

MOORE'S RURAL NEW-YORKER

AGRICULTURE HORTICULTURE RURAL LIFE EXCELSIOR LITERATURE SCIENCE ARTS NEWS

TWO DOLLARS A YEAR.

"PROGRESS AND IMPROVEMENT."

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MOORE'S RURAL NEW-YORKER,
THE LEADING AMERICAN WEEKLY
RURAL, LITERARY AND FAMILY NEWSPAPER.
CONDUCTED BY D. D. T. MOORE,
With an Able Corps of Assistants and Contributors.
CHAS. D. BRADGON, Western Corresponding Editor.

THE RURAL NEW-YORKER is designed to be unsurpassed in Value, Purity, Usefulness and Variety of Contents, and unique and beautiful in Appearance. Its Conductor devotes his personal attention to the supervision of its various departments, and earnestly labors to render the RURAL an eminently Reliable Guide on all the important Practical, Scientific and other Subjects intimately connected with the business of those whose interests it zealously advocates. As a FAMILY JOURNAL it is eminently instructive and Entertaining—being so conducted that it can be safely taken to the Hearts and Homes of people of Intelligence, taste and discrimination. It embraces more Agricultural, Horticultural, Scientific, Educational, Literary and News Matter, interspersed with appropriate and beautiful Engravings, than any other Journal, rendering it the most complete AGRICULTURAL, LITERARY AND FAMILY NEWSPAPER in America.

For Terms and other particulars, see last page.

AGRICULTURAL

AGRICULTURAL COLLEGES.

That the farmer, in order to enjoy and successfully follow the duties of rural life, should be an educated man, is a truth too obvious to need demonstration. Whether we look at those countries where the agriculturists are the most intelligent, or whether we examine the nature of the subject to which the practical farmer must give his attention, we are alike led to the same conclusion. Wherever a high degree of intelligence is associated with agriculture, there the agricultural resources of a country are most fully developed; and those who have studied most thoroughly the sciences involved in agricultural practice are most ready to admit that they are very ignorant of much that it is of the highest importance for the farmer to know.

These facts have given origin to the desire to found Agricultural Colleges, and various attempts have been made to found them all over the civilized world. Germany has taken the lead in this matter. Notwithstanding the fact that she has nearly fifty of the best Universities in the world, and is supplied with Polytechnic Schools, Industrial Schools, and Schools of Mining and Engineering in abundance, yet all these could not afford the requisite education for her agriculturists, and she has founded, and now has in successful operation, over one hundred Agricultural Schools, Chairs, and Colleges of various grades; and, in addition, she has a large number of investigation stations, where salaried professors are making agricultural investigations upon the fattening qualities of different kinds of food, the influence of various agents as manures, temperature, &c., upon plants, and all other questions having a direct or indirect scientific bearing upon agricultural practice. France has three first class Agricultural Colleges, in addition to over fifty smaller Agricultural Schools and several Veterinary Colleges.

England, Ireland, and Scotland all have Agricultural Schools, Colleges, and Agricultural Chairs, the most important of which is the Royal Agricultural College at Cirencester, in the south of England. Norway, Sweden, and even Russia, are inaugurating systems of agricultural education, so that he who is ignorant of the necessity for agricultural education is not only ignorant of what the civilized world is doing, but is, if an agriculturist, most deplorably ignorant of what he is doing himself.

America has thus far shown her interest in agricultural education rather by what she has attempted to do than by what she has done. A number of attempts have been made to found Agricultural Colleges and Agricultural Departments in other Colleges, and yet very few have been so far successful as not to break down entirely under the pressure of events during the last four or five years. Commencing at the north-east we find the Agricultural Lectures at Yale College, which started so successfully last year, have been suspended for the present. The agricultural interest of Massachusetts, although it has led to much talk about a State Agricultural College, has not yet developed one. Our own State Agricultural College, at Ovid, has temporarily suspended operations—its President, Gen. PATRICK, having taken up arms in defence and maintenance of "the Union, the Constitution and the Laws." Though closed for the present, and a part of the College property offered for sale, we trust the institution will be re-opened—as is designed—at the close of the war, and the experiment fully tested. Surely if Agricultural Colleges are necessary and feasible in this country, the Empire State ought not to be behind in such an enterprise.

The Michigan Agricultural College, at Lansing, established by act of Legislature, in 1855, after varied experiences, and encountering a great many difficulties, is still laboring under some disadvantages, we believe, though it is hoped it will prove an eminent success. Michigan is one of the best Agricultural States in the Union, and its farmers are sufficiently intelligent to appreciate such an institution. We trust it is destined to endure long and accomplish much in behalf of Agricultural Educa-

tion. Will not some of our Michigan friends—say the Secretary of the State Agricultural Society—advise our readers as to the condition and prospects of the College? We have received no definite information relative to the institution—not even a catalogue—for many months.

The Iowa State Agricultural College and Farm is not yet in a condition to admit students, and there is not much prospect of its making any more progress until the close of the present rebellion. We know little as to the details of its plan or proposed management, yet should be pleased to receive and impart information on the subject.

The Maryland Agricultural College, located ten miles from Washington, D. C., is in successful operation, but its course of instruction does not essentially differ from that of ordinary colleges—the classics forming the leading studies, and the sciences having a subordinate position, the students taking no part in the manual operations of the farm.

In Pennsylvania the friends of agricultural education have been more successful. They have secured and judiciously expended about \$200,000 upon a farm of 400 acres, and in erecting Farm and College buildings. The College buildings cover an area of over 19,000 square feet, and are six stories high, affording ample room for over 300 students. The course of study extends through four years, and students, on graduating, take the degree of Bachelor of Scientific and Practical Agriculture (B. S. A.) This College has recently entered upon its fourth annual session. From its last Annual Catalogue, we learn some interesting facts relative to this institution, which is known as the *Farmers' High School*. Its terms of admission are \$400 for ten months, including board, washing and tuition. The students are required to perform three hours manual labor daily, and by means of this all the work on a farm of 400 acres, including a garden and nursery, is performed. The institution is located in Center County, near the geographical center of the State. The address of the President, Dr. EVAN PUGH, is Farm School, Pa.

—We have thus given a synoptical statement of the supposed present condition of the principal institutions for Agricultural Education in this country—subject, of course, to correction by parties interested, if any errors have been committed. Our article will, to some extent, answer the various inquiries we have received relative to the different institutions, and perhaps also prove of interest to agriculturists generally.

THE MANUFACTURE OF BUTTER.

PERHAPS there is no product of the farm injured so easily by a little mismanagement as butter. Every thing may be of the best quality, yet a little want of care, or even the greatest care misapplied, will not only depreciate the value of the product, but make that which in perfection is one of the greatest luxuries we enjoy, offensive to almost every sense. We will not undertake to make a calculation, or even to guess how great a proportion of the butter produced in the State, or in the country, is utterly unfit for the table, but those who have to depend for their supply upon purchases in cities and villages, know how difficult it is to obtain even a tolerable article. Although we have much butter of excellent quality manufactured in this State, we have no doubt the value of the whole is depreciated at least two cents per pound by the great quantity of an article of inferior quality thrown upon the market, for the poor is often sold at four or five cents less than the market price of a good article. The census of 1860 shows about 80,000,000 pounds of butter made in the State. Supposing the quantity has not increased during the last twelve years, if our premises are correct, the loss resulting from the manufacture of poor butter to the State of New York is \$1,600,000 each year, sufficient, it will be admitted, to make this matter one of great importance to every friend of agriculture, to every lover of his country and good delicious sweet butter. Perhaps no country in the world, of its capacity, produces as much good butter as the world-renowned "green isle," and we therefore give a very interesting article on Butter-Making, from the *Irish Farmer's Gazette*, which we know will be perused with profit:

The first essential, in either case, is a proper dairy or milk-house; and when we consider the abominable manner in which milk is frequently kept in dwelling-houses, we cannot feel surprised that there is so much good milk annually wasted in making atrociously bad butter. The milk-house should be sufficiently roomy, and fitted up so that it can be easily kept clean, and perfectly dry. For this purpose, smooth stone is the best material. Ventilation is likewise a necessary point in a dairy, and it must be so arranged that the milk-room shall be cool in summer, and yet kept at a sufficiently high temperature during winter, which should never be below 50° F. The average temperature of Mr. Horsfall's dairy is 52° to 56°; and he is now recognized as a standard authority on many points of dairy management.

Earthenware dishes are much better adapted than wooden ones for holding milk, because the latter require much more labor in keeping them clean, and some dairy maids are apt to be negligent on this point. Cleanliness—extreme cleanliness, in

fact—is all important in dairy management; for the least mustiness in mill vessels will taint the milk, and injure the butter. The churns must be thoroughly scalded after each churning, and kept clean, sweet, and dry.

Butter is made either solely from cream or from the whole milk; that is, the cream is not separated from the milk, in the latter as in the former case, but both are kept and churned together. There is a difference of opinion as to which mode produces most butter. We would remind those who are not accustomed to the latter method, that they must not attempt to churn the whole milk while it remains sweet, otherwise their labor will be lost, for it will yield no butter; the whole milk must be kept until it has become sour, when if all other points are equally attended to, as good butter will be produced as from cream alone.

Supposing the cows to be all milked—and this must be thoroughly done, for the last milk which can be drawn from the udder is the richest—then the milk is poured through a milk sieve into the dishes, so as not to be more than two inches in depth; at the same time, four to six inches is more common. Cream will not rise when there is a considerable depth of milk placed in the dish, and some people do not allow it to rise more than one inch. It also rises sooner in warm weather than in cold, and for this reason it must be skimmed sooner when the weather is warmer than usual. In ordinary cases, the cream should be skimmed about 20 to 24 hours after the milk has been put into the dish; in warm weather taking it off somewhat sooner, and allowing it to remain a little longer in cold weather. As the cream is skimmed, it is put into an earthenware jar, the top of which is covered with a piece of muslin, in order to prevent flies or dust getting into the cream, while it admits air. As additions of cream are made to that in the jar, the whole should be thoroughly stirred and intermixed together, and the contents should not be allowed to remain longer than three or four days without being churned.

When the whole milk is churned, it is strained, as milked, into milk dishes or coolers; but a greater quantity is put into each dish than is done when the cream is to be taken off. In the north of Ireland, where churning the whole milk is a prevalent practice, the milk is strained into a jar or "crock," successive milkings being added until the jar is full, but avoiding putting in new milk just before churning; that is, suppose the churning takes place in the course of the forenoon, the morning's milk is not added to the contents of the crock which are to be churned, but put into a fresh crock, and becomes the beginning of another gathering. This system, however, is not so good as keeping each milking by itself, so that the warm and cold milk is not mixed together. The frequency of the churning will partly depend on the weather, but the whole milk ought not to be allowed to remain longer than three days in ordinary cases, or, perhaps, four, without being churned; and, in warm weather, it may be churned in two days from the time the first of it was taken from the cows.

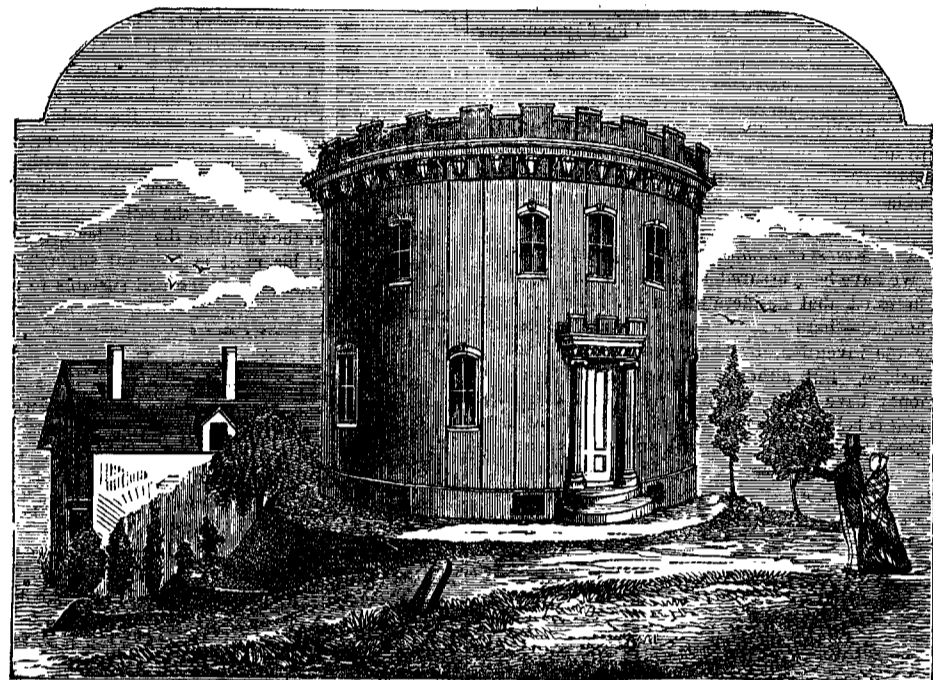
In large, and even moderate-sized dairies, the churns are driven by power, which is preferable to manual labor. Hot water is often added to milk or cream, to bring it up to the proper temperature for churning—say 52 or 53 degrees; but this is not a good practice, and where an increase in the temperature is necessary, it is better to acquire it by putting the churn containing the milk or cream into a tub filled with a sufficient quantity of water to bring the contents to a proper state. During the process of churning, the temperature will rise to 56 or 58 degrees; but it is requisite that attention be paid, so that it may not rise much higher than that point, otherwise the butter will be injured. When whole milk is churned, it will stand, however, a higher temperature than cream. Rapid churning is not desirable, and over-churning is equally bad; but the best medium will be found when it takes an hour and a quarter of steady churning, in ordinary weather, to produce butter.

ESSAY ON UNDERDRAINING.

[The following Essay was read by Mr. R. J. COLLINGS, at a meeting of the Farmers' Club of District No. 3, York, N. Y. It met with such favor that a Special Committee was appointed to request its publication in this journal, and in so doing the Committee write:—"The plain and practical manner in which the subject is presented—the simple but forcible A B C style of the whole paper, of which we have too little in these matters—induced the Club to solicit a copy for publication in the RURAL NEW-YORKER. It is hoped that it will be convenient for you to gratify our desire in this matter; and if by so doing it will be productive of good beyond what its author intended, it perhaps will not be asking too much."]

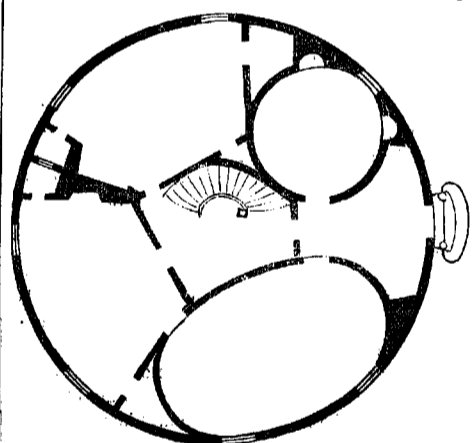
GENTLEMEN OF THE FARMERS' CLUB:—The subject you have selected and assigned to us for an essay, is one worthy of an abler mind and readier pen than we possess. To set forth the Advantages of Underdraining, to make apparent the great necessity for it, and, if possible, excite such an interest in it as to induce our farmers to take hold of the matter in earnest, would be a work worthy of all effort. But like all other undertakings that require earnest effort and hard labor, especially if it can be put off for a time, farmers are slow beginning, and imperfect of performance.

In the consideration of the subject, we will propose a few of the questions that would naturally



PLAN OF A CIRCULAR HOUSE—ELEVATION.

In a round house a greater space may be enclosed by a given amount of wall than in any other form, and from this fact some have argued that this is the most economical shape for a building. This is not true, because circular is more difficult and expensive than square work, and a house built in this form will be found quite costly.



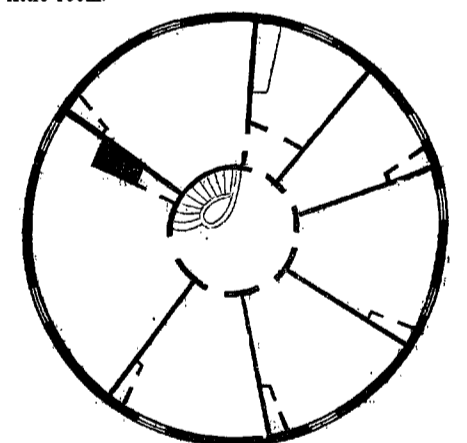
GROUND PLAN.

In the description of the accompanying perspective view and plans of a house built at Somerville, Mass., which we take from "A Manual of the House," it is stated that the cost was much less than that of a square house built in the ordinary way, but we cannot see how the saving was made, unless in the item of labor and timber for framing, the walls being made of plank sawed on a circle of forty feet, the diameter of the house. We have seen several octagon houses and one round house, and cannot say we are pleased with their appearance, as they lack that comfortable, cosy look, so desirable for a family home. Some, however, are much pleased with their effect, and all tastes should be accommodated as far as possible.

This circular house, in many respects quite orig-

inal in its plan, was built some years ago by ENOCH ROBINSON, Esq., at Spring Hill, Somerville. No timber was used in its construction. The walls are made of plank, sawed on a circle of forty feet, (the diameter of the house,) and nailed together, one above the other, in regular courses. The windows are made of four large panes of glass, in a single sash, which slides up into the wall, entirely out of the way. The inside blinds are arranged in the same manner.

The oval parlor is twenty-four feet long by fifteen feet wide. The circular library, opposite, is thirteen feet in diameter, leaving a fine front entry between these two curves. The kitchen, next the circular library, has a slate floor and walls of varnished white-wood. Between the kitchen and the large dining-room is the chimney, and the kitchen and dining-room closets, so arranged as to occupy very little room.



SECOND FLOOR.

On the second floor are seven chambers, two of them quite large, all opening into a pleasant rotunda, thirteen feet in diameter, beneath the central sky-light.

arise in the mind of an intelligent inquirer, and endeavor to answer them by facts, ascertained by observation and experience. The first question will be—

Is it necessary?

In answer, we say, it certainly is. Our farms are Nature's laboratory. We may with as good reason expect the chemist to perform his most delicate experiment with his laboratory submerged, as nature to produce a crop of wheat when the soil is filled with cold water. None of the grains we cultivate, will make any growth when the temperature of the soil is below 45° Fahrenheit, nor will they send roots into the subsoil when its temperature is below this, however warm the soil may be above. No grain or grass will produce a top without roots; for this reason we conclude that until the temperature is raised to the point at which growth commences, we can have no crop; but this cannot be easily done when the soil is filled with water. It must be admitted by all that our farms are more or less "wet." Winter crops will freeze out; Spring grains will turn yellow in spots, and produce little or nothing on those parts of the field; the land will heave and destroy the clover.

The cause of this excessive moisture on the surface is this:—Nearly all of our cultivated land in this section rests upon a subsoil of clay, slate, or gravel hardpan, all of which are impervious by water; consequently the moisture which falls from the clouds or descends from higher land, that sinks below the surface, has to be removed from the soil by evaporation. It is true a large proportion can be prevented from sinking into the soil by water furrows, and other means of surface draining, but after the water has settled below the surface, evapo-

ration has the main part of the work of removal to do. But it is a tedious process. It can only go on when there is an abundance of heat; and here a loss is sustained, for the heat which is expended in drying the soil, would germinate the seed or start the roots of the grass, if the soil could be dried by other means. Experience proves that underdraining is the means to employ.

2. Will it pay to underdrain?

We can answer this question more satisfactorily by ascertaining the results it produces, and the expense necessary to do it. If it removes the surplus water, thereby drying the soil, it is a great advantage. A well-drained field has a growing season two weeks longer than an undrained one, lying side by side. Instead of waiting for the evaporating process, the first warm day of spring finds the soil of a drained field in a condition to begin the operation of growth; and all through the summer, after a shower or wet spell, growth is immediate, whenever there is sufficient heat. Again, in the fall, grass will continue growing, or corn ripen, after the soil of an undrained field has become filled with water, and the temperature reduced so low that the growth of plants is stopped.

If we can plow a field one week earlier than our neighbor can plow his, that gives us a week the start of him all through the working season; while he is plowing, we are sowing, and are ready for the next job in order so much the sooner. Having made a good start, we are able to drive our work, and do it well, instead of being continually driven by it, and for this reason unable to do justice to anything. It is a fact admitted by all farmers, that a crop put in when the land is in good order, is not only done with less work, but can be safely counted

HORTICULTURAL.

SPRING AND SPRING WORK.

The season here is unusually late, the snow has not all disappeared, and spring work has not yet commenced, as it is only in dry and warm situations that the ground can be worked.

Those who design to plant trees or shrubs should lose no time in forwarding their orders to the nurseries, for neglect now will cause the loss of a year.

Hot-beds for very early vegetables should have been started last month; but as a general rule those who have little experience in their management will find the middle of April sufficiently early.

The early hardy vegetables, like Lettuce and Peas, if not already sown, should be as soon as possible.

It is not best to work the ground too early. The frost leaves it light, and it should not be worked or trampled by the feet until it is so dry that it will not pack.

PRESERVING FLOWERS.

If we could dry our summer flowers so as to preserve their form and color for years, we would certainly accomplish a very desirable object.

"The formation of bouquets, head-dresses, and table ornaments, composed of flowers dried so as to retain very nearly their natural appearance, has of late constituted at Erfurt, and other continental towns, quite a new branch of industry.

"The most successful experiments in drying plants, so as to preserve their natural colors, were those of Monty, published in 1772.

"About fifteen years ago, M. Stanislas Martin made known, under the name of embalming, a process in which dried sand was also employed; but he did not mention all the precautions which were necessary to be taken in order to ensure success.

"At the Universal Exhibition in Paris in 1855, M. Ketz Swartz, a German, exhibited flowers admirably dried; but he, too, did not publish the details of his process.

THE PHLOX.

THERE is no class of flowers more interesting and more worthy of attention than the phloxes. There are so many species, and such an almost endless number of varieties, that the garden may be made gay with their varied colors, from early spring until autumn's frosts.

But it is the Perennial Phloxes of which we wish particularly to speak, as they are too much neglected by our amateurs.

There is an early class that flowers in May and the first part of June, which are valuable on account of their early flowering and their brilliancy, though inferior to the summer and autumn varieties.

The Phlox is an American plant, and grows in the greatest abundance in the fields and on the prairies of the West.

The bottom of the box was made to slide in grooves, so that it could be easily withdrawn; but a wire grating placed immediately above the movable bottom remained fixed.

"The method now pursued in the drying of flowers, in Germany, as described in the Deutsches Magazin, is as follows: Fine sand, say silver sand, is washed till the water passes off perfectly clear.

"With a little experience it is easily known when the plants are perfectly dry, by tapping the box. The latter is then placed in a slanting position, and the sand poured out so as to admit of the specimen being very gently removed.

"From the above it will be seen that this new process about which German, English, and even American periodicals are making so much fuss, is neither more nor less than that described by Monty as far back as 1772.

OSAGE ORANGE HEDGES.

MANY fall in attempts to grow the Osage Orange from seed, from want of a little knowledge.

"When the plants can be bought at reasonable rates, we would recommend purchasing them, rather than undertake to raise plants; for it is attended with a great deal of trouble, and often results in failure.

indebted to European florists for our most beautiful varieties, and particularly so to the French.

Our engraving shows a new French flower, named Julia Roussel, which is represented as dwarf in habit, growing about two feet high, very round, thick petaled, white, with a large crimson eye.



We cannot do the lovers of flowers a better service than to advise them to obtain at once a good assortment of seeds of the annual Phlox, and plants of the perennial varieties.

keeping the temperature as even as possible. The other, by not placing in too large a bulk. The seed should also be frequently stirred during this process.

The soil, for the reception of the plants in the hedge row, should also receive a preliminary preparation in the fall.

The planting will next require your attention. There are three ways that this can be accomplished.

Our fashion of building houses within a few feet or, at most, a few yards of the public road, cannot be defended on the ground of good taste or superior economy, if, indeed, it can on that of greater convenience.

THE DOOR-YARD.

Our fashion of building houses within a few feet or, at most, a few yards of the public road, cannot be defended on the ground of good taste or superior economy, if, indeed, it can on that of greater convenience.

majority of houses now are, the appearance of a house so situated would be accounted brazen, vulgar, tavern-like and disagreeable.

Generally, the dimensions of our door-yards are such as to admit of nothing more in the way of ornamentation than a single row of trees, stretched alongside the fence for shade, with the addition of a few vines and shrubs.

But the violation of good taste in the location of private houses so near the public street, is not the only evil effect of American fondness for publicity; there is an important moral consideration connected with the prevailing fashion of building in near neighborhood to the highway, that ought not to be overlooked.

If the proposal to leave a larger space of ground between the house and the highway be met by the objection that, if planted to ornamental trees, &c., it would be little better than waste land, so far as deriving any profit from its use is concerned, we reply that it is capable of being made highly ornamental, and at the same time yield a greater profit than any other equal piece of land on the farm.

Strictly ornamental grounds are not necessary to give an air of nobleness and refinement to a place. Stately trees, and smooth, grassy lawns, and gay flower gardens, are all desirable embellishments to a dwelling; but it is in the power of even the humblest proprietor to secure a very good substitute for these.

South Livonia, N. Y., 1862.

Inquiries and Answers.

"FLOWER POTS WANTED.—You have introduced to your numerous readers a great many beautiful flowers.

CABBAGE WORM.—MANURE FOR POTATOES.—Can any of the correspondents of the RURAL give a remedy for a species of worm or maggot that is so detrimental to the growth of early cabbage plants?

PRUNING GRAPES.—I have read your valuable paper for two years or more, and have read several pieces concerning the culture of grapes and the trimming, &c., but have never yet seen the time stated when to trim.

UPLAND CRANBERRIES.—(M. G., Canajoharie, N. Y.)—Try a few plants. We have never seen a good plantation, nor have we tried growing cranberries on dry ground, therefore cannot speak from experience.

POPPING CORN.—I wish to inquire through the columns of the RURAL which kind of corn is best for popping; what time it should be planted, and what soil is best to raise it on?

A long-eared, cream-colored variety, called the Boston Popping Corn, is the best we have ever used. It pops well, is quite productive, and the only kind liked by dealers. There may be better, but we have never found it.

PROTECTING RADISHES FROM THE FLY.—I saw an inquiry in a back number of the RURAL for the best means to protect radishes, &c., from the fly. My plan is simple, and by this means I have earlier and better garden radishes than any of my friends.

CRANBERRY CULTURE.—As I am in receipt of letters of inquiry in regard to cranberry culture, I would like, with your permission, to answer them through the RURAL.

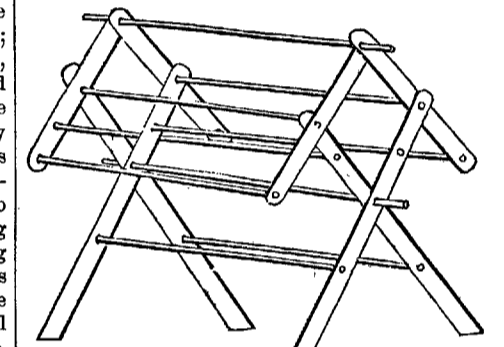
What constitutes a vine? This question would probably be answered differently by different persons; but vines that I transplant are constituted of a runner, from one to four feet long, with numerous branches and roots.

In your reply to L. S. E., in the RURAL of March 22d, in regard to the preparation of the soil, you say it should be plowed, harrowed, &c. This is the proper course where it can be practiced, but there is a great deal of land which is admirably adapted to the cranberry, which will not admit of teams being driven upon it.

Domestic Economy.

CONVENIENT CLOTHES-BARS.

EDS. RURAL NEW-YORKER:—I noticed in your last volume two plans of clothes-bars, and thought it might be acceptable to send a description of a pair which I have lately made and found to be very neat and convenient, and any one who can use a plane and auger can make them.



The bars are all two inches wide by one inch thick. Four bars 3 ft. 11 in. long, and four bars 1 ft. 11 in. The rods are dressed out one inch square, and of the following lengths:—Four rods 4 ft. long; two rods 4 ft. 2 in. long; two rods 3 ft. 10 in. long; one rod 4 ft. 3 in. long, for the center, to project three inches at one end; another rod, for the top, 4 ft. 4 in., and to project two inches, in order to receive the piece shown in the figure, to regulate the height.

HOW TO MAKE CIDER WINE.—J. H. KECK, of Macon Co., Ill., gives the following method in the Country Gentleman:

Take pure cider, made from sound, ripe apples, as it runs from the press, put 60 pounds of common brown sugar into 15 gallons of the cider, and let it dissolve; then put the mixture into a clean barrel, fill it up within two gallons of being full, with clean cider; put the cask into a cool place, leaving the bung out for forty-eight hours; then put in the bung with a small vent, until fermentation wholly ceases, and bung up tight, and in one year it will be fit for use.

PRESERVING HAMS AND SAUSAGES.—In answer to an inquiry from C. S. MORLEY, of Ripon, Wis., in reference to hams not sufficiently salted to keep during the summer, I would suggest the following:—Cut them in slices ready for the table, fry them, and season if necessary; then pack them in stone jars, and cover them with hot lard.

A GOOD LINIMENT FOR MAN OR BEAST.—One and one-half pints linseed oil; two ozs. oil origanum; two ozs. hartshorn; two ozs. turpentine. Shake well before using. Divide the linseed oil in two parts, add origanum to one part, then put the hartshorn with the other part, then put both together and add turpentine, and it is ready to use for sprains and bruises.

CROCHET SHAWLS.—Will some of the RURAL's lady friends please give, through its columns, some information about crochet shawls? How much double zephyr will knit one, and what number of skeins of each shade?—CLAYTON, Iowa City, 1862.

BRIGHT RED FOR FLANNEL.—Will some of the RURAL's dyeing subscribers inform me how to color a bright red on sale flannel, and oblige—MRS. G. B. JOHNSON, Palermo, Oswego Co., N. Y., 1862.

BROWN ON STRAW.—Will some one, through the columns of the RURAL, inform me how to color brown on straw?—S. J. D., Venice, N. Y., 1862.

[SPECIAL NOTICE.]

A RELIABLE CONCERN.—Reader, we can assure you from personal knowledge that D. E. DE LANE & Co.'s Chemical Saleratus can be relied on, as being perfectly pure, healthy, and uniform in its results.

Ladies' Department.

[Written for Moore's Rural New-Yorker.]

DREAMS.

BY ANNIE M. BRACE.

O, BEAUTIFUL dreams, how ye come and go
Over the spirit, we cannot know;

But sweet it is, when the cares of day,
By the Angel of Sleep, have been banished away

O, beautiful dreams, ye are gifts of love
To the pure in heart from the Father above;

Fond voices sweet that are hushed for aye
From the weary paths of the restless day,

And so may it be when the last long sleep
Shall settle above me in calumnes deep;

[Written for Moore's Rural New-Yorker.]

SECOND-CLASS FEMALE WRITERS OF FICTION.

THE number of tales evidently written with
a tacit understanding on their author's part that such
imaginings are but beings of a breath, is not more

But oftentimes, while Appearance is asserting one
thing, Reality, in the author's mind, is living out the
opposite; and we may be sure, for multitudinous

To such women the consequences are most sad.
Let none suppose that the fictions written by them
are an author's effortless play. On the contrary,

[Written for Moore's Rural New-Yorker.]

IS IT WRONG?

POOR SUSAN, sorrow hath never before laid so heavy hands
upon her. She prays daily for that which mortals have no

ALAS, there are many such in our land—many
who are hopelessly mourning over the utter ruin
and desolation of the heart's fairest prospects—

Earth's varied scenes of beauty attract not their
eyes, her sweetest music-strains charm not their
ears, her fleeting joys and pleasures allure them

Only on the bosom of the Infinite is there perfect
rest; only in the arms of His love can the mourners
of earth find the sympathy and consolation which

We pray for life and life's daily blessings; then
why not for its last and greatest blessing—its
crown? Is it wrong to pray for death?

will look with pitying and forgiving eyes upon his
suffering earth-wearied children, and at last grant
them the boon they so fervently ask, "Even so,

[Written for Moore's Rural New-Yorker.]

JUDGING AND BEING JUDGED.

ALL the world should not be judged by the few
with whom we come in daily contact. If our hus-
bands, or wives, are disagreeable, or unreasonable,

How few people there are who are qualified to
live whole lives, peacefully, together. Or if they do
not quarrel, there is no love, and each heart is

BY-GONES.

"DEAR me! If I could only live my life over
again, I wouldn't be where I am this hour!" sighed
Mrs. John Turner to herself, as she slipped the

And Mrs. John Turner resumed her stocking,
and continued her lamenting—a vague, weak, indefi-
nite sort of lamenting, which did not have its root

Dear reader, it is folly and nonsense to waste your
life in vain regrets over might-have-beens! Of
course, there's no denying that you ought to be a

[Written for Moore's Rural New-Yorker.]

BE HAPPY AS YOU ARE.

WIFE, and mother, are you tired, and out of
patience with your husband's and your children's
demands upon your time and attention? Are you

The most important lesson of life is to know how
to be happy within ourselves, when home is our
comfort, and all in it. Do not refine away happi-

Choice Miscellany.

[Written for Moore's Rural New-Yorker.]

WORKING FOR PAY.

BY KATE WOODLAND.

THE mortals of earth are all working for pay;
The youthful and aged, the sober and gay,

The Miser is working for glittering pay,
And he counts o'er his treasures and hoards them away,

The Belle, who rejects in flounces and beaux,
Gets the pay that she works for as fast as she goes;

The Patriot Soldier, who looks for no pay,
To garland his brow, is yet working for pay,

The Mother, who toils for the child of her love,
Is content if he keeps presiding over his door,

[Written for Moore's Rural New-Yorker.]

LEAVES FROM MY JOURNAL.

THE BATTLE-FIELD.

THE battle is over, the fierce conflict ended, and
night, silence, and death brood over the field which
a few, short hours ago swarmed with countless

The pale moon, which is now smiling so calmly
upon me, smiles, also, upon that battle-field; and
the bright stars hold their holy vigils there as here.

The news of the "great battle" has spread far
and near with lightning speed, and who, save those
who experience it, can imagine the darkness of the

The little vexations and minor miseries of life
can only be met with patience and philosophy.
They can't be "put down" like an insurrection,

"There is a remedy or there's none;
If there is one, try and find it;
If there isn't, never mind it."

THE BEST LEGACY.—The most precious legacy
that a parent can give to a child, is that throughout
all its after life it should, in connection with every-

There are miseries which wring the very heart.
Some wane even food; they dread the winter. Others
eat forced fruits; artificial heats change the earth

was the most danger there was he found, and they
appeal to my pride to stifle my wild grief, and think

Oh! how little they know the human heart,—a
mother's heart. What has it to do with pride when
its best affections are concerned? Pageantry, pomp,

"Oh, Father, deal gently with a mother's broken
heart; let me not question the wisdom of Thy
decrees; teach my rebellious lips to murmur, "Thy

Oh! young, betrothed maiden, thy slight form
drooping with its weight of woe, in the shadowy
depths of thy dark eyes, burdened with unshed

[Written for Moore's Rural New-Yorker.]

WHO ABIDES?

THE worldly man loves the world. That is the
object of his affection; but that is changing and
perishing; the world passeth away. The Christian

Oh! pale, pale face! Oh! helpless hands;
Sweet eyes by fruitless watching wronged,

Yesterday, they say, a field was won,—
Her eyes ask tidings of the fight;

In the present great national crisis, our women
should teach themselves the bitter lesson of life,
"to suffer and be strong." Even now, many are

My heart is full of deeper sadness, and my tears
fall like rain, when I think of one who "went forth
from among us to fight, bleed, and die, if need be,

Who bent above thee whispering, "Let me kiss
him for his mother?" Far from home and friends
he died, and found a lonely grave among strangers;

THE TRUE MEASURE OF LIFE.
LIFE is measured by quality, not by quantity.
Not how long, how easy, how tranquil, how golden

GRACE, mercy and peace be with you. I am
well, and I verily count more of the sufferings of
my Lord, than of this world's luster and over-gilded

GOD'S CARE.—"I was once called," says Mr. Jay,
"to attend the dying bed of a young female. In
answer to my inquiries, she replied, "I have little

Sabbath Musings.

[Written for Moore's Rural New-Yorker.]

SYMPATHY.

BEAR ye one another's burdens.—Gal. 6: 2.

Of all divine commands the gospel gives,
None hath more deep import than this, for none
So great and good but they may bid their hearts

Husband, who hast the peace and joy of her
Whom thou hast sworn to love, in thine own hands,

Sister and brother, in your childhood's home,
By love surrounded, still we know that youth
Hath its own griefs and cares till it hath learned

Neighbor, in these within your midst but one
Sickness and want hath sorely visited;

Christian, striving by the aid of prayer
To gain the victory over sin, and gain
A fadeless crown above, thy heart is not

[Written for Moore's Rural New-Yorker.]

WHO ABIDES?

THE worldly man loves the world. That is the
object of his affection; but that is changing and
perishing; the world passeth away. The Christian

The love of the Christian, in opposition to the lust
of the world, abideth forever. If by it we under-
stand the inordinate desire which we have for these

THE TRUE MEASURE OF LIFE.

LIFE is measured by quality, not by quantity.
Not how long, how easy, how tranquil, how golden
bright, but how much, and in what kind, is the ques-

COMFORT AND COUNSEL.

GRACE, mercy and peace be with you. I am
well, and I verily count more of the sufferings of
my Lord, than of this world's luster and over-gilded

GOD'S CARE.—"I was once called," says Mr. Jay,
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LIST OF NEW ADVERTISEMENTS.

Portable Steam Engines - A. N. Wood & Co.
New Seed and Plant Catalogue - McIlwain Bros.
Garden and Flower Seeds - E. D. Hallock.

SPECIAL NOTICES.

Brown's Bronchial Troches for Cough.

The News Condenser.

The Tennessee river has overflowed its banks.
Pope Pius is again reported to be in poor health.
The Hudson river below Albany is free from ice.

The Baltimore and Ohio railroad cars now run through to Wheeling.
Peter Roselle, of Oswego, is 100 years old. He is still hearty and lively.

The journeymen machinists of Buffalo have struck for an advance of wages.
Gen. Beauregard appeals to the planters for their bells, to be cast into cannon.

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POSTSCRIPT.

Surrender of Island Number Ten - The Rebels abandon the Tennessee Shore Batteries - Drifted, Baggage, Supplies, and Sick, Deserted.

We have just learned by telegraph that the steamer Alps arrived at Cairo at 8 o'clock this morning, (Tuesday, 8th), bringing Second-Master Lord, of the flag-ship Benton, with dispatches from Commodore Foote, announcing the surrender to him, at midnight, of the entire position of the rebels, including men, guns and transports. The number of prisoners taken is not yet known, nor the amount of ordnance and stores.

From St. Louis, Gen. Halleck has just telegraphed the War Department that Island No. 10 was abandoned by the enemy last night, leaving all their artillery, baggage, supplies, and sick.

Publisher's Notices.

NEW QUARTER - NEW SUBSCRIBERS!

As a new Quarter of the RURAL commenced last week, NOW IS THE TIME TO SUBSCRIBE! Agents and friendly subscribers are requested to present the claims and merits of the paper to their neighbors.

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THE CATTLE MARKETS.

NEW YORK, APRIL 12 - The current prices for the week at all the markets are as follows:

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THE WOOL MARKETS.

NEW YORK, APRIL 12 - Fine Native Fleeces are in moderate request, pending an auction sale announced for the 10th inst., sales of 7,000 lbs at 45¢ per lb for medium to fine grade.

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THE NEW LUTETIA - True Bonop.

True Bonop Lettuce, a most excellent variety of vegetable, especially adapted for the table, and of great beauty in its habit of growth.

CHOICE FLOWER SEEDS. We have just imported from Europe a splendid collection of the rarest FLOWER SEEDS, comprising upwards of 100 varieties of all sorts that thrive best.

MARLBHEAD CABBAGE. MARLBHEAD CABBAGE - Stone-mason (abbage) is the standard Cabbage in Boston Market, it is distinguished for its reliability for heading. The heads are very large, remarkably hard, and very sweet.

JAMES TERRY & CO., DRAPERS IN STOVES, FURNACES, COAL GRATES, Silver Plated Ware, Pocket and Table Cutlery and House Furnishing Hardware of every description.

GREAT BOOK FOR THE TIMES. THRILLING ADVENTURES AMONG THE EARLY SETTLERS. Drawn from the most eventful period of our Country's history and from the most authentic sources.

THE NEW MUSIC BOOK! BY LOWELL & WILLIAM MASON. A Collection of Vocal Music, Sacred and Secular, for Choirs, Singing Schools, Musical Societies and Conventions.

HUBBARD & NORTHROP, DRY GOODS, Nos. 69 & 71 Main St., Marble Buildings, ROCHESTER, N. Y.

IT WILL PAY - To buy your DRESS GOODS of Hubbard & Northrop.

IT WILL PAY - To buy your DRESS SILKS of Hubbard & Northrop.

IT WILL PAY - To buy your DOMESTICS of Hubbard & Northrop.

IT WILL PAY - To buy your LINENS of Hubbard & Northrop.

IT WILL PAY - To buy your TABLE LINENS of Hubbard & Northrop.

IT WILL PAY - To buy your BLACK SILKS of Hubbard & Northrop.

IT WILL PAY - To buy your SPRING PRINTS of Hubbard & Northrop.

30,000 ISABELLA GRAPES VINES, 2 and 3 years old, for sale at \$20 per 1,000 by M. D. FREER & CO., Watkins, N. Y.

FLOWER SEEDS! FLOWER SEEDS! I have now a full stock of the most desirable varieties of FLOWER SEEDS. I will send, post-paid, to any party for \$1.00 twenty papers select flowers among them each, superior mixed Asters, Balsams, and Stocks, as good as can be had in this State, (either worth all I ask for the package.)

SEEDS AT LOW PRICES, FOR SPRING OF 1862. J. RAPALJE respectfully invites the attention of the public to his prepared large and select stock of seeds, he has now in stock, and offers at the following:

200 bushels Early Kent Peas. 100 do Black Eye Marrowfat Peas. 50 do Red do. 25 do Champion of England do. 100 do Dwarf Blue Imperial do. 50 do Pearly do. 100 do Canada Creeper do. 50 do Strawberry, or Tom Thumb Peas. 100 do Top do. 200 do Potato Seeds. 100 do Timothy Seed. 50 do Clover Seed. 50 do Red Top Seed. 50 do Kentucky Blue Grass Seed. 25 do Orchard Grass do. 50 do Hemp do. 200 pounds Long Orange Carrot do. 250 do White do. 1000 do Turnip do. 1000 do Long Blood and Blood Turnip Beet Seed do. 1000 do Mangel Wurzel do. Also, a full stock of SUPERIOR GARDEN SEEDS. Parties who refer to the above, will please call and examine my stock before purchasing elsewhere. \$37 - All orders from a distance promptly attended to, and seeds shipped by railroad or Express, as directed. (1852-2000) J. RAPALJE, Genesee Seed Store, Rochester, N. Y.

PALETTING MILL - About 200 acres of land lying in the town of Fairport, Monroe Co. The soil is a sandy loam, and well watered. House nearly new and large enough for a small family. There is a young orchard on the premises. Price \$1,300; and a balance on long time. For further particulars address: W. H. STARR, East New London Nurseries, New London, Conn., March, 1862.

[Written for Moore's Rural New-Yorker] THE UNION FLAG.

ESS were born, the old thirteen, The Union flag waved high; And 'neath its folds our father's fought To conquer or to die.

The Story-Teller.

AN ANGEL IN DISGUISE.

BY T. S. ARTHUR.

INDLENESS, vice, and intemperance had done their miserable work, and the dead mother lay cold and stark amid her wretched children. She had fallen upon the threshold of her own door in a drunken fit, and died in the presence of her frightened little ones.

Though rough in exterior, Joe Thompson, the wheelwright, had a heart, and it was very tender in some places. He liked children, and was pleased to have them come to his shop, where many a sled and wagon were made or mended for the village lads without a draft on their hoarded sixpences.

five face, and full of a childish sweetness which suffering had not been able to obliterate. "Your name is Maggie?" he said, as he sat down and took her soft hand in his.

Wit and Humor. PRENTICEANA. HER FOOT.—Somebody says that New England, having patiently turned cheek after cheek to the buffeting of Southern arrogance, cannot be very seriously blamed now for returning the compliment with her gallant Foote.

Advertisements. HOWARD'S NEW COMBINED Reaper and Mower FOR 1862. THE ADVANTAGES OF THIS MACHINE. Over all others, as a REAPER, are its Durability, Simplicity and Lightness of Draught, being one-third less draught than any Reaper in Market.