

ness to effect a separation by the application of...

In giving this communication to the public, we felt it our duty to accompany it with the foregoing cautions...

FOR THE STAR.

We feel a pleasure in being able to communicate to the public the following method of curing cancers...

JANE STABBUCK, EDWARD STABBUCK, GEORGE HOWMAN, CAROL HOWMAN, THANE JONES.

Guildford County, Feb. 1811.

RECIPE FOR THE CURE OF CANCERS.

Take a large red Onion, roast it well, take Peccoon Root finely powdered, mix this powder of the root with the Onion, which must be well beaten in the proportion of a tea spoon full to one Onion...

Take young Poke root roasted—one handful; add one spoonful of Jamestown seed powdered, about the same quantity of floss. Tuss Root (this root ought to be kept soaked in water) beat these well together, then moisten this compound with the water from which the root is taken, and apply it night & morning—This is for the purpose of drawing out the cancer...

N.B. Any careful person may perform the cure of cancers by a strict attention to the above directions.

Literary.

REVIEW.

FROM THE BOSTON ARTHOLOG.

The Life of George Washington, with curious anecdotes, equally honourable to himself and exemplary to his young countrymen.

The first requisites in biography are fidelity and correctness. With these, no embellishments, inferences or constructions can be suffered to interfere.

The reverend author of the book before us, which we are at a loss whether to denominate a biography, or a novel, framed on fact, has presented a specimen of writing, which for variety and oddity is almost an unique in the annals of literature.

The birth and education of the American hero, his juvenile feats and character, his exemplary manners, the wonderful integrity and moderation which distinguished him from boys around him...

Being thus introduced to our future warrior and hero, we are conducted by his side through the campaigns against the French and Indians, the struggles of the revolution, his political career, his private life, and death.

As a specimen of the scale on which the similes and metaphors of the book are conducted, it is only necessary to extract one.

grasped the deadly firelock. Fast as they came up, their ready missiles began to pour the long red stream of fury vengeance. The enemy fell back, and the shouting warriors with closing on their rear followed their steps with death, while the British as fast as they could load, wheeling on their muskets, returned the deadly platoons. Like some tremendous whirlwind, whose roasting sweep all at once catches the dry, riding the air in tempest, so sudden and terrible, amid clouds of dust and smoke and flame, the flight of Britain's warriors thundered along the road.

For more of the Osian style, the reader may examine the following extract from pages 96, 7. High in air the encounter banners blazed! There bold waving the sea-painted standard of Britain, and here the streaming pride of Columbia's lovely stripes, while thick below ten thousand eager warriors closed the darkening files all bristled steel. No firing is heard; but shrill and terrible from rank to rank resounds the clash of bayonets, frequent and sad the groans of the dying.

Many were the widows, and many the orphans that were made that day. Long did the daughters of Columbia mourn their fallen brothers, and often did the lovely maids of Caladon roll the soft blue eyes of sorrow along the sky-bound sea to meet the sails of their returning lovers.

But, alas! their lovers shall return no more. Far distant on the banks of the roaring Hudson they lie, pale and helpless on the fields of death. Gloom now and dim are those eyes, which once beamed with friendship, or which flamed in war.

Then was seen the faded form of Ocean's queen, far-famed Britannia, sitting alone and tearful on her western cliffs. With down-cast looks her faithful lion lay roosting at her feet; while torn and scattered on the rock, were seen her many trophies of ancient fame. Silent, in dishevelled locks, the goddess sat, absorbed in grief, when the gale of the west came blackening along the wave, laden with the roar of the murderous battle.

The author often descends to a more quaint and sarcastic manner, at times describing events of great consequence in the language of trivial buffoonery; at others exalting very insignificant incidents, by a strain of pompous solemnity.

Colonel Ferguson and his men were opposed by the British to be the most exquisite partisan, alive, and indeed to hear their bravadoes, one would suppose, that give them but sense of a proper calibre, they would think it a light affair to snuff the moon or drive the centre of the fixed stars. But, the American rifle-boys soon let them into a truer way of thinking; for in a few rounds they picked the brave colonel, and put 300 of his exquisite marksmen asieep, which struck such a wholesome panic into the veterans, that they threw down their shooting-irons, and the thrifty gentlemen, called out right lustily for quarters.

In page 33, the breaking out of the French war, and the arrival of the news in England, with the commotions excited there in consequence, do vast credit to the author's inventive powers.

Swift as the broad-winged packets could fly across the deep, the news was carried to England. Its effect there was like that of a stone rudely hurled against a nest of hornets. Instantly, from centre to circumference, all is rage and bustle—the hive resounds with the maddening insects; dark-tumbling from their cells, they spread the hasty wing, and shrill whizzing through the air, they rush to find the foe. Just so in the sea-ruling island, from queen's-house to toad-house, from king to cockney, all were fierce for fight.

The news was brought to Britain's king, just as he had dispatched his pudding, and sat right royally amusing himself with a slice of Gloucester and a nip of ale. From the lips of the king down fell the luckless cheese, his not greed to comfort the stomach of the Lord's anointed; while crowned with snowy foam, his nut brown ale stood untroubled by his plate.

As a specimen of the scale on which the similes and metaphors of the book are conducted, it is only necessary to extract one. As when a mammoth suddenly dashes in among a thousand buffaloes, feeding at large on the vast plains of the Missouri; all at once the innumerable herd, with wildly-rolling eyes and hideous howlings, break forth into flight while close at their heels the rushing monster follows—earth trembles as the fly. Such was the noise in the case of Tarleton, when the sword of Washington's cavalry pursued his troops from Cowpens famous field.

We have questioned whether the book before us was really intended as a novel founded on fact. Second thoughts would induce us to style it rather an epic poem; for, besides its figures, characters, battles and episodes, it is duly provided with a suitable quantity of preternatural machinery.

The sale of nine editions of this work, is a pledge of its popularity. This run it can have obtained, we think, only as a school book, in which sphere it is best calculated to move.

throughout the book, considerable use is occasionally made of dialogue. The author conceives it more interesting to give us the sentiments of the actors from their own mouths, than simply to state them in the third person.

To make this plan more complete, his language is adapted to the character and brogue of the speaker; accordingly we find children and noblemen; negroes, Scotchmen and Hessians, each retailing his own peculiar dialect.

Now Christ save my soul but ye're a braw lad, and gin ye play your cards wath my boy, ye shall have nae cause to rue your bargain. Page 30. Vat! eat Hessian man up like yim bock! Oh mine Got and Vader! vot peoples ever bin heard of eat christian man before? Vy shore des Mericans must be de debil. Page 53.

THE SCUPPERNONG GRAPE. In the article in our page 40 requesting specimens of this vine for Dr. Mease, we omitted to describe the manner of preserving the specimens which is here supplied.

Small branches when the foliage is most perfect and best: lay them between brown paper and press them gently: Change them two or three times to prevent their becoming mouldy, and finally put them between paper as a case of paste board.



AGRICULTURE. The first of Asia, source of Domestic ease, Pride of the Land, and patron of the Sea.

THE SCUPPERNONG GRAPE.

Method of making Wine at Scuppernon.

When the Grapes are fully ripe, which will be from the middle to the last of September, gather or shake them into large sheets sewed together for the purpose, spread them in the shade on a plank floor for one or two days, which will sufficiently mellow them—they must then be cleansed of every leaf or stick and put into the cider trough, and gently mashed with a pestle, to burst the skin or it will be impossible to extract the juice.

Communicated in a letter from James Blount Esq. of Washington County, to Beverly Daniel Esq. of this City, dated March 28th 1811.

DEAR SIR— I herewith send you the promised Communication respecting the method of making Wine in this County.

PROCESS.

The second, and I think the most approved method, is to let it stand until it has undergone a fermentation, which will be in the course of three or four days, it is then to be drawn off and put into clear casks prepared for the purpose, in the following manner—that is, three gallons of grape-juice and one of brandy alternately till the cask is full. Great care must be taken that it does not stand any time after it is done working before the brandy is put into it, as it would be impossible to reclaim it however trilling the acid might be.

It is worthy of remark that experiments have been made which prove that the grape juice will yield more spirit than cider; should this be the case, we have no reason to doubt the veracity of the informants, it will greatly enhance the value of Vines in the lower part of the state where Orchards are not so productive as they are to the westward, as it will readily prevent the great loss which is some times occasioned for the want of spirits to preserve the wine.

The above remarks are made on the information of gentlemen who have for a long time been in the practice of making wine, and who feel a singular pride that they have it in their power to communicate any thing to the Public which may be a general benefit.

Extract of a letter from a friend in Philadelphia to the Editors of the Star, dated 23d Month.

Mr. CREVE, of Wisbaden, has discovered a method of recovering wine that has turned sour. For this purpose he employs powdered charcoal. The inhabitants of the banks of the Rhine have bestowed on him a medal, as a reward.

The Cultivation of the grape in this state has been here a matter of surprise and interest, and if it should increase it may become of the first importance, not only as an article of commerce, but as a means of improving the morals of our country.

The French Mode of Fining, or Clarifying Wine. The complaint among the wine trade with respect to the difficulty of clearing wine is so general, that we conceive the following extract from a valuable work lately published at Paris, will prove not unacceptable to many of our readers.

When, however, the whites of eggs are beat calculated to bring them to that degree of perfection, and confer upon them that limpidness which they can acquire neither by rest nor by filtration.

Experience has proved that white wines in particular, which have been clarified through the medium of isinglass, are more transparent, and preserve their limpidness much longer than those to which the whites of eggs have been applied, the latter being invariably injured by a contact with the atmospheric air.

Next to the white of eggs M. Parmentier places isinglass; because, as he justly observes, it does not alter the true colour of the wine, or communicate a disagreeable flavour to it.

As to red wines, a very small portion of isinglass will clear them, and consequently a species of economy is added to the other advantages derived from the use of it, as thereby an immense quantity of eggs is saved.

M. Parmentier contributed a paper to the Annales de Chimie, in 1792, by which he undertook to prove, that, in many cases a sort of jelly, prepared from the raspings of bones, might be substituted for isinglass.

This paper may give rise to more than one philosophical question. First, what is that principle in an egg which becomes stale and tainted, though but little, which is so powerfully in its nature and properties as to taint a whole pipe of wine?

Secondly, it is remarkable, that an extract from fish, a commodity sufficiently remote, it should appear, from the nature of any production of the grape, or its juice should clarify the liquor innocently, while an egg slightly tainted, injures it.

RECIPE TO FINE WINE. Take two and a half dozen new laid Eggs to a Pipe of wine or the like proportion to a quarter cask—separate the yolk from the white, and beat the shells and whites together to a celibus: then put down the wine and stir it immediately, with a stick for 15 minutes, and in ten days it will be fine. If a full pipe it will take 15 days to be well fined.

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