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THE TABLET.—No. XL.

An ill disposed citizen can do no great harm, except in an ill disposed city."

MOST of the good or evil which happens in society is ascribed to the agency of very few individuals. From this cause partial and inadequate remedies are applied for the removal of disorders which are general and permanent. In any community where enormous vices, or abandoned characters exist, it argues some radical defect of institutions.

The natural indolence of the human mind makes men contented with a slight and superficial view of things. It therefore happens that a few characters are apt to be marked out, as the only instruments of the happiness or misery of which the world participates.

If the bulk of the inhabitants are inspired with good principles, and formed into good habits, they may be almost certain of prosperity. The means are commensurate to the end. Those very people however may select some conspicuous individuals as objects of adoration, and idolize them as the authors of those blessings, which result from the well ordered conduct of the society at large. On the other hand, in a very loose, depraved state of morals, the most eminent talents and uncorrupted integrity of a few men, may not be sufficient to save a country from destruction; and they may be charged with want of wisdom or virtue, for not warding off evils, which inevitably flowed from such general depravity. To imitate and applaud such distinguished virtues has a good effect, whether they are crowned with the popular approbation or not. By over-acting the good qualities of any individuals, it stimulates others to practise similar virtues, and aim at similar attainments.

The weakness of heaping too profuse encomiums upon illustrious talents and patriotism, is not so inconvenient as a mistake of a contrary nature. Great inconvenience may attend the extremes of a censorious temper. It may single out particular men as victims to popular resentment, and doom them a sacrifice for evils which happen through the general depravity of the times. An ingenious writer, observing upon the complaints of a factious selfish people against their men in office, draws a comparison between them and some Carthaginian armies: Who being at once cowardly and in lout, ran away at the sight of an enemy, and then crucified their Generals for not gaining the victory.

Few men have either disposition or talents to attend to a minute investigation of causes. When error or calamity prevails, it is a much easier solution of the matter to charge them upon some faults of individuals than to search out a cause in the general temper and conduct of the mass of the people. Men feel a certain pride in being free, and look upon their privileges too important to lie still and unexercised. They wish to give frequent demonstrations that they are not ignorant of what they possess. The more busy, active spirits feel an impatience to display their rights, and suppose they can only shew a commendable care and vigilance over the liberties of the community, in proportion as they reprobate the conduct of men in administration.

The liberty of a country cannot be destroyed by the blunders or by the intrigues of small combinations. No people can lose their freedom while they deserve to possess it. The occasional mistakes of a few men produce no permanent disasters. While the principles exist which made a people free, they cannot be duped or forced into slavery: When those principles are lost, the people may retain the name of freedom, but they are in reality slaves. "In the reign of James the second, Great Britain was free, though a despotic prince was on the throne: At the time when Cæsar fell, Rome was still enslaved though the tyrant was no more."

I will close this number with an extract from a sensible author. It is designed to illustrate the idea that the duration and prosperity of states depend on general and permanent causes.

"Our manners depend upon our notions and opinions; and our opinions and notions are the result of education. There need not examples from history to prove that the well-being of a state depends upon the education of their youth. There cannot be a good and wise community made up of foolish and vicious individuals; and individuals cannot be made wise or good, but by education.

"In all well regulated states the two principal points in view in the education of youth ought to be; first to make them good men, good members of the universal society of mankind; and in the next place, to frame their minds in such a

manner, as to make them most useful to that society to which they belong; and to shape their talents in such a way as will render them most serviceable to the support of that government under which they were born, and upon the strength and vigor of which, the well-being of every individual must in some measure depend. If neither of these points are provided for in our system, I cannot see how we are to expect good men or good subjects. Nay the contrary must in general be the consequence; for the mind of man being active will necessarily find itself employment. If our youth are not trained up in the right way, they will probably go wrong; if they are not taught to do good, they will be likely to commit evil."

AMERICAN SUGAR.

IN the Pennsylvania Gazette of the 22d of October, there is a receipt for making sugar from the sap of the maple tree, from whence I conclude it is deemed a matter of some importance, both to the country and those who have a great many of those trees on their land. I therefore think it would be adviseable for two or three people in a neighbourhood, where there is a sufficient number of trees, to engage a person who understands boiling sugar, to boil a season for them. He should be under obligation to instruct his employers, or such persons as they should think proper, how to do the business; by this means, a greater knowledge in the art of boiling might be acquired, than by the best treatise that could be wrote on the subject; but as it is probable that few, if any, of the inhabitants of those parts where the trees grow, would go to the expence of employing a man to boil for them, I shall make some observations on making sugar from the sap of the maple, that may possibly be useful to such as engage in this business.

If the sap is drawn into wooden vessels, care should be taken that they are made of such wood as will not give the liquor a bad taste. Some maple sugar has a disagreeable taste, occasioned, as I have been informed, by the sap having been put into trays made of white walnut. If the moulds are made of wood, they also should be made of some kind of tree that will give no taste. The greatest part of the maple sugar I have seen has too small a grain; which is owing to two causes, one is, the makers do not use lime or ley, or any thing to make it granulate; the other is, that they boil the sugar too much. The quantity of lime necessary to answer the purpose I cannot exactly ascertain, but I suppose a heaped spoonful of slacked lime would be sufficient for about six gallons of sap. A judicious person, after a few trials, would be able to fix what would be the due proportion. It may however be proper to mention, that if the quantity of lime is too small, the sugar will not be sufficiently grained; if too much, it will give the sugar a reddish cast. I have observed, that the sugar should not be boiled so much as is the common practice. That which runs from one sixth of its weight in molasses in 24 hours after it is put to drain, I think has been boiled properly; perhaps in three or four weeks afterwards, it will run the like quantity of molasses, making the whole of the running about one third of the weight of the green sugar. It is most probable that those who have been accustomed to high boiling, in order to get as much sugar as possible from the first process, will not approve of this method, but perhaps may be better reconciled to it, when they are informed, that if they boil this molasses or sirup with strong lime-water, one third of the latter to two thirds of molasses, there is reason to expect it will make good sugar, although not equal to the first sort.

I shall now give some DIRECTIONS FOR THE MAKING OF MAPLE SUGAR.

Let all the sap that has been collected in one day be boiled the day following, lest it should ferment, in which case the sugar will be less in quantity and worse in quality. To carry on the business to the greatest advantage, there should be at least three kettles of different dimensions; perhaps such as would contain 50, 60, and 70 gallons, would be large enough to make the trial with. These kettles should be fixed in a row, the smallest at one end, the middle-sized next, and the largest at the other end. When there is a quantity of sap collected, put as much in the largest kettle as can be conveniently boiled in it, then throw in as much lime or ley as may be deemed necessary to make the liquor granulate, keep a moderate fire for some time, and as the scum rises take it off with a skimmer; after the liquor is pretty clear increase the fire and boil it briskly till so much is evaporated as that which re-

mains may be boiled in the middle kettle; * into which it must be strained through a blanket; under this kettle keep a good fire, and take off the scum as it rises. As soon as the liquor is taken from the large and put into the middle kettle, fresh sap must be put into the former and treated as before directed, and so on till all the sap is boiled. When the liquor is sufficiently evaporated in the middle kettle, to admit its being boiled in the smallest, it must be put into the last, where it must be boiled until it gets to a proper consistency to make sugar. When the liquor is taken from the middle kettle into the smallest, the former must be supplied as before directed from the largest, and the largest with fresh sap. The liquor in the smallest kettle must be boiled briskly until it gets pretty thick, when the fire should be lessened to prevent its burning,—when the liquor rises in the kettle, a piece of butter or fat, the bigness of a hazelnut, may be thrown in; if this quantity does not make it boil flat, more should be added until it answers the purpose, and this must be repeated as often as the liquor rises. When it is boiled enough, which may be known from the manner † of its roping between the thumb and finger, it must be put into a cooler or tub, when the small kettle must be supplied with liquor from the middle sized one, that with more from the largest, and that with fresh sap as is before directed. When one third of the sap that has been collected is boiled and put into the cooler, it must be stirred about briskly with a stirring stick (which may be made like a small paddle) until it grains, when it may be left (if the business has been well done) until another third of the liquor has been boiled and put into the cooler, it must then be moved about with the stirring stick until the whole is well mixed; when it must be put into moulds, earthen would be best, but wooden moulds may be made to answer the purpose, by nailing or pinning four boards together, so shaped as to make the mould one inch diameter at bottom, and ten or twelve inches at top; the length may be two feet or two feet and a half,—these moulds must be closely stopped at the small ends with old coarse linen or some such thing, and set up with some thing to stay them; the sugar must then be taken from the cooler and poured into the moulds—next morning the stoppers must be taken out and the moulds put on troughs or some vessel to drain their molasses.—In the evening the loaves must be pierced at the small ends, to make them run their sirup freely—this may be done by driving a wooden pin (shaped like a marling-spike) three or four inches up the loaf; after which they must be left to drain their molasses, which will be done in a longer or shorter time according as the sugar has been boiled.

No part of the business requires greater attention than granulating or graining the sugar in the cooler, and afterwards frequently observing the state it is in. If too thick, it may be remedied by boiling the remaining liquor lower than that which was boiled before: If too thin, by stirring the cooler again, and boiling the remainder of the liquor higher or more.

A SUGAR BOILER.

Philadelphia, August 21, 1789.

* Some liquor should be left in the large kettle, if an iron one, otherwise there would be danger of its splitting upon putting in cold liquor.

† Dip a stick into the liquor, apply the thumb to it, and take part of what adheres to the stick, then draw it two or three times between the thumb and finger.

ANECDOTE OF RICHARD III.

From the Northern Tour of the Rev'd W. GILPIN.

IN the town of Leicester, the house is still shewn where Richard passed the night before the battle of Bosworth; and there is a story of him, still preserved in the Corporation Records, which illustrates the caution and darkness of that Prince's character. It was his custom to carry, among the baggage of his camp, a cumbersome wooden bed, which he pretended was the only bed he could sleep on. Here he contrived a secret receptacle for his treasure, which lay concealed under a weight of timber. After the fatal day on which Richard fell, the Earl of Richmond entered Leicester with his victorious troops—the friends of Richard were pillaged; but the bed was neglected by every plunderer, as useless lumber. The owner of the house afterwards discovering the hoard, became suddenly rich, without any visible cause. He bought lands, and at length arrived at the dignity of being Mayor of Leicester. Many years afterwards his widow, who had been left in great affluence, was murdered for her wealth by a servant maid, who had been privy to the affair; and at the trial of this woman and her accomplices, the whole transaction came to light.