

For the Farmer.

The Fin of the Thing.

Useful and Curious.

THE FAMILY DOCTOR.

THE FAMILY DOCTOR.

HOWARD ASSOCIATION.

AYER'S

Should We Plow in the Fall?
All lands, except light loams and sandy soils, are benefited by fall plowing, unless they are covered by washing. Steep side-hills should be plowed in the fall, unless you sow them immediately with grain or grassseed, to furnish roots for holding the soil in place.
But all heavy loams lying flat, and clays, are greatly benefited by fall plowing. The teams are generally in the best condition for plowing at this season. They have had good pasturage through the summer, and, as a rule, have less to do than in the winter and spring. It puts the spring work very much ahead, to have all the green manure turned over in the fall. However much of this may be done, the teams will have enough to do in the spring, in carting manure, cross-plowing, harrowing, and getting ready for sowing and planting.
In the fall, the lands that are most benefited by plowing are generally in condition for the operation. In the spring, they are often so wet that they cannot be plowed until May or June. Now they are dry and will crumble as they are turned over.

By plowing now, they are prepared to receive the full benefit of the action of frost, rain and snow through the winter. There are no disinfectants like the elements. Stiff clays and hard-pans are made loose and friable by these exposures. The more rough and broken they are left by the plow, the better. Then there are rough pasture swards full of brush and rank weeds and reclaimed swamps with a thick turf of swamp grasses, that are best subdued by tearing them up now. They freeze and thaw through the winter and little life is left in them in spring. Besides this plowing has an important influence upon insects that burrow in the earth, and if left undisturbed, come forth with new life in the spring. Plowing disturbs their winter arrangements, and kills myriads of their larvae. At this season, the soil may be safely plowed deeper than in the spring. The inch or two of yellow soil will undergo important changes before spring.—American Agriculturist.

Fatten Hogs Early.
We have used this caption, or its equivalent on former occasions. It has been brought to mind by reading an article from a correspondent of the Ohio Farmer. His first "hogged down" (in western parlance) forty acres of corn, between the 10th of September and the 23rd of October. By the hogs being weighed when they were turned in and when they were turned out, it was found that they paid forty cents a bushel for the corn, estimating the pork at four cents a pound and corn at forty bushels to the acre.
The next course was to take one hundred hogs, averaging 200 pound each, which were placed in nine covered pens, and fed all they could eat of corn and cob ground together, steamed, and given in allowances five times a day. In a week they were again weighed, when, reckoning 70 pounds of corn and cob as equal to a bushel of corn, and the pork as above, the hogs paid 80 cents a bushel for the corn. The weather was warm for the season.

The same experiment was tried again the first week in November, the corn brought only 40 cents, and the fourth week but 20 cents, the weather continuing to grow colder. Another lot of hogs was fed through December, which only gave 26 cents a bushel for the corn. A part of the time the temperature was at zero, and then the hogs only gained enough to pay for the corn, and after that, and after that, the mercury went down to ten degrees below zero, the hogs only held their own.
The inference from these trials is, that in general it is not profitable to feed corn to hogs after the middle of November. The difference in gain is certainly surprising, and whether caused altogether by the difference in temperature or not, no person of observation can doubt that hogs gain much more in proportion to the food consumed, in mild than in cold weather. It seems that the hogs gained much less by helping themselves to corn than when the corn was ground and cooked, and fed to the animals in pens under equal advantages of weather. So says the Boston Cultivator.

Decay of American Orchards.
Dr. John A. Warder, the eminent Ohio Pomologist, writing in a late number of the Cincinnati, upon the decadence of orchards in this country, gives the prominent causes of the failure in the following summary:
"In this essay I have passed in rapid review with some occasional simplifications, the chief causes of the premature decay of the apple orchards, which may be attributed to a want of proper selection and preparation of the soil; to want of manures judiciously applied under guidance of analyses that indicate the special manure or plant food required; to excessive fruitage, and early maturity of the trees; to old age; to the effects of grafting, and use of bad stocks; to our breeding trees for fruit, rather than for hardiness, vigor, and wood growth; to sickly scions being propagated; to cold and sudden alternations; to excessive humidity; to disease in the trees and fruit; to ravages of insects of different kinds upon the trees and fruit; and lastly to bad and injudicious pruning. With all these evils, to which orchards are so generally subjected, it is not surprising that we should find them in a state of premature decay, nor that we should hear complaints of their being no longer profitable; but who would expect a crop of corn or wheat to be remunerative under similar circumstances, or when subjected to such bitter neglect? No sensible farmer surely. Of thirteen causes of decay, at least nine are due to the inefficient management of orchards."

Ventilation of the Apple Barrel.
By this we mean the boring of holes in the head staves of the barrels, that will allow the escape of the moisture that is constantly passing off from the newly gathered fruit. We heard nothing in the statement that one-half the fruit sent to this market this season so far, has been materially injured from this cause. The effect of confined vapor upon the apple is not so apparent. The fruit appears unaccountably bright on the first opening—but as the surface dries off, the apple begins to grow dull looking, and if a light skinned apple, in a day or two will present the appearance of a half baked fruit.
But this steaming from confinement not only injures the sale of the fruit, but to the great disappointment of the consumer, his fruit does not keep as he supposed it would, and as the variety of apple he purchased led him to suppose it would. Premature decay is sure to follow as a consequence of this want of ventilation.—Chicago Fruit Dealer.

Rabbits from Trees.
Do not use gas tar to preserve young trees from rabbits, but take strips of old cotton or any other cloth two inches wide, wind spirally from the ground up out of the reach of rabbits, which will thoroughly protect them through the winter. In the spring take them off, all right.

LINES OMITTED BY POE.
Near the Opposition Balls,
Empty Balls!
How the turbulence of Rebel their Steamships sang!
How they sailed, swift, main,
Like a cork-ball with a coil,
Or a sword and battle, battle,
In the civil days of old.
Oh! the anger and the slinger
Of these times;
From New Orleans came Ranger,
How it roared!
Near their land and breast throats,
Bragging Abolition votes—
With a pledge to set the Steamers,
In the war against Freedom;
What they stily try to "sing in" Mr. Bell,
Bell! Bell! Bell!
Oh! the fustian and confusion of these Balls!

ON A WELL-KNOWN POLITICAL EDITOR.
BY A REVOLUTIONARY DEMOCRAT.
If—as the scholars say—in more varieties,
The path of wit and sense lies,
There's not a joke that Practice ever cracked,
One-half so good as when he states a fact!
—Fanny Fair.

A Case of Supposition.
A Texan, who was returning home after the battle of Buena Vista, having got separated from his companions, and his horse stolen by the Indians, was obliged to take it a-foot. Walking leisurely along one Sunday morning, with his rifle on his shoulder, looking out for game to make his breakfast on, not knowing what day of the week it was, he suddenly came to a stream on the confines of Texas, not knowing that he had reached the border of his own native village settlement.
Perceiving that the stream abounded in fish, he took a hook and line from his pocket, and procuring some bait, he sat down patiently on the bank, wrapped in a brown suit, thinking of his farm at home, when a preacher, who was on his circuit, rode suddenly up, and began to accost him thus:
"Hallo, stranger! what in the world are you doing?"
"Fishing for my breakfast," replied the impetuous Texan, without deigning to look around at his interrogator.
"Do you not know, sir, that you are violating the Sabbath?" asked the preacher.
"No," said the Texan, turning around and looking at the preacher. "I must be near the white settlements, then?"
"Yes, you are," replied the preacher, "and violating the Lord's day, for which you will have to answer hereafter, on the great day of judgment. Where do you think you would go now," said the preacher, warming with his eloquence, "were the angel Gabriel to blow his horn?"
The Texan coolly hauled in his line, and replied:
"You ax me whar I think I would go to, if Gabriel should blow his horn?"
"Yes."

"Well, you see, whenever there is an *if* in the case, it admits of an argument. Now, suppose you war arter a bee gum, and one of these black bars arter you, and a smart chance of red skins was arter the bar. Now, what would you do?—keep the tree from the bar, like the Indians agin the bar, or grease and slope?"
The preacher gave the Texan one look, and rode along.

One of the Prayers.
They had an Indian excitement at Forest City, Minnesota, not long since, very much after the style of that one which was made memorable in verse as "the frogs of Windham." The people altogether, while the Deputy Sheriff was at an out-post, to guard the property; and during the long night watches, his heart failed him. Falling upon his knees for the first time in his life, he framed the following prayer to Heaven:
"O, Lord, most of our folks have gone to Fair Haven, and carried their guns with them; I pray thee, don't let the Indians come in on this road, while I am here—do let this cup pass from us—but if they must scaly the whites, they'll find most of them, as I said before, at Fair Haven; and they had better go by way of Kingston, as it is a much shorter road—amen."

Sensible.
On Thursday evening last, a couple of young folks called on Equette F., and after considerable hesitation, requested to be united in the "holy bans of matrimony," which request the Equette at once proceeded to comply with. The bride, from the lateness of the hour, and the peculiar nature of the call, thought some explanation necessary, and so very innocently remarked:
"We came from Columbia County to attend the Fair, but finding the taverns all full, and no place for Aleck to sleep, we concluded to get married, so he could sleep with me!"
Such a wife as that is worth having, and it will be one of our big squashes that when they visit of Fair next year, there will be three of them.—Wisconsin Paper.

A Bad State.
An Irishman in New Jersey, was one Sunday driving a horse with a wagon towards Easton, when he was met by a clergyman who was going to church, and took the opportunity to chide the traveler for a breach of the Sabbath.
"My friend," said he, "this is a bad way you are in."
"Och! honey," said the Irishman, "and isn't it the turnpike?"
"Yes," replied the minister, "but what I mean is, that you are in a bad state."
"By me sowl," returned the Irishman, "and that's three enough too, yer worship; it's a very bad state, this, and I'll get into Pennsylvania as soon as I can. Gee up, honey!"

Let Good Things Go Round.
"Feller sowl," said a newly elected lieutenant of militia, "I'm all-fired obliged to you for this shove-up in the ranks you have given me. Feller sowl, I'm not going to forget your kindness now, not by a darned sight; and I'll tell you what it is, I'll stick to my post like pitch to a pine board, so long as there's peace; but as I go in for rotation in office, and if you should come to blows with the British, darned if I don't resign right off, and give every fellow a fair shake for fame and glory, and all that 'ere!"
Blessed is he who hath a wooden leg, for he shall not be troubled with corns.
Blessed is he who is sick, for he need not work.

The Pekin Visitor says: "Coming home a few mornings since, we met a man attempting to walk on both sides of the street. By a skillful manoeuvre, we passed between him."
A civic youth, intending to offer marriage to a young lady, wrote to ask her to unite with himself in the formation of a "Art Union."

Wine from Unripe Grapes.
As the stems and husks of grapes give no bad flavor to the fruit, it may be used in any stage of ripening, or different degrees may be mixed together. The fruit is in the best state when just beginning to ripen. For every gallon take five pounds of fruit; have a tub which will hold 15 or 20 gallons; bruise the grapes into this so thoroughly that if possible every berry should be mashed; when the whole are in stalks and all, add 4 gallons of cold spring water; mix all well with the hand till the juice and pulp are separated from the more solid matter; cover the tub and let it stand 24 hours; strain it through a coarse bag, and squeeze the fruit quite dry; pour a gallon of water over the solid mass; get any soluble matter which may remain. Put into a tub or cooler 30 pounds of loaf sugar; pour the fluid upon it, first measuring it; make up with water to the total bulk of 10½ gallons; mix this until the sugar is dissolved. This is called the must, and is equivalent to the juice of the grape. Cover up the vessel with a board, over which throw a blanket, and let it stand in a moderate temperature for 24 hours or more, according as it may appear to ferment. Put it into the cask, which should be full to the bung-hole, and a little inclined to one side to let the scum work off; you should have half a gallon of must for this purpose. There should be a hole near the bung which should be stopped with a wooden peg, and when the bung is closed up, the peg should in a day or two be loosened, that the fixed air may have vent; this should be repeated till the excessive expansion has ceased, when the peg may be driven tight. The best way to keep the bung airtight is to paste a double piece of brown paper over it. Let the wine remain in a cool cellar till clear, warm day in January, then rack it off, and let it stand to the end of March before bottling. It will keep for many years. If it is a brisk or champagne wine it will be very good the following summer. When racked and clarified, the singulas should be dissolved in a little of the wine, and well mixed in the barrel.

The Way to Flavor Meat.
The editor of the Maine Farmer observes that a little experience in fattening or stall feeding animals, will demonstrate that almost any particular flavor may be given to the meat, by feeding it with different kinds of substances. If you fatten beef on pumpkins, you give the flesh a sweet and juicy character, and the tallow will have a yellow tinge. If fed upon apples, it will have a different flavor, and the tallow be light colored and melt easier. Indian corn gives the tallow more solidity and a white color. If you feed milk cows upon turnips, you can soon taste them in the milk, and onions also will give the milk their peculiar taste. See how, that live upon fish, also have a peculiar fishy taste. Partridges are sometimes rendered poisonous by eating poison berries. There is a variety of duck killed in the waters of the Chesapeake Bay and vicinity, called "Canvack duck," which is very famous for the peculiar flavor of their flesh, which is caused by the kind of food which they get in these waters. This food is supposed to be the wild celery. A Yankee, in a recent Buffalo paper, recommends the manufacture of "Canvack duck," out of the common domestic duck, by feeding them with garden celery while fattening. There is no sort of doubt that if this species of food be given to them for some weeks before they are killed they will have the flavor of it in their flesh, and perhaps be equal to or better than the famous canvacks above mentioned. It is an experiment very easily tried, and one which will, no doubt, be both successful and profitable.

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White Cloud.
Rivers, at the following rates:
For crossing a team of a pair of horses or mules, or 1 yoke of cattle, and wagon, loaded or empty, \$0.75
One horse and buggy, 1.25
Three yokes of cattle and wagon, 1.50
Two horses and wagon, 1.00
Saddle horse and rider, .75
Loose horses, per head, .25
Cattle, per head, .15
Hogs and sheep, per head, .10
Foot passengers, .05
The Northern emigration, from Missouri, Iowa, Illinois, Wisconsin or Michigan, either for California or any part of Kansas or Southern Nebraska, will find a mail route to this point, on a State Road from Des Moines, Iowa, and as good roads through the Territory for the Government, to this place, as by any other point on the river. There are good landings on both sides of the river; and on the Kansas side, all streams and sloughs, to the Nemaha, have free bridges recently made for the Government, from this place to Salt Lake and Utah. We can say to the California emigration, that they can strike the old California Road within 10 miles of this place, and they will find good grazing for stock within half a mile of the river, and plenty of wood and water on the route to the Big Blue, only 80 miles from here; and they will find this road over 40 miles shorter than the road from St. Joseph, and over 60 miles shorter than that from Leavenworth. We refer persons to the map, in proof of this statement, and to only ask emigrants and travelers to try this route, and we pledge ourselves to pass them over the river free, on their return, if they are not satisfied of the foregoing facts.

White Cloud has three or four good stores and trading houses; two first-class Hotels; lumber is only \$15 per 1,000 feet; the country is rapidly filling up; and there is as good a farming region, extending for over 50 miles back as the river, as any other known part of Kansas. MOORES & TAYLOR, June 9, 1859-1f.

CITY HOTEL,
WHITE CLOUD, KANSAS.
JOHN H. UTT, PROPRIETOR.
THIS HOUSE, which has just been completed, is one of the largest and finest in the Territory, and is open to the public, and will be kept in a style equal to the best Hotels. Every department will be conducted in such a way as to afford the greatest amount of comfort to those stopping at the House.

THE TABLE.
Will at all times be supplied with the very best of the market, and with all of the necessary and the delicacies of life.
THE SLEEPING APARTMENTS.
Are roomy and well ventilated, and the bedding will always be found in good condition.
There are likewise good Stabling and Feed for Horses, and a competent person to take charge of them.
The House can accommodate a large number of persons, and the utmost attention will ever be given to the wants of the public.
April 21, 1859-1f.

FOR SALE!
The subscriber offers for sale, on liberal terms, several choice tracts of timbered and prairie lands, located near White Cloud. The timbered tracts will be sold to any purchaser. W. D. MARKHAM, White Cloud, Oct. 23, 1859-1f.

Try Ward's Telegraph Tonic!
FOR FEVER AND AGUE,
WHICH never fails to cure! Warranted, if taken according to directions, to effect a cure. The proprietor can produce a thousand certificates to those who wish to see them, but does not think it necessary to display them; as the medicine will recommend itself, if given a trial. Try it once, and satisfy yourself.
Warranted perfectly Vegetable and harmless. For sale by Shreve & Macy, White Cloud; and by Dealers in every part of the Territory.
Take a quantity of red oak bark, burn it to ashes; to this add water, boil to the consistency of molasses. Apply it freely to the part affected; leave it on for an hour; afterward cover the plaster with tar; remove in a few days; and if protuberance appear in the wound, apply the plaster and tar alternately until they all disappear; after which apply any healing agent.

Liniment for Sprains and Bruises.
A raw egg well beaten, half pint of vinegar, an ounce of spirits of wine, and quarter of an ounce of spirits of camphor; these ingredients to be mixed together, first dissolving the camphor in the spirits of wine, then put the mixture in a bottle and shake for ten minutes, after which it is to be corked down tightly to exclude the air. In half an hour it is fit for use.
To Make Seven Gallons of Good Grape Wine.
Take two quarts flour, six 1/2; 3-cups-spoonful of soda, 4 of cream of tartar, and one teaspoonful of salt; mix them well with flour, then rub in a lump of lard as large as an egg; add sour milk enough to roll without more flour; roll half an inch thick and bake 15 or 30 minutes. If you do not get them good the first time, do not be discouraged, but "try again."

Bruce's New York Type-Foundry.
HAS now on hand an immense stock of
Roman Type, Fancy Type,
Copperplate Script, German Type,
Music Type, Ornaments,
Chess and Checker Type, Borders,
Brass and Metal Rules, Leads,
Brass and Electro. Circles and Millipes,
Labor Saving Rules, Corner Quads
Metal Furniture, etc.
The types set in every corner from the hard metal peculiar to this Foundry. The unequalled rapidity in the process of casting enables me to sell these more durable types at the lowest prices of ordinary types, either for cash or credit.
Presses, Wood Type, Ink Cases, Sticks, etc., furnished at the manufacturer's lowest prices. A specimen pamphlet of Fonts of Letter only, and prices, mailed to printing offices, on the receipt of seven cents, to pre-pay the postage. Printers of Newspapers who choose to publish this advertisement, including this note, three times before the 1st day of August, 1859, and forward me one of the papers, will be allowed their bills, at the time of making a purchase from me of five times the amount of my manufactures. Address, GEORGE BRUCE, 12, Chambers Street, New York, June 23, 1859. 3v.

Important to Farmers!
METROPOLIS FLOUR MILLS,
LEAVENWORTH, KANSAS.
The proprietors of these Mills are now ready to receive the new crop of wheat, and they would particularly call the attention of FARMERS to the importance of threshing, cleaning and getting their wheat to market as early as possible, to avoid damage and loss by letting it remain in the field till the fall rains come on. Through your wheat at the same time of reaping, if brought in, it will store it free of charge till you wish to sell. You will here find sale for all your wheat at the highest market price, or you can exchange it for four on the most favorable terms. Give us good, clean wheat, and we will give you the best flour ever offered in this market. EARLE & HUNTING, Leavenworth, June 20, 1859-1f.

Frassic Acid.
A German paper says that suspension of life caused by prussic acid is only apparent; life is immediately restored by pouring acetate of Potash and common salt dissolved in water on the head and spine. In this country rubbers have been at once restored from the effects of prussic acid by this means.
A liquid glue has been invented in England having the advantage of being stronger and always ready, and will unite wood, iron and plaster.

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CHEAPER THAN EVER!
STEAM SAW MILL
In Full Blast!
THE undersigned, proprietors of the White Cloud Steam Saw Mill, take pleasure in announcing to the public, that their mill is in the very best order, and they have commenced operations for the season. They are prepared to do sawing of every kind and description, on the shortest notice. They will saw on a log, halve, or for money, very cheap. They will constantly keep on hand—
ALL KINDS OF LUMBER!
which they will sell a little cheaper than can be had anywhere else, for Cash, or to good men on short time. They have also an excellent Lath Mill, and are prepared at all times to furnish LATHS in any quantity, at low rates. Give us a call, and satisfy yourselves that we can do just what we say.
WM. MAUCK & SONS,
White Cloud, March 17, 1859-1f.

STEAM FERRY
AT
WHITE CLOUD!
Runs regularly on the Missouri River, at the following rates:
For crossing a team of a pair of horses or mules, or 1 yoke of cattle, and wagon, loaded or empty, \$0.75
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A raw egg well beaten, half pint of vinegar, an ounce of spirits of wine, and quarter of an ounce of spirits of camphor; these ingredients to be mixed together, first dissolving the camphor in the spirits of wine, then put the mixture in a bottle and shake for ten minutes, after which it is to be corked down tightly to exclude the air. In half an hour it is fit for use.
To Make Seven Gallons of Good Grape Wine.
Take two quarts flour, six 1/2; 3-cups-spoonful of soda, 4 of cream of tartar, and one teaspoonful of salt; mix them well with flour, then rub in a lump of lard as large as an egg; add sour milk enough to roll without more flour; roll half an inch thick and bake 15 or 30 minutes. If you do not get them good the first time, do not be discouraged, but "try again."

Bruce's New York Type-Foundry.
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Important to Farmers!
METROPOLIS FLOUR MILLS,
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The proprietors of these Mills are now ready to receive the new crop of wheat, and they would particularly call the attention of FARMERS to the importance of threshing, cleaning and getting their wheat to market as early as possible, to avoid damage and loss by letting it remain in the field till the fall rains come on. Through your wheat at the same time of reaping, if brought in, it will store it free of charge till you wish to sell. You will here find sale for all your wheat at the highest market price, or you can exchange it for four on the most favorable terms. Give us good, clean wheat, and we will give you the best flour ever offered in this market. EARLE & HUNTING, Leavenworth, June 20, 1859-1f.

Frassic Acid.
A German paper says that suspension of life caused by prussic acid is only apparent; life is immediately restored by pouring acetate of Potash and common salt dissolved in water on the head and spine. In this country rubbers have been at once restored from the effects of prussic acid by this means.
A liquid glue has been invented in England having the advantage of being stronger and always ready, and will unite wood, iron and plaster.

Wine from Unripe Grapes.
As the stems and husks of grapes give no bad flavor to the fruit, it may be used in any stage of ripening, or different degrees may be mixed together. The fruit is in the best state when just beginning to ripen. For every gallon take five pounds of fruit; have a tub which will hold 15 or 20 gallons; bruise the grapes into this so thoroughly that if possible every berry should be mashed; when the whole are in stalks and all, add 4 gallons of cold spring water; mix all well with the hand till the juice and pulp are separated from the more solid matter; cover the tub and let it stand 24 hours; strain it through a coarse bag, and squeeze the fruit quite dry; pour a gallon of water over the solid mass; get any soluble matter which may remain. Put into a tub or cooler 30 pounds of loaf sugar; pour the fluid upon it, first measuring it; make up with water to the total bulk of 10½ gallons; mix this until the sugar is dissolved. This is called the must, and is equivalent to the juice of the grape. Cover up the vessel with a board, over which throw a blanket, and let it stand in a moderate temperature for 24 hours or more, according as it may appear to ferment. Put it into the cask, which should be full to the bung-hole, and a little inclined to one side to let the scum work off; you should have half a gallon of must for this purpose. There should be a hole near the bung which should be stopped with a wooden peg, and when the bung is closed up, the peg should in a day or two be loosened, that the fixed air may have vent; this should be repeated till the excessive expansion has ceased, when the peg may be driven tight. The best way to keep the bung airtight is to paste a double piece of brown paper over it. Let the wine remain in a cool cellar till clear, warm day in January, then rack it off, and let it stand to the end of March before bottling. It will keep for many years. If it is a brisk or champagne wine it will be very good the following summer. When racked and clarified, the singulas should be dissolved in a little of the wine, and well mixed in the barrel.

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