

and before fermentation commences, that which I intend for boiling is brought to the house, and boiled in brass, to the proper consistence; taking care not to burn it, as that gives the molasses a disagreeable flavor, and taking off all the scum that rises during the process. The quantity to be boiled, or the number of barrels required to make one of molasses, will depend greatly on the kind of apples used, and the richness of the new liquor. Four or four and a half are generally sufficient, but when care is not used in making the selection of apples, five barrels may be necessary, but let it take more or less, enough must be used to make the molasses, when cold, as thick as the best West India. When boiled sufficiently, it should be turned into vessels to cool, and from thence to a new sweet barrel, put into a cool cellar, where it will keep without trouble, and be ready at all times."

But the making of molasses is not the only important use to which sweet apples may be applied as connected with culinary affairs. Apple butter, as it is made by the Germans in Pennsylvania, is a most excellent article. The *modus operandi* pursued by those who are most expert in the manufacture of it, is the following:—

Having selected six bushels of fine ripe fruit, and divested them of the rind, quarter and carefully core them. Boil down two barrels of sweet cider, to one, and deposit the apples in the boiled down cider.—Keep up a brisk fire under the kettles, and stir the contents continually to prevent burning. The boiling and stirring must continue uninterruptedly till the whole mass is reduced to a pap about the consistency of thick hasty-pudding. It is then allowed to cool, and may afterwards be deposited in jars for future use. When thoroughly made, it will be nearly as solid as first rate butter, and will keep many years; indeed it improves by age. The Pennsylvanians make it only once in seven years. It is so much superior to the ordinary apple sauce, that no one who has fairly tested its value will afterwards, we are confident, willingly be without it. The flavor is superior, and there is a neatness and solidity about it greatly superior to that of the ordinary apple sauce. Its price in the market is also higher.—*Repub. Journal*.

The total consumption of cotton by England, for the year 1853, was 3,042,000 bales. To this add 700,000 bales for the United States, which will make the total consumption for the 3,742,000 bales, being an increase of 14,283 bales over the previous year.

The supply of 1853 was, stock in Great Britain 65,520 bales, stock on the Continent 89,461 bales, stock in the United States ports 91,176 bales. Crop in the United States 3,262,882 bales. Imports from Brazil 13,443 bales. Imports from the West Indies 9,236 bales. Imports from Egypt 105,398 bales.—Imports from the East Indies 485,587 bales. Being a total supply for the year 1853 of 4,733,646 bales, being an increase of 534,208 bales over the previous year, more than half of which increase was in the crop of the United States.

LARGE AND SMALL SEED POTATOES.

By an experiment carefully concluded at the North American Phalanx, the following results were obtained:—

1. Large whole seed, 29 lb 13 oz., produced 174 lb.
2. Large potatoes cut in halves, 15 lb 15 oz., produced 124 lb.
3. Large potatoes cut in quarters, 7 lb., produced 98 lb.
4. Medium potatoes, whole, 19 lb 3 oz., produced 146 lb.
5. Medium potatoes cut in halves, 9 lb 6 oz., produced 88½ lb.
6. Medium potatoes cut in quarters, 4 lb., produced 67 lb.
7. Small potatoes, whole, 9½ lb., produced 117 lb.
8. Small potatoes cut in halves, 6 lb., produced 81 lb.

Repetitions of the experiment have all been in favor of large uncut potatoes for seed.—*N. Y. Trib.*

FATTENING TURKEYS, &c.—Much has been published of late in our agricultural journals in relation to the alimentary properties of charcoal. It has been repeatedly asserted, that domestic fowls may be fatted on it without any other food, and that too, in a shorter time than on the most nutritive grains. I have recently made an experiment, and must say the result surprised me, as I had always been rather skeptical. Four turkeys were confined in a pen, and fed on meal, boiled potatoes and oats. Four others of the same brood, were also at the same time confined in another pen, and fed daily on the same articles, but with one pint of very finely pulverized charcoal mixed with their meal and potatoes. They had also a plentiful supply of broken charcoal in their pen. The eight were killed on the same day, and there was a difference of one and a half pounds each in favor of the fowls which had been supplied with the charcoal, they being much the fattest, and the meat greatly superior in point of tenderness and flavor.—*Germantown Telegraph*.

AGRICULTURAL STATISTICS.—We are indebted to F. R. GARDEN for the following interesting statistics: It is, I believe, authentic (coming from one of the oldest, best, and most respectable farmers in Delaware, and one whose word can be relied on,) that the first timothy and clover seed sown in the United States, was sown in Delaware on the banks of the Brandywine, in the year 1790, and that in the year 1775, a field of some 20 acres was sown with garlic, for hay and pasture, the seed being imported from Germany and sold in this country for \$17 per bushel, and that all grass hay made (at that date,) was from a natural blue or green grass, grown on the marshes, or on upland meadows, which were fertilized by irrigation. Also, (to show the different value of land,) a lot of marsh was bought at that early date, for which \$150 was paid per acre, the same lot was, a short time ago, sold for \$40 per acre. The butchers of that date would not buy a bullock that was not fed on the marshes, so great was the prejudices for artificial feeding.—*Register & Examiner*.

Without contentment, there is no joy of aught, there is no profit, no pleasure in anything.