

# Edgefield Advertiser.

"We will cling to the Pillars of the Temple of our Liberties, and if it must fall, we will Perish amidst the Ruins."

VOLUME VII.

Edgefield Court House, S. C., July 6, 1842.

NO. 23.

**EDGEFIELD ADVERTISER,**  
BY  
**W. F. DURISOE, PROPRIETOR.**

### TERMS.

Three Dollars per annum, if paid in advance—Three Dollars and Fifty Cents if not paid before the expiration of Six Months from the date of Subscription—and Four Dollars if not paid within twelve Months. Subscribers out of the State are required to pay in advance.

No subscription received for less than one year, and no paper discontinued until all arrears are paid, except at the option of the Publisher.

All subscriptions will be continued unless otherwise ordered before the expiration of the year.

Any person procuring five subscribers and becoming responsible for the same, shall receive the sixth copy gratis. Advertisements conspicuously inserted at 62½ cents per square, (12 lines, or less,) for the first insertion, and 43¢ cts. for each continuance. Those published monthly, or quarterly will be charged \$1 per square for each insertion. Advertisements not having the number of insertions marked on them, will be continued until ordered out, and charged accordingly.

All communications addressed to the Editor, post paid, will be promptly and strictly attended to.

### Candidates.

#### For Legislature.

For Senate.—Maj. J. S. Jeter,  
T. J. Hibler, Esq.

#### For House of Representatives.

Col. John Huiet,  
Maj. Tillman Watson,  
Dr. J. O. Nicholson,  
Maj. George Boswell,  
Col. James Tompkins,  
Dr. R. C. Griffin,  
Wiley Harrison, Esq.,  
Dawson Atkinson, Esq.

**The friends of H. R. WILLIAMS,** announce him as a candidate for the Office of Sheriff.

**The friends of Capt. J. J. SEXTON,** announce him as a candidate for the Office of Sheriff.

**The friends of SCARBOROUGH BROADWATER,** announce him as a candidate for the Office of Tax Collector.

**The friends of Shubel ATTAWAY,** announce him as a candidate for the Office of Tax Collector, of Edgefield District.

**The friends of Capt. W. L. COLEMAN,** announce him as a candidate for Ordinary of Edgefield District.

**The friends of Wm. J. SIMKINS,** Esq., announce him as a candidate for the Office of Ordinary, of Edgefield District.

**The friends of Colonel J. HILL,** announce him as a candidate for the Office of Ordinary, of Edgefield District.

**The friends of Col. W. H. MOSS,** announce him as a candidate for the Office of Ordinary of Edgefield District.

### MINISTERIAL APPOINTMENTS.

Mr. Editor.—Please give the following appointments one or two insertions in the columns of the Advertiser, and oblige Yours,

M. M. ADNEY.

J. M. Chiles and M. M. Adney, Missionaries for the 1st Division of the Edgefield Association, will commence their operations on Saturday before the 2nd Lord's Day in July next.

On Saturday before the 2d Sabbath in July, at Beulah.

On Saturday before the 3rd Sabbath at Plumbranch.

On Saturday before the 4th Sabbath at Antioch.

On Saturday before the 5th Sabbath at Mt. Moriah.

On Saturday before the 1st Sabbath in August, at Buffalo.

On Saturday before 2d Sabbath at Rehoboth.

On Saturday before the 3d Sabbath at Gilgal.

On Saturday before the 4th Sabbath at Bethany.

On Saturday before the 1st Sabbath in September, at Horeb.

Each of the above appointments will be continued one week, if circumstances are encouraging.

The brethren at Callahan's Mill are informed, that we have ten churches, and but nine weeks, consequently we are under the necessity of leaving out one, and as it is convenient for them to attend Plumbranch and Rehoboth, we thought it best to give them no appointment. If this statement is not satisfactory, we will try to visit them after the Association.

Mr. Editor.—In connexion with the above, you are requested to insert in your paper the following notices of other appointments, viz:

The Ministering Brethren J. Trapp, and W. S. Loyd, will attend

At Hamburg, on the Saturday before the 2d Lord's Day in July.

At Hardy's Meeting House, on the Saturday before the 3d Lord's Day

At Mount Zion, on the Saturday before the 4th Lord's Day.

At Cloud's Creek, on the Saturday before the 4th Lord's Day.

At Lexington, on the Saturday before the 5th Lord's Day.

At Sardis, on the Saturday before the 1st Lord's Day in August.

At Salem, on the Saturday before the 2d Lord's Day.

At Red Bank, on the Saturday before the 3d Lord's Day.

At Dry Creek, on the Saturday before the 4th Lord's Day.

At Rocky Creek, on the Saturday before the 1st Lord's Day in September.

William P. Hill, and William Watkins will attend

At Little Stephens' Creek, on the Saturday before the 2d Lord's Day in July.

At Fellowship, on the Saturday before the 3rd Lord's Day.

At Sister Springs, on the Saturday before the 4th Lord's Day.

At Providence, on the Saturday before the 5th Lord's Day.

At Good Hope, on the Saturday before the 1st Lord's Day in August.

At Damascus, on the Saturday before the 2nd Lord's Day.

At Chesnut Hill, on the Saturday before the 3d Lord's Day.

At Mountain Creek, on the Saturday before the 4th Lord's Day.

At Siloam, on Saturday before the 1st Lord's Day in September.

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On Potatoes.—John Sumner, (of Lexington,) C. B. Griffin, and James Moffett.

On Cultivated Grasses.—John Holman, Jacob Duckett, Col. Simeon Fair, Colonel Wm. Counts, and Jacob H. Hunt.

On Ditching and Draining.—Williamson Clark, I. Herbert, Esq. David Heutz, and Phillip Sligh.

On Saving Pork and Preserving Bacon.—Col. James L. Gilder, J. J. Kibler, David Reid, and George Neel.

On Improvements in Farming Utensils.—Zebulon Butler, John W. Summers, John Holman, Thomas Montgomery, and Adam Hipp.

On Hogs.—Nathan A. Hunter, William Montgomery, Mark M. Higgins, and John Holman.

On Horses.—Dr. Peter Moon, Jacob H. Hunt, Thos. H. Henderson, John Gaskins, Geo. H. H. Kinard, and Maj. James Graham.

On Mules.—William E. Hardy, Nathan Whitore, Dr. J. H. King, and John W. Summers.

On Cattle.—Maj. Adam Sumner, Thos. Montgomery, Capt. Jas. Moffett, and Peter Hair.

On Sheep.—George Boozer, Esq. Dr. G. W. Glenn, and Daniel Smith.

On Horticulture.—Capt. Thos. H. Pope, F. B. Higgins, Dr. Wm. Harrington, J. H. Pearson, Wm. Sumner, Dr. B. Waldo, and Matthew Hall.

Preparatory to the above named meeting, an extra meeting of the society is hereby called by the President thereof, to take place at Newberry, on the first Monday in July, at 10 o'clock, A. M. when it is hoped that those who design competing for premiums on crops will report themselves to that officer.

The general good which may result from the next annual meeting, must depend very much on the number of members who may turn out on said day next.

PETER HAIR,  
Rec. Sec'y.

June 7th, 1842.



### Poetic Access.

#### THE HUSBANDMAN.

Earth, of man the bounteous mother,  
Feeds him still with corn and wine;  
He who best would aid a brother,  
Shares with him these gifts divine.

Many a power within her bosom  
Noiseless, hidden, works beneath  
Hence are seed and leaf, and blow  
Golden ear and clustered wheat.

These to swell with strength and beauty,  
Is the royal task of man;  
Man's a king, his throne is dust,  
Since his work on earth is done.

Bad and harvest, bloom and seed,  
These, like man, are fr  
Stamped in clay, a heavy  
All from dust receive.

Barn and mill, and wine vat's measure,  
Earthly goods for earthly lives,  
These are Nature's ancient pleasure,  
These her child from her derives.

What the dream, but vain rebelling  
If from earth we sought to flee?  
'Tis our stored and ample dwelling,  
'Tis from it the skies we see.

Wind and frost, and hour and season,  
Land and water, sun and shade;  
Work with these, as bide thy reason,  
For they work thy toil to aid.

Sow thy seed and reap in gladness!  
Man himself is all a seed;  
Hope and hardship, joy and sadness,  
Slow the plant to ripeness lead.

#### From the Winyah Observer.

#### MY LIFE.

My life is like a wreath of smoke  
What curls while in air,  
And then dissolves in nothingness,  
And is no longer there;  
But when that smoke is past and gone  
The playful breeze still dances on  
And so when life with me is o'er,  
The world will wag as 't did before.

My life is like a dish of milk,  
Within a baby's lap;  
'Tis held awhile in careless mood,  
And down it tumbles—slap;  
And spits itself upon the floor,  
To fill the empty dish no more;  
And tears are shed o'er what is spilt—  
But none will weep when I am kit.

My life is like a rain-bow on  
The bosom of a shower,  
Exhibiting its varied hues,  
And fading in an hour;  
Yet, when that bow away has passed,  
A sadness o'er the cloud is cast;  
But, when I'm gone no one will care  
How I come on, or how I fare.

My life is like a grain of sand  
Upon the ocean's side,  
That's beat about by battling waves,  
Then swallowed by the tide;  
Yet, when that grain away is borne,  
The waves and billows loud will mourn  
But when I die, all hands I know  
Will shout "Lord bless him, let him go!"

#### Miscellaneous.

#### From the Temperance Advocate.

NEWBERRY AGRICULTURAL SOCIETY.  
Agreeably to the constitution, the next Annual meeting will take place on Wednesday, the 27th of July next, at Newberry, when the following committees are expected to report through their chairmen, on the following subjects, viz:

On Cotton.—Y. J. Harrington, Michael Werts, Thos. H. Henderson, and George Brown.

On Corn.—Walter Herbert, Esq. Dr. John N. Herndon, John Paysinger, and Jacob Duckett.

On Wheat.—Col. John P. Neel, Drayton Nance, and Col. B. F. Griffin.

On Oats.—Maj. Samuel Young, Col. John, Eagleberger, and H. M. O'Neel.

On Manures.—John Caldwell, Col. John Glenn, Wm. Fair, Dr. James Killgore, and Wm. Croker.

Indeed, so little attention has been given to their preservation, that many think they can have them no longer than during the season of their growth. They are easily raised, produce abundantly, and, after a little use, all declare them to be a rich treat. Their presence on the table at any, or even with all meals of the day, is quite acceptable.

A notice from you at this time, as to the best mode for putting them up for winter, would be of service to at least one of your readers.

Yours, &c., P. B. T.

#### ANSWER BY THE EDITOR.

The Tomato has long been known and used for culinary purposes in many portions of Europe, in France, Italy, Germany, Holland, and within a few years has become a general favourite in this country.

Dr. Bennett, a medical professor in one of our colleges, considers it an invaluable article of diet. He ascribes to it high medicinal properties, and declares,

"1st. That it (the tomato) is one of the most powerful deobstruents of the *Materia Medica*, and that in all of those affections of the liver and other organs where calomel is indicated, it is probably the most effective and least harmful remedial agent known in the profession.

"2d. That a chemical extract will be obtained from it, which will altogether supersede the use of calomel in the cure of disease.

"3d. That he has successfully treated serious diarrhoea with this article alone.

"4th. That when used as an article of diet, it is almost a sovereign remedy for dyspepsia or indigestion.

"5th. That persons removing from the east or north to the south or west, should by all means make use of it as an aliment, as it would in that event save them from the danger attendant upon those violent bilious attacks to which almost all unaccustomed persons are liable.

"6th. That the citizens in ordinary should make use of it either raw, cooked, or in the form of a catsup, with their daily food, as it is the most healthy article in the *Materia Alimentaria*."

Professor Rafinesque, of France, says: "It is everywhere deemed a healthy vegetable, and an invaluable article of food."

Professor Dickens writes: "I think it more wholesome than any other acid sauce."

Professor Dugleson says: "It may be looked upon as one of the most wholesome and valuable esculents that belong to the vegetable kingdom."

It is considered efficient in curing indigestion and diseases of the liver and lungs. A writer in the *Farmer's Register* says, it has been tried by several persons, to his knowledge, with decided success. They were afflicted with chronic cough, the primary cause of which in one case was supposed to be diseased liver—in another, diseased lungs. It mitigates, and sometimes effectually checks, a fit of coughing. It was used in a dry state, with a little sugar mixed with it, to render it more agreeable to the taste. The writer expresses a conviction, that if freely used in

August and September, it would prove a complete antidote to bilious fevers.

Various are the methods which have been instituted for preparing this article for diet, which adds to the variety of taste and renders it in some one of its forms, agreeable to every individual. We give the various recipes that have come under our observation:

**Daily use the Tomato.** Cut up with salt, vinegar and pepper, as you do cucumbers, and eat away as fast as you can.

**How to Stew Tomatoes.** Take your tomato from the vine, ripe; slice up, put in the pot over the fire without water; stew them slow, and when done put in a small lump of butter, and eat as you do apple sauce. If you chose, a little crumb of bread or pulverized crackers may be added.—What you have left, put away in a jar for winter.

**Tomato Omelet.** When stewed, beat up a half dozen new laid eggs, the yolk and white separate; when each are well beaten, mix them with the tomato—put them in a pan and beat them up; you have a fine omelet.

**To keep them the year round.**—Take them full ripe, and scald in hot water, to facilitate the operation of taking off the skin; when skinned, boil well in a little sugar or salt, but no water, and then spread in cakes about an inch thick, in the sun. They will dry enough in three or four days to pack away in bags, which should hang in a dry room.

**How to Pickle Tomatoes.** Pick them when they are ripe. Put them in layers in a jar, with garlics, mustard seed, horse-radish, spices &c. as you like, filling up the jar, occasionally putting a little salt, proportionally to the quantity laid down, and which is intended to preserve the tomato. When the jar is full, pour on the tomatoes cold cider vinegar (it must be pure) till all is covered, and then cork up tight and set away for winter.

**To make Tomato Preserves.** Take them while quite small and green—put them in cold clear sugar with an orange cut in

pieces, and a little lemon juice, and boil them in a saucepan till they are soft, and then strain them through a cloth, and mix the juice with the sugar, and boil it till it is thick, and then mix it with the tomatoes, and put them in jars, and cork them up tight, and set away for winter.

**How to Cure Tomatoes.** Take them when they are full ripe, and scald them in hot water, to facilitate the operation of taking off the skin; when skinned, boil well in a little sugar or salt, but no water, and then spread in cakes about an inch thick, in the sun. They will dry enough in three or four days to pack away in bags, which should hang in a dry room.

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