

New Industries Wanted.

NUMBER 1.—BET SUGAR.

The fact that the United States have in the past ten years paid out the enormous sum of \$1,000,000,000—one thousand million of dollars—for sugar, while all the European nations, no more favorably situated than America, are providing themselves through their own industry with all they consume, and that France furnishes her people with cut loaf sugar of the best quality at five cents a pound at retail, and, further, that our lands are idle, our capital is idle, and our people are for want of the labor to produce it, suggests to us that one man's life may be usefully spent in endeavoring to bring before the people of the nation the great importance of, as well as the great advantage of inaugurating this industry.

Our iron and steel men do not want more furnaces or more converters to give them success, but they want more outlets for the products of iron and steel. More industries demanding machinery to prosecute them successfully, and in no one direction is there a more direct two-fold gain than in saving the money paid out for sugar, and at the same time using it to employ and enrich our people. To show its feasibility, let us see the practicability of producing beets, and the cost of machinery and product.

1. The beets are easily raised as corn in all the States from Maine to Texas. An analysis of the soil of any given locality may show too great a preponderance of saltpetre or some salts, and these soils may either be avoided or neutralizing fertilizers applied. The yield is ten to forty tons to the acre, according to fertility of soil, but a soil which gives twenty tons is best, because a beet of smaller size, growing entirely under ground, is best. At \$4 to \$6 per ton, the farmer obtains quite as much profit from his labor as in any other crop.

2. To give a maximum of profit to the machinery, it should be able to work up 100 tons per day, and may be run fully five months of the year north of the latitude of St. Louis. This requires 15,000 tons of beets, or the product of 800 to 1,000 acres of ordinary yield, and the factory should be located with reference to the alluvial soil proper and abundant for this amount.

3. The plant or factory would cost, built new entire, from \$75,000 to \$100,000. With the many failures of sugar refineries, the machinery should be purchased and put in operation for from \$50,000 to \$75,000, easily, as much of the machinery for sugar refining is equally adapted to beet sugar manufacture.

4. The gross income from the factory using 15,000 tons of beets would be from 1,800 to 2,000 tons of sugar, according to the per cent. of saccharine matter contained, 12 to 15 per cent. France obtains by proper cultivation, as high as 17 to 19 per cent. The value of the sugar before refining would be \$80,000 to \$85,000.

This industry is practicable in every State in the Union. A factory in Illinois is now working up forty tons of beets per day. Its machinery was put up with too little knowledge of the requirements of the business, and has, we believe, from that reason alone, been but partially successful. A scientific test of soils, of beets grown, and explicit directions and proper care in their growth, all learned from experiments made directly to that end, and a chemical knowledge of the process, are necessary. The rolling lands of Illinois, Iowa, Missouri, and especially Kansas, are especially adapted to this industry. Maine offers one cent a pound premium up to \$7,000 a year for the establishment of the industry. Cannot the proper steps be taken to test its practicability in the west?—*Age of Steel.*

"Awthaw, ole fellah," said a Fifth Avenue man in the hearing of the Graphicalities man, to his paid familiar, "pweachab last Sabbath 'tude to the human wace. Do you kn wath wen te' comin' off, and how the poollah thand?"

A Lancaster boy swallowed his mother's thimble. Immediately afterwards he seemed to have a stitch in his side, and only felt sever sew, and it was feared his life hung by a thread. A neighbor came in and tuck it out.—*Norristown Herald.*

How to Can Fruit.

Among the plans suggested to can

FRESH PEACHES,

the following is highly recommended: After preparing the peaches, take a cup of water and a cup of the best white sugar, put them into a kettle and place over the fire, and fill a quart can, and allow them to come to a boil; then remove them from the fire at once and pour into the can, and solder or seal with wax while hot. The utmost care must be used in sealing, as the keeping of the fruit depends upon the exclusion of the air. If wax is used, do not spare it, but put it on thick. The white heath or Morris whites retain their flavor best and are the best peaches for canning.

STRAWBERRIES AND BLACK-BERRIES

are canned in the same way, and so, also, are other fruits, with the exception of quinces and pears, which need to be cooked until they are soft.

The following observations on

CANNING FRUIT WITHOUT SUGAR

may aid you: "If sealed up for pies, it is decidedly better not to use sugar, but whether for pies or not, fruit can be kept as well without as with sugar. Brass kettles should never be used. Tin pans or kettles lined with porcelain, so as to preserve the most perfect flavor of the fruit, are the best. While our fruit is being scalded, we put a gill of cold water in each can, and fill up with hot water, putting the covers also in hot water. The fruit need not be cooked—only heated to the boiling point—unless in preparing hard fruits that may require more cooking, and then only just so that a straw may be passed through, always being careful to have juice enough to cover the fruit. As soon as boiling hot empty a can and fill; then another, or as many as can well be attended to. Let the cans stand open until you can comfortably bear the hands upon them. Meanwhile more fruit may be heated. Cut thick writing paper in round pieces the size of the top of each can, and when the contents of the cans are cooled, slip a piece over the top of the fruit in each can, and at once fill up on top of the paper with boiling juice (saved for the purpose) and put on the covers as soon as filled. We often seal up cherries and tomatoes, only for winter use, in one-gallon stone jars that are small at the top, prepared just the same as for glass. Leave off the covers, seal with melted resin, adding a little tallow. Try it on a piece of cloth, if too brittle, add more tallow, and vice versa. Cut a paper also for the top of the jar, just so it will come over the edge, and dip a piece of thick cloth into the resin, only upon one side, spread over the jar and tie down; now with a spoon dip and spread on the hot resin until entirely covered, pressing down the sides with the hands dipped in cold water."

TO CAN TOMATOES.

1. The most thorough and reliable mode of canning tomatoes is as follows: They are just sufficiently steamed, not cooked, to scald or loosen the skin, and are then poured upon tables and the skin removed, care being taken to preserve the tomato in as solid a state as possible. After being peeled, they are placed in large pans, with false bottoms perforated with holes, so as to strain off the liquid that emanates from them. From these pans they are carefully placed by hand in the cans, which are filled as solidly as possible—in other words, all are put in that the can will hold. They are then hermetically sealed. The cans, when opened for use, present the tomato not only like the natural vegetable in taste and color, but also in appearance; and moreover, when thus sealed, they are warranted to keep in any climate, and when opened will taste as naturally as when just plucked from the vine.

DIRECTIONS FOR SEALING.

Set each can in boiling water, and fill one at a time with the fruit or vegetable; put on the cap, press it to its place, until you fill the groove around it with the melted wax or solder, pour a little cold water on the top of the can to chill the heating material, and then set the can in cold water, and let it remain until cool. Hold it to the ear; if there be any imperfection in the can, the air will be heard forcing itself in.—*New York Weekly.*

Why Some People are Poor.

Silver spoons are used to scrape

kettles. Coffee, tea, pepper and spices are left to stand open and lose their strength. Potatoes in the cellar grow, and the sprouts are not removed until the potatoes become worthless.

Brooms are never hung up and are soon spoiled.

Nice handled knives are thrown into hot water.

The flour is sifted in a wasteful manner, and the bread pan is left with the dough sticking to it.

Clothes are left on the line to whip to pieces in the wind.

Tubs and barrels are left in the sun to dry and fall apart.

Dried fruits are not taken care of in season, and become wormy.

Rags, string and paper are thrown into the fire.

Pork spoils for want of salt, and beef because the brine wants scalding.

Bits of meat, vegetables, bread and cold puddings are thrown away when they might be warmed, steamed, and served up as good as new.—*Cottage Hearth.*

Lager beer was introduced into the United States thirty years ago, but it took a deep hold on the hearts of the people, and it was not long before it became a regular citizen, and, we might almost say, an office-holder.—*Ex.*

A Sure Cure for the Piles.

A sure cure for the Blind, Bleeding, Itching and Ulcerated Piles has been discovered by Dr. Williams (an Indian remedy), called Dr. Williams' Indian Ointment. A single box has cured the worst old chronic cases of 25 and 30 years standing. No one need suffer five minutes after applying this wonderful soothing medicine. Lotions, instruments and electuaries do more harm than good. Williams' ointment supports the tumors, gives instant and painless relief, and is prepared exclusively for Piles, and nothing else. Over 20,000 cured Patients attest its virtues and physicians of all schools pronounce it the greatest contribution to medicine of the age.

WENT TO THE NOTED HOT SPRINGS.

Cleveland, O., Dec. 27, 1876.

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JOSEPH M. RYDER.

For more certificates of cures see large circular around each box of ointment.

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Is sold in every State and County in the Union, and is to-day without a rival. So universally is this fact recognized that numerous imitations have been made, all claiming to be as good as the FRAZER, thus virtually admitting its superiority. Some imitators even using the name to palm off a spurious article; yet, as every package bears our trade mark, dealers and consumers will be able to distinguish the genuine from the imitation, and thus protect themselves against the intended fraud.

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"TIGER" SELF-OPERATING SULKY HAY RAKE,

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South of the Theatre.

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MY Stock of these justly CELEBRATED WAGONS is complete, embracing every size and style of Farm, Spring, Freight and Ore Wagons, all of which are constructed on the most improved manner, with all the latest improvements of thoroughly seasoned stock, and each wagon is fully warranted by me for ONE YEAR, both as regards Quality of Material and Workmanship.

I HAVE ALSO ON HAND A FULL STOCK OF THE

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Which are now constructed entirely of Iron and Steel, with the exception of the Tongue and Doubletrees. These machines are simpler in construction, more durable, lighter in draft, and in every way calculated to give better satisfaction than ever; the gearing is all covered and protected from the dust, and they are, without a doubt, the best machines in the market.



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The leading machine of its class in the market; constructed from the best material, and with new improvements, has enlarged riddles, and elevators, belt tighteners, etc. The Sweepstakes Machines which I sell in Utah, are built expressly for service in this country, and are warranted to give entire satisfaction in every respect. My stock of Hay Rakes, this season, will include the

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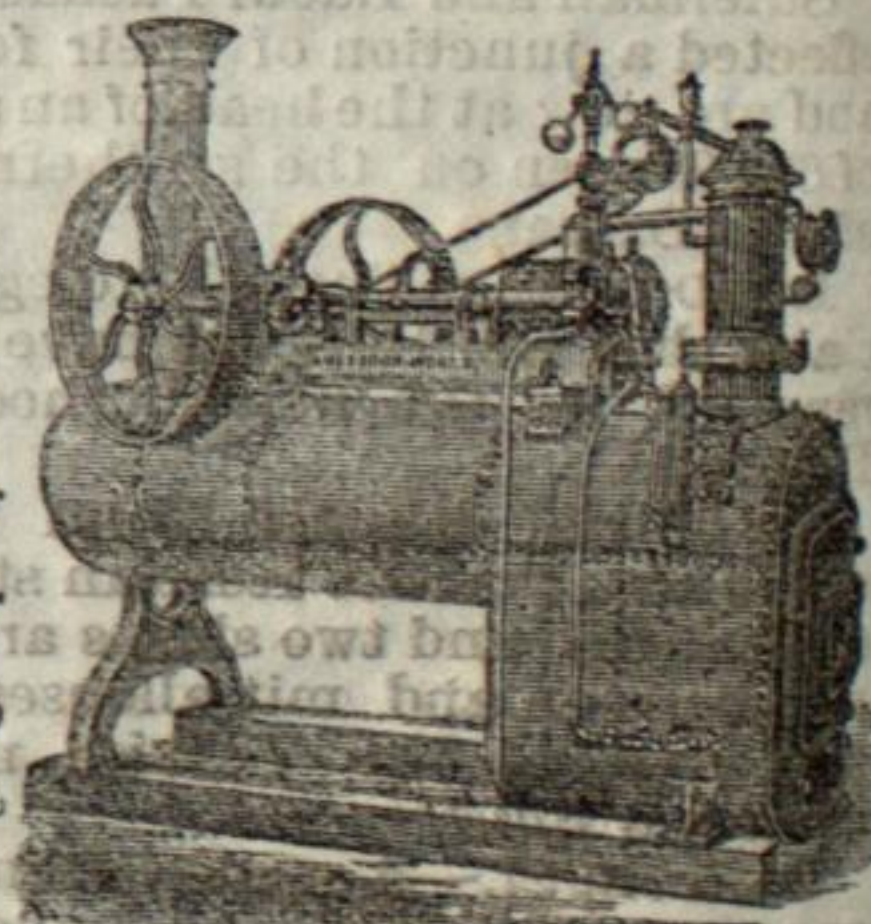
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