

THE TRI-WEEKLY NEWS,
IS PUBLISHED EVERY TUESDAY, THURSDAY AND SATURDAY,
By Gaillard, Desportes & Co.
In Winnsboro, S. C., at \$6.00 per annum, in advance.

THE FAIRFIELD HERALD,
IS PUBLISHED EVERY WEDNESDAY MORNING, AT \$3.00 PER ANNUM.

POETRY.

SOMEBODY'LL COME TO-NIGHT.

I must bind my hair with the myrtle bough
And gem it with buds of white,
And drive this blush from my burning brow,
For somebody'll come to-night;
And, while his eye shall discern a grace
In the braid and the folded flower,
He must not find, in my tell-tale face,
The spell of his wondrous power.

I must don the robe which he fondly calls
A cloud of enhancing light,
And sit where the mellowing moonlight falls,
For somebody'll come to-night;
And while the robes and the places shall seem
But the veriest freak of chance,
Tis sweet to know that his eye will beam
With a tenderer, happier glance.

'Twas thus I sang when the years were few
That lay on my girlish head,
And all the flowers that in fancy grew
Were tied with a golden thread.
And somebody came, and the whispers
there—

I cannot repeat them quite;
But I know my soul went up in prayer,
And somebody's here to-night.

I blush no more at the whispered vow,
Nor sigh in the soft moonlight;
My robe has a tint of amber now,
And I sit by my anubracte;
And the looks that vied with glossy wren
Have passed to the silver gray;
But the love that decked them with flowers
then
Is a holier love to-day.

Agriculture.

How Sugar is Made.

It is in Cuba that all the details of the process are to be seen in the greatest perfection. By the time the crop is ready, the mill and all the machinery have been carefully examined, the walls of the boiling house white washed, and the panca and tanks cleaned and cleared of the thousands of rats and cockroaches which have been attracted to them by the remains of molasses.

The few days before work begins are kept as a holiday by black and white alike; time even for necessary sleep being hard to be had after that date.

In reaping each cane is taken off with a knife as close as possible to the root, cut into two or three pieces of about a yard long, and then thrown back, to be gathered into bundles by the attendant women and children, and carried in bullock carts to the mill. There it is passed under iron or steel rollers, from which it comes out in the form of a crushed mass, having yielded, however, little more than half of juice—an amount of waste which it has hitherto been found impossible to materially lessen.

The juice is now a thin green fluid closely resembling the white of an egg, and capable, like that, of throwing up a great proportion of semi solid matter when submitted to great heat. This is effected by passing the liquid from one to another of a series of copper pans ranged over a fire which extends for forty or fifty feet from the furnace at one end of the sugar-house to the chimney at the other.

As soon as the juices have grown warm in the first of these, a little cream of lime is added, which coagulates and brings to the surface the vegetable albumen, at the same time changing the color from green to yellow.

When the juice is removed, the lime is ladled into the next vessel, until, as the evaporation proceeds, the thickened syrup finally arrives at the smallest pan, which is placed directly over the furnace. How long it should remain in this stage is a matter of extreme nicety only to be learned by experience, but as soon as it has boiled sufficiently, it is turned out into a shallow wooden trough and left to cool. When cool the contents, now a dark brown mixture of sugar and molasses, are put into casks with perforated bottoms, through which the molasses drains away. After thirty days of this discipline, the sugar is considered as sufficiently pure for shipment, and the casks are closed up. Sugar thus prepared is known to the trade as "muscavado."

Another and better class goes by the name of "clayed," and with this a different process is adopted in the latter stage of the manufacture. Instead of being put into the cooling trough, the juice is at once turned into cone-shaped moulds

The News.

TRI-WEEKLY.

VOL. III.]

WINNSBORO, S. C., SATURDAY, JUNE 30, 1863.

ADVERTISING RATES.

Small advertisements, occupying not more than one column, will be inserted in THE NEWS, at \$1.00 for the first insertion, and \$0.50 for each subsequent insertion.

Larger advertisements, when no contract is made, will be charged in exact proportion to their size for a day.

For announcing a candidate to any office of profit, honor or trust, \$10.00.

Marriage, Obituary Notices, &c. will be charged the same as advertisements when given in writing, or written on a separate piece of paper, and handed in, or they will not appear.

BY CONTRACT.—The method of reckoning the months of the old Egyptian year, concerning which mention has been greatly differed, has been to add that this valuable part of the past is to be immediately made public.

NOTE.—See *Advertiser*, page 57.

WAS THIS EXQUISITE SCULPTURE?

RECEIVED IN CONGRESS.

RECEIVED IN