

GEORGE Q. CANNON,
EDITOR AND PUBLISHER.

Wednesday, August 30, 1871.

A FUNDAMENTAL principle of agriculture is the due admixture of water with the soil, artificially when and where such admixture is not provided for naturally. The artificial admixture of these two primitive elements of earth and water has made Utah self-sustainingly habitable, has made her indeed, in spots, the garden of fertility and beauty which visitants persist in telling us she is. The capabilities of this artificial admixture have been developed to a large extent in the tillage of the Territory, and many an acre, many a thousand acres, thereby have been redeemed from the curse of bare sterility to reward the enterprising husbandman, to furnish sustenance for all, and to gladden the eyes and elicit the admiration of every observer who has the public weal at heart and who rejoices to see the recommendation of faith and enterprise and energy and persistent labor, especially in the face of more than ordinary difficulties and discouragements.

But far as the capabilities of this artificial admixture have been developed, there are undoubtedly still greater lengths and breadths to which their development may be pushed, and may be profitably pushed. Look we around at the vast tracts of land in nearly every valley of this Territory, which at this present moment are in a state of natural infertility, infertile for lack of the due admixture of the two elements named, and the queries arise—why is this? and, how long shall these vast reaches lie in forbidding barrenness? These are important questions, and from year to year as the demands of the population increase for the bread that perishes, will these queries be reiterated with swelling importance, until the answer will be practically given in the gradual redemption of a greatly multiplied number of acres, and their transformation from deserts of despondency into gardens of delight.

What are the needs of these now barren acres? As we have said, firstly and mainly the due admixture of water, of suitable water, that is, of water not injuriously adulterated with deleterious mineral ingredients. Such water is obtained artificially firstly by springs and streams, aided by canals from them. These sources of irrigation are the first taken advantage of, being generally the most easily available. In many localities in the Territory, they have been made available, so far as they can be readily and with moderate expense. In some instances greater expense will greatly extend their availability, and the greater expense will be incurred as the prospects shall brighten for their reimbursement.

Wells, surface and artesian, are other sources of supply. Surface wells in some localities are not available, by reason of difficulties in construction, or unsuitability of the water obtainable. Where the water is suitable, power to elevate the water is needed—power either of animal, wind, or steam, and which of these shall be employed must be determined according to the merits of each case, although under good management it is highly probable, to say no more, that either would pay. The use of wind and steam power for irrigation do pay in other regions, and why not here, and animal power also, and this last is most easily and constantly available.

Artesian wells have not been proved successful in Utah, but many persons believe they might be, and some are inclined to favor further and more thorough experiments in boring. Artesian wells might furnish abundant sources of water, if good, for irrigation of thousands of acres, at less expense than has been incurred in many instances for dams and canals. But did we in regard to artesian wells abound, and the way to induce faith and enterprise in such persons towards these wells would be the construction of one successful well. That accomplished, the thing would take like wildfire, every body would have artesian wells on the brain, and our dry and barren benches and prairies would soon be riddled with tubes and spouting with the fertilizing streams. Who means to lead out in this direction? Here is room for capital, enterprise, and energy.

An objection to well water, for irrigation, is the coldness. So is creek water cold near the mountains at all seasons, and elsewhere also during a large portion of the growing season. The remedy for the coldness of well water would be the construction and use of reservoirs, as large as necessary, and the airing and sunning and warming of the water therein before use. This could be done, and doubtless will yet be proved capable of paying accomplishment.

IF EVER a paper was a thorn in the side of any clique or party the New York Times seems to have become so to the municipal rulers of that city. It has been busy, lately, in exposing what, if its statements be true, may be called the wholesale swindling of the people by the officers of their local government. Such an exposure has probably never been made in any city, and the papers of the country have contained many articles denouncing the malpractices and frauds of what is termed the "Tammany ring."

Not content with exposing their peccadilloes, the Times has set itself another task, and that is the exposure of the mal-administration of the prison system of New York City; and a recent article devoted to Sing Sing, contains statements in relation to the laxity of duty, discipline and principle among officers, and the cruel treatment they resorted to for the punishment of obnoxious criminals, which are so extravagant and atrocious in character as to almost be beyond belief; and it would seem as if the Times, anxious to make out a case, had gone too far and so defeated itself. However we will give our readers a brief epitome of the article in question, and leave them to form their own judgment.

A reporter of the Times has spent considerable time in investigating affairs at Sing Sing, and to show how little some of the principal officials care

about discharging their duties, he starts out by showing how the prison "runs itself." He states that, in company with the chief of the Sing Sing police, he arrived at that establishment and inquired, first, for the agent, next for the prison clerk, and lastly for the principal keeper; but all were absent: the first had gone a fishing, the second to Albany, and the last, "it was thought," was at "home, sick."

Of the discipline, observed in Sing Sing, or rather the absence of it, the Times says that almost all the officers, while ostensibly attending to their duties, drink, gamble and do worse things; and that convicts, if they have money, find no difficulty in obtaining admission to the hospital, as patients, or in obtaining some easy and pleasant berth. But the main portion of the article is devoted to an exposition of two methods of torture introduced since the use of the shower bath, the cat-o-nine tails, and the crucifix were abolished by law. The new instruments or methods of torture are two in number, and are called respectively, the "trapeze" and the "bed of roses."

The "trapeze" consists of two thin tarred ropes, run over a pulley, and the torturer is in tying these ropes to the thumbs of the culprit and hauling him off his feet. The suffering caused is said to be horrible. The cords cut into the flesh; the most excruciating pains are felt in every part of the body, and every fibre quivers with keener agony. The tendons of the arms are stretched to their fullest length, and seem like red-hot fire in the man's flesh. Elbow joints and shoulder blades snap as if ready to separate, and the thumbs swollen and black with compressed blood, often actually split open. At this point the miserable wretch, filled with terror, sinks into insensibility. When released he is generally unable to walk by reason of temporary paralysis.

The "bed of roses" is thus described: Over the floor of a cell a stout wooden floor is placed, completely covering it. Upon this frame is fastened halfpence of hard wood, about the size of billiard balls cut in halves. These are secured tightly with the rounded surface turned upward.

A prisoner condemned to the "bed of roses," has to divest himself of shoes, stockings and coat, and the placed in the cell so prepared, seeks in vain for sleep or an easy position. The hard knobs press into his flesh, and fill his body with a thousand pangs; every motion increases his torture, but his cries for mercy meet with no response. When he leaves his dungeon it is with a blended vision and unsteady gait, with limbs bruised and body lame and sore throughout, and when parties have to endure the "bed of roses" for weeks and even months, as it is said some have to do, their tortments, it can easily be believed, are indescribable.

If such exposures as the above, and the Tammany frauds be true, the Times' newspaper, of New York City, deserves the gratitude and firm support of the people; for the venality, corruption and villainy they indicate were never surpassed anywhere. Public opinion in the metropolis is being thoroughly aroused, and an investigation is taking place; and if the statements of the Times are found authentic, there is no doubt in the world that rule and rule policy of the present administration of municipal affairs will soon be brought to a close; and the sooner the better.

DR. HOLLAND offers a bill for the regulation of the social evil in San Francisco, being convinced that the welfare of society requires that some check should be put upon it. The Dr.'s bill is similar to the St. Louis regulations, with the characteristic fault of being intended chiefly to prevent the spread of physical disease, licensing the crime, and inflicting punishment upon the women only. In connection with Dr. Holland's bill, the San Francisco Chronicle recommends the State Legislature to pass a bill making seduction felony. A commendable recommendation, for the Chronicle, seeing that the general sentiment of the country, acknowledged as such by the courts, though regretted by some people, excuses extreme punishment for such offenses. The laws should ever be in accordance with the best convictions of enlightened and conscientious citizens.

ALTHOUGH the summer has been so unaccountably hot and dry, and water comparatively scarce, yet the people of this Territory have abundant cause for thankfulness in the excellent harvest with which they are favored for the present season. For the first time for four or five years, a fair small grain harvest rewards the husbandman, uninjured by the grasshoppers, excepting in the extreme north, south and east, and a few other limited localities. This is a signal blessing. To see this city entirely for the whole season so far, and this county almost entirely, free from the devastating scourge is a gladdening realization of the devout desires of every good citizen, and is calculated to strengthen the faith and the purpose of every tiller of the soil to renew his exertions to make the barren places fruitful and the wilderness to bloom. A good small grain harvest means plenty of bread for man, woman, and child; plenty of provender for the beasts of the field; plenty of seed for increasing the arable acreage another year; more meat, and cheese, and butter, as well as more bread; more comfort in the cabin; more joy in the heart; more thankfulness in the Tabernacle; more backbones at the plow. Sanpete valley this season will regain much of its old time reputation of being the granary of the Territory, eclipsed by Cache Valley in former but not in late years, although the latter valley this year has been striving hard and with encouraging success to also rival the good old times of her great fruitfulness and prosperity.

A SCENE OF BEAUTY.—It is a pleasant thing now, in the cool of the evening, to take a stroll upon the bench north or east, and view the landscape o'er. The abounding foliage of the numerous fruit, and shade trees embower the houses and present a scene of charming beauty, enhanced by the thought that every tree and shrub that contributes to the picture have been planted by the willing hands of the citizens, who have thus proved themselves benefactors of the community and thousands yet unborn, in all probability, will gaze admiringly upon the same landscape, with the thought that the same trees, and out of the fruit of them, while the quality of the scene, identified by the

the ruin of better men than themselves. In Utah, however, this class of persons have not succeeded to anything like the extent of their desire, and it is to be sincerely hoped they never will, for it is a man of excellent way to seek peace and pursue it than to be eternally engaged in endeavoring to excite and stimulate broils.

By Telegraph.
Per Western Union Telegraph Line.

Afternoon Dispatches.

NEW YORK.

The Municipal Swindles.
NEW YORK, 30.—In the estimate furnished by the morning papers of the cost of carpet for the new Court House throughout, by one of the first houses of the city, the amount of \$13,857,015 is set down as the amount which would be necessary to cover that expense. The amount actually charged to the city is \$35,018,46.

The Times this morning, thinks that it is Governor Hoffman's duty to institute proceedings against the men who have stolen money out of the city treasury. It fears that the present district attorneys are too intimately connected with the "ring" to act in the premises, except upon compulsion. This is the only way Governor Hoffman can disprove the insinuations that he has aided in the schemes of the "ring," and, at the same time vindicate his reputation.

A villain.

The body of a victim of Dr. Roelinson, the abortionist, was recognized last evening, as the doctor's, and it is declared that the doctor effected her ruin on her arrival here, about one year ago, and has since caused her to live an abandoned life.

SOUTH CAROLINA.

Yellow Fever.

CHARLESTON, 29.—A few new cases of fever are reported, and three of the cases previously reported have terminated fatally since yesterday. A large number of unacclimated persons have left the city. Opinions are still divided as to the probability of an epidemic assuming the proportions of an epidemic.

PACIFIC COAST DISPATCHES.

A robber shows fight.

SCHILL CREEK, 29.—Murtha and McEwen, two of the pursuers of Robert Hamilton, who robbed a man of \$4,000 at Eureka, and for whom a reward of \$1,000 was offered, came upon him below here. When within a few feet Murtha leveled a shot gun and commanded him to throw up his hands and surrender. He drew a six shooter and Murtha snapped his gun, but the cap failed to explode. Hamilton shot at him, wounding his horse, and Hamilton then escaped. A number of deputies are in pursuit and it seems impossible for him to escape.

Fatal accident.

PELATON, 29.—Jas. Garrity, a laborer, was run over by the morning train for Santa Rosa and died soon after. He was horribly mangled.

Woods on fire.

PORTLAND, Oregon, 29.—Woods on the hill at the back of the city last evening presented a brilliant spectacle, being almost a solid mass of flames. A large amount of cord wood is consumed, and several wood choppers, residing on the hills, barely escaped the fire, losing everything.

Reaction in Real Estate.

Real estate, which for some time has been unusually active, has at this time undergone a reaction, many being anxious to dispose of property, but purchasers are few compared with a few months ago.

Sent to jail.

VIRGINIA, New, 29.—Geo. Doyle, charged with committing a rape on an old German woman, had an examination, and was held to answer in the sum of \$10,000. In default of bail he was sent to the county jail to await the action of the grand jury.

The Great Fair.

SAN JOSE, 29.—An immense number of exhibitors and visitors are attending the fair, and the fair is a grand success. A large number of exhibitors are in the city, and a large number of visitors are attending the fair.

An Indian scare.

LOS ANGELES, 29.—The following is the latest from San Flores Pala Mission, with regard to Indian matters: The citizens in and about San Luis Rey met and organized a body of militia, and made all preparation to defend their homes against an attack of Ojila and Nisallies, having received authentic information that Ojila, assisted by the Indians, planned the destruction of that place last evening. There was no attack, however, and no intelligence has been received from the Pala Mission or the headquarters of Capt. Brown respecting the movements of either party.

FOREIGN NEWS.

NOVA SCOTIA.

Boat racing.

HALIFAX, 29.—The weather was fine and there was a cool breeze, hardly sufficient for the yachts. There was only one entry for the first race of provincial competition, of fifty tons. For the second race the boats were of various sizes, from twenty to fifty tons, there were eleven entries. The vessels started about 9 o'clock. There were five entries in all for the above kind of vessels. The races were of the most exciting character, and possessed but little interest. The city is crowded. The Paris crew will take the initiative.

FRANCE.

Bordeaux national guard favored.

PARIS, 29.—There has promised the national guards of Bordeaux, as a token of appreciation of their services to the country, that they shall be the last of the citizen army to be disbanded. It is said De Chambard has disappeared the seeking, on the part of the legitimists, of a successor to Thiers. Several Paris papers have been prosecuted for publishing false news.

BOUND OVER.—Martin Barrett was arrested last evening, on a charge of abducting and threatening the life of one John McCallough. To-day he was bound over in \$1,000 bonds to keep the peace.

A SCENE OF BEAUTY.—It is a pleasant thing now, in the cool of the evening, to take a stroll upon the bench north or east, and view the landscape o'er. The abounding foliage of the numerous fruit, and shade trees embower the houses and present a scene of charming beauty, enhanced by the thought that every tree and shrub that contributes to the picture have been planted by the willing hands of the citizens, who have thus proved themselves benefactors of the community and thousands yet unborn, in all probability, will gaze admiringly upon the same landscape, with the thought that the same trees, and out of the fruit of them, while the quality of the scene, identified by the

dreamy haze of the Indian summer, will be sending mind back to the infancy years of the oasis city of the great American Desert, and the toils and tribulations and the ultimate success of its founders and builders.

Russian Food and Drink.

The tea in Russia is very different from that used in England and in this country. The strong, black, high flavored congo, from the south of China, used here, is almost unknown in Russia; and when by accident it is brought to a friend, they do not know how to use it. What they use is a light, delicate flavored tea from the north of China. Make the infusion as strong as you like, and it would be impossible for you to produce a cup of tea as dark and black as ours. At the strongest it never seems to get beyond a light amber color. A cup of tea of the color of cognac or coffee would revolt them. Hence, when they have English congo, they regulate the strength of the infusion by the color they are accustomed to see in their own, a standard which to speak mildly, does not produce strong tea. But looking at their tea, not at ours, but at another species of the same genus, and we find that it is standard accordingly, then it has merits of its own not possessed by others. Coming from the colder districts and more mountainous regions of northern China it has not the strong aroma of the tea from the less elevated and hotter slopes of the south, but it has in its place, a peculiar delicacy and refinement of flavor. The breads resolve themselves practically into three kinds, modifications of three chief kinds. Cherny-chleb, black bread made of rye; kalach, white bread made of wheat, and the third, a white bread enriched with raisins or other accessories, equivalent to our bun or the Scotch "cookies," made in great perfection in St. Petersburg. One, a very good kind, made from or flavored by the hazel-nut and another still better, a water ice made from the juice of the blueberry or cranberry (gathered after the berry has been touched by frost), sweetened and slightly flavored with vanilla. In Russia this is much used, and it is well deserving of introduction into this country. The great vegetable staple of the country is the cabbage, which grows in great perfection, fine, large, solid, white and crisp. It supplies a chief portion of the sustenance of the people all the year around. At the beginning of winter every family lays in a store. At that time the plants are cut down and chopped up or shredded into thin slices. These are packed in barrels with vinegar and salt, and a certain amount of fermentation takes place, when the cabbage becomes a kind of sour crout. From these barrels a portion is taken as required, and made with meat into a cabbage broth called solj. This solj is the most characteristic national dish in Russia. With the mass of the people it is their daily food. Meat is cheap in St. Petersburg, and about half the price we have to pay, and consequently it is much more freely used. All northern nations consume a great quantity of animal food, and more meridional nations. Every meal, every dish at every meal, forces the fact upon the visitor's attention, in St. Petersburg.

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