From the United States Gazette. DEATH OF THE RED BIRD.

By a Lady of the Green Mountains. O! where is the mighty one—say, where is he?
The Chief of the fearless, the Chief of the free,
The pride of the chosen and boast of the strong.
The grace of the banquet, the dance and the song;
The warery has sounded, he heeds not the strain;
The bravest are armed, but he's not in the train;
So herce in the battle, so fleet in the chase,
O! where does he sleep in his dark resting place?
The graduant and handling them. The red deer are bounding thro' green wood and

glade,
But he comes not with spoils from the deep forest

whole;

His light bark is most'd and the oar is at rest;
His light bark is most'd and the oar is at rest;
His lodge is no more—'round the place where it.
The white man is ranging the pates that he it.
The foe and the faintless his footsteps may be.
But he'd come not ogain from his lark testics. Of sleep on their fallen one-proof is the treed.

Of the langing userper source that I wheeleBut the marshout is should the death so not is old.

And the wrongs of the nation shall coose the

more.
Sleep on noise warrior—deep, deep be thy rest,
No drams of fell conjugate shall harry thy bree
Per the last of thy besterd, the last of thy rate,
Shall soon find a home in toy dack diverage place.

. V distinguished Winn barn chief, who died i prison at Prairie Du Chein February 7, 1825.

From the Farmer's Assistant.

ones should be rejected

ing it up compactly agonst the board, which, the state is set upright on its edge. When the side is it formed, take away the board, and in the same of the way proceed to form the next, and a compact the four sides are built up. The same or and the true layer of straw, as it into, and the with the market to built up to four sides to see the same of the the next layer of positive, and thus you pe eved building up the choose as nearly perpet

dicular as possible. In this way, the cheese, by having the serve to hip well in the midal a or contract to he addinger of bursting open in press the as is often the case when large chieses ite made in boilt observer

casks, or those which have just a en emptied commended. then bunged up tight. For want of this precaution, they often become misty, and then

(no other will answer) put the whole in a pot and heat it almost to boiling, stirring it constantly; pour it thus heated into the cask, and shake it well, turning it round on every side, and continue shaking it ever hour or two, taking out the bung while staking, lest it

When its contents have become cold. pour them out, and rinse it clean, then pour in some hot water, in which about two pounds more of salt, and one of alum, have been dissolved; shake the cask well on every side, as before. and while the water is yet warm, pour it out; drain the cask, and bung it up tight, till wanted for use.

This, (says Mr. L.) will not only make the cask perfectly sweet, but will even restore wine to sweetness again, that has been injured by being put in a musty cask.

When casks have more or less of a sour smell, Mr. L'Hommedieu directs to take at the rate of about a pint of unslacked lime for a barrel, put it in, and pour in three or

then smell perfectly sweet. Most probably, a suitable quantity of wood-ashes would more effectually eradicate any sourcess in the cask.

After it has been filled with the liquor, the next process is the fermentation, and this is

There are three fermentations, the vinous, the acid, and the putrid. When the first ceases the second begins, and when that ceases the third begins. The first is only necessary pr cider, and care must be taken to stop all further fermentation, as soon as this is over. This is known by the liquor ceasing to throw up little bubbles to the top. Then too all the our climate in general is more favourable for pomace is raised up, and if suffered to remain the production of apples of the best qualithere, will again sink to the bottom and ren-der the liquor turbid. Let this time then be carefully observed, and let the liquor then by drawn out not too closely, and put into other cider within his kni clean tasks, or bottled, closed tight, and set randy be adied to every birrel.

fresh ones, there exist a sert takes quarters done, the pointing at the bottom will, during fall, and set them away ted water, at which a damp or warm state of the weather, rise up, time fer them be exposed to the fresh, will which produces a second fermentation, of the one half or even two-thirds at the contents of actions kind, which harts the liquor, each me if the right assume vent. When the citer is drawn off into other

To make the best cider, there are several for the best whee.

To make the best cider, there are several requisites. The apples so mid be aftenessed, and of the best kind. They should be performed that of powdered charcoal, which feetly should be rejected. Such as are not of the spirit. To chieff it with renglass, or it may be bracked through a trib of powdered charcoal, which are should three spirit reader it very clear, but the two should the second ricking has subscribed through the trees by a centre clear to the powdered charcoal, which are civered clear to try clear, at the two should takes place after the second ricking has subscribed through a very clear, at the respect to which he can be the should be rejected. Such as are not of the spirit. To chieff it with renglass, a first some he draws off some gullens of the interval and the constructions. this prime rate may be made into common ci- fusion, of about sixty grains of the most sheeds, at the rate of two ounces for a hogs-

ones should be rejected. Such as are not ut this prime rate may be undernot considered.

The applies thus selected should be spread on a floor rate may be undernot considered in the formal of most five globe in a little water variety and the sides enclosed. Here they are to be for the liquid from a floor rate of the globe in a little water variety should be about four to five globe in a little water variety should be about four to five globe in a little water variety should be about four to five globe in a little water variety should be about four to five globe in a little water variety should be about four to five globe in a little water variety should be about four to five globe in a little water variety should be about four to five globe in the second of self-the properties of the same five globe.

The variety formal properties of the same five globe in the second of self-the properties of the same five globe in the second of self-the properties of the same five globe in the second of self-the properties of the same five globe in the second of self-the properties of the same in the spring for summer thrown a way, and ground inmodulately in a close of the same five globe in the second of self-the properties of the same five globe in the second of self-the second of self-the properties of the same five globe in the second of self-the properties of the secon

be put by itself, as it is not a good as the rest. It point ashes, or other mild alkali, into the In pouring the cider into the cash. Let there cash. A lump of chalk broken in pieces, the cash and thrown in is also good. Silt of tirtar, always give recor milk than the same cows the funnel, to keep out me possible. New when the cider is about to be used, is also rewhen they are lean.

To prevent the fermentation of cider. let

To bring on a fermentation, take three pints don Quarterly Journal of Agriculture. of yeast for a hogshead, add as much jalap as will lie on a sixpence, mix them with some of THE HEADLESS CUMINS. the cider, beat the mass up till it is frothy, then pour it into the cask, and stir it up well. Keep the vessel full, and the bung open, for the froth and foul stuff to work out. In about

pint of hot water, for a hogshead; add a quarer of an ounce of alum, to set the colour.

Cider brandy mixed with an equal quanti-ty of honey, or clarified sugar, is much re-commended by some for improving common cider; so that, when refined, it may be made as strong and as pleasant as the most of wines.

of sixty guineas a hogshead. If such can be made there, it can also be made here, where our climate in general is more favourable for

Mr. Wynkoop, of Pennsylvania, says that the Virginia crab apple is the best for making

ider within his knowledge.

We will also add his method of managing

the cider from that apple.

He says that when, by placing the ear at But, to further captore it, let it undergo a the bung, a litesing noise is no longer heard, further operation, as follows: As you draw then the fermentation has ceased, and then of the older from the dist casks, put it into the older should be drawn off. If this be not done, the pomace at the bottom will, during

while freezing; draw off the unferzen part, buttle it, or put it in close the casks, and buttle it, or put it in close the casks, and buttle it away in a cool cellur, and let it remain loose the help it it is glambet hole is kept upon three years, and it will then part in the challition sensibles. Then put in the charge the gamble hole

made for the purpose, about the riches with the first one freeze the state cider. It fermay probably proceed, in part at least, from the soft in the graph, we commence from the first one of a riches and of sufficient length, we commence from the first one of a riches and and climate, and partly from the breeding of each of the law rof pointee, by builds kept we. To aim this would be a good meaning the law rof pointee, by builds kept we. To aim this would be a good meaning the law rof pointee, by builds the first of the law rof pointee, by builds the process of the law rof pointee, by builds the process of the law rof pointee, by builds the process of the law rof pointee, by builds the process of the law rof pointee in the soft of the law rof pointee in the soft of the law rof pointee in the soft of the law rof pointee. as any organica deeply under parts of Holland, is favourable to the growth of meadow grasses. And though much of the pregnated with salt, with which the herbage is also tinged, the cows eat a large unntity of the salted herbage with impunity, and which and set in a The climite, too, is footened to the growth that warn cows are fed upon good natural and, tashead of urandy, it because, the hatter is richer, and has a finer

they spoil all the liquor afterwards put into them.

The only successful method of cleansing musty casks, we have over heard of, is that communicated by M Leoranalet, which he learned of a Frence person, as appears in 3The Annals of Art and M mufactures, put-lished in France and is as follows:

"Make up is quantity what will be equal to about a sixteenth part of what the cask to be cleansed will hold, of the following ingredients, viz: about four pounds of contains salt, and one of alum, added to a mixture of wand one of alum, added to a mixture of wand one of alum, added to a mixture of wand one of alum, added to a mixture of wand (no other will answer) put the whole in a pot into the cask, will also refine the pounds of contains salt, and making it prick, let an equal quantity of the white of eggs and sand, into a barrel of cider, and give it a higher color; but, to prevent the molasses with the mixture of wand in the prick, let an equal quantity of the white of eggs and sand, into a barrel of cider, and give it a higher color; but, to prevent the molasses will be come to the composition of cream, it is the gambling for gain; impurity in its conceal-way be convenient to be churned at one time. And to prevent decomposition of cream, it is stirred about once or twice every day with a stirred about once or twice every day with a higher colors, or taken off with a skimming dish mand is perpetually increasing. The tip-colors, or taken off with a skimming dish mand is perpetually increasing. The tip-colors, or taken off with a skimming dish mand is perpetually increasing. The top-colors, or taken off with a skimming dish discreding a jr, till as much is collected as may be convenient to be churned over the sides of wollets, or taken off with a skimming dish the deserged and sand, into a barrel of cider, and give it a higher color; but, to prevent decomposition of cream, it is the public of the gambling for anuscinent leads to wonden spattle. The cream is content to be churned over the sides of with the gambling for out of the churn, is placed in cold water, and the cask be first strongly fumigated with burnt the milk is carefully washed out of it by sulphur; then put in some of the cider, burn more sulphur in the cask, stop it tight, and shake the whole up tegether, fill the cask, burn it renewed changes of water. The butter is shake the whole up tegether, fill the cask, burn it is the salted with the finest salt, which requires burn it is the salted with the butter.—Lon-

In the parish of Edinkellie, in the northern part of Scotland, there is a romantic and fearful chasm, supposed to have been at one time the great bed of the river Divie .- It has two fifteen days the froth will be clean and white; entrances at the upper end, and the ancient fifteen days the froth will be clein and white; entrances at the upper end, and the ancient then, to stop the fermentation, rack the cider courses which led the river into those successoff into a clean vessel, add two gallons of brandy, or well rectified whiskey, to it, and bung it up. Let the cask be full, and keep the vent hole open for a day or two. By this process, cider that is poor, and ill tasted, may be wonderfully improved. Let it be refined be wonderfully improved. Let it be refined to the follow of the Heads,' a name or ignating, it is said, in the following transaction:

To colour cider, take a quarter of a pound that the Allister Bane secreted himself after will have a portion with those wish of sugar, burnt black, and dissolved in half a the battle of the Lost Standard. At this time sown the wind, will reap the wint pint of bot water, for a hogshead; add a quarter of Donphail was besieged by Randolph, Earl of Moray; and Allister Bane who could no longer make head against him in the open field, contented himself with harassing the enemy. Knowing that his father and his garrison were reduced to great want, he and a few of his followers disguised them-Cider has been made in Great Britain of selves as countrymen, and, driving a parcel such superior quality as to command a price of horses yoked in rude sledges, laden with sacks, they came to the edge of the glen where sacks, they came to the edge of the glen where Randolph's beleaguering party lay, and, pretending to be peasants carrying neal from the low country to the highlands, they entreated their protection from one Allister Bane, of whom they were afraid. Their prayers being granted, they unyoked their horses, and took care to leave their sledges at the brink took care to leave their sledges at the brink of the precipice. so that on, a given signal agreed on by the garrison, they tumbled sledges, sacks, and all, over into the glen below, and the garrison making a sally at the same time, each man bore off a sack on his back, whilst the pretended peasants sprang upon their horses, and were out of sight be-fore the astonished sentinels of the enemy had well given the alarm.

Randolph was so provoked on learning who

the author of the trick was, that he set a price upon his head. A certain private pique led a Cumin to betray his master's lurking place.—His enemies hurried to the spot to make sure of their game; but when they saw the small uncouth looking aperture, they paused in a circle round it. One only could escend at a time, and the death of him that should attempt it was certain; for the redglare of the Cumin's eye in the obscurity within, and the flash of his dark blade, shewed that he wound up his dauntless soul to die with the courage of the lion on his crest. They called on him to surrender at discretion. quickly piled over the hole, but no word of he forwarded to every applicant, and a Heap after heap was set fire to, and crammed blazing down upon him. His struggle to force away upwards were easily repelled by 93.

tress with this horrible taunt to the old man - Your son provided you with meal, and we now send you flesh to eat with it. The vet-eran warrior recognized the fair head of his son. 'It is a bitter morsel indeed,' he said as he took it up and kissed it, and wept over it; but I will gnaw the last bone of it before I surrender.'-Lander's account of the Mo-

ray floods.

The Sulden Descent to Profligacy. The firece and blood thirsty pirate, who stains the highway of nations with the blood of unoffending victims, in the purer days of his boshood would have shuddered at the bare recital of such tales of atrocity. The law-less thief once feared the petty pilferer; the habitual liar once better understood and rethe course when large the cases are made in the course when th trans do when cows are fed on natural pas-trans. All cows that are in good condition man never becomes excessively base on a sudden. - There is a gradation in crime; there are intermediate steps between sin in its first The superior quality of the butter proceeds acts, and sin in its more profligate acts.—He more from the elevaly and careful manner in that indulges lust by the eye, will gradually acts, and sin in its more profligate acts. - He casks, or those which have just 5 an empired of brandy, are the best. If out casks re to be used, it is of the utenest impartance to have them perfectly clean. When they are the best empired of. Take the whites of six eggs, with a nandfact empired which it is unufactured than any other cause. The milk, when drawn from the cows, if butters they should be well washed and fall of fine beach sand, washed clean; stir terms well the stirks the stirks they are to this transmission of the profit of the butter proceeds acts, and sin its more profitigate acts. The subject of the uters of ful of fine beach sand, washen crean, such them well together, then boil a quart of includes for twelve-eighteen or twenty-four hours. In multiplication. Lust is never satisfied by a ling in cider; and put this, together with the The cream is either flusted over the sides of stated and regulated allowance, but the defining in cider; and put this, together with the

I recall the days that are past, and many companions of my earlier youth rise up in remembrance. In the lapse of a few years, what changes have occurred: I am reminder of ingenuous youth, who had heard many a lesson of virtue, and who were not unimpress ed. I can recall their abhorrence of vice, and their promise of future usefulness. But again. I have seen them under the fascinating spell of the seducer, and listening with awak ened curiosity and desire to the corrupting ned curiosity and desire to the corrupting ave concluded, that to be vicious was to b spirited, and that to comply with suggestions of sin was to enjoy the world.—Alas for their fate! some have prematurely fallen into dishonoured graves and some still drag out a miserable existence, the grief of their friends, and the pests of the community. And now. be wonderfully improved. Let it be refined by some of the methods before described.

To cure oily cider, take one ounce of salt curious cavern, formed of huge masses of falfor a barrel, put it in, and pour in three or four gallons of hot water, or more for a lar ger cask; shake it well on every side, giving it some vent, as before mentioned; let it stand till cooled, and then these it with cold water, and the cask does not rack it off and clarify it.

Near the upper end of the ravine there is a fir you incautiously listen to the masses of fallen craige, that cover the bottom of the place. It enters downwards like a pit, & the mouth, will be broken down sinful habits will be troken down sinful habits will be contemed! God will be insolted! and then as a consummation, you

MANKIND AT THE BEGINNING
THE FIFTEENTH CENTURY.
They had neither looked into the hen
nor earth, neither into the sea nor into
has been done since. They had pile
without experiments, mathematics without experiments, and geometry without relief
instruments, and geometry without relief

They made war without powder, that, a non or mortars—nay the mob made their fires without squibs or crackers. They are the mob made their fires without squibs or crackers. to sea without compass, and sailed vid the needle. They viewed the stars we telescopes, and measured the air without ometers. Learning had no printing pro Writing no paper, no ink. The lover forced to send his mistress a deal board letter, and a billetdour might be the for an ordinary trencher. They were de without manufactures, and their richtin were skins of formidable monsters.

The eccentric Lorenzo Dow has been po ing at Montpelier, Vt. A large concurs citizens attended the Court House is to he preached.



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ELIAS ELLICOTT, EL merican Baltimore, will publish these

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cutton jacket, and a pair of white para-luons. He left home on the 30th September Twenty Dollars will be given if takes county; Fifry Dollars in any other part of the State and secured, so that I gel

again. ALFRED SELLYLY

PRINTING Neatly executed at the DFF101



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