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BUBAL ECONOMIST.

From the Boston American Orchardist.
GATHERING AND PRESERVING
FRUIT.

Various theories have been offered for preserving apples in a sound state for winter use or for distant voyages. Some have proposed gathering the fruit before it is ripe and drying it on boards before it is put up; this has been tried; the apples lose their sprightly flavor; and keep no better than by some less troublesome mode. Dr. Noah Webster has recommended that they should be put down between layers of sand which had been dried by the heat of summer. This is without doubt an excellent mode, as it excludes the air, and absorbs the moisture, and must be useful when apples are to be shipped to a warm climate. But apples thus preserved are liable to imbibe an early taste.

Chopped straw has also been highly recommended to be placed between the layers of fruit; but I have noticed that the straw, from the perspiration it imbibes, becomes musty, and may probably do more hurt than good. When apples are to be exported, it has been recommended that each be separately wrapped in coarse paper; in the manner oranges and lemons are usually put up. This is without doubt an excellent mode. And Mr. Loudon has recommended that apples destined for Europe should be packed between layers of grain.

Great quantities of fine winter fruit are raised in the vicinity of Boston and put up for winter use, for the markets, and for exportation. The following is the mode almost universally adopted by the most experienced. And by this mode apples under very favorable circumstances, are frequently preserved in a sound state, or not one in fifty defective, for a period of seven or eight months. The fruit is suffered to hang on the tree to as late a period as possible in October, or still hard frost have loosened the stalk, & they are in imminent danger of being blown by high winds; such as have already fallen are carefully gathered and inspected, and the best are put up for early winter use. They are carefully gathered from the tree by hand and as carefully laid in baskets. New, tight, well seasoned flour barrels from the bakers, are usually preferred; the baskets being filled are cautiously lowered into the barrels and reversed. The barrels being quite filled are gently shaken, and the head is gently pressed down into its place and secured. It is observed this pressure never causes them to rot next the head, and is necessary, as they are never allowed to rattle in moving. No soft straw or shavings are admitted at the ends; it causes mustiness and decay. They are next carefully placed in wagons and removed on the bulge, and laid in courses in a cool, airy situation on the north side of the buildings near the cellar, protected by covering on the top of boards, so placed as to defend them from the sun and rain, while the air is not excluded at the sides. A chill does not injure them, it is no disservice; but when extreme cold weather comes on, and they are in imminent danger of being frozen, whether by night or day, they are carefully rolled into a cool, airy, dry cellar, with openings on the north side, that the cool air may have free access—they are laid in tiers, and the cellar is in due time closed and rendered secure from frost. The barrels are never tumbled or placed on the head. Apples keep best when grown in dry seasons and on dry soils. If the fruit is gathered late, and according to the above directions, re-packing is unnecessary, it is even ruinous, and should on no account be practised till the barrel is opened for use. It has been carefully tried.

FATTENING CATTLE.

As many farmers depend much upon the sale of cattle, for the successful prosecution of their business, it becomes an important question with them, how the greatest amount of fat may be put on an animal at the least expense. That many erroneous opinions prevail upon this subject is evident from the fact, that while many farmers raise and sell beef cattle, so as to afford a handsome profit, others are obliged to give it up as a bad business.

It is generally admitted that nothing can be made by fattening cattle on Indian corn.

We believe true economy requires it should it should be done chiefly on grass, or other green food, and roots. Beef fattened in this way will not be so firm or of

so good a quality as when fed with corn; but the difference in the market prices does not compare with the difference in the expense of feeding. There is no doubt that pumpkins may be profitably fed to fatten cattle—but more profitably to milch cows. Potatoes, turnips, rutabaga, and mangel wurtzel, are the roots on which the farmer should chiefly depend for fattening beef, in order to render the business at all profitable; and we believe, with proper use of these, it may be made the best part of the farmer's business. Rutabaga is, in our opinion, a more profitable crop than either of the others mentioned, though we doubt whether a given quantity will go as far in fattening beef as the same quantity of potatoes. An animal put into the stall and fed on potatoes, with hay and a little salt, without any water, will perhaps fatten as well as in any other way. They should, we are confident, have no water when fed chiefly on potatoes, whether confined to the stall or the yard. We put up a cow on the fifteenth of November, which had been milked until the first of October, and was in no more than common store order. She was fed with from three pecks to a bushel of potatoes a day, kept clean and rubbed often with the card. She was kept till she had consumed thirty bushels of potatoes, and did not leave the stall till cut out by the butcher. She was highly fattened, but the meat was of the first quality. When put up she would not sell for over \$16, and when killed was worth to the consumer \$31. We believe that the Long John potatoes may be raised in common seasons at an expense to the farmer of not over six cents per bushel—consequently those fed to the above cow did not cost the grower over \$1.80; which, with hay and salt, might bring the cost of feeding aside of labor, to three or four dollars. The expense of feeding on grain of any kind must have been much more, though the quantity of tallow would have been greater. A custom prevails in France of feeding cattle, for a short time previous to slaughtering, upon a kind of sour food, prepared by making a thick paste of rye meal and water, letting it stand till it ferments and becomes sour, then diluting with water and adding a quantity of cut hay. Cattle are said to derive remarkably on this mixture, though if kept up too long, it impairs their digestion and destroys their appetite.

Farmer's Journal.

From the New York Farmer. CURING PORK.

Mr. Editor—In the New York Farmer I noticed a recipe for making "Knickerbocker pickle" for beef or pork. I will give mine, which I have used for twenty five years, with uniform success, and will tell how and where I got it. In August 1805, I lodged from Seward to Monroe with an inn keeper in Cherry Valley, N. Y. (who was also a farmer.) On the table, for Sunday's dinner, there was a fine piece of pickled pork, cooked the day before. I tasted it, and thought it the most delicious I ever ate. I requested "mine host," to give me his receipt for curing pork. He replied, he would do so with pleasure, and proceeded as follows:

"As soon as my hogs are dressed and cool enough to be cut, I pack the side pieces in a barrel or cask, with plenty of salt on all sides of each piece, and when my cask is full, I immediately roll it to my pump and I pump in water until I can see the water cease to sink in the vessel, or to moisten the salt on the cask. I then lay a flat stone, as large as the vessel will receive, on the contents of the vessel, so as to keep the pork always under the salt or pickle. I put it in my cellar, covered so as to exclude the flies, and there it remains until a piece is wanted. Care must be taken to keep the meat under the pickle, otherwise it will rust."

Here is the whole secret of making good pickled pork for family use. I have used this method for the time above mentioned, and I want no better, easier, or economical plan. It often happened that when I wanted to put down new pork, there remained some of the old in the bottom of the cask. In this case, I poured off the pickle, took out the undissolved salt which had been in the cask, with the addition of fresh if necessary, and then poured on the old pickle or water. In this way I have had pork three or four years in the bottom of my pork barrel, and when used, it was as free from rancidity as it was three weeks after it was put down. Indeed I seldom empty my pork barrel except when it wants hooping. I believe that boiling the pickle is useless if not injurious. Pork ought not, if it can be prevented, be frozen before it is put down.

Apple Pudding.—Take a pint of scalded milk, half a pint of Indian meal, a tea cup full of molasses, a tea-spoonful of salt, and six sweet apples cut in small pieces, should be baked not less than three hours; the apples will afford an exceedingly rich jelly. This is truly one of the most luxurious, yet simple Yankee puddings made.

The American popular air of *Jim Crow* has found its way to Europe, and the imported Swiss musical boxes now play this national melody. Who ever thought that so distinguished an honor awaited *Jim Crow*?

THE VEGETABLE WORLD.

An English book, with this title, by Mr. Charles Williams, has been republished here by Mr. Dow. It contains a great many curious observations of Natural History, new and old. We make some pleasant extracts:

The Brazilian Bamboo.—"Among the trees which attracted our attention," says Dr. Walsh, in his travels in Brazil, "were the different species of bamboo, some of which were of enormous size, and some of singular beauty. Of the first kind were many that measured two feet in circumference, sending out large lateral branches, and so tall as to resemble forest trees. Others, of equal magnitude, without any branches, shot out a single stem divided into regular joints, smooth and tapering to a point, till they attained an immense height. Some were not so thick, but ran up till they became so slender that they bent down, gradually tapering to a very fine point, as thin as a horse hair, and waving across the road like long fishing rods. I cut one of them, which had shot up from the valley below, about the middle, where it was not quite so thick as my wrist. After carrying it some time in my hand, where it felt lighter than a cart whip, I laid it along the road and measured its length, and found it fifteen yards long, so that the entire plant must have been ninety feet, tallow, but the beet was of the first quality. When put up she would not sell for over \$16, and when killed was worth to the consumer \$31. We believe that the Long John potatoes may be raised in common seasons at an expense to the farmer of not over six cents per bushel—consequently those fed to the above cow did not cost the grower over \$1.80; which, with hay and salt, might bring the cost of feeding aside of labor, to three or four dollars. The expense of feeding on grain of any kind must have been much more, though the quantity of tallow would have been greater. A custom prevails in France of feeding cattle, for a short time previous to slaughtering, upon a kind of sour food, prepared by making a thick paste of rye meal and water, letting it stand till it ferments and becomes sour, then diluting with water and adding a quantity of cut hay. Cattle are said to derive remarkably on this mixture, though if kept up too long, it impairs their digestion and destroys their appetite.

Farmer's Journal.

These attach themselves to the driest and most sapless surface, and flower as it issuing from the richest soils. "A specimen of one of these, which I thought curious," says Dr. Walsh, "I threw into my portmanteau, where it was forgotten; and some months after, in unfolding some linen; I was astonished to find a rich scarlet flower in full bloom; it had not only lived, but vegetated and blossomed, though so long secluded from air, light and humidity. The barren pine is not less extraordinary. It also grows on sapless trees, and never on the ground. Its seeds are furnished, on the crown, with a long filmy fibre, like the thread of gossamer. As they ripen they are detached, and driven with the wind, having the long thread streaming behind them. When they meet with the obstruction of a withered branch, the thread is caught, and, revolving round, the seed at length comes into fixed contact with the surface, where it soon vegetates, and supplies the naked arm with a new foliage. In Brazil it grows like the common plant of a pine apple, and shoots from its centre a long spike of bright scarlet blossoms. In some species the leaves are protuberant below, and form vessels like pitchers, which catch and retain the rain water, furnishing cool and refreshing draughts to the heated traveller, in heights where no water is to be found.—The quantity of this fluid is sometimes very considerable, and those who have attempted to seach the flower stem have been often drenched by upsetting the plant.

INDIA RUBBER.

The tree that produced caoutchouc, or India rubber which was first introduced into Europe about the beginning of last century, is a native of South America and the West Indies. This substance is an elastic resin, obtained by making incisions in the stem. The juice is collected as it trickles from the wound, and moulds of clay, in the form of little bottles, are dipped into it. A layer of this juice dries on the clay, and several layers are added till the bottle is of sufficient thickness—It is then beaten to break down the clay, which is easily shaken out. The Indians made boats of caoutchouc, which are waterproof, and when smoked look like leather. The inhabitants of Quito prepare from it a kind of cloth, which they use as we do oil and sail-cloth, and in the West Indies flanneaux are made of it, that burn without a wick; and are used by fishermen when they go out to fish at night.

OPIUM.

Opium, so much used as medicine to allay pain and occasion sleep, is the juice obtained from the unripe seed vessels of a species of white poppy. In many parts of Asia Minor whole fields are sown with its seeds, as our's are with corn. When the heads are nearly ripe, they are wounded on one side with a sharp instrument, and a white liquor flows out, which the heat of the sun hardens upon them, this is opium. It is collected the next day, when fresh wounds are made on the opposite side of the seed vessel; but what comes from the first incision is decidedly the best. When the opium is collected, it is moistened with a small quantity of water or honey, and worked on a board until it has the consistency of pitch, when it is formed into cakes or rolls for sale. The tincture of opium,

which is made by dissolving it in spirits of wine is called laudanum.

The author speaks of the honey flower, an African plant which produces more honey than any other, and in such abundance that a spoonful may be collected every morning from each of its numerous flowers, though its strong and disagreeable smell, when bruised, indicates a poison.

The Brazilian Bamboo.—"Among the trees which attracted our attention," says Dr. Walsh, in his travels in Brazil, "were the different species of bamboo, some of which were of enormous size, and some of singular beauty. Of the first kind were many that measured two feet in circumference, sending out large lateral branches, and so tall as to resemble forest trees. Others, of equal magnitude, without any branches, shot out a single stem divided into regular joints, smooth and tapering to a point, till they attained an immense height. Some were not so thick, but ran up till they became so slender that they bent down, gradually tapering to a very fine point, as thin as a horse hair, and waving across the road like long fishing rods. I cut one of them, which had shot up from the valley below, about the middle, where it was not quite so thick as my wrist. After carrying it some time in my hand, where it felt lighter than a cart whip, I laid it along the road and measured its length, and found it fifteen yards long, so that the entire plant must have been ninety feet, tallow, but the beet was of the first quality. When put up she would not sell for over \$16, and when killed was worth to the consumer \$31. We believe that the Long John potatoes may be raised in common seasons at an expense to the farmer of not over six cents per bushel—consequently those fed to the above cow did not cost the grower over \$1.80; which, with hay and salt, might bring the cost of feeding aside of labor, to three or four dollars. The expense of feeding on grain of any kind must have been much more, though the quantity of tallow would have been greater. A custom prevails in France of feeding cattle, for a short time previous to slaughtering, upon a kind of sour food, prepared by making a thick paste of rye meal and water, letting it stand till it ferments and becomes sour, then diluting with water and adding a quantity of cut hay. Cattle are said to derive remarkably on this mixture, though if kept up too long, it impairs their digestion and destroys their appetite.

Egyptian Egg-Oven.—It is a well known fact, that eggs may be hatched by artificial means. The Egyptians, as well as those who have tried the experiment in Europe, have succeeded by means of artificial heat, in hatching eggs without any aid from the mother birds.

According to the best descriptions of the Egyptian *manal*, or hatching oven, it is a brick structure about nine feet high. The middle is formed into a gallery about three feet wide and eight feet high, extending from one end of the building to the other. This gallery forms the entrance to the oven and commands its whole extent, facilitating the various operations indispensable for keeping the eggs at the proper degree of warmth. On each side of this gallery there is a double row of rooms, every room on the ground floor having one over it precisely the same dimensions, namely, three feet in height, four or five in breadth, and twelve or fifteen in length. These have a round hole for an entrance of about a foot and a half in diameter, wide enough for a man to creep through; and into each are put four or five thousand eggs.

When the fires have been continued for eight or twelve days, according to the weather, they are discontinued, the heat acquired by the ovens being sufficient to finish the hatching, which requires in all twenty-one days, the same time as when eggs are naturally hatched by the hen.

The number of ovens dispersed in the several districts of Egypt has been estimated at 300; and it has been computed that a million of chickens are annually hatched in this manner, in Egypt.

[People's Mag.]

New Year's Gifts.—The custom of New Year's gifts is very ancient, and was formerly carried to a great extent. The sovereign used to accept gifts from his courtiers and principal favorites, and was also in the habit of making presents to certain individuals; the Prince, however, taking care that the presents he received greatly exceeded in value those which he gave. It is recorded of Bishop Latimer, that on one occasion he presented to his master, Henry VIII., instead of a sum in gold for a New Year's gift, a New Testament with the leaf folded down at Hebrews, ch. xiii. ver. 4.—on reference to which the King found a text well suited as an admonition to himself. Queen Elizabeth supplied herself with wardrobe and jewels principally from New Year's gifts. Dr. Drake has given a list of some of these presents; amongst the items we find the following:—"Most of the Peers and Peersesses of the Realm, the Bishops, the Chief Officers of State, her Majesty's Household, even as the master of the pantry and head cook, all gave her Majesty a Christmas box—consisting either of a sum of money, jewels, trinkets, or wearing apparel. The Archbishop of Canterbury usually gave £40, the Archbishop of York, £30, and the other Prelates from £10 to £20. The Peers gave in the same proportion whilst the Peersesses presented rich gowns, petticoats, shifts, stockings, garters, &c. Her physician presented her with a box of sweetmeats; and from her apothecary she received a box of ginger candy, and a box of green ginger. Ambrose Lupo gave her a box of intestines; and Smith, the royal dustman presented her Majesty with two bolts of cambric.—*Mirror.*

From Zera Colburn's *Memoirs*.

A REMARKABLE INCIDENT.

In the beginning of 1815, a circumstance took place that excited much interest in Paris. A surgeon in the army, named Dautun, was arrested at a gambling house, in the Palais Royal, on the testimony of a scar on his wrist. Some

time previous, the officers of the night had found while passing rounds, in the different parts of the city, four parcels tied up. One contained the head, another the trunk, a third the thighs, and a fourth the legs and arms of a man. In the teeth, tightly compressed, was a piece of human flesh, apparently torn out in the dying struggle. The parts were collected and put together in their regular order,

[N. Y. Journal of Commerce.]

Rational Amusement.—At St. Sebastian, in Spain, at a recent bull fight, a three year old bull, after having killed no fewer than seventeen horses, was mortally wounded by a Pickadore. In the agonies of death he leaped over the barrier among the spectators, killed one man and injured many others by trampling them under foot. A second combat was then given for the benefit of the sufferers."