

Spirit of God to get along with it as well as we have; but the most annoying and mischievous of it all has been the letters that have come here in about the following terms—"Now, John, I have donated so much to help you and your family out. Our Ward has raised so many thousand dollars, and I heard one of the Twelve or Presidency say the 'American Elders would all be called home and the Mission closed up,' now, you sell up as quick as possible and write up to Bro. Franklin, at Liverpool, and tell him you are all ready and want to go on the first ship." The result of such counsel freely extended through the Mission has been to leave a considerable number who could by no possible means get away, destitute of home and out of work, compelling them to withdraw their deposits in order to avoid absolute suffering, beside adding scorn and reproach from the world to their already hard enough condition. My repeated admonitions on this subject in the *Star* have availed only in part.

Many Branches throughout the Mission have been disorganized, and so far as practicable, attached to neighboring Branches, as have also several of the Conferences, so that the effects of the emigration this year are distinctly felt in all parts of the British Conferences.

The missionaries are mostly young, but are generally diligent and devoted to their labor; and we have hope that soon a good work of additions by baptism will be reported. I intend to spend what time I can among the Conferences, and, by the help of the Lord, assist to strengthen their hands by any and all means in my power.

I think of starting to-night for Zurich, to attend Conference there next Sunday, if the Lord will.

The health of the Elders is generally good; and, so far as I know, each is endeavoring to do his part well.

The heat and drouth are much greater this Summer than I ever before experienced in England.

The *EVENING NEWS* and *Juvenile Instructor* arrive quite regularly, and are very interesting to us. I send the *Star* regularly to you.

With love to you and the brethren with you, in which my assistants join, I am, your brother in the Gospel,
F. D. RICHARDS.

ST. THOMAS, ARIZONA,
July 19, 1868.

Editor Deseret News:—Your esteemed paper has for some time not come to hand regularly via St. George, on account of too heavy mails, though the more circuitous route via Parahnagat has brought the *NEWS* more speedily and regularly to St. Joseph than we receive it at the best of times through St. George. Our reinforcements, sent to us from Salt Lake last fall, have mostly decamped again, and are "on a visit" to the city, leaving our ranks pretty well thinned. We hope for their timely return, as their is work enough laid out for all to do. We have had fine summer weather here lately, the thermometer ranging from 90° at sunrise to 112° at noon in the shade, 155° in the sun, 100° at midnight, and the water in the town ditch reached 90° frequently.

In your issue of July 1st, just come to hand, I notice a communication of Mr. Bertrand, of Tooele, called forth by my hastily sketched hints on grape growing on the benches around Salt Lake, in the preceding paper, which I should pass by unnoticed but for the request of friends who have noticed his strange prognostication "that Southern Utah and Arizona can never produce wines in the least degree approaching the famous Burgundy, because our locality is too warm." Were this assertion sustained by truth I should receive it as valuable information; but it can not be sustained by facts, and the whole of the scientific world is under the same "mistaken notion" as I am—that the warmer countries of our world excel the colder one's in the quality of their wines. And, indeed, Mr. B. himself tells us, in the same letter, that the south of France produces from the Muscat grapes the most sugary wines of the world, and that very superior wines were grown in sunny Africa; also that the same grape, so peerless in the south of France, would not ripen around Paris. His prediction comes a little too late, for we have already made wines here that will compare favorably with any that it ever was my fortune to taste in the famous grape regions of the Rhine and the Upper Rhone as well as the noble land of France.

W. E. Dodge has wine made of the Isabella grape, (and the Isabella has innumerable superiors as a wine grape) which is pronounced a superior article

by competent judges; and from the common Mission grape there was a wine made at Tokerville last season which, in alcoholic strength and saccharine properties, surpasses the best Burgundy ever analyzed and lacked nothing but aroma of being a perfect wine. This lack is not in the climate but in the variety of the grape, and this we are now fast remedying. We have now all the prominent varieties of the European wine grape which are cultivated in the wine districts of Europe, even to the Pirean, the Black Burgundy, the Madeira wine grape and the Traminer of the Rhine, as well as the Muscatells of Spain and the Fiher Zagos and Tokays of Hungary, each true to name and character, reproducing with us the excellencies for which they have been esteemed from age to age in their own lands.

As to seedlings we have, during the space of seven years of experiment arrived at the conclusion that they might "go to glory," and the grubbing hoe has disposed of the bulk of them. Many of our cultivators have raised them by thousands and discarded them. They are very tedious and uncertain and out of 100 of them, when they at last bear, there are seldom two of any account; still new and rare varieties may thus in process of time be originated, and it is quite probable that Mr. B. may originate some varieties well adapted to the regions of Utah, excellent as well as hardy.

When speaking of the Frontignans of Europe, I meant the varieties which pass by that name in the standard works on fruit culture, Downing, Hyatt, etc. They belong to the Muscat family and are tender, but being early, and if planted as strong yearling plants and not irrigated, will mature a sufficient amount of wood to furnish the bearing buds for the coming season, though the extremities may be frost-killed. The Fiher Zagos is hardier and matures its fruit in lat. 47 in Hungary. I have made as good a light wine of it at Santa Clara as is made from the Golden Chasselas on the banks of the lakes of Geneva and Neuchatel.

The adaptation of a district for grape growing is determined by the mean temperature of the growing season, more than by the mean annual temperature, and a careful comparison of the mean temperature of Salt Lake Valley for June, July, August and September with that of European locations will show a closer resemblance with that experienced in the south of France than the mean annual temperature would exhibit. Mr. B. is correct in his assertion that an excellent wine is made in a colder region than Salt Lake; yet there is no advantage in the low degree of temperature of that country; but the success of that region is mainly due to the extreme artistic culture which the vine and its product receive, which, if applied in more southern regions would produce results still more excellent.

The mean heat of the cycle of vegetation of the vine must be at least 59° Fah. and that of the summer from 65 to 66°. Any locality whose temperature falls below these figures can have no good vineyards. It is indispensable that at the period following the stoning process, there should be a month whose mean temperature does not fall below 66½° Fah.; also that at the period of ripening, at which time the process of sugar forming is going on in the grape, there should be a temperature prevailing tending to develop a large amount, which will be exactly guided by the heat and as in the process of fermentation the sugar is partly converted into alcohol, the strength of the vine produced will be precisely in proportion to the heat received during the last stage of maturation. It is on this account that early ripening varieties are the best for cultivation in all those localities where the heat of September falls below the mean of 65°, which is undoubtedly the case with the region of Salt Lake. Those places which enjoy a summer mean of 73°, a hot month of seventy five degrees, and a September of 65° will mature the Catawba, though late in September; they will also mature the Chasselas, the white Frontignan and the Fiher Zagos about the last week of August. Their growing season corresponds to a mean of 72° and an aggregate of 11000° of heat. Those places which bask under a glowing summer of 74°, a hot month of 75 degrees or more, and a September of 75°, as Los Angeles in California, the Muddy Valley, and the environs of St. George will ripen the tenderest of European wine grapes to perfection.

Upon the perfect maturity of the grape depends the amount of saccharine and alcohol, and the tartaric acid gives the wine its keeping qualities. In the wines of Burgundy these ingredients are happily blended in due proportion, as is also

the case with the famous Rhine and Swiss wines; and as in renowned localities excellent vintages are always kept over until they have acquired all they can by age; and as only such wines are exported as will help to maintain the reputation, it is not difficult to establish the belief among men that they cannot be excelled or equalled. The wines of warm countries have commonly an excess of alcohol beyond the normal standard, and a small portion of tartaric acid; but when the same care is bestowed upon them as the vintage of central France receives, and they are kept in cellars in which a temperature can be maintained that will not vary more than ten degrees throughout the year, the result is a wine that finds no rival in a cooler climate. The Teneriffe, the Madeira, the Sherry, the Lacrimae Cristi of Naples, all grow in a climate where the temperature of July rises, and the highest heat occurs in August, and where the heat is intensified by surrounding desert hills or volcanoes, the same as it is in our "Dixie," are celebrated the world over and claim the reputation of the highest excellence. The flavor of wines, depending upon variety of grape and not upon locality, will of course, guide the choice of many to a decided preference for some kinds not otherwise superior by ingredients.

I regret that time and space do not permit enlarging upon the subject; but I fear I have already trespassed upon your space. My purpose being the diffusion of information which cannot be disproven, I feel that I owe no apology for adding a little additional light upon the subject which Mr. Bertrand has only partly elucidated, and I hope that my remarks will tend to advance this important interest of our country.

Yours respectfully,
D. BONELLI.

MUDDY STATION, Aug. 15, 1868.

Prest. BRIGHAM YOUNG:—Dear brother.—Having a few leisure moments, as we have just camped for noon, I take this opportunity of writing to you. This is the first time we have struck the stage road since leaving the Platte, so our opportunities for sending letters have been limited.

I am happy to say the health of the Saints is as good as could be expected; through the changes of food and water a few are troubled with dysentery, but none are dangerously ill. One or two of the sisters are pretty low through old age, but they are improving. At Green River we left bro. J. J. Jeans, who had been ill for several days, with something like the pleurisy; his wife stopped with him. Bro. Louis Robinson was very kind, and said he would do what he could to bring him round. While fording the Platte, one of the young brethren by the name of James Powell, aged 18, went too far down the rifle, which was contrary to the Captain's order, the water being rapid; he stepped on a stone, so those say that saw him fall, and fell, the current taking him into deep water, before any assistance could be rendered by those on the bank or the edge of the water. His body was searched for, but could not be found.

After crossing the Platte we turned off the main road, and came by Rolling Springs; the road was pretty good, with some sand in places. We struck the Sweetwater 10 miles above the Devil's Gate. Both trains have been traveling near each other. All the way up the Sweetwater the feed and camping places were excellent, there being no traveling along that way to eat off the feed.

The Saints are feeling well, and so far, have enjoyed their journey across the plains, and we all feel to thank the Lord for his preserving care in bringing us safe thus far toward our Mountain Home. I remain, your brother in the Gospel,

ZEBULON JACOBS.

FARMINGTON, DAVIS Co.,
Aug. 19, 1868.

Editor Deseret News:—On the 15th inst., Telemachus Rodgers, of this place, who has had feeble health for many years, being troubled with a frequent choking sensation in the throat, vomited from his stomach an animal four and three quarter inches in length and one and three quarter inches across the broadest part, shaped like a cat fish, with a mouth underneath like a sucker. It was attached to the stomach by a ligament, or cord, which, when it was broken, caused the man to vomit blood, which continued about six hours before this monster came forth. It lived two hours after being vomited, flapping and wiggling like a fish. It has been preserved in spirits, and was seen by Prest. Young and party, today, at bro. I. C. Haight's. Bro. Rodgers felt bet-

ter immediately, and went straight off, to work on the railroad.

Yours truly,
JOSEPH F. SMITH.

BENTON, D. T., Aug. 6, 1868.

George Q. Cannon, Esq.:—Dear Brother,—Enclosed I send list of Saints in my train which left Laramie on the 1st inst.

The health of the Saints is generally good, and they are all in good spirits in the expectation of soon reaching Utah; We have had one death which please insert a notice of.

With best respects to all,
I remain your brother in the gospel,
WM. S. SEELEY.

Names of the Saints who left Laramie City, Aug. 1, 1868, in Capt W. S. Seeley's train, for Salt Lake City.

Carl O. Asmussen; Eliza A. Adams; George Bishop and wife; Nicholas Bailey; John Burdette, wife and six children; John Burrill; Wm. Coombe, wife, daughter; Theodore Curtiss; Thos. Campbell, wife and three children; James Campbell, wife and child; Henry Cooper, wife and two children; Charles Dummer and wife; Chas. Dummer, Jr.; Wm. Dummer, wife and four children; Chas. Draper, wife and four children; Edmund Ellis, wife and three children; Wm. Fawcett and wife; Robert Ford, wife and four children; Alex. Fife, wife and three children; John Fyfe, wife and three children; Matthew Frith; George Goble and wife; William Griffiths; Daniel Hall, wife and two children; James Hunter, wife and child; Richard Hunter, wife and one child; Andrew Hill, wife and two children; Robert Harker, wife and three children; Thos. Horne and wife; Thomas Johnson, wife and three children; Isaac Jones, wife and two children; Dav. A. Kerr, wife and two children; John Larson; John Lunn, wife and five children; Leder Loveridge; Peter Lethbridge; Benj. Laws, wife and two children; John Mead, wife and four children; James Montgomery; Thomas Morgan, wife and child; Elizabeth Nicholas; David Owens, wife and three children; Maria Pedersen; Marian Pedersen; Samuel Preston, wife and two children; William Pearson and wife; John Pembroke, wife and three children; Elizabeth Pearson; George Paramore and wife; Simon Pickering, wife and two children; Brown Petit, wife and child; David Russell, wife and four children; Joseph Salisbury, wife and two children; James Stiff and wife; Henry Smith; Martin Sorensen; William Sorensen; Wm. Smith, wife and five children; Samuel Stewart; James Stewart; William H. Scott and wife; Thomas Smithfield and wife; Thomas Scott; William Sargent, wife and child; John Sargent, wife and three children; John Skinner, wife and nine children; Bartil Turner, senr. and wife; Bartil Turner junr.; Joseph Turner and wife; Hugh Thomas, wife and four children; John Teasdale, wife and two children; Thomas Tibble, wife and four children; William Joseph Underwood, wife and six children; James Underwood, wife and three children; G. H. Van-Schoonover; Jesse Wright; Edward Wildman, wife and four children; Thomas Watkins, wife and daughter; Jane Wiscombe and seven children; George Wiscombe, wife and two children; George Woodman, wife and two children.

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