

Nebraska Advertiser.

TUESDAY, SEPTEMBER 3, 1868.

AGRICULTURAL.

R. W. Furnas, Editor.

NEEMAH COUNTY FAIR
SPECIAL PREMIUMS!

We have the pleasure to say that we are authorized to offer the following Special Premiums, to be awarded at our coming Fair by the Neema County Agricultural and Mechanical Association. The premiums are denoted by the enterprising houses named:

For best management of Horse under Saddle by Lady.

By THEO. HILL & CO., General dealers in Merchandise, McPherson's Block, Brownville, Nebraska.

One superfine Cloth Cloak, for lady, value \$25. For second best management of Horse under saddle, by Lady.

By ROBT. TEARE & CO., Dealers in General Merchandise, McPherson's Block, Brownville, Nebraska.

One Dress Pattern, or any kind of Lady's Dress Goods, to value \$15.

For best management of one or two Horses in Harness, by Lady.

By J. V. D. PATCH, Dealer in Jewelry, Clocks, Watches, and Silver Ware,

Main Street, Brownville, Nebraska. One superfine Cloth Cloak, for Lady, value \$25.

For second best management of one or two Horses in Harness, by Lady.

By WILLIAM T. DEN, Dealer in all species of Goods & Wares, Main Street, Brownville, Nebraska.

One superfine Cloth Cloak, for Lady, value \$25.

For second best management of one or two Horses in Harness, by Lady.

By F. A. TISDEL & CO., Agent for Wood's Reapers and Mowers, Brownville, Nebraska.

One pair superior Boots, valued at \$10.

For best Bushel of Corn, By F. A. TISDEL & CO., Wholesale and Retail dealers in all kinds of Agricultural Implements, Wagons, Buggies, &c., Brownville, Nebraska.

One Double Hand Corn Planter, value \$10. For best Bushel of Wheat, By WORTHING & WILCOX, General dealers in all kinds of Produce, Brownville, Nebraska. Five bushels best Seed Wheat, of any variety desired.

For best sample of Five Pound Butter, By WILLIAM T. DEN, Dealer in Produce and Dry Goods, Brownville, Nebraska.

One superior Hat, valued at \$5.

For best bushel of Potatoes, By WILLIAM T. DEN, General dealer in Stores and Hardware, Brownville, Nebraska.

One superior Hat, valued at \$5.

For best bushel of Homemad Socks, knit by an old Lady.

By WILLIAM T. DEN, Dealer in Furs, Hides and Peltries, Brownville, Nebraska.

One superior Fur Hood, valued at \$5.

If there are other business men in the country, who desire to offer special or private premiums, they can be accommodated by conferring with any of the officers of the society.

These premiums are offered in addition to those offered by the society, and are donations by the members, and are to be given by calling at the houses offering them.

Premises are being made up for two classes each of pacing and trotting. Many others will doubtless be made up on the ground during the Fair.

R. W. FURNAS, Pres.

An Omission.

By mistake the following class "Field crops," in the Premium list of the Neema County Agricultural and Mechanical Association, was omitted in the printed list. It should have appeared as class No. 9. It now stands as class No. 9:

CLASS 9—FIELD CROPS.

1st. 2d. Best Best
One acre Wheat..... \$1.
One acre Corn..... 4.
One acre Oats..... 4.
One acre Barley..... 4.
One acre Potatoes..... 4.
One acre Sugar Cane..... 4.

1. The land shall be measured by some competent person, who affords affidavit of the accuracy of the measurement and the quantity of ground.

2. The applicant shall make affidavit according to the forms annexed, to the quantities of grain raised on the ground entered on the Premium List, which affidavit must accompany the application for the premium together with a sample of the grain.

FORMS OF AFFIDAVITS.

County, ss. A. B. being duly sworn, says he accurately measured the land upon which he has raised his crop this season, and the quantity of grain is, acres, and no more. A. B.

Sworn to before me, this—day of—

County, m. C. D. being duly sworn, says that he has accurately measured the land upon the land measured by A. B. and that the quantity of grain raised thereon was, acres, (or measures, in case may be) and no more, to the best of his knowledge.

Sworn to before me, this—day of—

—J. C. D.

The County and State Fair.

As we announced some weeks ago Maj. Brooks, one of the Editors of the *Rural New Yorker*, had been invited to deliver the annual address before the Nebraska State Fair, and JAMES VICK, Esq., of Rochester New York, one of the most celebrated agriculturist in the United States, to address the Neema County Fair. Maj. Brook has consented to deliver the address before the State Fair. In closing his letter to the Secretary, he says: "I shall give a very full account of matters to the New York Papers." Will the farmers and merchants of Nebraska furnish him such material as will enable him to do justice to the Fair.

The following letter has been received from Mr. Vick, in which it will be seen that we are to be deprived of his presence:

ROCHESTER, N. Y. }
Aug. 20, 1868. }

R. W. FURNAS, Pres. Dear Sirs—Your favor and kind invitation was received some days since, and would have been promptly answered but for the hope that I could arrange matters so as to meet your wishes, as well as my own. I had previously promised the executive committee of our State society that I would take entire charge of the floral department at the next

exhibition: I have tried to get a substitute, and also to arrange other and more private matters, but without success, and am compelled to deprive myself of a pleasure I had so much desired—a visit to Nebraska this season.

Yours, J. VICK.

Culture of the Vine in Europe.

[Continued.]

STEMMING.

The fruit having been gathered and selected, the next thing to do is to stem it. In "Medoc" and all the "Bordelais" this is invariably done. But in "Burgundy" and other districts they commonly omit it, and throw stem and all into the vat; if however, the season has been bad, and the stems remain unripe, they are of necessity excluded in whole or in part from the wine. The chief reason for putting in the stems is to correct the disease called "teitter," for which the turin acid, etc., of the stem is thought to be an antidote. Fortunately, we know comparatively little, as yet, of any wine disease except acidity, but still it remains for us to decide, upon the best way to manage the stems.

When American wines were tested by the jury at the Exposition, the French jurors whose scale was from one to four, with a zero at the foot, generally complimented our Catawba with a zero, and they remarked that the more of the natural flavor the wine possessed, other things being equal, the better it was. In America, the very contrary is known to be the case. The German jurors, accustomed to wines of high bouquet, held quite different opinions from the French, and were much pleased with the American samples.

In regard to the more delicate wines of Europe which do not bear exportation, the following statement is said to have been made by the distinguished chemist Pasteur, of Institution, which is exciting great interest, and promises nothing less than to secure wine against disease and deterioration for an indefinite period, to enable it to be transported with safety any distance, and kept in any sort of storehouse, the best way to make known in America the discoveries of Mr. Pasteur is to translate and publish his very valuable work, entitled "Etudes Sur le Vin," sold by Victory Mason & Sons, Place de l'Ecole de Medicine, Paris. Meanwhile we will give a brief synopsis of it.

After explaining at length the nature of the disease, and the process of the "acidity-bitterness," etc., tracing them all to vegetable parasites, and detailing his experiments in search of an agent to destroy the parasites, Mr. Pasteur arrives at the conclusion, that they are effectually destroyed by heating the wine up to a point between 50 and 65 degrees of centigrade, which is done by the use of steam, or of Fahrenheit. The heating can be done in "Bain Marie," that is, by placing the bottle or cask in a vessel filled with water and heating the water, or by hot-air closets or steam-pipes introduced into the casks. The heating should be gradually and carefully accomplished in order to enable any one to estimate the value of this invention so important in its claims.

We extract the following, which gives all the author has to say on the mode he has himself followed, with wine already in bottle, whether new or old, diseased or sound:

"The bottle being corked, either with the needle or otherwise, by means of a wire, and the neck tied like those of ordinary bottles, they are placed in a vessel of water, to handle easily, they are put into an iron bottle-basket. The water should rise as high as the ring about the mouth of the bottle. I have never yet completely submerged them, but do not think there would be any inconvenience in doing so, provided there should be no partial stoppage of the heating up, which might cause the admission of a little water into the bottle. One of the bottles is filled with water, into the lower part of which the bowl of a thermometer is plunged. When this makes the degree of heat desired, 149 degrees of Fahrenheit, for instance, the basket is withdrawn. It will not do to heat the water too warm, as the heat will break the bottles. A portion of the heated water is taken out and replaced with cold, to reduce the temperature to a safe point: or, better still, the bottles of the second basket will be prepared by warming, so as to prevent the admission of cold air. The heating process tends to force out the cork, and the wine or water holds it firmly. During the cooling of the bottles, the volume of the wine diminished, the corks are hammed in farther, the tying is taken off, and the bottle is placed in the cellar, or the ground floor, or the second story, in the shade, or in the sun. There is no fear that any of the different modes of keeping it will render it diseased; they will have no influence except on its mode of maturing, on its colors, etc. It will always be used to keep few bottles of the wine, if any, without heating, so as to compare them at long intervals with that which has been heated. The bottle may be kept in an upright position; no mold will form, but perhaps the wine will lose a little of its fineness under such condition, if the cork gets dry, and air is allowed to freely enter."

[To be Continued.]

DRY GOODS.

No. 76. McPherson's Block, Brownville, Nebraska.

Dealers in

DRY GOODS,

GROCERIES,

HARDWARE,

Ladies', Gents' & Children's

BOOTS AND SHOES,

QUEENSWARE,

GLASSWARE,

Hats and Caps,

AGRICULTURAL

IMPLEMENT,

FURS,

NOTIONS,

AND

CARPETS,

Forming, perhaps, the

Most Complete

AND

Extensive Stock

offered to

Wholesale or Retail

PURCHASERS,

West of the Missouri River.

Never having been out

of doors for extent of time,

fair dealing, they merit the

confidence and patronage of

ALL!

No. 76. McPherson's Block, Brownville, Nebraska.

Patented April 12th, 1864.

Patented February 28th, 1865.

Patented April 12th, 1864.