

How to Drink.

A quarter of a glass of water drunk or sipped slowly will quench thirst far better than a full glass swallowed at a few gulps. Try it once and be convinced. The rapid swallowing of food and drink is one great cause of dyspepsia among Americans. Many a severe and even fatal illness is caused by swallowing large quantities of cold drink when overheated, while by so doing thirst is often increased rather than diminished. Stop this unmannerly swilling, take a little time to taste and enjoy what you drink, and you will not wish to go back to the old hurtful way. Where water is plenty, bathe the hands and face before drinking (though not so much as to chill the head and wrists), keep the hair on top of the head wet, and you will suffer comparatively little from the heat. A healthful drink for summer, and a very refreshing one for those who like the taste of hops, is made by putting a few hops in a pail of cold water, and let the whole stand an hour before drinking.—[W., in Farm and Home.

Preserving Harness.

A set of harness, carefully attended to and cleaned and greased occasionally, will do as much work as three or four sets not properly looked after. All breaks should be properly mended, which can be easily done by riveting the broken strap together with copper rivets, supplied with proper washers; or, better still, by stitching them together with a proper "wax-end."

They should be cleaned and greased at least once a year, and the oftener the better. For this purpose take the harness apart, and, after having soaked it for ten or fifteen minutes in warm water, clean each strap separately with a brush and warm water, in which a little sal-soda has been dissolved if the harness is very dirty. Placing the straps on a board greatly facilitates their cleaning. When almost dry grease them with neat's-foot oil mixed with a little lamp-black (other oils will answer the same purpose, but this is considered the best). Leave the strap hanging in a warm place over night, and rub off all the oil not absorbed in the morning with a woolen rag. Then, after being put together, they are ready for use. Light harnesses are generally washed off with castile soap and water after being oiled. This makes them look neater. All stitching should be done before being greased.

Haying Notes.

Do not commence your haying too late. Remember, that when the first is cut at its best, the last will be too ripe to give the most favorable results, unless your meadows ripen very unevenly. Red clover should be cut at commencement of bloom, for after that time it changes to wooden fiber very rapidly. Do not cut your meadows near midday of a hot day, for then it will not dry evenly. Don't turn in the mower immediately after a shower of rain or a heavy dew, but wait till the moisture has evaporated, which takes place much quicker when the grass is standing. Put your clover in small cocks after it has been well wilted. By this means a better, greener hay is produced and less loss by the breaking of the leaves than when dried in the windrow. A lodged field of clover is easiest and best raked by following the course of the mower around the field. This prevents the teeth tangling in the longer stubble at the lodged places. Hay moved away when moist with rain or dew is more liable to mould than when moist from its own sap.

The Dairy.**Butter Making.**

BY DAIRYMAN.

There is no produce of the farms of Canada where there is more room and greater need for improvement than there is in the farmer's dairy produce. No doubt there has been a great deal said and written on this subject of late years, but the progress has been very slow; still we cannot say there has been none, but the necessity for it has been greater than ever, for other countries are progressing rapidly, and if Canadian farmers do not do more than they have done in the past they are sure to be left behind in one important branch of their operations, viz.: butter making. This branch of farm operations has in the past been too much left to the women. The farmer in many cases has scarcely given his dairy-maid, whether wife or daughter, fair play by not giving her the accommodation and conveniences required for the proper execution of dairy operations. There are very few farms where there is a nice, clean, well ventilated dairy room, and good, sweet, clean storage rooms for the preservation of the products after they are made. Is it not the case that many a farmer's wife has only one side of the cellar for her dairy room? and that in the spring of the year, when the farmer is busy, to get his crops in and other things attended to, the dairy must take its chance till he gets time to clean up a little? No person need try to make fine butter when keeping the milk till the cream rises in a cellar where during the winter all the fruits, vegetables and provisions the family needed were stored, and in which every window and crevice was scarcely closed to keep out the frost. Such quarters should be thoroughly cleaned, the walls and ceiling whitewashed with lime and the place thoroughly ventilated for two or three weeks before being used for a dairy room. We want every farmer who reads this to think it over, examine his own dairy room and see that everything is in proper condition about the dairy; and instead of being a grumbler, to give his dairy-maid a little encouragement in her work by seeing that she has accommodation suited for her work. This is the first point requiring information if our dairy interests are to progress.

The next thing to be avoided in butter making is not to let the milk stand too long before skimming it. This is a mistake many make, thinking that by letting it stand longer they get more cream, but quality first, should be the aim, and quantity next.

Another thing to be avoided is not to gather the cream too long before churning it, for if it stands too long before being churned it will get an old taste, which will, of course, be imparted to the butter, and continue to get worse with age.

No dairy can do without a thermometer. No milk should stand more than twenty-four hours till skimmed. No cream should be kept more than three days before being churned, and no churn should be driven or churned too quickly. No butter should be churned in less than thirty to forty minutes, if it is churned in less time it has either been too warm or churned too quick or partly both, and the result will be weak, greasy butter, instead of a firm, waxy, solid product, that everybody likes and can hardly get it.

As June butter is usually the best of the sum-

mer's make, a few hints about the making may be useful now. When the cream is taken off the milk and put into the gathering crock, keep the crock in a cool place, till all the cream intended for one churning has been collected in it. Every time fresh cream is put in stir the whole together, so that it is well mixed. Before churning, warm it by setting the crock in warm water or in a warm place till the cream is perfectly thick and even; it will then be slightly acid or sour. Scald and heat the churn with hot water before putting the cream in it. When the cream is put in, either warm it or cool it, as may be required, to a temperature of about 58° to 62°. Every dairymaid must study her own work and her own material. If 58° is too cold, try 60°; and if that is still too cold, try 62°, and so on, till she has found out the temperature best suited to her circumstances. There are various ways for washing butter. Some prefer one and others another method. It matters little how it is done so long as it is done right, and that is when the butter-milk is all taken out. It can be partly washed in the churn. Some wash with brine, and some take it out and wash with water. In washing, press it or roll it, but don't bruise and spread it, for this injures the grain of the butter. For your own sake, and that of those who may eat your butter, don't use common coarse salt, nor too much of it. Half an ounce of salt to a pound of butter will keep it in large rolls for two or three weeks, or longer. For full salted butter never use more than one ounce to the pound, and pack down closely and solidly, and cover with brine to keep off the air. With close attention and observation no fear need be entertained, and progress will be made.

Keeping Milk Sweet.

A writer in the Southern Cultivator says:—"Seeing an inquiry on the above, I consider it my duty to give the following method which a thoroughly reliable neighbor farmer gave me recently. Immediately after the milk is strained, while yet warm, put it on the stove and let it simmer for about five minutes; then set it away in its proper place. This plan, which he had seen many years ago in an agricultural paper, had given him entire satisfaction."

Although this method may aid in preserving the milk, it will, we fear, injure the flavor of the butter produced from its cream; and we would advocate keeping the milk in a dry, cool place, having a uniform temperature and perfectly pure air. This would prevent the milk from souring too rapidly, and produce the best quality of cream.

Holding up Milk.

A correspondent in one of our exchanges, while writing about cows holding up their milk, recommends giving them some food that they like best, and placing a rug or bag rung out of hot water on their loins during milking.

This may be a plan that answers well in exceptional cases, but, as a general rule, need not be resorted to; for if cows are regularly milked by the same person and receive kind treatment, they are not liable to keep up their milk, even if accustomed to do so before receiving such treatment. Excitement and bad treatment during milking are fruitful causes leading to the acquirement of this habit, which seems to be more or less hereditary in some families.

This
ton Cou
ated so
owing
concern
Toront
or, in s
work do
the cal
month,
which
trons, v
tary of
E. Full
editor
the pu
operate
Mr.
said th
to spea
import
the pr
raising
to the
ployme
and mo
ing dis
The da
most p
Mr.
Cream
grant
spread
Mr.
was se
That
butter
restrict
produc
and in
ter at
the ac
and he
factory
culater
creases
and th
ers of
In s
out th
nity l
nearn
onto.
ordin
profit
increa
cities.
25 or
was se
even
easy i
got to
slow
and f
The
unan
Th
prove
better
than
utmo
husb
Mr.
make
more
less