THE ADVERTISER,

PUBLISHED EVERY THURSDAY BY

FURNAS & LYANNA,

2nd Story Strickler's Block, Main Street,

BROWNVILLE, N. T.

TERMS:

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" " " " " 12 " 3 00
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Nebraska Advertiser.

"Free to Form and Regulate ALL their Domestic Institutions in their own way, subject only to the Constitution of the United States."

THE ADVERTISER,

RATES OF ADVERTISING:

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Announcing candidates for office (in advance,)	5 00

VOL. V. BROWNVILLE, NEBRASKA, THURSDAY, FEBUARY 21, 1861. NO. 33.

BUSINESS CARDS.

Money Advanced on PIKES' PEAK GOLD!

Will receive Pike's Peak Gold, and advance money upon the same, and pay over balance of proceeds soon as Mint returns are had. In all cases, I will furnish the printed returns of the United States Mint's assay office.

JNO. L. CARSON,
GOLD AND EXCHANGE BROKER
BROWNVILLE, NEBRASKA.
no20v4

JAMES S. BEDFORD,
ATTORNEY AT LAW,
AND
Master Commissioner In Chancery.
—BROWNVILLE, N. T.—

S. JOHNSON A. SCHOENHEIT
Johnson & Schoenheit,
ATTORNEYS AT LAW,
AND
SOLICITORS IN CHANCERY,
Corner First and Main Streets,
Brownville, - - - Nebraska

DR. D. GWIN,
Having permanently located in BROWNVILLE, NEBRASKA, offers his professional services to the afflicted.
Office on Main Street. no23v3

A. S. HOLLADAY, M. D.
Respectfully informs his friends in Brownville and immediate vicinity that he has resumed the practice of
Medicine, Surgery, & Obstetrics,
Hopes, by strict attention to his profession, to receive a share of the generous patronage heretofore extended to him. In cases where it is possible or expedient, a prescription only will be done. Office at City Drug Store.
Feb. 24, '59. 35 1y

T. W. TIPTON,
Attorney at Law,
BROWNVILLE, N. T.

L. M. JOHNSON, M. D.,
PHYSICIAN AND SURGEON,
Office at U. C. Johnson's Law Office,
First Street, between Main and Water,
BROWNVILLE, NEBRASKA

Clocks, Watches & Jewelry.
J. SCHITTZ
Would announce to the citizens of Brownville and vicinity that he has located himself in Brownville, and intends keeping a full assortment of everything in his line of business, which will be sold low for cash. He will also do all kinds of repairing of clocks, watches and jewelry. All work warranted. v3n18ly

To Ladies of Brownville,
MRS. MARY HEWETT
Announces that she has just received from the East a magnificent stock of
Fall & Winter MILLINERY GOODS
Consisting of
STRAW, FRENCH CHIP,
GIMP LEGHORN,
SILK, & CRAPE
BONNETS.
French Flowers, Straw Trimmings, Ribbons, etc., to which she invites the attention of the Ladies of Brownville and vicinity, feeling assured they cannot be better suited in style, quality or price.
April 12, 1860

LIGHT LITERATURE
NEWSPAPERS,
AND
Periodicals,
Of every description, for sale at
SCHIITZ & DEUSER'S
LITERARY DEPOT,
South-east corner Main and Second,
BROWNVILLE, N. T.
Sept. 22d, 1859. f-ntll

E. S. DUNDY,
ATTORNEY AT LAW,
ARCHER, RICHARDSON CO. N. T.
WILL practice in the several Courts of the 2d Judicial District, and attend to all matters connected with the Session. Wm. McLENNAN, Esq., of Nebraska City, to assist me in the prosecution of important Suits.
Sept. 10, '57-11-tf

L. HUGHES. JESSE HOLLADAY. ALEXIS MUDD.
HUGHES & HOLLADAY,
No. 1, City Buildings,
SAINT LOUIS - - - MISSOURI.
MUDD & HOLLADAY,
No. 140, Pearl Street,
New York,
Produce and Commission
MERCHANTS.
WE REFER BY PERMISSION TO
Powell, Levy & Lemon, - - - St. Joseph,
Tootles & Farleigh, - - - "
T. & J. Curd - - - - - "
Nave, McCord & Co., - - - "
Donnel & Saxton - - - "
27-6m

IRON.
D. A. CONSTABLE,
IMPORTER AND DEALER IN
IRON, STEEL, NAILS,
CASTINGS, SPRINGS, AXLES, FILES
BELLOWS,
AND
BLACKSMITH'S TOOLS
Also: Hubs, Spokes, and Bent Stuff.
Third Street, between Felix and Edmond,
SAINT JOSEPH, MO.
Which he sells at St. Louis prices for cash.
Highest Price Paid for Scrap Iron.
December 1, 1859.-1y.

1859. 1859.
HANNIBAL & ST. JOSEPH R. R.
FALL ARRANGEMENTS.
Morning Train leaves St. Joseph at - - - 6:00
Evening Train leaves do do - - 6:40
St. Joseph is reached by the Western Stage Line.—Passengers save time and fatiguing staging by this route. Daily connections made at Hannibal with all Eastern and Southern Railroads and Packets.
J T D HAYWOOD, Sup't., Hannibal.
D C SAWIN, General Agent, St. Joe.
P B GROAT, G. Ticket Agent, Han'bal
THEO. HILL, G. T. Ag't, Brownville.
November 24, 1859.

"Pike's Peak, or Bust."
NEW
PROVISION STORE,
AND
DRY GOODS HOUSE.
No. 11, Main street,
BROWNVILLE, N. T.
J. BERRY & Co
Have just completed their new business house on Main Street, near the U. S. Land Office, in Brownville where they have opened out and are offering on the most favorable terms,
GROCERIES
Dry Goods, Provisions,
Of all Kinds,
FLOUR, CONFECTIONARIES,
GREEN AND DRIED FRUITS,
Choice Liquors, Cigars,
And a "thousand and one," other things everybody needs.
CALL AND EXAMINE OUR STOCK
Brownville, April 26, 1y

PIONEER
BLANK BOOK
Manufactory
AND
BINDERY,
COUNCIL BLUFFS, IOWA.
WILLIAM F. KITER.
May 17, 1860.

AMERICAN HOUSE.
New Hotel
IN
BROWNVILLE, NEBRASKA.
P. J. HENDGEN,
Hereby notifies the public that he has purchased the Nebraska House in Brownville, N. T., formerly kept by T. J. Edwards, and has remodeled, renovated and entirely changed the whole house, from cellar to garret, with an especial view to neatness, comfort and convenience. Having had many years experience as a hotel keeper, he feels safe in warranting the boarding patronage of Brownville, and the traveling public, that, while at the American, they will have no reason to complain of the fare in any respect.
The Hotel is situated immediately at the Steamboat Landing, foot of Mainstreet, and consequently affords peculiar advantages to the traveling community. The proprietor asks but to be tried, and if not found worthy, discarded.
January, 19 1860, 26-tf

THE NEBRASKA FARMER.
Devoted to Agriculture, Stock Raisin Horticulture, Mechanism, Education.
Published at Brownville, N T.
On the first of every month at $1 a year for single copies; Six copies, $5; Thirteen copies, $10 Twenty copies, $15.
The volume began Oct. 1st, 1859. Specimen numbers furnished gratis on application. Back number can be furnished.
Will every friend of Agriculture and Education in Nebraska, Northern Kansas, Southern Iowa, and Northern Missouri, lend a helping hand, to establish and maintain a journal devoted exclusively to the interests above named. There is not a post office within the region named but can and ought to furnish a club of at least 10 subscribers. Send along without delay.
Terms in Advance.

One copy, one year,	$ 1.00
Six copies, "	5.00
Thirteen copies, one year,	10 00
Twenty copies "	15.00
Four copies, three months	1.00

Rates of Advertisements.

A Card of 5 lines or less, one insertion,		$1.00
" "	each addit'nl insertion	75
" "	one year	6.00
One Fourth Column,	"	10.00
One Half Column,	"	20 00
One Column,	"	35.00

Payable quarterly in advance. Yearly advertisers are allowed to change their advertisements quarterly.

T. M. TALBOTT,
DENTAL SURGEON,
Having located himself in Brownville, N. T., tenders his professional services to the community.
All jobs warranted.

J. D. N. THOMPSON,
Justice of the Peace and
Conveyancer,
BROWNVILLE, NEBRASKA
Takes acknowledgements of Deeds, Marriee People &c., &c. Office first door south of Maun Co's & Drs Store.
Brownville, June 21st, 860.

Merchant Tailor,
JACOB MARHON,
MAIN STREET,
BROWNVILLE, N. T.
Adopts this method of returning thanks to the gentlemen of this vicinity, for the liberal patronage bestowed upon him heretofore, and to announce that he has just returned from St. Louis with a
FRESH STOCK
Of every article of
GENTLEMEN'S WEAR,
Consisting of
FINE CLOTHS,
SUMMER GOODS,
COTTON, LINNEN AND SILK GOODS,
FOR MEN'S WEAR.
Woolen, Cotton, and Silk Undershirts, drawers Vestings, Half Hose, Suspenders, &c. In short, every thing a gentleman could desire to array himself in the gayest attire. He will sell the goods, or make suits to order in a style equal to any other House anywhere, He asks but an examination of his goods and work.
Prices,
Correspond with the Present Hard Times.
April 12, 1860.

Land Warrants,
For Cash and on Time
We are prepared to loan Land Warrants of all sizes to settlers on such time as they may desire—long or short—at the usual rates.
A constant supply of Warrants will be kept on hand for sale as cheap as they can be bought elsewhere in town.
Buy of regular dealers and beware of bogus warrants.
All warrants sold by us will be guaranteed to be genuine in every respect and will be exchanged if defective.
Being permanently located in Brownville, we can always be found at the old stand a few doors east of the Brownville House.
LUSHBAUGH & CARSON,
Bankers, and Dealers in Land Warrants.

J. B. WESTON,
ATTORNEY AT LAW,
Brownville, Nebraska.
Office on Main Street, one door above the Post Office.
Brownville, December 1, 1859.

CHARTER OAK
Life Insurance Company,
Hartford, Conn.
Incorporated by the State of Connecticut.
Capital Stock $200,000.
With large and increasing surplus receipts, securely invested under the sanction and approval of the Comptroller of Public Accounts.
OFFICERS AND DIRECTORS:
JAMES C. WALKLEY, President.
JOHN L. BUNCE, Vice President.
ELIAS GILL, Secretary.
E. D. DICKERMAN, General Agent.
DIRECTORS:
Alfred Gill, Daniel Phillips, John L. Bunce,
R. Blodget, J. A. Butler, E. D. Dickerman
N. Wheaton, Sam. Colt, Nelson Hollister,
James C. Walkley.
S. B. Beresford, M D, Consulting Physician.
A. S. Holladay, M D, Medical Examiner.
Applications received by R. W. FURNAS, Ag't,
n8-tf Brownville, N. T.

Dissolution.

The partnership heretofore existing under the name and style of Lushbaugh & Carson at Brownville, Nebraska, was, on the first day of November, dissolved by mutual consent, by the withdrawal of B. F. Lushbaugh.

John L. Carson will settle the unfinished business of the old firm and continue the Banking and Real Estate Agency business as heretofore at the old stand.

B. F. LUSHBAGH
Nov. 1st, 1860. JOHN. L. CARSON.

In severing my business connexion with my late partner, I deem this a proper opportunity of expressing my thanks for the patronage bestowed upon our firm, during the period in which we were engaged in business.

It affords me much pleasure also to recommend to the favorable consideration of the friends of the old firm my successor in business, Mr. Carson, a gentleman in every way worthy of the confidence and support of a discriminating public.

B. F. LUSHBAUGH.

JOHN L CARSON
(Successor to Lushbaugh & Carson,
BANKER,
LAND AND TAX PAYING
AGENT
Dealer in Coin, Uncurrent Money, Land Warrants, Exchange, and Gold Dust
MAIN STREET.
BROWNVILLE, NEBRASKA.
I will give especial attention to buying and selling exchange on the principal cities of the United States and Europe, Gold Silver, uncurrent Bank Bills, and Gold Dust, Collections made on all accessable points, and proceeds remitted in exchange at current rates.
Deposits received on current account, and interest allowed on special deposits.
OFFICE,
MAIN STREET, BETWEEN THE Telegraph and the U. S. Land Offices.
REFERENCES:

Lind & Brother	Philadelphia, Pa.
J. W. Carson & Co., "	"
Riser, Dick & Co. "	Baltimore, Md.
Young & Carson,	" "
Jno. Thompson Mason, Co'r of Port,	" "
Wm. T. Smithson, Esq., Banker,	Washington, D. C.
J. T. Stevens, Esq., Att'y at Law,	" "
Jno. S. Gallaher, Late 3d Aud. U. S. T.	" "
Tarler & Kriesh, Bankers,	Chicago, Ill.
McClelland, Pye & co.,	St. Louis, Mo.
Hon. Thomas G. Pratt,	Annapolis, Md.
Hon. Jas. G. Carson,	Mercersburg Pa
P. B. Small, Esq., Pres't S. Bank,	Hagerstown, Md.
Col. Geo. Schley, Att'y at Law,	" "
Col. Sam. Hambleton, Att'y at Law,	Easton, Md.
Judge Thos. Perry,	Cumberland, Md
Prof. H. Tuitwiler,	Havana, Alabama.

Nov. 8, 1860-tf.

NEBRASKA
Carriage and Wagon
MANUFACTORY.
BROWNVILLE, N. T.
S. E. & J. T. BERKLEY,
ANNOUNCE that they have commenced the Manufacture of
CARRIAGES,
WAGONS,
BUGGIES,
SULKIES,
In the City of Brownville. They have both had many years experience in Eastern Manufacturies, and flatter themselves they will be able to please the public both in work and prices.
All kinds of repairing promptly attended to
We Ask But a Trial.
T. E. & J. B. BERKLEY.
Brownville, May, 3, 1860.

CITY LIVERY STABLE
AND
Feed Store
BROWNVILLE, NEBRASKA.
ROGERS & BROTHER,
ANNOUNCES to the public that he has purchased the Livery Stable and Stock formerly owned by William Rossell and added thereto fine stock, and is now prepared to accommodate the public with
Carriages,
Buggies,
Sulkies,
Saddles Horses
&c. &c.
THE TRAVELLING PUBLIC
Can find at his Stable ample accommodations for horses, mules or cattle.
BENJAMIN & JOSHUA ROGERS.
Brownville, Oct. 18, 1860. n15-y1y

Lime! Lime!! Lime!!!
The undersigned whose Kilns are situated nine miles west of Brownville, on the road leading to Ft. Kearney, keeps constantly on hand a very superior article of lime, to which he invites the attention of those wishing. The Lime will be delivered at the kiln or at any other point in the county, as desired.
Feb. 9, 1860 6m M. M. LONG.

From the Horticulturist.

The Deleware Grape in Missouri. Norton's Virginia.

BY GEO. HUSMANN, HERMANN, MO.

I notice in your valuable journal, for November, that the war about the origin of this invaluable grape, its productiveness, and adaptability to vineyard culture, is not yet ended; and as you seem to wish information about it from all quarters, I thought what little I could say about it *here*, might prove acceptable to your readers.

Two years ago, I obtained a few scions from Mr. Samuel Miller, which I grafted; and one of them, the only one which lived, made a firm, short-jointed growth of over twelve feet that season. It was grafted on a Catawba vine in the open vineyard, in a rather favorable location. Another graft in our neighborhood (Mr. M. Poeschel's vineyard) also made about the same growth. At the same time I procured a plant, a very small one, and planted it in common soil, without any extra care. The first season it grew but sparingly, but made a fine growth the last very dry summer, and I expect fruit from it next year. It made as good a growth as a Catawba would have done, under the same circumstances. My graft I pruned, in the fall of 1859, to a cane of twelve eyes, and a spur of one eye, and it produced last summer forty-six fine bunches of fruit, while Mr. Poeschel's, under similar treatment, produced, as near as I can recollect, forty-eight bunches, besides making about twenty-five strong layers. The fruit was ripe the first of August, all ripened equally, and was, in my opinion, and the opinion of more than fifty others who tried it here, the best grape we ever tasted. It may not be as rank a grower as some varieties, but it makes wood enough, and I am so well convinced of its hardiness, that I have left it, and about fifteen other vines which were grafted last spring, entirely unprotected, although I would not lose them for a thousand dollars.

As you seem to wish for information on certain points, I will take them up in succession, and give you the opinion of all here who have watched its habits with anxious eyes, not simply mine, although I heartily concur in them, but of at least twenty of our best grape growers here:

1. It mildews as little as any other grape known to us.

2. It bears more than we ever saw any other vine bear under the same circumstances.

3. It is one of the hardiest vines we ever saw.

4. It is of robust, healthy growth, quite strong enough.

5. It is the best American grape we ever tasted.

6. We think it a native variety, probably produced from seed of the Traminer, from which grape (well known to many of us) it is, however, entirely distinct.

To all this we may add, that we consider it eminently adapted to wine-making, and are so confident of its success as a wine grape, that all the wood to be had in this neighborhood will be used to graft on old Catawba vines next spring; besides which a good many plants will be planted here. A small quantity of wine made last fall was so rich, that it could not be weighed by the saccharometer, which only weighs 100 deg., but was estimated to weigh 115 deg.

I consider Mr. Thomson, and all who labored to disseminate this grape, as benefactors of the public; and here, as we are on the subject, and Mr. Wm. R. Prince has made similar assertions against me in regard to the value of Norton's Virginia, that he has made against others in regard to the Delaware, I will state that, even if the disseminator of a fruit of *small merit* is a nurseryman, it does not necessarily follow that *self-interest* must be his leading principle. Is Mr. P. perhaps so invulnerable on that point, that he should judge of others? But I will be charitable, and only state the facts, as far as I think the public are interested, as they ought to be enlightened as to the true merit of a fruit or vine, and the reliance they can place upon the assertions of the disseminator, not with any wish of becoming personal toward Mr. Prince. But as this must necessarily involve some leading facts in the history of Norton's Virginia *here*, I will sum them up as briefly as possible.

It was introduced in 1848, as near as I can find out, and planted by a few of our vine-growers; and as Mr. Longworth was then considered the great authority in grape-culture, they made inquiries about it of him, and his answer was extremely unfavorable, as he stated that it would make a harsh, acid, good-for-nothing wine. Still a few cultivated it, as a sort of forlorn hope; and in a few seasons it bore fruit, which, although small, seemed very good, bore plenty of it, and and in seasons when Catawba and Isabella failed on account of mildew and rot, this escaped unharmed; and when it was made into wine, it produced an excellent Claret, nearly resembling Port. I became acquainted with it in 1852, and observed it closely for several years; and in 1859, when I was fully satisfied of its merits here, I published the following assertions in the *Valley Farmer*, proposing at the same time to bring in the testimony of more than twenty of our best grape-growers in support of them:

1st. It is as hardy as an oak, having even withstood the terrible winter of '55 and '56 without injury.

2d. It adapts itself to any soil, bearing plentiful crops on the rocky and steep hill sides, as well as in the deep and rich bottoms of our rivers and creeks.

3d. It starts late in spring, blossoming about a week later than the Catawba, and ripening its fruit a week sooner than that variety, which will make it very valuable in localities subject to late frosts in spring, and early frosts in autumn.

4th. It is never touched by mildew and rot, and will produce, under fair treatment, an average crop of from 300 to 500 gallons of wine per acre.

5th. It makes an excellent dark-colored wine, which, under good treatment, will compare favorably with good Burgundy or Port, (though it has a peculiar strong flavor of its own,) and which sell very readily at $2 per gallon, or $12 per doz bottles.

6th. It will stand more hard treatment than almost any other variety, as it bears fair crops, even if utterly neglected, tho' good culture will much improve it.

7th. It is a fine ornamental vine as its foliage will remain fresh and green until touched by the frost; and a strong grower, whose hardiness fits it extremely well for the covering of arbors.

8th. It is even, when fully ripe, a pleasant eating grape, though it will never be a popular market grape, as the berries are small, but it is very sweet, and many prefer it to the Catawba.

Since then, the two seasons following have only served to prove more fully its great value for our State, and I could bring witnesses by the hundred, (and respectable ones too,) if needed, to prove every iota there said. Yet Mr. Prince asserts, in a letter dated Feb. 3, 1860: "Your culture of Norton's Virginia Grape, provided you could replace it with the Black Guignard or Carter's Favorite, would be the most false economy, and yet we suppose you will not enlighten the public, because it is not *your personal interest* to do so. Such is poor human nature."

So says Mr. Prince, and all this without having seen the grape here, or having investigated this subject. Without even the slightest personal acquaintance with me, he asserts that I am willfully and knowingly misleading the public, because it is *my personal interest* to do so; he does so, although the *facts*, proved here beyond a doubt, stare him in the face; and hundreds of respectable men, men whose statements deserve, charitably speaking, at least as much credit as Mr. Prince's are ready to testify to them. These are the simple facts; let your readers judge whom they will believe.

Did I not think it of great importance to clear up all this saying and doing about the new grapes, and reduce it to something real and tangible, I would not have taxed your patience and that of your readers to such an extent. If you think it will be acceptable, I will make some notes on about fifty varieties of grapes which I fruited this season, and promise beforehand that I will not be so prosy about them as I have been this time.

The Agents in Rennets.

There are two distinct agents in rennet which are active in cudling milk.—One is acidity, and the other, for want of a better name, may be termed the infecting agent or fermenter. The whole alimentary canal, and other membraneous sacks of the animal body in whose contents rapid changes occur; and vegetable matter in which rapid transformations of matter occur, as the petals of flowers, are largely endowed with this peculiar principle. It appears to be an agent which nature employs to change certain kinds of matter hastily from one condition to another, to adapt them to the purposes of life.

That the coagulation principle is not due to the acid is proved from the fact that ley has been applied to bits of the dry rennet so strong as to corrode the membrane itself, and still the coagulating power was apparently unharmed.

The presence of an alkali retards the curdling of milk, but the ferment in the rennet is not thereby destroyed.

Another point of difference in these two forces in the rennet, may be seen by the influence of heat upon them. Heat hastens the power of acidity even up to the boiling point. Milk will often curdle by boiling heat, when it would not curdle at a lower temperature. An increase of heat also increases the action of the ferment for a time, but a high heat dissipates it entirely. At one hundred and seventy degrees it is wholly destroyed, and the liquid whch it contain becomes worthless, having only its acid quality left.

There is also a difference in their mode of acting. If acid alone is used to curdle milk, a large quantity must be used, and a very marked degree of sourness must be given to the milk, before a sufficient coagulation can be made; and when it is made it will be imperfect, because the added acid acts directly upon the alkalies that hold the cheesy matter in solution, and the perfection of a speedy coagulation depends upon a mixture so complete, that every attom of alkali shall be met at once with a corresponding one of acid; a circumstance which can hardly occur. Acidity acts also unfavorably upon the cream, rendering it, upon the application of heat, so oily that it escapes in the process of scalding and working the curd. Sourness in milk is almost always unfavorable to working in cream. If it is desired to make the cheese rich in butyraceous matter, acids must be kept as much as possible away from the milk.

The other principle, the ferment, acts upon the casein, changing its elective affinity, so that it lets go of its alkaline solvent upon the presence of very feeble acidity. No sensible increase of sourness is necessary to curdle milk by its agency. The whey is apparently as sweet as the milk was before it was curdled.

It is to this ferment, which constitutes about seven-eighths of the affective power of the rennet, that that membrane owes efficacy as a coagulating agent, and the dairyman his ability to convert the milk of his cows speedily, and without injury from sourness, into rich and dilicious cheese.

English Dairy Cheese.

A correspondent of the Rural New-Yorker gives the following account of the mode of making cheese which goes by this name, in some of the counties of Western New York. He says it is made mostly by English people who emigrated from Lancashire. We are inclined to think it is not precisely the same process as that by which the so called English dairy cheese of Ohio and other sections is made:

"This cheese is a single meal, or, in other words, the milk is "run up," or set directly from the cow, both night and morning, no artificial heat being used in any part of the process. The milk is collored by annetto, rubbed down in milk and added defore the rennet. The preparation of the rennet, and the quantity used, is the same as in other good dairies The milk stands an hour after the rennet has been put in. The curd is then cut up in the usual way, and worked moderately as it begins to settle. The whey is gradually withdrawn, and as it begins to harden so as to hold together, it is put into a cloth and gently washed and pressed till the whey is well out. It is then broken up again, salted at the rate of an ounce of salt to three pounds of curd, and put into a hoop or net, and moderate pressure put on. The hoops are 13 to 14 inches by five or six inches deep, but the cheese when pressed should not be over 4 1-2 inches thick. The mannipulations are much as in other dairies, except that when the cheese is turned the first and second time, it is well rubbed with salt, and stands in the press three days. In one dairy, instead of rubbing on the salt, after standing in the press for twelve hours, the cheese was put into strong brine for twelve hours, taken out, wiped dry and put back into the hoops, and pressed for two days longer.

"No grease is used upon the cheeses, and they are cured in a cool, damp room, if possible. They get a very hard rind, are sent to market in bulk, about the first of November, and handle as safely as so many pieces of plank. They weigh, usually, when taken from the press, about 52 pounds, and when cured, 20 or 21 lbs. The cheese is expensive to make and to handle, as compared with the larger and two-meal method. It is, however, rich, mild and easily cured, and much sought after in the cities, among the English population."

Death is a Grand Secret.

1. We know not, beforehand, when and how, and by what means we or others shall be brought to death; by what road we must go the way whence we shall not return, what disease or what disaster will be the door to put us into the house of appointment for all living.

2. We can not describe what death is: how the knot is untied between body and soul, nor how the spirit of man goes upward, to be we know not what, and live we know not how. With what a dreadful curiosity does the soul launch out into the vast ocean of eternity, and resign itself to an untried abyss! Let us make it sure that the gates of Heaven shall be open to us on the other side of death, though it is a way we are to go but once.

3. We have no correspondence at all with separate souls, nor any acquaintance with their state. It is an unknown, undiscovered region, to which they are removed; we can neither hear from them, nor send to them. While we were here in a world of sense, we speak of the world of spirits, as blind do of colors, and as we move thither, we shall be amazed to find how much we have been mistaken. —*Matthew Henry.*

A Beautiful Reflection.

Bulwer eloquently says: "I cannot believe that earth is man's abiding place. It cannot be that our life is cast up by the ocean of eternity, to float a moment upon its waves, and then sink into nothingness. Else why is it, that the glorious aspirations, which leap like angels from the temple of our hearts, are forever wandering about unsatisfied? Why is it that the rainbow and clouds come over us with a beauty that is not of earth, and then pass off and leave us to muse upon their faded loveliness? Why is it that the stars, who hold their festival around the midnight throne, are set above the grasp of our limited faculties, forever mocking us with their unapproachable glory? and finally, why is it that bright forms of human beauty are presented to our view, and then taken from us, leaving the thousand streams of our affections to flow back in Alpine torrents upon our hearts? We are born for a higher destiny than that of earth. There is a realm where the rainbow never fades; where the stars will spread before us, like islands that slumber on the ocean, and where the beings that pass before us, like shadows, stay in our presence forever!"

The Silent Conflicts of Life.

A triumph in the field is a theme for poetry, for painting, for history, for all the eulogistic and aggrandizing agencies whose united tribute constitute Fame; but there are victories won by man, over themselves, more truly honorable to the conqueror than any that can be achieved in war. The battles in which they are obtained are fought in solitude and without help, save from above. The conflict is sometimes waged in the still watches of the night and the struggle is often fearful. Honor to every conqueror in such a warfare! Honor to the man or woman who fights temptation, hatred, revenge, selfishness, back to its last cover in the heart, and then expels it forever. Although no outward show of honor accrues to the victor of these good fights they have their reward—they ever come out of the combat self-ennobled.

Outlived Sorrow.

He had not outlived his sorrow, nor felt it slip from him as a temporary burden, leaving him the same man again. Do any of us? God forbid! It would be a poor result of all our anguish and wrestling, if we were nothing but our old selves at the end of it,—If we could return to the same blind loves, the same self-confident blame, the same light thoughts of human suffering, the same frivolous gossip over blighted human lives, the same feeble sense of that unknown, toward which we have sent forth irrepressible cries in our loneliness. Let us rather be thankful that our sorrow lives in us as an indestructable force, only changing its forms, as forces do, and passing from pain into sympathy—the one poor word which includes all our best insight and our best love.—*Bede.*

Why do Animals Need Salt?

Prof. J. F. Johnson, of Scotland, says: "Upwards of half the saline matter of the blood [57 per cent.] consists of common salt; and as this is partly discharged every day through the skin and the kidneys, the necessity of continued supplies of it to the healthy body becomes sufficiently obvious. The bile also contains soda [one of the ingredients of salt,] as a special and indispensable constituent, and so do all the cartilages of the body. Stint the supply of salt, therefore, and neither will the bile be able properly to assist digestion, nor the cartilages to be built up again as fast as they naturally waste."

It is better to place salt where stock can have free access to it, than to give it occasionally in large quantities. They will help themselves to what they need if allowed to do so at pleasure; otherwise, when they become "salt hungry," they may take more than is wholesome.

The truly great man is he who has added something to the sweetness and worth of human life. Ten thousand miners would by this time have been blackened corpses, had not Sir Humphrey Davy invented the patent safety lamp. Ten thousand lips are speaking of the great use of the mariner's compass, which was simply an adaption of natural laws, or properties of matter, to a benevolent human use; and this is one of the happy inspirations of genius.

Trials not felt are easily borne. Mr. Peabody one day came in from a walk. His wife said to him;

"I have been thinking of our situation, and have determined to be submissive and patient."

"Ah!" said he, "that is a good resolution; let us see what we have to submit to. I will make a list of our trials: First we have a home—we will submit to that. Second, we have the comforts of life—we will submit to that. Thirdly, we have each other. Fourthly, we have a multitude of friends. Fifthly, we have God to take care of us."

"Ah!" said she, "pray stop, I will say no more about submission."

Feldspar, next to quartz, is the most abundant stone, being a constituent of granite and other rocks. It scratches glass, and gives out sparks with steel, but is inferior to quartz in hardness. It is in China the vitrifying ingredient of their porcelain.

Writing-ink may be obliterated from ordinary paper by chlorinated carbonate of soda; by a solution of bromide, by a solution of chloride of bromide; by chloride of lime; by bromide of lime; by a solution of chlorine; by chromic acid, or by oxygenated water.

With an average annual rainfall of thirty-one inches, the quantity of water thrown down upon each acre of ground is nearly three thousand tons.

Salting wheat in the sheaf is said to be of marked benefit to both grain and straw.

Millet was first known in India and Abyssinia.

It is as cheap to raise one ton of grass or clover as a ton of burdocks or pigweeds.

To get rid of and keep rid of lice about chickens, use sassafras roosting-poles, and litter sassafras about the nests.

The potato is a well-known native of Peru and Mexico.

The brain is divided into two parts; big and little; or front and back; or intellect and animal.