

FOR FARMERS AND GARDENERS.

FRUIT STEALING has commenced in earnest, wherever fruit is sufficiently ripened to be at all palatable. We were not a little disappointed on Friday last, [5th inst.] when on going to look at some choice apricots in Mr. G. D. Watt's garden, we learned that, on the Thursday previous, while Mr. Watt was at fast meeting, the tree was stripped of its delicious fruit; only a few small, green ones remaining. On the same night the depredators came and, not content with taking the worthless apricots left in the morning, villainously broke down several of the main branches of the tree.

This tree was grown from English seed, came into bearing this season and, in size, were superior to any we have yet seen.

What would be the best mode of checking this evil, we hardly know. Down east, various methods are adopted, tho' in some parts fruit is so plentiful that all one wants to eat may be obtained by simply asking for it; and even here, where fruit is more rare, there is not a fruit-grower who would not gratuitously supply those who are unable to purchase, rather than have his fruit robbed from him and his trees wantonly broken down; but if any engage in this practice from sheer maliciousness, to chuckle over and vaunt about it afterwards, it is too gross a wrong to go unpunished.

A former acquaintance of ours in the east used to ingeniously dose the miscreants who pilfered his choice early fruit, with ipecacuanha, which, to our certain knowledge (not, of course, from our own personal experience), operated most effectually.

Whether such doses would prove as efficacious here, we have serious doubts.

The American *Agriculturist* gives the following account of a *ruse* invented by a down-east Yankee, to secure his fruit from these depredations:

"A tall, green-looking Yankee accosted me at a Country Fair, having a fine-looking apple in his hand and begged me to tell its name, if I could. I tasted it—but, shade of Pomona! of all the sour apples I ever ate, this capped the climax. It was worse than verjuice or sour plums, or unripe persimmons. After I had regained my composure, I ventured to ask what might be its name for this invaluable fruit. Whereupon, with a sort of satirical smile, stealing over his otherwise sober features, he replied: 'Wal neow, stranger, that's the most useful apple on my hull farm. I call it the Yankee apple, 'cause it can't be beat: it looks so good, any yet is so 'tarnal sour, that I use it only to graff on all the lower limbs of my apple-trees standing near the road. The upper limbs I put to Greenings, Swaars, and such like good apples. Neow, the boys seein sich good lookin apples handy, jump the fence, seize the fust fair one they can reach, take one bite,—but, I swear, after one bite, they never wait to take another, but run right off as fast as legs can carry them, to Deacon Simmons' orchard, to get one of his good Baldwins to take the sour taste out of their mouths. My orchard sartainly has a 'orful reputation with the risin generation, and so I save my fruit. Now, if this ere is not a very useful apple, I'd like to know what is?'"

When all other remedies fail, a little cold lead is sure to be effectual, if rightly administered.

The above, however, is not the only instance of fruit-stealing that we have heard of. Fruit-growers, will it not pay to guard your premises, inasmuch as there is such a reckless disregard of all rights manifested by a certain class in our midst? As robbing, together with the usual catalogue of concomitant crimes, seem to be the order of the day, our exhortation unto all is, **WATCH!!**

The **Pear mania** is said to be raging in portions of the States—its culture being very profitable. We want to see this excellent fruit more generally cultivated here. The only specimens of this fruit that we have seen in this Territory were in the gardens of Messrs. W. Woodruff and R. Cahoon. On quince stocks the pear succeeds well at the East and this would probably be the most profitable use that could be made of the quince trees growing in our midst, as they do not seem to bear fruit at all. As to the treatment of the pear, we may have more to say hereafter.

Wine-making is thought, by some, to be unprofitable in this country, because labor is so much higher than in Europe, but it is stated by good authority that "wine raising is at this instant the most profitable branch of agriculture in America." The cultivation of the grape in California bids fair, ere long, to transcend in importance the working of the gold mines of that State. A letter from Cincinnati says that the grape vines of that region have this season had the fullest blossoms known since the vineyards were planted.

Chloroform, says a writer in the *Boston Medical Journal*, has been successfully given to horses during the performance of difficult surgical operations.

"The Market—Where is it?—What is it?"

A gardener has contributed his views as follows on the market question, which, though in few words, we doubt not will not only meet the concurrence of all of our farmers and gardeners, but receive a welcome response from all other citizens—particularly those who do not raise their own vegetables, beef, pork, etc.; of which class the number in this city is not a few; nor do we imagine that there will be any dissention from the opinion here expressed, on the part of those persons who, tho' not professional gardeners, have every season larger or smaller quantities of wholesome and seasonable vegetables to dispose of, over and above what they require for home use and which, with the facilities of a market, might be rendered alike available to the producer and consumer—a luxury to the one and a pecuniary advantage to the other:

"As these inquiries have been made through the 'News,' it seems not improper for any one to give their opinion on the subject; therefore I answer that a market is a place of sale for the products of an agricultural district, where vegetables, fruits, meats, etc., are collected to sell; where the inhabitants of a city can find such daily supplies as may be needed to furnish their tables without being obliged to go to a distance to obtain them; hence it is that markets are always to be found in large cities, for the benefit of the community at large. Whatever is there brought to be sold by the gardener and producer is or should be fresh and of the first quality.

Now, for the want of a market, a quantity of vegetables are produced that are of no use to the gardener, and many who would be glad to purchase, go without, because the gardens are so far from the center of business for conveniently purchasing in small quantities.

Like most other people I am naturally a little selfish. I therefore hope, ere long, to see a market in this city; and for what reason? Because it will add to my interest and at the same time add no little to that of the public. Every article of the garden could then be made more generally subservient to the comfort of the whole community."

Our correspondent has presented the essential part of the argument in clear, concise terms. He has told us what a market is for and some of the mutual benefits arising therefrom; but has given us no idea of what kind of a structure is most approved for markets in large American and European cities. We take it for granted that our citizens generally have some notion of what a market should be. Some, perhaps, may have seen a market building at some previous period of their lives, but have now no distinct recollection of it. Others, possessing more retentive memories, may be capable of describing the market in their several native towns; but, to arrive at the best plan, we must ascertain the proportions, divisions and general arrangement of some of the best markets in the world.

It may be thought that these notions are somewhat extravagant; which is quite correct, when viewing all things as they now exist; but we are looking ahead, when, according to the ratio of past increase, our city will number its hundred thousand inhabitants. Till then we should be content with a more common and less costly style of market and other public buildings. But we want to keep ourselves posted in all the latest and most useful improvements of the age. For this cause we solicit the desired information.

That a market would greatly add to the order of the city and to the convenience of its inhabitants, we think no one will for a moment question. It would concentrate the vending of fruits, vegetables, etc., thus at once facilitating the buying and the selling and securing greater uniformity and fairness of prices. It would effectually obviate the disagreeable and wearisome task of perambulating through the city to find a few vegetables; which, to those unacquainted in the city, is peculiarly objectionable, while it cannot but be aversive to the feelings of the citizens themselves. It would also, as urged by our correspondent, afford an opportunity for the profitable disposal of many palatable vegetables in their season, which would otherwise become useless and thus prove to some extent disastrous to the interests of the cultivator.

We throw out these hints for what they are worth. There are grounds, owned by the city, affording a most eligible site for a market. Whether they may be devoted to that object, we know not. They are at the disposal of the city authorities. Whether those grounds might, at some future time, be appropriated to a more useful purpose, we cannot say; but, in our opinion, at present, for the benefit of farmers and gardeners, for the convenience of the citizens and for the common good of the city, no project presents itself whereby a part of the unoccupied portion of the City Hall lot can be more profitably occupied than with something that might at least answer the purpose of a city market.

Curing Hay.—The following extracts from the published views of S. W. Jewett, Esq., of Connecticut, on the curing of hay, should attract the attention of farmers, whose views, if different from these, we should like to have in reply:

In our opinion, there is a great mistake existing in this matter. It is an old adage "Make hay while the sun shines," and many seem to think that the more sun they can get upon their hay the better. Here is the mistake to which we allude.

By this process of over drying in the sun, a great many tons of hay are lost. The influence of the sun is partly that of distillation, and has the power to expel not only the watery elements contained in plants, but the real substance of the plant itself, which goes to form fat and muscular fibre of all ruminating animals. It is asserted by distillers of plants, that to procure the most oil, they must not be dried in the sun, as it not only lessens the quantity of oil but also diminishes the flavor. Now, grass may be exposed to the influence of the sun's rays, until there remains but the woody fibre, until there is no more nourishment in it than there is in a pile of wood.

Thus, from one-tenth to four-fifths of the nutritive part of hay is lost by the maker in the process of drying, or what might be more properly called a process of distillation. We have reason to believe that in Vermont alone there is lost during one season, in this way, more than five hundred thousand dollars' worth of nutriment in hay; which, if it had been wisely retained, might have nourished many hungry flocks and herds, as nature designed it—instead of being resolved again into its constituent elements, and wafted away by the winds.

When the hay-maker is desirous of stacking or mowing his hay a little underdone, he may do so with impunity, by adding layers of dry straw or old hay, occasionally, to absorb the gases which would pass off by overheating or in the field, under the influence of sun and air. Much value, in this way, may be saved, as stock will eat the straw and old hay with avidity, though it may have been second quality.

Another good method of storing your hay, as green as possible, is by providing several places so that but one or two loads may be put together the same day. By this gradual process of storing the hay, it will be richer in quality if not over ripe.

When the hay is not made enough to save well by storing in large bodies—it may be cast on to an open scaffold or remain on the load over night to sweat. All hay underdone, should be pressed as lightly as possible in mow or stack, but when overcured or too ripe, the more solid it is pressed at unloading, the better.

To make a stack of hay properly, it should be several days in going up, that you may be able to retain its good virtues and give the stack time to settle by degrees.

Grass should be wilted, and then, without dew or wet, put up into cocks, not by rolling, but by placing one fork-full top of the other. When the grass guns the scythe in cutting, it requires little or no drying before it goes to the barn, if stored with proper care. Hay may heat in the mow, to a certain extent, and not be rejected by stock, and is not apt to must or mould in small bodies, if the water is thoroughly dried off. When hay is liable to overheat, it should be turned up to air, or a square pit cut out of the center to check it.

A chimney is sometimes formed by setting bundles of straw on end, one top of the other, commencing near the bottom of the stack or mow, ending near the top. When overdried, as before stated, it never becomes solid in the mow. That fed from the solid mow is of more value, and will go much farther, pound for pound, than that fed out of the loose hay in bulk.

Every stack or mow, divided by the hay knife, will keep more stock, fed in this fresh state, than from the larger surface, which is constantly exposed to the distillation of the air.

The Yellows, or curl leaf, as it is sometimes called, is doing considerable injury to fruit trees in this city. Too much water has been assigned as a probable cause; but we have an apple tree afflicted with the yellows, that has been free from water during the whole season. A more probable cause is the cold, blasting winds that have been so destructive of our fruit.

In California also the fruit trees are similarly affected. Cause and cure unknown.

The yield of Corn in three years, upon the same ground, was increased by Thomas Spencer, of Cape Girardeau, Missouri, fully one third, by simply selecting the seed in the following manner:

"When the corn was just coming into the proper state for roasting ears, he passed through his field marking the ripest ears, judging by the silk. If there were two ears on the same stalk, he selected the upper one. When gathering his corn in the Fall, these ears were carefully put away for seed."

A Good Cow.—To the questions "What constitutes a good cow?" Mr. R. S. Sampson, of Leroy, N. Y., answered as follows:

"Within the last seven days, I have milked from an ordinary sized cow 430 lbs. of good rich milk, averaging over 61 lbs. per day. The most given in any one day was 67 1/4 lbs. If any one can beat this I would like to know it."

Tansy—dried—says M. Le Morogues—is excellent feed for sheep; when green makes a good and most wholesome litter for domestic animals, and also possesses valuable medicinal qualities.

The Seventh annual Exhibition of the United States Agricultural Society will be held at Chicago on the 12th of Sept. next.

Watermelons have been quite plentiful in the streets for several weeks past.

The Present Season is about one month later than ordinarily, in this valley.

Ripe Tomatoes on our table, Saturday, 6th.

[For the Deseret News.]

A Treatise on the Present State of Horticulture in Utah.

BY E. SAYERS, HORTICULTURIST.

No. 9.

THE HOP GARDEN.—CONTINUED.

VISITING COMPLIMENTS.

In the afternoon commences the regular visiting of the hop garden. First comes the young squire on his prancing pony, to pay his respects to the planter's wife and family, and more particularly to pretty Fanny, the eldest daughter. Whilst paying this rural salutation, Polly Primrose, one of the prettiest lasses of the company, picks of two nice bunches of hops and, while the young gentleman is agreeably engaged in converse with Fanny, gently rubs his shoes over with one bunch and in a very nice manner presents the other to his squireship. This is called "wiping of shoes," and the young gentleman generally pays half-a-crown for the "good of the garden" for the compliment.

When ladies visit the garden, this compliment is often paid by the men, young and old, according to the age of the visitor, and the custom is continued throughout the season with the greatest propriety and good feeling to almost every visitor of the hop garden.

During the hopping, which is about five or six weeks, every day brings visitors of every description, who mingle with lively interest in going from one family to another picking hops in earnest for the benefit of the pickers.

Candies, gingerbread and other little articles are brought here for sale, which is purchased by visitors and generously distributed to the children of the garden. During the season, contributions are often made for ale, bread and cheese, etc., for the good of the company, when all join to partake in the most jovial and rustic manner.

CLOSING CONTRIBUTIONS.

At the end of the season contributions are made for new hats for the tallyman and pole-pullers, with silk handkerchiefs and gay ribbons. These hats are thus dressed off and suspended upon poles in the air to designate the last day of hopping, which ends with rustic songs, often accompanied with the musical notes of some neighboring blind fiddler; and thus ends the merry season of hopping.

INCIDENTAL REFLECTIONS.

In writing the above article I have taken up more space than I at first anticipated. In the most simple manner I have merely designed to show how much horticulture and rural economy can be combined with domestic happiness and the real comforts of life.

It will be a happy state of our present existence when all can blend together in unison, peace and good will in cultivating the choice productions of the earth and partaking of the fruits thereof. Providence placed the first man in the garden of Eden to dress and keep it in a state of cultivation. No thorns or thistles grew there, but everything was in a high state of perfection and primitive simplicity. Horticulture or gardening is nothing more than the cultivation of the vegetable kingdom. It is not confined to the culture of a few choice fruits and flowers in the gardens of the rich and opulent.

The hopping season in England is greeted by rich and poor. When it comes it brings together all classes of people, who blend more together than in any other season, for the especial benefit of all. What is work to the poor is a recreation to the rich—and a healthy one too—for there is nothing more conducive to wealth than picking hops, which is often recommended to invalids.

DRYING OR MANUFACTURING THE HOPS.

The hops are dried on an oast built expressly for the purpose, which consists of a brick building about 50 or 60 feet long and 30 wide. The oast for drying, which is generally about eighteen feet square, is partitioned off at one end. This square partition is lathed and plastered to the roof. The under part is for the two furnaces, which are built on the opposite sides in the walls on the ground floor. They consist of grates for the burning of charcoal for drying the hops on the floor above about 12 feet from the furnace. This is called the oast or drying room. Over the second floor joice are laid crosswise strips or laths two inches square, about three inches apart, and these are covered with a strong hair cloth to lay the green hops on for drying.

QUANTITY FOR DRYING.

One bushel of green hops to the square foot is the usual quantity laid on for drying and twelve hours is the time required to dry or manufacture the green hops. The drying is continued night and day; hence one casting, as it is called, is laid on at noon, which comes off about 12 o'clock at night, when the evening picking is laid on, to come off at noon the next day.

The hops are dried simply by applying fire heat of charcoal (which gives no smoke that would discolor and spoil the hops). When they are partially dry at the bottom next to the cloth, the dryer turns them over, levels down the bed and continues the bed until they are perfectly dry, when the hops are thrown out into the next floor or loft, where they remain a day or two to cool before bagging for the market.

HOP PACKING.

The hops are packed in pockets and bags, the pockets are made of fine cloth and contain about 120 lbs. of hops of the first picking for fine ales. The bags are made of coarse cloth of hemp and contain about 220 lbs. of hops of the late picking, fully ripe, generally called brown bags and manufactured principally for the London Porter brewers.

HOPS IN UTAH.

We have two or three varieties of native hops growing in the canyons—one variety very similar to the cultivated "Canebury White Grape,"