

DESERET NEWS: WEEKLY.

TRUTH AND LIBERTY.

PRINTED AND PUBLISHED BY
THE DESERET NEWS COMPANY.

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WEDNESDAY, - MAY 25, 1881.

UTAH'S PRODUCTS, COM- MERCE, ETC.

A GENTLEMAN who is engaged in collecting information in regard to the commerce and industries of the country west of the Rocky Mountains, desires us to answer through the DESERET NEWS a number of questions, which he has propounded concerning Utah. We shall take pleasure in doing so according to the best of our knowledge and ability, and will endeavor to touch briefly on the several subjects suggested, as opportunity permits.

His first question is: "What are the main features of the agriculture of Utah? To what extent do you depend on irrigation? Do you import any articles of food and to what extent? Do you export any agricultural products? What are the favorite varieties of fruit, and breeds of horses, cows, sheep and swine?"

The chief agricultural products of Utah are wheat, barley, oats, rye, corn, potatoes, beets, mangold wurtzels, carrots, turnips, onions, beans, peas, table vegetables of the ordinary kinds, sugar cane (sorghum), broom corn, flax, cotton, (in Southern Utah) meadow grass, lucern, &c. Wheat takes the front rank, about four times the acreage of land being devoted to this cereal more than to any other. Oats comes next, then corn, barley follows, and rye in small proportion; a little buckwheat is also cultivated.

The quality of our cereals is excellent and the yield of wheat ranges from fifteen to fifty bushels to the acre; a higher yield than this has been obtained, but in exceptional cases. Oats and barley yield well in proportion, but corn not so much as in localities better adapted for its growth, although it makes a profitable crop. Our vegetables are of luxuriant growth and unexceptionable flavor, our potatoes not being excelled anywhere. Roots flourish, especially in bottom lands and those which have been reclaimed from an alkaline condition.

Several varieties of sorghum sugar cane have been found adapted to our soil and climate, especially on the upper or bench lands, and a large quantity of syrup is annually produced. Some sugar has been manufactured (in Sanpete County) of good quality, perfectly granulated, from the Amber variety of cane. Broom corn is not cultivated to a very large extent as it mixes with and spoils the sugar cane, if grown within its vicinity. Still, brooms are made from the Utah product, although considerable broom corn is imported for manufacturing purposes.

Irrigation is necessary in most parts of the Territory during the summer months and in the fall. Spring rains are all that we can rely upon by way of water from the clouds, and they not always. Some dry farming has been conducted successfully on sandy soil, but clay soils have not been found adapted to agriculture without irrigation. And in those places where crops have been raised without artificial watering, attempts are being made to bring streams upon them, as irrigation is really a necessity in this Territory to full and continuous crops. The water flow has increased with the occupation and cultivation of the soil, new springs have broken out in many places and the streams have greatly enlarged in volume. There are yet many places of large area in Utah that remain barren, because no stream can be led to them and they are not of the nature to produce anything without irrigation.

Notwithstanding the productiveness of our soil and the well known industry of our people, we do import a great many articles of food. Among our imports are the following, with the extent of each annually given in round numbers: Bacon, 800,000 lbs.; hams, 150,000 lbs.; lard, 155,000; cheese, 700,000; beans, 400,000; crackers, 8,000; starch, 90,000; tea, 500,000;

coffee, 375,000; sugar, 4,000,000; syrup, 25,000; candy, 130,000; currants, 120,000; raisins, 100,000; tobacco, 300,000; mustard, 3,000; canned meats, fruits fish, olive oil, pickles, etc., are also imported in considerable quantities, with other articles in common use which, like some of the foregoing, may not be correctly classified under the head of "food."

We do export some agricultural products, such as flour, wheat, potatoes, also eggs, butter, dried fruits, wool, etc. We have shipped considerable wheat to California for the European trade and some direct to England. Our exportation of eggs reaches about a million and a half dozens annually, and of potatoes about 300 car-loads, dried fruit—peaches, apples, apricots, plums, etc., about eighty carloads a year. Our potatoes are in great demand, both east and west, and only the high freights hinder them from being exported in immense quantities. Lucern seed is now an article of export, although it is only a few years since we had to import it from California. Every year we now furnish that State with several carloads of the seed.

Apples, pears, cherries, peaches, apricots, plums, currants, gooseberries, strawberries, blackberries, grapes, and all kinds of fruits that grow in the temperate zone, flourish in the orchard in Utah, and are very prolific and of the most exquisite flavor. All the varieties of each that are popular in other parts of the country are valued here, besides several new kinds that are seedlings.

The breeds of horses that are considered the best are, for speed the Hambletonian and Lexington; for roadsters the Morgan; for heavy draft the Norman and French Canadian. These crossed with the native stock produce the horses best adapted for use in this region, those raised in our mountain air and fed upon the bunch grass and products of this soil, having more endurance and better qualities for thorough solid work than the pure or mixed imported breeds. Of sheep, the Merino, the Leicester, and the Cotswold, these crossed with common sheep are most numerous. Of swine, the Chester White, Berkshire, Poland-China, Suffolk and the varieties from the mixture of breeds. Of horned stock, the Durham short-horn, Devonshire, Ayrshire, Jersey, and their crosses with ordinary kinds.

This, in brief, answers the queries included in the first question propounded. At another time we will resume the subject, take up other question, and give further information that may be of use to those who are interested in the condition, progress and products of the Territory of Utah.

IRON AND ITS MANUFACTURE.

Editor Deseret News:

An error seems to have entered into the minds of some people on the iron question, and that is, that it requires only an iron mine with any one kind of ore, to enable an iron manufacturer to make any kind of iron or steel, when the truth is that it requires a number of different kinds of ore thrown together, in order to make a good flux. This was proven while the iron works at Iron City were running; and to make steel by the Bessemer process, it requires the best of ore and of a certain kind, also for the manufacture of stove and other kinds of iron. To make soft or hard iron depends upon the temperature of the furnace; but the quality of the iron, hard or soft steel, depends upon the quality of the ore from which it is made.

Again, should our Board of Trade undertake to organize a company for the manufacture of iron, the Board of Directors should not be led to take up any special locality because of the selfish pleading of any but examine the matter for themselves, and while the choice is before them in the selection of location, if there is one place above all others where everything is concentrated, and they can obtain that place on reasonable terms, common-sense would say that this is the place to establish iron works. There is iron, in greater or less quantities, all through the Territory, from Cache to Washington Counties, but I call special attention and ask for an investigation of Iron City, Iron County, for at and around said place, within a radius of six miles, there seems to be every prerequisite for the manufacture of iron and steel of every description.

There is a good location with sufficient water.

There is plenty of building rock for the erection of blast and puddling furnaces within a quarter of a mile.

There is clay for making common brick in the city, out of which the bricks were made for the buildings now there.

There are fire-rock and fire-clay within two miles.

There are tens of thousands of acres of pinion pine and cedar wood of the best quality, within the above radius, suitable for making charcoal, calcining ore, and domestic use.

There is coal within two miles of Iron City, which promises to be of the best quality for coking, as it is found in the ground, and is likely to have preserved its bituminous qualities.

The iron ore commences at Iron City, and within a distance of eight miles there are 30 claims of the finest ore in the world of at least six different kinds—magnetites, hematites, specular, etc., so easily accessible and in quantities so large on the top of the ground, that it could be delivered at 50 cents per ton at the furnace; indeed a broad gauge railroad could be run up to many of the immense deposits of iron ore.

And within a short distance there are the immense beds of coal at Cedar, that are improving in quality every foot that they are extended into the solid mountains.

INTERESTED.

BUTTER-MAKING.

SALT LAKE COUNTY,
May 12th, 1881.

Editor Deseret News:

Having been requested by the Salt Lake Board of Trade to furnish an article for publication on butter-making, we submit to you the following:

Complaints are often heard about the scarcity of good home-made butter in our market, and many people wonder why it is so. The causes which lead to the production of so much poor butter are very apparent, when we look into the matter and ascertain what is really requisite for the production of a good article. Many of our butter makers are without experience in the art, besides lacking the proper facilities for successfully carrying on the business. We therefore hereby take the liberty to suggest a few rules and directions, obtained from first-class practical butter-makers, the observance of which are indispensably necessary to the butter-making art.

One of the very first and most important rules is cleanliness. The milk, while being extracted from the cows, should be kept as clean as possible, and quickly strained through a fine strainer (a cotton cloth is the best) into bright, sweet vessels, not old, rusty tin pans; well glazed stone or earthenware, or the granite ironware being the best. The milk next needs a suitable place to set it away for creaming; about the best place for this is a cellar, a cool, well ventilated cellar, but where there is no good cellar we may substitute for it, in this country of many cool mountain streams, or springs, what is commonly termed a "spring house," which is a frame or log shanty built over a spring or stream of water, so that the floor will be constantly covered to a uniform depth, by a small, running stream of cool water, into which the jars or pans containing the milk should be placed. This kind of a house can be built at a small expense, a few hundred feet of lumber and some nails being all the material necessary. The floor may be made of gravel.

The next step is to skim the milk at the proper time, and then to churn the cream before it gets too old. And right in this portion of the process is where the greatest error is made by many inexperienced or thoughtless butter-makers; they leave the cream on the milk until it becomes musty and rancid, or allow the cream to remain in the cream jar unchurned until it becomes old and bitter, from which no good butter can ever be made. Where people have but little milk, they should exchange cream with their neighbors, so that the cream need not spoil from being kept too long. In some parts of the States, establishments have been set up, called "creameries," where large quantities of cream are brought together daily for the purpose of being manufactured into first-class butter. Probably many of our wards and settlements would work into this system gradually, if the advantages of it were understood by the

people, and then enterprising persons would take hold of the matter and lead out in it.

The churning also needs proper attention. The cream must be fresh, but still of a proper age, and also of a proper temperature—from 45 to 55 degrees Fahrenheit, being generally considered to be about right. Many good butter-makers still stick to the old fashioned, upright dash-churn, considering it preferable to new inventions, especially those made of tin or galvanized iron.

The next step is a very important one, namely, to properly work the butter after it is churned. As soon as the butter "has come," take it out and put it in a wooden tray and then work it gently with a wooden ladle, till the butter-milk is worked out, then salt it with clean, pure salt, and set it away in a cool place to harden, when it has become hard, work it again; and perhaps more than once, so that every drop of buttermilk or water is worked out. Store it in a cool place.

Ice is very useful in keeping and marketing butter in hot weather; but where it can not be had cold water is the next best. When butter is taken to market in hot weather without ice, the basket or box containing it should be wrapt in a wet sheet, or blanket and around that green grass or lucern, to keep it cool.

Dealers in butter should make a difference in price between a good and a poor article, in order to encourage those who take pains to make a good article. And they also should not do what has often been done, throw the good and bad together indiscriminately, and thus spoil the good with the bad.

With the increased facilities for keeping cows, which the cultivation of clover and lucern afford there is really nothing in the way of our market being constantly supplied with plenty of good, sweet, fresh butter, if those engaged in butter-making will but study the business, and take pains in every step of the operation; and also if purchasers will manifest a willingness to always pay a reasonable remunerative price for a good article.

The committee on Dairy Produce.
J. F. SNEDAKER,
Chairman.

SCHOOL MEETINGS AND THE SCHOOL LAW.

SCHOOL trustees in the various districts of this Territory should bear in mind that the time is near for the regular annual school meeting under the school law of 1880. The statute requires them to call the meeting "by advertising at least three times in some newspaper published in the county, having a general circulation therein, or by posting up notices in three public places in the district." This notice must be given at least ten days before the time appointed for the meeting, which is the first Monday in June—that will be on the 6th—and must state distinctly the time, place and object of the meeting.

The objects of the meeting designated in the law are to elect a trustee for three years; to receive a report from the Trustees of their official actions, receipts and expenditure of moneys, etc.

The voting at this meeting must be by ballot, and only the registered voters of the district can vote for the election of trustees. But if a tax is to be assessed for school purposes, notice having been given to that effect, a two-thirds majority vote of the property taxpayers resident in the district is required.

The people in the different school districts should make their arrangements beforehand as to what they desire at the regular school meeting, and have everything ready in proper time. And the leading minds in those districts should see to it that nothing is allowed to slip by that ought to be attended to as the law directs. Such trustees as will carry out the wishes of the people, instead of their own whims and notions, should be selected, and if the people do not install the right kind of officers it is their own fault, for the power is placed in their hands.

Remember, the notice of meeting must be given at least ten days before the first Monday in June, and the school meeting must be held on that day. Where it is practicable, advertising is much the best manner of giving notice as it is desirable that all who are interested shall be notified. If trustees will both advertise and post up notices they will be sure of having complied with the law and of

having done their best to inform the qualified voters.

FISH CULTURE.

THE following letter to 'Professor Barfoot, of this city, explains the reason why the supply of carp for Utah pisciculturists has not arrived and will not arrive this season, and also induce many persons perhaps to prepare for the care and culture of the fish, so as to be ready when they do arrive:

"SMITHSONIAN INSTITUTION,
Washington, D. C.,
May 10, 1881.

I am sorry to say that it was impossible to send you any carp by the hands of Mr. Livingstone Stone, that gentleman having found it necessary to proceed to California a few days ago by way of the South Pacific road. He was charged with investigating the character of certain rivers along the line of the road and their fitness for shad and other food fishes. It will therefore be necessary to defer action until fall, when I think it may be possible to provide for the wants of Utah by sending a supply of fish. This will give an opportunity to have the ponds constructed, and I can probably send 500 or even 1,000 without much difficulty, and as 20 fish represent the supply for five acres of water, there will be little difficulty in furnishing a large number of persons with the usual stock of fish. Please address me again about the end of September on this subject.

Respectfully yours,
SPENCER W. BAIRD,
JOSEPH L. BARFOOT, ESQ.,
Fish Commissioner,
Salt Lake City, Utah."

LOCAL AND OTHER MATTERS

FROM FRIDAY'S DAILY, MAY 20.

Gen. Smith Retired.—General John E. Smith, commander at Fort Douglas, has been placed on the retired list of army officers, with a colonel's pay of \$2,600 a year. The telegram from Washington was received last evening. This means that some other officer will be put in charge of the Fort, which perhaps will also be garrisoned by another regiment. Come what may, we are sorry to lose General Smith, who by manly uprightness as well as military efficiency, has gained many friends and admirers during his six years' sojourn in Utah Territory.

The Eccentric Light.—The electric light continues to cut some queer capers. Several slight accidents have occurred within the last week, through the electric and telephonic wires coming in mutual contact. No one has been hurt, but a telephone was partially burned up the other evening by flames generated in this way. It belonged to Mr. W. O. Smith, the fruit merchant. The telephonic wire happened to touch the other at a point where they cross at right angles. Immediately the wire coils inside the telephone box became red hot and began to melt, while simultaneously the alarm was flashed to the central office, where it gave a loud report. Where the two wires touched, a fine display of fireworks was kept up for several moments, and shortly afterwards all the eastward lights on the same circuit, were extinguished. The two wires were parted by throwing a cord over the lower one, and pulling it away from the upper wire. The telephone, as said, was partially burned, and it is supposed cannot be used in the future. A similar but not so exciting an event, happened at Meear's Liquor Store a few evenings since.

Welcome's Execution.—Notwithstanding notices that have appeared in the City papers, in regard to the postponement of the execution of the murderer Hopt, alias Welcome, whose case is now in the Supreme Court of the Territory on appeal from the Third District Court, many people are laboring under the erroneous supposition that the prisoner was executed to-day, according to the sentence passed upon him several weeks ago. A number of shots fired this morning has strengthened this supposition into a positive belief with some. The facts of the matter are briefly as follows: After Hopt had been sentenced in the District Court, his attorney filed a bill of exceptions made during the trial, and as is customary