

it is a healthful and agreeable article of consumption. In combustible or heating qualities, cheese is only exceeded by oil, butter, and like unctuous substances.

Butter for Winter Use.

Mary A. Lee, of Cain, Pa., writes to the American Institute Farmers' Club on the subject of making butter for winter use. She says that butter made in October and November, if good, may be kept so by printing in small table prints, and sprinkling each with salt, and laying loosely in a stone jar. To keep butter good that is made in the fall is one thing, but to keep that good which is made in early summer is quite another. The best and richest Pennsylvania butter is made in May, June, and July, when the cows' milk is strong, and before the flies trouble them too much. The best of butter may easily be kept good till April; and this is the way to do it:—

First:—It must be good butter when made; all the buttermilk must be worked out, and in doing this keep it out of water—don't have any water come in contact with it. Butter that is washed in working, as it is termed, if good, would be much better if it had not been washed. Salt to suit the taste of those who are to eat it; half an ounce of salt to a pound of butter is about right; keep out saltpetre, sugar, and all other curative ingredients; it will keep better without them, and perhaps, too, without salt, but will not be so palatable. Do up the butter after each churning in neat, round rolls of two or three pounds each; cover each roll with a clean muslin cloth, large enough to go round it twice or more, so that it will be completely enveloped, and sink it in a strong brine as strong as the best salt will make it. Stone vessels are the best, and each roll, as it is put in, may be sunk by placing a clean stone on it.

Continue to add more rolls until the vessel is full, always keeping the whole completely covered with brine, and to insure strength add more salt when full. Keep it in the cellar or spring house, and see if it is not worth in winter or spring 100 per cent. more than any winter-made butter. In this manner a supply of choice butter may be kept perfectly safe. But, mark, the butter must be good—well made by one who understands how to do it, must be well worked, and should by all means be wrapped up, and sunk under the brine, the same day that it is churned, not kept lying around for two or three days after churning.

A good spring, with the water at 56 degrees, is indispensable to make the best butter in the summer months, and then it must be churned slowly, that it may come solid. Bradley's Atmospheric Dasher Attachment is superb, making the old barrel churns complete atmospheric churns, with half the revolutions breaking the butter just as soon; then, in warm weather it is solid and firm, and no trouble to wash out the milk.—*Prairie Farmer.*

Accounts with the Cows.

The author of *Ogden Farm Papers* in the *American Agriculturist* says:—We are just commencing to keep a record of the weight of milk given every morning and evening by each cow. A printed blank for each week is tacked against the wall, and a lead-pencil hangs near it. As each cow is milked, the pail is hung on an ordinary spring scale. The pails being of uniform weight, it is easy to make the record sufficiently accurate for practical purposes. At the end of each week the total yield for each cow is footed up, and divided by seven for the daily average. The total weekly yield of the whole herd is also recorded. The utility of such a record, especially if continued for a series of years, will be great. It will show: 1. The performance of each animal in her different conditions, and especially the degree in which she holds to her milk towards calving time. 2. The relation that the progeny bears in its milking qualities to its dam. 3. The milk producing quality of the progeny of certain bulls. 4. The effect of different kinds of food, and of different systems of feeding on the production of milk. 5. By comparing the weekly yield of milk with the weekly production of butter, the effect of feeding can be determined in regard to this latter.

The practical results of the knowledge thus obtained will be valuable. We shall know which animals to sell and which to keep; which bulls to breed from; which families to depend on for the final herd, and what methods of feeding it is best to pursue in winter and in summer—this will be especially valuable as showing the relative advantages of soiling and steaming, as compared with dry feeding and pasturing, and the relative value of corn meal, wheat, bran, etc.

HOW TO TREAT KICKING COWS.—A friend told us the other day of a method of treatment that he had found successful in curing cows of the habit of kicking while being milked. It is as follows:—As the cow stands in the stanchions, he puts a bull-ring in her nose, throws the rope attached to the ring over a beam or girt above the head of the cow, and drawing her head as high as possible without raising her feet from the floor, makes fast the end of the rope. The cow cannot kick while standing in this strained position, and the milking process is then conducted gently and rapidly. As soon as she learns that she has nothing to fear from the milker, but everything to fear from the ring—and this knowledge she is said to acquire rapidly—she is cured of her disagreeable habit. A young heifer may often be thus cured by a single application.

GRAFTON CHEESE MANUFACTURING COMPANY.—A company is about being formed for the manufacture of cheese in the vicinity of Grafton. The committee, appointed for that purpose by a public meeting, have secured a most favourable site, about one mile west of the village. Nearly all the required capital is already subscribed, and the buildings, upon quite an extensive scale, will be proceeded with at once, to have everything in complete readiness for business next spring.

Poultry Yard.

Physiology of Eggs.

Every fowl has two small organs near the extremity of the body, called the ovaria. It is filled with elastic tissue, and feels under the finger like sponge. The eggs are started here, and those which will mature a year, or two or three years hence, are in embryo. One is forced up and seized by the stroma, which is seventeen inches long, and passed rapidly through. When the egg leaves the ovary it consists of yolk only, but in its passage through that short canal, the yolk is surrounded by enough albumen to perfect the chick. The white of the egg has in it all that nature requires for making bones, muscles, blood-vessels, connecting tissue, skin and feathers. Just before the egg leaves the body, this canal has the power of secreting lime for the shell. This shows how valuable the egg is as nutriment, and it also shows what demands are made for rich food by a hen that lays an egg daily. Besides what she requires for her sustenance, she is called upon to secrete the material for the body of an entire chick, and also retains for the little creature sufficient to last many hours after it leaves the shell. It shows also that a hen cannot make albumen so rapidly, except out of albuminous food, such as wheat, meat, and small animals. It is not true that there is a certain number of eggs, and that, this number exhausted, no more can be expected; but it is true that the secretions lessen as old age comes on, and latterly the hen fails to have sufficient force to carry forward the process. The practical bearing of this is, that we must see that the fowl is always well kept. The way to have good laying pullets is to quicken the circulation and strengthen the system by liberal nutriment.—*Ex.*

VULTURE HOCK.—A correspondent wishes to be informed as to what constitutes this defect. The vulture hock is the projection of feathers behind the knee, and inclining towards the ground. The feathers of a fowl's leg usually should be close around the knee, and the leg clean below it, like that of a boy wearing knickerbockers. In a few breeds, such as the Booted Bantams and Pouterfanz, this kind of feathering is necessary, but in Coshins and Brahmas it is considered a serious defect.

LOSS OF FEATHERS.—This is a complaint to which fowls confined in close yards or houses are liable, and is best combated by scrupulous attention to cleanliness, and by giving with dry food a supply of vegetables and insects, and other animal substances. Tegetmeier recommends five grains of Plummer's pill, given occasionally at intervals of two or three days. But, as this composition contains calomel, we doubt its propriety or efficacy for poultry. A little sulphur might be useful, but diet and cleanliness are the chief points in the treatment.