

THE DAIRY.

HOW TO SALT BUTTER.

The proper salting of butter has as much to do with its value as a merchantable article as nearly any other process through which it passes before being put on the table or market and the advice given by the *American Dairyman* which follows is worthy of careful consideration. The journal says: "No good butter maker ever underestimates the importance of correctly salting the butter. It is one of the delicate or fine art features of making the best quality. To know just how to do it requires much study and a thorough knowledge of the requirements. It will never do to dump the salt in as we have often seen it done, without the slightest regard to the amount or the manner of applying it. To do it properly the dairyman should make a study of it, and we will here give some of the points that he should carefully bear in mind.

"In the first place, the cost of salt when compared with the value of the butter—while it has so material an effect upon that value, the dairyman should not hesitate on account of cost to secure the best article in the market. The chief trouble with cheap salt usually is to be found in the amount of pan scale to be found in it. This looks like thin pieces of broken china, dark on one side and white on the other. Water cannot melt it, and when the teeth strike on it in a piece of butter all the vileness of your nature comes to the surface. To be rid of this the salt should be rolled to get rid of the lumps, and then sifted to free it of pan scale.

"The dairyman should know exactly how much salt to the pound his customers like; or it will generally be found that the finer the butter the less salt the consumer likes in it. Butter with only the ordinary amount of water in it that is well worked will not take up and dissolve more than an ounce of salt to the pound of butter, and this is very heavy salting. All salt above this quantity is pure waste, and remaining undissolved in the butter, is highly objectionable.

"Having prepared the salt and weighed it and the butter so as to know exactly how much you are putting in, first spread the butter out in a thin sheet and sprinkle the salt evenly over it. Fold it up and work it gently till the salt is well distributed throughout the mass of butter. This should thus be set away in a cool place for the salt to dissolve for not less than four hours, when the butter must be worked over two or three times to remove the mottled appearance. The butter is now ready to be printed or packed."

THE ADVANTAGE OF DAIRYING

It is a proverb among farmers that dairying enriches the land and the farmer too. We have heretofore shown how it is that the production of milk does not exhaust the soil, and how it must necessarily continually improve it, so long as the dairyman feeds some kind of purchased food to his cows, which all do more or less. But although this may be one result of this business, it is not one that operates by itself without the aid of the dairyman. Plums may fall from a tree into a man's mouth; but he must take care to be there with his mouth open when the plum falls, or it drops without advantage to him. And so the dairyman should have the credit for this result of his business—first, because he has the good sense to choose it; next, because he generally manages it well; then because the very nature of his business compels him to be a studious man; and lastly, because the nature of his business is such that the study of it makes him thoughtful, and this makes him inquiring, and that induces him

to gather himself together in meetings to talk over his business and discuss its intricate points, and moreover to seek in papers and books all the possible information he can in regard to the conduct of his affairs. Moreover, all these things make him a sharp business man, and he studies the markets and suits his products to the demand, and so gets the full value for them. Being all this, and being consequently prosperous, the dairyman may very well be studied by the farmer and his ways and methods adopted as far as they may be; for, being sound and practical, and, moreover, successful, these ways and methods will serve the ends of the farmers as well as they have done those of the dairymen.

THE DIFFERENCES IN MILK.

The value of milk for cheese-making varies much less than for butter-making, and yet I have found by exact tests, when nobody thought there was any occasion for complaint, a difference of twenty-two per cent. in the cheese-producing value of two samples of milk of equal weight, taken from the cans of two different patrons the same day. The weight of milk which in one case was required to make 100 pounds of cheese would in the other case make 128 pounds. Values vary above and below this rate, while the average of the mixed milk of the whole delivery runs very uniform. A difference of fifteen per cent. in samples of milk is of every-day occurrence, and is due partly to a difference in the supply of food and drink, and to care. For purposes of butter-making the values of the milk from different patrons vary very greatly. It is sometimes two to one and fifty per cent. is quite a common difference—one sample requiring twenty pounds of milk for one of butter, while another requires thirty pounds. It is doubtful whether there is a creamery of any considerable size in which a difference of twenty-five per cent. in butter-producing value does not exist in the every-day delivery of milk.—*Prof. Arnold.*

A FARMER who has tried the plan for years with excellent success, keeps his milk in a cellar tank, which is supplied with water from an adjoining pond of pure water. Into this water tank cans, twenty inches deep, are set so that the water comes to within two inches of the top, and they are left uncovered to allow the animal heat to pass off. A thermometer occasionally plunged in the water enables him to regulate the temperature, which should be about sixty-two degrees, and as a result the cream rises to a depth of from two to three inches in the can. The tank was built and water was conducted to it at a small expense, which has been amply repaid, as the quantity of cream greatly exceeds that produced by the old method of setting in shallow pans. If farmers expect to compete with the best creameries they must not hesitate to improve their facilities as much as possible, and watch carefully for any improved methods which may be developed.

WHEAT and tares may grow together in the field; but if the tares are assimilating themselves the forces of the earth, and leaving to the wheat only a starveling and sickly growth, you can not properly call that a wheat field. One must be first; "No man can serve two masters." The stream cannot flow both ways at once. One must be first in the Christian heart. "God will put up with a great many things in the human heart," says Mr. Ruskin, "but there is one thing He will not put up with in it—a second place. He who offers God a second place offers Him no place."—*Rev. Geo. E. Hurst, jr.*

CREAM

It is thought better to die than to lose one's reason, and yet the murderer prefers insanity to hanging.

WHEN a lover is kicked out of the house by the young lady's irate father, how can he say that his suit has been bootless?

"GOOD common sense is better than a college education." Of course it is, and a good deal rarer and much harder to get.

It is said that it is unhealthy to sleep in feathers. Who believes it? for look at the spring chicken, and see how tough he is.

"A FINE gold lady's breast-pin" is advertised as lost, in a paper. A bachelor makes the inquiry if she is a single "gold lady," and is willing to be changed.

A YOUNG man urged, as one of the reasons why a girl should marry him, that he had a collection of over 400 different kinds of wood. She said if it was kindling wood she'd think of it.

AN old farmer said to his sons: "Boys, don't yer ever speckerlate, or wait for something to turn up, yer might just as well go set down in a paster, with a pail atwixt yer legs, an' wait for a cow to back up to yer to be milked."

A YOUNG lady who recently started out as a fashion writer has determined to quit journalism. She mentioned, in an article on ladies' fashions, that "skirts are worn very much shorter, this year, than usual." The young lady is certainly justified in being angry with the careless compositor, who changed the "k" in skirts to an "h."

TABLES turned. *Poor Beggar*—Please spare a penny, sir. I haven't had any dinner to-day! *Swell*—Paw beggah! *Poor Beggar*—I haven't had a meal since yesterday, sir! *Swell*—Paw beggah! *Poor Beggar*—I've got a wife and children, sir, all starving! *Swell*—Paw beggah! *Poor Beggar*—Please spare a penny, sir. *Swell*—Haven't got one—aw! *Poor Beggar*—Paw beggah!—*Punch.*

GAINING a friend—"Why, old boy, what's the matter with you? You look as though you had lost your best friend." "Do I?" was the reply. "Well, I haven't. On the contrary, I have just gained a friend." "You don't look it." "I know I don't. You see, last night I asked little Miss B. to marry me, and she said she could never be more to me than a 'very dear friend.'"

THE faithful watch dog came marching proudly into the house with a piece of cloth in his mouth, the result of an interview with a tramp. By the intelligent expression of his eye he seemed to want to propound this conundrum: "Why is a case of assault and battery like this piece of cloth? Give it up? Why, one is a breach of the peace, and the other is a piece of the breach."

EVEN in the making of a will these little peculiarities will occasionally present themselves: "I give and bequeath to my beloved wife, Bridget, the whole of my property without reserve; and to my eldest son, Patrick, one-half of the remainder; and to Dennis, my youngest son, the rest. If anything is left it may go, together with the old cart without wheels, to my sincere and affectionate friend Terrence McCarthy, in sweet Ireland."