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To insure attention, all letters (except those from our Agents, containing money) should be prepaid. Notices of Marriages and Deaths, as well as the meetings of Teachers' Institutes, and Farmers' Clubs, will be inserted gratuitously.

The Proprietors of this Journal are prepared to attend to any business that they can conveniently for their Agents. Answers to enquiries, etc., will be given through its columns, and all moneys received will be acknowledged in the same manner.

Agents and others writing to us should make the names of persons and places so plain, that no mistake can arise therefrom, and correspondents should always bear in mind that long articles are seldom read.

Agricultural.

FARMERS' CLUBS.

Another season with its results and its varied experiences is now before the cultivators of the Farm and Garden, and many a fact of practical value has been learned by them during that period. Different individuals, however, seem to turn over different leaves in the great library of Nature, each reading a special lesson of her operations; hence, by the communication and comparison of their experiences, much valuable knowledge may be added to the general as well as individual stock of information. To communicate and compare facts and ideas is the great object of Farmers' Clubs, the formation of which we have from time to time attempted to encourage, we fear, however, but with partial success.

The present is just the time to organize these social meetings, and there need be nothing complex about the matter. Let the people of any rural neighborhood interested in the cultivation of the soil, meet at any convenient place, and choose a chairman and secretary from their number—and they are supplied with officers for a start. Next, let them select a subject for discussion, and all so disposed give briefly their experience—or any facts pertinent to the question before them—the club is at work. They will soon learn what simple rules are necessary to the furtherance of the objects in view, and can agree upon them as they are needed. Subjects should be selected for the next evening, and it may be well to request one or more brief essays from persons competent to their preparation. No difficulty will be found in the selection of themes both interesting and profitable, in the culture of different crops, the rearing and management of animals, the production and disposal of fruit, etc., for there are numberless questions brought before every farmer in which he is interested peculiarly and should be mentally, and which may be made profitable subjects of discussion. Here individual experience will be made common property, each imparting to the other whatever he has learned not generally known, or which may tend to confirm or refute received opinions.

The sphere of the Club may sometimes be profitably extended by connecting a circulating library therewith, each member paying an initiation fee to be applied to the purchase of agricultural books and periodicals of the higher class, for the use of the Club; and in this way, at a small expense to each, a large amount of reading

could be secured to the whole. The many valuable papers now published in different sections, could thus be brought before a large circle of readers, and exert a still more powerful influence for progress in farming. Many important books would thus be brought within the reach of those who could not otherwise enjoy the privilege—arousing to new researches, and deepening the thirst for scientific knowledge.

An important end of the Farmers' Club is the cultivation of the social faculties by this union of those interested in agriculture for their mutual advancement. There is no class or profession which makes less use of the principle of association than the farming population, and none to which it can be of greater benefit. The knowledge of the best methods of cultivation and management upon the farm, is derived mainly from experience, and new facts are continually coming before the observant agriculturist in every branch of his business. These facts are often of as great value to his neighbor as himself, and the neighbor on the other hand, may have something as important to return. This interchange of facts and opinions is what gives the agricultural journal its value—in a narrower range, and bringing them home more closely and effectively, perhaps, the Club tends to the same end. It tends also to unite and encourage the farming interest—a mental profit arising from such interchange of information and courtesy.

BEANS AND INDIAN CORN FOR MILK COWS.—R. H. Brown, of Greece, informs us that he fed his cows, early this spring, with three points each per day of Indian corn and white beans, ground together in equal parts. He never had his cows do so well on any other food; they gave a large quantity of milk, and the calves were the finest he ever raised. This food gave the cows a good start, and they continued in good condition during the summer, and afforded an unusual quantity of milk. He says he shall sell no more beans, but feed them to his cows.

TO RAISE CREAM.—Have ready two pans in boiling water, and on the milk's coming to the dairy, take the hot pans out of the water, put the milk into one of them, and cover with the other. This will occasion great augmentation in the thickness and quality of the cream.

TO DIVEST MILK AND BUTTER OF THE TASTE OF TURNIPS.—Put into each pail of milk, when fresh drawn from the cows, one pint of boiling water. The heat of water dispels the odor of the turnip, which becomes volatile as the temperature of the milk is increased.

SCOTCH BUTTER.—Every drop of milk should be drained from the udder at each milking, for two reasons, that the last pint taken from the cow will make more butter than the first quart, and that the cows will afterwards fail to give just as much milk as is left in the udder.

SCIENCE IN MILKING COWS.—It is a matter of great importance that milk should all be drawn from the cow's udder. Careful experiments made in England show, according to a report recently published, that "the quantity of cream obtained from the last drawn cup from most cows, exceeds that of the first in a proportion of twelve to one." Thus a person who carelessly leaves but a teacup full of milk undrawn, loses in reality about as much cream as would be afforded by four or six pints at the beginning; and loses, too, that part of the cream which gives the richness and high flavor to the butter.—*Scientific American.*

Horses should always have plenty of litter in their stables; it answers a double purpose; first by absorbing and retaining the salts of the urine that fall upon it in a considerable degree, and thus rendering the manure more valuable; and secondly, by preventing in part the liability to swell, to which the feet and legs of a horse are subjected when standing on a hard or plank floor.

CURE FOR RINGBONE.—Mr. I. F., Delaware Co., Indiana, wants to know if ringbone can be cured. I would say to him, and the rest of your many readers, that if not of long standing, it can; or at least I have cured them. Take one ounce of iodine and three pints of ninety-five per cent. alcohol, and let it stand four days, or until it is dissolved, shaking it frequently, and saturate the lumps, with a common paint brush. Be careful and not get it on your hands or clothes. Put it on three times a day; and if it gets sore, wash clean with castile soap, and omit for a few days. It wants different treatment at different stages of the disease.

FEEDING HENS IN WINTER.—A correspondent of the *American Agriculturist* recommends giving hens hot food in winter to make them lay. He says the best way is to put a quart of small potatoes in an old pan, and set them in the oven. Mix a quart of wheat or buckwheat bran in the swill pail, with boiling water; then add about one quart of live coals from the stove, the potatoes hot from the oven, and all the egg shells on hand, with a little salt or sulphur occasionally. These are all mashed together, and fed to the fowls in a trough so made that the hens can not step into it, but only put their bills in. This food is given in the morning, at noon some corn, and at evening oats, or wheat screenings.

SCOTCH BUTTER.—The farmers of Aberdeenshire, Scotland, make a very superior flavored butter. They mix together two quarts of the best common salt, one ounce of white sugar, and one ounce of saltpetre. The mixture is to be rubbed up fine in a mortar, or on a board with a roller, and worked into the butter at the rate of one ounce to the pound.

SUGAR-MAKING IN CUBA.

To begin at the beginning, The cane is cut from the fields by men and women working together, who use an instrument called a *moenete*, which is something between a sword and a cleaver. Two blows with this slash off the long leaves, and a third blow cuts off the stock near to the ground. At this work the laborers move like reapers, in even line at stated distances. Before them is a field of dense, high-growing cane, and behind them strewn wrecks of stalks and leaves.

Oxen pass over the field, and are loaded with the cane, which they carry to the mill. The oxen are worked in the Spanish fashion, the yoke being strapped upon the head close to the horns, instead of being hung around the neck, as with us, and are guided by goads and by a rope attached to a ring through the nostrils. At the mill the cane is tipped from the carts into large piles by the side of the platform. From these piles it is placed carefully, by hand, lengthwise in a long trough. This trough is made of slats, and moved by the power of the endless chain connected with the engine. In this trough it is carried between heavy, horizontal, cylindrical rollers, where it is crushed, its juice falling in receivers below, and the crushed cane passing off and falling into a pile on the other side.

This crushed cane—bagazo—falling from between the rollers, is gathered into baskets by men and women, who carry it on their heads into the fields and spread it for drying. There it is watched and tended as carefully as new-mown grass in haymaking, and raked into cocks or winrows on an alarm of rain. When dry, it is placed under sheds for protection against wet. From the sheds and from the fields, it is loaded into carts and drawn to the furnace doors, into which it is thrown by the negroes, who crowd it in by the armful, and rake it about with long poles. Here it feeds the perpetual fires by which the steam is made, the machinery moved, and the cane juice boiled. The care of the bagazo is an important part of the system; for if that becomes wet and fails, the fires must stop or resort be had to wood, which is scarce and expensive.

Thus, on the one side of the rollers is the ceaseless current of fresh, full, juicy cane-stalks, just cut from the open fields; and on other side, is the crushed, mangled, juiceless mass, drifting out at the draught, and fit only to be cast into the oven and burned. This is the way of the world, as it is the course of art. The cane is made to destroy itself. The ruined and corrupted furnish the fuel and fan the flame that lures on and draws in and crushes the fresh and wholesome; and the operation seems about as mechanical and unceasing in the one case as in the other.

From the rollers, the juice falls below into a receiver, from which it flows into great, open vats, called defecators. These defecators are heated by the exhaust steam of the engine, led through them in pipes. All the steam condensed forms water, which is returned warm into the boiler of the engine. In the defecators, as their flame denotes, the scum of the juice is purged off, so far as heat alone will do it. From the last defecator, the juice is passed through a trough into the first caldron. Of the caldrons, there is a series, or, as they call it, a train, through all which the juice must go. Each caldron is a large, deep, copper vat, heated very hot, in which the juice seethes and boils. At each, stands a strong negro, with long heavy skimmer in hand, stirring the juice and skimming off the surface. The scum is collected and given to the hogs, or thrown upon the muck heap, and is said to be very fructifying.

The juice is ladled from one caldron to the next as fast as the office of each is finished. From the last caldron, where its complete crystallization is effected, it is transferred to coolers, which are large, shallow pans. When fully cooled, it looks like brown sugar and molasses mixed. It is then shoveled from the coolers into hogsheads. These hogsheads have holes bored in their bottoms, and, to facilitate the drainage, strips of cane are placed in the hogsheads, with their ends in the holes, and the hogshead, is filled. The hogsheads are set on open frames, under which are copper receivers, on an inclined plane, to catch and carry off the drippings from the hogshead. These drippings are molasses, which is collected and put into tight casks. I believe I have, given, the entire process.—*Dana's Trip to Cuba.*

UTILIZING SMALL THINGS.

A correspondent of the Philadelphia *North American Gazette* alludes to the saving of what is called "waste" at the Altoona machine-shops of the Pennsylvania Rail-road as follows:—"Waste is cotton shreds and rags used for cleaning locomotives and other machinery. It soon becomes saturated with oil and dirt, and in that condition is useless. This article, seeming like a small item, adds, nevertheless, some eight thousand dollars to the expense account of the road. Some ingenious Yankee proposed washing this waste by steam, using soda or some other cleansing compound, afterwards drying it in a centrifugal drying machine. It was tried and proved that, by renewing, this item of expense can be reducing at least one-half. The degree of attention paid to these minutiae in detail, will, at any time, upon so extensive an undertaking, make the difference between a dividend or non-dividend-paying road."

It is surprising to what an extent seemingly useless articles are utilized in the manufacturing arts. We will present a few examples to illustrate this point:—

The prussiate of potash is made in large quantities in Cincinnati, from hoofs, horns and other refuse of slaughtered gruntings.

Cow hair taken from the hides in tanneries is employed for making plastering mortar to give it a sort of fibrous quality.

Saw-dust is daily sold in our streets for sprinkling the floors of markets; it is also used for packing ice for shipment.—*Scientific American.*

PLEASANT DRINKS.

In hot weather every one wants some cooling pleasant liquid, which they can imbibe to compensate for the perspiration and to appease the thirst a high temperature induces, we therefore give a number of recipes from which every one, we should think, could find one to suit his palate:—

SPRUCE BEER.—Spruce is a powerful anti-scorbutic, and should be used freely by persons who have a tendency to that affliction. It acts with some as a diuretic. Here is a recipe for making it—Provide sixteen gallons of water, boil half of it, and put the other half of it into a barrel, pour the boiling water to the cold in the barrel; then throw in six table-spoonsful of essence of spruce, and sixteen pounds of molasses; when sufficiently cold, add half a pint of yeast, and roll the cask about, or shake it well. Keep it in a warm place for two days, with the bung open; by this time the fermentation will have subsided sufficiently for bottling. Bottle it, or put it into stone jars well corked, and it will be fit for use in a week. Another—Add eleven gallons of boiling to ten of cold water; to this put thirty pounds of molasses, and one ounce and a half of essence of spruce; work with yeast, and bottle as above.—If you wish your spruce beer to be white, use refined sugar instead of molasses.

EXCELLENT PORTABLE LEMONADE.—Rasp, with a quarter of a pound of sugar, the rind of a fine juicy lemon; reduce the sugar to a powder, and pour on it the strained juice of the fruit; press the mixture into a jar, and when wanted for use dissolve a table-spoonful in a glass of water; it will keep a considerable time. If too sweet for the taste of the drinker, a very small portion of citric acid may be added when it is taken.

LEMON AND KALI, OR SURET OF THE SHOPS.—Ground or finely powdered white sugar, half a pound; powdered tartaric acid and carbonate of soda, of each a quarter of a pound; essence of lemon, thirty to fifty drops; all the powders should be well dried; add the essence to the sugar, then add the other powders, and mix well.