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on hand to think about. He is like the Israelites in Egypt, when they had no straw to make bricks. But a careless reader is also a bad thinker. The mind of a thoughtful reader is like the boiling apparatus of a mill, separating the bran from the flour, coincident with the act of reading. The hasty reader neglects this duty. Men forget what they have read almost as soon as the book or paper is laid down. They never, or rarely, exercise their judgment. They don't think.—Ledger.

The Eastern Mail.

WATERVILLE... APRIL 13, 1854.

AGENTS FOR THE MAIL.

V. B. PALMER, American Newspaper Agent, is Agent for this paper, and is authorized to sell Advertisements and Subscriptions, at the same rates as required by us. His office is at No. 10, N. W. corner, Third and Chestnut sts., Philadelphia. S. W. corner, North and Fayette sts., Baltimore. S. M. FARRINGTON & Co., Newspaper Agents, No. 30 State st., Boston, are Agents for the Eastern Mail, and are authorized to receive Advertisements and Subscriptions at the same rates as required at this office. Their receipts are regarded as payments.

A. T. BOWMAN—Traveling Agent.

The Board of Agriculture.

A bill was introduced in the Senate, on Monday, to repeal the law constituting the Board of Agriculture. It was introduced by Mr. Davis, and advocated by him, and by Messrs. Gould, Robinson, and others. Mr. Torsey contended strenuously for the Board. The discussion was of some length, but resulted in the indefinite postponement of the bill, after numerous threats of annihilation in future, unless the Board behaved better.

This attack, aside from the bullying and insulting manner in which it was made, should take the special attention of the farmer. The Board of Agriculture is his organ—his legislature. It is a body that proposes to take care of his interests, and to see that they have proper attention in the State Legislature—where everybody admits they have been shamefully and culpably neglected. It promises thus far to prove eminently advantageous not merely to the farmer, but to the State at large through the promotion of agricultural improvement.—No intelligent farmer doubts this. When selfish, mousing demagogues, such as have made their mark upon the present legislature, attack the interest of the farmer by an effort to destroy the Board of Agriculture, it is time for him to open his eyes and see what is going on.

Mr. Davis said 'the Board did not promote the cause of agriculture.' Mr. Gould said 'the agricultural community did not want the Board.' One honorable Senator, with a sly sophistry that he doubtless knew would 'touch a weak spot' among the farmers, protested loudly that the farmer did not want any legislation—that all he wanted was to be let alone—that he only needed a free fight and a fair field! He should have been told that it is too late to tickle the farmer's ear with this feather. He can do without legislation as well as anybody; but when everybody else has it, and in a great measure at the farmer's expense, he demands his share. If the fostering arm of the State is to be extended to all other interests, he demands that it shall reach his. Why should a legislature be constituted by the votes and paid by the money of farmers, and then thrown into the hands of politicians, with orders to let the farming interests alone!

Mr. Robinson complained that the Board held a session of only four days—that they elected a messenger, whom the State has had to pay!—and that finally they left their business in the hands of an agent, who has hung around here all winter, and whom we have had to pay! The journals do not report that anybody held the looking-glass up to this whining demagogue, to show him who else has hung around here all winter at the expense of the State; and whose session, if limited to four days instead of four months, would have saved money and credit to the State. The Board adjourned like honest men when their work was done; leaving a single man in the field to see that they were not cheated out of their 'four days' work by the laziness of three-fourths of the schemes of one-fourth of the men who devote a whole winter to watching the interests of political parties and cliques.

The climax of insult was the remark of Mr. Cutler, that while they spared the life of the Board for another year, it was hoped the result would be to induce the Agricultural Societies to elect better men to the Board hereafter. Such a remark, from such a body of men, of such a body of men! If Mr. Cutler had permitted the report to pass uncontradicted, we would not believe he made it. Who is in the Board that would not do honor to the Senate? If there are many such, Mr. C. should have said so.

We regret this attack upon the Board of Agriculture. It is degrading to the Senate, because it is insulting to the farmers of Maine. How insulting! The members of the Board may be, we know not; nor do we doubt that the Senate are as ignorant upon this point as we are. The science of agriculture and the science of politics are two things; and if the Board disagree, the one more than the Senate do the other, then we heartily advise the authors of this attack to execute their threat at once.

Mr. FRAZER'S CONCERT. This evening, promise to be a very nice and attractive entertainment. Mr. Frazer's connection with the distinguished Mr. Seguin is a sufficient guarantee of his musical talent. He is endorsed in complimentary terms by such papers as the Musical Review, New York Mirror, and Musical World; and also by President C. Graham of Princeton College. We are so well assured that the entertainment will be of a high order—amusing, instructive and scientific—that we heartily commend Mr. Frazer to a good audience of the best musical taste in Waterville.

The State elections in New Hampshire, Connecticut and Rhode Island have warranted the administration that the Nebraska Bill is a 'hot potato,' of which they must promptly be made to drop a few stones, and then get on with the business.

go, or reconcile themselves to get most sadly burned. The total loss of those three States is already positive, and the same result may be expected in nearly all the free States. A more ill-devised and rotten-hearted scheme was never conceived by the most heartless political clique, and the penalty already seen descending upon the heads of its over-ambitious and misguided advocates will be a warning to unprincipled demagogues as long as the name of Douglas remains within the reach of excretion. The public sentiment of the country is yet based upon truth and honesty, and those who think to chain it so unconditionally to party as to bring it to the support of open treachery, have yet something to learn.

NORTHERN PHILANTHROPY. The Boston Mail says that a servant girl in Augusta, Me., was taken suddenly ill, and being conveyed to the poor house, was delivered of three female infants. Only think of it sending a servant girl in such a situation to the poor house—a servant girl who had, no doubt, been faithful in the performance of her daily and weekly duties, and who, whether a slave or free born, the faithful servant is sure and provided for as a member of the family in which she lives until restored to health. And yet we are daily treated by the Northern press to highly seasoned dishes of 'Southern barbarity'!—Washington Star.

Northern and Southern philanthropy, in cases of this kind, differ a little in position and circumstances. A northern cow that adds three calves to her owner's stock of cattle, will pay for all the care that a Southern slaveholder bestows upon his 'faithful servant,' in like proportion; because the calves may be sold to pay the expenses of keeping the cow for another or similarly lucky occasion. But the children of our 'faithful servants' belong to their father and mother, and we can't sell them to pay the expenses of doctor and nurse. Northern philanthropy, in these cases, costs a round sum; while at the South it may well be set down on the profit side. This Augusta servant, in Mississippi, would pay a net profit of a thousand dollars a year over the cost of the hominy she ate; and if this sum did not secure a place 'as a member of the family' to the mother, possibly the three little unfortunate 'cattle' might have even a better claim. But our Northern poor-houses, of which this Southern effort has such a horror, are not stables, or pig-sties, or negro huts; nor are their inmates fed on hominy or lodged on piles of straw. A 'member of the family' at the South, in nine cases out of ten, would be a gainer if Southern philanthropy consigned her to a Northern poor-house. So, a Southern man must study the complexion of things a little before he can judge correctly of Northern philanthropy.

CHAYON DRAWING.—It will be seen by reference to Mr. Chase's advertisement, that those who receive his instruction must apply forthwith. Those who desire this nice accomplishment will do well to call on him.

Having recently engaged a new carrier boy, it would not be singular if some mistakes should occur in the delivery of the Mail to village subscribers. We hope that all such errors will be reported to us, and promise they shall be promptly corrected.

NAUTICAL NOVEL.—By a Plagiarist.—Gulf of Mexico; small ship; young man; very interesting; very romantic; black glossy curls; aquiline features; commanding figure; black clothes; pipe all hands to quarters; storm coming on; very dangerous; all hands to the pumps; there goes the gib; masts cut away; storm clearing; all hands pumped; monster ship in the distance; very suspicious; black flag; skull and cross bones; pirate; sailors fearful; young man determined; bound to die or perish in the attempt; armed to the teeth; addresses the sailors; great enthusiasm; flag of the free; die for your country; pirate approaches; hundred guns; pirate captain; big whippers; crew all feeds; young man screams; broadside; female shrieks on board pirate ship; beauty in distress; young man vows vengeance; young man's ship sinks; flag shot off; nails to the mast; crew leave in boats; board the pirate; terrific combat; seven pirates attack the boatwain; kill two with a chew of tobacco; throw others overboard; sharks around vessel; young man kills pirate captain; pirates give up; tremendous victory; young man rushes into the cabin; finds young lady nearly dead; brings her to life; falls in love; papers discovered; young man son of nobleman; young lady rich heiress; tells her story; was stolen away by pirates; sold to pirate captain; heaven sent young man; preserved; falls on her knees; young man embraces her; sailors get drunk; marriage at sea; life on the ocean wave; ship in port; young man promoted; land of liberty; Yankee Doodle! FINIS.

S. & K. RAILROAD.—The railroad bridge crossing the Kennebec at this place is 'bridge of very speedy completion.' Four spans have been thrown across, leaving only the fifth and last to connect with the western abutment, which can be done at the leisure of the contractors, as the structure is now beyond danger from the breaking up of the ice. The grading along the line of the road, we understand, is under very good headway, so that we see no good reason to present why the road should not be running to Skowhegan by the first of November.—Gospel Banner.

IRON RAILS.—The first cargo of rails for the Penobscot and Kennebec Railroad has arrived at Portland. All of the iron has been purchased on a year's credit, and will be here as soon as it is wanted.

Good progress has been made the past winter in building bridges and on the deep cuts, and it is expected that the road will be finished and equipped by the time fixed for its completion.

ADJOURNMENT OF THE LEGISLATURE. The Senate on Friday accepted the report of a joint select committee, declaring that the legislature may adjourn without day on the 18th instant. The House will probably concur that the 18th instant may be looked upon as the day when the legislature will finally adjourn.

A letter from Washington, published in the Express, states that the British Government have notified the United States, that immediately after the commencement of hostilities, they will blockade all the Russian ports on the Pacific.

A letter from Granada, Central America, dated on the 12th March, Nicaragua, for Central America, declaring herself a free and independent republic. The announcement was celebrated with great rejoicing, with military and religious ceremonies.

Reminiscences of a Farmer's Daughter.

BY MINNIE MYRTLE.

The old farmhouse on the hill, how well I remember it, for I am a genuine farmer's daughter as I told you, and my 'experience' is not at all an imaginary one. We lived away out of the village, were surrounded by farm-houses, and our only neighbors were farmers, therefore I have a right to say I know something about them, and how they live. But I cannot say they were all to my taste, or that they all had the refinement and cultivation which I think should be the aim of every class of people to possess; yet I do know that in more than one family, there grew up sons and daughters, with all the strength of character which is the pride of our country; and not only with refinement, but elegance of manners such as I have rarely seen surpassed in any circle in city or country.

It was in my earliest childhood that I used to see it, the old farmhouse, but I should never forget, were I to live a thousand years, the lady who presided there; her gentleness, her dignity, her loving kindness, and her lady-like deportment—which would be called in courtly circles, high bred. I remember how sweetly she reproved little children if they were rude, so indelibly impressing upon their minds the importance of politeness even in their play, and the possibility of uniting freedom and joyousness with gentleness, that I do not think any who were brought within the sphere of her influence could fail to be nobler and better all the way through life.

She was one of those women whose 'price is above rubies'; who 'saw well to the ways of her household'; and emphatically exemplified that the better educated and more highly cultivated a woman is, the better she is fitted for all the duties of wife, and mother, and housekeeper. There is no more false and injurious notion, than that education is only necessary for those who are to depend upon it for the means of livelihood. We hear it often remarked of a son, 'He is to be a farmer or mechanic, and therefore may leave school early, as "learning" is not necessary to his success'; and of a daughter, 'she is to be married, and aspires no higher than to be a farmer's or mechanic's wife, and therefore can do without book-knowledge.' Yet it is true that if a man is to plant corn, mow grass and 'fodder cattle' all his life, he can do it better and be happier whilst doing it, if he has learned to do it scientifically, and has abundance of food for thought while so employed. I could bring a thousand instances to prove that the most cultivated women are the best housekeepers; for no woman can be a thoroughly good housekeeper who is not systematic; no woman can sweep and dust a room well who does not do it systematically—or 'do a baking,' or a washing, or practice economy; and the more thorough her education, the better she will be able to plan; and the more pleasant things she will be able to do, the happier she will be at her lot; and thus more expertly and satisfactorily will it be performed.

The most intelligent woman I ever met, was one whose whole life was spent in the most severe and wearing toil; and never any where else did I see a house in such 'apple pie order,' or eat such delicious bread, or meats cooked in such perfection, and all the economy and arrangements of housekeeping so thoroughly performed. There was never a day, even during 'butchering week,' or 'soap-making,' that she did not find, or make time to read, at least a page; and neither sauce, nor sausages, nor soup, ever suffered on account of her love of reading.

But I must not forget the old farm house and its presiding genius. It has become a proverb, that the women of farmers' households lead a more toilsome and drudgery kind of life than the men, and I think this is true. One reason has been given, that so little attention has been paid to convenience in the construction of those parts of the house where they must spend most of their time, and where their labor must be performed; and another is that the husbands and fathers have so little idea of the true nature of woman's lot. It seems to them light work to run round a cooking-stove, and sweep and dust, and take care of children, while on the contrary it is infinitely more exhausting to mind and body than the labor of the field. Many and many a farmer do I know, who thinks his wife may perform all the labor of the household—the cooking, cleaning, butter-making, and cheese pressing—which obliges her to rise early and sit up late, and never rest, and all because it costs so much to hire a girl. But I could never see why it is not as reasonable to expect one man to do all the sowing, planting and plowing, the mowing, reaping or threshing, because it costs half the produce of the farm to pay the hired men. I suppose I may wonder that the seeds would not be in the ground in season to spring up and bear fruit, and the grass would never become hay, and the grain would be spoiled before it could be cradled by one person. This is unreasonable, but because the wife does not spoil and become utterly useless in one season, it is not the less certain that she does spoil by such usage, and the children are spoiled, in the first place, by her over-working when she needs rest, and the kindest attention, and in the next place by neglect, because the mother has no time to devote to them. They are cross and fretful, when a little attention to their physical health and habits would keep them all ways well and pleasant.

Now, the quiet, dignified lady in the old farmhouse, was just such a farmer's wife. The house was an old castle of a thing; very well for some lord or duke who could afford to keep a train of servants, but not at all suited to the wants of a republican family, in a republican land, where republican tastes should prevail, whether they do, or not. The chimney closet was in the parlor, according to the custom in a multitude of just such houses that I have seen, for what reason, I never could divine, unless all the best things must, of course be, in the parlor, and to reach it from the kitchen, one must go at least a Sabbath day's journey. The dining-room was half-way between the milk room, down cellar, and the cheese room out doors. To prepare one meal a woman must necessarily walk miles, and to do the work of a day was worse than a pedestrian tour to Mexico. I will tell you some day how she did it, and what was the secret of her success.—American Agriculturist.

LIU STRAIN ALIVE.—The arrival of the steamer El Dorado at New Orleans brings the welcome intelligence of the safe arrival of Liu Strain and his party on the Pacific side of the Isthmus of Darien. Liu Strain is an old traveler. His experience in roughing it, the calm courage and undaunted perseverance he has always exhibited in his adventurous explorations, gave great confidence to his friends in the hope of his ultimate safety. Their expectations have been fortunately verified by the result. Liu Strain is not only a hardy adventurer, but a spirited chronicler of his trials by 'food and field, and we shall expect an interesting account of his wild experiences among the savages of New Granada. Liu Strain is known as the writer of an interesting

account of his journeyings in South America. The crossing the continent of South America from the Atlantic to the Pacific, starting, we believe, at Buenos Ayres, and joining his ship on the Pacific ocean, is one of the many recorded experiences in travel of the adventurous lieutenant. We expect to hear from Strain a stirring history of adventure, and his safety is a benefit to literature and science, as it is welcome news to his friends.—[N. Y. Evening Post.

Satan Tempting.

Russia is a politic power. Its diplomacy is as insinuating as Satan. At a dinner party with England's Prime Minister the Czar cautiously sounds him on the project of dismembering Turkey. The scheme of seizing and dividing a friendly nation's territory is discussed over the wine much in the same way that two burglars over a glass of 'half and half' might plan the rifling of a good man's dwelling. The Prime Minister is cautious, but leaves the Czar hopeful of attaining his aim.—Nicholas, accordingly seizes the Principality of—only by way of defending the orthodox faith, of course!—and looks for an easy triumph. But the Prime Minister is fearful, vacillating, and is at last forced by the people to oppose the scheme.

Then the Czar looks for aid in other quarters. A distinguished Russian diplomatist writes a letter to our consul in London, adroitly suggesting various reasons why the United States should aid Russia in her present contest, not by arms but by ships. England is our commercial rival, he says, and regards us with jealousy, if not with hatred. Craftily put that! The Czar understands our weak points. And then he hints at the great service which Russia can render the world by establishing Polish independence. Do you not see the cloven foot? Polish independence established and protected by Russia, would be really a great thing to see! The Archetype of tyranny would turn high priest of freedom!

When the devil got well, the devil a priest would be, when the devil got well, the devil a priest would be! It would be a curious sight, you think, to see Russia and America in league against France and England. But it is not an impossible or unlikely contingency. One half of our Union is already in moral alliance with Russia. The South looks with great favor upon the Czar—he has a feeling of respect for him. He is the greatest slaveholder in the world! Southern Journals have repeatedly spoken of the necessity of cultivating friendly relations with Russia. And besides, is not England the great obstacle in the way of the South's scheme of slavery extension? Senator Butler, of South Carolina, when in the Senate expressed the fear that if England and France succeeded in defeating Russia, they might turn their power against our acquisition of 'our Southern Islands,' he spoke the true Southern feeling.—Tyranny sympathizes with tyranny the world over.—[Portland Transcript.

Bread-Making.

We shall not presume to instruct our fair readers in the art of bread-making. The process, however, involves some scientific principles, which we propose to explain, in continuation of our series of familiar remarks on chemistry. Wheat flour contains two principal ingredients, gluten and starch, besides a small per cent (4-100 to 8-100) of sugar. The outside of the kernel of wheat, contains a larger proportion of gluten than the finer flour.—These two parts of the flour may be separated easily, by enclosing a little flour made into a stiff paste, in a linen bag, and kneading it in a basin of water, until the water that comes thro' is no longer white. The starch by this process escapes from the bag, and the gluten, a tough, adhering mass, remains within. Many ladies have noticed the different kinds of flour, in the ease with which it is kneaded. The tougher kinds contain the most gluten. The bakers prefer the latter sort, because it admits of more raising.

If flour were simply mixed up with water, and baked without raising, it would make a very close, indigestible and unpalatable bread, hardly worthy of the name. To become soft, light and palatable, the dough must be raised. This is effected, ordinarily, by one or two common processes. In making what is generally known as raised bread, improperly so distinguished, because all bread is raised either before baking or in the process,—the dough is made up with yeast, which is to act as a ferment. A small portion of yeast, which is to act as a ferment, in the making of cream of tartar of sour milk bread, the means of raising it are different and act in a very different way, chemically. In the first, the fermentation of the yeast or leaven is extended to the mass of fresh dough. The decomposing gluten acts upon the sugar and resolves it into alcohol and carbonic acid gas. This gas, in the form of little air bubbles, is disseminated through the loaf, and expands or raises it, being prevented from escaping by the glutinous nature of the dough. The alcohol, formed by the fermentation is expelled from the dough by the heat of the oven. It has been collected sometimes in large quantities, but hardly pays for the trouble. The dough sometimes becomes sour before baking, in consequence of a second fermentation—the acetous—by which the alcohol is converted into vinegar, or the absorption of oxygen from the air. It then becomes necessary to introduce a soda or saleratus, which unites with and neutralizes the acid, and makes the dough sweet again.

In the second kind of bread, named above, the carbonate of soda to raise it is obtained from the carbonate of soda or of potash, (saleratus) by mixing with it in the flour some acid, as sour milk, cream of tartar, or cider, or vinegar or hydrochloric acid, either of which by its stronger affinity for the alkaline base—the soda or potash—unites with it, and liberates the carbonic acid. We see that by this mode of raising the bread, the sweet of the wheat is retained in it, whereas by the other process it is converted into alcohol and carbonic acid. We see also that the use of soda or saleratus is very different in the two kinds of bread making. In the first, the alkaline base is required to neutralize the acetic acid, in the second, the carbonic acid is needed to raise the bread, in the first an acetate of soda—in the second, a base of soda or potash, united with whatever acid is used.

Bread when baked is neither starch or gluten. The globules of starch which remain unbroken in the flour, swell and burst under the influence of the moisture and heat, and with the gluten unite chemically with the water of the dough and form bread. No separation of the starch and gluten can be effected after baking. Even a portion of water chemically united with the bread cannot be separated from it by evaporation. The hardest and driest bread has water combined with the flour, and is broken in the flour, swell and burst under the influence of the moisture and heat, and with the gluten unite chemically with the water of the dough and form bread. No separation of the starch and gluten can be effected after baking. Even a portion of water chemically united with the bread cannot be separated from it by evaporation. 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