



SAVING SEEDS IN THE GARDEN.

Our cultivated plants, says the *American Agriculturist*, seem to be in a condition of unstable equilibrium: on the one hand they tend to deteriorate, and on the other certain individuals seem disposed to attain to a higher degree of perfection. We do not, as a general thing, understand the causes which produce these results, except that for the most part poor culture produces the former, and good culture the latter effect. Most of our finest varieties of vegetables and flowers have been produced by a judicious selection, and if we would keep any variety in perfection, we must continue to select the best specimens to propagate from. "Like produces like," is a rule sufficiently general to be followed, and high breeding may be practiced with plants as well as with animals. If we sow a large quantity of seeds of any variety of plant, a difference, and often a very marked one, will be noticed in the seedlings; such as vigor, early maturity, and superiority of product. In garden culture we pay too little attention to the saving of seeds; hence it is that we hear complaints of sorts running out, and the necessity for a frequent change of seed. It has been our custom, though often against our inclination, to save the earliest and finest of our cucumbers, melons, tomatoes, etc., for seed. Those who wish to keep their varieties good and even to improve them, will do well to follow this practice. Selection of the most desirable sorts for propagation is the great secret in producing the many improved kinds of vegetables. The varieties are produced by hidden causes, and it is left for us to take advantage of them. Both in the vegetable and flower garden, let the seed be saved from those plants which present the most desirable peculiarities, and the chances will be that their good qualities will be perpetuated in the progeny.

USE THE KITCHEN SLOPS.—The *American Agriculturist* advises its readers to allow no fertilizing material to go to waste. The water from the kitchen is rich in elements of fertility. The soap used in washing, pot liquor, salt, etc., are all needed by the garden, and will amply repay for the saving and applying to the plants. On many farms the sink spout discharges into a gutter, and the waste water is allowed to soak away or evaporate, and just along the edges of this gutter will be found a most luxuriant growth of weeds, showing plainly that the ground here is richer than elsewhere. Let the kitchen waste be collected in a sunken hoghead or cistern, and applied in a liquid form to the plants in the garden, or run it to a convenient distance from the house to an excavation which can be readily supplied with muck, which will absorb the liquid, and many dollars' worth of manure now wasted, will be annually saved.

IMPROVEMENT OF AGRICULTURAL EXHIBITIONS.

Upon the approach of our annual State Fair, we cannot forbear giving place within our agricultural columns to the following practical suggestions, from the July number of the *American Agriculturist*, to which we invite the special consideration of all who contemplate, with a generous, laudable emulation, to compete for prizes in any department or class of agricultural products at the coming exhibition:

"Agricultural Exhibitions should be something more than mere shows to excite and gratify curiosity. In conducting them, this has been the principal motive apparent to too great an extent, whether or not designed by those having them in charge. Of what practical value is it to a cultivator to look upon a bullock fattened to unwieldy proportions, or a beet or pumpkin grown to monstrosity? Such displays, it is true, call forth expressions of wonder, and are interesting as being out of the ordinary line, but for all practical purposes there would be equal benefit in examining Barnum's woolly horse.

At the Exhibition of a County Agricultural Association held last year, and attended by the writer, the most instructive feature was a collection of samples of wheat, accompanied in each instance with a statement of the kind, time of sowing, method of treatment, period of ripening, and yield per acre. There was material enough in that corner for hours of profitable study, and a few knowing

ones were busy there taking notes for future use. Without doubt many of their crops the present year will show that a most profitable day was spent at the exhibition.

We insist that each article exhibited should be in itself an epitome of some valuable facts for cultivators, and that it should be accompanied with such written notes that the whole story could be readily gathered by the observers. It is comparatively easy to fit up a show specimen according to present methods. Plant a few hills of pumpkins on ground expressly prepared for the occasion. Select the most vigorous vine, leave only the most promising sample of fruit, prune the rampant growth, dose with liquid manure, and ultimately a monster may be the result. But who thinks this would pay in ordinary practice? And so of other agricultural productions.

It may not be so attractive, but it is far more worthy attention to carefully conduct an experiment which, if successful, may be profitably repeated, and exhibit its results, and the details by which they were reached. It is pleasant and harmless amusement now and then to produce and exhibit articles of unusual proportions, but it is beneath the dignity of cultivators to allow such displays to be the chief attractions at their exhibitions.

To a large extent the visitors at exhibitions are responsible for the mismanagement now objected to. They attend the annual agricultural gathering more with a view to sight-seeing, than of seeking improvement, and managers feel compelled to cater to their taste in order to raise the requisite funds for the support of the institution. Hence, the stimulus of prizes for the largest and most showy articles, the patronage of the race course, and the tolerance and introduction of shows entirely foreign to the object of the meeting.

It is fully in the province of the managers of Agricultural Associations to institute a reform in these particulars, and to educate the public to a just appreciation of the appropriate work of such exhibitions, viz: to show the proceeds of the best culture, and the methods by which all may secure like results. Farmers will gladly spend a few days and dollars if they can gather facts which will increase their harvests or lighten their labors.

It is not intended by these remarks to entirely condemn the present management of Agricultural Exhibitions in this country, but only to call attention to some growing abuses which threatens to bring these almost indispensable institutions into contempt. Taken as a whole, our Annual Exhibitions will compare favorably with those of any other country; it should be our aim not only to make them superior to others, but to raise them to the highest possible standard of excellence.

CULTIVATION OF INDIGO.

HEBER CITY, WASATCH CO.,
July 21, '63.

EDITOR OF THE NEWS:

DEAR SIR:—I send you a short account of the Indigo plant, which may not be uninteresting to the readers of the News as there is a large quantity of Indigo used in this Territory and perhaps some of our farmers may turn their attention to its culture and manufacture.

In the Province of Saint Salvadore, South America, a country famous for the production of dye stuffs, grows spontaneously the plant *Gulite*, from which Indigo is manufactured. This plant or shrub never grows more than three feet high. It nearly resembles the heath broom in its seeds and branches, and its small leaves are a blue green. It is sown or planted in the middle of summer, and cut down about Christmas. The plant is a triennial, and produces three sorts of Indigo. That produced the first year, while it is young and full of sap, is very coarse and heavy, of a brownish cast, and nearly all sinks to the bottom in water. The more it sinks in the water the poorer the Indigo.

When the plant is two years old it is at its full growth and bloom, and yields the best Spanish Indigo, of a purple cast, which floats in water like a cork, and if rubbed with any hard smooth substance becomes bronzy.

The third and last year of the existence of the plant it yields very inferior Indigo, even much worse than the first year, and then it dies root and branch. There are many other countries which produce Indigo. The best is that produced in India, called Bengal Indigo.

The mode of making Indigo is by steeping the plants in water as soon as cut, in the following manner:—There are three open troughs or cisterns prepared and raised a distance from the ground, one over the other, so that the topmost vessel will, by means of a hose, empty itself into the one beneath, and from that to the undermost cistern. The top cistern is then filled with clear water, and the plants are cut the same way as we cut heath broom, which it nearly resembles, and thrown as cut into the top cistern filled with water. It is left in this cistern about two days, by which time it will have become incorporated with the water, and smell alarmingly as it becomes decayed. The water becomes heated, and ferments and bubbles. The bubbles burst with a gaseous smell and the top of the liquor becomes purple. It must be watched closely now for the fermentation is at its height. At this stage it must be well raked from the bottom, and the hose untied and the liquor run out into the middle vessel or cistern. In this vessel it is again well raked, and beaten with a piece of wood

like a cricket-bat. This process must be continued until the Indigo separates itself from the water, and the water becomes clear again. The dregs of the plant are precipitated to the bottom of the cistern, and becomes what is called Indigo. Again it is well raked, and the hose untied and the liquor run off into the third vessel. In this vessel it remains one day to settle, and the hose of this cistern is then untied, and the water run off. The residuum of this liquor is Indigo and while it is wet it is made into lumps and dried with care. It is then ready for market.

I have heard many persons complaining that the Indigo they have bought in this country will not dye their yarn. No wonder that it will not when they have bought nothing but starch worked up with a little Indigo. I have also seen blue paint that was sold for Indigo. No person need be deceived in buying Indigo. Ask the store keeper to let you have a piece to look at. Take the back of your thumb nail and rub over a part of the lump and if it is of a copper or brown color it is good, and if it is not, do not buy it for you will give your money for that that is not good.

JOHN GALLAGHER.

[For the Desert News.]

PEACHES.

The present peach season promises to be longer than usual, and those persons who are so fortunate as to have a succession from early to late, will have enjoyed this excellent fruit for eight weeks or more. Now, that is something to make the heart glad.

But what a quantity of late and inferior varieties are growing in the city! Is it not mortifying to a man to know that his neighbors have been reveling in some of the best things that can be thought of under the idea of luscious, while he himself has nothing, this terrible dry weather, but a quantity of green, bullety concerns, which seem to be running a pig race with the frost and snow, to see which shall come in last? And when such peaches do come in they are about as good as a piece of old hat or a shred of gunny sack! With Gothamites and Cockneys, who never eat good fruit and do not know what sort of a thing it is, such trash may go down very well, but it will not do, and cannot be tolerated in Deseret.

An object desirable is to have a succession of the finest peaches, from early to late. Let those who wish this, go to work and bud over their inferior with the best varieties obtainable, having a very large proportion of those which will be ripe on or about the first of September, that they may be gathered, cut and dried for winter use, before unfavorable weather. If the old trees are too large for budding, dig them up and plant others in their place. If you will rely upon seedlings, plant only pips from the very best varieties, mostly early ones. By doing this your family will be supplied with something good, and whenever, during the peach season, your friends make a call, with pardonable pride you can invite them to partake of a dish of what they will masticate, not only without feelings of disgust but with sensations of exquisite enjoyment.

G. S. L. City, Aug., 1863.

AN UNEXPECTED MARRIAGE.

Old Governor Salenstall, of Connecticut, who flourished about a half century ago, was a man of some humor as well as perseverance in effecting the ends desired. Among other anecdotes told of him by the people of New London, the place where he resided, is the following:

Of the various sects that have flourished for a day and then ceased to exist, was one known as the Rogersites, so called from their founder, a Tom or John or some other Rogers. The distinguishing tenet of the sect was the denial of the propriety of the form of the marriage tie. They believed it was not good for a man to be alone, and also that one wife only could cleave to her husband, but then this should be a matter of agreement merely, and the couple should come together, live as man and wife, dispensing with all forms of marriage covenant. The old Governor used often to visit Rogers and talk the subject over with him, and seek to convince him of the impropriety of living with Sarah as he did. But neither John nor Sarah would give up the argument.

It was a matter of conscience with them; they were very happy as they were—of what use could a mere form be—suppose they did thereby invite scandal—were they not bound to take up the cross, and live according to the rules they professed? The Governor's logic was powerless to convince them.

"Now, John," said the Governor, after a debate of the point, "why will you not marry Sarah? Have you not taken her to be your lawful wife?"

"Yes, certainly," replied John; "but my conscience will not permit me to marry her in the forms of the world's people."

"Very well. But you love her?"

"Yes."

"And respect her?"

"Yes."

"And cherish her as the bone of your bone and the flesh of your flesh?"

"Yes, certainly I do."

"And will?"

"Yes."

Then, turning to Sarah, the Governor said:

"And you love and obey him?"

"Yes."

"And respect and cherish him?"

"Certainly, I do."

"And will?"

"Yes."

"Then," said the Governor, rising, "in the name of the laws of God and of the Commonwealth of Connecticut, I pronounce you man and wife."

The rage of John and Sarah was of no avail. The knot was tied by the highest authority in the State.

—It is said that an eastern cork-leg manufacturer has advertised a new style of leg, warranted not to run in battle.

WANTED IMMEDIATELY,

A QUANTITY OF HOPS,

At my Distillery on Big Cottonwood or at my Tannery and Shoe Shop, in Great Salt Lake City.
5 ft Wm. HOWARD.

CONCERNING the MAIL to IDAHO TERRITORY.

MESSRS. OLIVER & Co., Proprietors of the Bannock City Express Wagons are making weekly trips from G. S. L. City to all the camps in the vicinity of the Beaver Head, Grass-hopper, Stinkingwater, and Dorsett Mines, carrying passengers, packages, letters, etc., with celerity and security. They also forward Express matter to Deer Lodge, Gallatin on three horses, Missouri river, Prickly Pear, Sun river, Fort Benton, American Fork, Hell Gate, Bitter Root Valley, Elk City, Lewiston and all the principal camps in the South-eastern part of Idaho Territory.

The U. S. mail from Great Salt Lake City to this place via Bingham City, Cache Valley, Soda Springs, U. T., Snake river Ferry, Bannock City, Stinkingwater, will naturally come under the same contract, which is in fact the only practicable road that can be traveled during the winter months. Besides this it will be over 200 miles nearer from Denver to the new gold fields by Russell's wagon road, now nearly completed, than by any other route.

The prejudice for certain localities and the ambition for single handed gain are insignificant when compared with the interest of the Government and the wishes and interests of so many thousands of people who are becoming identified with the growth and prosperity of Idaho Territory.

All persons wishing to communicate with their friends in this country should direct their letters to G. S. L. City, in care of the Bannock City Express.

OLIVER & Co., Proprietors,
Bannock City, Idaho Territory, July 19, 1863. 5 ft.

SUGAR MILLS TO RENT.

ONE large water power MILL, with or without the power, and a one-horse power Mill, with Evaporators for either or both if required.
For terms apply to JOHN TAYLOR, 14th Ward, G. S. L. City. 5 ft.

LOST.

IN this city, on June 26, a double cased, full jewelled SILVER WATCH. Whoever will deliver the same to me will be suitably rewarded.
4-3 JAMES M. WHITMORE, 14th Ward.

INTELLIGENCE OFFICE.

Messrs. HARRISON & TULLIDGE

Announce the REMOVAL of this Office, to MOORE & GREENE'S old stand, nearly opposite the Theatre.
Every kind of saleable property advertised on a small fee.

NOTICE!

Landlords and Workmen can advertise free of charge. Lists of a large quantity of property for sale now on hand.

Messrs. H. & T. also beg to state that they have opened the above Store as a

DEPOT FOR HOME MANUFACTURE.

SOLE AGENTS FOR

PIPER & STEWART'S CHEMICALS,

Dye Stuffs, Inks, Sal Soda, etc., etc.

PASCOE'S PAINTS,

White Lead, Whiting, Lead, Vinegar, etc.

URSENBACH'S SPLENDID SOAP,

Etc., Etc., Etc.

All kinds of Home Manufacture purchased or sold on Commission.

UNITED STATES MAILS

UTAH TERRITORY.

POST OFFICE DEPARTMENT, Washington, D. C.,
1st. August, 1863.

PROPOSALS will be received at the Contract office of this Department, until 3 p. m. of 2nd October, 1863; (to be decided by the 22d) for conveying the mails of the United States in the Territory of Utah from 1st January 1864, to June 30, 1864, on the routes and by the schedule of departures and arrivals hereto specified.

No. 14618.—From Salt Lake City, by Ogden, Cache Valley, Snake river Ferry and Bannock City to Fort Benton, 723 miles and back once a week.

Leave Salt Lake City, Mondays at 8 a. m.; arrive at Fort Benton 15 h day by 6 p. m. Leave Fort Benton on Mondays at 8 a. m.; arrive at Salt Lake City 15 h day by 6 p. m.

Bids to end the service at Bannock City omitting Fort Benton. 400 miles less distance will be considered. If service on this route be let, that on 14619 will not be.

No. 14619.—From Fort Bridger by Bannock City to Fort Benton, 673 miles and back once a week.

Leave Fort Bridger on Mondays at 8 a. m.; arrive at Fort Benton 14 h day by 6 p. m.

Leave Fort Benton Mondays, at 8 a. m. Arrive at Fort Bridger 14 h day by 6 p. m.

Bids to end service at Bannock City, omitting Fort Benton, 350 miles less distance will be considered.

If service on this route be let, that on 14618 will not be.

For forms of proposals, guarantee and certificate, and also for instructions and requirements to be embraced in the contract, see pamphlet advertisement inviting proposals for conveying the mails in California, Oregon and the Territories of Washington, Utah and New Mexico, dated Oct. 30, 1861, or that dated August 9, 1862, to be found in the principal offices.

The law requires that the mails be conveyed with "celerity, certainty and security" without regard to mode, and proposals must be made entirely in accordance therewith to be entitled to consideration. No other bid can be considered.

M. BLAIR,
Postmaster General. 7