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SPECIAL NOTICE.

From and after this date, no name of a new subscriber will be entered without payment in advance, nor will the paper be sent to such subscribers for a longer time than is paid for.

Such of our old subscribers as desire to take the paper on this system will please notify us when making remittances. Jan'y 1, 1858.

The safety of Richmond.—Richmond has never been so safe, and never felt herself so safe, since the battle of Williamsburg, as at this day. Most singular result of a "siege" of six months by the greatest (though the greatest be small) of yankee generals, leading or directing armies amounting to over 300,000 men, wielding at his absolute discretion military powers and resources literally without limit, by sea and land, and all that vast power concentrated, bent and strained to the uttermost for the capture of this poor little city of 50,000 inhabitants. What is most remarkable of all is that the greatest of yankee generals is here in front of the town *yet:* the wondrous siege is still in full blast: we can still hear his guns bellowing: by night we drop asleep to the lullaby of their hollow roar: in the morning they sound our *reveille*. The man is even now taking Richmond, vows he has it by the throat:—yet our city never felt so safe, never slept so tranquilly, nor awoke so hopefully, since the day McClellan landed on the Peninsula.

The reason is, that we all know Gen. Lee has lately received—and it was all he wanted—a certain number (no need to specify how many) of the very choicest reinforcements, for the purposes of the present campaign, that the genuine old Virginia stock could afford him. By the revocation of details, and the present energetic administration of the conscript laws, especially by the flocking in of the reserves, boys under 18 and men over 45, a new force has been added to that veteran army which has fought the hosts of Grant since the 5th of May. The detailed men also from North Carolina have been brought up in goodly numbers—the reserves of that State remaining for local defence; so that upon the whole Gen. Lee has been reinforced by fresh troops whose numbers and whose quality—let Grant find out. Indeed he has already partially found out; he has "felt" them; and it is with pride and high contentment, and a feeling, if possible, of increased security, our citizens have learned the full and true results of the enemy's grand advance on Thursday last; in which the repulse of the yankees was both complete and shameful, and the disproportion of loss shows a heavier balance against the foe than even Spotsylvania or Cold Harbor.—*Richmond Whig.*

From the Confederate.

Messrs. Editors: As most persons have pressed their cane, I regret that I could not have given, through your columns, to the public, before this time, the results of my experiments with the Sorthum or Chinese Sugar Cane. But I hope it is not too late for some this year, and it may be of use to all next year.

I find that by a simple and cheap process, a good yield of excellent brown sugar can be made. I will state my process now, in as few words as possible, and promise at some leisure time to make a more full statement. The juice contains *starch* and gum or jelly, which it must be cleared of, before it can make either good syrup or sugar; and this must be done *before it boils*. For these purposes, I have a receiver under my iron mill, sufficiently large to hold enough to fill my boiler. Into this I pour a half gallon of clear lime water to 50 gallons of juice I receive in it. The juice being pressed, and the starch having settled to the bottom, I draw it off through a spile hole near the bottom, leaving the starch on the bottom, below the spile. It is now carried to the *clarifier*, which is a sheet iron bottomed boiler, on a flue so high that a tube may run from near the bottom to the top of the boiler proper. In this clarifier I simmer three hours. (*It must not boil.*) During the last half hour of this simmering, I cover the surface of the juice with bits of *charcoal*, chopped to about the size of the thumb ends. When it has simmered three hours, I put out the fire and allow the juice to get cold, the colder the better. Under moderate heat, the lime has done its work, a thick jelly has formed on the bottom below the tube, the coal has precipitated the lime and floats on the top, with the scum. I now draw off the juice, through the tube, from under the scum and from over the jelly, into the boiler, and boil the now clarified juice as rapidly as possible until it foams and assumes a beautiful yellow color; then draw out my fire and boil slow, until it has puffed steam for some minutes, the meanwhile stirring with a wooden paddle.

The syrup is now removed to some open vessel to cool and granulate. If made properly, it will granulate before it is entirely cold, but it may take two or three days, or even more. If it does not in 24 hours, I sprinkle a little sugar over it. After it has granulated, it may be put in leaky barrels, or into a bag to drip. I have had it to turn to a solid lump of sugar as soon as cold.

I find that 100 pounds of cane will yield about 80 pounds of juice, or 8 gallons, which will make about, say from, 6 to 8 pounds of sugar, and from 4 to 6 pounds of good molasses, far superior to the syrup that is made without extracting the jelly.

If any person who has boiled his syrup in the ordinary way, desires to see the effects of not getting clear of the gum or jelly, let him attempt to make candy of it, and when he pulls or eats it, I think he will be satisfied that it is akin to gum-elastic.

If any person will follow the principle above indicated, he will most assuredly succeed in making sugar. I will further add, if he will have the fixtures and follow my process he will find that he has made a good article of sugar by a cheap and easy process, that has cost him but little more than the common syrup that he has been making.

W. S. LONG, Yanceyville, N. C.

Cheerfulness.—Try for a single day, I beseech you, to preserve yourself in an easy and cheerful frame of mind. Be but for one day, instead of a fire-worshipper of passion, the sun worshipper of clear self-possession, and compare the day in which you have rooted out the weed of dissatisfaction with that on which you have allowed it to grow up, and you will find your heart open to every good motive, your breast armed with a panoply against every trick of fate; truly, you will wonder at your own improvement.—*Jean Paul Richter.*

Vanity.—In the infinitely modified varieties of human vanity, the most unpleasant to the individual, and to those who are brought in contact with him, is irritable conceit. The vain man, who is not satisfied that all the world thinks as well of him as he thinks of himself, is a wretched creature. Pride, though an isolating passion, is, at all events, independent. Vanity is dependent upon others' opinions for its satisfaction, if not for its support.