

third year. Grapes and peach trees bear fruit in three years, and standard pear trees in every four or five years, regular increase for many years subsequent. The time at which all fruit trees begin will be greatly controlled by the variety, locality, and treatment received.—*Cul.*

The Dairy.

How to make Good Butter.

From the report of the Committee on of the Franklin Co. (Mass.) Ag. Society at their last winter meeting.

To make the *best* of butter, requires many qualities; but for all practical purposes, two points cover the whole ground, viz., 1st, 2nd, Skill. If any dairy-woman expects to make nice butter without the most *neatness*, she will find herself greatly disappointed. From the moment when the rich cream fluid is first drawn from the cow's udder to the time when the butter is ready for the use of the connoisseur, the least dirt, the most or unpleasant flavour in the atmosphere of the room, and the least speck of foreign matter of any kind, must be absolutely and perpetually kept from it, during all its stages of preparation. In fact, neatness is the *sine qua non* of the butter-maker's art. As well may we expect that any of the laws that regulate the physical world will be reversed, as to suppose that good butter can be made without the most *neatness in every particular*.

The second indispensable qualification of the butter-maker, is *SKILL*—a word of quite different signification when applied to this subject. To acquire that skill requires a clear and penetrating judgment, a well educated and unprejudiced mind, and a minute and accurate knowledge of all the physical laws which regulate the various conditions of the milk and the process while undergoing the transformation into butter. To be a successful butter-maker, therefore, requires no inconsiderable degree of education, intellect, and ingenuity. Let us, then, consider this skill of the butter manufacture, and what are its most important elements. To begin, then, we must first have good milk, and to have good milk, we must have good cows, and to have good cows, requires a selection of the best breeds and of the best milkers from the neighbourhood for that purpose. But that carries us into another department of agriculture, which we do not time here to discuss.

Coming, then, that we have good milk, the next thing is to place it in shallow pans, (tin is preferred,) and in a degree of temperature neither very warm nor very cold. About 60° Fahrenheit is supposed to be the

state of the air in which cream will rise most perfectly. And here let us remark, that every housewife who aims to make the *best* of butter, should have a thermometer constantly at hand, and should be a frequent observer of its condition.

If milk is kept in a temperature much below 62 degrees, the cream will not rise so rapidly and so perfectly. If kept in a state of the air much above 62 degrees, the milk will become acidulated too quickly, and the quality of the cream will thus be injured. Equalization of temperature and a free circulation of pure air, are among the important elements of the butter-maker's skill. The time requisite for cream to rise naturally and perfectly, varies with the temperature, from 24 to 40 hours. As soon as the cream has all risen to the surface, it should be separated from the milk, and with much care; for the less milk that is taken up with the cream, the better will be the butter.

Churning is the next operation, and it is one that determines in no small degree the quality of the butter. If cream is put into the churn in a state much colder than 62 degrees of the thermometer, it will require much more time and labour to convert it into butter, and the butter will never be of as good quality. Let the cream then be brought to an even temperature of 62 degrees, and the often laborious operation of churning, especially in the winter, will become comparatively easy. If the cream is much warmer than 62 degrees the butter will be too soft, too white, and in most particulars, quite poor.

As soon as there is a perfect separation of the particles of the cream which make the butter, from the more watery parts of the milk, let the butter be taken from the churn, and then comes the quite difficult and delicate operation of working over and salting it, both of which require great accuracy and judgment. For if the milk is left and mixed in with the butter, one thing is sure—the butter will never have that compact and smooth appearance that is one of the sure indications of good butter; and what is yet more important, butter left in that condition will not keep long without becoming musty or frowy. Every one then that aims at making the best of butter, must separate entirely the particles of milk from butter, immediately after churning. Washing the butter with cold water is practised by some, but the most skillful butter-makers complete the separation of the solid from the fluid portions by manipular labor alone.

The form in which butter is prepared for the table or for market, is one indication of the skill of the maker. Butter put up in small cakes of oval form, and stamped with a device of flowers, leaves or diamond figures, is the most beautiful, and seemingly adds to the good flavor of the article. In order to sell for the highest price