The Daily Crescent.

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THE DAILY CRESCENT.

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TERMS OF THE CRESCENT.

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NEW ORLEANS:
MONDAY MORNING, MARCH 12, 1849.

PEARL DIVISION, No. 8, S. OF T.—This Division was organized at Temple Hall on Friday evening last by Grand Worthy Patriarch R. W. Powell, assisted by other officers of the Grand Division. There were forty-three applicants for the charter. Never have we seen so much enthusiasm displayed on a similar occasion. Although the hall was spacious, and large preparations were made for the reception of as many visiters as could have been anticipated, more than fifty brothers were compelled to abandon the idea of gaining admittance, in consequence of the immense crowd that filled the Hall. Harmony Choir, with its soul-stirring and inspiring music, contributed greatly to enhance the beauty of the ceremony. Fifteen new members were initiated.

PEARL DIVISION, No. 8.—Organized at Temple Hall March 9, 1849.—The following gentlemen were duly elected and installed officers for the present term:

M. Evans	W P	E. Ford	C
R. H. Wynne	W A	J. Ewing	A C
J. F. Smith	R S	J. K. Lane	I S
C. C. Miller	A R S	S. C. Satchel	O S
E. Davis	F S	Rufus L. Bruce	P W P
A. H. Eldridge	T		

New Orleans Board of Health—Cholera.

The Annual Report of the Board of Health for 1848, drawn up by Drs. Hort, Ker and Lemonnier, is published in the March number of the Medical and Surgical Journal, and contains the following remarks on the Cholera lately epidemic in this city:

"The large majority of the victims were unacclimated persons—immigrants recently arrived; citizens who might have transacted business for years in this city, but who were always absent during what is called the sickly season, and consequently unacclimated. Many negroes contracted the disease and died; but the climate of Louisiana is as obnoxious to negroes coming from other States as it is to the white race.

"We are not aware that an individual born in the city, and who has permanently resided here, contracted, or died of the disease.

"Some acclimated persons, however, fell victims to the Cholera; and so far as our knowledge of the facts extends, they forfeited their immunity by great imprudence and reckless neglect. In every instance where we have been able to ascertain the facts, there were premonitory symptoms acting from two to five days, during which time the disease could be easily controlled and arrested. In the state of collapse little could be done; one here and there might escape against all hope and all calculation—these were exceptions to the general rule. And may not the same be said of all the diseases peculiar to our climate? They all end *when fatal* in a stage of collapse. * * * *

"In conclusion, we do not affirm that the Cholera of 1848 was imported or that it was not imported; but we must say that we have not yet seen the shadow of proof of its importation. And, moreover, we see no reason, why, under the peculiar circumstances of the case, Cholera should not be engendered here as well as elsewhere; at least that form of it which prevailed in this city. It was little else than aggravated diarrhœa, which was fatal in a few hours after arriving at the stage of collapse, and analogous to our ordinary intermittents which occasionally pass at once into a similar stage of collapse, called congestive fever, cold plague, etc."

☞The Minden Iris thus notices one of the settlements in the parish of Claiborne:

"Flat Lick Settlement lies some twelve miles from Minden, more in the interior of the parish. It is supplied with a church-house, school-houses, a post-office, and a small mercantile establishment—though the citizens trade mostly at this place, this being the shipping point for their produce. Flat Lick Settlement is about as desirable a place to make a location in the country, as any portion of the parish with which we are acquainted. They have good society—are peaceable, orderly, well informed and enterprising people.

☞The people of New Haven are beginning to agitate the subject of supplying that city with water, after the manner of our larger cities.

A GIFT.—The students in the Life and Antique Schools in the National Academy of Design, in New York, have presented a silver pitcher to F. E. Prudhomme, the curator of the institution.

THE RISE.—The waters, which have so long been threatening us with an overflow, says the Plaquemine Sentinel of the 7th inst., seem to have declined that civility for the present. The river (and of course the Bayou) is at length falling. We understand that at the present moment the settlement called Indian Village, a few miles from here on the Bayou, is under water; and that the planters in that vicinity and Grosse Tête, have suffered immensely by the flood.

☞Kimber Cleaver, of Schuylkill county, has been nominated by the Natives of Pennsylvania as their candidate for Canal Commissioner.

FIRE AT BOSTON.—On Tuesday night, the 27th ult., a fire broke out in the third story of a house in Kilby street, occupied by Erasmus E. Pratt, dealer in needles; Geo. W. Gordon, mercantile agency, and Palmer, Gage & Co., dry goods jobbers; all of whom sustained considerable injury. Loss covered by insurance.

BISHOP OF TORONTO.—Rev. Mr. Larkin, an estimable Catholic clergyman from the city of New York, has just received intelligence of his designation by the Pope, as Bishop of Toronto, Canada West.

FIRE AT POUGHKEEPSIE.—The dye-wood mill and factory of Messrs. Gilford, Sherman & Co., at the upper landing, Poughkeepsie, was destroyed by fire, early on Saturday morning, the 24th ult. Loss between 20,000 and $24,000, which is covered by insurance.—*Albany Argus.*

☞Miss Abbey J. Hutchinson, of the celebrated vocal family, was married on the 25th ult., to a son of Dr. Patton, of New York city.

BRIDGING LAKE CHAMPLAIN.—Both branches of the New York Legislature have reported in favor of authorizing the Northern Railway Company to construct a drawbridge across the outlet of Lake Champlain.

☞The French National Assembly have decreed, unanimously, that "no employer shall be allowed to compel his men to work on Sunday."

☞The Cincinnati Nonpareil recommends Cassius M. Clay for a place in the cabinet.

SONGS FROM THE WOODS.

TO THE SPIRIT OF POETRY.

By MRS. C. E. DAPONTE.

They say that reason is not thine,
Nor yet philosophy's cold shrine.
They say the wise, the firm and strong,
Should never listen to thy song,
For those who yield to thy fond art—
Take sorrow to their trusting heart.—
It may be so sweet wayward child,
It may be that thy visions wild,
Thy dreamy moods, thy hours of light,
Make earth and mortals all too bright.—
Yet come with thy dissolving charms,
Of glorious tints, and glowing arms,
Encircling heaven, the earth, the sea,
In one wide clasp of sympathy,—
No solitude so dark but thou
Canst radiate it with thy brow.
O'er twilight woods thy whispering
A softer beauty still may fling.
The wild bird with his painted wing
Stills his own notes to hear thee sing,
Waves, stars and flowers, they breathe of thee,
And all thy silent witchery.
Then die not thou—still let me stand,
In the charmed circle of thy wand—
Fair spirit through this troubled brain.
Thou shinest in my hours of pain,
Mid wreck, and storm, and human strife—
Thou art the soother of my life—
And sighing, hoping, mid thy spells—
Serenest joy my bosom swells.

Appointments by the President,

By and with the advice and consent of the Senate.

Gustavus C. Cushman, of Maine, to be Consul of the United States for the port of Chagres, in the Republic of New Grenada, in the place of Leonard Jones, declined.

A. Hyatt Smith to be Attorney of the United States for the district of Wisconsin, in the place of I. W. Sutherland, resigned.

Marcus J. Gaines, of Virginia, to be Consul of the United States for the city and kingdom of Tripoli.

James L. Edwards to be Commissioner of Pensions.

Roger C. Weightman to be Major General of the Militia of the District of Columbia, in place of Walter Jones, resigned.

John Mason, Jr., to be Brigadier-General, vice Weightman, promoted.

Peter F. Wilson to be Captain of Infantry, Militia, D. C.

LAND OFFICES—*Receivers.*—Henry W. Palfrey, New Orleans, vice Oliver B. Hill, resigned....Rufus Hewett, Winamac, Indiana, vice A. L. Wheeler, resigned....Abner Gilstrap, Milan, Missouri, (new office).

Register.—Jacamiah Seaman, Milan, Missouri, (new.)

Justices of the Peace, D. C.—Peter M. Pearson, Franklin S. Myer, and Henry Haw, all of Washington.

Congressional.

[Telegraphed to the Charleston Mercury.]

WASHINGTON, March 3, 7 P. M.—In the Senate to day, Mr. Vice President Dallas delivered a very impressive and beautiful address upon the occasion of leaving the Chair.

Mr. Mangum offered a resolution complimentary to Mr. Dallas, for the dignity, ability and impartiality with which he had presided over the deliberations of the Senate, which was unanimously adopted.

Mr. Atchison, of Mo., was then elected President *pro tem.*

House.—The bill providing for the organization of a Board of Commissioners to examine and decide upon the claims of American citizens against the Government of Mexico, was read a third time and passed.

The Civil and Diplomatic Appropriation Bill was taken up in Committee of the Whole for the consideration of the amendments made by the Senate. They refused to concur in the amendment striking out the provision to abolish flogging in the Navy, by a vote of 99 to 43.

For the amendment providing for a temporary Government in California, the Committee of Ways and Means had proposed a substitute embracing the provisions of the amendments proposed in the Senate by Mr. Webster and Mr. Dayton.

Mr. Wentworth insisted on perfecting the Senate's amendment before a vote was taken on the substitute, and moved as an amendment to insert the Wilmot Proviso, which was lost—ayes 89, noes 96. The House then took a recess.

In the evening, Mr. Wentworth moved to amend by adding the 12th section of the California Territorial bill, extending the ordinance of 1787 over the Territory. The Chairman (Mr. Stephens) ruled this to be out of order; and upon an appeal his decision was sustained by the Committee—ayes 85, noes 84.

Mr. Schenck moved to strike out the words "west of the Rio del Norte," which was carried—ayes 93, noes 91.

Mr. Lawrence moved as a proviso to except the laws providing for the regulation of the coastwise slave trade, which was carried—ayes 91, noes 82.

Mr. Rockwell, of Connecticut, moved to limit the continuance of the law to six months after the termination of the next session of Congress, which was agreed to—ayes 96, noes 82.

Mr. Washington Hunt moved as a proviso that the laws of Mexico abolishing slavery should continue in force until altered or repealed by Congress, which was agreed to—ayes 95, noes 89. No further amendments being offered to the amendment from the Senate, the question was taken on the substitute proposed by the Committee of Ways and Means, which was rejected, only seventeen voting in favor of it. The question was then taken on the Senate's amendment as amended, and it was rejected—only one voting in favor of it. After a number of votes on minor amendments, the bill was reported to the House, and on the question will the House concur with the Committee of the Whole in striking out the amendment of the Senate (Walker's) it was decided in the affirmative—ayes 114, noes 100. The House then adjourned.

MARCH 4.—Congress adjourned this morning at 7 o'clock, after one of the most excited and stormy sittings in the history of our Government. During this prolonged session of twenty hours, all the Appropriation bills were passed upon the reports of Committees of Conference, with the exception of the Civil and Diplomatic bill. The Committee in that case reported, last evening, that they could not come to any agreement, and were discharged. The bill was then taken up in the House, and a motion was made that the House recede from its rejection of the Senate's amendment, which was carried—ayes 111, noes 106. From that time (about 7 o'clock) until after 12, a most determined and embittered struggle was carried on by the Free-Soilers to prevent the passage of the bill. Every motion which the rules of the House would allow was made to retard the progress of business, and the ayes and noes called for on every vote, to consume time.

The Senate's amendment was first amended by striking out the words "west of the Rio del Norte," and inserting a provision that nothing therein should be construed to interfere with the boundaries of Texas. A substitute for the amendment as amended was then offered by Mr. Thompson, of Ia., similar to the one proposed by the Committee of Ways and Means on Friday, and this was carried—ayes 110, nays 104; and as thus amended, about half-past 12, the bill was sent to the Senate.

In the Senate, when the bill was received, Mr. Foote, Mr. Turney, and some others debated the right of the Senate to act in their legislative capacity after 12 o'clock; and this discussion was continued until 5 o'clock, when the Senate receded from its amendment altogether, providing for the temporary Government of California, by a vote of 38 to 10, and sent the bill to the House, who concurred, and the bill was finally passed.

The Senate then took up the House bill to extend the revenue laws of the United States over California, which was passed; and a message was received from the President at a quarter before 7 that he had signed both bills. The bill to establish a Home Department has also become a law, with numerous others.

During the excited debates last night the Senate was disgraced (we believe for the first time) by a personal rencontre, in which blows were exchanged between two of its members—Foote, of Mississippi, and Cameron, of Pennsylvania. A similar scene of rowdyism was enacted in the House between Johnson, of Arkansas, and Ficklin, of Illinois. In the latter blood flowed copiously. Both these affairs were finally settled amicably.

Abbott Lawrence has declined the offer of the Navy Department, and the present cast of the Cabinet is as follows: Clayton for State Department; Meredith, Treasury; Crawford, War; Preston, of Va., Navy; Ewing, Postmaster-General; Reverdy Johnson, Attorney-General. The Home Department had been offered to John Davis, of Mass., and whether he accepts it or not, it is to be reserved for New England.

The Grape--Culture, &c.

Written for the New Orleans "Weekly Crescent."

The introduction of a new branch of industry into a country is a subject of great importance, particularly if it promise to be a productive one, and any facts relating to it should be received, as they deserve, with all due attention. The culture of the vine, which forms so large a part of the industrial pursuits of the Old World, cannot be considered entirely new in our own country. Yet the limited extent to which it has been carried, and the failures which in many instances have attended it, make it within the bounds of propriety to call it a new introduction. The climate of many of our States would seem to be singularly adapted to the vine culture, and no fault can be found with the soil, so that the failure of many experiments would be unaccountable, were they not attributable to the ignorance of the experimenters. An attentive perusal of the subjoined article and letter will serve to throw much light upon the subject, and to remove whatever ignorance may still exist. They are written by a gentleman thoroughly conversant with the subject upon which he writes, and well capable of elucidating it. We reccommend them particularly to the attention of our readers.

Grape Culture and Wine-Making at Holly Wood.

Eds. Crescent—In DeBow's Commercial Review for September last, I published a letter on the vine culture at the South, and since that time I have received weekly, and almost daily inquiries for further information on culture and soil, and my method of making wine from the Roanoke. To answer all such inquiries individually, upon such a lengthy subject, would be almost impossible; therefore I take the liberty of using your columns for that purpose; and, as much of this letter is a continuation on the same subject as that in the Review, I should feel much obliged if you would copy that letter into your Weekly, and follow it up with this article; for, in all probability, a vast number of persons seeing this, will consider it incomplete, not having seen the other. The wine-growing business of the South, before long, will be of such vast importance, that to keep from the public any information likely to excite an interest in its cause, will deserve the highest censure. I feel bound, therefore, to share what little knowledge I have among those who wish it; for, giving does not impoverish, nor withholding make rich. I will now proceed to finish the article on culture—that being the business of the vigneron—before I commence wine-making, or the business of the vintner. As the soil of my vineyards is rather of a tenacious kind, and of course much injured by working in wet weather, I defer the last spring working until the buds begin to break or open; (which happens here early in April with the Roanoke, but much sooner with the other kinds;) for if the soil is worked too early, a two-fold injury most invariably follows: first, it creates a stimulant to the plants, and excites the circulation of the sap, and pushes the buds too forward into life, thereby exposing them to the late spring frost; and, in the second place, if worked early, the hard rains in March pack the earth very close, thereby greatly retarding the growth of the vines; whereas if the work be left until after, the soil remains loose and friable, so that the air and light—so essential to the existence of vegetation—are admitted more readily to the roots, and prevent that sluggish growth that otherwise must follow on renewing the soil. When the soil of the vineyard is found to be on the decline—which is easily discovered by the fruit degenerating in size and tenderness, and the growth of the wood being much shorter from joint to joint and assuming an ash gray, instead of an olive brown color—where such signs make their appearance, the vigneron may with safety apply some new soil, taking care, however, to apply it with caution; for, the vine, in the vegetable kingdom, is far more intemperate than man, in the animal, and it never fails to collect all the most gross and the very filthiest materials within its grasp to gorge itself with; and when it so happens that such soil is placed within reach, a most prolific growth of wood and foliage follows, and sometimes a good show of fruit; but before the latter matures, it rots and falls off. Seeing, then, that the vine is so intemperate in its desires, and that it really is susceptible to every change made in the soil, however trivial, much caution at all times should be used when renewing takes place. Rich manure should never be applied under any circumstanges, no matter however poor the land may be. My plan is always to have by me a good supply of compost, of well pulverized and decomposed materials, and from one to two wheelbarrowsful are scattered round each vine every year in the fall, and well raked into the surface soil, (my vines being twenty feet apart.) This plan keeps up a uniformity in the quality of the soil, and is much better than to apply a large quantity at once every two or three years, which acts so suddenly on the vines; for, be it recollected, although the vine is one of the grossest feeders on the soil, yet it is absolutely the most abstemious when kept in proper bounds, thriving in land so poor that it would scarcely sustain life in other plants.

My compost is made in the following manner: Every fall, after the field and garden crops are brought in, I have collected in a large heap, three feet high and six wide, all kinds of trash, such as corn stalks, potato vines, cabbage leaves and stumps, chips from the wood-yard, sweepings from the house and poultry-yard, spent ashes and rotten log; and if not enough, fallen leaves from the woods. When the pile is made up, it lies all the fall, winter and spring. In the meanwhile a cask is placed at some convenient distance near the house, which receives from day to day all the chamber lye, dish-water, soap-suds and meat-bones. Once or twice a week this is carried and thrown over the compost heap. By the following spring the heap shrinks down to about a foot high. Then we throw on it a load of sand, (the coarser the better,) for every three or four loads in the heap; the pile is then turned over and mixed well together and left so until next fall, but not allowed to receive any more slops from the house—that being carried to a new heap. During the second year the compost heap is turned over once or twice, at least, and in the fall is fit for the vineyard, for renewingt he soil as aforesaid. The aspect or situation of the vineyard I think somewhat important, and that of an eastern, or as near it as possible, I prefer, as from it we receive the rays of the sun, so grateful to vegetation in its early dawn. A southern aspect, so much desired in colder climates, does not so well here, the heat of which is so intense from twelve till four, that the skin of the fruit is much hardened thereby, and the air vessels in the leaves are contracted, and of course their breathing functions are impaired for the time, and the leaves in consequence are made to sicken and to droop until the decline of the sun's powers brings relief in the dew of the night.

After having said so much, and explained so little on the work of the vigneron, I will now proceed on the work of the vinture. Wine-making I consider almost a mechanical art. To arrive at the arcana of which, however, it is necessary to pursue a regular method in the process, and by doing so any person of ordinary ability can acquire it. As my desire is only to inform novices in the art, or young vintners who will be content with simple rudiments unconnected with technical terms, I shall set down my plan in the plainest possible manner; for it is a well known fact, that thousands of writers of the present day undertake to enlighten the uninformed, and their manner in describing things are so hard to comprehend, that no one less informed than themselves can understand one word of the subject on which they undertake to write. I speak from experience, as I have by me a number of works on the subject I am now writing of, and scarcely one of them I consider worth reading, and from the cause above stated. This fault arises, no doubt, from the fact that few practical men find time to write, while fewer still who write give themselves the trouble to practice what they write about—thus illustrating the motto that "an ounce of practice is better than a pound of theory." So much for the introduction, and now for the practice.

The plan I am about to describe is on a small scale, but if the vintage is large, the utensils can be altered to suit. The vintage being ripe, you should have already been provided with a few clean tubs Fresh emptied whisky barrels cut in two do very well. Your fruit being gathered, reject all rotten and under ripe; throw into one tub as much as will cover the bottom one inch deep; take a new maul, (beach if possible, as this wood is an advantage to new wine,) such as is used for splitting wood; let it be cut square at the end; use this to crush the fruit, in a similar way persons use a dasher in churning butter, and with no more force than necessary to burst the skins. The fruit, when thus prepared, is called *marc*, and is fit for pressing in this state—which must be done in the following way: take a press-cloth—the form of which I will hereafter describe—double it and place it in a large wooden bowl; then put on the cloth as much marc as it will contain; when folded up, tie it round with a strong cord, and place it on the platform of the press, and press it with as much force as you please, the form and plan of which is not material, so that the largest quantity of juice is obtained; while one cloth is being used at the press, a second should be filled, so as to save time, as it is very important that all the juice should be pressed out as soon as possible, after the first operation has commenced. The juice of all the vintage having been expressed, carry it to the working tub in the cellar, and it is no longer to be called juice, but receives the name of *must*. This tub containing the must should be covered over with a clean linen cloth, and left undisturbed for twenty-four or thirty-six hours. If the night be cold, throw over it a blanket, but be sure to remove it in the morning, in order to keep an even temperature, which should be, if possible, not below 65° or above 75° Fahrenheit—(mine at the vintage is 72°.) You will observe, by-the-by, that the juice will require no other straining than it received at the press by passing through the press-cloth; and by this plan both waste and much time are saved. The must, having been allowed to settle, as directed above, should now be turned or drawn off into prepared casks, to work for ten or twelve days, according to the temperature of the weather at the time, and kept filled up morning, noon and night for four or five days, after which twice a day will do. There must at the time of turning be sufficient spare must in reserve—say six gallons to every barrel, after all the casks are full, and this should be kept near the casks, to fill them up from time to time. The filling up must be done with an earthern or china pitcher having a lip, and at no time must any metalic article be suffered to drop into the must, as it is apt to injure the color of the wine, as well as to affect the taste. At the filling up always remove whatever scum may be at the bung-hole, and keep a small tub or dish under each cask, to receive the drippings, as the clear will do for filling up. At the end of ten or twelve days the working will have ceased, which you will know by seeing the wine clear at the bung-hole, and the hissing noise stopped in the cask, and all floating beads disappeared from the surface. If the wine (for recollect it is no longer must) show these indications, it has ceased working, and may be stopped in the following manner: Set the cask upright, and place over the bung-hole a clean piece of paper; lay the bung on top, and press both into the hole as hard as you can with your hand, without any other instrument. This is mainly to exclude the air—see to it once a day, for three or four days, that it be not disturbed. At the end of that time place your ear close to the bung, and if no hissing sound proceed from the cask, remove the bung, disturbing the wine as little as possible; fill the cask up to within a fraction of the under edge of the hole, and drive the bung down tight; but should the wine at this last examination not have ceased working, the bung and paper should have been placed as before, and left three or four days longer. The wine, thus being stopped down, will require no more attention until bottling time in the following March, that being about the time I think all wines should be bottled or transvased. If you conclude to keep it in cask a second year, it must be transvased, letting no more run from it than is bright and clear, the hullage, or thick, being turned into a smaller cask and fined for use. The cask you intend to bottle do in the following manner: Remove the bung, or, my plan is to bore a hole through the bung with a large size gimblet, as starting the bung disturbs the wine,) without disturbing the cask in the least possible way. Let this be done, not twenty-four hours before bottling, which is the method most persons take, but about ten minutes, and see that every thing has been got ready before, the cask having been tapped at the time of turning with a tight bottling cock and four inches from the bottom of the cask, proceed to bottle, taking care only to draw off about two-thirds. I have with me at this time a careful servant, as it is a business for two. I allow only about a dozen bottles to be filled before I commence to cork, giving only about ten minutes for the air to escape from the bottle, for if longer the bouquet is much injured, and wine without or deficient in this quality is like a rose without fragrance. Your bottles should be filled to about one-third of the neck above the shoulder, and on no account suffer your corks to be soaked in any thing before being used, as they will shrink after from the wax, and perhaps cause your wine to spoil, whereas, if driven in dry, they swell in the bottle, and the wax will adhere more perfectly. With this precaution I never lose a bottle of wine, as I generally attend to the old adage, that any thing worth doing at all is worth doing well. Reject all corks that are hard and porous. When all are corked, with a sharp knife trim off close down to the glass before waxing, after which pack in dry sawdust, in bins or casks, in a cool cellar, with a uniform temperature, and in six months you may try it, but twelve will be better.

Having got through making and bottling, I will, before I conclude, say a word about casks, tubs, wax, etc., etc. In regard to the casks, I think it always best to buy new, and have them made of the best materials, and as soon as brought home filled up with cold water, and soaked thus twenty-four hours; then emptied and half-filled with boiling water, shaken about and turned over three or four times during an hour, and while hot emptied and placed hole downwards forty-eight hours to dry; then sulphured, in the following manner—melt stone sulphur in an iron saucepan, have ready strips of muslin twelve inches long and half an inch wide, dip them in the sulphur while hot, (these are called matches,) double two or three of them over the end of a wire, set fire to them and let them down to the bottom of the cask at the bung-hole, keep them burning as long as they will, repeat this as long as a match will burn, and when the cask is full of vapor bung it up tight and it is fit for the reception of the wine, and will keep so for months, so that before the vintage be ripe all the casks can be made ready for use. The working tub should be large enough to contain all the must of the vintage, unless different colored wines are to be made: in that case separate tubs will be required. This tub should be placed in the cellar, on a stand or strong bench, high enough for the casks, at the turning, to be rolled under and filled at the spigot, placed one-fourth from the bottom of the tub, as performing the turning in any other way will be troublesome as well as wasteful. Wax should be made in the following way: take one pound of resin and one pound of beeswax, with an ounce of pulverized Spanish brown, and melt them in a saucepan over a charcoal fire, keeping them stirred, and while hot the bottles are to be dipped in so as to have about one-fourth of an inch of glass covered, as more is unnecessary. In bottling, every vintner should be provided with a bottling-stool, which may be seen at almost any porter cellar, and without it the business cannot be well done. Across it you sit—the end forms a table with a rim to keep on your corks and driver; on it is fixed a thick soft piece of sole leather, on which to place your bottle for driving the cork; on the table also is fixed a cork-squeezer, for squeezing the cork two or three times before it enters the bottle, as this always should be done when corks are used dry, as they yield much better to the bottle, and go farther down. My press cloths are made with strong coarse linen, such as is used by manufacturers in baling up dry goods. Each cloth is made the size of a bed-sheet. Linen is by far the best material, as it gives out no linty fibres as cotton or woollen will, and too much care cannot be taken to avoid all extraneous matter coming in contact with the must, as it is apt to excite and produce reactions and cause dryness and sometimes sourness in the wine. Transvasing—I do not approve of this operation oftener than it can be helped, as it is likely to produce flatness as well as brightness in the wine, and mine is always characterized by the latter and never by the former quality; and I hope it will not be considered presuming when I state that I never drank any wine in my life, foreign or domestic, that possessed two of the richest qualities in the same degree that my wines have. My plan is never to transvase from the time it is stopped down until the March following; for as often as wine comes in contact with the air, so often does a great portion of the bouquet and flavor of the fruit escape. Some may think keeping wine so long without transvasing, it would not come fine in time for bottling, but I have never yet had any to fail.

In speaking of the maul for crushing the fruit, I named beech-wood as the best, and such is the fact that in countries where wine is made in large quantities, and from various causes large quantities become thick and cloudy, and to resort to finings made from isinglass or whites of eggs, as we do, would be too expensive, they therefore take new beech-wood and chip it up fine, dry it well in the sun, and from one to two pounds is put into a hogshead of wine, rummaged well with a broom-stick, stopped down and left to settle, and it acts the same way as a more expensive mode. In making wine on a large scale the better way is to crush the fruit between two wooden rollers, horizontally meeting each other, turned with a crank.

This article has been extended far more than it would have been, had it been in the hands of an able writer; but as most persons requesting it wish for a very plain detailed account, at the same time, while I have endeavored to meet their views, I have thrown it together in as short a space as I knew how; and all who benefit by its contents are heartily welcome, for in a similar way the writer has obtained the materials of which he has built his small temple of knowledge, which is yet so imperfect that if he lives a hundred years he will always find gaps to fill up. J. NOYES.

Hollywood, Natchez, Miss., Dec. 19, 1848.

Vine Culture at the South.

[From De Bow's Commercial Review.]

[We have on frequent occasions, in the 2d, 3d, 4th, and 5th volumes of the Commercial Review, referred elaborately to the product and manufacture of wines in our own country, and furnished full and elaborate papers from various sources upon the subject. Our desire has ever been to present the matter with the utmost fullness and fairness. In this view we publish the following letter.

In regard to the specimen bottles of wine referred to by our friend, which he kindly forwarded to our address, we received and discussed them. Nothing could be conceived more exquisite than the flavor it possesses; and a gentleman who has travelled extensively in Europe, to whom we generously accorded a few sips of the nectar, conceived that nothing he has met with upon the Rhine could compare with it! He was in ecstacies. *So were we.*

Our friend, Mr. Weller, of North Carolina, sent us some time ago, several delightful specimens from his vine-yard, and we well remember the pleasure with which a party of our friends, on the Fourth of July, decanted glass after glass, to the health of the "Old North State," and her neighbor to the southward.]

J. D. B. De Bow, Esq.:

As I am deeply interested in the prosperity of the vine-culture of the South, and seeing an article in your number for January last that tends to create a strong dislike to the use of wine, I have at length thought proper to correct it, and in doing so, I wish you to understand that I do not attach the slightest blame to yourself. The article in question I wish to refer you to, is on the 25th page of your January number, 1848, headed "American wines and vines." Mr. S. Weller, of Carolina, states that a good wine cannot be made without the aid of three pounds of sugar per gallon, or one-third part of spirits. Now I have no doubt as to Mr. Weller's statements being strictly correct, as far as his experience in that climate and in the section of country in which he resides goes. As I have had the advantage of some years' correspondence with Mr. Weller, I have formed a very high opinion of him as a vintner; but his statistics for the Carolinas, when applied to our warmer States, will have no application. When he sees from the following the superior quality of fruit produced here from the same grape he cultivates in Carolina, he must readily account for the different results I am about to show in the manufacturing of wine in Mississippi. I have sent you two small bottles of this wine that you may examine it, in company with two or three of the best judges of your acquaintance, and make what remarks you think best upon it. The opinion entertained by myself and friends here of this wine, is exceedingly flattering. We believe it possesses the qualities of three of the finest wines in the world, namely, Champagne, Muscat and Hock, (three parts of the first named, two parts of the second, and one of the last named wines.) A very small quantity of sugar was put into this, and I think it would have been much better without. Not one particle of spirits of any kind whatever has been mixed with it, and I think the smallest portion would have destroyed its delicacy and piquant force so desirable to connoisseurs. By the bye, I am saying too much myself about this wine when seeking the opinion of others; but I hope to have the opinion of yourself and friends entirely apart from all that I have said. One thing more I must say with regard to its condition; it was made last September—was only six months in cask, (instead of two years,) and has been but four months in bottle, when it ought to have been a year before it was examined; you will make every allowance for such disadvantages, of course. While my object in writing you this letter is to remove the unfavorable impression Mr. Weller's letter must have made on the public, I wish also to say a few words upon the culture and the extension of the wine culture. We shall soon find in this country, as they have so long found it in Europe, that some neighborhoods are famous for wines, for richness and delicacy of flavor, that no other wines can equal. As they cannot be transported to any great distance without the aid of spirits, we must be deprived of their use. This wine, though so luciously delicate, possesses a body of the stronger nature, and will allow of being transported to any inland distance when properly packed; but to enjoy all its qualities, the growth will have to be confined to a few of our Southern States, such as this State, Louisiana, Alabama and the Floridas.

GRAPE CULTURE.—As it would be vain in me to mark out a course of habits and a form of diet followed by any one nation, and rigidly enforce it to the use of all, so it would be equally vain to recommend the plan of culture of one kind of grape to be adopted for all, or that of one climate in the states to be followed in all the Union. I shall therefore confine myself to a course of culture necessary to be applied to the grape I have adopted in my vineyards, and the treatment I conceive to be best in the states above named. After failing in upwards of fifty varieties, and abandoning them as useless, I have selected one called the Roanoke, and known by that name from the time it was discovered on the island of Roanoke down to a recent period, when it took the foolish name of Scuppernong, which it now holds in the Carolinas. I have made three different kinds of wine from this grape last year, and all equally good, although differing in flavor and color so much, that no one could judge they were made from the same fruit. The Greeks call this grape the Flearic, and insist upon it as the one from which they make the choicest wines of that country. A Greek gentleman of my acquaintance in Natchez, last summer, in company with a countryman of his, paid me a visit for the first time, to see my vineyard. The fruit was not then ripe; but the moment he fixed his eyes on the grape, he recognized it as an old friend. He told me more of its properties as a wine grape than I have been able to learn from any other source; and the information I derived from him was of much use to me during my last vintage, and also at the bottling of the wine last spring. I think it pretty certain that this grape is a native of a very different climate than Carolina, as it does so much better in this climate. The following facts go much to show this, as I cannot claim, as the result of management, all the difference produced here. Climate must be important. A writer on this grape in that country about 25 years since, gave a very excellent description of it. He stated that the size of the berries did not exceed more than 2½ inches round, and in weight not exceeding 82 grains. Now it is common for me to have fruit to measure 3½ inches round, and at times more, and weigh 150 grains to the single berry. The fruit has always been ripe here the last of August, long before the hot weather has subsided, giving every chance to the grape to acquire all the saccharine so essential to strength and body. Thus the wine does not require the aid of sugar or the smallest particle of spirits to give it conserve. It is not so in Carolina. There it does not mature its fruit until October, and by that time its maturity is checked by more or less cold weather, and, as Mr. Weller says, about a fourth, or if a strong wine be wanted, a third of good spirits must be mixed with the juice. Now the admixture of spirits destroys the delightful bouquet and piquant force that characterizes the wines I have ever made here.

The treatment I pursue in the culture of this grape is different from that used in all other kinds. I apply no summer pruning whatever, other than to tie up all the branches of a growth in order to prevent the ill effects of wind. At the first planting I set out well-rooted plants of one season's growth from layers, as this grape will not grow from cuttings. These are planted twenty feet apart, in straight lines, attached to a stake five feet high. As soon as they shed their leaves in the fall, all the tendrils or claspers they have made must be removed, except those that take hold of the stake; for if any are allowed to remain clasping their own branches a second year, the branch will die above the grasp, as the claspers will have ceased to grow, and become as hard as wire.

On the first dry weather, late in December or early in January, I cut off all branches that may be in the way the next season, and all dead wood, if any, and any tendrils found clasping a branch that may have escaped notice before. In removing the branches, I take care to cut close to the stem from which they are taken, as the bark will then slip over more readily when it begins to grow. These operations close the first season. I commence the second by driving down additional stakes on each side, in a straight line with the first, at proper distances to receive the lateral or side branches that have been formed. I then nail across, in a horizontal line, and about nine inches apart, cane poles to receive the small upright branches of the next season's growth—at all times taking care to keep the mother or main stem upright at the centre stake, and adding to the height of that stake as often as it requires. After this work is performed—which we call dressing—I proceed to hoe and rake the ground about the vines, regarding it unnecessary to clean or plough the whole of the vineyard until the third or fourth year, since the roots will not extend from plant to plant until after that time. I proceed the third season in the same manner as the second, adding stake beyond stake, in a straight line, and poles, until the vines, planted twenty feet apart, touch each other. This kind of trellis training is cheapest and much the best until the vineyard has established a good growth. A cheap arbor can then be erected by setting up strong rough posts eight or ten feet high, and throwing rough rails from post to post. Cane poles may then be placed across for the vines to run on. From year to year extend the growth at the top, and diminish that below, by cutting out the lower branches. This plan will tend to give a moderate excitement in the circulation of the sap, as well as to improve the fructifying powers of the plant.

I am not sufficiently acquainted with chemistry to be able to give a proper description of the soil of my vineyard, but, as far as I can judge, it is principally composed of a light yellow loam with a small quantity of sand, and a still smaller portion of lime. But whatever may be its quality, thousands of acres lie almost abandoned as useless, having been exhausted by the constant succession of crops of corn and cotton. I do not pretend that this worn-out land is exactly fitted for the reception of the grape in its present condition, but all it requires is a small portion of sand and rotten log, or black soil, or stable manure, mixed up and spaded in well with the natural soil, in the places where each vine is planted. This gives it a start, and it will soon find the way into the natural soil and thrive in it, by the aid of the smallest portion of compost raked into the surface every fall.

Inquiries are often made in regard to the probable profits of a vineyard; and as mine are too young to estimate by as yet, I would prefer not to give an opinion, but refer all inquiries to Mr. Weller's letter to which I have alluded.* No

I promised to say something on the extension of the wine cause in this neighborhood. My success has already given such a different coloring to the wine business here, that three new vineyards are to be planted out next fall within three miles of my place; and I am willing to wager that there will be twenty planted in this county within the next five years, though there are now only two in existence, and these owned by myself. As soon as it is believed that a grape has been found that will produce a crop every year, the business will make most rapid strides. I have several orders on my books already for vines next fall, and I shall only be able to supply from three to four hundred rooted vines, after supplying my own wants. As many persons inquiring about the profits of the wine business will not be able to see Mr. Weller's letter, it may be well, perhaps, to notice part of it here. He states various results from his own experience as well as from that of others, and a profit of $2,000 per acre is among the lowest. These estimates may appear high to some persons, but I think $2,000 profit per acre from a vineyard in the South at twelve years old, a very fair estimate from the grape mine is planted with.

Yours respectfully, J. NOYES.

Holly Wood, Natchez, Miss., July 25, 1848.

* See Commercial Review, vol. V, pp. 28—29.

one can be better qualified than that gentleman to give an opinion.

Authentic Accounts from the Gold Region.

The Boston Traveller