
## THE HOG.

The following "Jew desperate" is an extract from a humorously poetical report on Swine, delivered by J. C. Milne, Esq., editor of the Fall River News, at a recent cattle show in that vicinity:

We sing the hog!—not those in common styes,
But that which roam'd unpenn'd, in Paradise,
And furnished—next to that 'best gift,' dear madam,
An extra spare rib for old Father Adam.
But if you doubt, when Eden's garden fair,
Bloom'd fresh and lovely, that the pig was there,
You'll certainly allow (please don't forget)
He went with Noah in, out of the wet,
Yet there are some, who this plain fact dispute,
And out of that old ark would crowd the brute!

Said my friend Dean to me, the other day,
(My friend, the treasurer) in his Tauntin' way,
How can you prove, Sir, that in Noah's boat
The hog was gathered with the sheep and goat?
Of that, quoth I, one cannot be mistaken,
For wasn't it then, that Noah saved his bacon?
And did he not, though on the surging brine,
Have his Ham there whene'er he choose to dine?
Dean ceased to bristle—'llowed 'twas even so,
The 'critter' figured at that Cattle Show.

O, much abused and much despised beast!
Men slight thee most, who know thy merits least;
Who would make light of thee, should try thee, first,
Then with thy praise they'll inter-lard their verse.
Without thy presence at the festive board,
Tickling the palate of creation's lord,
In bake or fry, or even in a stew,
Pray what could we, or our good housewife do?
Sore grief would seize on many a bosom stout.
If by perchance the hog should once 'step out,'
And life become, 'mid all its varying scenes,
Like Sunday morning without pork and beans.

On beef and mutton Englishmen expand,
But pork's the crowning glory of our land—
Pigs are true patriots—in the Buckeye State
They die to make her Cincinnati great.
Pork to the Jew is every way unclean,
Howe'er prepared, with or without his bean.
Though Paul felt free from Moses here to swerve,
The Jew still deems it binding to observe;
We go with Paul—as every one supposes—
As for the Jew—why, he may go to—Moses!

## Manuring in the Fall.

The following article on manuring lands annually in the fall, by Mr. J. Woodcock Clarke, from the *Country Gentleman*, contains some excellent ideas and suggestions in relation to manuring, which may be interesting to some of the farmers in Utah:

If the unusual occurrence of more manure being made than can be most conveniently hauled out in the fall—and which is therefore, in part, left over till spring—really transpire, I would apply the overplus in the spring, even to grain high enough to half cover the ground—for there would in such a case be half the surface of the soil still bare for the lodgment of the dressing, and plant food applied even thus late, must result in much benefit to the crop, and therefore to its owner. But it will very seldom happen that a surplus can be left over from this cause, and there are but few other reasons that ought to avail in delaying the putting on and spreading of all that is or can be made on any farm, in the fall or early in winter, where the ground is intended for early spring seeding of any sort of grain.

Of course manure made during winter, will, according to this principle and practice, much, perhaps most of it, require to be kept over till the succeeding fall, and this may with a few seem to be an objection to fall manuring; but to manuring yearly it can be no objection, per se, for if it be most advantageous to manure annually at all, the best season of the two that appears to be available for this purpose can be chosen for the work. Corn can be, and frequently is manured with spring-made manure; but we see the bulk of all that is made kept over until autumn, and then piled needlessly in heaps in the fields during the ensuing winter.

For the present, therefore, I shall consider the keeping of new manure—most of which is insufficiently decomposed ti l September or October—till the period for fall manuring annually arrives, as no serious objection to applying it at that season.

I need not say to the habitual readers of the *Country Gentleman*, that I have heretofore strenuously advocated surface and fall manuring; but as this topic and that of our caption are closely allied, I may here offer an item of my experience. Last autumn, to a piece of nine acres of early fall plowed corn ground, I applied a light coating of well-rotted yard manure in November—spreading it from the wagon. Sowed to Fife spring wheat 16th and 17th of March. We threshed it a few days ago, obtaining 36 1-2 bushels per acre, and threshing sixty bushels per hour with a two-horse power; not bad for spring wheat. My other wheat, not fall manured, produced 30 bushels per acre—was well and early put in; soil not above medium quality; the average in my vicinity, 26 to 27 bushels. Usually my wheat exceeds the average by five bushels, or thereabouts, per acre, and I hope to continue this custom.

Mr. L. H. Tucker, when describing Mr. Mechi's farming last year, related that this noted agricultural alderman thinks rotation of but little importance, when the soil is kept in sufficiently good condition to produce any variety of crops. But making and keeping up a sufficiently rich soil to bear a full crop is one thing; making it too rich for some crops in one season of a series, and not so rich as to produce a maximum yield in other years of the same series, quite another and different one. Yet I find as good farmers as are found anywhere, and otherwise very judicious managers, actually committing this palpable mistake—really manuring too much for one kind of crop, and not at all for another.

I can understand the policy of practicable special manuring—by which I mean specially feeding any one kind of crop to make it excel in quality and quantity, and that this result will as certainly follow from applying the principle to one horse, one plant, or one crop, as to another.

But why one horse of a team, one man of a company, or any field or crop of a farm should be over manured at one time by an implied necessity, and other fields or crops to be under-fed or not fed or manured at all, I cannot comprehend or explain, otherwise than as inconsistent, and the result of a too mechanical and unreflecting usage.

The editor of the *Genesee Farmer* says, "John Johnston has sown wheat in succession to wheat, because the ground was too rich for barley;" and John Johnston himself tells us in the *Country Gentleman*, that "Mr. Swan's land is, much of it, too rich to yield the most profitable crops of wheat." I quote from memory, and the drift or substance merely, and intend the meaning to be fairly indicated. And if I understand Mr. Mechi, I do not believe he would consider the application of manure involving the above results, the best or most economical; in any event, reflection, observation, and experience, assure me that a better distribution and use of manure can be, ought to be, and will hereafter be made, than as it appears has been by men so experienced and successful. Yes, I shall argue that even their eminent success does not prove that they are right; right in principle in manuring in some form, certainly, but not correct in its distributive application or apportionment; certainly not.

It is a favorite saying of John Johnston's, that undrained land is "dropsical;" I think over manured land may as appropriately be denominated gouty. True there is but a small proportion of over manured soil, computing the aggregate of all the manure applied; but in hundreds of instances I have seen land over manured whenever it chanced to receive a dressing of manure at all. The results are too long and large and much straw in proportion to grain; too much lodging in proportion to the well standing parts of the crops; and too much time and labor, and involved cost, in harvesting the overfed, overgrown, sometimes half decayed, and always little yielding gouty apology of a good crop.

Now the inference I draw, from this sort of experience—the common variety I believe—is that it is not the most productive, but relatively wasteful, and to that extent unjustifiable. If the labor or money capital employed on a farm, be devoted to only a third, or fourth or sixth of it, the other parts being neglected, when there is sufficient to allow of a fair quota to every part, such application and management will be reprehended by even the unreflecting observer as fantastical, comparatively unproductive, and exceedingly wasteful of resources and means which would insure greater good to every party interested, if more effectively applied to the farm or its culture.

Manure being beyond question intrinsically, and capable of becoming effectively, the most productive capital stock available in farm management, is it not inconsistent, and must it not be bad economy, to glut one field or crop therewith, when other fields and crops are producing less than a full growth and yield, and less profit must consequently be involved—far less than might be derived from them, if they had only received the excess of manure that was applied to, perhaps buried under, certainly much of it wasted, with the result of gouty, lodged and injured product, from the "heavy" dressed proportion or part. While such a course of heavy dressing involves little if any saving of time or labor—heaping being dispensed with in giving a light coating—in drawing and spreading, it certainly is unnecessarily wasteful in comparison with the more thorough and complete reorganization that annual manuring would facilitate of the annual product of manure in each, with its requisite quota, and all the crops of the next, and so of each succeeding season.

**The Roadster.**—The word roadster is not well understood by all who exhibit horses at our fairs, and frequently horses belonging to other classes are shown in this. A horse of all work may be a fair roadster, but roadsters are really horses fit for travel ng. The Morgan horse is a good illustration of this class. Like all other classes, they need good vital organs to give them bottom, and a first-rate "motive" temperament. He need not be so large as the horse of all work, nor so strong; but on the road, he should be much his superior, traveling daily with light loads fifty miles, not for a single day, but for weeks.—[Ohio Farmer.

**Six Crops.**—The Mountain *Democrat* is informed that J. C. Huntington, of Upper Placerville, has a pear tree, of the Bartlett variety, which has borne six crops of pears during the present year, three of which have arrived at maturity, and the fourth is almost ripe.

[From the American Agriculturalist.]

## An Important Hint or Two about Warming Dwellings, School-Rooms, etc.

A world of comfort, to say nothing of health, would be saved to the great mass of people, if they understood one simple philosophical principle, and applied that knowledge to the warming of their dwellings. Let us examine the matter a moment, now that all are providing for the approaching cold weather. We will try to explain the principle referred to, so as to be understood by the unscientific reader.

Common air has the property of absorbing a certain amount of moisture or water, which it secretes or hides, and it becomes insensible, so to speak. The amount of water, which a cubic foot, or a room full of air can thus secrete depends upon the temperature of the air, that is upon how hot or cold it may be. Thus, at the common Summer temperature, say 70°, a hundred cubic feet of air absorbs or renders insensible to sight and feeling, about 794 grains of water. Reduce the temperature of this air to the freezing point, 32°, and it will hold only 235 grains of water—the rest will be deposited on the colder surfaces.

On the contrary, raise the temperature of the air to 100°, and it will then absorb 1912 grains of water.

Illustration.—A room, 15 feet square and 10 feet high, contains 2250 cubic feet. Therefore, in such a room the air at the freezing point (32°) would contain 5288 grains of water, or a little more than three-fourths of a pint. Raise the heat to a comfortable warmth, say 70°, and the air will absorb and secrete 17,865 grains of water, or over 2 1-2 pounds (2 1-2 pints.) At 100° it would absorb 43,020 grains, or over three quarts. More than this must be provided for, or the air will be dry and disagreeable. On a warm Autumn or Spring day, the air will appear dry and clear, though it contains a large amount of moisture. But at night the cold ground reduces the temperature of the lower stratum of air, and the result is that the moisture, which during the day was insensible, is now sensible. The air is damp, and that the moisture is frequently visible in the form of fog, There is really no more moisture in the air, but what was concealed when it was warm during the day, is now made sensible. As soon as the sun heats up the air sufficiently, it again conceals the moisture, and the atmosphere is clear. On a hot day the air is dry and clear above us, and not a cloud is to be seen. Presently we see mist and clouds gathering over-head. These clouds do not come from a distance, but they are formed right in the air which but a few hours ago was apparently so dry and clear. The reason is, that by some means, say by a cold current of air, the temperature of the air has been reduced, and the moisture, before invisible, is now visible. The minute particles of water unite together, so as to be seen in the form of cloudy vapor; and if the reduction of temperature goes on, the particles of water will condense still further, and form drops of water, that descend as rain.

Now for the application. The air in a room contains a considerable quantity of water. If the room be cold, the air feels damp. Close the room, so that the air cannot escape, nor be mixed with fresh air from without, and then heat it. As the temperature rises, the moisture will leave the walls, and the entire air of the room will become dry. The water has not left the room during this warming process, but it has been secreted in the air itself; which is now like a dry sponge. It picks up the particles of moisture from the skin and it feels dry and husky. The air we breathe, also dries out the lungs, so to speak. Bring in a dry, cold body, say a pitcher or tumbler of water, and this will cool the adjacent air to such a degree that it will condense the moisture that was insensible while the air was warmer.

In a room heated by an open fire-place, there is a large current of air going up through the chimney, and consequently a constant change of air in the room, and the lack of moisture is not felt.

In a room heated by a stove with a narrow draft, there is less consumption of air, and as the confined portion becomes heated, it secretes the moisture of the room, and a dry unpleasant atmosphere is the result. Set a tea-kettle or other vessel on the stove with a little water, so that it will boil briskly, and the watery vapor will soon supply the place of that which has been secreted, and the result will be a warm, moist, genial atmosphere. A fire should never be built in a stove without placing upon it, at once, a wide open vessel of water to keep the room saturated with vapor. Even then, the air will be dry and unpleasant at first, until the water is hot enough to send off vapors or steam freely.

Heating by steam circulating in iron pipes is, on one account, the most unpleasant, not to say unhealthy, methods of warming rooms, and simply because of the difficulty of placing water upon the pipes so as to be rapidly evaporated. Those who are using steam pipes, will find great relief if they will keep moistened cloths hanging over some portions of the pipe, to give out a supply of moisture to the air. Without some means of supplying extra moisture, steam pipes are decidedly objectionable.

We feel quite sure that the method of heating by hot air pipes from a furnace, is the most convenient, agreeable, and even healthful, provided always that suitable arrangements be made to keep the hot air constantly saturated with moisture. Without this, the hot air absorbs all the moisture from the walls and furniture of the room, and from the surface of our bodies, and from the lungs. Our own dwelling is heated throughout by a furnace in the cellar. A constant current of fresh air is conveyed from without to this furnace, where it is warmed by a large heating surface outside of the burning coal. Tin pipes convey this fresh warm air to the several rooms, in large or small quantities as required. But in the upper part of the furnace, directly over the fire, a large wide open vessel is kept constantly supplied with water, the vapors of which saturate all the warm air ascending to the rooms. The result is, the air is moist, warm, and what is quite important, it is constantly renewed and fresh, which is not the case when the confined air of a room is heated by a stove. We thus get rid, not only of the trouble of building and watching the fires in half a dozen rooms, but also of the dust and ashes necessarily attending their use. Their is also an economy of fuel, for the large heating surface of a good furnace appropriates the heat better than the ordinary single stoves. Let the hundreds of families who have unused hot air furnaces in their dwellings, try the effect of providing an abundant supply of moisture along with the heated air.

Any one may readily convince himself of the difference made in the air by the addition of watery vapor. Let two rooms be equally heated by stoves. In one let there be damp clothing, as on an ironing day, while the other has no provisions for supplying vapor. The air in the one room will be dry, husky, and exhausting; in the other it will be as genial and pleasant as a Spring morning.

## Japan A Paradise.

E. N. Gunnison thus describes a portion of Japan:

"Go where you may, roam the wide world over, and you will hardly find a more beautiful harbor than that of 'Nakaski.' You enter from the southward, leaving, as at one bound, the rough waves of the ocean and pass into the still waters of the quiet bay, On either hand rise lofty peaks, covered with verdure, and away in the dim perspective, like a bird in the bosom of its nest, nestles in a valley the city itself. The bay, in its outlines, resembles a river—is about five miles in length and one in width. The hills, which form its banks, are cultivated from base to summit in wide terraces, rising one above the other till lost in the blue ether. Still, behind these hills, on a clear, calm day, may be seen other and yet loftier peaks towering away in silent majesty to the heavens, their sides covered with primeval forests, with here and there a regal old cedar, which has braved the storms of centuries, still standing proud monarch of the woodland, ever vernal even in the winter of its age.

"Far away in the interior lie green valleys, embossed with bright groves of the orange, through which, in the dim twilight created by the overarching foliage, flit birds of rare, beautiful plumage, warbling through the long summer day their notes of joyousness. Through the valleys dance and sparkle, in the clear sunlight, the waters of innumerable rivulets, now rushing madly over their pebbly beds, now stealing silently and stealthly along through some darksome, lonely dell, anon dashing, foaming wildly on in a beautiful cascade, and finally plunging themselves with perfect abandon into the rough bosom of the ocean. And, perchance, in the silent glades wander the young, the bright and beautiful. Many a tale of affection is told, many a troth is blighted. Hearts are pressed to hearts which beats responsive to their own, "bright eyes look love to eyes which speak again," and the first kiss of affection rests upon the pure brow of the maiden, and when night throws its mantle over the scene, and these valleys slumber beneath the silver sheen of the moonlight, guarded only by the sentinel stars, which silently keep their mighty vigils, then is their repose a type of the heavenly rest."

**The Grape in Sonoma** — The *Journal* says the number of grape vines in Sonoma valley planted in vineyards is estimated at 78,950 and distributed as follows:

Colonel A. Haraszthy, 600 in bearing, 4,000 two years old, 4,000 one year old, 20,000 planted last winter. General M. G. Vallejo, 1,000 two years old, 2,000 one year old. L. S. H. Williams, 720 two years old, 4,760 one year old. W. Hood, 1,000 one year old, 1,000 planted last winter. W. Shaw, 4,000 one year old, 5,000 planted last winter.

There were gallons of wine and brandy made as follows:

Of wine, by Colonel A. Haraszthy, 10,000 in 1858, 10,800 in 1859; General M. G. Vallejo, 4,000 in 1858, 6,000 in 1859. Of brandy, Colonel Haraszthy made 260 gallons in 1858, 300 in 1859; all that is reported.

The yield of grapes to the vine in the respectives vineyards, averaged from 10 to 25 pounds.

**To Prepare Rennet.**—Take a calf's stomach, take out the curd; wash it clean; salt it thoroughly inside and out, leaving a white coat of salt in every part; now lay it in a jar for three or four days, where it will form a pickle, then drain it for two days; re-salt, and put it again in the jar; cover it with paper pasted over the jar, and let it lie for twelve months; it may, however, be used within a few days, but is not as strong as when left in the brine for a long time. When used for curds, the rennet is soaked in cold water, and the water is used for forming the curd."—[Housekeeper's Encyclopedia.