

ers, rather than because any valid objection can be urged against its practice. Indeed there cannot, for the palpable fact stands obvious to conviction, that one field sown with pickled wheat, and managed in the usual way, will escape the smut, while an adjoining one, managed in exactly a similar manner, but sown with plain wheat, will be almost destroyed with the disease. I have seen this identical case tried by two neighbouring farmers, the Messrs. Fenton, late tenants of Nenny and Bassia, in Forfarshire. It is true that on some farms, wheat sown in a plain state, escapes the disease; and it is also true that pickling does not entirely prevent the recurrence of the disease on the farms; but such cases are exceptions to the rule, which is, if wheat is not pickled it may be smutted; at least no one can ever beforehand that it shall not be so; and while uncertainty exists in the recurrence of a serious disease, the safer practice is to bestow the trouble of pickling, the expense being very trifling, rather than incur the risk of disease. It is now a well ascertained fact, that inoculation will not insure immunity from small pox, yet it will certainly modify the attack when it occurs, and so it is with pickling wheat; and as long as means are used to ward off small pox, so long also, from analogy, ought wheat to be pickled.

"Wheat is pickled in this way. For some days, say two or three weeks, let the tub be placed to receive a quantity of chamber ley, and whenever ammonia is felt to be disengaging itself freely from the ley, it is ready for use. It is better that the effluvium be so strong as to smart the eyes, and water added to dilute the liquor, than that the ley be used fresh. This tub should be removed to the straw barn, as also the wheat to be pickled, and part of the floor swept clean, to be ready for the reception of wheat. Let two baskets be provided capable of holding easily about half a bushel of wheat each, having handles raised upright on their rims. Pour the wheat into the baskets from the sacks, and dip each basketful of wheat into the tub of ley as far down as completely to cover the wheat, the upright handles of the baskets preventing the hands of the operator being immersed in the ley. After remaining in the liquor for two or three seconds, lift the basket up to drip the surplus ley again into the tub, and then place it upon two sticks over an empty tub, to drip still more till another basketful is ready to be dripped. Then empty the dripped basket of its wheat on the floor, and as every basketful is emptied, let a person spread by riddling through a barn wheat-riddle, a little slacked caustic lime upon the wheat. Thus basketful after basketful of the wheat is pickled, till it is all emptied on the floor, when the pickled and limed heap is turned over and over again, till the whole mass appears uniform.

Other substances beside chamber ley are used for pickling wheat, such as brine of salt, sufficiently strong to float an egg; solution of blue vitrol; all good enough I dare say: but when so simple and efficient, and easily obtained an article as ley, can be had, it appears to me unnecessary to employ anything else. It is a powerful ingredient, destroying vegetable life in the course of a few hours, and it is perhaps to this property that is to be ascribed its efficacy as a protection against the attack of that vegetable enemy of the wheat crop—smut. The wheat pickled with it should therefore be used immediately after the process, and as danger may be apprehended to pickled wheat being kept over night, the quantity pickled should be sown at once, and no more should be pickled at one time than can immediately be sown. The use of the quick-lime seems to be to dry the ley quickly, so that the grains may be easily separated from one another in the act of sowing; but there may some chemical change arise between them in

the circumstances, which may be serviceable to the purpose which both are employed. Can it be that the lime fixes the ammonia of the ley, and preserves it for use until wanted by the planter or seed."

A writer in the Southern Planter says;—I had like to have forgotten my cartwheel composition; it is the best, black lead excepted, of anything I ever used; it is both simple and cheap. I am now, and have been using it for some time; try it before you condemn it. It is clean wood ashes mixed with any kind of castor grease, or train-oil if you please.

BUTTER MAKING.

From the Albany Cultivator.

Messrs. GAYLORD & TUCKER—In the May No. of the Cultivator, "The Neighbor's" propound some questions as to butter making. Living as I do in Orange co., which ranks A, No. 1 in the manufacture of butter, I felt an anxiety to give the desired information, and for this purpose have obtained the following directions from an aged female friend, who for upwards of 40 years has had the management of a large dairy, and has probably made and packed down 1,500 firkins of the very choicest Orange Co. butter, with her own hands.

Here you have it "*verbatim et literatim*."

Newburgh, May 15, 1843.

T. M. NIXEY.

One of the first requisites is perfect cleanliness in every utensil and implement used about the dairy. The butter should always be made and worked in a cool cellar. The milk pails (wood is preferred,) should never be used for any other purpose; they should be thoroughly cleansed daily, and be well aired and dried after washing. Immediately after milking, the milk should be strained into tin pans usually holding 12 or 14 quarts—the pans of course being clean and sweet—a little cold spring water being put into each pan before the milk is put into them.

In warm weather, the milk should stand in the pans about 2 hours, or until it becomes thick. The milk is then thrown into the churn, filling it about half full, (always remembering the first requisite of cleanliness and sweetness,) and is permitted to stand about half an hour before the churn is started. Care is to be taken that the churn works moderately, as too great rapidity of motion is injurious both to the flavor and colour of the butter.

Dissolve one table spoonful of saltpetre to 15 gallons milk, and put it in before the churn is started, adding as little water as possible during the process, merely to prevent the milk frothing. As soon as the butter is formed, the churn should be stopped. A pail full of cold spring water may now be added, as it will assist the gathering of the particles of butter. The wooden butter ladle and tray are now required; they both need scalding with boiling water, and are then kept in cold water until the moment they are needed. The butter is gathered with the ladle and put into the tray, where it is worked with the ladle for some time, until the milk is all expressed from the butter, a little cold water being added for this purpose. Too free use of water at this stage is injurious as it tends to destroy the rich flavor of the butter.

The salt may now be added, (best Liverpool fine salt is preferred,) it should be thoroughly worked through the butter. In very warm weather it may be necessary to let the butter stand in the tray 12 to 18 hours, in a dark cool cellar, frequently working it over during this time, and expressing the brine away. It becomes cool and solid; it is then in a situation for packing away in the tub or firkin, and should be carefully excluded from the atmosphere until used.