## THE OPIUM TRADE.

"China expends for the single article of opium, annually, more money than the whole amount of the revenue of the United States, from all sources whatever." The fatal bearings of this traffic upon the Chinese nation, make it a subject worthy of study. Dr. Nathan Allen, in a recent publication,* has brought together the most important authentic facts respecting it, some of which are here placed before the reader.

It is estimated that more than 100,000 acres of land, in Central India, as well as the valley of the Ganges, are occupied for the cultivation of the poppy, from which opium is produced. Over 50,000 chests of opium, varying in weight from 125 to 140 pounds each, are annually exported from India, and the export, the present year, it is expected will amount to 60,000 chests. The price in the Calcutta and Bombay markets, varies from $500 to $600, per chest, and sometimes rises to $1000, upon which the merchants make a very large profit. The cultivation of the poppy, and the manufacture and sale of opium, are a strict monopoly of the government in those provinces in possession of the East India Company,—and in the Malwa province, which is subject to native princes, it pays a heavy tax to the government, for the privilege of exportation, through the British dominions. The revenue, derived from these sources, is not less than $15,000,000, and "has become so important an element, in our financial system," says the Friend of India, "that it is difficult to imagine how the machine of government could be carried on without it."—"British India," says the Bombay Gazette, "now really seems to be supported by the cultivation of a poisonous drug, and selling or smuggling it into China!"

The traffic is not merely carried on for the advantage of the government, but was actually *originated* by it. It was commenced in 1767, in consequence of a suggestion made to a council of representatives of the East India Company, and the first cargoes were ventures of the Company, made on their own account. It was not till 1794, that the trade proved successful. From that time its progress has been rapid. From 1794 to 1820, the amount exported to China varied, from 3,000 to 7,000 chests, annually. In 1834, it had risen to 21,785 chests, and in 1837, to nearly 40,000. In 1838-9, war with Great Britain interrupted it to a great extent, but since the peace, in 1842, it has been carried on more extensively than ever, under the license of the British government.

The Chinese government, in the year 1800, prohibited the importation and use of opium under severe penalties. In 1820, increased severity was denounced and executed on offenders, and the opium ships were compelled to withdraw beyond the jurisdiction of the provincial officers. The execution of the laws at Canton, led to the "Opium war" with England, and to the cession of the island of Hongkong to the English. To this day, the trade is unlawful, within the limits of China, but is carried on under a public license by the British authorities, upon that island. It impoverishes the country, for all opium is paid for in silver, and it is computed that $400,000,000, in specie, have been drained by it from China, within the last half century. If the trade were legalized, opium might be produced in China, and a large sum accrue to the treasury, but when this was represented to the Emperor, he replied, in words that ought to make professedly Christian governments blush: "Nothing will induce me to derive a revenue from the vice and misery of my people."

The extent of this vice is fearful. The number of opium-smokers, in China, is estimated at from four to five millions. No form of intemperance is more brutalizing, none holds its victims with a stronger grasp. Scarcely an instance of reform is known, in cases where the habit has been matured, and its victims do not live on an average, more than ten years after giving way to it. As a native expressively remarked: "It is not the man who eats opium, but it is opium that eats the man." The progress of the poison is still onward, and when it will be checked human foresight cannot conjecture.

* Essay on the Opium Trade, as carried on in India and China. By Nathan Allen, M. D. Boston: John P. Jewett & Co.

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Parliamentary statistics state that while the annual expense for bread in Britain is about $130,000,000, the consumption of liquor is about $250,000,000. Over $30,000,000 worth of grain is annually converted into intoxicating drinks. The dram shops and taverns in England alone, amount to 110,000.

## Scientific.

### Ink that Resists the Action of Acids and Alkalies.

Shell lac, 2 oz.; borax, 1 oz.; distilled or rain water, 18 oz.; boil the whole in a closely covered tin vessel, stirring it occasionally with a glass rod or small stick, until the mixture has become homogeneous; filter when cold through a single sheet of blotting paper; mix the filtered solution, which will be about 19 fluid ounces, with, one ounce of mucilage of gum arabic, prepared by dissolving 1 oz. in water, and add pulverized indigo and lampblack, libitum. Boil the whole again in a covered vessel, and stir the fluid well to effect the complete solution and admixture of the gum arabic; stir it occasionally while it is cooling; and after it has remained undisturbed for two or three hours, that the excess of indigo and lampblack may subside, bottle it for use.—The above ink, for documentary purposes, is invaluable, being under all ordinary circumstances indestructible; it is also particularly well adapted for the use of the labaratory.—Five drops of kreosite added to a pint of ordinary ink will effectually prevent its becoming mouldy.—*Scientific American.*

### Noiseless Carriage Wheels and Horse Shoes.

The London Mining Journal states that a Mr. Andrew Smith has made a great improvement in a principle applied to the construction of wheels and horse shoes, which consists in forming the hoop or tyre of two separate layers of galvanized iron, which are riveted together, and regalvanized in the mass; this division of parts cutting off all vibration when travelling over the roughest stones. Mr. Andrew Smith has also applied the principle to springs, in which each plate is galvanized separately, and can never rust. The axle is also made to fit the axle box with perfect exactness, by a lining of fusible metal, is itself lubricating, and not liable to heat; the whole, in conjunction, secures a degree of quiet, ease and safety hitherto unattained.

He also applies it to horse shoes in two thicknesses of galvanized metal, then riveting them together, and re-galvanizing. A horse equipped in these pumps, trots over the granite streets of London as softly as if he was on a bowling green.

### To Imitate Mahogany.

Let the surface be planed smooth, and rubbed with a solution of nitrous acid. Then apply, with a soft brush, the following mixture: one ounce of dragon's blood, dissolved in about a pint of spirits of wine, and with the addition of a third of an ounce of carbonate of soda, mixed and filtered. When the polish diminishes in brilliancy, it may be restored by the use of a little cold drawn linseed oil. Dragon's blood, as most of our readers know, is a rosin obtained by incision from certain tropical plants, and is sold at the druggists, to the varnishers and marble stainers. The method is extensively adopted in France, and might be well adopted in the United States, for the interior decorations of our dwellings.

### Hint to Housekeepers.

Few persons are aware of the advantages obtained by simply lining the back and sides of an ordinary fire-place with fire-brick.—Every one must have noticed that, when a fire goes out, the coals at the sides are left unburnt, while the centre is consumed. This arises from the cooling powers of the iron at the sides, and hence the complaint that "you must have a large fire or none at all." With fire-brick, the whole of the fire, however small, will be kept alight, an object of great consideration in spring and autumn; and, even after the fire is extinguished, the fire-brick lining will continue to diffuse warmth for some time.

### Iron Pots.

To repair cracks in iron pots or pans, mix some finely sifted lime with well beaten whites of eggs, till reduced to a paste; then add some iron filings; apply the composition to the injured part, and it will soon become hard and fit for use.

### A Simple Rule.

To ascertain the length of the day and night at any time of the year, double the time of the sun's rising, which gives the length of the night, and double the time of setting which gives the length of the day.

### Cold Water vs. Lightning.

Mr. Kitchen, of Babylon, Illinois, was struck by lightning, a few weeks since, and was left dead, to all external appearance, but his wife took a bucket of cold water and poured it on his breast, when he revived, and is now doing well. The lighting struck him on one side, taking the hair from his head as it went along, and burning his face severely. It forked off on reaching the external region of his stomach, a branch running down each leg, and tearing his pantaloons in its way. After this escape from destruction, let no one forget the efficiency of cold water.—*St. Louis Republican.*

## The Farm.

### PREPARING LAND FOR A CROP.

A Farmer has a field of clayey loam, which requires a week's work at least to prepare it for corn, oats, or barley. Now how ought he to proceed?

It is not uncommon to see such lots turned over, and the furrow-slice left day after day, to dry and bake in the sun, without the least attention till the ploughing of the whole field is completed.

Well, what better could he do?

Reduce what he has ploughed to a fine tilth while it is moist and easily crumbles,—not leaving it to lie one day before he puts on the harrow or the drag-roller. A small share of labor at this time will do twice as much to pulverize the soil, as when it was hardened like an unburnt brick.

What! stop the plough before finishing the field! Farmers that drive ahead don't do so.

That is, they drive one day ahead, and leave their work two days behind. But let me ask, what is the use of ploughing land?

The use? why, to put the grounnd in order. You could not expect a crop without it.

Neither ought we to expect more than half a crop when it is only half pulverized. If we plough eight inches deep, and one half of this soil is in hard clods, how much better is it to plough four inches deep, and have it thoroughly pulverized? How much better is a *clod* on the field than a *stone*?—*Albany Cultivator.*

### Saving Seed Corn.

There is hardly any one thing more important in practical agriculture than the selection of seed of the various crops. When we consider the influence which the seed has upon the crop, both in quantity and quality, and the consequent effects upon the profits of the farm, we may well be surprised that more attention is not given to so important an item in the farm management.

Now is the time for saving seed corn.—There are as many ways of doing this, almost, as there are farmers, each having a way peculiar to himself. Some will carefully select from the standing corn the best filled and longest ears, taking care to reject all which are not in all respects first rate. Others will do the same thing at harvest, sometimes allowing the corn to remain too long in bulk for the safety of the seed, and then perhaps allowing the seed thus selected to remain several days in heaps before taking proper care of it. And others, again, although their numbers we trust are few, will select their seed promiscuously from the bulk of corn in the spring of the year.

That the month of September is the best for selecting seed corn, while the stalks are still standing, and while the best filled and finest ears are easily distinguished, we have no donbt. It is thought too by many, and perhaps with good reason, that seed selected from stalks producing two or more ears will be more likely, especially if the practice is pursued several years in succession, to produce in like manner and thus increase the yield. This method would cause but little extra labor, especially if the seed is gathered while the corn is yet standing and may be worthy of notice.—*Rural New Yorker.*

### Corn.

The soils best adapted to the culture of Indian corn are such as are permeable to heat, air, and the roots of the plant, and embrace those denominated sandy, gravelly, and loamy. Corn will not succeed well on grounds that are stiff, hard or wet. The roots grow to as great a length as the stalks, and the soil must be loose to permit their free extension. In manuring, long or unfermented manure is preferred. It decomposes as the wants of the plant require it; while its mechanical operation, in rendering the soil light and porous, is beneficial to the crop. It should be equally spread over the whole surface, before it is ploughed under. It then continues to afford fresh pasture to the roots, till the corn has matured, and is in its place to benefit the succeeding crop. There is scarcely any danger of manuring too high.—*Selected.*

### Proper Mode of Feeding Cattle.

An English writer observes that two great points in feeding cattle is a regularity and a particular care of the weaker individuals.—On this last account there ought to be plenty of rack room, that too many may not feed together; in which very common case the weaker are not only trampled down by the stronger, but they are worried, and become cowed aud spiritless—than which there cannot be a more unfavorable state for thrift; besides they are ever compelled to shift with the worst of the fodder. This domineering spirit is so remarkably prevalent among horned cattle, that the writer has a hundred times observed the master beasts running from crib to crib, and absolutely neglecting their own provender for the sake of driving the inferior from theirs. This is much oftener than is suspected the chief reason of that difference in a lot of beasts after a winter's keep. It is likewise, he says, a very common and a very shameful sight, in a dairy of cows, to see several of them gored and wounded in a dozen places, merely from the inattention of the owner, and the neglect of cuppling the horns of those that butt. The weaker animals should be kept apart, and, in crib feeding in the yard, it is a good method to tie up the masters at their meals. Dr. Dean says there should be more yards than one to the barn where divers sorts of cattle are kept. The sheep should have a yard by themselves, at least, and the young stock another, that they may be wholly confined to such fodder as the farmer can afford them.—*Guernsey Jeffersonian.*

### Keeping Pumpkins.

Pumpkins for stock, are best kept in a dry loft with the flooring quite open, so as to allow air to circulate as freely as possible between them. Were it not that they take so much room, we should prefer storing them in a single tier; but usually, for want of this, when a large crop is to be secured, they must be piled upon each other. In this case, we would recommend their not being placed more than three or four feet deep. If piled together in two large heaps, they gather moisture and rot rapidly. When frozen they may be preserved a long time; but they should be cooked before giving them to stock, otherwise they may do them great injury. On the whole we prefer feeding our pumpkins as fast as possible after ripening, and before the cold weather sets in. They are of a cold watery nature, and unless cooked, we doubt whether they are near as beneficial to animals in frosty weather, as they are in milder, or indeed any kind of fruit, though stock of good breed usually do well upon them.

### Pickeled Eggs.

Among the numerous pickles in common use, it very rarely occurs that pickeled eggs are to be witnessed, either in shops or upon the table. Nevertheless, in the countries of Hants and Dorset, pickeled eggs constitute a very prominent feature in the farm store room insomuch that the latter would be considered, by an industrious house-wife, unfurnished without them. The mode in which the good dames pickle the eggs is simply thus:

At the season of the year when their stock of eggs is plentiful they cause some four or six dozen to be boiled in a capacious saucepan until they become quite hard. Then they, after removing the shells, lay them carefully in large mouthed jars, and pour on them scalding vinegar, well seasoned with whole pepper, alspice, a few races of ginger, and a few cloves or garlic. Then when cold, bung them down close. In a month they will be fit for use.—Where eggs are plentiful the above pickles are by no means expensive, and, as an active accompaniment to cold meat, it cannot be outrivalled for piquancy and gout by the generality of pickle made in this country.

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Sore necks of Oxen are sometimes cured by covering the yoke with sheet lead. White lead is also an excellent thing to dry up the sores of oxen or horses.