

and excuse a fault or mistake, when the proper apology is made, as older persons. The high-minded teacher, who sometimes acts too hastily, but afterwards frankly and cordially points out to his pupils wherein he has acted unwisely, he will gain their highest respect and confidence; for they see that he reverences the *right* in his own conduct as well as in their own.

Besides treating your pupils kindly and justly, you should manifest some interest in those things which interest them: take some part in their amusements, when you can do so with propriety. Great care is necessary, lest a teacher mingle with his pupils in such a way as to allow them to take advantage of him. He should never permit improper treatment, or allow them to take unwarrantable liberties. This he can easily guard against. Teachers should never descend to those familiarities which occasion disrespect. Better take no part in the amusements of your pupils, unless you can preserve your dignity of character. We once knew a teacher, at times, rather severe, who used to join his boys in their plays, during the intermission. He had incurred the displeasure of some of them, who took advantage of these opportunities to retaliate; and, as one of his pupils informed me, he was sometimes minus a *coat-tail*; or, particular pains would be taken that he should receive the hardest snow-balls. They seemed to take delight in offering him some indignity which passed under the name of play.

Grant your pupils favors when you can do so without injury to the school. When you think best to refuse a request, assign a reason, that they may understand why you cannot gratify them. It is not always necessary to give the reason at once, but better to let them wait until a particular hour; especially, if you are engaged at the time of the request.

9. If you wish your pupils to be polite to you, be polite to them. Every morning, bid the roughest boy in the school "Good morning," as he enters the room; and, in one week he will expect his morning greeting as regularly as he goes to school, and be ready to return it. Cherish the practice of bidding your pupils "Good evening" at the close of the day, and they soon form a polite habit, which they will not forget while you are connected with them. These things may seem unimportant to you; but they are the secret avenues which lead the teacher to the hearts of his pupils, and through which, he gains a hold upon their affections.—*School Friend.*

Agriculture.

MOLASSES IN FATTENING HOGS.

(From the Germantown Telegraph)

One of the best articles I have ever experimented with in fattening swine, is molasses. When it can be obtained for one ghilling and sixpence per gallon, it is cheaper than corn at the lowest price at which the grain is ever likely to be offered in any market out of the "slave growing" States. By mixing saccharine matter with corn or barley mash, I can fatten my hogs in one half the time which is consumed by my neighbors who turned up their noses with ineffable and undisguised contempt at my "ultra book farming fancies,"—wise Solons of the sod, in *fleshing* not *fattening*, theirs. Has it never occurred to you that the omnivorous quadruped, nomenclated the hogs—(*sus cropha*) by learned naturalists, hath an appetite very peculiar? He likes greatly either food that abounds in saccharine matter or in acids. He will fatten on meal sweetened; or meal acidified, and I am really at a loss to decide on which the more rapidly. I find that apples boiled, and permitted to stand awhile, are eaten voraciously by this worthy animal, abhorred by the Jews, and that he is fattened on them nearly or quite as rapidly as on meal or corn. I some years since slaughtered

a hog weighing five hundred pounds after being dressed, which, for seven weeks before he was killed ate nothing but apples. They were the refuse of my crop, and being deposited, in the harvest season in an open chamber, had become thoroughly frozen. This process of freezing, although it is in some measure qualified, did not, by any means effectually neutralize the acidity, as the cooked apples to the hog were quite sour. They were eaten with avidity, and the animal retained his health and bodily vigor surprisingly until brought to the tub. Thinking, first before killing him, that a corn keep would tend to solidify the pork, I procured the meal, and had an allowance of dough present; but *mirabile dictu*, he refused it with contempt. This he did for two days, when, fearing that he could not be induced to partake of it—of which indeed there was no prospect, the old food was restored, and on this he was kept during his life. Finer or sweeter pork I never ate. I have also fattened swine on saccharine food with equal facility.

A MONTGOMERY COUNTY FARMER.

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CULTIVATION OF COFFEE.

In Rio, the seed is first placed in a nursery, as it were; while it is sprouting up into a little tree or plant, the field for its transplantation is being weeded and prepared. When the sapplings attain the proper age and growth, they are taken up and planted for permanent purposes in the coffee field. They are put down in rows at distances from each other of from four to six feet, longitudinally, and from six to eight feet latitudinally. Here they remain until they are worn out, bearing coffee in some soils for a period as long as twenty years. The field being thus planted, the planter's attention the year after, is now directed, first to keeping the plantation clean, and entirely free from weeds; for this is indispensably necessary to the good and wholesome growth of the trees; next in trimming the trees, so as to prevent them from reaching a higher altitude than the coffee can be plucked from them by the hand, or extending their branches too wide, thereby preventing the pickers from passing easily around them. Secondly, in plucking or picking off the coffee berries from the tree at the proper season; and thirdly, to prepare it for the market.

The weeding is done with great care—not so much as a single blade of grass is to be discovered among the coffee trees covering entire acres, and thus the whole powers of the soil, which is a marl of a reddish color, are preserved for their nourishment. Round the bounds of the coffee field, and at convenient distances through them, there are walks or avenues, the margins of which are laid out with great taste, and planted with palm, orange and other trees, giving it great beauty. Indeed a coffee plantation seems to be nothing more or less than an overgrown, but well tended garden. It affords a surpassingly sweet perfume, and when the berries are red—some still being green—it is picturesque beyond any thing.

As the tree does not send forth all its blossoms simultaneously, a portion of the berries become ripe before the rest, and hence the process of picking is repeated at different periods. The blossoms first shoot forth in the latter part of April, or early part of June. The berries first assume a green hue, and as it becomes more ripe, changes to a deep red.

The pulling is performed in August and September. The general process of preparing coffee for market, is this:—It is first placed on a glacier, of circular shape, and smoothly plastered surface, built expressly for the purpose, in a quantity rating about twelve inches in depth. This is done for the purpose of rotting the shell or husk of the berries, every one of which contains two or twin grains of coffee. It is next, on the same glacier, but in less quantities, dried by exposure to the sun; when dried it is put in a circular mill or