cased in flannel, and resting on pillows—having been bled, blistered and physicked without any diminution of pain or symptoms. At this period, he says, Mr. Lewis, of Westchester county, I believe he who for many years has prescribed the scull cap, paid him a visit, and told him he would cure him in ten days. He ordered him to drink plentifully of scull cap tea., strong, for that time; to take a dose of sulphur every thir day, to live low, and eat no salt. Mr Hunt says, he pursued his orders strictly, and for eight days he did not perceive any visible alteration, but on the 9th or 10th it appeared to him that his blood underwent a complete change. He describes the sensation as if new blood was urged through the veins and channels of the body—he threw off his flannel, went to work, and has not been since afflicted. Whenever by any pain he has reason to fear an attack, he drinks plentifully of the tea, and the pain vanishes.

Such is the story he told me, and he is a plain honest man, and as I understand, a cabinet maker, living near Greenwich. There certainly must be valuable qualities in this plant, which physicians should develope by continued experiment. If it has this effect upon the blood in cases of inflammatory rheumatism, it may cure the gout and chronick diseases generally. It is certain that it never can do any harm, and should therefore be freely u[illegible]

CURE FOR DIARRHŒA.—A certain cure for this complaint is found in rice water. Boil the rice, take the water, make it palatable with salt, and drink it copiously while warm. We never knew this to fail.—*Albany Cultivator.*

Lexington September the 6th 1803

Remedy for Hydrophobia.—The following interesting notice of the means to prevent that dreadful disease, so frequently consequent upon the bite of a mad dog, is a translation from a German paper of the second of November last.—*N. Y. Gazette.*

"All caustic alkalies have, in consequence of the numerous and repeated experiments of Messrs. Von Redi, Fontani, Mederer, Von Wuthwehr, and others, been found to possess the property of rendering altogether harmless the poison of the bite of a mad-dog. The wound must be washed, as soon as it can be procured, with *ley*, which however, must not be stronger than can be borne in the mouth. If it be stronger than this, it has the effect of drawing the edges of the wound together, and preventing the ley from being applied to the bottom of the wound where it might meet with, and neutralize, the poison."

"It is astonishing," adds the above mentioned paper, "that this, so simple a remedy, should not have been before discovered; and were it published in all the schools and academies of medicine it would have the effect of saving many valuable lives."

From the American Farmer.

BOTTS IN HORSES.

INFALLIBLE AND SIMPLE MEANS OF PREVENTING.

Morisiana, March 22, 1824.

DEAR SIR,—The following observations if you think of sufficient importance, you may give a place in your paper, as I see the subject incidentally mentioned in one of your papers on the botts in horses. I knew a farmer of forty years experience, who told me that he never lost a horse with botts, and he was one of the most extensive breeders in this country. His practice was always to give his horses, particularly when in the stable, an handful of salt once a week to each horse. This practice I have followed on my farm for twenty years and I never saw one of my horses afflicted by botts: I am also a considerable breeder.

Yours, respectfully,

JAMES MORRIS.

ANECDOTES.

The Sedate Commoner—A member of Parliament never spoke in the House of Commons but once, when in the middle of a debate, a certain noisy member, looked accidentally at him, bellowed, "Hear; hear, hear!" to which he calmly replied," "*I never do any thing else, Sir.*" The answer immediately got the applause of the house.

A facetious farmer who had a mind to be *witty* at the expense of *decorum*, lately received a *buff*, which was taken with as much good humour as it was given. A lady had been walking with him over her farm, and shewing him her sheep and other stock, on their return,

Every farmer should appropriate a portion of his soil for nursery purposes, where a supply of young trees, such as apples, pears, plums, peaches and cherries, may be kept, and when of proper age, inoculated or grafted with choice varieties. In this climate, many varieties of fruit trees are difficult to propagate in consequence of their living but a short time; the peach, plum, and cherry bear a few years, and then begin to decay; the temporary, and even the permanent organs lose their vitality, and all efforts to resuscitate them prove abortive and unavailing. Thence the necessity of having a supply of young trees constantly on hand, that the places vacated by the disease of old ones, may be filled as occasion requires, by others of the same kind.

Setting Trees.

Apple trees will grow best when they are set as late as May provided you can delay the forming of the leaf till that time; for the ground is then warmer and more mellow than at an earlier period.

Many people set trees very early, and their reasoning is that the earth will settle down better over the roots than when they are set late in the spring.

But you never need to fear that the earth will lie too light, either in your cornfield or your orchard. Spread out all the fibres nicely and you will find the soil will be quite hard enough before mid summer.—*Ploughman.*

Rev. Henry W. Beecher, editor of the Western Farmer and Gardener, recommends to those who have room for only four pear trees, to select the Bloodgood, Bartlett, Dutchess of Angouleme and Beurre de Aremberg. For those who have room for eight, he adds the Seckel, Passe Colmar, Columbia and Winter Nelis: for those who have room for 16, he adds, the Madeline, Summer Francreal, Dunmore, Beurre Bosc, Dix, Beurre Died, Beurre Rance, and Easter Beurre.

Of cherries he recommends for a collection of two trees, the May Duke and Black Tartaran; for 4 trees adds the Bigarreau and Downer Reed.

Of plumbs, for two trees, he recommends the Green Gage and Coe's Golden Drop; for 4 trees adds Jeffersonian and Washington.

Delicious Apple Pudding.

Pare and chop fine half a dozen or more, according to their size, the best cooking apples—grease a pudding dish, cover the bottom and sides half an inch thick with grated bread, and very small lumps of butter; then put a a layer of apples with sugar and nutmeg and repeat the layers till the dish is heaped full. Before adding the last layer, which must be of bread and butter, pour over the whole a teacup full of cold water. Put it into the oven as soon as the dinner is served, and bake it for twenty five or thirty minutes. It may be baked the day before it is wanted; when it must be heated thoroughly, turned into a shallow dish and sprinkled with powdered sugar. It requires no sauce.

A most valuable experienced remedy for a lameness, proceeding from a fixed contraction of the parts affected—from the pen of a late celebrated English surgeon. Many years ago, while I lived at Yeovil, in Somersetshire, my advice was desired for a poor man's child, a boy about 8 or 9 years of age, one of whose legs was contracted more than when a person is sitting in a chair. could not stretch it out, nor move it; neither could it be extended by any person, without an injury to the part affected.

I prescribed a relaxing liniment, of which Currie's oil was the chief ingredient, and ordered the parts affected to be gently rubbed with it; but it was of no great service.

The probable just consequence of this boy's living without the use of that limb, very much moved my pity; and while I was considering what further might be done for his relief, it came into my mind that the glovers of the town brought lamb and kid skins (which were dry, stiff and hard) to be soft and supple as gloves, by rubbing them with a liquor made of yolk of eggs and water.

Hereupon I reasoned thus with myself viz. since this egg liquor is so efficacious in removing contractions from the parts of dead animal fibres, vessels and membranes, (by art made dry, stiff, and hard, why may it not be as effectual, when sufficiently applied to living animal fibres, and membranes, in a state of contraction? And I resolved to try its efficacy in the case of this poor boy.

I ordered the contracted parts of his leg to be gently rubbed two or three times a day with the egg liquor, and by this means he easily recovered the perfect use of his leg.

This egg liquor I advise to be made in the following manner, viz.

Take the yolk of a new laid egg, let it be beaten with a spoon to the greatest thinness; then by a spoonful at a time, add three ounces of pure water, agitating the mixture continually, that the egg and water may be incorporated.

The liquor may be applied to the parts contracted cold, or only milk warm, by a gentle friction [illegible] times, three or four times

7. Maintain your independence as firm as possible; therefore never pay your debts as long as you can avoid it.

8. If you are satisfied or suspect any one of your neighbours has injured you, much or little, *go to law immediately*, and try it out and out with him like a man: contend for your rights through thick and thin; and don't suffer the "holy alliance" of your friends and others who live near you, to interpose their kind offices and send you home from Court with your finger in your mouth.

9. You should never be *selfish;* therefore mind *every body's* business rather more than *your own;* this will expand your mind, open your heart, and qualify you to become a "Ruler over many."

POOR RICHARD.

USEFUL HINTS,
To Farmers and House-keepers.

FROM THE AMERICAN FARMER.

J. S. SKINNER, Esq. *Allen County, Ky. August* 30, 1824.

DEAR SIR—I will now give you a short account of an experiment I made with vine fruit. Having for many years observed, that some pumpkins water-melons, cucumber and cymblin vines ran 10, 12 and 15 feet before any fruit appeared, and others would have fruit before they ran half the distance, I concluded there was a natural reason for its being so. And in 1819 I took a cucumber and split it lengthwise, and subdivided it into three equal parts across the fruit, and kept the seeds carefully apart: those in the end next the vine I marked *But* seeds, and those from the centre, *Middle* seeds, and those from the end on which the bloom grew, *Top* seed, and I planted them separately, in new ground, well manured for the experiment, in the spring 1820; I carefully attended to three hills from seeds of each part of the fruit divided as stated above, the hills being about 12 feet apart. All of the plants were alike flourishing: the vines from the But seeds ran from 8 to 10 feet before any fruit appeared; and these were small, with a neck; the vines from the Middle seeds ran from 4 to 6 feet before fruit appeared; the fruit was better and without a neck and four fold; the vines from the Top seeds produced fruit larger, fine and in abundance, and the first fruit was on the third joint of the vine from the surface of the ground.

I have continued to save seeds from the top or bloom end, and now have cucumbers on the first and second joints, &c. I have been endeavouring to make experiments on all kinds of vine fruit; corn and peas likewise, but the cut-worms have, in a great measure disappointed me; notwithstanding this, I have succeeded so far as to satisfy myself that real advantage may be gained by making such selections of seeds. I would have given the above account last year, but I wished to

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THE TOMATO.—As this vegetable is eaten by almost every one, so each has a different way of preparing them. Now I think as good a dish as can be made of them, is an omelet. Take a frying pan and melt a piece of butter the size of a walnut, and mince an onion very small, and fry till a light brown; peel and slice ten tomatoes, season with salt and pepper, and when done, just before serving, beat four eggs and stir in; let the under side brown; lay a

POTATOES. Watery potatoes or those in which carbon does not abound, are generally, indeed always, deficient in their nutritive qualities which depend on the presence of carbon. The latter cannot exist in its just proportion independently of proper light and heat. Hence potatoes grown in an *orchard* are never good; the light and oxygen which should act upon them is intercepted by the leaves of the various fruit trees; the deleterious portion of the carbon which the light and oxygen would have carried off, mixes with the watery particles of the vegetable, and it becomes not only deficient in nutriment, but absolutely unwholesome.

[From Downing's Horticulturist.]

W TO RENOVATE AN OUTCAST.

BY J. B. W., NEW YORK.

ry rarely that experiments are properl
es, ately reported. The following one, c
highly interesting to every cultivator o
on the seaboard, appears to us highly sati
both respects.

our readers as are familiar with the a
x as fruits, are well aware that we do believ
natural "running out" of varieties. In othe
we are confident that wherever a variety
rod ve and excellent in a certain soil, fails
vant of certain conditions necessary to
ce Either it has exhausted the soil of those
ents necessary to health and productiveness;
he tree is a young one, and immediately shows
of decay, it is evident that it has been propa-
om an unhealthy and diseased stock.

nts we gave our correspondent below, were
some chemical notions, which were only
eory then, but which subsequent observa-
ne given us greater confidence in. The ren-
wing substances that we recommended in this
ase were intended to be adapted to the peculiari-
ies of the soil of J. B. W., but all the alteration
which we are able, even now, to suggest for other
ite would be to substitute air-slacked lime for char-
oal, in heavier soils, that are naturally deficient in
he former substance.

The salts of iron, and especially sulphate of iron,
as a specific action upon the disease which attacks
n unfavorable soil or climate, the epidermis of the
earing other plants, both on the leaf and fruit. Ob-
servations of the occasional results of blacksmiths'
cinders, applied to this tree, in various parts of the
ountry, first drew our attention to this fact. We
ve already seen a paper, read before the Academy
Sciences at Paris, by M. Boussingalt, bearing di-
ctly on the diseases of plants as affected by the
ls of iron, which confirm and extend our own
ude views on this subject. The substance of this
ssay, we shall, at some convenient moment, lay be-
re our readers.

In the meantime, we beg the attention of our read-
rs to the plain and simple mode adopted in the ex-
periment below. If, as we are convinced, a tree,
which some have condemned as an "outcast" from
pomological society, may be renovated so easily as
this, it is quite worth while to "spare" it. The quan-
tities of the substances added to the soil to renovate
it, were, it should be remembered, applied to a tree
nearly full-grown. One-half, one-fourth, or less,
should, of course, be used to trees of correspondingly
ess size and age.

A hint may be taken from this treatment of old
ees, for the better culture of young ones on soil nat
ally unfavorable.—ED.

How to cure the Whooping cough

Dissolve a scruple of Salt of Tartar in a ½ of pint of water then add to it 10 grains of Cochineal finely powdered and sweeten it with loaf sugar

Give an infant of one year old a teaspoonfull 4 times a day

2 years old double the dose 4 years old a table spoonfull

Brown

GARDENING.

EXTRACTS FROM "FESSENDEN'S FARMER."

JANUARY.—Provide a sufficient number 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 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 8 to 9 feet high. You may now make preparation for forcing cucumbers and melons.

FEBRUARY.—Manure may be carried into those places where it is needed, left in a heap but not spread. Fences should be inspected and repaired—seed rubbed, and cut and cleaned. See that your garden tools are in good repair, and procure such new ones as may be necessary. 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 Attend to your fruit in your cellar or fruit room, and if necessary, pick it over and cull out what is defective, wipe the remainder dry, and pack it away anew. Sow under glass cases, for transplanting or otherwise, radishes, carrots, salads, peas, beans, &c. Protect choice plants which may show a disposition to vegetate, by matting, litter, old bark, and other proper means.

MARCH.—Lettuce may be sowed in the open ground, as soon as frost will permit.—It may be sowed between vacant rows intended for other plants, and pulled out for use before the other plants are large enough to be encumbered by it. Early peas cannot be planted too soon after the ground is thawed. Radishes may be sowed as soon as the seeds can be raked in Sow cabbages, cucumbers, melons, squashes, &c. in hot beds, under glasses, &c. Dig up vacant ground, applying manure. Dress borders—clean, relay or make new gravel walks. Dress asparagus beds. Set some of the best cabbage stumps for early salad and greens. Small salading—such as cresses, mustard, radish, &c. when a constant supply is wanted, should be sowed once a week or fortnight Artichokes should be sowed as early as the season will permit, and horse radish.

APRIL.—This is the month for sowing the principal garden crops. Sow the hardy kinds, as soil, site and season will permit, that the plants may be firmly established before they are overtaken by the heat and drought of summer. Sow artichokes, asparagus, horse or garden beans, kidney beans, beets, brocoli, Brussels sprouts, and cabbage seed. Set out cabbage plants. Sow cardoons, carrots, cauliflowers, celery,

HORTICULTURE.

TT, EDITOR.

plate on it; turn the pan upside, and you will have a fine omelet.

FRENCH MODE OF COOKING TOMATOES.—Cut ten or a dozen tomatoes into quarters, and put them in a sauce pan, with four onions sliced, a little parsley, thyme, one clove, and a quarter of a pound of butter; set the sauce pan on the fire, stirring occasionally, for three-quarters of an hour; strain the sauce through a coarse sieve or colander, and serve with mutton chops or beef-steak.

TOMATO MARMALADE.—Gather full grown tomatoes while quite green; take out the stems and stew them till soft; rub them through a sieve; put the pulp on the fire, season highly with pepper, salt, and powdered cloves: add some garlic, stew all together till thick. It keeps well, and is excellent for seasoning gravies.

TO PRESERVE TOMATOES.—When ripe, let them be prepared by stewing, as for the table, and seasoned to the liking, put them in small jars, (one quart,) with covers Over the top put a piece of linen or cotton cloth, which will cover and press the cover on; then pour into the cavity melted mutton tallow, and keep them in a cool and dry place in the cellar until required for use. They need only to be warmed to serve them for the table. I use small jars, for the reason that where exposed to the air they soon ferment.—*Ohio Cultivator.*

This remedy I have since advised in like cases, and with the like happy success; and others to whom I have communicated it have found the same advantage from it in like cases.

And as this communication may be useful to persons lame by a contraction of some muscles of the body, I hope it may be acceptable to you and to the public from sir, yours, &c. T. OBB.

London, Ma[illegible] 178[illegible]

CURE FOR HYDROPHOBIA.—A writer in the National Intelligencer says, that spirits of hartshorn is a certain remedy for the bite of a mad dog. The wounds he adds, should be constantly bathed with it, and three or four doses, diluted, taken inwardly during the day. The hartshorn decomposes chemically the virus insinuated into the wound, and immediately alters and destroys its deleteriousness. The writer, who resided in Brazil for some time, first tried it for the bite of a scorpion, and found that it removed pain and inflamation almost instantly. Subsequently he tried it for the bite of the rattlesnake with similar success. At the suggestion of the writer, an old friend and physician in England, tried it in cases of hydrophobia, and always with success.

A SAD DISEASE.—A correspondent of the *Western Christian Advocate* a Metho

DIED—After a sudden illness, at Hopkinsville, Ky. on Sunday 5th inst. Mrs. AMANDA MOREHEAD, consort of Charles S. Morehead, Esq. and daughter of Mr. Wm. Leavy of this town, in the 25th year of her age.

In the deceased were united a most rare and happy combination of excellencies which rendered her at once the admiration and delight of all who knew her. To extraordinary mental endowments, joined to uncommon loveliness and beauty of person, she had superadded much useful cultivation and elegant accomplishment.—These acquirements, and an observation original and fertile, were given to the circle in which she moved with a vivacity, nature and feeling peculiar to herself.

But these gifts, of which she seemed to be so unconscious, were outshone by the virtues and excellencies of her heart: *In domestic and social intercourse* she was the idol of her friends, carrying with her the purest affections, with the liveliest manners. Though ardent in her attachments, and exhibiting in the endearing relations of wife, and daughter, and sister, and mother, a depth and devotedness of affection rarely equalled, her sympathies were generously alive to the interest and good of her friends, and domestics, and neighbours, and society—thus securing the grateful regard and lively attachment of an indefinite number. Those who knew the deceased intimately, a numerous circle of friends, will long delight to hold her in grateful remembrance, and will sympathise in such a loss to a bereaved husband and an afflicted family!

ANTIDOTES—OR REMEDIES FOR POISON.

1. When the preparations of arsenic, mercury, antimony, copper, or of any metal, or when any unknown substance or matter are swallowed, and there have speedily ensued heat of the mouth and throat, violent pain of the stomach, retching and vomiting, immediately drink plentifully of warm water, with common soap, or white of an egg or common sugar, mixed with, or dissolved in it. Two or three quarts of warm water with from three or four ounces to half a pound of soap, a dozen eggs, or a pound of sugar will not be too much.

2. When the preparations of opium, henbane, nightshade, hemlock, tobacco fexglove, or strammonium, or any poisonous fungus mistaken for mushrooms, or spirituous liquors in excess, or any other unknown matters have been swallowed, exciting sickness without pain of the stomach, or producing giddiness, drowsiness and sleep give instantly one table spoonful of flour of mustard in water, and repeat it in copius droughts of water, constantly, until vomiting takes place. If the person become so insensible as not to be easily roused, give the mustard in vinegar, instead of water, and rub and shake the body actively and incessantly.

3. When oil of vitrol, spirits of salt, or aquafortis, have been swallowed, or spilt on the skin, immediately drink, or wash the part with large quantities of water; and, as soon as they can be procured, add soap or wash, or chalk, to the water.

AMERICAN FARMER.

CHURNING BUTTER.—Every good housewife knows that at times, from some peculiar causes, most generally extra sourness or bitterness of the cream, much difficulty is experienced in making the cream into butter. A lady writer in the Indiana Farmer, recommends the following course in such cases.—We have for years used soda, or saleratus, for the same purpose, and found them usually successful.

"I wish to inform my sister butter makers, of the means I used, which so successfully removed the difficulty. I churned perhaps three hours, to no purpose, and then tried to think of something that I had read in the Indiana Farmer, or some other periodical. I could not remember precisely, but I recollected the reason stated, was the cream being too sour. I then thought of soda, (pearlash I presumed would do as well) and dissolved a large tea spoonful in a pint of warm water, and as I poured it in, churning at the same time, it changed in a moment, and gradually formed into a beautiful solid lump of sweet butter."

TUNE—"My lodging is on the cold ground."

Believe me if all those endearing young charms,
Which too fondly I gaze on to day,
Were to change with to morrow, and fleet in my arms
Like fairy gifts fading away,
Thou would'st still be adored as this moment thou art,
Let thy loveliness fade as it will,
And around the dear ruin every wish of my heart,
Would entwine itself verdantly still.

It is not while beauty and youth are thine own,
And thy cheek unprofaned by a tear,
That the fervour and faith of a heart can be known,
To which time will but make thee more dear.
Thou wouldst, &c.

The heart that has truly loved never forgets,
But as fondly loves on to the close,
... flower turns on her God when he turned

POTATO PUDDING.—One pound of butter, one pound of sugar, beat to a cream, two pounds of potatoes boiled and passed through the cullender, twelve eggs, one glass of brandy, one of wine, half a glass of rose water, one tea spoonful of spice.

ORANGE PUDDING.—One pound of butter one pound of sugar, beat to cream, one glass of brandy, wine, and rose water, ten eggs beat to a high froth, pare two oranges and boil the rind till it is tender, (change the water twice or three times) then beat it in a mortar, and squeeze in the juice together with the rind of one lemon grated, and the juice of the same. For apple pudding, add four large spoonsful of strained apples to each pudding.

ALMOND PUDDING.—Half a pound of butter, half a pound of sugar, beat it to a cream, half a pound of almonds blanched, and beaten very fine; beat them well together, and add five eggs, one wine glass of brandy, wine, and rose water. Two puddings.

TO PREVENT THE SMOKING OF A LAMP.

Soak the wick in strong vinegar, and dry it well before you use it; it will then burn both sweet and pleasant, and give much satisfaction for the trifling trouble in preparing it.

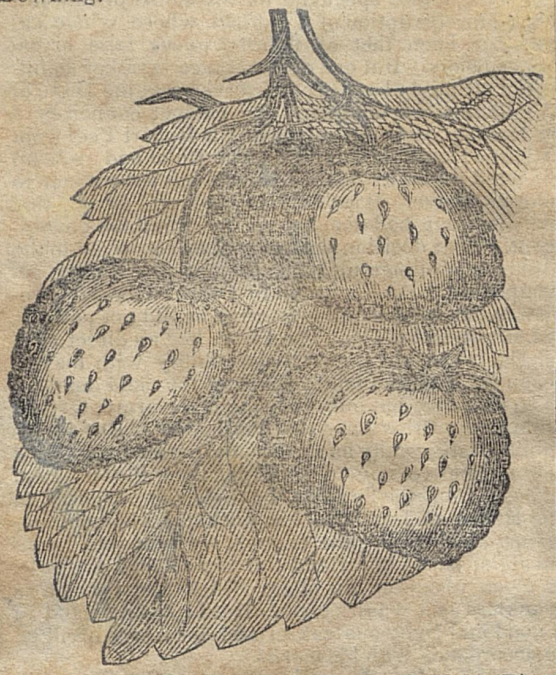
From the New-York American.

RUSSIAN MODE OF MAKING BUTTER.

SIR—Observing in your paper last evening, a communication from Mr. Hugh Hartshorn to J. S. Skinner, Esq. on the subject of making butter in winter, I beg leave to furnish a few particulars on that subject, as practised in Russia since the year 1816, and which may perhaps be of some service to those who may be induced to make the experiment, either in summer or winter. Being in that country in 1817, I was informed by a Russian nobleman that the proprietors of an extensive estate, (also a nobleman of high rank) had discovered a new mode of making butter, and had received letters patent from the Emperor as a reward for the discovery, and which he stated as being at that time in full and successful operation. The process consisted in boiling (or rather that species of boiling called simmering) the milk for the space of fifteen minutes in its sweet state; observing at the same time not to use sufficient heat to burn the milk; it is then churned in the usual manner. He also stated that no difficulty ever occurred in procuring butter immediately, and of a quality far superior to that made from milk which had undergone vinous fermentation; and that in addition to its superior flavour, it would preserve its qualities much longer than that made in the ordinary mode; that the additional advantages were that the milk being left sweet, is possessed of almost the same value for ordinary purposes, and by some was considered more healthy, as they supposed the boiling or scalding to destroy whatever animalculæ it may have contained.

If the above process should upon experiment prove of sufficient importance so as to bring it into general use, particularly in the win-

ROSS'S PHŒNIX STRAWBERRY.—As this strawberry is considered by most amateurs in the East the best of all varieties, we have thought it worth while to copy the following cut and description of it from Downing:



This we consider one of the finest of all the Pine strawberries for this climate. It has all the good qualities of the Keen's Seedling, with the great additional ones of being perfectly hardy and always bearing most abundant crops. In short, we have seen this sort succeed with the commonest culture, and produce fine crops of truly splendid fruit in gardens where the finest English Pines generally failed with much greater care. It is a native seedling, raised in 1837, by Alexander Ross, of Hudson, New York, from the Keen's Seedling, which it most resembles, but the leaves are broader, very dark green, with very coarse serratures, and lie close to the ground. The clusters of fruit are very large.

Fruit very large, generally cockscomb-shaped, or compressed, of a very dark purplish red, with a polished surface. Flesh firm, of the richest pine flavor. Ripens about the medium season.

CUTTING UP CORN.—It has been pretty generally acknowledged, by those who have tried it, that cutting up corn and stacking it while the leaves are yet green, affords a great saving in fodder without any loss of grain. It is held that, after the three or four lower leaves have withered, and the kernel is out of the milk, the corn gains no more sustenance from the earth, but perfects its ripening from the substance laid up in the stalk.

If any of our farmers are doubtful of the utility of early cutting, we wish they would try a small part of their field, and if the result is unfavorable, let us know.

SWALLOWING POISON.—Locofocoism appears to have given friend FARR, of the Norwalk Experiment, a "strong stomach." A few days since he tried the "experiment" of testing it with corrosive sublimate—by mistake of course—taking a dose he says sufficient to kill six men! We add his account of getting out of the "tight place," as it may benefit others should they unluckily get in a similar predicament.

"About that corrosive sublimate,—we took it through sheer mistake, and, by the concurrence of two happy circumstances, got out of the scrape with no further injury than a severe excoriation of the mouth and throat. It was taken upon a full stomach, and to this, with our presence of mind to make an immediate application of the antidote—the white of eggs—we doubtless owe our preservation, for which God be praised.

It is a fact, that should be remembered by every one, that the white of eggs, taken immediately, is an unfailing antidote to this virulent poison,—which at once converts it into calomel. If eggs should not be at hand, wheat flour, mixed in water, is a good substitute.—For fear of salivation, an emetic or a cathartic, or both, as in our case, should be taken, after the lapse of an hour."

Yellow Fl. X

Died, at his residence, in Fayette county, on the 16th inst., of Pneumonia, supervening upon a previous attack of fever, and after a severe illness of thirteen days, Mr. CLIFTON R. FERGUSON, aged 54 years, leaving behind him as mourners an affectionate and bereaved companion, together with an extensive circle of relatives and friends, who were attached to him by the strongest ties of consanguinity and friendship, and who most deeply lament his death.

Mr. Ferguson had only to be known to be beloved by all as a citizen, a neighbor and a christian. As a citizen he was upright and punctual in the performance of every duty—as a neighbor he was peaceable, kind and obliging; and as a christian exemplary in his general deportment, as well as full of christian forbearance and tenderness, as exhibited most strikingly in his conduct toward his servants, and all others whom he deemed to have claims upon his charity or benevolence. In a word, he was a man who, though amid the various crosses and perplexities incident to human life, may in truth be said to have lead a *quiet and peaceful life.* But he *has gone;* and in his death his companion and his friends, have sustained a loss which is altogether irreparable. Their loss however, is his gain—he has now changed this world of turmoil and disappointment for the abodes of quietude and repose—he has gone to dwell where the wicked cease from troubling and where the weary find rest; and where just men are made perfect—he has gone to reap the reward which *God* hath laid up for them that love Him.

* M. *

THE SPLENDID PASSENGER STEAMER

CURE FOR THE CONSUMPTION.

An English chemist of high fame, Mr. John Murry, of Hull, F. S. A. &c. has discovered what he firmly believes to be a cure for the tubercular phthisic—or far-gone consumption. His work on this subject, which is dedicated to the Duke of Wellington, contains the result of twelve years inquiry, during which period his thoughts have been exclusively bent on this noble and philanthrophic object. In the progress of his investigations, he came to the very rational conclusion, and one which has impressed many other minds, that if any remedy should ever be found out for structural diseases of the lungs, it must be some one which may be brought, through the medium of respiration, into immediate contact with the diseased surface; and when there, have the power of subduing the morbid action, without diminishing the general tone of the system. At length, Mr. Murry believes that he has discovered such a remedy in the *vapor of nitric acid*; and this fact is the more worthy of attention, since it came from a source where empricism cannot be suspected.

Mr. Murry is well known in the scientific world as author of some valuable works on Chemistry, and has, we believe, been himself a sufferer from the scourge he has striven so sedulously to avert.

Boston Med. an

KEEPING ROOTS THROUGH WINTER. The most convenient and neat method of doing this is to procure barrels, hogsheads, or large boxes, place them in the cellar, fill them with the potatoes, turnips, beets, or other roots, and fill in the interstices with clean sand, which is to be kept moist. It is to be *clean* as a matter of convenience and neatness. One load will cover a large quantity of roots, and may be used for many successive years.

A HEN STORY. One of our neighbors has got a hen, who has just put her third brood of chickens to roost, the present season. One of her pullets had laid twenty-two eggs on Monday last. The old hen has reduced raising chickens to a science, almost. She is none of your fussy old things who make themselves exceedingly "busy with one chicken." She lays her eggs and hatches her chickens, takes excellent care of them for four weeks, and then they are able to take care of themselves. Then she lays another batch, hatches them out, and so goes on, and if we have such weather as this, she will have another brood out of the shell.—*N. H. Telegraph.*

Take a pound of sweet: cut in pieces not too fine a pound of currants a pound of stoned raisins eight eggs half a nut meg grated a teaspoon full of ginger a pound of flower a pint of milk beat the eggs first then add half the milk beat them together by degrees stir in the flour then the sweet spice and fruit and much milk as will mix it together very thick boil it fin: hours

Cleansing and Whitening Straw Hats.

Straw hats are often thrown away, long before their texture is worn out, from their becoming soiled and dirty. Every house-wife and every old bachelor should know how to make them new again. Let the hat be sponged in warm water. Then scour it with a solution of *oxalic acid;* wash off with soft water, and the hat on drying will be white. Two tea-spoonsfull of oxalic acid to a teacup full of water is strong enough. A sponge is better to scour with than a cloth, and a brush is better than either. A hatter's block should be used in pressing the hat out, and a cloth should be laid between the iron and the hat.—*Ind. Far. and Gar.*

The Academy of Fine Arts in Philadelphia, which was lately destroyed by fire, has been rebuilt and the interior will be ready to receive the pictures this week.

Grape Vine Cuttings. M. Frischer, superintendent of the gardens of the Duke of W— mar, employs with success the following method of propagating the more choice varieties of wine and table grapes, by means of cuttings. He selects from among the stalks and branches cut away in fall and spring pruning, such as are of suitable diameter—say from ⅜ to ½ inch.—and have well ripened wood. These he cuts in pieces midway between the buds, and splits each piece lengthwise, preserving the bud uninjured. The halves containing the buds are then placed with the flat side on a bed of well prepared garden mould, gently pressed down level with the surface, and covered with moss, or a layer of fine leaf mould. Thus planted, the cuttings speedily strike root, if the bed be kept moist by occasional waterings, and properly shaded, without obstructing the circulation of the air.

Cuttings similarly prepared, though not split, readily strike root and produce vigorous plants, if their ends be dipped in melted sealing wax, and they be planted in good garden soil, covering them in to the depth of half an inch. The ground must be kept moist, and free from weeds.

Dog Labor.—The Wheeling Times notices a dog belonging to a German blacksmith in South Wheeling which is somewhat remarkable for its sagacity. The blacksmith has one forge that he devotes altogether to making nails for the coarsest shoes. At this a boy makes about a thousand a day, having the dog to blow the bellows which is done by a wheel attached to a crank. The dog blows when the iron is in the fire; but as soon as it is taken out he stops to rest, and commences at once when it is in again.

Orchards.—As soon as your apples are gathered, prepare the following mixture and give your trees a painting:—Take in the proportion of two gallons of soft soap, one pound of sulphur, and one pound of Scotch snuff: mix, and apply to the roots of trees above ground. This will not only destroy the eggs of insects, but prevent injury from mice and rabbits.

[American Farmer.

Pork and Beans.—Put the beans in cold water, and hang them over the fire the night before they are wanted. In the morning they should be put into a colander, and rinsed two or three times; then again placed in a kettle, with the pork you intend to bake, covered with water and kept scalding hot an hour or more. A pound of pork is quite enough for a quart of beans. The rind of the pork should be slashed. Pork that is alternately fat and lean is the best; the cheeks are to be preferred. The pork, when put into the oven, should be sunk a little below the surface of the beans. They should bake three or four hours.

The older beans are the longer they should cook. Indeed this injunction holds good with all vegetables.

Western Garland.

The use of the Fork.—An English writer remarks, that it is curious enough that nations should be distinguished by so trifling a circumstance as the mode of using the fork at table. An Englishman is remarkable for placing his fork on the left side of his plate; the Frenchman is recognised at table for using the fork alone without the knife; a German by p[illegible]ting it perpendicularly in his plate; and the Russi[illegible] by using it as a pitchfork!

Tomato Sauce.—Take as many ripe tomatoes as you choose, and lay them in a jar, which should be placed in an oven from which the bread has been withdrawn. Let them remain till soft, then separate the pulp from the skins, add wine vinegar and pounded garlic, with fine ginger and salt. This sauce should preserved in small bottles, well corked, in a cool and dry place. This is excellent sauce with either hot or cold meat.—*Western Garland.*

Californian Plants.—The celebrated botanist, Hartweg, has been sent out this fall by the London Horticultural Society, to explore the ground which had just been commenced some years ago by David Douglass, before the death of that eminent individual. Hartweg is to spend three years in California, and many handsome plants will doubtless be added to those already in cultivation.—*Albany Cultivator.*

Soft Gingerbread.—One and a half cups of molasses, one of sugar, one of butter, four eggs, five cups of flour, one of sour milk, one table-spoonful of ginger.

[illegible]ga, N. Y., Aug., 1845.

Saltpetre for Beef---Cotton Beds.

Alexander Leeds, Esq., St. Joseph, Michigan, writes us—"In curing my beef last fall. I used saleratus in place of saltpetre, and I never had better beef.

You spoke of 'cotton beds' in your Dec. number, 1844. I have been using them in my family for several years, made of 'batting.' In summer they are cool and comfortable, and in winter equal to any feather bed. They are made like matresses, sewed through and through at every six or eight inches."—*Albany Cultivator.*

Nice Pudding for a large family.

One teacup of rice, nine teacups of milk, sugar to your taste, butter the size of a small egg, any of spice you prefer, raisins, if you choose, [we *choose*, by all means,] a *pinch* of salt. Bake two hours.—*Farmer.*

of the disease in this [illegible]hood, and from a desire to communicate a few facts respecting its treatment, which I consider valuable, and of great practical importance—and which I hope may inspire confidence in one or two remedies which have as yet been but little employed in general practice, either in this country or in Europe. Their use hereabouts has been attended with effects so beneficial that I cannot but wish them more generally employed. The communications of mine that appeared in the newspapers of last year, and before that time, were made before I had learnt to appeciate the value of the remedies alluded to. These are emetics of salt and water, and general blood letting. The former remedy I had never pretended to employ until it came so highly recommended by Dr. Pattison, the able and accomplished professor of anatomy in Jefferson Medical College, Philadelphia. His ample acquaintance with this mighty disease, both in Europe and America, entitled any thing coming from him to the highest confidence and consideration. It was upon the authority of this distinguished individual that I first resorted to the salt and water emetic, in a terrible case of cholera which occurred in my practice last fall. I was then delighted with its prompt and powerful operation. The subject of this case was Bernard Crowson, a farmer of this neighborhood, a remarkably temperate man, about forty-eight years of age. Prior to taking the vomit he was freely bled from the arm—as soon as his stomach was a little composed, calomel and opium were exhibited in large doses, and be speedily recovered. The next violent and well marked case occurred in the dead of winter—the subject of it was Harrison Milton, a vigorous young man of this vicinity, also a person of temperate habits, and by occupation a farmer. He was cured by copious venesection, the *saline emetic*, calomel and opium—this patient says if he were attacked again, he will fly to the salt and water, such is his confidence in it. Since these cases, several others have occurred, in which this emetic has displayed extraordinary powers. To two or three of these, as occurring so recently, I will especially advert. The last and most distressing case was that of Mrs. Graham of this village. She was seized on the night of the 17th instant, with a rapid vomiting and purging, and violent spasms of the abdominal muscles, extending to the extremities—the muscular contractions at length became so strong and powerful as to draw her almost double. At this period her sufferings were so excruciating that she seemed to think herself nearly at the last point of suffering—the blood seemed to be driven from the surface to the centre, and she had pretty smart rigors. Her pulse was quite obscure, and the skin had that appearance which it assumes on the sudden application of cold, or in the cold stage of an intermittent.—Every symptom now clearly indicated a highly congestive state of the liver and all the great

[illegible] a matter of difficulty, though I determined to employ the lancet as the first resource. I succeeded pretty well—the blood at first was very dark, or almost black; but after flowing a while it became rather florid, and flowed freer and freer. From this I should judge that, whenever blood can be got early in the attack, it must be a salutary operation, and not at all of dangerous tendency. Very soon after the latter operation I exhibited a large draught of salt and water, or half a pint of warm water and a table spoon full of common salt. It excited vomiting instantaneously; the same quantity was repeated, and retained for a few minutes, when it effected a strong continued operation, attended with great mitigation of all the turbulent symptoms—such as the gastive distress, spasms, &c. A large, unmeasured dose of calomel, with two grains of opium, was now administered; more or less of this was rejected, but in a short time the dose was repeated and retained. In about two hours after this she took another large dose of calomel without the opium. At this period the morbid irritability of the stomach had subsided, and a complete resolution of the spasms was effected. The next day, June the 18th, the inordinate action of the intestines was arrested, and the calomel produced no cathartic operation until several hours had elapsed, when it acted in that way. The acrimony of the first evacuation was so great as to produce intolerable smarting about the rectum. A dose of caster oil was now directed. In the course of the day a general reaction of the system took place, and the orifice in her arm burst open and bled copiously before she was conscious of it. As was anticipated, this proved a salutary accident; her system had been so racked and stormed by the violent spasmodic contractions of the muscles, that she complained heavily of extreme sensibility and universal soreness.—The tenderness of the abdomen was such that she could not bear the slightest touch. On the 19th, she took more calomel and oil, recovering fast, and has taken nothing since but a little light nourishment and drinks.

On the 6th instant, a young woman, Mrs. Shirley, of Greenwich, a neighboring village, had a severe attack of *cholera asphyxia*. I bled her and gave the *saline emetic*, which latter afforded her ready and signal relief, indeed; calomel and opium, in large doses, completed the cure.

Another case of cholera occurred a few days ago. The subject of it, a young gentleman, a transient visitor in the neighborhood; his attack was pretty severe and alarming. He was not bled, but took the salt and water emetic, which speedily relieved the urgent symptoms; colomel and opium in addition were prescribed, and he soon got well. Several other cases of this pestilence have appeared around us, but not very strongly marked.

There are indications of its prevailing to some extent in our country. The trials I have made with the *saline emetic* are sufficiently ample to fix my confidence in it; and to draw the public attention to a remedy at all times so handy and efficient, has been a leading motive with me in making this communication. Having so repeatedly witnessed the powerful impressions it makes upon the stomach, and the control it exerts [illegible] I am confident it is

servers, and is sought after with as

Cassius M. Clay's second number of the revived 'True American' pithily says:

Our Printing Office was moved one day, in our absence to Cincinnati, by some of our friends. It puts us to some inconvenience, but we are good-natured and used to ill-usage: we *don't* say much about it—*they can't!*

He has a glorious leader on 'Liberty of Speech,' from which we mean to make extracts. See if the following article is not pungent:

Powder!—The slaveholders of the 18th admit that there is pressing danger from our slaves—fire—lust—and murder. Yes, slavery is a 'powder-house,' say they, which a madman may blow up! Say you so, my respectable masters? Then by all the instincts of self-preservation, we demand of you to remove this powder-house from among us. What right have you, the 31,000, to keep 'powder' in yonr houses, which may blow up the 600,000 free whites of our unhappy State? In the name of our wives, our children, our daughters and sons, our friends and relations, our homes and our country—we demand that this '*nuisance*' be removed, as utterly intolerable and dangerous to our peace and safety.

retain both moisture and manures. Rocks abound in all parts of the hill, rather more than are wanted for present use, but they are not so plenty as to prevent the rapid extension of apple tree roots in any direction. The soil and the situation are exceedingly well adapted to the growth of the apple, pear, quince and it is very productive of grass and potatoes.

Col. Brigham has a fine young orchard on the highest part of this swell of land; the trees are now in bearing, and the bark of every tree is perfectly smooth and looks finely, fresh and of a beautiful green color. He told us he had been in the practice of washing the bodies and butts of the limbs frequently in potash water. He dissolves two pounds of potash in a common pailful of water and applies it with a swab or a brush. Not an insect or grub of any kind is to be seen, nor is there the least appearance of moss on any part that has been touched by the wash. If any orchardist doubts whether potash water as strong as the above, and such as we have long been recommending, will help a tree, let him look at Col. Brigham's orchard.—*Mass. Ploughman.*

Grape Wine.—I gathered my grapes one fine day, threw a bunch into a tub, and pressed out the juice with (rather an uncommon press) an old but well cleaned cricket bat. Each bunch was thus pressed as it was thrown into the tub, and the produce was about four gallons of juice. To this was added about fourteen pounds of loaf sugar, and about four gallons of pure pond water. I allowed the stalks and seeds to remain during the process of fermentation, (which was very steady for some days;) then I strained off the wine, and allowed it to remain exposed to the air for another day; and finally I put it into an eight gallon cask, which I did not bung down for three weeks or a month afterward, when all fermentation had entirely ceased. The wine was bottled off in about ten or eleven months, and has been pronounced by experienced travellers for Moselle. Encouraged by my success, I have since made two more quantities, but I have in both instances put the wine into the cask without waiting for the fermentation, and I put into it a larger quantity of sugar; the

Preservation of Grapes.—Mr. H. J. How, of south Boston, lately presented us with a fine specimen of Isabella grapes, of his own raising. They were in a fine state of preservation, though they had been picked about three months. He preserved them in the following manner, which he found preferable to all other various ways he had tried: As soon as gathered, about a peck, or half peck, were put into a basket, covered closely in cotton batting, and then they were hung up in a dry, cool room, where they remained till in danger of freezing, when they were removed to a cool, dry cellar.

Boston Cultivator, Feb. 10.

Blackberry Jelly.—Put the fruit into a jar, tie paper over it, and stew in a sauce-pan of boiling water, or by putting the jar into the oven; strain off the liquor, and to every pint of juice, add a pound of loaf sugar; put all into a preserving-pan, simmer and skim it. When it will jelly upon a plate, it is fit to be put into jars for use.

American Farmer.

Recipe:—Take table salt and make a brine of strength sufficient to bear an egg up wash your seed wheat well in water, skimming off all the light and imperfect grains which may float upon the surface; after thus washing it put it in the brine where let it soak for twelve hours, then drain off the brine, spread the wheat on the barn floor, strew fresh slaked lime over it in sufficient quantity to coat each grain of wheat with it; stir up the seed with a shovel so as to mix the lime with them, and be sure to do no more each day than you intend to sow during the day. Seed wheat thus prepared will be exempt from smut, will vegetate more quickly and with great or certainty than if not thus prepared.

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For Mr. Gritz

Cholera Mixture

Rx. Spt. Ammonia Aromatic
Fr. Lavender Comp.
Fr. Opii
Fr. Camphor
Ly Anodine Hoffman

One half drachm
half ounce
2 drachm
3 do
half ounce

A teaspoonfull in a wine glass sweetened water
to be repeated in half an hour. if the first
dose does not give relief

1 oz of Muriatic acid to ½ barrel of white or colourd wash. is the recipt.

To Horsemen.—The New York Sun gives the following instructions in horseback riding:

"When a horse runs away with you, have the presence of mind to catch hold of his mane, wind your bridle round his neck and pull upon it; it will have the immediate effect of stopping his career, however headlong his career may be.—Or if your bridle is not long enough, clasp your arms around his neck, and with your hands clench his windpipe; by doing this you will effectually stop him, the moment his respiration is checked. Persons having but a small portion of presence of mind could thus save their own or a fellow creature's life.

Bees-wax.—The neatest way to seperate bees-wax from the comb, is, to tie it in a piece of linen or woolen cloth or bag, with a pebble or two to keep it from floating; place it in a kettle of cold water, which is hung over the fire; as the water heats, the wax melts and rises to the surface, while all the impurities remain in the bag.

Invaluable Salve.—Take three carrots and grate them; place in a vessel, cover with lard, without salt if convenient. Boil thoroughly, strain and add sufficient bees wax to make a paste. This is a most invaluable ointment or salve for *cuts, burns, scalds or wounds of any kind.*

Save your Fruit Trees.—Currier's or linseed oil, is a certain and speedy death to the worms which are now ravaging apple trees. A small quantity of oil put in and about their encampments, is sure to destroy the whole army of those inveterate enemies to fruit trees.—*Onondaga Republican.*

Married Life.—The following beautiful and true sentiments are from the pen of the charming Frederika Bremer, whose observations might well become the rules of life, so appropriate are they to many of its phases:

Deceive not one another in small things, nor in great. One little, single lie has before now disturbed a whole married life. A small cause has often great consequences. Fold not your arms together and sit idle. "Laziness is the Devil's cushion." Do not run much from your home. One's own health is of more worth than gold. Many a marriage, my friend, begins like the rosy morning, and then falls away like the snow wreath. And why? Because the married pair neglect to be as well pleased with each other after marriage as before. Endeavor always, my children, to please one another, but at the same time keep God in your thoughts. Lavish not all your love on to-day, for remember that marriage has its to-morrow, and its day after to-morrow too. "Spare," as we may say, "fuel for the winter." Consider my daughter what the word wife expresses. The married woman is the husband's domestic faith; in her hand he must be able to confide house and family, be able to entrust her with the key of his heart as well as the key of his eating room. His honor and his home are under her keeping; his well being is in her hand.

Think of this! And ye sons, be faithful husbands, and good father's of families. Act so that your wives shall esteem and love you.

For Mr. Gratz Cholera Mixture —

℞ Spt. Ammonia Aromatic One half drachm
Tr. Lavender Comp. half ounce
Tr. Opii 2 drachms
Tr. Camphor 3 do —
Ly Anodyne Hoffmann half ounce

A teaspoonful in a wine glass sweetened water to be repeated in half an hour if the first dose does not give relief —

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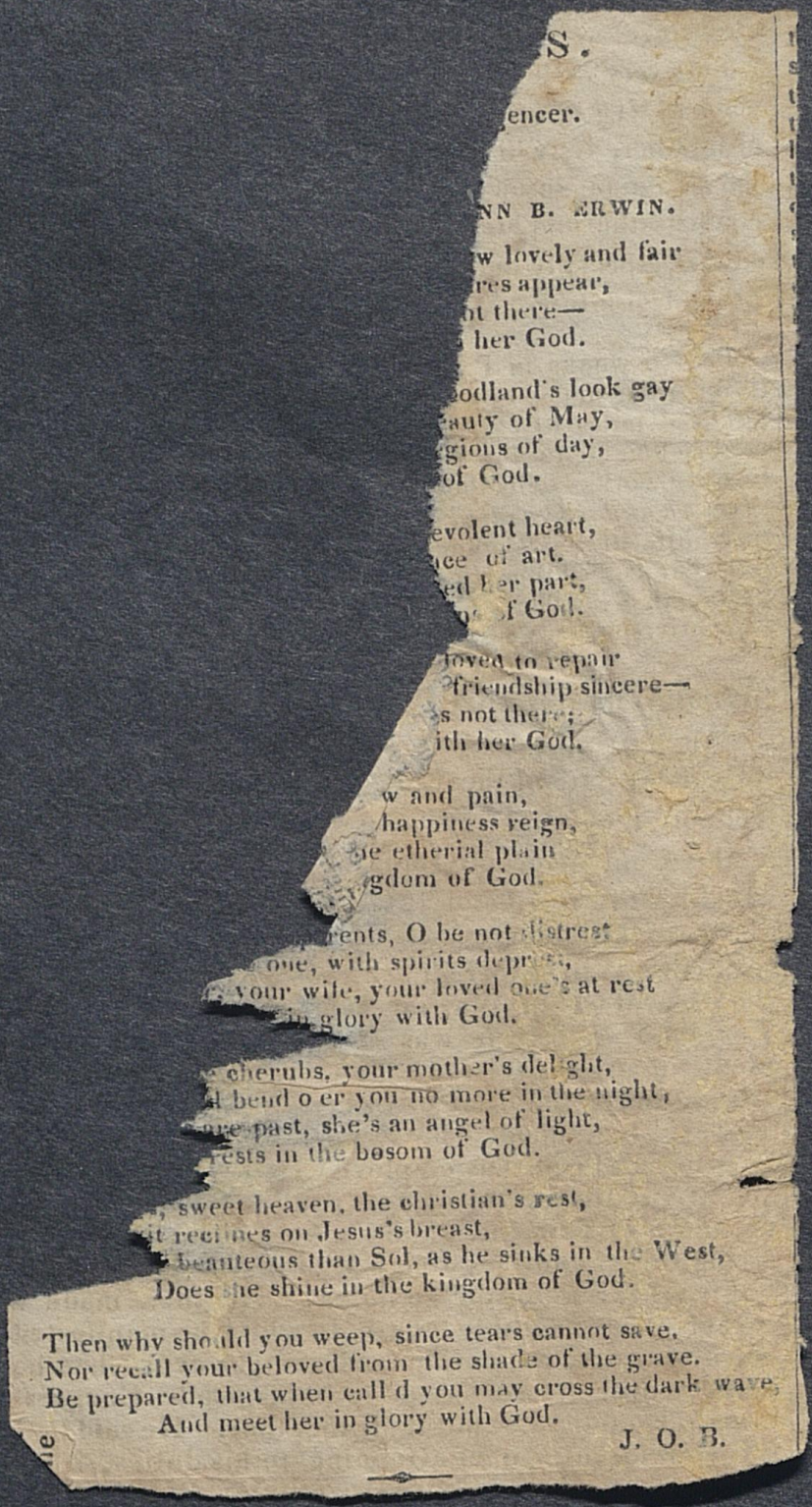

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sweet heaven, the christian's rest,
t recl nes on Jesus's breast,
beauteous than Sol, as he sinks in the West,
Does he shine in the kingdom of God.

Then why should you weep, since tears cannot save,
Nor recall your beloved from the shade of the grave.
Be prepared, that when call'd you may cross the dark wave,
And meet her in glory with God.

J. O. B.

Loose Item

DANGER FROM MATTRESSES.—Few persons, perhaps, are aware that diseases of a dangerous or fatal character may be caused by sleeping on moss or hair mattresses that have been long used. It is a well known fact that decaying vegetable or animal substances give out a foul and unwholesome vapour, and as the moss or hair in old mattresses is often in a state of decomposition, persons who sleep upon them are liable to inhale their vapours and thus contract contract diseases as certain as by inhaling the miasma of a swamp or marsh. It is important, therefore, that all old mattresses, intended for summer use, should be opened, and the hair or moss washed clean, and repacked, after it is dried, in a clean tick. By this means the cause of diseases will be removed, and the mattresses thus repaired will be as wholesome and convenient as new, The expense of cleansing and repacking is trifling, and when it is considered how much it contributes to health and comfort, few we hope will be disposed to neglect it.

consequence is, my wine now is like *Champagne non mousseux*." I may add that the strength of the wine is very considerable; it burns like brandy, particularly that made last year, in which the proportion of juice to water was as three to one. All wine-makers that I have consulted, have some nostrum or other to improve the flavor, and almost all have the notion that brandy is indispensable; but I have not used anything of the kind. The grapes I used were chiefly early white varieties, but I also used black Hamburgs, which were very far from being ripe. The time was October.

RECIPE FOR MAKING GRAPE WINE.—The Gardeners' Magazine says: take 4½ gallons water, beer measure; grapes, 5 gallons, beer measure, crushed and soaked in the water seven days; sugar, 17½ lbs., at 10½*d.* per lb.; the grapes, perhaps, 5*s.* The cask in which it was made held exactly 6¾ gallons, beer measure, and produced 34 bottles of wine clear. A bottle of the above wine kept ten years, and proved very good.

The Sunflower.—We are informed by a person direct from the upper parts of Illinois, that the cultivation of the sunflower is there prosecuted to a considerable extent. Some are sanguine that it is more profitable than corn—that it is not a great exhauster of the soil, and that the "cake," after the oil is pressed out, is highly valuable as food for poultry, hogs, and cattle.—The foliage is gathered in its green and succulent state, and fed to stock, cows especially, being fond of it. *For poultry*, we consider the seed of the sunflower superior to corn. This is clearly evinced, we think, when the fowls are confined and where it is impossible for them to obtain for themselves insects or other food of an animal kind; the copious supply of oil contained in the [illegible] rendering animal food of small conse-

RELIEF TO THOSE STRUCK BY LIGHTNING.—An aged lady-correspondent has kindly favored us with the subjoined important mode of affording relief to persons who may be struck by lightning. It is as follows: "When any one is struck by lightning, the first thing applied should be cold vinegar—bathing the person well throughout. Should the patient complain of pains in the arm or any other limb, let bleeding be resorted to, and give a dose of glauber salts, which is more cooling. Should that not give ease, let a dose of calomen, and the salts repeated. Even though the person appear dead, bathing and bleeding should be resorted to, and if they afford no relief, no human efforts will. This I know of my own knowledge and experience in my immediate family; and in all probability I should have lost a valuable servant had these remedies not been tested.—*Richmond Whig.*

BUCKWHEAT FOR COLORING.—The fresh blossoms and succulent stems of buckwheat have been applied in Europe to the purpose of dying wool, &c. The infusion, by the addition of preparations of bismuth and tin, produces a beautiful brown color. From the dried flower bundles, different shades of green are obtained. The Siberian species of wheat, in particular, yields a fine yellow, which, upon boiling the wool still longer in the dye, changes into a golden tint, and at length becomes a beautiful yellow.

Farmer's Encyclopedia.

TO DESTROY ROACHES.—Mix a tablespoonful of red lead and Indian meal with sufficient of molasses to make a thick batter, and place the mixture at night on a plate or piece of board on the hearth, or in the closet, by these vermin. They will eat it and be poisoned by it.

A drop or two of honey well rubbed on the hands while wet after washing with soap, prevents chapping, and removes the roughness of the skin. It is particularly pleasant for children's hands and faces in cold weather.—*American Agriculturist.*

Dysentary and Cholera

[illegible] table spoon of wheat flour thrown [illegible] tumbler of water, and repeated once an hour, has been taken with perfect success for Dysentary. So says a New York Editor, who saw it tried several times. Logwood tea, with milk and sugar, has frequently been taken for Cholera Morbus. So says a New Hampshire Editor, on the authority of an aged gentleman, who witnessed its success in many cases.

PROFESSORS.*

Miss Martineau in her travels met some individuals, whose characteristics she has served up in her own way. She thus illustrates unbounded self esteem.

I saw a charming pair of professors in a remote state most blessed in their opinions of themselves. They were able men, or would have been so amid the discipline of equal society; but their self esteem had sprouted out so luxuriantly as to threaten to exhaust all the better part of them. One of the most remarkable circumstances in the case was that they seemed [illegible] their self complacency about [illegible] placent about [illegible] One speaking [illegible] been examin[illegible] aim the most [illegible] pt himse[illegible] he except[illegible] B., I th[illegible] onder of th[illegible] but upon this[illegible] I found whe[illegible] of inferiority [illegible] immoveably [illegible] are far from [illegible] at the West [illegible] This is the [illegible] is the vulne[illegible] pupils have [illegible] a hold over h[illegible] fix their eye[illegible] into a distur[illegible] too far, and [illegible] gain, they [illegible] head and all [illegible] them on Phr[illegible] pic of Galen [illegible] but one hea[illegible] with Galen's [illegible] teristics. T[illegible] to the profes[illegible] fessor bows, [illegible] head, menti[illegible] most perfect [illegible] intellectual a[illegible] adding that [illegible] perfectly to [illegible] dents fix thei[illegible] professor, an[illegible] their scientific [illegible]

*Caldwell and [illegible]

PREVENTION OF POLL EVIL OR FISTULA.

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I have frequently used the above as a preventive for these evils, for the last thirty years, and never knew it to fail, but if the evils are let run until matter is formed, or likely to form, it will require a different treatment to cure either of them.

[Ohio Cultivator.

PRESERVING SWEET POTATOES.—The annexed method of preserving sweet potatoes is universally practised with success in the Southern States. It is generally supposed that it will not do in this latitude, but we are told that it is practised in the American bottom opposite St. Louis, and we never could see a reason why the method will not suit this climate as well as any other, if the covering be sufficiently increased, and if care be taken not to open the hills in cold weather. In the Southern States we have known water thrown upon them before they were covered up, and they kept perfectly well. They are kept perfectly the year round in this neighborhood in a warm dry cellar, in dry dust, laid on shelves in layers of half a foot:

Select a high dry spot, make a circular bed of six or seven feet in diameter, elevated a few inches above the surrounding earth by digging a trench 8 or 10 inches deep, and throwing the earth taken out of it on the bed; throw down a layer of dry pine straw, 7 or 8 inches thick; take the potatoes immediately from the patch as they are dug, and put them on the bed without being bruised, from 30 to 50 bushels in a bed. Over them throw a layer of dry pine straw, 5 to 6 inches thick; over the straw a layer of pine bark pulled from dead or decayed logs, throw on earth to the depth of six inches, and on the whole make a slight shelter of pine boards. Leave a small hole at the top of the bark without earth, covered with a piece of pine bark, to let the steam escape. In April, take the potatoes and remove them to a dry and cool room in the barn or other out house, and spread them over the floor, and you can eat them till June or July.

KINGSTON, N. C., 1846. H. F. B.

To the Editor of the American Farmer.

Please to give the following information:—Last year I made a quantity of excellent Opium out of Lettuce—as it shoots to seed strip off the leaves and scarify it with a knife by a gentle touch across the stalk about half an inch apart—the milk will ooze out; take it off with a knife and put it upon an earthen plate, and let it dry, it will then become fit for use, and it is much better than the common. A lad can make a dollar a day by attention to this business.

Charcoal—A correspondent states that the medical qualities of Pulverised Charcoal, are daily developing themselves In addition to its value in *bilious* disorders, two ounces of the Charcoal boiled in a pint of fresh milk, may be taken in doses of a wine glass full, by adults, every two hours, in the most obstinate *dysentery*, until relief is imparted, which has not failed to be the effect in almost every instance. It is harmless and the experiment may be safely tried. Charcoal made from maple wood, is the purest that can be readily obtained. *Balt. Chronicle.*

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The exception was a fair one. When I saw B., I thought I had seen the topmost wonder of the world for self-complacency; but upon this Alp another was to raise, as I found when I knew A. The only point of inferiority in A., is that he is not quite immoveably happy in himself. His feet are far from handsome, and no boot maker at the West End could make them look so. This is the bitter drop in A.'s cup. This is the vulnerable point in his peace. His pupils have found it out, and have obtained a hold over him by it. They have but to fix their eyes upon his feet to throw him into a disturbance; but. if they have gone too far, and desire to grow into favour again, they need only to compliment his head and all is well again. He lectures to them on Phrenology; and, when on the topic of Galen's skull, declares that there is but one head known which can compare with Galen's in its most important characteristics. The students all raise their eyes to the professor's bald crown, and the professor bows. He exhibits a cast of Burke's head, mentioning that it combines in the most perfect manner conceivable all grand intellectual and moral characteristics; and adding that only one head has been known perfectly to resemble it. Again the students fix their gaze on the summit of the professor, and he congratulates them on their scientific discernment."—*Sat. Cour.*

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Loose Item

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If not sold to a purcha
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lots of from one to five acres to suit purchas
sold at private sale at any time between the abo
tioned date and the first Monday in October, o
day so much of the premises as remain undis
will be offered at public sale on the terms here-i
specified.

During my absence from this city Wm. H. Po
or John Raine Esq., of the Galt House will r
me in this business. GEO. POINDEX

jy1 d1w

DRENNON SPRINGS

THE house for the enter ainment of visiter
delightful and healthy watering place. a
there has never been known a case of cholera
opened on the 1st of June. Since the last seaso
four story building, containing forty four roo
been erected, connecting with the main building
other large and fine improvements.

As to the character of the Water, their virtue
well known to need an analytical description.
a great variety of sulphur and chalybeate.

Persons wishing to visit the Springs can take
tucky River packets at Louisville or Cincinnat
to the landing, one and a half mile from the sp
eight hours, where will be found fine accom
and good conveyances for passengers and ba
and from the Springs, at any hour, day or nig
cars also leave Louisville daily at 10 o'clock
within 15 miles of the Springs, where good coa
be found in readiness to convey passengers
Springs by 5 o'clock, P. M. Arrangements l
made for a daily mail from Louisville.

The undersigned feeling thankful for the larg
age extended to this place ever since it was
hope by strict attention to the wants of their
further increase the same.

m2 d3m A. W. LOCKWOOD

Loose Item

low earth about 2 feet high and 7 feet in diameter at the base; on the top of this mound, place a barrel, with both heads out, the lower rim to be forced an inch or two into the surface of the mound; then fill the barrel with rich manure, almost to the top. On the slope of the mound, from the barrel to the base, plant the seeds; and as the plants begin to run, direct the vines from the mound over the bed. I only spade the ground as the vines approach, so that they have the newly turned soil to run upon.

When the rains are not sufficien, pour a couple of buckets of water into the barrel, in the evening, which, passing through the warm manure, (heated by the sun during the day,) becomes a most excellent fertilizer as it oozes among the roots, down the sides of the mound. The trouble of adopting this method, is but little--the expense, nothing; and the vines can be nourished as much as is desired. The product is vastly increased thereby, and, in a dry season, the benefit is incalculable.

WILLIAM N. W.

Charcoal.—The extraordinary properties of charcoal are only beginning to be developed. It has recently been used with the most triumphant success in cases of the most obstinate costiveness. The directions for administering it, are to give from one to three table spoonfuls every half hour or hour, according to the irritability of the stomach. It may be given in lime water, milk, or water alone. Although it is very tardy in its operation, it is no less certain in its efficacy, and generally, in six or eight hours, mitigates the violent pains, which patients laboring under that complaint suffer. It is harmless, to say the least, and deserves a universal trial.

INK.

For the benefit of that numerous class of sufferers, who are daily afflicted with dribbling in the "mud and mire" of bad ink, we make public the following nostrum, which has saved us from much vexation, and which is worth all the quack prescriptions that have defiled paper from the time of Noah:

Powdered Aleppo Galls,	8 ounces.
Logwood in thin chips,	4
Sulphate of iron, (copperas,)	4
Powdered gum Arabic,	4
Sulphate of copper, blue vitriol,	1
Sugar candy,	1

Boil the Galls and Logwood together in 12 pounds (pints) of water for one hour, or till half the liquid is evaporated. Strain the decoction through a linen, or a hair sieve, then add the other ingredients.—*N. Y. Times.*

TREATMENT OF COLTS.—Mr. Youatt, in his treatise on the horse, gives some excellent directions for the treatment of young horses during the process of their education. He maintains that colts are seldom or never vicious, by nature, to any such degree that they may not be entirely subdued and rendered tractable by kindness, and, in the subsequent parts of the process of breaking, firmness. The greater number of horses, which have become unfit for use by reason of their unmanageableness either in the harness or saddle, have been made so by injudicious treatment.

Young horses are often very perverse, but their perverseness will be generally overcome by persevering kindness. It may be necessary to use correction; but it should be always deferred till the earliest processes of education are completed, so that the animal may understand clearly what it is required to do.

The breaking of a colt should commence from the time of weaning; for if delayed any considerable time his strength and obstinacy will be far more difficult to overcome. The usual mode of accustoming the animal to the halter, the bit, and the saddle are well enough understood.

The colt may now be taken in the street to be gradually accustomed to the objects among which his services will be required. Here, from fear or playfulness, a considerable degree of starting and shying may be exhibited. As little notice as possible should be taken of it. The same or a similar object should be passed again, but at a greater distance. If the colt still shies, let the distance be farther increased, until he takes no notice of the object. Then he may be gradually brought nearer to it, and this will be usually effected without the slightest difficulty; whereas, had there been an attempt to force him close to it in the first instance, the remembrance of the contest would have been associated with every appearance of the object, and the habit of shying would have been established.—*Prairie Farmer.*

CURING HAMS.—I take it for granted that every one knows that in curing pork the main point is to put in a great abundance of good salt. There need be no fear of applying too much. If not required in curing the meat, it will remain in the cask, and is as good as ever to be applied again. In curing beef, salt should be used more sparingly. Six pounds of fine salt, four ounces of saltpetre, one and a quarter pounds of brown sugar, make a good proportion of ingredients for 100 pounds of beef. In twenty-four hours a pickle that will bear an egg end-wise should be applied. Drying beef should remain in the pickle about ten days. To cure hams thoroughly, so as to have them sufficiently salt to keep, and yet not too salt, and to give them the real Jersey flavor, is a more delicate operation, and requires a nice hand. The following receipt is a good one, and may be relied on for making a first rate ham. To 80 pounds of ham, take 4 ounces of brown sugar, 3 ounces of saltpetre, and 1 pint of fine salt; pulverize and mix them thoroughly; rub the hams well all over, particularly on the flesh side, and lay them on boards for 36 or 48 hours, then pack them in casks, adding two quarts of fine salt to every 80 pounds of hams. In fifteen or eighteen days they may be hung up to smoke.

Farmer's Cabinet.

COUGH IN HORSES.—The boughs of the common cedar, cut fine, and mixed with the food of horses, are said to be an effectual remedy for the troublesome and very prevalent disease called "cough."

Draining low lands will contribute to promote health and profit.

ATROCIOUS MURDERS.

It is now long since the public papers announce hat a female had been apprehended at Bremen on harge of having committed murders of unparalle d atrocity. The slow progress made in crimin proceedings there, as is common through all Ge many, has prevented her being brought to trial an sentenced until lately. Our last papers from Europ contain the following account of the proceedings i the case of this woman:

Marguerite Timm, received a tolerably good edu cation, her father, a tailor at Bremen, lived in eas circumstances. In 1808, at the age of 20 years, sh married one Mettemberg, a saddler, who also po sessed some property. Seven children were the fru of this marriage, three of them survived their f ther, at whose decease the widow found herself i possession of an ample fortune. In 1815, in th space of a few months after the decease of her hus band, death also carried off her mother and her thre remaining children. The following year her only brother also died, on his return home after a long absence, and when the property of the father was about to be divided.

In 1817 the widow entered into a second marriage with a Mr. Gottfried, with whom she, by her own confession, had carried on an illicit intercourse during the life of her first husband. Some days after the marriage Gottfried died suddenly. Six years elapsed, and she was on the point of marrying a Mr. Zimmerman, when he was attacked by a severe illness, and died. In 1826, the widow sold her house to a Mr. Rumpf, a cartwright, retaining, however, one apartment in it, for her own use. Some months expired, and the wife of Rumpf died in childbed, when the widow Gottfried took charge of the household of R. He was attacked from time to time with violent vomitings. On the 6th March, 1828, he perceived that a piece of bacon, which had been cooked by the widow Gottfried, was covered with some strange substance. He caused it to be examined by his physician, who immediately declared that there was a large quantity of arsenic on it. On information given by the physician, the widow Gottfried was apprehended.

The police then received considerable information from different persons, in relation to the conduct of this woman. It was proved on the trial, and she confessed, that she had given arsenic to a number of persons, fifteen of whom died in consequence, and seventeen others survived. On the trial, circumstances came out which justified a belief that she had given poison to other individuals, to whom it had not been fatal. In consequence of the number of murders proved against her, it was, however, thought necessary to go into an investigation of these cases.

The woman confessed that she was induced by motives of interest to commit some of these murders; but as to others, she could only attribute her conduct to an irresistible desire to give poison, and to see her victims perish. The counsel, in her defence, endeavoured to avail himself of this latter declaration, to show that she was labouring under monomania, and in consequence, that there was no criminal intention. Medical men who were examined on this point declared that they could discover in her no physical cause which could give rise to such a monomania, and the defence in consequence did not succeed. The following is the judgment given by the criminal court of Bremen, on the 17th September, 1830.

In the trial held on Marguerite Timm, widow of the late Michael Christopher Gottfried, accused of poisoning and other crimes, the Court declares [illegible] widow Gottfried, (who has besides commit[illegible] dry thefts, acts of swindling and [illegible] attempted to cause [illegible] guilty—

her father and mother, her three children, her first and second husband, her brother, her betrothed, Paul Thomas Zimmerman, Mrs. Anne Louisa Meyerholz, Mrs. John Mosees, the wife of the cartwright, John Christopher Rumpf, the wife of the cooper, Frederick Schmidt, and lastly, the wife of the locksmith, Frederick Kleine, at Hanover; as also, of having besides caused the death by poison of Miss Eliza Schmidt, daughter of the said Frederick Schmidt, which last act however was not premeditated.

2d. Of having administered poison to the said John Christopher Rumpf, at divers times, with the intention of killing him, after having by the same means destroyed his health.

3d Of having administered poison to a great number of other individuals; with premeditation, but without intention to kill them, though it proved extremely pernicious to the health of those individuals.

In consequence, and conformably to the 130th article of the criminal code, the court condemns the widow Gottfried for the crimes she has committed; and as a useful warning to those who might be tempted to imitate her, to have her head cut off with the sword, and that the expenses of trial, judgment and execution shall be defrayed from the property of the condemned person."

The execution of the widow Gottfried took place on the 21st April, 1831, on the Cathedral square, at Bremen. The Protestant clergyman who had attended her during her imprisonment, only quitted her at the last moment. Her hair was cut off, and she was then clad in a white under dress, decorated with black ribbons. A white cap, with the same coloured ribbons, was placed upon her head. She showed the utmost resignation, and entered the fatal cart, which passed through a number of streets, with the greatest coolness; but when she reached the foot of the scaffold, she had hardly strength to descend from the cart.

An officer of justice here again read her sentence, and she was then placed in an arm chair, and tied. She begged the excutioner to cause her as little suffering as possible. He performed his office, and at one single blow separated her head from her body.

There were more than 35,000 spectators to witness the execution.

MANUFACTURE OF GLASS.

It may interest many of our country readers, and not improbably some in the city, to be acquainted with the process of making glass. We believe crown gl[illegible] made at no other establishment in America [illegible] one here; but there are several for the production of cylinder glass, and of this other it will be our purpose more particularly to speak.

The pots in which the several ingredients are melted, have the form of drinking glasses, and are made of a peculiar kind of clay, sufficiently large to contain 250 pounds of the mixtures to be melted. The materials used are sand, potash, salt, lime, ashes, chip-glass, &c.

The sand and ashes are calcined or kept at red heat five or six hours to expel moisture, carbonic acid and some foreign ingredients. They are sifted and all the substances uniformly mixed together. The fur-

EEDING OF BEES.—A correspondent, says the Ohio Cultivator, who has had experience in the care and management of bees, desires us to remind our readers that, owing to the extraordinary character of the season last year, bees did not accumulate near the usual quantity of honey and many swarms will, at this season of the year, die from want of food unless care is taken to supply them until the blossoms appear. He says:

For the feeding of bees I have found a syrup of sugar to be a very good substitute for honey; one pound of sugar dissolved in about a pint of hot water. It should be known to all who keep bees, that they can take nourishment only in a liquid form. Their food should be placed on the top or inside of the hive, and enclosed so that access cannot be had to it from without. The syrup may be given on a piece of honey-comb; but the best method I have found is to use a trough of wood, made as follows: take a piece of sound board, one inch thick, four inches wide, and eight inches long, and with a half inch centre bit, bore holes close together, one half inch deep; fill this with syrup, and they will stand on the spaces between the holes and feed without being drowned.

CABBAGE.—A correspondent of the Ohio Cultivator gives the following method of cultivating cabbage. It is often practiced, and is a good method:

From the 1st to the 10th of May, we level and pulverize our ground with a hoe after ploughing or spading. We then make small hills about three inches high, eighteen inches in diameter, and twenty-eight or thirty inches apart from centre to centre. In each hill we scatter about ten to twenty seeds and cover three-fourths of an inch or an inch with fine earth. After they grow to the height of about two inches we draw out all but three plants; and in case a hill should fail to grow, we take a knife and run under an isolated plant, raise it with its roots surrounded by its mother earth, and transplant the whole in the missing hill; thus never disturbing its early and tender growth. After the plants grow to six, eight, and ten leaves, we conclude all out of danger from bugs and worms; we then remove the surplus plants, (leaving only one in the hill,) for table use during summer, or feed them to the stock.

I do not now remember that a crop ever failed with us entirely; at any rate, ours were invariably much superior to our neighbors' who sowed the seeds in beds and transplanted in the garden in the usual way.

KEEPING APPLES.—We extract the following from the report of a late agricultural meeting at Boston:

Mr. Russel, of the council, from Princeton, said he gathered his apples when about ripe, very carefully by hand, when it was dry, and headed them up in barrels and kept them in open sheds, till there was danger of their freezing; he then put them in a cool cellar, and kept them headed up. After opening them to take out some they are immediately headed up again. In this way he kept apples two years. He now had Roxbury Russets of the growth of year before last.

A case has quite recently been brought before one of two of the courts in this city, which has developed proceedings of an extraordinary character and bared as deep laid a scheme of villainy as the jesuitical Rodin or Eugene Sue, could ever have conceived. A plot of the most diabolical character, conceived with the most consummate skill and executed with an adroitness, in all its minutæ, that would startle the most audacious. And at the bottom of it all, the prime mover and acter was a woman. What a woman could be capable of that could devise such a plan, it is almost impossible to conceive—that she must be a person of extraordinary abilities, in one respect at least, none can doubt.

It appears from a petition filed before Judge Preston, that, in the year 1831, Mr. Thomas W. Thompson, a respectable citizen of this place, married a young woman whose maiden name was Minerva A. Gholson, by whom he had a daughter. On the 20th August, 1843, his wife left him under pretence of visiting her mother, then residing in St. Louis, taking with her their only child, then about nine years and a half old. Previous to this time his amiable spouse had been rather *gay*, but had succeeded in blinding the fond and credulous husband pretty effectually, and he could only suspect what he was unwilling to believe. In the latter part of September, 1843, he received a letter from one Mr. W. J. Logan, who had married a sister of his wife, informing him of the death of Mrs. Thompson, and enclosing a bill of the physician who attended her in her last and fatal illness, and given the attendant undertaker a certificate of "death from natural causes;" and also a bill for indispensable articles politely furnished by the aforesaid undertaker for seeing the unfortunate deceased decently bestowed. The afflicted husband was inconsolable, for he had tenderly loved his wife. Considering it a necessary and sacred obligation to pay the funeral expenses, he paid the doctor's bill to Dr. Tiffin, of this city, and sent the amount of the undertaker's bill to his affectionate brother-in-law.

In November of the same year, Mrs. Sarah Gholson and the daughter of Mr Thompson arrived from St Louis, clad in the habiliments of wo, and after remaining a short time here returned to St. Louis, Mr. T. permitting his daughter to accompany her grandmother; and up to November, 1845, they continued to reside in that city, occasionally coming down for a few days at a time on a visit. Since November, Mrs. Gholson and Angelina Thompson, the daughter of Mr. T., have resided in this city, the father frequently visiting the house, providing for them and enjoying the society of his daughter, now thirteen years of age, to whom he is devotedly attached.

During the month of July last, Mr. Thompson was astounded at learning that his wife was "alive and kicking," or had risen from the grave, and was as full of life and as *fair to look upon* as ever. He could scarcely credit that he had been the victim of such a daring and adroitly managed plot, and that his wife had planned and carried it through, taught an innocent child to lie and deceive a doting father, to conceal and enjoy unmolested a criminal intercourse with another man. He could hardly realize that she could have had power enough to induce an entire family to aid her, till the fact was accidentally discovered by a third party, and he learned that she had been for many months a resident in this city.

A case before Recorder Baldwin, about a box of jewelry, first apprized the husband of his wrongs. Since that time he has been unable to obtain a sight of his daughter or to ascertain her whereabouts, and has given the matter up in despair. A writ of *habeas corpus* was granted by Judge Preston, commanding Sarah Gholson and Minerva A. Thompson to bring before him the body of Angelina Thompson, upon a petition setting forth these facts in the case. Unfortunately the officer was unable to serve the writ, the parties having fled from justice, [illegible] the matter rests at present, the father having the guardianship

3 pounds of [illegible] two pints of vinegar three pounds of sugar put the [illegible] in the vinegar strain let them stay together until the fermentation takes place

This Book	2.50	
Thos Wm Shelby	10-5[illegible]	
[illegible]	5-0	

JUMBLES.—Three pounds of flour, one pound and a half of butter, one pound of sugar, and six well-beaten eggs; make it in rings, and bake in a quick oven; when half done, strew them with grated loaf sugar; twelve or fifteen minutes bake them.

1 pound of race sinser
1 pound of black mustard
1 pound of white mustard
1 pound of prepared garlick
1 pound of horse reddish
1 oz of mace
1 oz of cloves
2 oz of allspice
4 oz of black pepper
2 oz of pulverized
4 oz of [illegible] of mustard
all mixed together

The mans is must be filled with salt the night before and lay until a morning

Flannels fine white no other

Take 1 Bushel of Honey Locust Seeds and pods when about ripe break them, put them into a barrel and fill it with boiling water let it stand until milk warm then add a pint of good yeast. Put the bung in lightly until fermentation is nearly over then rack off as with cider when clear bottle it and wire the corks use after one month it is equal to any Champaign but can be used after two days

-8-0

THE TOMATO.

As the season when this article is the most plen has arrived, we have, in compliance with the quest of some of our female friends, inserted the f lowing receipes.

SAVING TOMATOES. The editor of the Americ Farmer gives the following method. On the approa of frost take up the vines, with the fruit on them, hang them up under cover, in some out house, or place, and you will have a large addition to your w ter store. The small green fruit will ripen, color,) and the larger ones will prove, at that se of the year, very acceptable. We threw the v over a pole, and place it in our barn, or any conven ient place, and there let them hang, taking from vines the fruit as it is wanted for use. In this they keep well, and a large quantity can with very little labor.

From the Boston Cultivator.

We have collected from various sources, methods of saving, cooking and preparing the tom and we have no doubt that they will be very acce ble to our readers, as every one will find someth that is new, and those who have not paid much tion to the subject will find the list of recipes very teresting and useful, if they have, or can obtain venient, this excellent vegetable.

TOMATO SAUCE. Peel ripe Tomatoes, stew as apples for sauce, and season with salt and pe If you add butter salt will not be necessary. sauce is not too tart to use with meat, but whe used in this way, it is improved for the taste of persons, by adding a little sugar or molasses.

TOMATO JELLY. Peel your tomatoes, and sq them through a fine cloth, add their weight in boil to a jelly, and then bottle it tight, and keep a cool, but not freezing place.

TOMATO DUMPLINGS. Skin and nicely without b ing the meat, then make, cook and use sauce sa you would apple dumplings.

BROILED TOMATO. Cut the large ones in two broil—then add a little butter, or salt and pepper

TOMATO OMLET. Peel a quart of ripe tomatoes them up, and simmer about twenty minutes. C few onions fine, and throw in with crumbled and a lump of butter, and when nearly done four eggs and stir in, and in a few minutes

Cure for the croup.

Roast a large red onion well in the fire and squeze the juice and sweeten it with honey until it becomes muddling thick then add 2 drops of the spirits of Turpentine This may be given to a child 6 months or a year old in the course of the day & and if it appears not strong enough to remove the disorder and the child's strength will permit yer may add a drop or two more of the spirits of Turpentine and if that does not entirely relieve the child yer may repeat the dose on the day following but yer should keep the child out of the wet damps air

11

As the season when this article is the most plen

for packing butter
one peck of salt
one oz of salamoniac
2 oz of salt petre
put it to your butter
according to last

strong ashes early
in the spring to peak
trees to destroy the
worm

Nov. 1806

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KEEPING PUMPKINS. Pumpkins for stock are best kept in a dry loft with the flooring quite open, so as to allow air to circulate as freely as possible between them. Were it not that they take so much room, we should prefer storing them in a single tier; but usually, for want of this, when a large crop is to be secured, they must be piled upon each other. In this case, we would recommend their not being placed more than three or four deep. If piled together in too large heaps they gather moisture and rot rapidly. When frozen they may be preserved a long time; but they should be cooked before giving them to the stock, otherwise they may do them great injury. On the whole we prefer feeding our pumpkins as fast as possible after ripening, and before the cold weather sets in. They are of a cold watery nature, and unless cooked, we doubt whether they are near as beneficial to animals in frosty weather, as they are in milder, or indeed any kind of fruit or root, though stock of a good breed usually do well upon them.—[Ex.

If you wish to be happy, keep busy; idleness is harder work than ploughing, a good deal.—There is more fun in sweating an hour than there is in yawning a century.

Still [illegible]

quantity of salt: boil in two gallons of water for an hour or more, and let stand till cool, or perhaps milkwarm; then bottle and cork for use. One pint of this yeast says the "Lady's annual Register," will be sufficient to make 18 lbs. of bread. A lady of our acquaintance, and who, by the way, is noted for her good housewifery, says, that with one and a half pint she makes 36 lbs. We can testify to the superior quality of her bread.—*Maine Cultivator.*

Vermin in Corn and Grain Houses.—I have never yet seen in any papers the way we here prevent rats and mice troubling our corn and grain houses. We raise our building about 20 inches from the ground, by setting posts firmly in the ground, and inverting a common worn out milk pan on the top of each post, and set the building on top of it. There is corn in cribs in this place four years old, that has not had a rat or mouse in it.

If this is of any service, you are welcome to the use of it, as I presume there are many farmers that have not yet found it out.

To Sweeten Butter.—Adding two and a half drachms of carbonate soda, to three lbs. fresh or salt butter, possessing a disagreeable flavor, renders it perfectly sweet. So produces the same result when added to other culinary greases, as dipping, lard, &c.

Seasonable Receipts.

From Miss Leslie's "Complete Cookery."

COCOA-NUT PUDDING.

Peel and cut up the cocoa-nut, and wash and wipe the pieces. Weigh one pound, and grate it fine. Then mix with it two stale rusks or small sponge cakes, grated also. Stir together till very light half a pound of butter and a half a pound of powdered white sugar, and add a glass of white wine. Beat six whole eggs very light, and stir them gradually into the butter and sugar in turn with the grated cocoa-nut. Having stirred the whole very hard at the last, put it into a buttered dish and bake it half an hour. Send it to table cold.

PUMPKIN PUDDING.

Take a pint of pumpkin that has been stewed soft, and pressed through a cullender. Melt in half a pint of warm milk, a quarter of a pound of butter, and the same quantity of sugar, stirring them well together. If you can conveniently procure a pint of rich cream it will be better than the milk and butter. Beat eight eggs very light, and add them gradually to the other ingredients, alternately with the pumpkin. Then stir in a wine glass of rose water and a glass of wine mixed together; a large tea-spoonful of powdered mace and cinnamon mixed, and a greated nutmeg. Having stirred the whole very hard, put it into a buttered dish and bake it three quarters of an hour. Eat it cold.

A CARD.

It will be a mutual convenience to the students and the inhabitants of the town to have such families, as are willing to take boarders, make it known to the President of the University, with the price, when washing, fuel, and candles are included, and when they are not. Students from abroad generally ask him for information upon this subject.

Lexington, September 26th, 1825.

Was Drowned on the night of the 14th of April, from on board his vessel, the Dick, capt. Hudson, officer in the United States navy, my only brother, JOHN O'SULLIVAN-BEAR, Count of Bearhaven. The vessel was wrecked on her way to the U. States—all hands were saved but him!

My brother left a wife, seven children, and, in me an only sister, to whose children equally with his own he ever proved himself a father. He was the only near relative left me—we were brought up together in the shades of cloistered solitude, in which we were equally destined to pass our days; he had now become the powerful arm on which I leaned for the future advancement of my children. In his death I suffer every loss that can afflict the heart, that can mar my best, my fondest hopes. Mr. O'Sullivan was a *republican*, much attached to this government, and for some years Consul under it—hence I do call on every American to participate in the melancholy of my feelings. He was an *Irishman*, and a Catholic—let *this* be sufficient to call the remembrance of *him* into the orisons of my countrymen generally, and more particularly *those*, and indeed all men of the Catholic persuasion.

BARBARA O'SULLIVAN BEAR,
sister &c.

Lexington, Sept. 26th, 1825.

AGRICULTURAL.

FALL GRAFTING.

Captain Josiah Lovett, who is distinguished for his success in raising superior vegetables and fruits, has given in the Magazine of Horticulture his mode of fall grafting, by which he is enabled to get fruit from the scions the next season:

"Your remarks in the November number of the Magazine for 1843, page 423, respecting my mode of procuring the specimens of fruit presented on several occasions at the Horticultural Society's rooms, last autumn, is partly incorrect, they were not procured by budding but by grafting. I have practiced budding with fruit buds for some eight years past, and occasionally succeeded in getting good fruit from them. It is now three years since I have begun grafting with fruit wood in autumn, (and I never heard of any person attempting it previous to that time; thus far I have been eminently successful with the pear and apple, (occasionally with the plum;) the grafts thus set have been more certain to mature their fruit, than the trees from which the grafts were cut; this can only be accounted for by supposing the sap to flow slower in the graft in the spring, in consequence of there not having been a perfect union with the stock in autumn; and the grafts not blooming or setting their fruit quite as early in the tree from which they were cut, escape the injurious effects of our late spring frosts and cold northeast storms, to which in our climate we are so subject.

I select a healthy shoot for a scion, with fruit buds on it; I have them set a foot long, with one or two side shoots. Immediately remove the leaves, and cut on one side in a sloping direction, to a point, then cut from one to two inches long; then with a sharp knife I begin at the point and cut just within the bark, up about half an inch above the commencement of the incision on the opposite side; then select a thrifty upright shoot, on a healthy tree, cutting well back, making a short stump in the same manner as the scion, reversed, and carefully but firmly bush one with the other; secure with bass or Russian mattin, and cover with clay; or I prefer to mix equal parts of beeswax and Burgunda pitch; a less quantity of rosin will answer in room of pitch; soften to a proper consistency with hog's lard, and melt together, and spread on cotton shirting; and then cut in strips of one half or three quarters of an inch wide, and after uniting graft and stock, bind with the cotton side next to the bark. The composition ought not to come in contact with the bark, as the bandage should be left on through the winter. If the grafts are carried any distance before uniting to the stock, it will be very important that the leaves be cut off under the tree, and the ends, as soon as possible, dipped in wax or something adhesive.

J. LOVETT.

Beverly March 5, 1844.

N. B. The mode of grafting above described, is very similar to what is called whip-grafting by some, tho' I take much less wood with the bark than I have seen gentlemen who graft by that mode.

EXTRAORDINARY CURE.

On the 21st ult. a negro lad, the property of Mr. Dunstan Banks, near this place, as he was returning from work, about dark, was bitten by a rattlesnake so severely, that in a few minutes he became entirely blind, and fell down. He was carried to the house, when a messenger was despatched to town for Dr. James Guild, who, in about an hour afterwards, reached Mr. Banks.—At the time of his arrival, the boy was suffering the most excruciating agony, when he had a common black or junk bottle about half filled with the spirits of turpentine, made quite warm, and after scarifying the wound made by the snake, applied the mouth of the bottle to it, and commenced pouring cold water on the bottle, until the contents were perfectly cooled. In about half an hour, and before the bottle was removed from the wound, the boy became perfectly easy, and fell into a sound sleep. Next day he was able to walk about, and the day following he was at work as usu

INDIAN PUFFS.

Eight large heaping tablespoonfuls of fine yellow Indian meal.

A quart of milk, boiled with a large stick of cinnamon broken up.

Four tablespoonfuls of powdered sugar.

Half a large nutmeg grated.

Eight eggs.

A salt-spoonful of carbonate of soda, or saleratus, melted in a little warm water.

Boil a quart of milk, with a large stick of cinnamon broken up, or a few blades of mace. When it has come to a hard boil, take out all the spice, and stir in, gradually, eight heaping tablespoonfuls of fine yellow Indian meal, in turn with the sugar.—Stir it very hard, and let it remain boiling on the fire for a quarter of an hour after all the meal and sugar are in; stirring it frequently. Then take it up, and put it into a pan to cool. While it is cooling, beat eight eggs till very light and thick, and stir them, gradually, into the batter when it is quite cold; adding the nutmeg. Lastly, stir in a heaping salt-spoonful of soda, dissolved in a little warm water. Butter some large cups; nearly fill them with the mixture; set them *immediately* into a moderately brisk oven, and bake the puffs well. When done, turn them out of the cups, and send them to table warm, spread out on a dish, with powdered sugar sifted over them. Serve up with them a sauce of butter, sugar, nutmeg, and lemon juice, stirred together to a thick cream. Or eat them with melted butter flavored with wine and nutmeg. They will (if properly made and baked) be found very light and nice.

A cure for the Bilious or Cramp Cholic—Take a small quantity of brimstone—dissolve it in brandy; temper it with water, and drink it as often as you can until the pain is removed, which will be after the second or third drinking—Should the third not effect the removal of the pain, continue the dose. Experience has taught me this who sends it to the press for the good of the community at large.

AGRICULTURAL.

Infallible method of preserving Peach Trees.

Take a syringe, that will contain about one fourth of a gill, and after removing the earth &c. from the trunk of the tree where the roots join to it, with the syringe, inject boiling lye into all the small holes made by the worms, freeing them first from the gum issuing from those holes—the lye will instantly kill the worms, and the tree will flourish.—The best season to do this is October, as the worms are then very small, and the injury done slight; but any time during the winter and before the rising of the sap will do. The best syringes for this purpose are made of elder or cane stalks, as those of metal will be too hot to hold, the extreme end should be metal and crooked like the end of a blow pipe, for the convenience of discharging the lye in any direction, and the lye should be injected with force.

In the Petersburg Intelligencer of a few days back, is a long and interesting article on the subject of the Yellow Fever at New Orleans, from which the following is extracted:

Charcoal.—A resident physician from Virginia, whose humanity and zealous benevolence in the cause of the suffering victim, are above panegyrick, was led to try charcoal in cases where death seemed inevitable, by reading the declaration of its efficacy in stopping excessive bleeding, by a Spanish author. Its power of arresting putrefaction is generally known; but its application to the stomach is not. The discovery and its effects, were not known, unfortunately, until the fever of 1820 had greatly abated—and I shall mention one or two cases, among a number of others, where charcoal snatched the patient from the brink of the grave. The first was upon a female, upon whom black vomiting was exercising its fatal potency, insomuch that the inward putrefaction was completely visible by the blackness of the cuticle. Common charcoal was taken from the fire-place, pulverised and given in small doses every half hour: it was a desperate case and an experiment was tried. The vomiting was changed into a cathartick, and the female was restored to health.

A stranger who had languished for several days, until his physicians had given him over as a subject for whom they could do no more, and whose case was completely hopeless.—"Gouts of blood" were forcing from his nostrils, and the mortification of his stomach running from his mouth. Upon him it was resolved to try the charcoal. He was made to draw it through his nose, and in about an hour the bleeding was removed! He took it into the stomach also, and in a few hours, as the patient afterwards expressed it, he felt something like a dreadful weight fall from around his heart, an immediate and powerful purgation took place, and in a few days the rescued sufferer was completely restored.

Another instance, nearly similar, occurred in the house of one of my friends, and the charcoal was tried with the same effect. In short, as the benevolent physician alluded to informed me, out of twenty such extreme cases the charcoal cured [illegible] one.

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 strain'd from the ashes of hickory (white walnut) bark, of which one table spoonful may be given every hour throguh the day to a child seven years old.

Riches are what the good ma[illegible] consid[illegible] lightly. Death is [illegible] th[illegible] ea[illegible] man c[illegible] siders of importance.

A NEW USE FOR SALT.

The use of salt as an agricultural agent for recruiting an exhausted soil is acknowledged; but it is now discovered that its efficacy is not less certain in restoring the human hair to those who either from fever or other causes may have experienced its loss. The daily application of salt has succeeded in giving strength and luxurience to hair, which had previously so fallen off as to threaten total baldness.

We lately gave an account of the e[illegible] cacy of Charcoal in case of malignant fe[illegible] ver, as practised by a physician in New Orleans last year.—The following ex[illegible] travagant recommendation of this artic[illegible] is copied from a late Cincinnati paper.

Charcoal, pulverised and taken in wardly, either in milk or in any other manner, tends to remove almost any dis[illegible] ease "to which flesh is heir." Even the most dangerous diseases have been successfully conquered and removed by the administration of this simple medi[illegible] cine; and I think the world should b[illegible] made acquainted, with its virtues, the in[illegible] terests of the *doctors* deeply concern[illegible] notwithstanding. It may b[illegible] taken in any moderate quantities, and no fears need be entertained of ill consequences. I have performed my duty, and editors of newspapers will do no more than theirs to disseminate this information as extensively as lies in their power.—*Morn. Chron.*

To prevent Chimnies from taking fire.—The pergeting mortar (so called by masons,) for plastering the inside of chimnies, mixed as it generally is with lime, sand and horse maunre, made into mortar; let there be a pickle made of salt and water nearly as strong as that you use with meat, and the mortar made with it instead of pure water—salt, sand and sea-water, where it can be had, will answer the same end to mix with the lime and horse manure. Chimnies plastered with this composition, on every damp rain, will prove moist and the soot will fall off without any inconvenience. This may be relied on and the expense is so trifling, no one should hesitate to do it, for it can do no harm at all events, and it may save houses and towns.—AM. FARMER.

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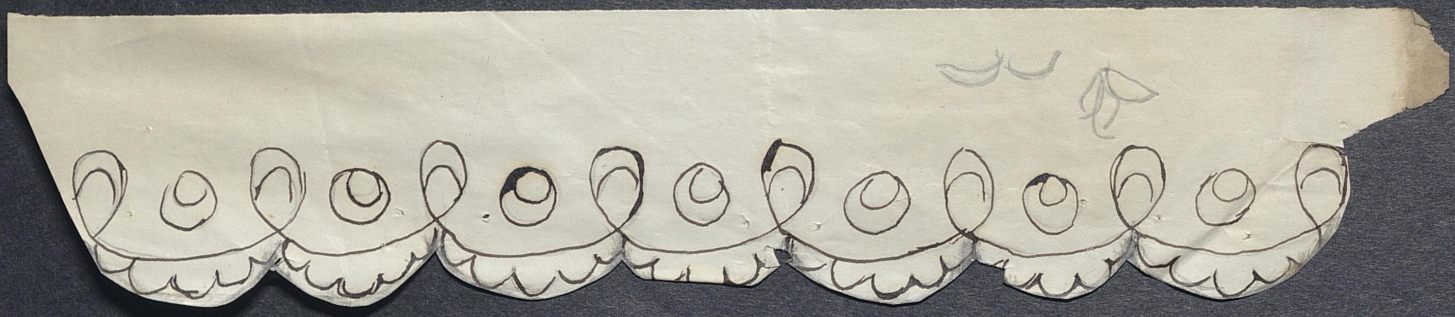
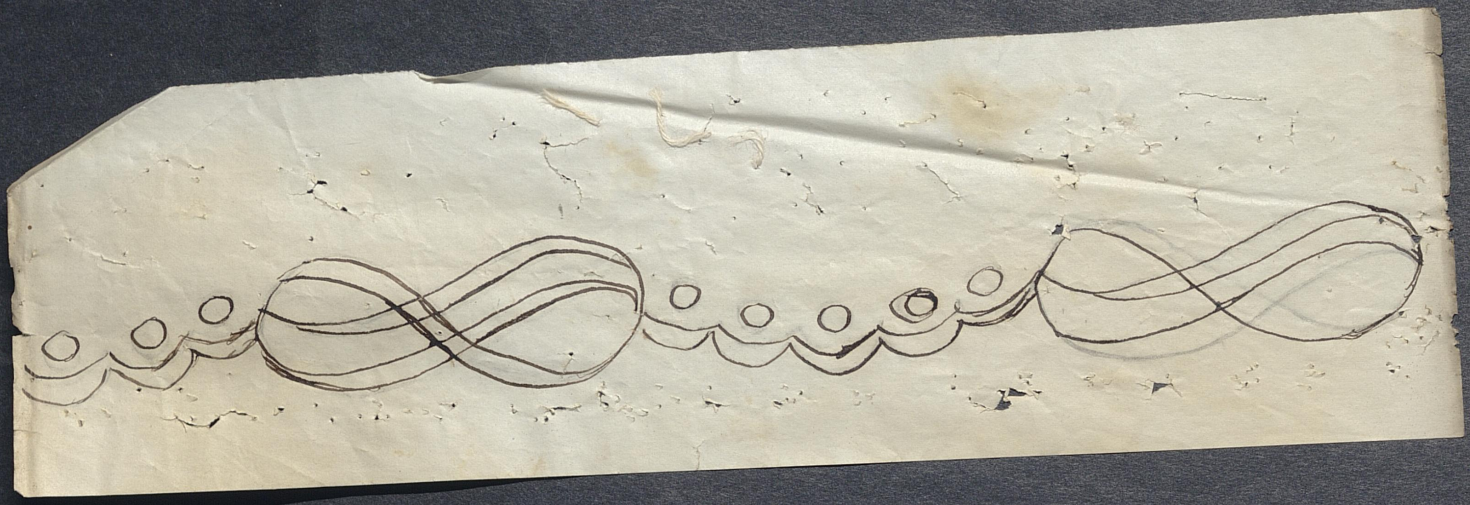


Loose Item



Loose Item

seek for, spread [illegible] directions, and fill the hill.

Potatoes planted in sandy or loamy soil, will yield one third more if a table spoon full of plaster be thrown upon the naked potatoes in each hill, after they are dropped and before they are covered.

Yard manure is very useful, if laid over the potatoes in each hill, after an inch of soil has been laid upon them; and then the hill covered as deep as usual. But if the manure is laid directly upon the naked seed, or under it, a drought will injure the crop.

The most convenient method for raising potatoes, is to plant them about the margins of cornfields. Then a horse may turn upon them, when ploughing among the corn, without injury.

Potatoes should be hoed when first up, just to clear out the weeds, without making any hill. After they grow up about six or seven inches, they should be hilled up for the last time. If weeds spring up among them, they should be pulled out, not hoed out. For if hoed again, many new potatoes will never grow large enough for use, but will check the growing of those early set.

Cookery.

LEMON PUDDING.—Half a pound of butter and half a pound of sugar beat to a cream, five eggs beat to a high froth, grate in the rind of one large lemon, and squeeze in the juice then add half a glass of brandy, wine, and rose water, (the three together to make half a glass.)—Two puddings.

PUMPKIN PUDDING.—Half a pound of butter, half a pound of sugar, beat to a cream, one pound of pumpkin, stewed and passed through the cullender, four eggs, one wine glass of brandy, wine, and rose water, one tea-spoonfull of spice.

POTATO PUDDING.—One pound of butter, one pound of sugar, beat to a cream, two pounds of potatoes boiled and passed thro' the cullender, twelve eggs, one glass of brandy, one of wine, half a glass of rose water, one tea-spoon full of spice.

ORANGE PUDDING.—One pound of butter, one pound of sugar, beat to a cream, one glass of brandy, wine, and rose water, ten eggs beat to a high froth, pare two oranges and boil the rind till it is tender, (change the water twice or three times) then beat it in a mortar, and squeeze in the juice together with the rind of one lemon grated, and the juice of the same. For apple pudding, add four large spoonsfull of strained apples to each pudding.

ALMOND PUDDING.—Half a pound of butter, half a pound of sugar, beat it to a cream, half a pound of almonds blanched and beat very fine; beat them well together, [illegible] five eggs, one wine glass of

Two

VALUABLE RECIPES.

A new and valuable Styptic which will stop bleeding even of the largest blood vessels.

Take of brandy or common spirits two ounces; Castile soap two drachms; pearl-ash one drachm; scrape the soap fine and dissolve it in the brandy; then add the pearl-ash, mix it well together, and keep it close in a phial. When you apply it, let it be warmed, and dip pledgits of lint in it, and the blood will immediately congeal.

It operates by coagulating the blood a considerable way within the vessel; a few applications may be necessary where the wound is deep, or where a limb is cut off.

CONSUMPTION.

Completely to eradicate this disorder, I will not positively say the following remedy is capable of doing, but I will venture to affirm that by a temperate mode of living, (avoiding spirituous liquors wholly) wearing flannel next to the skin, and taking every morning half a pint of new milk, mixed with the expressed juice of green hoarhound, the complaint will not only be relieved, but the individual shall procure to himself a length of days beyond what the mildest fever could give room to hope for. I am, myself, a living witness of the beneficial effects of this agreeable and though innocent, yet a powerful application. Four weeks use of the hoarhound and milk relieved the pains of my breast, and gave power to breathe deep, long, and free; strengthened and harmonized my voice, and restored me to a better state of health than I had enjoyed for many years.

RHEUMATISM.

It is said to be a specific for the Rheumatism to apply a cabbage leaf, to the part affected—Choose a perfect leaf, cut off the protuberant stalk at the back, and place it on the part with a bandage of flannel, at going to bed. It will produce a local perspiration, and in two or three repetitions, effect a cure.

CHOLERA MORBUS.

One quarter of a pound of frest mutton suet, cleared of the fibres, &c. to a quart of new milk, which must be boiled, or rather simmered down to a pint; a table spoonful taken at a time, will cure the most inveterate summer complaint, particularly in children.

The Housewife.

From Miss Leslie's House Book.

TO REMOVE WATER STAINS FROM BLACK CRAPE.

When a drop of water falls on a black crape veil or collar, it leaves a conspicuous white mark. To obliterate this, spread the crape on a table, (laying on it a large book or paper-weight to keep it steady,) and place underneath the stain a piece of old black silk. With a large camel's hair brush dipped in common ink, go over the stain; and then wipe off the ink with a little bit of old soft silk. It will dry immediately, and the white mark will be seen no more.

TO REMOVE DUST OR MUD FROM A DRESS.

Take a small broom-corn whisk and (having shaken the dress) brush it carefully between the pleats or gathers. If there is mud on the skirt, rub it off with a piece of stout worsted stuff formed into a roll; or with a clean coarse towel. A plush-block is an excellent thing for brushing silk or merino dresses. To make it, get a small square block of wood, and sew tightly all over it (in the manner of a pincushion) a covering of saddler's plush.

Seasonable Receipts.

From Miss Leslie's "House Book."

PRUNE PUDDING.

Scald a pound of prunes; cover them, and let them swell in the hot water till they are soft. Then drain them, and extract the stones; spread the prunes on a large dish, and dredge them with flour. Take one gill or eight large table-spoonfuls from a quart of rich milk, and stir into it, gradually, eight spoonfuls of sifted flour. Mix it to a smooth batter, pressing out all the lumps with the back of the spoon. Beat six eggs very light, and stir them, by degrees, into the remainder of the milk, alternately with the batter that you have just mixed. Then add the prunes one at a time, stirring the whole very hard. Tie the pudding in a cloth that has been previously dipped in boiling water and then dredged with flour. Leave room for it to swell, but secure it firmly, so that no water can get in. Put it into a pot of boiling water, and boil it two hours Send it to table hot, (not taking it out of the pot till a moment before it is wanted,) and eat it with cream sauce; or with butter, sugar, and nutmeg beaten together, and served up in a little tureen.

A similar pudding may be made with whole raisins.

MADISON CAKE.

A pint and a half of sifted yellow corn meal.
Half a pint of wheat flour.
Half a pint of sour milk.
Half a pint of powdered white sugar.
Half a pound of fresh butter.
Six eggs.
A gill or two wine-glasses of brandy.
A pound of raisins of the best quality.
A large teaspoonful of mixed spice, powdered mace, nutmeg, and cinnamon.
A large salt-spoon of saleratus, or a small teaspoonful of soda.

If you have no sour milk at hand, turn half a pint of rich milk sour by setting it in the sun, or stirring in a teaspoonful of vinegar. For this cake the milk must be sour, that the saleratus or soda may act more powerfully by coming in contact with an acid. The acidity will then be entirely removed by the effervescence, and the cake will be rendered very light, and perfectly sweet. Having powdered the spice, put it into brandy, and let it infuse till wanted. Prepare the raisins by stoning them, and cutting them in half; dredging them well with flour. They should be muscadel or bloom raisins or sultana; if the latter, they will require no seeding. Low-priced raisins of inferior quality should never be used for cooking or for any purpose, as they are unwholesome.

Sift the corn meal and the wheat flour into a pan, and mix them well. In another pan mix the butter and sugar, and stir them together with a hickory spaddle (which is like a short mush-stick, only broader at the flattened end,) till they are light and creamy. Then add the brandy and spice. In a broad shallow pan beat the eggs till very thick and smooth. Then stir them gradually into the butter and sugar in turn with the meal. Dissolve the saleratus or soda in a very little lukewarm water, and stir it into the sour milk. Then while foaming, add the milk to the rest of the mixture, and stir very hard. Lastly throw in the raisins, a few at a time, and give the whole a hard stirring.

Butter a deep square pan or a turban mould. Put in the mixture. Set it *directly* into a brisk oven, and bake it at least three hours; or four if in a turban mould. When half done, the heat should be increased. This cake should be eaten the day it is baked.

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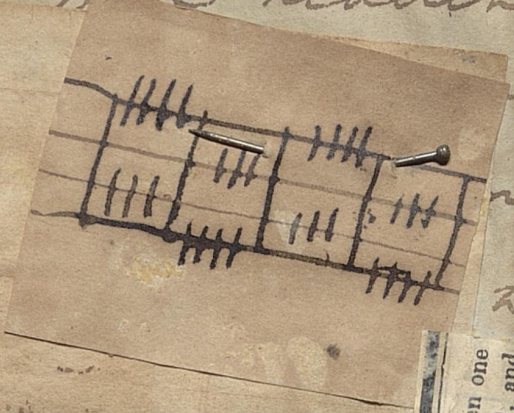
For corn beef I
66 quarts of Salt
4 gallons of water
2 oz Salt petre
2 lb of shugar
a good receipt



To make sponge cake
Mrs Curds.

6 eggs is shugar
the weight of 4 in flour
10 eggs shugar and
yellows of the eggs
beat together
the flour to be beat
in last

my receipt
10 eggs the weight of
10 in shugar
the weight of 5 in
flour

... rooms, and

Hints to the Housewife.

From Miss Leslie's "House Book."

DOMESTIC DYES.

RED.—Having boiled in brass or earthen, two gallons of clear, soft water, half a pound of wheat bran, and three ounces of powdered alum; strain it, return it to the kettle, and put in half an ounce of cream of tartar, and half an ounce of cochineal; each tied in a separate thin muslin bag. Boil it about a quarter of an hour. Then dip in the article to be dyed, and proceed in the usual manner.

If you wish a deeper red, use a smaller proportion of water, and more of the cochineal.

same day that it is baked; as when stale (even one day old,) all Indian cakes become dry, hard, and rough.

It will be improved by the addition of a pound of raisins, stoned, cut in half, and well dredged with wheat flour to prevent their sinking to the bottom. Sultana or seedless raisins are best for all sorts of cakes and puddings.

TO TAKE INK OUT OF A COLOURED TABLE COVER.

For a large ink-stain, dissolve a tea-spoonful of oxalic acid, in a tea-cup of hot water. Pour it into a bowl, and dip into it the part that is stained by the ink; rubbing it well in the solution. If the ink does not come out well, mix some fresh oxalic acid and hot water, and add it to the first. Rub the stain a while longer; and when the ink has all come out dip the part immediately in water that is warm but not hot. Rub it well in the water, to get the oxilic acid entirely out; for if allowed to remain in, it will corrode the article. Then wash the table cover, directly in the manner described in a former receipt. If these directions are carefully followed, the ink will be extracted, and the colors of the table-cloth not in the least disturbed.

If the ink is spilled on white clothes, apply the oxalic acid as above, and then put the article at once into the boil. This application of oxalic acid, *used very carefully*, will also remove ink spots from coloured dresses. And it will take out stains of tea even from a buff coloured article, on which a tea-stain has turned blackish.

Oxalic acid and hot water will also remove iron-mould. After applying it according to the above directions, place the article in the hot sun for about a quarter of an hour.

Though a powder, it is best to keep oxalic acid in a bottle tightly covered; taking care that the word "Poison" is written conspicuously on the bottle. Every mistress of the family should not allow of her own possession.

YELLOW.—Procure from a drug store, a sufficient quantity of temerech or turmeric powder; tie it up in a muslin rag, and boil it in alum-water, or in skim milk. Have ready the article to be dyed, (which, if not quite new, must be made perfectly clean by washing.) When the turmeric liquid has arrived at the tinge you wish, take out the bag, put in the article, (which must be previously wet thoroughly,) and give it a boil. Then squeeze it out, and stretch, dry and iron it as quickly as possible.

Turmeric will give a beautiful yellow color to white silk handkerchiefs, scarfs or ribbons. Also to muslin for curtain-linings: and to the thin muslin used for covering gilt frames, lamps, &c., in the summer.

The flowers of the French marigold, picked to pieces, and boiled with a bit of alum, will die a fine lemon yellow. The article to be dyed must be white, washed very clean, and then steeped in cold water. After the marigold dye has been boiled and strained, put the article in wet, and boil it till well colored.

Another yellow may be dyed, by tying some saffron in a thin muslin bag, and boiling it in alum-water, in an earthen vessel. Then strain it, and when cool, put in the article.

Peach leaves will make a yellow dye. Also onion skins.

KENTUCKY SWEET CAKE.

A pint of fine yellow Indian meal, sifted.
Half a pint of wheat flour.
Half a pound of powdered white sugar.
Half a pound of fresh butter.
Eight eggs.
A powdered nutmeg.
A large teaspoonful of powdered cinnamon.
A glass of white wine.
A glass of brandy.

Having powdered the spice, and mixed together the wine and brandy, put the spice to steep in the liquor. Mix well the Indian meal and the wheat flour, putting them into a broad pan. In another pan, stir together the butter and sugar (as for a pound cake,) till they are very light and creamy.—Break the eggs into a shallow earthen pan, and beat them till very thick and light. Then, by degrees, stir into the beaten butter and sugar, the spice and the liquor, a little at a time of each. Afterwards, add alternately the meal and the beaten egg, also a little of each at a time. Stir the whole very hard when all the ingredients are in. Butter a straight-sided tin pan, put the mixture into it; set it immediately into a rather brisk oven; and bake it well for three or four hours or more, in proportion to its thickness.

This is a very nice cake. It should be eaten fine

so that they may be completely blended. This quantity will be sufficient for four pounds of butter, with which it must be well mixed and the butter closed for use. Butter prepared in this manner, is more efficacious preserved from any taint of rancidity, looks better, tastes sweeter and richer, than if it had been cured with common salt alone. It will also keep good for three years, and can not be distinguished from that recently salted. It should however be remarked, that butter thus cured, does not taste well until it has stood a fortnight or three weeks.

New and valuable discovery for the cure of Beef and Pork hams.

Pyroligneous acid, or essence of smoke: this essence contains all the properties necessary for the curing of Beef and Pork, without the common method of smoking; and is not attended with half the expense as is requisite in the usual manner of making bacon.

We do not give a description of this essance to raise its merits or deceive the public, but simply mention some of its qualities, which may be known only by its curing pork hams, and preserving fresh meats langer time from detriment, from flies and hot weather.

One quart of essence will cure two hundred pounds of hams, put down close in a barrel, with salt and water sufficiently strong to bear up an egg. Put one ounce of pulverized salt-peter and a handfull of salt to each fresh ham, and half pound brown sugar or molasses in proportion. Put one quart of the essence into the barrel with the hams and pickle, and let them remain in pickle until wanted for use, which will preserve them from spoiling flies or any other detriment. Those who prefer the ordinary pickle, may add one quart of essence to the barrel. Hams cured in this manner retain all the flavor of the best hams, smoked in the usual way.

Edwardsville Spectator

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mer recommends the following:

In the spring examine the roots thoroughly ng as they exude red gum, containing the e of the grub Draw with the hoe, a moun earth about six inches high around the body ne tree, and not remove it till the first frosts, a hen examine; if there are any grubs they will o high up that they are easily discovered and k d.

2. Draw away as before and apply around t ody a quantity of staight straw, about one fo igh, letting the lower ends run out a few inch n the ground to cover with earth, and bind wit straw or other band in two places.

3. Bind on a sheet of straw paste board or bind 's boards, and if tarred all the better. In all case ean the tree the first frosts, as after that perio here is no danger of the fly's impregnating the ee, being past its season. It is of no use to ta apply any offensive substance to the body of th ee, for as it grows and expands, the bark crack d exposes the tender part, where the fly deposit eggs.

The parent of this grub is not unlike the blac sp, with steel blue wings, and a yellow rin ound its abdomen. Its habits are very sly an ive, and not easy to detect. In July the gru es into the chrysalis state, enveloped in a reddis ized case, and lays on the top of the earth at t t of the tree.

To manure and improve a peach orchard alrea out, put it under the operation of some h . Manure and work among the trees as if th e a great corn hill, and so keep doing till it thrifty state, when it may lay awhile in gra not to clover; their long tap roots get rat e than their share of the nutriment and m of the soil.

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your Bone suffer
disentary a little
Spearmint tea 1/5
minutes until a
cure is affected
Heres to good
health
Put the roots of trees
in cow dung and water
until you plant them

GLASS MILK-PANS.—Why can't we have glass milk-pans in this country? They are being introduced in the English daries, and are much liked. They are said to be much more easily cleaned than pans of any other materials, and are so strong that they will bear a very severe blow without breaking. The only objection to them is their cost, which, on account of duties, is rendered high. We suppose they might be afforded cheaply in this country.—*Albany Cultivator.*

A DURABLE AND CHEAP CEMENT.—Take two parts of fine and clean ashes, three parts of pure clay, and one part of sand; mix all well together; then add linseed oil, and have all intimately mixed to the consistence of thin mortar. This if well applied will resist the inclemency of the weather, and will be found useful to stop the leaks round chimneys, and leaks in gutters on roofs of houses, and where buildings join together.

S. L.

The farms of Belgium rarely exceed five acres; and yet, by the excellence of their culture, they support a family comfortably.

KEEP A GRINDSTONE—A good one can be had for a dollar, and a tolerable one for half that money. And with a little additional expense for hanging, it will be an effectual cure for dull hoes, dull spades, and knives—to say nothing of scythes, axes, and many other tools, requiring edge for use.

To feed land before it is hungry, to give it rest before it is weary, and to weed it before it becomes foul, are said to be evidences of good farming.

SOAKING CORN.—A successful farmer effects a saving of a third to one-half by soaking his corn fed to horses in water, in barrels placed in the cellar, where it cannot freeze.

BLACK AND WHITE PAINTS.—Tools, wagons, &c., painted black absorb the sun's rays, become hot, and warp and crack. Painted white, they reflect, and do not absorb the rays, and consequently do not become hot, and they remain uninjured by warping. Hence all wooden articles should be painted some light color.

SLANDER.—It is a Spanish proverb, that the calumniator injures three persons; the one defamed, the one who listens, and, most of all, himself. "Speak of no man," is the precept of our religion.—*New York Recorder.*

A FARMER'S RICE PUDDING.

This pudding is made without eggs. Wash half a pint of rice through two cold waters, and drain it well. Stir it raw into a quart of rich milk, or of cream and milk mixed; adding a quarter of a pound of brown sugar, and a table spoonful of powdered cinnamon. Put it into a deep pan, and bake it two hours or more. When done, the rice will be perfectly soft, which you may ascertain by dipping a tea-spoon into the edge of the pudding and taking out a little to try. Eat it cold.

RICE MILK.

Pick and wash half a pint of rice, and boil it in a quart of water till it is quite soft. Then drain it, and mix it with a quart of rich milk. You may add half a pound of whole raisins. Set it over hot coals, and stir it frequently till it boils. When it boils hard, stir in alternately two beaten eggs, and four large table-spoonfuls of brown sugar. Let it continue boiling five minutes longer; then take it off, and send it table hot. If you put in raisins you must let it boil till they are quite soft.

From Miss Leslie's Indian Meal Book.

INDIAN LIGHT BISCUIT.

A quart of sifted Indian meal.
A pint of sifted wheat flour,
A very small teaspoonful of salt.
Three pints of milk.
Four eggs.

Sift the Indian and wheat meal into a pan, and add the salt. Mix them well. Beat the whites and yolks of the eggs separately. The yolks must be beaten till very thick and smooth; the whites to a stiff froth that will stand alone of itself. Then stir the yolks gradually, (a little at a time) into the milk. Add by degrees the meal. Lastly, stir in the beaten white of egg, and give the whole a long and hard stirring. Butter a sufficient number of cups, or small, deep tins—nearly fill them with the batter. Set them immediately into a hot oven, and bake them fast. Turn them out of the cups. Send them warm to table, pull them open, and eat them with butter.

They will puff up finely if, at the last, you stir in a level teaspoonful of soda, melted in a little warm water.

For this purpose the charcoal of *soft woods* is, if anything, preferable to that of hard woods, while the ashes of hard woods is preferable to that of soft woods.

CURE FOR DEAFNESS.

Equal parts of the juice of house-leek, brandy and sheet oil in a phial, to be hung up exposed to the sun for a month or more. This dropped in the ear at night, and on wool to be kept in the ear—a sure remedy for deafness. [*Am. Farmer.*

POULTRY.

It is said, that hens may be made to lay eggs during the winter season, when their laying powers are usually dormant, by the following cheap and simple means:

"Dilute and mix 2 ounces glauber salts in a dish of cold porridge, or any other food, and scatter the same well about the poultry yard so that no bird may eat too much; and if the effects are not apparent in two or three days, repeat the dose at short intervals, till the accumulation of eggs indicate that you have gone far enough." [*Ib.*

ECONOMY IN COOKING CRANBERRIES.

Owing to the scarcity of apples, pears, peaches, &c., prevailing throughout the State, as well as to the great abundance and excellent properties of cranberries, the latter are much used for sauce. In preparing them for the table, hundreds of dollars, may, no doubt, annually be saved by the people of Michigan, by observing the following directions, and that, too, without causing the sauce to be any the less palatable.

To each quart of berries, very shortly after the cooking of them is commenced, add a teaspoonful of saleratus. This will so much neutralize acidiferous juice, which they contain, as to make it necessary to use only *one fourth part* as much sugar as would have been requisite had they been cooked without using saleratus.

[Michigan Farmer.

Recovery from Suspended Animation.

A case is reported in the *Bullet Union* by a French physician, Mr Bourgeois shewing the importance of never abandoning all hope of success in restoring animation. A person who had been twenty minutes under water was treated in the usual way for the space of an hour with out success; when a ligature being applied to the arm, above a vein that had been previously opened, ten ounces of blood were withdrawn after which the circulation and respiration gradually returned though accompanied by the most dreadful convulsion. A second and a third bleeding was had recourse to which brought about a favourable sleep and ultimate recovery on the ensuing day. The public will feel much obligated to Mr. Bourgeois for his perseverance in so interesting a branch of his profession.—

London Weekly Review

BLUE.—Boil gently together in clear soft w[ater] a pound of wood, half a pound of indigo, and two ounces of alum. Then strain it, and add an ounce of pyroligneous acid, or vinegar of wood. Take the article to be dyed, (which must be white,) and if dirty wash it well. Then soak it in clean water, wring it very well, and put it wet into the dye.—Keep it in till you perceive that it has thoroughly taken the color, stirring it about with a stick. Then dry it, and afterwards wash it out in warm soap-suds.

BLUE COMPOSITION.—This is a compound of indigo and vitriol, and can be obtained at the druggists in a phial. The cost is twelve cents an ounce, and it colors silk a fine blue; but must not be used for cotton. The proportion for a light blue is ten or fifteen drops of this composition, mixed in a quart of warm soft water, and then stirred and strained. If you wish it darker, add more of the blue compound. Immerse in it the article to be dyed, (first wetting it,) and when it has taken well, wring it out and dry it. When quite dry, wash it in cool soap-suds, and dry it again. This will prevent its being injured by the vitriol.

DARK BLUE.—Boil four ounces of copperas in two gallons of water. Having wetted the article, dip it into the copperas dye while hot. Then rinse it through cold water. Have ready a strong decoction of logwood boiled and strained, and dip the article through that till it has taken a fine dark blue. Dry it, and then wash it in soap-suds.

The following simple cure for the tooth-a[che] is copied from a London paper—as the com[pound] is so easily made, the experiment will doubtless be tried generally by the afflicted.

CURE FOR TOOTH-ACHE.

At a recent meeting of the London Medical Society, Dr. Blake stated that [illegible] tion or excision of teeth was [illegible] He was enabled, he said, to cure the most desperate cases of tooth-ache, (unless the disease was connected with rheumatism,) by the application of the following remedy to the diseased tooth: "Alum, reduced to an impalpable powder, two drachms; nitrous spirit of æther, seven drachms; mix and apply them to the tooth." Mr. Fay, the American dentist, who was present, admitted with much candor, that in 95 cases out of 100, where surgeons and dentists are applied to for the purpose of extraction, relief might be obtained without that, or even excision. It may, therefore, be worth while to try the remedy prescribed by Dr. Blake, as, unlike many of the nostrums of the present day, it cannot do any harm, but it does not appear to possess the character of a specific. Mr. Fay submitted his instruments for excision and extraction, to the inspection of the meeting, and he received some well merited encomiums for the improvement which he has introduced in the practice of the dentist.

Seasonable Receipts.

From Miss Leslie's "Complete Cookery."

A RICE PLUM PUDDING.

Take three gills of whole rice; wash it, and boil it in a pint of milk. When it is soft, mix in a quarter of a pound of butter, and set it aside to cool; and when it is quite cold, stir it into another pint of milk. Prepare a pound and a half of raisins or currants; if currants, wash and dry them; if raisins, seed them and cut them in half. Dredge them well with flour, to prevent their sinking; and prepare also a powdered nutmeg; a table-spoonful of mixed mace and cinnamon powdered; a wine glass of rose water; and a wine glass of brandy or white wine. Beat six eggs very light, and stir them into the mixture, alternately with a quarter of a pound of sugar. Then add by degrees the spice and the liquor, and lastly, stir in, a few at a time, the raisins or currants. Put the pudding into a buttered dish and bake it an hour and a half. Send it to table cool.

You may make this pudding of ground rice, using but half a pint instead of three gills.

A PLAIN RICE PUDDING.

Pick and wash a pint of rice, and boil it soft.—Then drain off the water, and let the rice dry and get cold. Afterwards mix with it two ounces of butter, and four ounces of sugar, and stir it into a quart of rich milk. Beat four or five eggs very light, and add them gradually to the mixture. Stir in at the last a table-spoonful of mixed nutmeg and cinnamon. Bake it an hour in a deep dish. Eat it cold.

EVE'S PUDDING.

Pare, core, and quarter six large pippins, and chop them very fine. Grate stale bread till you have six ounces of crumbs and roll fine six ounces of brown sugar. Pick, wash, and dry six ounces of currants, and sprinkle them with flour. Mix all these ingredients together in a large pan, adding six ounces of butter cut small, and two table-spoonfuls of flour. Beat six eggs very light, and moisten the mixture with them. Add a grated nutmeg, and a tea-spoonful of powdered cinnamon. Stir the whole very well together.—Have ready a pot of boiling water. Dip your pudding cloth into it, shake it out, and dredge it with flour. Then put in the mixture, and tie it very firmly; leaving space for the pudding to swell, and stopping up the tying place with a paste of wetted flour. Boil it three hours; keeping at the fire a kettle of boiling water, to replenish the pot, that the pudding may be always well covered. Send it to the table hot, and eat it with sweetened cream flavoured with wine and nutmeg.

Deep Plowing.—The editor of the Visiter tells us that by using the sub-soil plow his crops of potatoes were increased last year one third; that where the sub-soil followed the other plow, three were gathered to two where it was omitted—the same kind and quantity of manure being used in both cases. At two hundred bushels to the acre, is a gain of three hundred bushels on six acres of land; these at fifty cents per bushel would amount to one hundred and fifty dollars for sub-soiling in a single year—to say nothing of the gain on the crops for the next half a dozen years. The difference upon each farm of any size would in twenty years amount to a fortune.—*Tenn. Farmer.*

An effectual cure for a Fellon.—Bathe the part affected in ashes and water take the yolk of an egg, six drops of spirits of terpentine, a few beet leaves cut fine a small quantity of hard soap, one tea spoonful of snuff or fine tobacco; then add one table-spoonful of burnt salt, and one of Indian meal, and it never fails to effect a cure if applied in season.

To whiten a sun burnt complexion.

Take an equal quantity of lemon juice and the white of eggs (Albumen.)—Beat them into a foam set it some time before the fire, still occasionly beating it. Mix with bean flower water and wash as usu-

SUN FLOWER.

The value of this plant, which is easily cultivated, and ornamental to the garden, is scarcely known. The seed forms a most excellent and convenient food for poultry, and it is only necessary to cut off the heads of the plants when ripe, tie them in bundles and hang them up in a dry situation, to be used as wanted. They not only rapidly fatten every kind of poultry, but greatly increase the quantity of eggs they lay.

Mophus.—A
into a

and the water having ready access to them, they are injured beyond recovery.

Vines about Cincinnati are usually planted on the sides of hills, the earth for them being trenched about two feet deep. The cuttings are set in a nursery; and after a year or two are planted out about 2½ to 3 feet apart in the trenches, and 5 or 6 feet in the rows. Each vine has a stake from 6 to 8 feet in height, and is trained by "bowing" at the top, at right angles, and tied to the opposite stake. The vines are trimmed in the autumn or winter and are cut down to three stalks—two for bearing fruit, and one for the next year's wood. Many think this is cutting too close for our warm stimulating climate; and that in this, as in other things, we follow too closely the European model.

The author of the Report does not think the deep

...n his boat, which was not insured.

THE FRENCH CLAIMS.—The Baltimore American, of the 6th inst., says:

The bill of indemnity for French spoliations will come up for consideration soon in Congress. The belief is entertained, we understand, in some quarters, that if the bill of the present session should pass the two Houses the President will not refuse his signature. Without knowing anything of the correctness of this conclusion, we can only hope that it is true.

TREASURY NOTES.—The Treasury-note operation, while it was a good one for the Government, was a good one also for the contractors. They sold out a million in this market at two per cent. advance, and could get two to two and a half per cent. profit on the whole, making at least a hundred thousand dollars profit without using a dollar of capital.

N. Y. Journal of Commerce.

...of the ground. ...early two quarts of water about the roots of which water is taken from ten gallons in which one ounce of corrosive sublimate of mercury had been dissolved; this water is also good for peach trees if applied at the roots during the summer.

I think it necessary to caution those who may feel disposed to make use of this water, that it is possessed of poisonous qualities, and therefore should not be put in any wooden vessel, except it is kept expressly for that purpose.

P. L.

How to avoid dysentery.—It will be perceived from another part of our paper, that the dysentery is making alarming ravages in several sections of our country. We have therefore thought that it would not be untimely to remind our readers of the rules which the celebrated Dr Rush recommends 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 Dewer, 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 a laxative nature, by preventing costiveness, act as a preservative from this disease. A militia captain in the year 1760 while stationed at Amboy, preserved his whole company from a dysentery which prevailed in the army, by giving each of them a purge of sea-salts, 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 molases very plentifully to all the scholars; which had the effect of keeping their 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 other parts of the body. The Egyptians, Mr Dewer 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 stated are striking and should induce others to adopt similar measures for the prevention of this destructive disease.—*N. Y Observer.*

Cure for the bite of a Snake.

Some years ago, I was unfortunately bit, in the evening, by a *copperhead*, or *rattlesnake*, and I had not proceeded more than twenty rods before my foot become so swollen, that it exceeded double its usual size. I immediately procured about *five gallons of sweet milk*, (just taken from the cow) and put my foot in it, and in less than half an hour the pain entirely left my foot, and it got well immediately. If the teeth of the snake do not cause the blood to start pretty freely, I would recommend the person bit, to have the *orifice* opened with a lancet, so as to make the blood run freely, which will have a tendency to carry off the poison.

The Way to Get Rich.—The only way by which capital can increase is by saving. If you spend as much as you get you will never be richer than you are.—'Tis not what a man gets, but what he saves, that constitutes his wealth. Go, learn the first two rules of arithmetic—learn addition and subtraction. Add to your present capital any amount you please—subtract the sum which you add, and tell me if the last amount will not be the same as the first. Every merchant should, in every year of his life, make some addition to his capital. You say you get but little; never mind; spend less than that little, and then next year you will get more, for you will have the profit upon the sum you save. There is no royal road to wealth any more than to geometry. The man who goes on spending all he gets, and expects that by some lucky hit he shall be raised to wealth, will most likely sink into poverty,—for, into cases of adverse fortune, he has then no resource; whereas, by economy, he may lay by a stock that may serve as a provision in case of adversity. A man says that the times are bad—the seasons are bad—the laws are bad. Be it so; but, were the case reversed, it would make no difference to you. Look at home; you spend more than you get: how can you be otherwise than poor? How many respectable family have fallen from [illegible] station, which they worthily and honorably filled because neither the gentleman nor the lady had been familiar with the first four rules of arithmetic. Had they known how to check the accounts of their agents, their tradesmen, and their servants; had they known how to compare their receipts with their expenditure and to see which preponderates, all their difficulties might have been avoided. A very small acquaintance with the principles of commerce is sufficient to teach that, if a man spends every year more than he re-

An Infallible Cure for Cholera.—Take three table-spoons full of Castor oil, three table-spoons full of the best French brandy, and forty drops of laudanum, mixed well together, and let the patient drink it off. The body must then be rubbed over with brandy and a hot flannel cloth. Should the condition of the patient not improve within one hour and the nails of the fingers begin to get black, administer one table-spoonful of castor oil, one of French brandy, and ten drops of laudanum. This generally throws the sufferer into a profound sleep, from which he will awaken perfectly well. This treatment has been found most effectual in India, where cholera first appeared, and thousands of persons were cured by this simple remedy.—*Liverpool paper.*

A true receipt for burns. Keep on hand a saturated solution of alum (four ounces in a quart of hot water) dip a cotton cloth in this solution, lay it immediately on the burn. As soon as it shall have become hot or dry, replace it by another, and thus continue it as often as it dries, which it will at first do very rapidly. The pain immediately ceases, and in twenty-four hours under this treatment the wound will be healed, especially if the solution be applied before the blisters are formed. The astringent and drying quality of the alum completely prevents them. The deepest burns, those caused by boiling water, drops of melted phosphorus is, gunpowder, fulminating powder, &c. have all been cured by this specific.

VALUABLE RECIPE FOR DYEING BLUE AND GREEN. The following we clip from the Southern Cultivator. The Editor says: "Take one pound of powdered logwood; boil it in a sufficient quantity of water until all the substance is out of it; then take about half a gallon of the liquor, and dissolve one ounce of verdigris and half an ounce of alum in it; boil your yarn in the logwood water one hour, stirring it and keeping it loose. Take out your yarn; mix the half gallon that contains the verdigris and alum; then put your yarn into the mixture, and boil it four hours, stirring and keeping it loose all the time, and taking it out every hour to give it air, after which dry it, then boil it in soap and water, and it is done.

The above will dye six pounds of cotton yarn an elegant deep blue. After which, put in as much yarn into the same liquor, and boil it three hours, stirring as above, and you will have a good pale blue; or boil hickory bark in your liquor, and you will have a beautiful green.

Rest assured there is no imposition in the above. It is cheap. Any person following the recipe, will find it proves satisfactory."

RECIPE.—Many of our farmers now keep bees, and as the comb as well as the honey, is from various reasons, a valuable article, and as the labor of separating the later is often attended with considerable trouble, we append the following recipe:

Tie the comb in a linen or woollen bag; place it in a kettle filled with cold water, and suspend it over a slow fire. As the water becomes heated, the wax will melt and rise to the surface—the extraneous matter, or impurities, remaining in the bag. This is a cheap and effectual method, in fact, superior to any we have tried.—*Maine Farmer*.

Let every farmer who has a son to educate, believe and remember, that science lays the foundation of everything valuable in agriculture.

Injurious application of Cotton to the Dressing of Wounds.

The real cause of the ill effect of cotton when applied in the dressing of wounds, is to be seen in its inflamation. On viewing the fibres of cotton in the microscope, and under considerable magnifying powers, it will be found that each fibre is flat, like that of a ribbond with sharp edges, which no doubt act in lascerating instead of healing the wound. The fibres of flax or linen, on the contrary, viewed in the miscroscope under similar circumstances, and especially when the flax has been dressed in the best manner, present the appearance of polished cylenders beautyfully transparent. Hence the superiority of linen will be self-evident.—And it shows that the microscope will frequently afford an unerring test of the real course of good or ill properties of substances when properly applied in their examination.

found that the chief destruction e-
peach trees is as often done in the
f August as in any part of the
on examination, I have perceived
of the peach twigs to have
g by some insect, then to turn
l spindly the year following the
come curled and sickly; by watch-
trees at that time of the year, it
ve that a number of black ants
ut at the end of the twigs—th
the principal evil to which p
ject.
about three or
out of the
white
ly so

we find on the introduction of this gas a commotion and fever and altho six days after its reception & 100 miles from the place of inhalation the fever con=tinues, we must suppose that ~~it~~ the contagion continues, in the system, agreeable to the Idea of Brown who supposes that every cause that induce disease is more or less stimulant ~~but this cannot be true~~; nor is it contened for by the sect who Idolize the doctrine of Brown but because it is simple & may be learned & retained with so little trouble. as this stimuli is not retained in an active state, how is it possible to acct for the continuance of ex assive actions at particular ~~continuance~~ periods~~ing~~, when the stimulus of Miasmata is withdrawn. Has the effect of the poison on the system been so instantaneous as to induce disease, if so does that disease assume the plain of the poison and action

after its stimulant effects are over
on the system, surely not, because the
disease is an effect, and could not
rationally be said to be the cause of
the continuance of fever, if it could
not, how can the bold Idiologist account upon
their principle of animal life, for this
state of the system. Surely when the stimulus

On the theory I have advanced the
manner of accounting for this phenomenon
is easy and familiar to our comprehension
The first position taken, and a fundamental
one too is that there is a tendency to evolution
of health, primarily existing in the human body
& that disease cannot establish itself a residence
in the body until the cause is so strong as to
overcome this salutary tendency and that
when that is effected, the tendency to death
ensues, and when this does take place which
I shall call a morbid tendency; it must
be diminished so much by art that the
natural power which opposes the morbid
effects shall amount to triumphant ex-

Councils, here, and elsewhere, all over the country, in regard to the action becoming them, in the emergency, is too obvious for us to point out. Early and efficient preparation may save thousands of lives while if a protecting Providence preserve us from the scourge, our precautionary prudence will have cost us but little.

We have taken much interest in the perusal of an elaborate series of papers, recently laid before the London Board of Health, which prescribe an alleged infallible remedy for Asiatic Cholera. It was communicated for publication by a distinguished officer of rank, and long a resident of India. The details are exceedingly minute and lengthy, but we shall endeavor to give a condensed, and comprehensive recapitulation of the material parts, for the information of our readers. His first information as regards Cholera, we are told, was derived from reading an Arabic work of great antiquity, and the frequent perusal of oriental works on medicine, with a learned native physician of the principal Hakeem (physician) of the old Nawah of Oude. The remedies prescribed for the cure of the disease, were carefully written down in his memoranda book. His narrative is thus continued:—

"When the cholera broke out in Bengal in 1817, it did not till after some time strike me that it was the same disease of which I had read, and the faith I had in oriental medicine did not shake my confidence in the remedies prescribed by our own medical men. But I was at length undeceived; and after long experience became impressed with the conviction that no remedy had been discovered worthy of reliance, having tried everything that had been favorably spoken of, not always indeed without success, but in the main with signal failure, so much so, that when a case was brought to me, my experience justified no hope, but, on the contrary, complete despair."

He was now convinced that this was the disease of which he had been reading, and procured informotion from the sources above named, and he accordingly determined to try the remedy prescribed by the Arabian doctors. This he did, and with the most signal success, even in the most aggravated and desperate cases. This ancient remedy for the most destructive disease of either ancient or modern times does not consist of rare or numerous ingredients. They are articles in common use by all Asiatics, and can be procured easily in Europe and America:—namely, assafœtida, opium, black pepper, (pulverized.) We subjoin in the receipt without any abbreviation, and commend it at least to the investigation and consideration of practicioners in general, and the Board of Health in particular:

CURE FOR THE CHOLERA.

Ingredients.—Assafœtida, opium, black pepper pulverized. Those ingredients, more or less pure, will be found in every town and village.

The dose for an adult is from a grain and a half to two grains of each, made into a pill. This according as the ingredients are pure or otherwise. If pure 1 ½ grains will suffice.

The medicines should be made up into pills of one dose each, and kept for use in a phial well closed, as it is of great importance to check the disease the instant of its attack.

The best mode of administering the pill is not by swallowing it whole, lest it be rejected in that state, but by chewing it and swallowing it with the moisture of the mouth, and a very little brandy and water to wash it down. The next best way of administering the medicine is by bruising the pill in a spoonful of brandy and water, and then swallowing it.

Much liquid must not be given; but to relieve the thirst which is great, brandy and water by spoonfulls occasionally is the best mode.

The dose should be repeated every half or three-quarters of an hour according to the urgency of the symptoms until they have been subdued. From three to five doses have generally been sufficient for this, although as many as eight have been given before health has been restored in bad cases.

Should great prostration of strength

THE CHOLERA—ITS PROGRESS AND ITS CURE.

Asiatic Cholera, that terrible scourge of the human race in both hemispheres, we are reluctantly compelled to believe, from the latest foreign accounts, is progressing with frightful rapidity eastward, and though no earthly power can stop its resistless course, much may be done to lessen its destractive ravages. The bare probability of its reaching the United States should operate as a timely incentive, on the part of the people, to make every exertion to render the plague as impotent as possible, if it should visit this continent. It would be a great misfortune, were the Cholera to visit us now, so unprepared as we are, particularly here, in New York. All summer, ship loads of foreign paupers, eaten up with disease, famine, and filth, have been cast, locust like, upon our shores, and superadded to abominably filthy streets, what better food in a warm climate can be furnished for so devastating a disease. We observe that in the large cities of England and Scotland, as well as in most of those upon the continent, the municipal authorities are adopting every possible precaution, and instituting every inquiry as to what sanatory measures are best calculated to check the scourge when it visits them and it would be well for us to follow their example. It is positively ascertained now, that the Cholera has reached the Greek Islands, and the Government fearing its further progress have issued orders for the cleansing of the streets, establishing of hospitals and pharmacies, and taken all other human precautions for its prevention and cure. It is pretty clearly ascertained too, that a well authenticated case of the loathsome disease terminating fatally, broke out on board a British brig bound to Greenock from a port in the Baltic, and no wonder therefore, that the circumstance had created considerable alarm in Scotland, and roused the authorities of Edinburgh and Glasgow to the most energetic exertions to promote the cleanliness of these cities. Thus we see, from the Southern provinces of Russia, the disease has extended to the Islands of the Mediterranean, and there is nothing stronger than the probability that it will continue its strides in this direction. The duty of our City prevail, with spasm or without spasm, after the other symptoms (vomiting, purging, &c.,) have been subdued, the medicine must not be wholly left off but given in half or quarter doses so as to keep up the strength and restore the pulse.

Friction, with stimulating liniment of some kind, ought to be applied carefully to the stomach, abdomen, and legs and arms; and when pain in the stomach has been severe, and there was reason to fear congestion of the liver, eight or ten grains of calomel have been given with good effect.

In cases of collapse and great prostration of strength application of the tourniquet to the arms and legs has been recommended, in order, as it were, to husband the vital power by limiting the extent of the circulation. This may be tried, using a ligature of tape or other substance, if the tourniquet be not available.

The favorable symptoms of recovery are restoration of the pulse, returning warmth of the body, and sleep; and after being refreshed by sleep; the recovery being complete, a dose of castor oil may be given.

There are minuteness of detail, and a plausible prescription in all of the above, that must bespeak for it a careful perusal, if nothing more, and we hope it will attract general attention. Cut out the recipe and preserve it and if circumstances should ever, unfortunately, warrant a trial of its virtues, no harm will come of putting it to the test at all events. By the way, some of the Aldermen, a few days since, recommended the appointment of a Committee to proceed to Europe for the express purpose of ascertaining and examining every fact in relation to the Cholera, and what remedies has been prescribed with the most success. The recommendation may be good enough, but we suggest that we first exhaust what information may be found nearer home.—*N. Y. Express.*

Coffee better than Bitters.

In returning from North-Yarmouth a few days since, the stage drove up to a small tavern, about half way between that place and Portland; most of the passengers alighted to enjoy the comfort of a cheerful fire, which was blazing in the bar-room. A pot of coffee was standing on the hearth, which we were informed, was kept constantly hot there, for the benefit of travellers; and much to my surprise, when the driver came in, he called for his coffee instead of his bitters.—He said he had been for some time in the habit of using this substitute, before and after driving in the cold, and he found it better than all the bitters or cordial in the world. It was the Mail Stage, which leaves Portland at 4 o'clock in the morning, and our temperate driver, whose open face and evidently good health spoke "confirmation strong" of his report, informed us that he always found on arriving there, a comfortable fire, and a welcome pot of coffee, to cheer him for his early ride. And not a few of his passengers could add their testimony in favour of this new mode of entertainment.—Had this bar-room been wholly wanting in the usual wicked looking array of decanters and glasses, I would give it the preference above all the houses in its neighbourhood—as it is, I would go out of my way to call there.—*Portland Mirror.*

that if no interposition
diminish this tendency
necessarily be the result
no person could get
without ~~the~~ Med and or ~~[illegible]~~
other General discan
of the small pox is a
that this acts upon a
certain and
if it was true that the
& life a forced state
we should ~~not~~ find
vary
as the small pox poison
producing Plague, the plague poison
produce, Measles, the Measles contagion
Itch, & Itch Syphylis — But yet this
is not the fact, but the very reverse
is true, & it is true that here we find
this specific life inherent within, admit
the higher grade of morbid action to
overcome its salutary tendency

A SQUASH PUDDING.

Pare, cut in pieces, and stew in a very little water, a yellow winter squash. When it is quite soft, drain it dry, and mash it in a cullender. Then put it into a pan, and mix with it a quarter of a pound of butter. Prepare two pounded crackers, or an equal quantity of grated stale bread. Stir gradually a quarter of a pound of powdered sugar into a quart of rich milk, and add by degrees, the squash, and the powdered biscuit. Beat nine eggs very light, and stir them gradually into the mixture. Add a glass of white wine, a glass of brandy, a glass of rose water, and a table-spoonful of mixed spice, nutmeg, mace, and cinnamon powdered. Stir the whole very hard, till all the ingredients are thoroughly mixed. Bake it three quarters of an hour in a buttered dish; and when cold grate white sugar over it.

From Miss Leslie's "Indian Meal Book."

INDIAN RICE CAKES.

Take equal quantities of yellow Indian meal, and well boiled rice. Mix them together in a pan, the meal and rice alternately, a little at a time of each. The boiled rice may be either hot or cold; but it will be rather best to mix it hot. Having first mixed it with a spoon, knead it well with your hands; moistening it with a little milk or water, if you find it too stiff. Have ready, over the fire, a heated griddle. Grease it with fresh butter tied in a clean white rag; and having made the mixture into flat round cakes, bake them well on both sides. Eat them with butter and sugar, or butter and molasses, or with butter alone.

PUMPKIN INDIAN CAKES.

Take equal portions of Indian meal, and stewed pumpkin that has been well mashed, and drained very dry in a sieve or cullender. Put the stewed pumpkin into a pan, and stir the meal gradually in to it, a spoonful at a time, adding a little butter as you proceed. Mix the whole thoroughly, stirring it very hard. If not thick enough to form a stiff dough, add a little more Indian meal. Make it into round flat cakes about the size of a muffin, and bake them over the fire on a hot griddle greased with butter. Or lay them in a square iron pan, and bake them in an oven.

Send them to table hot, and eat them with butter.

Of the Causes that induce excitement

It has been taught in the U of Pensylvan for many years, that life is a forced state and that all those causes that are denominated stimulants and induce excitement invigorate and increase life. But it is my opinion that they are a class subordinate, and only form one link in the vast chain that constitute animal life and as such shall notice their effect on the susceptibility of the system, or the power resident within to be acted upon. Those that will be noticed in this Lecture I shall class into three classes 1st those that are externally & on the excitability & secondly those that operate internally, first is Sight, & light 2d ordors, 3d sounds & hearing 4th the sense of touch & heat 5th ~~light~~, 6 Exercise

Those which act on the power resident within are secondly 1 food, 2 Blood, 3 chyle 4 tension of the glands, 5 the flu secretions 6 the exercises of the minds 7 & the pleasure of the sexes || Those which act upon both & more particularly on the excitability are

The power of light on the animal system thro the medium of the eyes, is truely astonishing on the Human body in the healthy condition. It produces, excitement of the most pleasing kind, it dispels gloom, it disposes us to action, and to thought, which under the class of pleasurable sensation, induces hilarity good humour &c. the allwise governor of the Universe has constituted our organs in such ~~form~~ a manner as to have a partial aptitudes to be thrown into action by properties peculiar to specific matter light operates on the retina and increases its action, and I donot pretend to say that light does not act otherwise but thro the Medium of sight it disposes to the wakefull state, so much that some persons cannot sleep & strong light &c.

Odors act thro the medium of the olfactory nerve — the air serves as the vehicles thro which means the flavour is communicated to the nerves — The effects are stimulant which may terminate in pleasurable or disagreeable feelings. If the effluvia is pleasant to the sense or otherwise it still stimulates: Hence the burning of feathers under the nose will check the disposition to syncope, and the air impregnated with the delectable odour from the vegetable production of the earth as flowers & roses, &c. & is highly congenial to our feelings & excite an indescribable pleasure to the wayward traveller.

Sounds act powerfully on the System
The sweet melody of the chorusing bird
at the dawn of light, invits the cottager
from his humble roof and dispose him
to industry & virtue, and serves as a precious
amusement to the woodsman & traveller &c
more disposes the human mind to
virtue than any other stimulant, thro
the medium of the senses. "Music has
Charms to sooth the savage breast; to soften
rocks & bend the knotted oak". There is
a point to which stimulants may go, and all
under that pint produces pleasure in the
variegated degrees in which we experience
them & as far as you over go this pint or extend
the operation beyond them you induce pain
& unpleasant feelings, this observation is
verified in the tuning of instruments of Music
in harsh sounds & loud explosions
as firing of cannon &c &c.

Heat, like all other of the external applications mentions induces action, it enlarges the matter susceptible of its influence, and we discover that the classes of animals & vegetables arrives at maturity sooner in warm climates than cold ones - we all feel the invigorating influence of it when not too long & too strongly applied. & when it is thus applied indirect debility is induced & the powers of life diminished in ~~the~~ proportion to the time & intensity of the heat applied. Cold Gent never yet did harm, ~~it~~ only where it has been applied, suddenly and to be of long continuance; then it extinguishes life, sometimes, by a sudden subduction of the ordinary stimulant effects of heat, which the delicate fibre cannot withstand.

The human body has a power of

generating heat of itself and thereby
counteracting the heat-forming power of
cold, and I feel confident that with
the aid of the means to produce artificial
heat, the human body might bid defiance
to cold, in the most frigid regions of
which we know or are acquainted.
But it is not so with heat; gentlemen it
is a power of inducing dissolution &
death instantly; and it prevails more
constantly in the major part of the
habitable Globe than cold. It has indeed
been the weapon of more
of the human family than famine or the
sword. I should descent from Dr Rush
when he says that "cold is the greatest
enemy to which the human species are exposed.
& say that the opposite to cold is the greater
enemy to the human family."

generating heat of itself and thereby counteracting the heretofore power of cold, and I feel confident that with the aid of the means to produce artificial heat, the human body might bid defiance to cold, in the most frigid regions of which we know or are acquainted. It is not so with heat, gentlemen it has a power of inducing dissolution & death instantly; and as it prevails more constantly in the major part of the habitable Globe than cold, & has indeed destroyed that have succeeded it more of the human family than famine or the sword I should descent from Dr Rush when he says that "cold is the greatest enemy to which the human species are exposed. & say that the opposite to cold is the greatest enemy to the human family."



Loose Item

Exercise Gent.^n when ordinarily used and in a just ratio to the power to withstand its effects, predistorus to health & are increase of power; it cause the smith to have inordinate strength in his right arm, because of its frequent action in the due application of his hammer & enables the Huntsman to ascend the steepest declivity with ease it enables the steed to bid defiance to the Gust.^n

And from our natures we are prone to exercise, the little child who acts from the demands of nature is not slothfull but continually changing their position in the wakefull state. & exercises, it disposes to sleep, it promotes digestion it causes secretion & invigorates the animal powers in general it accelerates the spirits on the contrary the sedentary life leads to disorder & disease, because local

or partiale excitement is induced &
thereby destroys that just equilibrium
[illegible] of all the healthfull
operations of the body which is denomi-
-nated good health.

a new way to wash

a bottle quart of turpentine one $\frac{1}{2}$ oz of
spirits of Hartshorn shops and pour them
together and shake them untill the mixture
mixes let it stand a little while
then put 4 table spoonfulls into a quart of
soft soap pour the quart of soap and the
mixture into a tub of hot warter as hot as
you can bear your hand to stir it then
put in your cloaths and stir them around
several times let them stay in 30 minuets
you stirring them around with your hands
frequently first your white then your collered
after stirring them as often as mentioned
rinse them out and put them on to scald
with another bottle of that mixture and let
them boil 30 minuets wring them out and
rinse them in 3 warters

Of the Internal Stimulants

food; Gent.^m when in the act of masti=
=cation pleasure is produced, and on
its reception in the stomach, it is acted
upon, and an evolution takes place &
heat is generated. The Stomach is so
delicate & sensible that if there is any
improper matter swallowed; nausea &
puking results, & when pleasant &
proper food is taken in it is converted into chyle
to support the ordinary loss of matter
expended in the human body daily.
Those are stimulants that operate on us and induce
action; without our being conscious of their effects
they are not controlled by the will

Chyle

The Chyle is the matter afforded by the action of the stomach on the food it stimulates the mouths of the Chylferous vessels & thereby induces action; ~~then~~ by virtue of their appetancy take up the fluid & it is passed on to the Subclavian vain & there mixes with the circulating Blood, it is this appetancy in the vessels that endows its with the power of resisting the introduction of matter deleterious to the well being of the body & it is alone this matter stimulates them, that can cause its progression on to the venous system

Tension of the Glands is the result of
the action on the Vessels, thro which &
by which the glands are impowered
to seperate a fluid, peculiar to the
organization of the glands so excited.
The Glands that secrete the semen
is strongly excited by the pleasure and
experience on viewing a fine woman
or on contemplating the beauties of
the form of a favorite lady & when
objects excite lascivious Ideas there
is an extraordinary function of semen
which stimulate the genetal organs into
an orgasm. hence it is that =

= Secreted fluids act on the system in
inducing a disposition to action, fluids thus
secreted act by quantity. by distension
& their quality, when detained in
the cysterns to long, by the more
aqueous parts being absorbed &
taken into the circulating system
& the residue being acrid stimulate
into morbid action from its quality.

The exercise of the mind stimulates the parts that are employed in thought: ~~and~~ after a long & laborious application of the mind on its proper subjects: we feel ourselves fatigued, and our system much debilitated, more especially if the transition is sudden, to ease, hence it is we can discover how it is that one part being strongly excited by inordinate stimuli deprives the other parts of the system of its usual supply of Sensorial power; & thus in the case of Fever, ~~&~~ the Muscular System to be weak & languid. The source from which sensorial power is derived is believed to be the Brain, and as that organ is subject to laws peculiar to itself & as its physiology is not well understood, Physicians have been at a loss to know how it is generated &c. But Gentn since I have had an Opinion on that subject, I have thought that the might be induced by art to seperate more of the sensorial power than is natural like the liver or the sebacious Vessels & that by discase the usual quantity might be curtailed. and I think that diseases, and more particularly

the pleasure of the Senses, contribute to the copious secretion of it more than any of the States resulting from the usual and ordinary applications made to the system of the Stimulants mention in this Lecture

It has been remarked to be true, that Idiots are short lived, that ill temper'd irascible people and not long lived & that of all persons, those that have strong intellect^s with a pleasant even temper are the longest lived persons —

The Brain appears to possess a quality in an eminent degree that is peculiar to the Muscles, to wit by frequent use & a proper exercise of it powers it gains strength — like the stomach, when employed agreeably ~~more~~ of its secretions are more copiously — and perhaps the Brain may in some regard or other possess properties or powers in some way agreeing with all the organs in the Body. Indeed those organs may be only the Epitome of the Brain destined to subordinate occupations, possessing each one character, in the round of peculiarity; of which the Brain possesses the whole entire, & that it is by a correct knowledge of them all, we can know the attributs of Brain, ~~but~~

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character, in the round of peculiarity; of which the
Brain possesses the whole entire, & that it is by a
correct knowledge of them all, we can know the attributes of
Brain,



Loose Item

= and some that the oxygen was the greater source of animal heat, and

X you here Gentn. find ~~with what~~ the very great ~~great~~ propensity, that man has to seperate things not intended by our creator to be severed. The human body ~~in~~ itself ~~is~~ perfect ~~made~~ a machine composed of parts, ~~the whole of which~~ and all the parts make a compleat whole — That those parts, have peculiar powers, resident in them and independant of the aggregate sum, made ~~by~~ all — as the eye, is the organ of vision, so is the fut the base, natural, the ear communicates sounds to the brain, so does the liver secrete bill &c. no part of the body can be made to serve in the place of those which may be lost, where a special or peculiar attribute is resident That there is properties peculiar to the whole, and that many sources may ~~be~~ participate in its production as is animal heat it pervades the whole mass and is peculiar to none.

Died, on Monday night, the 17th inst., Miss JULIETT MAY, aged 16 years and one month, eldest daughter of Mr. G. W. and Laura G. Sutton, of this city.

"Death loves a shining mark." A lovely and joyous girl has been stricken down. She, around whose young nature, the hearts of fond parents clung with hope and expectation, is taken away. Just as she had looked out upon the world, and saw with the sanguine and untutored eye of youth, the flower strewn paths, in which she was about to begin the journey of life, and the pleasures which she fancied would meet her at every step—she was reminded of the vanity of earthly hopes and earthly reliances, by the rigid hand of disease.

For four months she was confined to her room, during the latter part of which time she was the subject of great suffering; and although she had about her all that could make life happy and desirable, she submitted her case, unreservedly, to the will of Him, who doeth all things well. She often spoke of death and the grave, but to her the one had lost its sting—the other its terror. Where Jesus had lain, she would delight to lay. She had acted wisely, and, like Mary of the Gospel, had chosen that good part which should never be taken away from her. She enjoyed great comfort from the ordinances, and exercises of religion. At one time, on asking to have sung, "I would not live alway,"—she said, "I can feel those words—I know what they mean." Before she had had much actual suffering, an allusion was made to the goodness and mercy of her Heavenly Father, in preserving her to so great a degree from pain. "Oh!" said she, "I had rather die, than live as I have lived, in such neglect of Him, who hath loved me, and given himself for me." At another time she said, "Sing for me 'Jesus savior of my soul, let me to thy bosom fly,'—I am going to fly to his precious bosom, if he will receive me there."

Blessed with the retention of her mental faculties to the last moment of life, she gave evidences of that tranquility of soul, and peacefulness of spirit; which religion alone can impart, and with the utterance of the last words which fell from her lips—"Lord Jesus receive my spirit"—she passed triumphantly away to that glorious habitation—the bosom of her Father and her God—

"Where pain and weariness and sorrow cease,
And cloudless sunshine fills the land of peace."

Died, at New Orleans, on the 3d of the present month, Mr. JAMES ERWIN, Jr. The manner of his death is too well known to need a painful repetition, but the universal grief manifested there, his temporary residence, and here, his native place, attests his real worth. Few young men, so early left to their own guidance, have given more proofs of kindness, of soundness of principles, and of firmness in adhering to them. At so early an age he was the prop and consolation of his father, whose business required a steady application during the sickness of his parent. Cheerful, but not riotous, affectionate to all the members of his family, and his friends, he gave the most flattering hopes of an honorable youth, and of the usefulness of his manhood. Vice was far from his mind. If the remorse for a moment of error, caused his launching uncalled for into eternity, it is at least a convincing proof that his soul was too pure to bear his self and silent reproof. Let friendship and respect for his virtues be ever present to us; none of us have a right to say more.

On the 16th inst., unexpectedly to her friends, after a short illness, Mrs. EMILY GLASS, wife of Mr. Robert Glass of Shelby county, leaving a husband and five children to mourn her loss.

In Philadelphia, at the American Hotel, on the 11th inst., CHARLES PORTER, son of David E. Oak, aged 1[illegible] months.

This subject Gent^n. is in my opinion one on which your minds should be ~~directed toward~~ suffered to dwel and by you fully investigated & understood, with a view to that end I shall endeavour to ~~give~~ you all the aid ~~from~~ my power

The Lungs appears to be the grand laboratory in which the heat is produced, but not alone ~~as~~ I shall shew you in the sequel,

The atmospheric air is conveyed to the Lungs in respiration, it is there acted

... radical change

... d the

... proper to

... tal enters

... on air

... arts & some

... drogen

The air after taken into the Lungs and discharged is said to have less Oxygen than proper, and therefore it is inferr'd that the oxygen has been mixed with the Blood & imparts to it the florid colour and that the Blood disengages vomits bulk Hydrogen, that this Hydrogen unites with the remaining portion of Oxygen and forms water as may be discovered by applying the mouth to any cold substance that would conceal the vapour — But Gentlemen its is doubtful whether the Blood receives oxygen and thereby becomes more florid & whether the red appearance is induced by getting rid of Hydrogen that is contained in the Blood, it would be a proper question for our society to discuss — This question involves the

you that whenever atmospheric air is conveyed to the body, & that part is supplyed with fine Vessels like unto the membrane lining the cavity or air cells of the lungs, air is received, towit in the Skin in a state of nature in the Alimentary canal throughout in the inflamed Sclerotica coat of the eye in Phlegmon &c. I am justified in this assertion by facts towit there is a large proportion of Hydrogen disengaged from the Blood in the intestines, & that air does pass onto the alimentary canal and large quantities & if it did not loose its oxygen the emission of the

sulphurated Hydrogen would not
would not take place from the intestines; but
discharged by
on the contrary water; which is
not the fact. The air discharged
would be like that from the Lungs.
that the Skin absorbs it is evident
in the case of Phlegmon; where redness
is evident & extraordinary heat always
present — If this was not true Gent
I ask emphatically of those who flatly
deny the introduction of air through
the medium of the Skin, How does
that cold predispose to heat in an
unusual degree — ? Is the Lungs the
grand repository, the Laboratory in
which all heat is generated, the
air is taken in: that the air in
Nova Scotia, or beneath the rigors

of Hudson Stormy Channel, where quicksilver is caused to assume the congealed state, the air is possessed of more oxygen in a given bulk than in our more temperate clime, or in the deserts of arabia, still the heat of the body is diminished? It proves the fact beyond contradiction & it is easily accounted for before our principles; towd that there is not as much heat generated in the system because the skin is here by cold caused to contract the vessels that exchanged Hydrogen for oxygen is stopped & the body has less heat generated than before.

But you still find the system
more disposed upon the application
of heat to generate heat, and that
is accounted upon this principle ~~of~~
the sensorial power that is acted upon
by heat is accumulated, and
the Blood is pushed to the extremities
filled with Blood, the glands eliminate
heat by their stronger action, after
the application of stimuli; Hence
it is that in those frigid regions the
they are strongly odourous —
inhabitant dress in furs & oil their
breath always smell of the substance they eat provided
Skin to prevent the contraction of
& the insensible perspiration; hence it is that their
the Skin: ~~Those~~ are from facts compelled
to admits the admission of air thro the
Skin & the production of animal heat
in it a
~~as~~ ~~killer as by the Lungs~~. and also

in the alimentary canal as well
as in the Lungs
The power to destroy heat is in the
lungs & all the operation from the
Body, particularly from the Skin;
The ingenious Sanctorius has proven
beyond a possibility of doubt that there
is an operation of perspirable matter
carried on from the skin continually
almost & that it must employ heat
to combine with the fluid in the pro=
duction of vapour & so with the
Sensible perspiration in the act
of evaporation —

It appears to me that the cause of animal heat cannot be satisfactory accounted for by any one of the systems heretofore advocated by the different projectors of the various Hypothesis — It is true I think, that the absorbtion of Oxygen and its combination with the Blood causes heat, and all the changes, that substances taken into the body undergo; I also think that friction is a prolific source of animal heat The first position will not be denied and the second receives strong support from experience I need not exemplify it to you Gent, because it is familiar to us all; I know Gentlemen that this last position has been controverted & with plausibility, yet to my mind the effect of exercise on the human body is conclusive evidence of the justness of the Doctor, whereon the action of the Muscles & the Vascular System is increased & that there is an increase of heat; is it possible that animal bodies have a large stone of latent heat in them, & that friction

~~Ex~~ excitement, calls it forth to the sensible state? I suggest this Idea for your reflection Gent in your retirement. and that the body like every thing else, does obtain the laws of equality - and having a great affinity to heat imbibe it copiously when applyed and convert it into the latent state. & that when the application of usual heat is denied, that, the power to keep the temperature at 96 as ~~will frequently~~ has been mentioned is laid dormant, no heat is evaporated but consumed by the power that converts sensible heat into latent heat, Hence we find that after we exercise briskly in a cold at-mosphere & stop ~~that~~ suddenly we soon feel cold, & are liable to chill'd, more than if this exercise had not have been ~~and~~ brisk, Hence

~~and~~ we say after such exercise, ~~it order~~ ~~[illegible]~~ to prevent this chill, ~~that~~ we should not abruptly cease to use ~~the~~ exercise; but to diminish it by degrees.

Heat like excitability; requires action for its support, but when we extend the action beyond what is natural, the excitability is diminished; because the parts thrown into motion is partial, they act powerfully in a part, while the brain is not acted on ~~powerfully~~ more than ordinary, hence the secretion is natural ~~&~~ but unable to support the unnatural waste of it in the organ preternaturally acted upon, ~~hence~~ a debility or state of exhaustion of that part results.

But with regard to heat, the sensible state is increased, & that perhaps at the expense of the quantity of that in the latent state & that this over abundance of sensible heat is transmitted from the body by the means

provided by nature to prevent the
increase of natural heat. The
more I think on the principles of life
the more I feel disposed to view the
Brunonian doctrine as superficial
& fallacious — The principles of
Organic life is not this simple con=
=structed machine that the Brunonian
doctrine would lead you to suspect
It is more like the divinity, the ways
of which are more unsearchable, than is believed
by some, and will remain so until
Physiology shall unfold to mankind
the hidden attributes of the brain;
The want of compleat knowledge of the
Single organ (& the principle one too
in the circle of organs that make
the organic machine compleat

is sufficient to frustrate all attempts to acquire a correct knowledge of Laws, which relate to the system compleat. The production of animal life relates to the machine perfect; so does animal heat; and if we are not acquainted with all the laws by which a single organ is regulated. How can we say what are those Laws that produce effects general & applicable to all, which depend in an emenatal degree on that very organ, in the circle of general action. which we confess is not well understood in its single capacity? If you cannot say Gent. you must concur with me & say that animal life & animal heat is not as yet satisfactorily accounted for, in any of the ways yet promulgated to the World!

Respiration

Cause of coughing

——— Sneezing

——— Yawning

Voice & Speech

of the circulation of the Blood

of the Nervous System

2d

of Impression, Sensation & Motion

of the Senses

of the Faculty of the mind

of Sleep & Dreaming

Perception
Attention
Memory & Imagination

The lungs are two large and important Viscera occupying the greater portion of the chest, they are so light as to swim after, once employed in respiration, Hence we know where a mother is suspected of destroying a child whether it was born alive or not, if they sink in water, it is clear they never breathe & Visa Versa; They consist of a paranchyma=tous substance; similar to foam, but strong and firm in their texture; devoid of those nerves that are effect by heat or cold. this quality is essential, and will be noticed hereafter; I am induced to believe that the cause of ulcers not healing in the Lungs does not entirely depend on the constant appli=cation of air to them, to geather with their continued motion ~~of them~~, but in part owing to a want of those properties peculiar to Muscle &c — We never experience plea=sure from any action produced in the Lungs, all sensation induced there is of the painfull kind.

When the air is admitted into the Lungs it oxygenates the Blood, and it appears that, that is the peculiar, use of the Lungs

In all cases where the Lungs become affected the disease is attended with coughing, which is the effect of irritation, of a disagreeable kind and a consequent effort to dislodge the material. I believe that every kind of cough, is truely descriptive of the degree of injury & if minutely examined would lead the Physician with tolerable certainty as to the proper remedies to effect a cure

The sensation of pain from morbid causes exerting them, is frequently absent, hence cough of the Chronic kind without pain, the substance of the Lungs is not as sensible as the Membrane that cover or line the Lungs, hence we suspect where such cough as met with that the substance of the L.s is the seat of the disorder.

The inner part of the nose is lined with a thin membrane called the Schneid=erian membrane, which has the "the olfactory nerve distributed, over it This nerve serve the important pur=pose of smelling; this is an essential quality to the animal tribe, because they thereby distinguish, the noxious from the salutary herbs upon which they feed. To the human family it serves an inferior purpose, it~~s~~ a source from which we de=rive ~~draw~~ pleasure; and often times in an adulterated state. Any thing that stimulates that membrane suddenly will cause a sneezing; which is attended with a violent exertion in the muscles of the chest which causes the lungs to contract ~~with an~~ to pass out with a velocity calculated to remove the excit g cause then acting on the membrane in the nose

~~sheets common~~ 1837 June

sheets

7 pair of Russia sheeting
ditto blue marked
13 pair old sheets marked flowers
4 pair ditto Irish sheets
6 pair ditto Irish
3 pair of new pillow cases
made for my new bed
6 pair ditto for strangers
some for common use
not remembered
3 pair of Russia sheets
not hemd yet

Sleep is a temporary tendency to death; so far as the subduction of the external usual stimuli, thro the senses and a quiescent state of a part of the brain; reduces the ordinary excitement; I might say it was a temporary, suspension of the exercise of some of the organised parts of the body, that when in action died expend sensorial power, or that power generated by organic action.

Hence in sleep there is an accumulation of the excitability, in consequence of the partial suspended action; because it is presumed that the brain does act as ordinary in the secretion of this matter in the sleeping state.

You should never loose sight

Gent^n. of this fact. That the human
body is compound of parts, that those
parts are made dependant on each
other for their healthy action and
hindue discharge of their natural functions
and that a proper knowledge of those
several dependancies, which do exist
constitutes the grand Eliminatory
principles upon which a knowledge of
the departure from health consists.
a correct knowledge of this departure is
all important; to enable us to persue the
true method of cure.

Permit me here Gent^n. to digress
while I state to you an opinion as to
the cause of Inflammatory, and True
nervous fever - which I believe has never
yet been advocated or suggested by any
person before me.

When on the subject of the Brain antecedent to this, I stated to you that the uses of the Brain were to blind to be the secretion of the sensorial power, that if it was, we were justi=fied from analogy to think that it might be caused to secrete more copiously under some circumstances than others - and if it could be thus excited it is rational that, under contrary conditions, its function would be more scanty — I think this Statement to be true; and of course Gentlemen I do infer that where an extraordinary secretion is induced, and that acted upon by ordinary stimulus ~~is effected~~ ~~and~~ applyed to the body a similar Fever is induced, corresponding with the

Cullens Synocha, and gentlemen
if you, will read the progress &
termination of this fever you will
be at a loss to ~~acct~~ conceive How this continual
commotion and fever without remission
is supported, upon any other principle?
By Brown we are taught, that excitement
wears down the excitability and produces
indirect debility. and of course no common
synocha could continue but for a few hours
In the true nervous fever we
are told that there is apperant signs
of great debility from the first
onset of this disease; True it is that
Dr. Rush denies that there ever was
a nervous fever primarily, and says
that if fevers were rightly treated we
should in one century have the name

erased from our catalogue of
diseases - and Gent there is
much truth in his observation as
applyed to the fevers in our Country
and I must acknowledge that I never
saw a nervous fever where depletion
had been used proportionate to the
degree & Violence of the morbid action
in our climate, But I am well
aware, of the influence which climate
and occupation has on the consti=
=tution of man; and am satisfied
that in some countrys, that there
are fevers which come up truely &
specifically to the description we have
of true nervous fever, I stand jus
=fied in this belief from the

most respectable physician that
ever lived, and I do believe that
the cause of this fever is seated
in the Brain, & that wheatever
causes induce a diminished secre
= tion of the sensorial power, with
= out organick derangement will
induce a true nervous fever &c

The method of cure found to be
successful in curing those two dis=
= orders, afford strong support to my
suggestions — We Bleed in the common
= Synocha, and use debilitating remi
= dies, which act generally, hence
there is a diminished secretion in
the Brain, and disposition induced
which terminates in an equal

distribution of power, and of course Health, " And in the ~~method~~ means of cure for nervous fever — We find Electricity at the head ~~the~~ a prescription of the first importance and those class of Med.^es that are said to stimulate the Brain in an emenant degree — and when we do thus induce a secretion proportionate to the natural expen=-diture, good health is produce —

great aid to our Theory is given by the remedies use with success. VS.

65 Ranks of Zam
to scour!
18 d Ms black

Bought 37 lb of
Feathers tick and
all tick weigh'd
6 lb makes 31 lb
of Feathers

Dreams appear to be the consequence of an action of the immagination uncontroled by reason. It appears to me to be a part, to which all avinum are not closed by Sleep, ~~[illegible]~~ ~~of generation~~. The immagination of man appears to me to have a connection and command over those parts of generation of man as much as the Uterus has on the Stomach in women and even more, for it is as certain that a fulness in the semenal Vessels will cause dreams to be impregnated with lascivious Ideas, as immaginary perfections ~~[illegible]~~ cause lecherous desires

It appears to me that dreams is caused by some stimulant

whose operation extends to the
avenue that leads to the imma-
-gination; and excites action, &
often those impression are recollected
thro the medium of memory &
that the memory is made subserviest
by the influence of the customary
chain that connects the immagination
& memory, constituted in the wakefull
State — Hence we are supported
in the supposition that the Brain
has constitutionally division of
capacity & organization as much
as the animal body when con=
=siders in the aggregates seperate
from the Brain. The memory
- The judgement, The moral faculty
The immagination The will &c &c.

have all a seperate portion assigned them, as much so as the organs of Vision, hearing, smelling &c — & hence it is that some may be suspended in their operations while others remain in action and I have no doubt but there is med.e which if known would have as specific effect on those sources & produce special effects as much as columbo has on the one department of the body toust the alimentary canal &c.

Thro the medium of the senses of which I have mention, there is effects discovered that are of importance to be mention and altho they differ widely from the energy resident within still they are so strongly allied, as to give a powerfull effect to the operations of the human body.

Perception is that operation of the mind, which makes us conscious of impression made thro the medium of the organs of sense; and the will enables us to fix our attention, a faculty still more important on those impressions so excited, thereby rivetting our thoughts to that subject alone.

For the important purpose of retaining those Ideas thus made thro the senses, whereby we are enabled to combine, or review then the important faculty of memory is bestowed, to which immagination

is closely connected; Tho differing
The memory appear to be the faculty
of retaining the arbitrary signs of
things - whereas the immagination
has the power of calling forth the mother
and giving colour, form arrangement &
& indeed marshalling the thing in
very state presented to the sensis
It is the source of choosing & refusing
The source of sensation & commonition
that is evidenced in the varied form
we find in the human passions
which have a powerfull effect
on the economy of the human Sheir
We will barely state those which
are said to stimulate and depress
The stimulants are joy, Love
Hope & anger —

The other are fear, sorrow
permanent desire & envy: all
of which Brutes possess in common with
man — The leading prerogative of
the human character consists in the power of
the reason — a divine power of
comparing & and forming judgment, and
of course has a powerful influence
over the other operations of the mind
Brutes have an instinct, which is
adapted to their peculiar state
varied, as the climate & &c. not to be
increased, or improved — But reason
is the peculiar attribute of man
suited to direct him thro the
diversified exigencies of
which ~~blind instinct is [illegible]~~
fall to the lott of an inhabitant
of the world; he who is not confined
or located to spend his days in
any particular clime, or in
the pursuit of any specific
occupation &

of Food, appetite, Mastication, Deglutition
Gastric liquor, digestion, Secretion, Bile, Chyme
Sanguification. —

The human Body in its perfect state; impress us with an Idea of perfect organic mechanism, composed of parts, which bear a just proportion to the whole — which parts are formed (beginning with the highest formation) by evolution, &c. When the structure becomes compleat it is necessary to repair the waste which is continually taking place by the action of the Machine (sui generis — This waste is repaired by Food & drink. The wisdom of the deity is incomprehensible to its fullest extent But so far as our minds will enable us to conceive; is manifest

to excite, wonder and the most fervent admiration; To ascertain the time proper for the administration of food to repair the waste, appetite is given, which is an irresistible inclination to attain food, the attainment of which is always accompanied with very pleasing sensations - which are experienced in the act of Mastication, and deglutition; or chewing & swallowing the food, which after these operations are accomplished presented with the subject in a new form; the examination of which requires us to abandon the investigation of the immediate effect of voluntary action such as mastication & deglutition and, step forward into the field of vision

where we have
"presented to our view; ~~where we~~
~~[illegible]~~, facts, and Theory hand in
hand, decorated with all the
~~Elegancy~~ of robe, which science could
bestow, moving with the reverential "Majesty
which ~~alone~~ belongs to the August
occation — The preservation of man
the noblest work of God

The manner in which this much
desired effect is produced is the subject
of enquiry; The conversion of food into
~~the~~ fitness for the support of life
We must recollect that the stomach
the common receptacle of food is
an organ of considerable size and
endowed with great nervous irritability
it is situated, immediately under
the lower part of the Sternum

will contain 3 or 4 pints has
4 coats, some of which are strong &
Muscular — has many nerves
and Blood Vessels, Its inner
coat is fine and Villous under
which there is innumerable small
excretory glands which prepare a
fluid called the Gastric liquor
eminently important in effectuating
the great change in the food &
fitting it for the grand & sublime
purpose of preserving man —

Many theories have been enter
tained by Physician, respecting the
manner in which this change has
been effected some have contended
that it was by fermentation

others that, it was by friction &c.
I am of the Opinion that the
Change is principally by
the agency of the gastric liquor
Chemically and that all the
other effects are secondarily
but important, and ought to
be placed in the circle of change
in the same ratio that other
products bear to the pristine
operations of original causes
acting upon a specific base
or part.

That by this operation the
food is reduc'd to a state
which is fitted to the appetency
of the mouths of the lacteals

which receive the chyle and
hereforward transmit it to the
receptaculum chyli & on the the
Subclavian veins where it mixes
with the Blood, and there makes
restitution, for the ravages committed
on the whole by the, necessary and
unavoidable waste; connected
with animal life.

There is chyle seperated in the
Stomach, — also in the Duodenum
& perhaps further down the
Vast canal; who knows but the
Bile, the pancreatic juice are
necessary to the further preperation
of the matter, whereby its is fitted to
the appetency of those absorbents
which are so plentifully dispersed

on their surfaces, — I am induced to believe they are quite important & that this is their effect —

Gent.n you have heard & will again here Physicians talk about man, in health & disease & you will be told of the simplicity of the cure and the facility with which the disease may be recog=nised & placed in its proper point of view — But Gent. permit me to tell you that, to learn what others know is not an easy task; nay it is a task of a long life of study & observation, and then you might in the eve of your last day say in truth, I have much yet to learn —

and when all is learned — tho
a melancholy thought — It is far
from perfection —— The single
link of Medical Science, the subject
of this days consideration is
sufficient to subdue the towering
ambitions of the most pedantic
Medical pedant; it can humble
him to the earth; or bend the
stiffest necked Brunonian that
ever yet lived —— The Science
of Life; is with its creator — our
Theories are but inigmas — at best
bold guesses —— our knowledge but
partial, capable of improvement.
Do not understand me as throwing out
invidious remarks, against physician
or the profession — But receive it
as a caution to you, least you
believe ~~you~~ conceive you know more

than you really do — keep up a critical watchfullness on your own imagination, — be distrustfull, least you seem to know more than you can justify — The scale of enquiry, may prove your mortification ——

The Saliva mixed with our food in the act of Mastication is an important essential, in promoting the speedy & proper digestion in the Stomach, hence it is an invariable rule you may lay down — that people with dirty mouths, & bad teeth, will be subject to Dyspepsia or indigest-

because this acrid matter stimulates
- the parts so much as to induce
an improper vacuum matter, to
be secreted, in the place of proper
Saliva — Thirst is as necessary as hungry
altho not quite so imperiously demanded
at all times, it is caused by a dry
ness in the Mouth and fauceras
Hence it is so common attendant
on Fevers — a certain fluidity is
requisite in the stomach, which gives
a considerable and to the theory of
the fermentation process in digestion
which I believe to be measurably
correct — Too much water impedes
digestion so does too little —

A gland is a congeries of vipers formed into a knot for the purpose of secretion, Theres is two kinds the conglobate & conglomerate The distinction is anotomicial they both secrete — I do not see

Secretion is the power of seperating from the Blood peculiar substances from the Blood, such as Bile, urine, semen &c &c.

The Glands like the Stomach in some conditions; are made to charge their action & when that is effected secrete, a substance different from the natural one Hence Gentlemen in case of Tyalism or Salivation the

the probability of making a distinction
of name, here; upon the same principle
every gland should receive, an appropriate
name to signify the kind of matter
secreted, — altho the difference may
not be detected by examination still
there must be a difference, else
the matter secreted must be alike
in all the glands of the denomination
of Conglobate & Conglomerate —
They all have ducts to convey the
fluid to the place destined —

matter discharged from the mouth is not saliva, but a tough viscid pleqm — whose properties, unfit it for the purpose of uniting with the food in mastication, and thereby assisting the gastric fluid in performing the important task, of preparing and assimi=lating food to the peculiar appe=tancy of mouths of the Lactuals hence it is so debilitating to the patient —

The Liver is the largest gland in the human Body it has to lobes the right & the left —
The arrangement of the Vascular part is different from all the other parts of the human composition
The secretion is made from the extreme ends of the small vessels of the Vena portarum, which vein is composed of branches from all the addominal Viscera which join together and form one large trunk at the entrance into the Liver, & is then dispersed thro' its whole substance — the ends of these small vessels form lumps not unlike glands from which the Bile is secreted & by small vessels conveyed to the

large duct called the ductus communis — from which there is a communication to the glass Bladder and one straight on to the duodenum —

The Liver has an artery which is called Arteria Hepatica which supports the substance of the liver & from which no bile is secreted —

The use of the Bile is to stimulate the intestine & charge the pultaceous substance so as to induce the separation of the proper chyle, from the excrementious matter, whereby the Lacteals are enabled

to obtain more chyle from the mass of food taken in & which had, been deprived of as much chyle as the first Chimical change had produced & so with regard to the pancreatic Juice ——

Whenever an improper action is induced; from any morbid cause acting on the liver, the secretion is changed; the fitness for the or=dinary purpose is distroyed & disorder & derangement in the functions is the consequence like; the effects of Salivation; only differing in kind; because of the different constitution & purpose

for which they were severally destined by our creator — a difference of organization gives a different result in the composition of man.

The Kidneys are two glands
situated about the termination
of the false Vertebra — They are
destined to the secretion of urine
a fluid unfit for any purpose
it is the outcast of organization
the mere surplus; useless in
itself — It appears to be a
substance which is obnoxious to
to the animal system and
is therefore said to be an ex=
=cretion — It may & is a
matter which, the Blood gives out
without any kind of inconvenience
But on the contrary it appears
a salutary evacuation —

Sanguification is the act of forming blood & distributing it ~~Blood~~ to all the parts which by our nature is required for support & production

The animal economy has the means of preparing in the infantile state more blood than can be sufficient for its present use & the natural excretions, hence this surplus is converted, to new parts and growth & evolution is the consiquence — this continues untile all the parts are formed & have come to a state of Maturity or it

comes to a state where the production of matter is just equal to support the parts already made & the natural excretions whenever the principal is deviated from, & health preserved thereby is the result. This state of the System remains, in perfect state of Equilibrium between the Veins & arteries until the Veins get the ascendancy & then Degr & diminution of parts accrue — and so on until Death But the progress is not as great and as rapid

as the formation has been
steady; hence people at
older slower than they pro-
-gress to manhood — an
infant attains to the adult
state sooner than man pro-
-gresses to the infantile state.

Hence it is that old people
bear Bleeding better than young
ones, in inflammatory diseases

&

The Blood starts from the right Ventri-
cle to the pulmonary artery to the
Lungs is brought back by the Veins
to the posterior auricles then to
the left Ventricle to the aorta &
on to all the parts of the body
& back by the Vena cava &
to the right auricle —
In this circle the Blood undergoes
various changes. The
new chyle is impregnated
with oxigen in the Lungs &c.
looses some quality &c. & and then
becomes unfit for the animal
economy & is excreted &c. &c.
Thus Gent.n you find that
as to the Minutiae of the

Laws of the asence common
in the production of Blood
is somewhat uncertain

A receipt for making Mango Pickles

1 Pound of race ginger "

1 " Pound of black mustard "

1 " do do of white mustard "

1 " do " do of prepared garlick "

1 " do " do of horse raddish "

1 oz " of mace "

1 oz of cloves "

2 oz of allspice "

4 oz of black hepper "

2 oz. of pulverized turmerick

4 oz. of oil of mustard

All mixed together

The mangoes must be fill'd with salt the night before and lay untill morning

A receipt for New York black cake

2 lb of raisins stoned and chopped

1 do currents picked washed dryed & chopped

1 do butter 1 lb sugar

1 do flour

1 nutmeg 1 gill Brandy 1 gill wine

1 oz of Powdered cinnamon

1/4 lb gum citron

1 table spoonful of powdered orange pell and Rose water if agreable to the palate

To be well beaten and a tin plate well rubbed with butter in which white paper, well rubbed with butter also must be first placed to receive the batter Four hours in slow oven is required to bake it and it must be kept in the pan until it is used as the moisture is thus preserved

Cure for the Dropsy

Put into a stone or earthen jug a gallon of stale sound cider together with a double handful of parsley roots and tops cut fine, a handful of scraped horse raddish, two table spoonsfull of bruised mustard seeds, half an ounce of bayrnell of squills and one ounce of juniper Berries. The Liquor to be kept warm by the fire 24 hours To be often agitated and then strained for use.

Dose for an adult half a wine glass full Three or four times a day on an empty stomach the dose may be increased if necessary.

Mrs Bodleys father was cured through this

~~sicipt~~ Receipt for Tomato Ketchup. half a Gallon

Take a gallon of skimmed Tomatoes

" 4 Table spoonsfull of salt

" 4 do-do of black pepper

" half a spoonful of allspice

" 8 pods of red pepper

" 3 table spoonsfuls of mustard

The articles ground fine and simmered slowly in sharp vinegar in a pewter basin 3 or 4 hours Then strained through a wire sieve bottled close. It may be used in 2 weeks but improves much by age. So much vinegar is to be used

as to have a half a gallon of Liquor when the process is over From the American Farmer

A Receipt for the tin Mordant

For 3 lbs of Muriatic Acid add 14 ounces of Tin (reduced to grains by pouring it when melted into water) then add 3 lbs of Sulphuric Acid gradually — N B it must be prepared in a glass vessel and stired with a glass rod — Apothecaries readily prepare it for 75 cents

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Receipt fo the Sulphate of Indigo

Take of Guatemala Indigo in fine powder 1 ounce — Sulpuric Acid 4 ounces add 4 ounces of hot water and keep warm 48 hours — then add 1 ounce dry pearl-ash and after 24 hours add 12 pounds of water —

X Receipt for dying 1 lb of yarn Scarlet

Into a suitable Tin vessel nearly filled with rain water add 1 1/4 ounce of the mordant make it boil and turn the yarn through it for 15 minutes. Take out the yarn and add to the same liquor 5/8 of an ounce of Cochineal 40/100 of an ounce of black Oak bark both in fine powders—mix well—return the yarn make it boil 15 or 20 minutes or untill the colour is duly raised then rinse in cold water. For a Rose colour omit the Black Oak Barks

For 1 Pound Bright yellow

Pulverize and tie up in a bag 1 6th of an ounce of black Oak bark and boil it in rain water 6 or 8 minutes— then add 1 6th ounce of the Mordant— stir 2 or 3 minutes

— then put in the yarn and stir briskly
until the colour is raised

For Lighter shades Lessen the quantity of Mordant

For 1 ~~lb~~ of full bodied Green

Tie an ounce and quarter of Black Oak Bark
in a bag put it into the Kettle with a small
quantity of water — add gradualy before it begins to
boil About an ounce of the Mordant and a few
minutes after 5/8ths of an ounce of Alum —
— Boil 5 or 6 minutes and then add cold
water untill the hand can be borne in it
— then add Sulphate of Indigo enough to
produce the designed shade — The yarn
previously well scoured & moistured, should
be now expeditiously put into the Ligua
and turned very briskly for 15 minutes

To dye Madder Red

First scour the yarn in rain water as hot as the hand can bear — with ½ or ⅓ of its weights of soap and rince it clean — then add to water in your dye Kettle 1 ounce or 1¼ of Cuide Tartar from 3 to 4 ounces of Powdered Alum raise the heat gradualy untill is boils and turn the yarn constanly through it for 1½ or 2 hours Now hang it out to dry untill next day when it is to be rinced and dyed

Dyeing Process

Add to a suitable quanitity of rain water from 4 to 8 ounces of Madder — warm it gradually untill it is a hot as the hand can bear / in no stage of the dyeing should it be hotter / the yarn well freshened is then put in and turned constanly untill dyed. It may boil a short time to fix the dy. A small quantity of the tin Mordant would brighten the colour

To dye 1 ℔ of yarn Crimson

Into a suitable Block Tin vessel nearly filled with water put 1½ ounces of the Mordant stir it well and when it boils pi

yarn and turn it through the liqui 10 or 15 minutes — then take it out and add to the same liquor 1½ or 2 ounces of Cochineal in fine Powders return the yarn and stir it well untill the colouring matter is all taken up — For a full Orange proceed as above except using ½ Cochineal — say ¼ oz with 1½ oz Black Oak bark.

Receipt for Sponge Cake.. Mrs Curdes

The weight of 6 eggs in Sugar

The weight of 4 in flour

10 eggs sugar yellow together

Stir in the flour last gently.

10 eggs the weight of ten in Sugar

5 in flour

Receipt for yeast

Boil a pint bowl full of hops in two quarts of water to one quarts put 4 table spoonfulls of flour into a pan and strain the hop water boiling on it; when mixed it should be thick batter and when milk warm stir in it a breakfast cup of good yeast put it into three porter bottles stopping them with paper; put them into a milk pan near the fire and as soon as the mixture rises to the top of the bottle remove them to the cellar untill it

subsides then cork the bottles and set them on a cool cellar floor or in an ice house. In very warm weather the corks ought to be taken out every day to let out the carbonic acid air and the bottles again stopped

pumbkin pudding

a half pound of butter cream

a half pound of shugar beet to a

a pound of pumbkin pass'd through a cullen

a tea spoon full of spice a wine glass

full of wine rose warter

2 wimbles

1/2 of shugar

1/2 of butter

3 lb of flour

6 eggs

4 6 stickes on each needle for mens fine socks

A Baked Apple Pudding

Take eight large apples, pare and
core them, put them into a saucepan
with just water sufficient to cover them
till soft, then pound it away and beat
them very fine; stir in while hot a quarter
of a pound of butter, half sugar to your
taste, a quarter pound of [illegible]
biscuits finely grated, half a nutmeg
three large spoonfuls of brandy, two of
rose water, the peel of a lemon grated
when cold, put in a quarter of a pint
of cream, the yolk of six eggs well
beat; put paste at the bottom of the
dish —

Sept 30. 1831

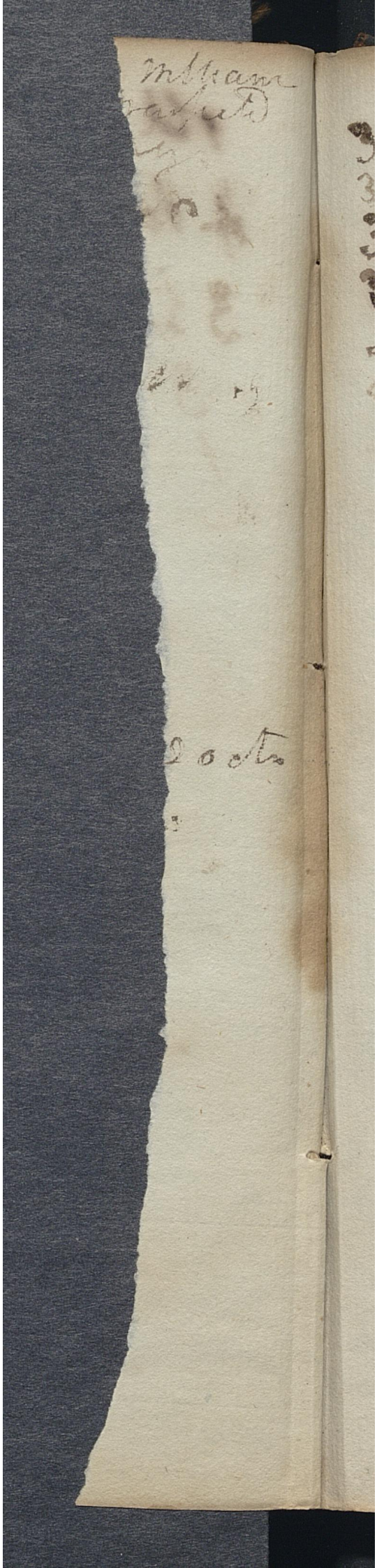
To colour blue

one pound of logwood
one oz of blue vitriol
one pound of allum

to 6 pound of yarn

2 ten gallons of pusly
the warter strained and
put on again the logwood
then the vitriol put in
and boiled: the yarn
boiled in allum warter

old
4 d
35
3
1



39
3 dr Mass
39
39
39 shirting.
6
6
6 6 yds.
6
6
6

32 pair of socks
6 ditto stockings
12 yards of Janes
8 lb of thread Mary Jane
tinnen two yards 20 cts per yard
p hills made
6 socks
6 pantalets
2 of socks ditto for peter
3 pair ditto
socks & Jeans bought for
Thomas Jarm coat & pantaloons for peter
25 yards of blue linsy Jeans
10 of Jeans to cloth his boys
10 ditto
10 yards of white linsy plain
6 pair of socks for boys

2 dozen hand towels out

1/2 dozen tow towels:

4 new common table cloths

1 old i, slip, one

4 new reel towels

5 new bread towels made of cotton diaber

my peas planted the 12 of March.

Was last [illegible]

brought down weighed 33 lb

August 1st 1833

12 large plates
8 large ditto
8 small ditto
8 ditto

13 - soup plates
8 small ditto:
an excellent
4 grains of
drop verdigrease
6 oz of water
20 tea spoon
7
2 large spoons
18 embossed
1 doren
18 dessert

August th 1st 1833
5 pair of coarse
in the trunk sheets
6 pair of irish linnen
in the trunk
1 odd sheet irish linn

1 pair of irish linnen sheets
marked with red
in the closet

12 pair and one
odd in the closet
we use on the
family beds
tea spoons
~~large spoons~~
large table spoons
spoon

ten pair of
pillow cases
besides what is
wash:

yeast.

A Receipt. Boil a pint bowl full of hops in two quarts of water to one quart; this put eight tablespoonfuls of flour into a pan, & strain the hop water boiling on it; when mixed, it should be thick batter, & when milk warm, stir in it a breakfast cup of good yeast; put it into three porter bottles stopping them with paper; put them into a milk pan near the fire, & as soon as the mixture rises to the top of the bottle remove them to the cellar until it subsides, then cork the bottles & set them on a cool cellar floor or in an ice house. In very warm weather the corks ought to be taken out once a day, to let out the carbonic acid air & again stopped

Dr & Drs Brown & Co

Drs Brown

Dr S Brown & E Warfield

Drs S & Dr Brown & Warfield

Dr S. Brown

Dr S. Brown & E. Warfield

Lexington

Kentucky

Kentucky Lexington

Kentucky Ken

yeast.

A Receipt. Boil a pint bowl full of hops in two quarts of water to one quart; this put eight tablespoonfuls of flour into a jar, & strain the hop water boiling on it; when mixed, it should be thick batter, & when milk warm, stir in it a breakfast cup of good yeast; put it into three pint bottles stopping them with paper; put them into a milk pan near the fire, & as soon as the mixture rises to the top of the bottle remove them to the cellar until it subsides, then cork the bottles & set them on a cool cellar floor or in an ice house. In very warm weather the corks ought to be taken out every day, to let out the carbonic acid air & the bottles again stopped.

Loose Item