THE GLEANER:

AND NORTHUMBERLAND, KENT, GLOUCESTER AND RESTIGOUCHE COMMERCIAL AND AGRICULTURAL JOURNAL.

OLD SERIES] *Nec aranearum sane textus ideo melior, quia ex se fila gignunt, nec noster vilior quia ex alienis libamus ut apes.* [COMPRISED 13 VOLUMES.

NEW SERIES, VOL. V:] MIRAMICHI, TUESDAY EVENING, DECEMBER 1, 1846. [NUMBER 8.

List of Letters

Remaining in the Chatham Post Office, October, 1846.

Ann & Mary ship Mr George Norman
Agent ship James Anderson
Anderson Geo teacher Bartibogue
Anderson Margaret
Aurora vessel the mate
Asple John
Ann and Mary's brig Alexander barque captain Doeg
Abbott R rope maker
Blake T Chatham head
Beale M chael
Brundage Jos care of A Fraser
Bulger James care of John White blk river
Blance M little bay vin
Bardon Thos care of D Cremmin
Bowden F Chatham
Brown Isabella care of S J Fros
Blake Robt blk brook
Beaulier Oliver carpenter
Connel John care of David Hart
Carpenter J Cavendish
Collins W care J Hea
Chisholm Wm care of A McLellan
Cusack Honora care of Mr Lyon
Cockeran Mrs M care of Mr Harper
Chambers J bay du vin
Courtney ship captain Jones
Costollo M Chatham
Davis Richard care of James Bunlay
Dennis widow care of M Egan
Donahue C bay du vin
Donahue S care of T Gorman
Darcy John care of J J Baldwin
Doherty J shoe maker
Doherty J care of R Purtell
Donahue Pat Chatham
Dufly Pat
Davis D cere of Lane ballast master
Derragh D care of T Foreman
E Holderness barque capt Predger Wm Anderson C Thorp
England Robert Napan
Elkin Daniel do
Edgar John
Frazer Margaret
Fodge Mathew care of T O'Laughlan
Fee Edward
Frost Jno till called for
Fairful David
Fahey J bartibogue
Francis Joseph
Foran Pat
Gorman John
Geary M [or Curry]
Gibbs N with speed
Gruar David for John
Gray Reverend A
Gunner John Chatham
Gunn B point aux carr
Griere G at J Russell's
Herron Anthony care of H Cunard
Henderson K ferryman
Hamilton Johanna care of John Hea
Hogg Richard foundry
Harper James farmer
Jardine Mrs A Napan
Jackman James
Jarder James
Jamieson Jane
Knight John rock head
Kavanagh Pat
Kenny Pat
King Philip shipwright
Kennedy Euphemia care of A Russell
Lobban Alex Chatham
Little Wm Chatham
Laughlin Janet Jessie
Love Wm stevedor
Lord Glenelg ship captain Martin
Manning Ellen near Chatham
Murray Thomas care John M'Donald
Murray Tho. Chatham
Mace Christian Bay du Vin
Murray Thos. Glenelg
Malagony Tady Mrs
Munroe William Black river
Mulligan James
Mills Thomas
Murphy Eliza
Morris George
McKay Nicholas
McCormack Ronald
McLane Margaret lower bay du vin
McConnor James
McLeod Janet
McLeod John care of R Murray
McDonald James point aux Car
McCosfeny Fergus
M Grath John
Mann Ann widow
McKinnon Alex
McDonald J bayduvin 2
McCarmick Mary
McNiel Alex shipyard
McRae John
McClanagan James
McArthur Alexander
McKenzie Wm
McLean Donald lower bay du vin
McGrath Margaret
McDonald C bayduvin
McMahon Richard
McDonald James point aux car
McGorman James
McPhee Alexander
McNamara John care of Rev Mr Egan
McLean Jos formerly of Pictou
McDonald R Alnwick
Nash Geo Eel River
O'Connor T Napan
O'Donnell Timothy
Peterson Eliza care of Dr Pallen
Parsons John
Phelan James
Peck Sherwood 2
Purcell Edward
Power Wm
Quian Edward Richibucto road
Quinn R Chatham
Quian Wm do 2
Rennie Geo carpenter
Ryan P care P Butler
Redmond Lawrence
Ryan Michael
Rigley Mat stonecutter
Richard M
Roddick Wm tailor 2
Shanahan Rev John
Smith Joseph
Sutherland D Chatham
Stewart C commisn'r
Stothart Mrs Sarah
Sinnot James
Seagur W capt care of Mary Washburn
Smith W care H Carman
Scott Margaret
Sipple John
Sweezey Reuben
Scott Joseph
Thomson W postoffice
Thompson Robert
Treaner Thomas
Vennis capt Francis
Wilson Wm
White John
Williams P A care of John Gamor
Williston John
Watson A Chatham
Wallace John Nelson
Wall Miss Mary Ann
White Jas shoemaker

JAMES CAIE, Post Master.

Agricultural Journal.

From the Albany Cultivator.

AGRICULTURE.

MR TUCKER—As a science, agriculture includes in all its branches, a knowledge as extensive, and as difficult completely to master, as many of the learned professions. It is a field continually open for new investigations, and within a few years, since men of learning have given their attention to it *as a science*, many are the advances which have been made towards elevating it to a standard which it justly deserves. There are doubtless many who are far excelled in some of its ramifications, but very few who have attained that perfection which places them beyond the point of being taught. It is a pursuit which offers the liberal mind opportunities for research and experiments which are denied him in almost every other branch of science. If he turns his attention to these, after much severe toil and labour, he is doomed to meet with disappointment, having learned that the perfection to which the science has already attained leaves no room for his researches. But let him devote his enthusiastic toil to agriculture and if he does not make some important discovery, he may go far towards arranging the thousand disordant facts which have been handed down from time immemorial.

It is to be regretted that there is among the majority of farmers, a more inquisitive spirit in regard to the objects with which they are so intimately connected, and from which they expect to derive, not only their subsistence, but their hope of gain. The leading object of Agriculture, is to increase the quantity, and improve the quality, of the productions of the soil, and to do it with the least expenditure, or in other words, with the greatest profit, without impoverishing the soil. In order to accomplish this, we must resort to experiments, and here again opens a wide and extensive field. In consequence of the great variety of soils, experiments in different kinds, though nearly of the same nature, will not produce like results.

The leading principles of agriculture are ever the same; animal and vegetable matter, after decomposition, furnish food for plants, while heat, air, and moisture, aid in nutrition.

There is nothing, practically considered which has done more toward improving the mind of a majority of farmers, than the circulation of a well conducted agricultural paper. It is a means which contributed to by able and practical farmers, by which every man may derive new and useful information. Its contents are made up of the result of the most careful observation, and consists in itself of a general storehouse of knowledge from which all may draw something new and servicable. It also furnishes a common medium for farmers to communicate and receive instruction, thus enabling them to profit by the experience of each other. Among the list of agricultural papers, none rank higher (or have a greater circulation) than the Cultivator, and it is only regretted that it does not make its friendly visits more frequently.

CURING PROVISIONS.

A writer with the signature Zeb. gives some directions in the Montreal *Witness* in regard to curing provisions for the English market, which may be both useful and interesting. He is in favour of *dry salting*, as it is called, that is rubbing the meat with salt instead of putting it into brine. This mode he thinks of great importance; for he observes, "it takes away the blood, cures the meat, condenses it, coagulates the albumen, and renders it not so liable either to spoil or become salt. Hams and bacon, it is well known, cured with dry salt, can be kept perfectly well, though not one quarter as salt as those prepared in the brine tub, indeed scarcely to be considered to be salt food at all.

The quality of salt he deems of the next consequence. The salt made in the States he thinks, is too often impure, though he says the manufacturer might refine it so as to be as good as any other.

Cleanliness is another point which he considers as deserving much attention. He says, 'washing the meat in water before finally packing up for sale, should never be neglected; and care should also be taken to avoid all kinds of dirt. The people of Britain, correctly enough, are very particular in this respect; they like to see the color of meat, and so, partially, to be able to judge of its quality.

Beef, he says, should be cut into six pound pieces, and pork into four pound pieces, the former to be packed in tierces, of three hundred pounds each tierce, the latter in barrels of 200 pounds each containing fifty pieces. 'The reason for this,' it is said, 'is that beef being generally served out to men at sea in greater quantities than pork, it is more convenient to have it in large pieces, without weighing; pieces of those sizes are also more perfectly cured through than larger pieces, and when of a uniform size they pack better. The pieces of beef being larger than those of pork, it is obviously better that larger casks be employed to hold them more conveniently. Even when intended for domestic use, uniformly sized pieces are more convenient than those of various dimensions, requiring to be cut before being used, the piece left being thrown back often carelessly into the cask, and liable to get rusty in consequence.'

He is not in favour of the use of saltpetre. Its only value, he thinks, is to give color to the meat. The points most deserving attention, he sums up as follows:

First, The pieces must consist of, for beef, six pound pieces, and pork four pound pieces.

Second, The salt must be good, but very little saltpetre must be employed.

Third, The meat must be dry rubbed for three or four days, at least once a day, to extract a certain quantity of water, and to chemically alter the meat.

Fourth, The meat must be put into pickle, so as to cure it sufficiently; in this it should remain ten days, or until it is required to be packed.

Fifth, It must be well washed in water, if necessary scraped or cut.

Sixth, Packed away, if beef, in tierces, if pork, in barrels, with good coarse salt; the packages filled up with clean pickle.

For dried or smoked meats, the dry salting alone should be employed; they will be found of a perfectly distinct flavour from those cured alone in pickle; and although slightly salted, keeping far better than provisions so highly salted by the wet process, as to be scarcely eatable.

'The use of sugar or molasses is daily gaining favour among packers; as preserving meat in a superior manner, having a finer flavour, keeping better, and never becoming rusty; and however old never excessively salt. It has also been asserted on high medical authority, that the use of sugar in curing meat, would prevent that fearful disease, sea scurvy. It has been used in curing hams for a long period, indeed a good flavoured ham cannot be prepared without it; but it is of the greatest importance in curing beef, which is to be kept for a length of time, or which is required of a fine flavour.

It is used in the first process, along with the salt, for dried provisions—say one pound sugar, or one pint molasses to four pounds salt. With pickled meats, it is used in the last process along with salt, to pack up the meat in the cask, say about half of each, sugar and salt.

'As regard the kinds of beef to be packed; the best description consists of prime mess, the pieces rejected from mess causing too great a loss to the packer. The coarse pieces of the leg, which are rejected from prime mess, can be boned, dry salted, and dried; in which way they they yield as good a return as the rest.

'Owing to the great local demand, the most desirable description of pork consisting of mess; the rib pieces of hogs weighing over two hundred pounds should be so packed; the hams and cheeks, as also the fore part, consisting of the neck and shoulder in a piece, should be cured and dried; the fashion of removing the bones from the latter is worthy of adoption: as when the bone is left the meat is much more apt to spoil, besides being an awkward joint. Prepared this way, the pieces rejected fetch as good a price as the rest. When the pig is too small for mess, but large enough for prime, the latter should be made, reserving the hams and cheeks; if too heavy for prime, remove some of the rib pieces to add to the mess; prime mess neither suiting the British nor Canadian markets; whereas prime suits the British and West India demands better than even mess.'

It is known that provisions are sometimes preserved by being packed in air-tight vessel. In relation to this process, the writer from which we quote observes: 'Provisions are preserved in many places without salt, by putting them together with water into metal cases, putting the cases into water to boil, converting the water in the case into steam, thus expelling the air, the metal cause is then soldered down. Provisions thus put up keep unaltered for any length of time.

'The only objection is the expense, they having generally been prepared at places where provisions are costly, and put up in small packages. By packing where provisions are cheaper, and using large canisters, I do not see any reason why they should cost more the if prepared with salt

'But it has often occurred to me, that the preserving of animal food might be simplified by filling up the packages with melted fat in lieu of water; that of the animal to be packed, being preferably employed, in which case wooden casks might be used, and boiling would not be necessary. The meat should be free from large bones, and immersed in hot fat long enough to expel the air, then put in a cask previously saturated, the fat poured on as filled.

'For sea use or export to the West Indies, this article would be invaluable, and would be cheaper than the usual mode of curing in inland places, where salt is expensive, as all the material required would be on the spot, the fat selling as well with the meat, as if, as usual, rendered into tallow, and for culinary purposes could be easily removed, either by exposure to the fire or immersion in boiling water.

In the Liverpool Times, I find the following paragraph, under the head of 'New Import from America.'

'Some barrels of fresh pork have arrived at this bort from America. It is preserved fresh and wholesome, by filling up each barrel with melted lard.'

'I may still add that many Canadian farmers keep fresh sausages all summer in the same manner.

SCIENTIFIC FACTS.

Nitrogen.—Wheat exhausts the soils, because it derives therefrom the large quantity of nitrogen which the grain contains; but it is this same quantity of nitrogen which renders it more valuable than other grain. Tobacco exhausts powerfully the soil, because it requires an abundance of nitrogen to form its nicotine; but on this principle its value in market depends. To produce indigo, nitrogen must be supplied to the plant by an abundance of rich manure; no crop is more exhausting; but without nitrogen no coloring matter could be formed. The value is in proportion to the cost: and the success of the cultivator depends on the skill with which he turns the nitrogen of waste and valueless substances into those of high price in market.

Blood.—Blood examined under a microscope, is found to consist of minute red particles, floating in a nearly colorless liquor. These red particles, in human blood, are from one four thousandth to one eighth thousandth of an inch in diameter. In most other animals they are larger.

AMBER, according to scientific authority is the turpentine of unknown trees belonging to a former geological epoch.