

happy to preceive that, in the kindred article of butter, there has been a large increase in the amount of our shipments to other countries. Our importations of butter may be said to be nil, for they have dwindled down to from ten thousand to six thousand pounds annually, a quantity so trifling as not to be worth consideration. In order to show the rapid increase in our production of butter, we append the following statement of our exports for several years prior to confederation:

1860 we exported.....	5,512,500 lbs.
1861 "	7,275,427 "
1862 "	8,905,578 "
1863 "	7,053,898 "
1864 (½ yr)"	1,030,655 "
1864-5 "	6,941,063 "

The progress which we have made will be appreciated when we state that our exports in 1869-70 amounted to no less than 12,259,887 lbs, and for the last year for which we have the returns (1870-71 to 15,439,266 lbs.

The number of cheese factories in Ontario is about seventy, and their production of cheese close upon five and a half millions of pounds. Quebec has also a considerable number of factories, more particularly in the Eastern Townships, and they are steadily on the increase. Although gratified by recent progress, there is no good reason why the annual value and quantity of our dairy products should, not be still more largely expanded. It is one of the best paying branches of farming when properly managed, whilst it tends to check that unwise system of our cropping which has been so general and so disastrous to Ontario farmers. With proper encouragement the Dominion may easily double its present exports, both of cheese and butter, before the close of the present decade.—*Monetary Times*.

How to Make a Cheap Cellar-bottom.

In sections of the country where there is an abundance of cobble-stones, collect a few loads of them about four or five inches in diameter, grade the bottom of the cellar, lay the cobbles in rows, and ram them down one-third their thickness into the ground, so that they will not rock or be sunk below the line of the rows by any heavy superincumbent pressure, such as the weight of a hoghead of molasses or tierce of vinegar. The bottom of the cellar should be graded so that the outside will be at least two inches lower than the middle. A mistake sometimes occurs by grading the cellar-bottom in such a manner that the centre will be two or three inches lower than the outside. When this is the case, should water enter from the outside, it will flow directly towards the middle. A straightened board should be placed frequently on each row of stones as they are being rammed, so that the upper sides may be in a line with each other. After the stones are laid and well rammed down, place a few

boards on the pavement to walk on; then make a grouting of clear sand and water lime, or Rosendale cement, and pour it on the stones until all the interstices are filled. As soon as the grouting has set, spread a layer of good cement mortar one inch thick over the top of the pavement, and trowel the surface off smoothly. In order to spread the mortar true and even on the surface, lay an inch board one foot from the wall on the surface of the pavement, stand on the board, and fill the space with mortar even with the top of the board; after which move the board one foot, fill the space with mortar and trowel it off smoothly. Such a floor will cost less than a board floor, and will endure as long as the superstructure is kept in repair.

A floor made in the foregoing manner on the ground in the basement of a barn, a pigery, or a stable, would be rat-proof, and would be found cheaper and more serviceable than a plank floor. The work should be done in the former part of the growing season, so that the cement may have sufficient time to become dry and hard before cold weather.—*Industrial Monthly*.

Good Butter.

If you fail to sell your butter at the highest market price, you may be certain that it is not of the best quality and that the fault is all in the making. There are a few simple rules, which, if followed strictly, will insure good butter and top prices—the first, and most important of which, is, perfect cleanliness in every stage of the process of making. Without this, all other conditions will be fulfilled in vain.

1. Your milk pails, pans, cream pot and churn, must be washed perfectly clean every time they are emptied, and then thoroughly rinsed in boiling hot water, wiped with a clean towel and dried in the sun and fresh air.

2. Before milking, brush the cow's bag before you set the pail under, and get off the loose fine hairs, which will otherwise fall into the milk; and if the teats or bag are dirty, wash them clean with cold water.

3. Set your milk in a cool, airy place, where it will be secure from smoke, soot, ashes, dust and flies, and take off the cream before it turns to clabber. To get all the cream before the milk turns it is an excellent plan to set the pails into kettles over the fire with a little water in them, and heat the milk nearly to the boiling point, and stir it before straining. By this means you will get all the cream in twelve hours, perfectly sweet and free from lumps of clabber.

4. Every time you add fresh cream to the churning, stir the whole well together, and keep the cream excluded from all manner of dirt and foul or hot air.

5. When churned, work the butter milk thoroughly out of it. To do this, some work it in cold water, believing that it requires less manipulation to accomplish it, and re-

sults in less injury to the grain of the butter, which is injured by excessive working; but if water is used care must be taken to work that out, or it will be as bad as the butter milk in its effect upon the butter. Pure rock salt, if ground fine is as much better for butter as it is for pork in the coarse state. Salt freely, but not excessively. Butter that is too fresh is insipid, however perfect it may be in other respects.

6. Pack closely in perfectly tight, clean crocks or tubs, scalding them thoroughly just before they are brought into use, and keep the butter covered with a strong brine of rock salt.

These rules faithfully followed will cause your butter to be sought after at the highest prices. But if, on the contrary, you wash your milk things in tepid, greasy dish water, wipe them with a greasy dish cloth, and set them for use without scalding—if you let all the hairs and dirt go in that will in milking, strain through something that has holes as large as your finger, set your milk where your bacon should be, and where it will catch all manner of dirt, and let it stand till it will stand alone before taking off the cream—you need not wonder that nobody wants to buy your butter.—*Wis. Farmer*.

Milk Statistics.

Sixteen quarts of pure milk are required to make one pound of butter, and ten quarts to make one pound of cheese. When butter is forty cents a pound and cheese eleven cents, one pound of butter equals in value sixteen quarts of milk and returns two and one-half cents per quart to the dairyman. But one pound of cheese from ten quarts of milk only gives him one and one-eleventh cents per quart for the milk.—*Ohio Farmer*.

Alderney Cows as Butter Makers.

We copied on a former occasion, from the *Practical Farmer*, an account of the experience of a Chester County, Penn., farmer in bringing up the production of butter by liberal feeding. The following is a further extract from the same writer, and gives his views on the subject at our head:

My cows are principally pure and grade Alderneys, with a few good grade or common cows. I have never kept any but a pure Jersey bull. In another year I do not expect to have any but pure blood and grade Alderneys, as, from actual trial and experience, let what will be said to the contrary by others, I am well satisfied the Alderney and its crosses are the most profitable stock for the butter dairy. Of this I can satisfy any unprejudiced, intelligent person familiar with cows. Of course I do not by this pretend to say that the fact of a cow being an Alderney in all cases makes her better than a cow of any other breed; but I do say that they are, as a breed, better than any other breed known for butter purposes. I have