



PAYSON EXHIBITION.

PAYSON CITY, UTAH CO., DESERET,
September 26, 1862.

EDITOR NEWS:

Sir:—Knowing that you always feel a lively interest in learning of the progress of any movement which has a tendency to promote the growth of independence among the inhabitants of Deseret, I write you a brief history of the Fair or exhibition of the Payson branch of the D. A. and M. Society, which was held in this city on Wednesday, the 24th instant.

We feel encouraged to go forward in the good cause of practically carrying out the doctrine or principle of home manufacture, as was fully demonstrated by the samples of flannels, linseys, kerseys and other articles indispensable for home use.

The leather exhibited by G. W. Hancock and Jno. Diem was much admired, especially some dressed goat-skins from the tannery of the former.

The ladies of our city were not behind in the ornamental any more than they were in the useful articles mentioned above.

The needle and crotchet work exhibited by them cannot well be excelled in any part of the world. The embroidery of Mrs. Reed was particularly admired.

We have also proven that fruit of most kinds can be raised in this region, as we had samples of grapes, peaches, apples, plums, etc., of a good quality and flavor.

The vegetables exhibited, both for size and quality, we believe, cannot be surpassed.

A desire to adorn and beautify our homes has begun to be more generally cultivated, which was proved by the fine variety of flowers displayed, the delicious odors of which added not a little to the attractions of the hall, which had been beautifully decorated by the committee for the occasion.

For the display of flowers we feel especially indebted to the contributions of Mr. J. E. Johnson, of Spring Lake Villa.

As I had not an opportunity of viewing the stock personally I cannot say much with regard to the quality exhibited, but understand that there was not much competition in that line.

The molasses on exhibition made at the mill of James McClelland was of a very superior quality. It resembled honey in its color and was mild and pleasant to the taste.

I must not omit to mention the display in the mechanical line; especially a handsome spinning wheel made by Mr. W. R. Tenney, which was the object of admiration to all beholders.

And, in conclusion, we would say that too much credit cannot be given to the directors of the society, viz., J. H. Moore, Jno. Lovelless, W. R. Tenney and W. H. Huish, for their indefatigable exertions in promoting the interests of the society; and we feel sanguine that in their hands the good cause will not languish in years that are to come.

Yours, etc.,

ISAIAH M. COOMBS, Reporter.

DYER'S Madder.

(Rubia Tinctorum.)

This plant is a native of the south of Europe; but it is capable of withstanding a more northern climate.

Its roots, which are used for dyeing, are about as thick as a goose-quill, and often two or three feet long; they are composed of portions, united by a kind of articulation, round which numerous filaments are given off. They contain a fleshy substance which is a deep-red color without and pale-red within. Toward their upper part they throw out lateral roots, which extend horizontally under ground, and procure new shoots in spring. The halum dies on the approach of winter.

The stems are several feet high; they bear ovate, or rather lanceolate leaves arranged in a whorl. The flowers are yellow, and supported by peduncles, united at their basis in the form of a bouquet.

This plant can be reproduced by seed; but the propagation may be more rapidly effected by planting shoots which are thrown up from roots in the spring. It must be observed, however, that plants, which, from some generations have been propagated in that manner, lose their inclination to produce seed. Some cultivators think it useful to renew, from time to time, the production of madder from seed.

Madder requires a light, humid soil, ameliorated by repeated manurings, and recently dunged. The soil is turned up either by the spade alone or partly with the plow, or if the plow alone be used, it is made to go as deeply as possible.

The plants are planted in rows two feet apart, after every third or fourth row a double space is left. When the plants are grown up, the mould is removed with a shovel from this last-mentioned space and spread out among the plants, so that the field then presents the appearance of raised beds separated by deep furrows.

The planting usually takes place in May; and as the plants do not grow much the first year, many cultivators avail themselves of this interval for sowing other vegetables on the land.

On the arrival of winter the beds are covered with dung, which is again removed with the rake at the beginning of spring, and superficially buried in the furrows.

The plants then put forth vigorously; the hollow spaces or furrows are carefully lightened with the hoe, and cleared of weeds. In the spring of the third year the internals are again hollowed out, and the mould thus withdrawn from them, which has been enriched by the remainder of the dung put upon the beds in the autumn of the first year, is again spread out among the plants.

This operation is performed in the same manner as asparagus beds.

The roots are gathered before winter. Some cultivators pull them up in the second year; but this is allowable only when the soil is uncommonly rich, and even then the roots do not attain the size or quality of those which have been in the ground for three years, and hence they are not easily disposed of.

Such is the method which, with some modifications, is usually followed in the cultivation of madder.

Madder should be exposed in a well-aired but shady situation to dry it. The best mode is to spread it upon hurdles as in a tile kiln.

MANAGING MILK AND MAKING BUTTER.

The Rural New Yorker publishes the following from the pen of a lady in relation to her method of managing milk and making butter:

"I use shallow tin pans, and set the milk a little less than two inches in depth. My experience is, more cream can be had from the same amount of milk by raising the pans from the shelf, allowing a free circulation of air around the milk; two strips of wood, of uniform thickness, about six inches in length, to each pan, will answer the purpose.

As soon as the milk thickens, I remove the cream into an earthen pan, keeping it uncovered, and always stir gently after adding fresh cream; churn twice a-week, and never allow any water to get nearer the butter than the outside of a stone churn during the process of churning. I take the butter from the churn with a ladle, and salt to taste; let it stand twenty-four hours, and then work by taking about one pound at a time. This is more convenient, and can be worked much dryer than by working the whole mass at once. If for packing, I add one table-spoonful of crushed sugar, and as much saltpetre as will lie on a three-cent piece, to three pounds of butter. Let it stand a few hours longer, and work again, making it into small rolls, and keep it in brine made in the following manner: Take rain water and as much rock-salt as can possibly be made to dissolve by heating, adding one teaspoonful of saltpetre to each gallon of brine. Strain through a flannel when cold.

Butter keeps sweeter for me without washing, besides being decidedly better in flavor—in my opinion. Of course it must be properly worked; but should there be a few particles of buttermilk allowed to remain, the quality of the butter will not be injured as much as by the same amount of water.

I pack butter in large stone jars, using for a weight a common dinner plate and a piece of marble. I am not in favor of wooden vessels for milk and butter-making. I suppose we shall be obliged to use a wooden churn-dash, butter-bowl and ladle until some inventive genius takes it into his head to get up something of a different material.

In winter, I heat the milk slightly; if allowed to scald, the butter will be oily."

DISEASES AMONG SHEEP.

The following communication was written some time since, and addressed to the President of the Agricultural and Manufacturing Society, by whom its publication has been solicited:

PRESIDENT OF THE AGRICULTURAL AND MANUFACTURING SOCIETY:

I wish to offer a few suggestions upon sheep husbandry, which may be interesting to the society. I wish to notice in this communication the most fatal diseases amongst sheep in these mountains, and in the first place will refer to the scab, which is a contagious disease. We hear of many different ways to cure it, but it still remains in our flocks from year to year, wasting both wool and sheep. I will give my own views and my own experience in relation to this disease.

The scab is caused by an insect called acara, which buries itself in the skin and causes a moisture to rise and form the scab. It may be asked what is the starting point of the scab. I answer, bad management, such as driving too fast, causing a high perspiration, followed by cold storms; by feeding too much grain; having dirty pens for the sheep to be in, and other bad management, which brings a surfeit upon the sheep, and causes a scurf to rise on the skin. Sometimes the sheep will be uneasy, and rub off their wool; but this is not caused by the scab. Green feed, quaking-asp bark or pine limbs, fed freely, will cure this disease; but if sheep remain long in this situation, the scurf will breed the acara, and it becomes a contagious disease. Two of these insects, a male and a female, put on one sheep, any time during the winter, would be likely to infect an entire flock.

The thing that is generally resorted to for a cure is that which would have prevented the disease, if it had been applied in time,

but it will not cure it. Green feed is good to cleanse the blood, and moving the pens and washing the sheep will make clean the skin. Shearing the sheep gives them a chance to rub and bite themselves, so as to waste away those insects; but so long as they remain on the sheep, when winter comes, the flock is again in danger of the scab.

The scab is universal all over the State, and moving pens, changing range, and slight applications to a portion of the sheep it will not cure an entire flock. It may be asked if a fat sheep will take the scab? I answer, yes. At the fifth annual fair, I had a buck lamb that weighed 120 lbs. at six months old, fat and healthy, which stood by a sheep that had the scab five or six hours, and in two weeks he had the scab.

I should recommend the salving operation by odds to any other dressing. It is not only a sure cure, but it more than pays for itself in the growth and quality of the wool, if applied in October or November. I take one pound of mercurial ointment and mix it with four pounds of lard, and apply one ounce and a half to each sheep.

The next fatal disease which I shall notice is what is called redwater by some persons, which has reduced some flocks of sheep nearly one half in the course of a few days. The first symptoms of the disease are the following: The sheep is noticed to stop, hangs down its head and flanks, begins to heave, and soon lies down, throws back its head, struggles a few minutes, and dies. The disease is caused by a quick accumulation of flesh and blood, for which there is no cure; but as soon as it is discovered among a flock, the sheep should be immediately removed to a fresh range and bled freely in the nose vein or eye vein, or better in the jugular vein, and drenched with two drams of saltpetre, in a pint of warm water each.

JOSEPH HARKER.

TOBACCO AND OPIUM CULTURE.

We visited the model tobacco ranch of Mr. Wyncoop, a patient in the Insane Asylum, who has a small block of land of his own, set aside for purposes of horticultural purposes. This amateur gardener has quite a variety of products now flourishing luxuriantly. Tobacco being comparatively a new crop, we noted more particularly its culture. About five hundred plants are growing and looking very thrifty. The small-sized, peaked leaf is the Cuba, and the best; the Virginia leaf is much larger, but not so thick or bulky as the plant raised on James river, yet of a better quality.

When the crop was first planted the grass-hoppers eat it off as fast as the young shoots came up, so he planted corn for them to "chaw," which saved the crop. In this country ten plants will yield one pound of the best quality of plug or twist. Some of the leaves plucked off the lower branches are now drying in the sun, and some of the more advanced are in press. Most of the plants are deprived of the seed stamens, so as to throw the full strength of the stock into the leaf; suckers are also carefully pulled off, which gives the leaf a richer and more juicy flavor. When the leaf is cultivated for cigar wrappers this is not done, as the fibre is much stronger without this flavor.

Mr. W. is generating a new variety of tobacco, which, he thinks, will be more suitable for the climate and soil of California than either the Cuba or Virginia article. The flower of the old kind is star-shaped, having five angles—the flower of the new variety has but four angles. He will have some of the samples of manufactured tobacco, of the past four years, prepared for exhibition at the fair.—[Stockton Republican.]

THE GREEN GAGE PLUMS.

How few persons know the true Green Gage Plums! There are a hundred fruit sellers who show you Plums as the Green Gage, that are no more like them in appearance, or taste, or excellence, than charcoal is like cream cheese or chalk like a diamond. The true Green Gage is beyond all cavil the best Plums known; but it is too often found that the common Yellow Gage, Prince's Imperial Gage, and other green Plums, are called the Green Gage, when they have no claim to the merits of the true Green Gage. We find, too, that fruit sellers, and even fruit growers, to quite a large extent, do not know the true Green Gage. Those who wish to see and know the genuine variety, can always do so in the preserved article from the East. They will then note the medium size, round and compressed shape (flattened at the ends) of the true Green Gage. This Plum is dark green, often mottled with dark purple and brown spots.

We have frequently roamed through our markets to find the true Green Gage, but not until a few days since have we seen it this season, and then at the stall of E. W. Roberts, in the Pacific Fruit Market. There, among a grand collection, we saw the true Green Gage and procured a box to enjoy them—and it was a real feast indeed!—[California Farmer of Sept. 5th.]

SILK CULTURE IN CALIFORNIA.—L. Prevost writes in the California Farmer:

In my last letter on this subject, to insure the success of the silk culture in California, I said that it was necessary "to simplify the work, and reduce it more than half of what is required in Europe." I now say, that according to the California culture one man (or lady, no matter) can raise and take care of more worms than six or eight could according to

the system followed in France and Italy. The climate is so favorable here, that we have very little to do to raise our own silk. The great objection, the price of labor, does not exist any more. Now it will devolve upon our Representatives to have this important branch of industry extended all over our State. I will pledge myself to prove what I have said, and will write a description of that culture in a small pamphlet of very few pages; it is so simple that every one will understand it. And more, if any rich man that has plenty of land would make a large plantation of mulberry trees, I would go and turn all his leaves into silk, before any quantity of persons that would like to come and see the California silk culture. I have certificates and letters from Europe, that the California silk has been acknowledged there to be of the first quality.

A HINT FOR THE DIVORCE COURTS.—A Roman being about to repudiate his wife, among a variety of other questions was asked by her enraged kinsmen: "Is not your wife a sensible woman? Is she not handsome?" In answer to which, slipping off his shoe, he held it up, asking them: "Is not this shoe a very handsome one? Is it not quite new? Is it not extremely well made? How, then, is it that none of you can tell me where it pinches?"

REMOVAL AND ARRIVAL.

CHISLETT & CLARK

BEG leave to announce to the people of Utah that they have removed from their old stand to that formerly occupied by Rogers, Shropshire & Ross, which they have entirely remodeled to suit their business and public convenience.

C. & C. would further announce that they are receiving

NEW GOODS

from the East, which, added to their former Stock will render the whole very desirable to the citizens generally. It will embrace the following:

STAPLE AND FANCY DRY GOODS,

GROCERIES AND DYE-STUFFS,

BOOTS AND SHOES,

Clothing,

White Lead, Oil and Varnish,

Glass and Nails, Sheet-Iron,

Tinware, Bake Kettles,

Cooking-Stoves, Brass Kettles,

Iron Kettles, Crockeryware,

Glassware,

TABLE CUTLERY,

Soda and Saleratus, Olive Oil,

Concentrated Lye, G. D. Caps,

Shot, etc. etc.

Thanks to the public for past favors; hopes for future patronage.

Cash, Oats, and Barley taken in exchange for Goods.

G. S. L. City, Sep., 1862. CHISLETT & CLARK, 13-14

NEW ARRIVAL OF

GOODS!!

N. S. RANSOHOFF & CO.,

WOULD most respectfully invite the attention of the citizens of Salt Lake City and Territory to their large and well-selected STOCK of

NEW MERCHANDISE,

Just received from the East. Consisting in part of:

Merrimacks, Spragues,

Hamilton, Conestoga,

American, and Pacific

PRINTS.

A LARGE STOCK OF

BROWN SHEETING.

Satinets, Flannels,

Linseys, Checks,

Denims, Hickory,

Jeans and Tweeds.

A FULL LINE OF

DRESS GOODS, NOTIONS,

FALL AND WINTER CLOTHING,

BOOTS AND SHOES,

HATS.

A LARGE ASSORTMENT OF

HARDWARE.

A VERY LARGE STOCK OF

Sugar, Coffee, Tea, Tobacco and

Cigars, Dye-Stuffs, Soap,

Candles, and other

GENERAL GROCERIES,

This Stock of Goods was purchased before the recent advance in prices, we, therefore, will offer the same at remunerative prices, to satisfy purchasers. The attention of Country Merchants is respectfully invited.

N. S. RANSOHOFF & CO.,
(At the Store formerly occupied by STAINES
12-14 NEEDHAM & Co.