

The walks leading to your bower, and the ground near it *must* be kept in a state of the greatest cleanliness, so that every thing may tend to pleasing contemplation. In such nice little retreats, the feelings and emotions of the mind, if our hearts are right, are peaceful and serene; and the Word of God can be well studied, and his wonderful works contemplated and enjoyed in the beautiful productions of his creation around us. The near neighborhood of a "pretty meandering stream," does not detract from, but on the contrary, adds to our enjoyment, in no slight degree.

II. BUTTER MAKING.

In the introduction to the article on cheese-making, in the March number some observations will be found, which are equally applicable here, for there is not a doubt but that butter if judiciously prepared, will by and bye, be an article of large product in Canada, both for home consumption and export. The import of butter into Great Britain is very great, and the making of it to supply that market, is well worthy of attention in this country, especially now that the duties are much reduced. To go to the very foundation or root of the subject, it may shortly be remarked: 1st, that every cow does not produce equally rich milk, or an equal quantity of it as does another, and consequently not so rich and abundant a supply of butter; and 2nd, that one kind of food is to be preferred over another, to enable the animal to produce that supply. The kinds famed as milk and butter cows, such as Alderneys, Ayrshire, Durrhams, &c, may be hinted at; and of food—clover, and vetches in summer, good hay, and turnips, in winter, with pure running water, and a supply of salt, may be particularised; but into these subjects I may be as well not to dip too deeply in this department, lest the Lords of the Creation! complain that their domain is trespassed on. Yet the ladies ought to know, that one kind of cow, as well as one kind of food, is not equal to another. But let it be supposed that the cow and the pasture, and a *clean*, warm and airy cow-house (in which the cow ought to be tied up, in *cold wet weather*, at whatever season,) are provided; the next thing to be attended to is the dairy and utensils. The one may not be very large, nor the latter very numerous, (whether they be so or not, the following remarks will be equally applicable,) but the greatest attention and care ought to be given to their being particularly neat, and *thoroughly sweet and clean* :—

Mr. Johnson, an American writer, who lately visited the great dairy Counties of England, says "one great principle pervaded them. The first and second and last thing in the English dairy was, *neatness*. Every thing about them was neat, and nothing unsavory was allowed to be there. This extended to the care and keeping of the cattle, and he had seen many stables, where the cattle were kept with the utmost nicety. This was a principle with the English in the manufacture of butter and cheese, and it would be in vain for our farmers to seek there a market for these commodities, unless these excellent qualifications had a rigid compliance."

Mr. Colman remarks that "the Devonshire butter is almost universally made by first heating the milk, just so much as to cause the escape of the fixed air. In twelve hours the cream is all brought to the surface, and in a state of consistency to be easily taken off. It is a disputed point, whether as much butter is obtained in this way as by the ordinary mode of letting it stand, without being heated, a much longer time. The butter is thought to acquire in this way a peculiar taste, but it is by no means unpleasant. The skimmed milk remaining is perfectly sweet, and appears the richer for being heated. In this way is obtained the famous clotted cream which is to be found on the hospitable tables of Devonshire, and is a great luxury.

Glass milk-pans made of bottle glass, are much approved, and with proper care, are in no danger of being broken. They recommend themselves by their cleanliness and incapacity of rust, or corrosion, or decomposition. In some dairies I found shallow leaden troughs used for setting the milk, with a tap at the bottom, so as to draw the milk off and leave the cream. Some persons maintain that, the more shallow the pan, the more cream in proportion will be obtained." In some of the chief dairies in Scotland, an opposite method is adopted. Zinc pans or dishes for holding the new milk, were at one time recommended, on the supposition that thereby more cream was thrown up, but such a notion is now a good deal exploded.

The Dutch, who are particularly famous for their delicious butter, are most attentive to neatness and cleanliness in the most minute points in the process of its manufacture; in their cow-house, their dairy, and their utensils. Many ladies in Canada are not only well acquainted with these facts theoretically, but they put their knowledge to practical use, and their reward is having butter, either for family use or for sale, or for both, not to be surpassed, as far as these qualities are concerned; others, again, forget, or have never perhaps been taught their absolute necessity. The latter ladies ought to learn a lesson from these short hints, and should immediately *turn over a new leaf*. The butter season