

THE FARMER.

From the Genesee Farmer.
ON KEEPING HOGS AND FATTEN-
ING PORK.

To my son—Another branch of stock husbandry interesting to farmers, and to many who are not farmers, remains to be considered. I am now speaking of the husbandry of hogs, and fattening pork. Almost every family, especially if located in the country, should fatten every year at least one good hog. This is necessary to prevent the waste of many articles which must be cast out, and will otherwise be lost. To farmers, the fattening of pork is often a lucrative branch of their husbandry, and it might become, to many of them at least, far more so than it is, if they would learn how to conduct it in better accordance with the principles of economy. A few suggestions to aid your improvement in this important branch of husbandry, will constitute the subject of this letter.

The husbandman or householder who undertakes to fatten pork, should in the first place, be careful to procure a good breed of hogs. This is very important, far more so than seems to be generally understood. It is a fact well ascertained, that there are, among different breeds of hogs, very great differences as to their propensities, or lack of propensities, to thrive and fatten. Some are voracious eaters, and yet slow to acquire flesh; while others require but little food to keep them in a thrifty condition, and possess withal remarkable propensities, to fatten. Those who best understand the subject, are not of the opinion that large boned hogs, or hogs that are capable of attaining to the greatest bodily stature, are, in general, the most profitable. Unquestionably the most profitable hogs are such as are capable of making the greatest amount of good pork at the least expense. These it is said are not often found among hogs of gigantic statures, but are to be looked for rather among the smaller breeds.

There are now in the country several breeds of hogs, known by their distinctive names, and all recommended by their respective friends, as breeds of superior excellence. Among these are the China breed, the Byfield, the Berkshire, the Bedford, and some others. I know not their comparative merits. It may not be easy for you to obtain any of them in their purity, but in different degrees of intermixture the most of them are to be found in nearly all parts of the country. It is not so much my object to put you on pursuit of any particular breed of hogs, as to impress on your mind the importance of seeking after and obtaining a good breed. This, it is believed, you can do, without travelling far in pursuit of your object.

To the householder who intends to fatten pork, it is a matter of some importance to know, whether hogs that have been kept over the winter, or spring pigs, are the most profitable for that use. When it is intended to fatten pork on a small scale, in connection only with one, two, or three hogs, it is, in general, the way to depend for that purpose entirely on spring pigs, and thus save the expense and trouble incident to keeping hogs through the winter. Pigs that come in March or early in April, can, if they are of good breed, easily be made to weigh, at the proper season for butchering, 200 weight or more, after they are dressed. If taken proper care of, they will do this on an average. The pork thus obtained will, in general, have cost less than such as has been made of hogs that have been kept over the winter. As hogs do not, in general, thrive well in the winter; as their keeping at that season is peculiarly expensive; and as they are rarely found in the spring to be much in advance of what they were in the fall, it is worthy of consideration whether it would not be better to depend for making pork chiefly on spring pigs. I propose this as a question, not meaning to be considered as answering it in the affirmative.

All preliminary questions being settled, and possession gained of a good breed of hogs, the next care of the husbandman should be, to make himself acquainted with the best methods of feeding them, and to practice accordingly. To afford them, in every stage of their existence, plentiful supplies of food, at least sufficient supplies to keep them, all the while, in a thrifty and growing condition, is an indispensable requisite. A poor hog, whose carcass is composed of little else than skin and bones, is a sight dismal to behold, and whenever such a wretched animal is seen, he bears disgraceful testimony against the wisdom, the economy, and almost the moral rectitude of his proprietor. No one should undertake to keep more hogs than his means of keeping will enable him to keep, at all times,

in perfectly good order. Keeping too many hogs is a very common error, and it prevails most among the poorer classes of community. It is not so well understood as it should be, that the economy of making pork consists much in making a large quantity of pork, made of hogs weighing severally when dried, 300 weight or more, comes to the proprietor at less expense, and yields him a greater profit than the same quantity would if made of lighter hogs. It is supposed the two classes of hogs here spoken of are of the same age, and that the difference in their produce is the result either of different treatment, or a difference in the quality of their breeds. The doctrine which I desire to inculcate on you is, not to multiply hogs, but when you have set your aim at any given quantity of pork, which in your judgement is useful to be produced, employ for its attainment only the smallest number of hogs, from which it will be practicable to produce the desired quantity. If hogs that have been kept over the winter are selected for fattening, the produce of each hog in pork should not be less than 300 weight.

It has been said, hogs require plentiful feeding. As they have voracious appetites, and are not at all difficult in the choice of what they eat, their food may be drawn almost indiscriminately out of nature's vast store house. They will eat, with greediness, every kind of flesh, and there are not many vegetable productions from which a hungry hog will turn away. In the summer season, scarcely any thing accommodates hogs to better advantage than a fresh clover pasture. In such a pasture they will, although no other food be given them, thrive, and make considerable acquisitions of flesh. Of the various sorts of swill commonly made use of as food for hogs, nothing need be said, except that swill of every kind is the better for having become a little sour. Care however should be taken, while aiming at this object, not to let it sour so much as to become putrid. Almost all sorts of fruit, such as peaches, plums, and especially apples, are palatable and nutritious to hogs. So too are potatoes, and all the other roots that have been enumerated in any of my preceding letters. Most of the articles here mentioned, will be useful to hogs in some degree, although given to them without cooking, but it is now well understood, that almost every substance made use of as food for hogs, is susceptible of great improvement, by being boiled or steamed. That such is the fact, I am satisfied from my own experience. I have boiled old corn for hogs, and the results were such as satisfied me, that my labor had been exceedingly well applied. Cooking corn, as any other grain, fits it for the use of hogs in all respects as well as it can be fitted by grinding, or any other process. Is it not better then to cook it, and thus save the millers toll, together with the expense and trouble incident to carrying it to mill, and getting it back?

I am now ready to offer a remark which I consider as worthy of more than ordinary regard. The remark is, that at every domestic establishment, where it is intended to fatten pork, there should be provided a suitable apparatus for cooking food for hogs. This apparatus should consist of a kettle or caldron, that may cost from five to seven dollars, suitably set in mason work, and inclosed with a small bulding, or at least covered with some sort of roof to shelter it from the storms. Such an establishment, even when pork is fattened only on a small scale, would quickly remunerate its expense in preparing food for hogs, besides being very useful for many other purposes. Here corn, or any other grain, may, with little expense, be boiled or steamed, and thus rendered far more nutritive to hogs than it will be without cooking. Here too apples, potatoes, pumpkins, and almost countless other vegetables, may be cooked in such a manner as to become wholesome and nutritious food for hogs.

Fattening hogs altogether upon corn, as was formerly the general practice, is now considered as too expensive to admit of justification on the principles of economy. It is good practice to commence fattening hogs on peas. But when peas are not provided, potatoes may be used in the first stages of fattening to great advantage. These however, more than almost any thing else, require cooking to fit them for use. It has lately been discovered, that hogs fatten well upon apples, as well, we are told, as on any other food whatever. Sweet apples are supposed to be the best, but it is said any sort of apples, if cooked, answer a good purpose for fattening pork.

A FATHER.
New York State, March, 1836.

HYPOCRISY.

There is much hypocrisy in affecting to give up the pleasures of the world from religious motive, when we only withdraw from it because we find a greater gratification in the pleasures of retirement. "My dear children," said an old rat to his young ones, "the infirmities of age are pressing so heavily upon me, that I have determined to dedicate the short remainder of my days to mortification and penance, in a narrow and lonely hole which I have lately discovered; but let me not interfere with your enjoyment; youth is the season for pleasure; be happy therefore, and only obey my last instructions—never to come near me in my retreat. God bless you all!" Deeply affected, snivelling audibly, and wiping his paternal eyes with his tail, the old rat withdrew, and was seen no more for several days, when his youngest daughter, moved rather by filial affection than by that curiosity which is attributed to the sex, stole to his cell of mortification, which turned out to be a hole made by his own teeth, in an enormous Cheshire cheese.—*The Tin Trumpet.*

TO YOUNG MEN.

There is no moral object so beautiful to me, as a conscientious young man! I watch him as I do a star in the heavens; clouds may be before him, but we know that his light is behind them, and will beam again; the blaze of other's prosperity may outshine him, but we know, that though unsee he illuminates his own true sphere. He resists temptation not without a struggle, for that is not virtue, but he does resist and conquer, he hears the sarcasm of the profligate and it stings him, for that is the trial of virtue, but he heals the wound with his own pure touch. He heeds not the watchword of fashion, it leads to sin; the Atheist who says, not only in his heart, but with his lips, "there is no God," controls him not, for he sees the hand of a creating God and rejoices in it. Woman is sheltered by fond arms and guided by loving counsel, old age is protected by its experience, and manhood by its strength; but the young man stands amid the temptations of the world like a self balanced tower. Happy he who seeks and gains the prop and shelter of Christianity.

Onward, then, conscientious youth—raise the standard and nerve thyself for goodness. If God has given thee intellectual power, awaken in that cause, never let it be said of thee, he helped to swell the tide of sin, by pouncing his influence into its channels. If thou art feeble in mental strength, throw not that poor drop into a polluted current. Awake, arise young man! It is easy to sin; it is difficult to be pure and holy. Put on thy strength, then let the chivalry be aroused against error, let truth be the lady of thy love—defend her.

FEW THINGS IMPOSSIBLE.

"It is impossible," said some one when Peter the great determined to set out on a voyage of discovery, through the cold northern regions of Siberia, and over immense deserts; but Peter was not discouraged and the thing was done.

"It is impossible," said many, when they heard of a scheme of the good Oberlin's. To benefit his people, he had determined to open a communication with the high road to Strasburg, so that the productions of de la Roche (his own village,) might find a market.

Rocks were to be blasted, and conveyed to the banks of the river Bruche, in sufficient quantity to build a wall for a road along its banks, a mile and a half, and a bridge across it. He reasoned with his people, but still they thought it was impossible; but he seized a pickaxe, put it across his shoulder, proceeded to the spot, and went to work, and the peasants soon followed him with their tools. The road and the bridge were at length built, and to this day, the bridge bears the name of the "Bridge of Charity."

"It is impossible," said some, as they look upon the impenetrable forests which cover ragged flanks and deep gorges of Mount Pilatus in Switzerland and hearkened to the daring plan of a man named Rupp, to convey the pines from the top of the mountain to the Lake of Lucerne, a distance of nine miles. Without being discouraged by their exclamation, he formed a slide or trough of 24,000 pine trees, 6 foot deep; and this slide, which was contemplated in 1812, was kept moist. Its length 44,000 English feet. It had been conducted over rocks, or along their sides, or over deep gorges where it was sustained by scaffolds; and yet skill and perseverance overcame every obstacle, and the thing was done.

The trees slid down from the mountains into the lake with wonderful rapidity. The large pines, which were one hundred feet long, ran through the

space of eight miles and a third in about six minutes.

A gentleman who saw this great work says:—"Such was the speed with which a tree of the largest size passed any given point that he could strike it but once with a stick as it rushed by, however quickly he attempted to repeat the blow.

Say not hastily, then, of any thing, 'It is impossible.' It may not be done in an hour, or a day, or a week, but perseverance will finally bring you to the end of it. 'Time and patience,' says a Spanish proverb, 'will turn a mulberry leaf into silk.'—*Rural Repository.*

Two prominent lawyers down east once engaged in a case in Court on opposite sides. Their feelings were very much enlisted in their clients' favor. One of them in the course of his remarks made an assertion which very much excited the other, who thereupon sprang upon his feet and exclaimed, "Brother C. do you say that as a lawyer, or as a man? If you say it as a lawyer, it is very well; but if you say it was a man, you lie."

TO DRIVE BUGS FROM VINES.

The ravages of the yellow striped bugs on cucumbers and melons, may be effectually prevented, by sifting charcoal dust over the plants. If repeated two or three times, the plants will be entirely free from annoyance. There is in charcoal some property so obnoxious to these troublesome insects, that they fly from it the instant it is applied.

Notice.

A FIRST rate crook Tailor, and A one of steady and industrious habits, could find steady employment at this place.

Rising Sun, May 21, 1836.

PEPPER & FRENCH.

In addition to their former stock have just received and are now opening a very fashionable and well selected assortment of

Summer Goods,

AMONG WHICH ARE

Summer Cassimeres, Summer Wear, Drillings, French & American Prints, Pongee and Dress Silks, Pongee, Silk and Bandanna Hdks, New style Tuscan Bonnets, Parasols, Printed Muslin, Ginghams, assorted, New style figured Book Muslin, a beautiful article for dresses;

Gum Elastic Aprons, Summer Capes, Dress Shawls, Leghorns & Palm Hats, Men's, Women's and Children's Shoes, Super blue, black and brown Cloth, Cassimeres and Cassinets, Kid Gloves, a superior article, Cross barred, twilled and corded Jacobets, Plain and fig'd Book Muslin, Sewing Thread in variety, Shell and horn tuck and side Combs, Sheetings and Shirtings, and every other article that is kept in Dry Good stores, making their assortment unequalled in the town. ALSO,

Hardware, Queensware, Cutlery, Glass and Tinware, Cotton Yarn, Castings, Saddlery, Cordage, Window Glass, Boots and Shoes, Caps, Iron, Steel, Nails, Indigo, Shot, Lead, Drugs and Medicines, &c.

and a very great variety of other articles. Persons who wish to get good bargains, are requested to call and examine their goods and the prices.

Rising Sun, April 16, 1836.

NEW GOODS!—NEW GOODS!

M. TURNER,

HAS just received a handsome assortment of new and fashionable SPRING AND SUMMER GOODS, of which the following are a part, viz:

Super blue, black, brown, green and mulberry CLOTHS; Fancy Cassimeres and Sattinets; Summer Wear, Valentia Crapes; Summer Cloth, Stripes;

French, German and Russia Linens; Checkered and plain Cottons; West End, a superior article; A splendid assortment of CALICOES; Painted Muslins;

French and Scotch Ginghams; Fancy Dress and pocket Hdks.; Tuscan, Straw, and Wood Lawn fashionable Bonnets;

Bonnet Trimmings; Grecian and Bobbin Netts; Laces and Edgings; Cambric, Book, Jaconet and Mull Muslins; Wall Paper; Palm Hats; Sheetings; Gentlemen's Stocks; Ladies' and Gentlemen's Silk and Leather Gloves; Hosiery;

Shirting and Irish Linens; Together with all the articles in the Dry Goods line. Also,

Queens, China, Glass, Tin, Stone and Hard Ware.

Rising Sun, April 16, 1836.

PRODUCE, BOOT & SHOE STORE.

THE subscribers wish to inform the citizens of Rising Sun and its vicinity, that they have just received and now offer for sale, at the stand lately occupied by L. N. Hall, a large and general assortment of articles in their line, of which the following are a part: Bacon, Pork, dried and green Beef, Lard, Butter, Honey, Molasses, Cod-fish, Mackarel, Herring, Bologna Sauages, Cheese, Chickens, Pickles, Potatoes, Kraut, Beets, Carrots, green and dried Apples, dried Quinces, Apple Butter, Eggs, Onions, Turnips, Rice, Preserves, Oranges, Figs, Boston and Butter Crackers, Sage, Hops, Vinegar, Walnuts, Hickory-nuts, Pecons, Almonds, Meal, Flour, and Rye Flour.

GROCERIES.

Chocolate, Coffees, Teas, Sugars, Pepper, Alspice, Mace, Cloves, Ginger, Pearlash, Sal, Eratis, Starch, Candles, Lard, soft and shaving Soap, linseed, sperm and sweet oils, Tobacco, Cigars, Snuff, Chalk, Nails, Fish lines & hooks, Powder, Shot, Lead, Percussion Caps, Flints, Brushes, Cordage, some Medicines, Drugs, Hardware, Queensware, Tinware, Cooperware, Glassware, Cutlery, Window Glass, Dye Stuffs, Tar, Rosin, Paints, Wines, Brandies, Whiskey, (but not by the small,) Castings, Iron, Steel, Garden Seeds, Findings for Shoemakers.

CLOTHING.

Coats, Roundabouts, Vests, Pantaloons, Drawers, Shirts, Collars, Stocks, Handkerchiefs, Suspenders, Socks, Hats, Boots, Shoes, Brogans, Bootees, Children's Shoes, Pumps, Slippers, &c. &c. with many other articles too tedious to mention, on as reasonable terms as can be afforded. People are particularly requested to call and see and price their articles.

HALL & BUCHANAN.

Rising Sun, March 26, 1836.

N. B. All those who have felt the happy effects of, or are advocates for what is called the Thomsonian System of Medicine, can find most of the simple remedies which that system incorporates.

H. & B.

DRY GOODS.

Super black, blue, mulberry, green, olive and mixed broad Cloths, Blue, black, drab, light and dark striped Cassimeres;

A complete assortment of ladies' and gentlemen's gloves & hosiery;

A large ass't of plain and figured silk, Marseilles, Valencia and cotton Vestings; Stocks;

Plain, pink, buff, striped, and checked Scotch and French Ginghams;

French printed Muslins and Ginghams, rich patterns;

Bleached and unbleached Sheetings and Shirting;

Plain, corded and crossbarred White Cambrics; colored do.

Cambric Muslins; jaconet, Swiss, mull plain and figured Book do.

Green Barrage; Italian imitation do.

Gro de Nap, Gro de Swiss, Florence, and sarsanet Silks,

Bombazenes and crape Deleria;

Irish Linens; brown and bleach'd Russia Linens; Linen Cambric;

Bobbin laces, Edgings, black silk Velvet, Russia diaper; Bed ticking; Silk and Cotton Umbrellas;

Flannels, twisted Silks; crape, gauze, and fancy dress Hdks;

Flag, bandanna, Italian and pongee silk pocket Hdks. Also, about 200 pieces Calicoes, comprising almost every style;

British Sewing Twist on spools; Summer stuffs, Drilling, Ermene, Summer Cloths, &c.

Straw and Leghorn Bonnets, latest fashions; Palm Hats, Fur do.

Boots, Shoes and Brogans.

Also, a fine assortment of HARDWARE, Crockery, Glass, China and Hollowware, Groceries, Medicines, Paints, Dye Stuffs, SHOT GUNS, Iron, Steel, Nails, Hoes, Shovels, Spades, Strap Hinges, &c. &c.

Rising Sun, April 25, 1835.—y

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