

Rowan Whig and Western Advocate.

"WESTWARD THE STAR OF EMPIRE TAKES ITS WAY."

VOL. II.—NO. 42.

SALISBURY, N. C., FRIDAY MORNING, AUGUST 25, 1854.

WHOLE NO. 93.

G. A. MILLER S. W. JAMES.
MILLER & JAMES,
EDITORS & PROPRIETORS.

TERMS.
TWO DOLLARS if paid within two months; Two Dollars and Fifty Cents if payment be delayed six months, and Three Dollars if not paid within the year.

New Arrangement of Advertising Terms.
The Proprietors of the Newspapers in Salisbury, have agreed upon the following arrangement of uniform advertising rates.

By the Square.	One Insertion.	Two Insertions.	Three Insertions.	Four Insertions.	Five Insertions.	Six Insertions.	Each subsequent Insertion.
1 square, 25	25	50	75	100	125	150	175
2 " 50	50	100	150	200	250	300	350
3 " 75	75	150	225	300	375	450	525
4 " 100	100	200	300	400	500	600	700
5 " 125	125	250	375	500	625	750	875
6 " 150	150	300	450	600	750	900	1050

3 months, \$3 12 1/2; 6 months, \$6 25; 9 months, \$9 37 1/2; 1 year, \$12 50.
2 squares, 6 02; 3 " 9 03; 4 " 12 04; 5 " 15 05; 6 " 18 06.
Occasional renewals without additional charge granted to those who advertise regularly through the year.
Three dollars for announcing candidates for office. Court orders charged 25 per cent higher than the above rates. Orders for divorce of husband and wife, \$10 each.
Persons sending advertisements are requested to state the number of insertions required, or they will be inserted until forbid; and if it is wished they should occupy the least space possible, write upon the back "close." Otherwise they will be put in the usual style and charged accordingly.
No discount on these rates.

Agricultural.

From the Northern Cultivator.
REMEDY FOR THE GAPS IN FOWLS.

MESSES. EDITORS—I have had five or six broods of chickens hatched this spring, every one of which has died. When from two to three weeks old, they were taken with the gaps, and after a few days, despite change of food, and such other remedies as were recommended they invariably expired. Pills of lard rolled in pepper, were confidently recommended, but they did no good.

I mean mixed with onion water of no avail. Wet food, dry food, vegetable and animal food, did no good whatever. My neighbor who lives but a few hundred feet from me, is not troubled at all. Last evening I called upon a gentleman who is a very successful raiser of poultry, and communicated to him my sad experience, and desired to know the cause of the complaint. That, said he, is what I should like to know, but if you desire to know the remedy, come with me into the fowl yard and I will show you how to cure the disease. There I found he kept a clamshell filled with spirits of turpentine and a feather stripped of barb. Catching a chicken which gave evidence of illness, while another person held it, he placed the forefinger of his left hand under the chicken's bill or throat, which caused it to open its mouth, then caught and held the tongue (which was drawn well forward) by the thumb nail of the same (left) hand; then dipping the feather in the turpentine he thrust it down the chick's windpipe, giving it a twist; as soon as the feather was withdrawn, the chick coughed and threw up what looked like a string of clotted blood about an inch long and as thick as a darning needle. Upon examining it with a magnifying glass, this clotted mass was found to consist of several worms of an eel-like shape. The gentleman assured me that the presence of these worms in the windpipe was the cause of gape, and his remedy was an effectual one. He says that the operation seldom required to be performed the second time on the same chick, and that he had acquired such skill in the performance of the operation that very rarely was a chick injured by it. In this case she was not more than half a minute and the bird ran off when freed, apparently uninjured.

To my mind it is proved that the death of my chickens was caused by these parasites, but the remedy in the hands of any but a skillful operator would be severe if not barbarous, and this case forcibly illustrates the old saw, "an ounce of preventive is better than a pound of cure." Now can you or any of your readers tell how these parasites are produced and what treatment is necessary to prevent their formation. It is very clear that any medicine powerful enough to kill the worms in the windpipe, would kill the chicken first. Yours respectfully, GEORGE W. SAVAGE, *Rahway, N. J.*

The insect alluded to above, was figured and accurately described by Mr. C. E. Morton, of Orange county, in *The Cultivator* for 1844, p. 805. We copy Mr. Morton's remarks on preventing the disease.

There is one fact connected with this disease—that it is only old hen-roosts that are subject to it; and I am of opinion that where it prevails, if the chicken-houses and coops were kept clean and frequently white-

washed with thin whitewash, with plenty of salt or brine mixed with it, and those chickens that take the disease, operated on and cured, or if they should die, have them burned up or so destroyed that the eggs of the worms would not hatch out, that the disease would be eradicated.

I am also satisfied that the chicken has not the disease when first hatched; several broods that I carried and kept at a distance from the chicken house where the disease prevailed, were entirely exempt. And chickens hatched from my eggs where they had never been troubled with the disease, were perfectly free from it; and a neighbor of mine who built in the wood half a mile from any dwelling, and has raised fowls for six or seven years past, and has frequently set my eggs, has never had the gapes among his chickens.

With my first broods of chickens, there was not one escaped the gapes. But all that have been hatched since I had the chicken-house and coops well white-washed inside and out, with thin whitewash, with plenty of brine in it, and kept clean, have been exempt from the disease, with occasionally an exception of one or two chickens out of a brood.

CAULIFLOWER AND BROCOLI.—The flower heads of those delicious vegetables, may be cooked like the cabbage, or as the asparagus. They should be dropped in boiling water, taking care not to let them boil too long, as the buds will drop off. Season with butter, pepper and salt, with the addition of a little white wine.

CARROTS.—This vegetable is but little used, except in soups; yet they are very palatable and healthy, containing a great amount of nutriment. They should be placed in boiling water, and served up with melted butter, pepper and salt.

CELERY.—This delicious vegetable is not generally appreciated, as a cooking vegetable. Wash the stems clean in salt and water, and drop them into boiling water. After boiling twenty minutes, take up and drain; place some toasted bread in the bottom of a dish, now lay the celery over, and season with melted butter, pepper, salt, and such other condiments as the taste may dictate.

CUCUMBERS.—Who ever heard of cooking a cucumber? We hear our readers exclaim! Try it; and then tell your neighbors how well a poor man may live in this country. Take the cucumber just as it begins to turn yellow, peel and slice it into salt and water, drop it into cold water and boil until tender. Season with salt and pepper—mix with butter and fry. Few can tell it from egg plant.

INDIAN CORN OR ROASTING EARS.—Who don't know how to cook roasting ears, but if every body does know how to cook them, it is seldom we find green corn upon the table, with all its good qualities preserved. It is no wonder that our negroes are so greedy for pot liquor, when in nine cases out of ten, it contains all the best of the vegetables. Corn boiled in the ear should be dropped into boiling water and salt to season. Corn cut from the ear, and boiled in milk seasoned with butter, pepper and salt, is an excellent dish. Corn cut from the cob after boiling, and mixed with butter beans, seasoned with butter, pepper and salt, makes succotash, a capital dish. Corn oysters is a delicious dish, grate the green corn from the cob, season with salt and pepper, mix in butter, and fry in butter. Green corn pudding is a great delicacy; grate the corn from the cob, mix sweet milk and flour until of the consistency of paste; season with anything the taste may dictate, and bake in a hot oven; it should bake quick.

ONIONS AND LEEKS.—Many object to these vegetables, that they are strong, and taint the breath, but if onions or leeks are boiled in milk, they will leave no taint upon the breath. Onions that are to be fried, should first be cut up in cold water, it extracts much of its spirit, and makes them palatable to the taste. Take them from the water, and drop them into boiling lard or butter season as they fry, with salt, pepper, &c.

EGG PLANTS.—Peel the fruit, and cut them into thin slices, boil in salt and water, until quite tender; drain off the water, and add sweet milk, crumb in toasted bread, and while simmering gently, add butter, pepper, &c., and break in three or four fresh eggs; take up before the eggs cook hard, and you will have a dish almost equal to stewed oysters. To fry egg plants, they should be peeled, cut into thin slices, parboiled, then dipped into batter, which has been highly seasoned, and fried in butter or lard; either way they eat delicious.

OKRA.—This vegetable should be cut up fine for soups; but when it is designed to bring it on the table whole, the stems should be carefully cut off, and the okra dropped into boiling water, if the pods are young, twenty minutes is long enough to boil; take up, draw off the water, add butter, pepper and salt. A good portion of

salt should be in the water when boiling. This is one of the vegetables that should never be boiled in iron.

PARSNIPS.—This vegetable bears cooking with meat, better than most others. It may be boiled with beef, pork or mutton. It is also very fine cooked in fair water, and served up with melted butter.

ENGLISH PEAS.—Green peas to be young, and of quick growth; after shelling, drop them into boiling water, with a little salt; there should be just enough water to cover the peas, twenty minutes boiling, will cook them; just before taking up, add a lump of sweet butter, with pepper and salt to taste; give them in brass or porcelain.

SQUASH.—The early bush and crook-neck, are only fit to cook when very young; cut the stems and flower ends off, and drop into boiling water; when done, take up and drain through a colander, then with a wooden spatula mash until the mass is perfect jelly. Now add sweet butter, salt, and pepper. Marrow squashes should be split open, the seed taken out, the skin taken off, and dropped into boiling water, when done, take up and mash; add sweet butter, salt, and pepper; break three or four eggs into the mass, stir it well; place it in a shallow dish and bake it; should the squash prove dry, a little sweet milk may be used to moisten it; cooked in this way, it will prove what its name imports. Marrow indeed.

SPINAGE.—This is one of the most delicious of the whole tribe of the greens family. Wash the leaves carefully, and drop them into boiling water, in which there has been a little salt put; ten or fifteen minutes will be enough to cook them. When done take up and drain through a colander. Now season with butter, pepper and salt, and lay over some slices of toasted bread, and serve up for the table.

SALSIFY OR VEGETABLE OYSTERS.—Wash the roots perfectly clean and drop them into boiling water; when done take up and mash; add sweet milk and flour sufficient to make a batter. Season with salt and pepper, and such other condiments as the taste may dictate. Another way in which they are very good is to grate the root on a fine grater as it will pass through; add sweet milk, just enough to cover it, and boil; when done, add flour enough to make a batter; season with salt and pepper; break two or three eggs in, and stir the whole together, fry in butter or very sweet lard, and the resemblance to oysters is complete.

TOMATO.—There are as many ways of cooking this vegetable as there are tastes. We find the following to answer our purpose; drop the fruit into scalding water, which will cause the skins to come off easily; place them in a brass or porcelain vessel with a table spoonful of sugar to every quart of skinned tomatoes, and stew; when the tomato is well done, take up, add some crumbs of light bread with a lump of butter; place in shallow vessels and bake; they are nice when stewed, but when baked are delicious.

TURNIPS.—A turnip that has grown quick, will eat well boiled whole with a leg of mutton. Most turnips have a strong taste, and should be put into cold water when started to boil. To boil turnips to mash, they should be put into fair water; when done, take up and drain; mash with wooden spoon or spatula; add salt, pepper and sweet butter and serve up. When at the Fair of the Southern Central Agricultural Society, last fall, we learned from Col. Sumner, of South Carolina, a way to cook turnips, which every one that tries will get more than his subscription's worth for this paper. Peel the turnips, and slice them in fair water, with the addition of a little salt; just before the turnips are done, add to the water a table spoonful of sugar to every quart of sliced turnips; take up and drain. Season with pepper and butter, and serve up for the table.

IRISH POTATOES.—There are many ways to cook this vegetable to make it delicious, and yet our hotels seldom have them fit to eat upon their tables. An Irish potato to be good, must be mealy when boiled. To secure this, select good potatoes, wash them clean, cut the skin from both ends, drop them into boiling water with a handful of salt, the moment a fork will penetrate them freely, turn the water all off, and let them steam until dry. Take up hot and send to the table. These left over dinner, may be sliced and fried. Salt them well, and fry brown. Another method of cooking the potato is to peel and slice them raw; let them soak in cold water two hours before cooking, to extract the bitterness. Now boil in salt and water, when nearly done, turn off the water, substitute sweet milk, add a lump of butter, with black pepper, and serve up for the table. Another way of cooking the potato, is to make it into bread. Boil the potatoes; skin and mash them by hand; add sweet milk, and one half flour, stir it well; season with salt and butter; turn into deep dishes and bake.

VEGETABLE SEASONERS.—Parsley; celery, thyme, sage, onions, garlic and other seasoners, should not be put into soups or stews until the soup is nearly done; chop fine, and put in five minutes before the soup is taken from the fire.

GREEN PEPPERS.—A good dish is made from peppers which is called in the West Indies, Devil Hash. Chop equal portions of fresh beef and green peppers very fine, add an onion and some parsley; season with salt and fry in sweet lard.

AN AWFUL TRAGEDY.

It has never before fallen to our lot to record a more melancholy occurrence, than the one which we are now called upon to publish. On Monday evening last, as two young men, James Wilson, son of Joseph H. Wilson, Esq., and Nathaniel C. Clayland, the son of Mrs. Mary Taylor, wife of Nathan Taylor, Esq., of this town, were returning from the Rock Springs Camp Meeting, in Lincoln county, about 28 or 30 miles from Charlotte, a slight difficulty sprung up between the two young men, about the loan of some money, the former asking the latter for the loan of two or three dollars, and the latter refusing, alleging that he had already lent him some money, and thereupon an altercation ensued, which resulted in Clayland's slapping Wilson's jaws. This occurred near the Western Plank Road toll-gate, a short distance from town, and Wilson remarked to Clayland that he would see him again in town; the latter responding that he could be found about the streets during the evening. Wilson then left the company, and arrived in town about fifteen minutes in advance of some of the Hudson's Bay Company's establishments in the interior of Report's Land. We are glad to learn that throughout the country was found to be healthy, prosperous, and tranquil, and that civilization is making wide and rapid strides among the natives, many of whom in various parts of the country are partially abandoning hunting and directing their attention to the cultivation of the soil with the most happy results, both as to their physical comfort and mental advancement.

Hudson's Bay Territory.

From the Montreal Herald of Thursday. The Governor of this vast country, Sir George Simpson, returned to Lachine on the 30th ultimo from a tour of inspection of some of the Hudson's Bay Company's establishments in the interior of Report's Land. We are glad to learn that throughout the country was found to be healthy, prosperous, and tranquil, and that civilization is making wide and rapid strides among the natives, many of whom in various parts of the country are partially abandoning hunting and directing their attention to the cultivation of the soil with the most happy results, both as to their physical comfort and mental advancement.

The Red River settlement, which now contains a population of eight thousand souls, presents, we are told, a picture of abundance, happiness, and contentment rarely to be met with in communities whose high state of civilization is as well as their comforts of life at their command, and are free from many of the wants and temptations of a more artificial state of society. It is from this flourishing settlement that we may look for the ultimate extension of the blessings of religion, morality, and civilization throughout the wide-spread but thinly inhabited northwestern section of the continent; and here, we are informed, the Roman Catholic and Church of England bishops, as well as the Scottish Presbyterian pastor, (the Rev. John Black) are indefatigable in their exertions to instruct and educate their respective flocks, and promote their temporal as well as their spiritual interests. Nor is it to be supposed that the Wesleyans would be behind their fellow-laborers in this extensive, and from what we learn, far from barren, field of missionary labor. We accordingly find that Sir John Simpson, on the 12th of July, met the Rev. John Ryerson and several missionaries of his church, with their families, near the height of land between Lake Superior and Winipeg, on their way to Hudson's Bay, all in good health and spirits, and full of hope and zeal in the cause for which they are ready "to spend and be spent."

The season has been unusually moist in the territory north of the Sant Ste. Marie, beyond which point the cholera had not extended; but at, and in the neighborhood of which we regret to learn, the pestilence was making fearful ravages. We also regret although we cannot say we are disappointed, for one hopes on the subject have long departed, to find Sir George Simpson obtained no additional information respecting Sir John Franklin. No intelligence had been received at Red River or elsewhere from Dr. Rae or the other expeditions in the Arctic Sea; nor, we understand in any part of the country bordering on those seas of any further light being thrown upon the fate of the gallant but ill-fated explorers.

From the Southern Weekly Post.
EAST BEND, N. C., Aug. 8, 1854.

EDITOR OF THE POST.—There is at this place a flourishing Institution for educating the rising generation, under charge of J. H. Kinyoun, a graduate of Union College, N. Y., and it is as well conducted as any in this section of the State.

Mr. Joseph R. Creel, is assistant teacher; and every thing connected with it shows an improving tendency.

It is situated in a heathen section, truly there being only TWENTY-ONE Still-houses within a circle of six miles around—still the efforts of good men will overcome their evil influence, and eventually do away with the necessity of their continuance.

There are some noble gentlemen residing in this section, and they have resolved to have an Academy here with everything necessary costing ten thousand dollars or more for the building.

One gentleman of enlarged liberality, (Mr. Glenn), has freely subscribed five hundred dollars, and will, if necessary, double the same.

The necessity of schools in sections where Still-houses flourish is surely too obvious to need any comments.

From the Scientific American.

HERRING FISHING IN THE SOUTH.

The Correspondent of the New Haven Register, gives an interesting account of the herring fishery, as practiced in the eastern part of the Carolinas. The herrings which are taken there, he says, are of a different species from those which are used in New England—being larger and less savory. They make their appearance shortly after the run of shad commences, although their grand run, as it is termed, does not take place until considerably later in the season. They always go to shoals, and unlike the shad, do not confine themselves to the deep water of the river, but enter the shallowest branches of shoals emptying into it. The fact of the herring taking to the branches, where they may be easily caught, induces the inhabitants to watch the waters pretty carefully throughout the fishing season, and when a shoal enters a branch or inlet, the news is soon spread from house to house, and a motley assemblage of all ages and colors soon gather on the banks, each individual being armed with his deep hand net. As soon as the main body of the shoal appears to have entered, they fall to work and fill up the mouth of the branch with brush, or throw logs across the more shallow places, to keep them from returning; and the poor fish have no alternative but to submit gracefully to their unenviable fate, death in the present and a fryingpan in the prospective. Sometimes several thousand fish are captured thus in the course of a single hour.

It is customary when the herrings enter the branch, for the person making the discovery to spread the news among his neighbors, so that all may stand an equal chance.

DEATH OF COMMODORE JOHN DOWNES.

The Navy has just lost another of its distinguished ornaments, Captain JOHN DOWNES, who died at Charlestown, Massachusetts, yesterday morning. This gallant officer entered the Navy in 1802, and was active service during the war of 1812. We remember that he was a Lieutenant with Commodore Porter on board the Essex in his sanguinary conflict at Valparaiso, in 1814, with two British vessels, the Phoebe frigate and the sloop-of-war Cherub. The Essex had lost her mainmast in a gale, and was obliged to enter the contest with this disadvantage. Porter had fifty-eight men killed and sixty-six wounded in the action; and, finding himself overpowered, attempted to run his ship on shore, in which effort he lost some thirty more of his men. The gallantry of Lieut. Downes was conspicuous in this affair. The loss of the British was very severe.

Captain Downes was in command of the Post Captain, Commodore Stewart and Morris being his seniors.

A CHALLENGE.—Ex-Senator Tallmadge having replied with some spirit to an article of the Richmond Dispatch ridiculing his recidity in regard to spiritual manifestations, the editor of that paper challenges him to procure from the shade of Mr. Calhoun, or any other spirit with which he is in communication, a report of the operations of the belligerents in Europe, in advance of the steamer, so that its truth may be tested by the facts. We do not exactly see how Mr. Tallmadge can escape from such a trial of his faith. The idea of the Dispatch is a capital one for testing the sincerity of his professions. In fact there is nothing easier for the spirits to do than to convince all mankind of the truth of their revelations by the simple method of clearly anticipating the events of contemporary history. Their revelations have been, so far, of such a nature that it is generally impossible for a living man to test them by investigation. What we want is some bona fide prophecy, giving us in plain language the details of events before they transpire, or before any knowledge of them can possibly reach us by ordinary channels. We hope Mr. Tallmadge will see the propriety of thus fairly meeting the issue, and that he will not shuffle off with the miserable and suspicious apology that the spirits are not disposed to venture upon such an experiment. Let him remember that the spirits are not the responsible parties; it is their interpreters whose veracity and honesty are arraigned and questioned.—*Southern Weekly Post.*

The Journal of Commerce remarks that business which commonly begins to be bustling in New York city early in August, has been up to this time quiet and satisfactory; and that the absence of demand has to some extent affected prices.

Beat by four Minutes.—John Bull knocks under. The Albion, the English organ in this country; thus acknowledges the corn: "We must hand down the winter's colors from the Cunard steamship Arabia, and transfer them to the Baltic, the Collins line. The passage of the latter from Liverpool, which ended at an early hour on Saturday morning last, was performed in four minutes less time than that of the Arabia, hence to Liverpool, in June of last year, previously the fastest on record."

Paddy's description of a fiddle can't be beat. "It was big as a turkey, and as muckle as a goose—he turned it over on its back, and took a crooked stick and drew across its belly, and O, St. Patrick, how it did squeal!"

A tornado passed over portions of the northern part of this county a few days since, ruining the growing corn and tobacco over which it passed. Mr. J. McIver's barn was unroofed, and probably some other buildings injured.—*Greensboro' Patriot.*

REVIVING AN OBSOLETE LAW.—A tailor in London has been fined forty shillings for making a coat with cloth covered buttons! An act of Parliament of George III. enacts that every coat must have brass buttons, and the act being still un repealed, the magistrate had no option but to inflict the fine.

From the Richmond Whig.

THE PRICE OF WHEAT.

This is at present the great question with the mass of the people of Virginia. Will the price rise or will it fall? Will it go to \$3, or decline to \$1? The question cannot be answered with the same confidence now that it could be this time last year. Then it was certain, from the general deficiency of the crop in Western Europe, that the price would be high. Now the crop in that portion of the world is probably a full average one; but there are circumstances which may neutralize that fall, and render it possible if not probable, that wheat will bear a higher price by next March than it did at any time during last season. We will state some of these circumstances for the consideration of the reader.

In the first place, there are no stocks on hand in this country—nor, indeed, in any quarter of the world as we are aware of. This will render it necessary to begin early upon the new crop. Every farmer knows the effects of this procedure. If he has to go into his corn field in October before gathering time comes, to supply the deficiencies of the old crop, he will be very apt to be hard run the remainder of the year.

As to the product of the last harvest in this country: while in some districts the yield has been small and the quality inferior, in others, it has been abundant and good. We therefore assume, that it is an average crop and will justify the exportation of many millions of bushels.

As to Europe—according to the representations, and we doubt not they are correct, the crops in Spain, Italy and in most, if not all of Germany, are very fine. From France, the accounts are not so satisfactory.

All the papers agree that throughout the month of June, when the wheat was in bloom, the rains fell in torrents,—*pluies torrentielles*, as the French say. The hope was nevertheless indulged, that no serious injury had been inflicted. But unless the nature of wheat in France be very different from what it is here, great damage must have been the result. We know that heavy rains in May, when our wheat is in bloom, are invariably followed by a crop deficient in quality and in quantity. We infer from this circumstance, that France, if she makes enough for domestic consumption will have none for export; and shall be disposed to doubt whether she has made enough for her own use, if the government papers begin to proclaim that the crop is the most abundant in years of the usual, and though the accounts are not very favorable we may conclude, that she will not be sufficient for her consumption,—and the probability is that our excess will not be more than enough to supply her deficiency.

With respect to the crops in Eastern Europe and in Turkey, we have no information. It is reasonable to suppose, that in the Danubian provinces, overrun by the Russian forces, and in those on the right of the Danube, where the bulk of the people was enlisted for war, the crops are not sufficient for the support of the population. This district, and the Russian Dominions, from Poland to the Black Sea, are generally the most productive wheat countries in the world—and Western Europe, particularly England, has heretofore drawn large supplies from them. This, however, cannot be the case now, if the war continues. As already stated it is probable the Danubian country will scarcely produce enough for its own consumption; and Russia will not permit the export of any wheat from her territories to feed her enemies. If this conjecture be true—the war continuing—Western Europe will not only fail receiving its usual supplies from the East, but will be compelled to draw upon itself, or the United States, for supplies to feed its armies on the Danube and the Black Sea. Upon the happening of this contingency, and the probability of which every man must judge for himself, will depend the price of wheat. If Western Europe has to feed Asia, instead of being fed by it, we shall get our own price for wheat. That will depend on the continuance of the war. That it will continue, we have no doubt, unless the latent principle of the Russian constitution—*assassinations*—be brought into play.

In view of all contingencies, we would not venture to give advice. Some, we know, intend to hold on to the 1st of March, and take the chances for \$3. Those who are content with present prices had better close. It is a good rule to sell when the price is satisfactory.

There are two circumstances which may affect the price during Autumn. England, since free trade was introduced, has abandoned the practice of laying up stocks, and lives from hand to mouth, as it were. Until her own crop is exhausted she will not give a high price for foreign wheat. The other circumstance relates to France. If the crop is short in that country, and the Government goes into market, as it did last year—first representing its own supplies as superabundant—the price may be depressed temporarily. For the French press being gaged, the facts of the case cannot be ascertained; and individuals are no match for a Government in speculation. The present practice of England, while it tends to keep down the price in autumn, serves to explain a fact, which has been observed for several years, that wheat, since the abolition of the Corn Laws, has been generally higher in February and March than at any other time in the year.

A MAIL GIRL.—The Alexandria Gazette states that the mail between Alexandria and Dumfries is now carried regularly and punctually, on horseback, by a young lady, who acts in the place of her father who is sick.

She has now been engaged for several weeks and has never missed a day or been out of time, riding twenty-five miles every day. Her industry and courage are worthy of honorable mention.

From the Richmond Whig.

THE PRICE OF WHEAT.

This is at present the great question with the mass of the people of Virginia. Will the price rise or will it fall? Will it go to \$3, or decline to \$1? The question cannot be answered with the same confidence now that it could be this time last year. Then it was certain, from the general deficiency of the crop in Western Europe, that the price would be high. Now the crop in that portion of the world is probably a full average one; but there are circumstances which may neutralize that fall, and render it possible if not probable, that wheat will bear a higher price by next March than it did at any time during last season. We will state some of these circumstances for the consideration of the reader.

In the first place, there are no stocks on hand in this country—nor, indeed, in any quarter of the world as we are aware of. This will render it necessary to begin early upon the new crop. Every farmer knows the effects of this procedure. If he has to go into his corn field in October before gathering time comes, to supply the deficiencies of the old crop, he will be very apt to be hard run the remainder of the year.

As to the product of the last harvest in this country: while in some districts the yield has been small and the quality inferior, in others, it has been abundant and good. We therefore assume, that it is an average crop and will justify the exportation of many millions of bushels.

As to Europe—according to the representations, and we doubt not they are correct, the crops in Spain, Italy and in most, if not all of Germany, are very fine. From France, the accounts are not so satisfactory.

All the papers agree that throughout the month of June, when the wheat was in bloom, the rains fell in torrents,—*pluies torrentielles*, as the French say. The hope was nevertheless indulged, that no serious injury had been inflicted. But unless the nature of wheat in France be very different from what it is here, great damage must have been the result. We know that heavy rains in May, when our wheat is in bloom, are invariably followed by a crop deficient in quality and in quantity. We infer from this circumstance, that France, if she makes enough for domestic consumption will have none for export; and shall be disposed to doubt whether she has made enough for her own use, if the government papers begin to proclaim that the crop is the most abundant in years of the usual, and though the accounts are not very favorable we may conclude, that she will not be sufficient for her consumption,—and the probability is that our excess will not be more than enough to supply her deficiency.

With respect to the crops in Eastern Europe and in Turkey, we have no information. It is reasonable to suppose, that in the Danubian provinces, overrun by the Russian forces, and in those on the right of the Danube, where the bulk of the people was enlisted for war, the crops are not sufficient for the support of the population. This district, and the Russian Dominions, from Poland to the Black Sea, are generally the most productive wheat countries in the world—and Western Europe, particularly England, has heretofore drawn large supplies from them. This, however, cannot be the case now, if the war continues. As already stated it is probable the Danubian country will scarcely produce enough for its own consumption; and Russia will not permit the export of any wheat from her territories to feed her enemies. If this conjecture be true—the war continuing—Western Europe will not only fail receiving its usual supplies from the East, but will be compelled to draw upon itself, or the United States, for supplies to feed its armies on the Danube and the Black Sea. Upon the happening of this contingency, and the probability of which every man must judge for himself, will depend the price of wheat. If Western Europe has to feed Asia, instead of being fed by it, we shall get our own price for wheat. That will depend on the continuance of the war. That it will continue, we have no doubt, unless the latent principle of the Russian constitution—*assassinations*—be brought into play.

In view of all contingencies, we would not venture to give advice. Some, we know, intend to hold on to the 1st of March, and take the chances for \$3. Those who are content with present prices had better close. It is a good rule to sell when the price is satisfactory.

There are two circumstances which may affect the price during Autumn. England, since free trade was introduced, has abandoned the practice of laying up stocks, and lives from hand to mouth, as it were. Until her own crop is exhausted she will not give a high price for foreign wheat. The other circumstance relates to France. If the crop is short in that country, and the Government goes into market, as it did last year—first representing its own supplies as superabundant—the price may be depressed temporarily. For the French press being gaged, the facts of the case cannot be ascertained; and individuals are no match for a Government in speculation. The present practice of England, while it tends to keep down the price in autumn, serves to explain a fact, which has been observed for several years, that wheat, since the abolition of the Corn Laws, has been generally higher in February and March than at any other time in the year.

A MAIL GIRL.—The Alexandria Gazette states that the mail between Alexandria and Dumfries is now carried regularly and punctually, on horseback, by a young lady, who acts in the place of her father who is sick.

She has now been engaged for several weeks and has never missed a day or been out of time, riding twenty-five miles every day. Her industry and courage are worthy of honorable mention.