

Correspondence.

GUNNISON, April, '69.

Editor Desert News:—Thinking a few lines from Gunnison might prove somewhat interesting, I embrace the present opportunity of writing to you, and let you know how we are getting along in this place.

The people here enjoy general good health, and seem to feel first rate. Having been permitted to move from the fort lines to their city lots, they are now busy improving them and making their homes pleasant by setting out fruit and shade trees, &c. Considerable grain has been sown, and but for the scarcity of seed much more would be ere seed time is passed.

A spirit of improvement seems to actuate the people and, they are laboring to beautify their homes and make the place inviting. The want of lumber has in past years, prevented the people here from building and finishing good houses, but there is a saw mill in course of erection, and we hope soon to have an abundance of lumber which will enable us to improve our houses.

We have a Female Relief Society which has been and is doing much good. The sisters manifest a lively interest in it, and the results of their labors have been appreciated by some of the needy.

Our Sabbath and day schools are well attended and the youth are improving. The scholars in the Sabbath school number from 85 to 100.

As yet we have no co-operative store, but hope soon to be as lively engaged in the co-operative movement as our neighbors. The spirit of co-operation is with us.

Questions are frequently asked, relative to the chance for getting land, our facilities for building, stock raising, etc. I will here state that land is plenty and cheap, we have excellent building material, good range, firewood is abundant and near at hand.

We say to those wishing to obtain land and locate in the country. Come and settle with us, get land, and help us to build up this place, which is nicely situated, at the same time make for yourselves comfortable homes.

The DESERT NEWS, Salt Lake Telegraph, Juvenile Instructor, Utah Magazine, and several eastern papers are patronized, and gladly received by people of this place, and advancement seems to be the aim of all.

I am, as ever, your Brother,
JOS. S. HORNE.

ST. GEORGE, Utah, April 5, '69.

Editor News:—In your paper of Mar. 3, your correspondent, Bro. Bertrand, confesses to have known my name as a nursery-man for fifteen years, but not at all as a vine-dresser. That may be true enough, he has had no chance to know whether I had obtained any knowledge on the culture of the vine. I will inform your correspondent that we have a vinicultural school here. The vine is our special instructor, the instruction received is practical knowledge, particularly suited to our locality; and by careful and diligent attention to that instruction we confidently expect to make the culture of the grape a great success.

In a later issue of your paper, Bro. Droubay says, referring to my previous communication, "Then he affirms that the South can produce heavy and light wines at will; be it so, but it is perfectly true that our 'Dixie' wines will be heavy and alcoholic in spite of his denial. Dear Brother, do you not perceive that you admit this yourself when you assert that the most saccharine grape cultivated in the North would only produce light wines? Hence it follows as a natural consequence that the least saccharine grape cultivated South will acquire much sugar under its climatic influence, and according to our affirmation will give an alcoholic wine."

With all due respect to the gentleman, I have to inform him that he does not know that all our "Dixie" wines will be heavy and alcoholic. If we had only cultivated here the Old Mission and the Isabella grape we should not be so well prepared to refute this assertion. There is too wide a range here in the amount of saccharine matter contained in the different varieties of grapes to produce such a result. The Black Hamburg makes a wine much lighter than either the Mission or Isabella, and is much superior in aroma. We have some varieties too light in saccharine properties to make even a light wine without mixing richer juice of other kinds to give them body. This I know by actual experiment. I am equally as

well satisfied that we have varieties of grapes that will make very superior light wines.

As to the question of light and heavy wines, the kind that will pay best in market will receive the most attention by the producer. The greatest obstacle to overcome is the procuring of proper vessels to keep wine in. Pine barrels have been generally used, but they are unfit, and calculated to spoil any good wine. The few oak casks we have are second hand, and not as good as desired; they should be new. Bottles are very scarce, but we have a few, so that we are able to prove some of our wines. By the near approach of the Railroad these obstacles will be in a measure removed. We shall be able to obtain staves for making casks from the East, and bottles at a much less cost than formerly. Bro. Droubay says he has been so highly favored as to get a taste of the Johannesburg wine, and proclaims it superior to any brand he has ever tasted; and adds, "But the vineyard producing this incomparable wine is inclosed with a wall ten feet high, and is thus protected against every inclemency of the weather and atmospheric variation." This is a strong evidence in our favor, and sustains the arguments in my former communication. Such protection is not given without increasing the mean temperature of the inclosure. The honorable American committee gave the same decision on the above wine. But to lessen the weight of their judgment, Bro. Bertrand complains of partiality. He says, "In reading carefully the report of the American committee, I have been struck with the masterly style of its contents, but specially with the great partiality it displays against France. How different its dealings towards famous German vineyards! All the most pompous words the English language can command are here accumulated to extol its praises to the sky."

Seldom will the decision of one committee suit two rival parties; one of the two will complain of injustice. I was quite amused in reading the smooth tactics your correspondent made use of to divert the reader from the true merits of the subject. He says: "Now, Brother Jonathan is a young, promising boy, very smart, full of pride and ambition, anxious to beat the whole world, &c. Read, without laughing, if you can, the following republican phraseology."

The above is a fair type of a great portion of the first part of the communication, and is about mighty enough to change natural laws, and make our wine too alcoholic without the principle being contained in the grape. In the latter part of the communication he slides off into neutral ground, which is quite commendable. In reading the history of the manufacture of heavy or strong wines, we find that some are produced from the must of the grape without any particular doctoring. Some other wines are made very strong by being dosed with spirits until they contain 24 per cent. of alcohol, as in port wine; and, in some others, a portion of the must, as it flows from the press, is concentrated to a 4th or 5th of its original bulk by boiling, and then added to the rest, as in some of the Xeres, Alicante, and Malaga wines. Sometimes the concentration of the juice is effected by drying the grapes partially. It is in this way that the celebrated Hungarian wine, called Tokay, is prepared. The clusters are left upon the vine after they are ripe, and alternately exposed to the cold of the night and the heat of the sun, which probably decomposes, to a certain extent, the texture of the grapes; they shrivel and become partially dry. In this state the grapes are subjected to pressure, and a very sweet must, as may be conceived, flows from them. In less favorable climates, where the rains of autumn prevent the drying of the clusters upon the vine stocks, the same thing is effected by drying the bunches upon straw in open or well aired granaries, or sheds. It is with the must procured from grapes so treated that the sweet, and often strong, wines, which are called *vins de paille* are obtained.

From the above we see that light wines are not sought after where the heavy can be grown, and, of course, the most sugared grapes are used to effect their purpose, and those varieties of grapes that were only calculated to give a light wine would not be worthy of their notice. Query. If a coarse, deep, red wine is worth thirty cents per gallon, and a strong white wine forty-five cents per gallon at Bordeaux, why is the wine of Bezaire, in sunny, southern France, worth but five or six cents per gallon? Is it because it is so miserably lean, and only fit to have the little alcohol it contains extracted by distilling?

In Bro. Droubay's reply to my last letter, he says "in order to prove your southern locality endowed with every qualification for producing good wines, you liken your soil to the soils where these wines without flavor are raised, and having found that they are exactly alike, &c." Not quite so fast, dear friend, you rob my claim. I claim that all the good quality of the soil of the "Golden Hill," (meaning lime and iron), coupled with those of the "Rhinegan," (red sandstone and basalt) which the "American committee were drawn to believe were the best suited for producing superior wines," is possessed by our "Dixie."

I will now take leave of the subject, as other duties press hard upon my time, by wishing the above gentlemen great success in permanently establishing the culture of the vine on a most magnificent and extensive scale in the northern counties.

L. S. HEMENWAY.

The discussion between our brethren of Northern and Southern Utah, as to the best and most successful methods of propagating the grape and the merits of the different kinds of grapes for the manufacture of wine, has been protracted to a considerable length; but we have published their communications in the hope that something useful might be elucidated in relation to this subject, being convinced that this branch of industry will yet become of great value and importance among the people of Utah. While we believe that the views expressed by the brethren are all, in the main, true, and have been confirmed by experience in the various districts of Europe and America where they formerly resided, we are of the opinion that in a new country like ours, experience will prove a far more reliable teacher than all the essays that can be written. With this view of the case we announce to our readers that this is the last communication, by way of discussion, that we intend to publish at present on this subject.—[ED. D. E. N.]

THE KOH-I-NOOR.

This has hitherto been a fatal jewel. May its recent recutting have broken the spell! Its history is well authenticated at every step. This stone of fate seems never to have been lost sight of from the days when Ala-ud-deen took it from the Rajahs of Malwa, five centuries and a half ago, to the day when it became a crown-jewel of England. Tradition carries back its existence in the memory of India to the year '57, B.C.; and a still wilder legend would fain recognize in it a diamond first discovered near Masulipatam, in the bed of the Godavery, five thousand years ago. The Koh-i-Noor is reported by Baber, the founder of the Mogul Empire, to have come into the Delhi treasury from the conquest of Malwa, in 1304.

The Hindoos trace the curses and the ultimate ruin inevitably brought upon its successive possessors by the genius of this fateful jewel ever since it was first wrested from the line of Vikramaditya. If we glance over its history since 1304, its malevolent influence far excels that of the necklace for which Eriphyle betrayed her husband, or the Eguus Scianus of Greek and Roman tradition. First falls the vigorous Patan, then the mighty Mogul Empire, and with vastly accelerated ruin, the power of Nadir, of the Dooranee dynasty, and of the Sikh. Runjeet Singh, when it was in his possession, was so convinced of the truth of this belief, that being satisfied with the enjoyment of it during his own lifetime, he sought to break through the ordinance of fate and the consequent destruction of his family by bequeathing the stone to the shrine of Juggernaut for the good of his soul and the preservation of his dynasty. His successors would not give up the baleful treasure, and the last Maharajah is now a private gentleman. In 1850, in the name of the East India Company (since in its turn defunct) Lord Dalhousie presented the Koh-i-Noor to Queen Victoria. Perhaps we should have been better without it; such at least, appears to be Mr. King's opinion.

The Brahmins will hardly relinquish their faith in the malignant powers possessed by this stone, when they think of the speedily following war, which annihilated the prestige of the British army, and the Sepoy mutiny three years later, which caused England's existence as a nation to hang for months on the forbearance of one man. The people saw the Koh-i-Noor lustreless at the exhibition in 1851, then weighing 186 carats. Its recutting, performed in 1862, though executed with the utmost

skill and perfection, has deprived the stone of all its historical and mineralogical interest. As a specimen of a gigantic diamond, whose native weight and form has been interfered with as little as possible (for with Hindoo lapidaries the grand object is the preservation of weight), it stood without a rival save the Orloff, in Europe. As it is, in the place of the most ancient gem in the history of the world—older even than the Tables of the Law and the Breastplate of Aaron, supposing them still to exist—we get, according to Mr. King, a bad-shaded, because too shallow, modern brilliant, a mere lady's bauble, of but second rate water, for it has a grayish tinge, and, besides, inferior in weight to several, being now reduced to one hundred and two carats and a half. The operation of recutting was performed in London, under the care of the Messrs. Garrard, the Queen's jewellers, who erected for that purpose a small four-horse steam engine on their premises. It was conducted by Voorsanger and another skillful workman, sent over by M. Coster from Amsterdam. In consequence of the advantage gained in using steam power, the actual cutting occupied no more than thirty-eight working days—a striking contrast to the two years necessary to cut the Pitt diamond by the old hand process. In some parts of the work, as when it was necessary to grind out a deep flaw, the wheel made three thousand revolutions per minute.

CURIOUS HISTORY OF A REMARKABLE MAD-STONE.

For the first time in our life we saw yesterday a genuine mad-stone, and heard its history from the owner, who inherited it from his father. The fortunate possessor is Colonel B. Lee Milam, of Waterford, Marshall County, Mississippi. Colonel Milam is a prominent citizen of his county, and his statements set at rest any doubts which we may have had about the efficacy of the mad-stone in curing the bites of mad dogs, cats, snakes, spiders, or other venomous animals or insects. Colonel Lee Milam is a native of Madison County, North Alabama, from whence he removed in 1835. The family came from Virginia, and the Colonel inherits also his middle name, being a second cousin of Robt E. Lee.

The mad-stone in his possession is about the size of a hen's egg; as heavy as so much brick and rather more porous, and is of a light clayish color. One end is flat, as if it had been sawed off, and a grain runs through the stone from end to end, as if it had in some former age, been so much wood or bone. About fifty years ago this stone was split into three or four pieces, but was carefully fastened together with a wire, which still performs its office. The stone was brought from China, in the year of 1810, by Dr. Baker. The doctor died in a few years, and the stone was sold at public sale among his other property. Mr. Jarvis Milam, the Colonel's father, was the purchaser, and at his death he willed the stone to the present owner, with the condition that all the family should have the use of it as often as necessary, free of charge. As to its virtues, Colonel Lee Milam states that it has been applied with success in over one thousand cases; and has only failed in two, and in those the part affected could not be successfully reached. He has used it himself over two hundred and fifty times. When applied it adheres as if by suction, and usually remains on ten or twelve hours. When the poison is all extracted the stone falls off. During the process a very offensive stench fills the room, making the air sickening in the extreme. The stone is then soaked in warm water from twenty-four to thirty-six hours, when it becomes cleansed and is again ready for use. Colonel Milam assures us he can cure any case of dog, snake or other bite where madness or dissolution has not already set in. Cures have been effected even as long as two weeks after the bite. Last week the stone was used successfully in several cases. It is known for many leagues around, and the people come from far and near to be healed.

Colonel Milam has been offered five thousand dollars for this wonderful stone, but always refuses to entertain the proposition. He said, playfully, yesterday, that he might sell it for ten thousand dollars if the buyer would always allow him the use of it. Great is mad-stone. We are converted. What say the medical world?

A French woman has been arrested on a charge of drowning eight babies in a bucket of water.