they remove if possible all weeds or plants that are supposed likely to injure the flavour of the milk, butter or cheese. It has been lately discovered that a species of plant, known as the buttercup, injures the butter in parts of England, and some persons attribute the epidemic that prevails among cattle in that country to the eating of this plant. It is described as being of an acrid, poisonous nature, and by various experiments proved to be very fatal to animals. If cattle have a sufficient pasture, they are said to avoid this plant, but when they are limited, and obliged to feed close, they will eat it. The use of lime in the compost with which they top-dress the pastures where the buttercup is found, is recommended. Perhaps we cannot conclude this article better than by copying a part of Mr. Ellsworth's report describing the mode of making butter in the State of New York, as we have seen it published in the New England Farmer :—

"The Goshen butter, in the State of New York, is celebrated all over the country, and the following account is given of one of the most celebrated dairies there:—"The cows are regularly salted and kept in good pasture during the summer. In the winter, each cow is kept in a stall, with a separate door to it, in a building two sides of a square round a large yard; the upper story of the building is appropriated for fodder and hay. The cows are brought up to the yard, night and morning, and regularly milked. The milk is set on a cellar bottom; here it stands till loppered and soured, as it is said to make more butter in this state than any other, and of a better quality. In this state it is poured, cream and all, into churns which hold a barrel each. If the weather be cool, and the milk not sufficiently warm to come readily, a can is filled with hot water, and this placed in the milk in the churn, and stirred about till it reaches a temperature of 55 to 60 degrees" Water power is preferred for churning to any other, as it is more regular. "After being churned, the butter is thoroughly washed with cold water; if this be not done, it is difficult to get the buttermilk clean out of it. As soon as cool and solid, the butter is taken on a marble or smooth stone table, properly salted with clean fine salt, and worked over thoroughly with a wooden ladle—the hand never being allowed to touch the butter, as, from its heat, it softens it." After being thoroughly worked, the butter is packed in firkins of seasoned white oak. The firkin, previous to packing, is well washed with cold water, and then rubbed all round with salt, to prevent the butter from adhering to its sides. It is put down in layers as churned, 3 or 4 inches deep. When the firkin is filled, a linen cloth is placed over the top of the butter; on this, half an inch of salt; to which is added a little water, to form a brine.

The cellar is considered very important; it should be seven feet deep; 18 inches of which, at the top, should be allowed for ventilation; the windows to be covered with very fine wire gauze, to let in the air and keep out the insects; the walls to be of stone and painted; the floor of slabs.

The best temperature at which butter may be procured from cream, appears by the experiments of Dr. Barclay and Mr. Allen, is in commencing churning from fifty to fifty-five degrees, and at no time ought it to exceed sixty-five degrees; while, if it falls below fifty degrees, it will be more difficult and laborious to obtain the butter. It was found by Mr. Ballantyne that the greatest quantity of butter is obtained at sixty, and the best quality at fifty-five degrees in the churn, just before it came.

The extraordinary improvement that has been effected within the last few years, in English Agriculture, is chiefly to be attributed to the exertions of the Royal English Agricultural Society—by their monthly, and great annual meetings, and by the circulation of "Journals of Agriculture" which contain all that is new and interesting on the subject of husbandry. The English farmer has also the advantage of many other publications on Agriculture particularly the "Farmers' Magazine," under the able management of Wm. Shaw, Esqr. the editor of the Mark-Lane-Express. Through the medium of all these publications, the most useful information is constantly in circulation—the results of experiments are reported—new modes of cultivation and management suggested—in fact, all is done that is necessary to prompt the agriculturists to adopt the best and most profitable system of farming in all its branches. As might be expected from this judicious attention to Agriculture, the improvement produced is almost incredible. Perhaps we may say that thorough draining has been the principle or first means of improvement adopted—indeed it was the general opinion that all attempts to improve would be useless until the sufficient draining of land was first effected. By this draining, land that was previously unproductive and nearly waste, has been rendered the most fertile and productive in the British Isles. It is supposed in England that no outlay on improvements will pay so well as that for judicious draining, and we perfectly agree in this opinion. No land is in a fit state for arable culture unless sufficiently drained, and for the strong clay lands in Canada, sufficient draining is most essential. Some persons imagine that land may be too much drained, but this is a great mistake. It is from the moisture of the atmosphere that crops must derive benefit, not from natural wetness souring the soil. The rain, and moisture from the atmosphere will benefit crops, when they can pass through the soil in which the plants are growing. Undrained clay soil, when dry and requiring moisture for the crops growing upon it, is so baked and hard, that slight showers of rain, or the dews, have no effect upon it—the dew will not penetrate to the roots of the plants—and the rain will run off the surface or be dried up