



INTERESTING FACTS ABOUT RICE.

But little practical information is possessed by the generality of readers in relation to the statistical culture of this great Southern staple. As an article of vegetable food we know of none more extensively used. For its delicately-nutritive properties it is as universally prized as it is universally known. With the failure of cotton, however, as also other productions peculiar especially to the Gulf States, the market supply of rice has sustained a great falling off during the past year or two—the causes for which are of course well understood. How long the country will be denied a complementary quantity for home use is not so apparent.

The N. Y. Journal of Commerce says:

The lovers of this most excellent grain find great difficulty in supplying their table with any substitute for the growth of Carolina, now cut off from this market. The India rice is much of it small and broken, and becomes pasty in cooking, while even the best of the Chinese rice has a smaller grain than the product of our own country.

The history of the rice trade is full of interest. It was introduced into this country in 1694, and the occasion of its transfer to the new continent is worthy of notice, as showing upon what slender threads such important events are made to depend. Landgrave Thomas Smith, who was Colonial Governor of South Carolina in 1698, had been in Madagascar before he came to the new world. The low, marshy ground near his residence in the province reminded him of the rice fields in his former home; and he frequently expressed his desire for some seed to try the experiment of its cultivation. While these thoughts were occupying his mind, a vessel from Madagascar was driven by stress of weather to anchor near Sullivan's Island, and the captain, upon communicating with the shore, found an old friend in the provincial governor. In the interview Gov. Smith expressed his desire for some seed rice, and on inquiry on board the ship, it turned out that the cook had a small bag of excellent quality. This was procured, and planted in the Governor's garden. It grew luxuriantly, and the product was widely distributed; from this small beginning the Carolina rice trade had its origin.

How rapid its growth became may be inferred from the fact that in 1706, ten years after its introduction, the mother country, by act of Parliament, prohibited its export except to the ports of Great Britain, and this restriction was maintained for a quarter of a century. In 1730, when the limitation was modified, Carolina was exporting annually about fifty thousand barrels. At the formation of this government, in 1791, the annual shipment to foreign ports, notwithstanding the immense quantity consumed in the United States, amounted to about two and a half million dollars. In 1816, the exports were larger than ever before, the total being 137,843 barrels, valued at \$3,555,000. A larger quantity has been shipped in one or two years since, but that was the highest value. The total foreign exports of this grain from 1821 to 1861 were a little over eighty-nine million dollars.

As an article of food, rice has never been so popular in Europe as in Asia, although large quantities are consumed there among the middle classes. The poor in Europe almost invariably reject it whenever they can obtain a substitute, and the potato is much preferred among all the laboring classes. This is not a little singular, since it is well known that a pound of rice properly cooked will yield more than a pound of nutritive food, and it is at once cheaper and more wholesome than any of the roots or grain which many use in preference.

We presume that one reason of this common neglect is to be found in the fact that it requires greater skill in cooking to bring it to perfection. To many, a good dish of plain boiled rice will appear to be attainable by a knowledge of the simplest rudiments of the culinary art, but this is a great mistake. Unlike wheat, rice has no gluten, and it cannot therefore be made into bread, but it can be, and generally is, made into a soft paste, repulsive to the taste and oppressive to the stomach. When well cooked, each grain of rice should be whole and distinct, but swelled to its full size and easily masticated.

There are but few cooks in this section of country who can prepare such a dish, and none of the cookbooks we have ever seen will furnish the proper information. The first thing to do is to scald the grain. This must be done before it is washed in cold water. Take the rice and sprinkle it with fine salt, and pour over it boiling water sufficient to immerse it. Let it stand until it can be handled, and then rub it hard, to cleanse it from the scurf and dust. Afterwards, rinse it in three or four successive waters, rubbing it vigorously each time, then drop it into boiling water, adding a little more salt if necessary, and let it boil about twenty minutes. Chinese table rice may boil a few minutes longer. Take it up in a cullender or tin basin

with a perforated bottom, which will drain off the water, and set it on the hot range or cooking-stove for a few minutes, to dry out the surplus moisture. It needs no further seasoning, and its beautiful appearance as it is dished for the table will justify the process of cooking which we have described.

A variety called Upland rice has been introduced here from the Department of Agriculture, Washington; but whether it will prove a tolerably fair substitute for the swamps product, or whether it is adaptable to culture in this altitude remains yet to be experimentally decided. A quantity of the Upland seed has been brought here and distributed—some little of which has been planted and is growing; but doubtless too late for a fair test. It will therefore require another year to decide as to its merits for general cultivation here.

We trust that no reasonable attention will be omitted to give this new competitor for favor among us a full and fair trial. Should it prove a success, two objects will be attained—first, a return to our tables of a most wholesome article of food and the addition of another important item to our catalogue of home products—considerations of no small significance.

CULTIVATION OF SORGHUM.

A correspondent of the New York Tribune, writing from Dayton, Ohio, says that a very interesting Sorgo (as he spells it) Convention has just closed, at which the following points were conclusively settled:

1. The cane does not deteriorate except by hybridization.
2. That we cannot depend upon French importations. The French seed distributed by the Patent Office, was badly mixed, one gentleman raising eight varieties of cane and broom-corn from a single paper of seed.
3. The samples of sugar exhibited by farmers made in the Cook pan (about one hundred pounds) show conclusively that the sugar is in the cane, and give hopeful promise of a good time coming. It was found that the common Chinese cane gave about seven pounds of sugar to twelve of syrup; and a variety, name and history unknown, but called Otahetan, yielded nine pounds in twelve, crying alizing quite as readily as Southern cane.
4. Rich, sandy, upland soil best.
5. Cane must be properly cut when ripe, and on no account should it be stripped and topped until ready to cut. It may then be kept sheltered, standing on end, until winter, before working.
6. Frost does not injure cane thus stored, if manufactured before thawing. It will not sour below 60°.

Most of the sugar exhibited was made in response to a challenge of fifty dollars to make ten pounds on the Cook pan in ten days from expressing the juice. There were several competitors, and their samples were accompanied by sworn statements of disinterested witnesses. The time occupied in making the sugar and draining it varied from five to ten days.

Gill of Columbus, who has been at considerable trouble to gather the statistics, says there were 10,000 mills in operation in Ohio last year, averaging 1,100 gallons to each mill, making the product 11,000,000 gallons. On some gentleman questioning the averaging as too high, an impromptu census was taken among the farmers on the spot, and the average was found to be 1,400 pounds.

In this State, we presume the word "upland," in clause 4, should be made to read "alluvial."

THE USE OF MANURE.

A correspondent of the Germantown (Pa.) Telegraph, suggests as follows:—

Farmers are apt to place too much dependence on manure, supposing that if they apply it in sufficient quantity, nothing else is required of them. This error is not of course of equally evil tendency to that of using no manure at all, but I was almost ready to say that it was not very much less so. If the soil is not properly prepared for its reception, and if the manure is not properly made, preserved and applied, it will matter little whether the manure heap resembles a mountain or a mole hill. But it cannot be expected that I should within the limits of one paper give the minute details of all the practice involved. One of the great points is to cultivate no more land than you can cultivate well, both as to labor and manure.

If you have more land and less money and labor than you can use with full effect, turn a portion of the land into money by selling it, and apply the proceeds to the improvement of that retained, and thus reduce the size of your farm to the capacity of your efficient forces—labor and money—instead of trying to extend your stunted forces over too wide a surface, and thus weakening them and destroying their efficiency.

The second principle is to put your land or soil into good condition by liming, deep plowing, manuring and correcting its proportions of sand and clay when practicable. All land in my opinion will be benefited by the application of lime, which will be found most active on red clays. Deep plowing is in my

opinion essential to good farming, and its advantages are incalculable; it will ultimately make a deep soil, and we all know that a deep soil is essential to a good crop in a dry season, the roots of the plant strike deeply into it instead of spreading out horizontally near the surface, as they are compelled to do in a thin soil, and are thus secured from the bad effects of long continued dry weather. The rain sinks into a deep soil, and is thus preserved for the use of the crop.

Manure cannot always be obtained, nor can one have enough for his whole farm, but with more care and labor we might have more than we now have and that of a better quality. On most farms there is a large amount of coarse grass growing in fence corners and low, wet places, which being too coarse for hay is left to fall and decay where they grow. This, if hauled into the farmyard every winter, would increase the manure pile by absorbing the liquids.

Leaves from the fields near the woods also form good absorbents; hocks from the marshes and sods from the roadside may also be used with great advantage. I know farmers who expend one hundred dollars annually for manures when the same amount expended in collecting materials on their own farms would yield them twice the benefit which they derive from these bought fertilizers.

In some fields a load of sand or clay will yield more benefit than a load of manure, and hence can or should be applied.

CHOICE OF ANIMALS FOR FATTENING.

Mr. Hendley contributes the following valuable hints on fattening cattle to the Newcastle Club, and which we find published in the Agricultural Gazette, England. He says:

"In my close identification with fat cattle for several years, I have always found that the best animals have the most massive heads, most capacious chests and the strongest spines. I have, therefore, evolved a few rules to go by in the purchase of lean ones, and scarcely with one exception I have found them to be applicable. The head of any of our bovine races ought to have the first consideration; this is the true index to the vital acumen, and even bodily construction, and will be found to foreshadow all good or bad that may be accomplished. Thus an animal possessed of a broad, full, spacious skull, with strong, evenly-bent, defective horns, will be found to have a thick neck at the base, wide thorax, and strong nervous system; while one with long, narrow, contracted skull, and puny, abruptly-bent horns, will be characterized by weakness, wildness, and slowness to fatten. A small, dull, sunken eye betokens hardness of touch and an inaptitude to fatten; a bright, large, open eye vice versa. A starting, dark, fiery eye often accompanies a small forehead and hereditary wildness, and when combined with small, drooping horns, and a chin with no loose skin hanging from it, is a very despicable animal indeed, weak in constitution, predisposed to lung disease, and sterile in fattening propensities. Animals with weakly formed heads, have always small loins, and the width of these parts will always be found in an exact ratio with the strength of the head. The nose, instead of being long and fine, as Virgil, Aristotle, and several other naturalists recommend it, ought, in my opinion, to be thick, strong, and near the ear as possible, if only in proportion to the size of the frame. Thickness of nose and thickness of chest are often twins, and so are thin, meagre, irregular noses and consumption. Small, snipy noses oft sniff the air into frames of small capacities, and are joined to mouths that can crop but very small morsels at a time.

BEAUTIFY YOUR PREMISES.—Every person who owns a foot of earth, or has the lease of a southern wall, whereon to let a vine creep up, and let's May or June go by without improving the opportunity of doing something for their beautification, should be considered remiss in a very important duty. No matter if you don't own the house and yard you occupy, still plant flowers, and vines, and shrubbery, for your own comfort and your own heart's sake:

Let the flowers look upward in every place, through this beautiful world of ours; For dear as the smile of an old friend's face, is the smile of bright, sweet flowers.

VALUABLE APPLICATION OF CORN HUSKS.—Under the frank of Cyrus Aldrich, Representative from Minnesota, we have received from the Agricultural Bureau striking evidence of the new value given to the husks of Indian corn. We have specimens of seven varieties of paper, twisted thread, coarse cloth for sacking, the bleached fiber of paper stock and the unbleached fiber as it comes from the husk; giving palpable proof that, with proper machinery, the husks will serve, to a certain extent, as a substitute for rags in the manufacture of paper and for other purposes for which cotton has been deemed indispensable. At least one variety of this paper appears to be suitable for a daily journal.

TO PREVENT THE DRY-ROT IN TIMBER USED FOR FENCES, ETC., AND TO RENDER IT INDESTRUCTIBLE BY WATER.—Melt 12 ounces of rosin in an iron pot, add 3 gallons of train oil, and 3 or 4 rolls of brimstone. When the brimstone and rosin are melted and have be-

come thin, add as much Spanish brown, or red and yellow ochre, or any other color required. (First ground fine with the same oil,) as will give the whole a shade of the depth preferred. Then lay the mixture on with a brush as hot and as thin as possible. When the first coating is dry apply a second. This preparation will preserve planks, stakes, etc., for ages, and will even keep the weather from driving through brick work.

KINDNESS TO ANIMALS.—Gentleness, like charity, is twice blessed—the effects of which on the animals around the homestead are scarcely less noticeable than upon the family of your household. No man can be truly kind to the latter without letting his cattle feel the influence of his spirit. Soft words and kind looks turn away wrath among cattle as among mankind. Harshness has its curse in the hatred which the "brute beasts" feel, though they cannot utter their scorn, except in occasional kicks or bites, and by general "ugliness," as it is called. An ear of corn or a little salt, or a lock of hay, or even a kind look or gentle action, such as patting your horse, has influence more or less in making your appearance always a source of pleasure to the animals around you. It is a cheap luxury, this rendering even the brute beasts comfortable around your homestead.

ADVICE TO THE FARMER.—Feed your poultry well, and you will insure full crops.

ABSTRACT

Of Meteorological observations for the month of June, 1863, at G. S. L. City, Utah, by W. W. Phelps.

MONTHLY MEAN.

Barometer.		
7 a.m.	2 p.m.	9 p.m.
26.725	26.700	26.710
Thermometer attached. Monthly Mean.		
7 a.m.	2 p.m.	9 p.m.
68	78	72
Thermometer. Monthly Mean. Open Air.		
7 a.m.	2 p.m.	9 p.m.
67	82	76
Thermometer. Monthly Mean. Dry Bulb.		
7 a.m.	2 p.m.	9 p.m.
70	80	76
Thermometer. Monthly Mean. Wet Bulb.		
7 a.m.	2 p.m.	9 p.m.
58	68	60

Highest and lowest range of the Barometer in the open air during the month was

Max. 26.950. Min. 26.400.

Highest and lowest range of the Thermometer in the open air during the month was

Max. 90°. Min. 60°.

The amount of rain water that fell during the month, measured .300, which is 50 parts more than one quarter of an inch over the whole surface. The weather has continued hot and dry, with wind. The fairest prospect of the "upper deep," is—some distance to moisture.

MONTHLY JOURNAL.

1. Clear and hot.
2. do do
3. Mostly clear. Sprinkled at 4 p.m.; high wind.
4. A.m. clear; p.m. hazy and cloudy.
5. Partially clear; strong south wind.
6. Mostly cloudy; windy south; dusty.
7. Cloudy and hazy; cool.
8. Clear.
9. do
10. do
11. do and hot.
12. do and very hot.
13. do do do
14. do do do; flying clouds in p.m.
15. A.m. cloudy; p.m. clear.
16. Clear and cool.
17. Clear.
18. do
19. do
20. Hazy and cloudy; high wind at 7 p.m.
21. Cloudy; shower south.
22. Cloudy; light shower at noon.
23. Partially clear; thunder, no rain.
24. A.m. clear; p.m. cloudy; shower at 8 p.m.
25. Clear; a few flying clouds.
26. Mostly clear.
27. Partially clear and hot.
28. Clear till evening; then hazy.
29. Partially clear and windy.
30. Clear.

WANTED.

WISH to contract with one or more persons for 1000 CEDAR POSTS and 2000 POLES, for fencing, for which I will allow a fair price in GOOD PAY. N. B. I wish the posts and poles delivered at my ranch at the north point of West Mountain. I also wish to hire a good MILLER immediately. For particulars inquire of F. KESLER.

LOST.

ABOUT one month ago from Thomas Jenkin's pasture, a SCREEL HORSE, star on the forehead, one white hind foot, branded F.M. on the right shoulder, and on when lost a 3/4 inch hair rope. Any one knowing the whereabouts of said horse, will be liberally rewarded by the owner, F. A. MITCHELL. July 14, 1863.