

TO COLOR RED AND YELLOW.

From the Albany Cultivator.

To color red and yellow, we give the following receipts, which are assured by those most competent to judge, will produce superior colors. The receipt is for dyeing wool or woollen goods. To dye one pound of yarn or flannel requires the following articles:

3 ounces of alum,
1 " cream of tartar,
3 " of madder,
1/2 " of stone lime.

1. Prepare a brass or copper kettle with about five gallons of water, bring it to a scalding heat, then add three ounces of alum powdered fine, and one ounce cream of tartar; then bring the liquor to a boil, and put in the woolen and boil it for two hours. It is then to be taken out, aired and rinsed, and the liquor thrown away.

2. Prepare the kettle with as much water as before, and add it eight ounces of good madder pounded fine, and well mixed in water before you put in the woolen. When the dye is as hot you can bear your hand in, then put in the woolen, and let it remain in the dye for one hour, during which time the dye must boil, but only remain at a scalding heat, observing to stir about the woolen constantly when in the dye.

3. When the woolen has been in one hour, it is to be taken out, aired and rinsed.

4. Add to the dye one half pint of clear lime water, which is made by slacking half an ounce of lime to powder, then add water to it, and when settled, pour the clear part into the dye, and mix well. Now put in your woolen, and stir it about for ten minutes, the dye being only at a scalding heat. It is then to be taken out, and rinsed immediately.

N. B. If you wish the red very bright, add quarter of an ounce, or nearly half a table spoonful of what dyers call aquafortis in composition, at the time of putting in the madder.

For yellow dye the same proportion as for red, excepting that the eight ounces of madder, one pound of fustic is to be substituted. The woolen must be boiled in the alum and water an hour and a half, then taken out, cooled, and rinsed slightly.

In a new liquor put in your fustic, secured in a thin coarse bag, and boil it for two hours; then take out the fustic and put in the woolen, and stir it while boiling for one hour. Then to be taken out, cooled and rinsed.

From the Cultivator.

GRAFTING SCIONS, &c.

As the season for grafting is near at hand, I will, with your consent, relate to your readers my small experience in this business.

Though much has been written upon this subject, there are some useful hints given yet.

I usually cut my scions some time in the month of March, or when the buds have become swollen by the summer's heat. Select the most thrifty and vigorous shoots of the last year's growth, cut them off to a little below the circle where it was connected; tie them in bunches and affix their proper labels. Select a dry piece of ground and dig a hole two or three feet deep, wide enough to admit of the scions freely. Place pieces of straw upon the bottom, and around the sides of the pit, to prevent the scions from coming in contact with the earth. Cover the hole with a good sound board, then draw the earth over the top in the form of a mound, so as to have the centre of about one foot in diameter. Boards are thrown over the hole, to prevent the rain

from entering the pit and injuring the scions. Kept in this manner, I have never failed of having good success, when they were set at the right time. Many writers direct them to be set in April, but I never had them do as well when set so early, owing to cold and chilly weather which frequently occurs, and checks the supply of sap, and the scion dies for want of nourishment. I think the best time for setting, is a short time before the trees begin to blossom, as the sap is then in full and steady circulation. A small quantity of wax spread upon the scion will prevent the moisture from escaping, and the union will take place more speedily.

Have any of your readers ever tried the experiment of grafting the cherry upon wild stocks? I purchased several trees of this description of a gentleman who says that "the wild stock is more hardy and better to graft upon than the cultivated kinds;" and I think he is right, for I saw some very large and thrifty trees, which have borne good crops and have all the appearance of living to a "good old age." Yours, &c.

LAWRENCE SMITH.

Mansfield, Mass., Feb. 14, 1843.

From the American Agriculturist.

The white carrot is a most excellent root for stock; horses, cattle, and hogs are very fond of them. It was near the middle of June last year before I obtained my seed and got it planted. It was sown on a light piece of sandy loam, naturally strong, cleared up about seven years ago, and was never manured. They grow partially out of the ground like the mangel wurtzel, and have a beautiful clean taper root. They pull as clean and easy as a radish. I measured a small piece of about four square rods, and the yield was at the rate of 1,000 bushels to the acre. Could they have grown another month, it would have added greatly to their size and product. I intend trying them extensively next year. These and sugar beets are the best roots I have ever grown. The latter have always yielded abundantly with me; 800 to 1,200 bushels is a fair crop. I never have succeeded uniformly with yuta-bugas.

The White field bean is a valuable and profitable crop, and yet with all its value, little attended to by our farmers. I planted this year about one third of an acre of the large kidney variety—hoed them only once, and harvested upwards of ten bushels. I planted in hills, about two and a half by two feet apart. Had they been better cultivated, I presume the crop would have been much greater. There is no more profitable vegetable for food. Observing housekeepers have remarked that one bushel of beans for family consumption, is worth four bushels of wheat, and I believe it. No better, more savory, or substantial diet can be produced than the luscious pork-crowned "pot of baked beans."

I. F. ALLEN.

Black Rock, N. Y. Jan. 1843.

GROWING WHEAT CROP.—I have been much surprised that none of our papers give any account of the state of the wheat now in the ground, which appears to be almost, if not entirely destroyed by the severity of the winter. Many farmers have made up their minds to plough up their wheat lands for corn. By this time last year, our young wheat was ankle high, and now the lands are as bare as a turnpike road, and yet on the face of these prospects, which are general throughout the Western country, our poor farmers haul wheat, the finest ever produced, fifty miles, and get 37 1/2 cents per bushel.