

good condition for any length of time:—"In May or June when butter is plenty, work it thoroughly two or three times, and add at the last working nearly one grain of saltpeter and a table-spoonful of pulverized loaf sugar to each pound of butter. Pack it tightly in stone jars to within two inches of the top, and fill the remaining space with strong brine. Cover the jars tightly, and bury them in the cellar bottom, where the butter will keep unhurt for a long time.

!The Duke of Athol's Dairy Farm.

When lately making an excursion to the north, I found myself at Dunkeld. I was surprised and astonished, at falling in with the finest herd of Ayrshire cows I have ever seen. They are the first-prize cattle of every distinguished ring. I recognized former winners at the Glasgow shows at the Ayr shows, at the East Kilbride shows, at the Highland Society shows. It was a pretty sight; twenty-eight such cows, in a row, assorted in size and color. I looked on at the milking, which was done by three dairy-maids from Ayrshire; but, before a pail was pressed, the girls washed and dried their hands, there being a basin of water and towel for each, and a like ablution was performed between the milkings of cow after cow. The milking went on, and, as pail after pail was filled, it was emptied into a large tin can, which was then hung to a suspended little weighing machine; and according as the contents proved more or less than 30 lbs. (the weight of three gallons,) milk was taken out or added, and each weight of 30 lbs. was marked by the milkmaid on a slate hanging beside the weighing-machiner. As soon as two cans were ready, a man carried them off to the milk-house, which was presided over by a Renfrewshire woman, and he returned with them empty; and so kept going and coming till the milking was over. I should mention that each dairymaid has a weighing-machine and slate, along with the basin of water and towel, placed against the wall, behind the middle of the set of cows assigned to her, and that morning and evening, for the week through, the number of marks on each slate, with the number of pounds less than 30 lbs. stated in figures, show the weight of milk drawn by the dairywomen.

THE BYRE is not a modern show thing—a would-be palace for animals. It is characterised by airiness, proper temperature, and cleanliness. Five of McKinnel's ventilators pour in the pure air and suck away the foul. The walls are pannelled all around, some four feet from the bottom. Each stall holds two cows, and the stalls are divided by low wooden partitions, like small stable trevies, so that the cows do not grind and injure their horns as where stone is used.—There is a strap of wood, half way between the panning in face of the cows and the ceiling, and on this strap is fixed the name, well printed, of each cow above where she stands, so that a

person unaccustomed to cows might think that they went correctly to their places from seeing their names. Each cow has a fixed square feeding trough formed of slates, and between the two feeding troughs is a similar drinking trough for both cows. The floor is of Arbroath pavement, which is covered with soft matting on two-thirds forward of the space where the cows stand or lie. The grips, in their whole length are of perforated iron, so that all liquid drains off at once to the tank. At each end of the byre is a water tank near the ceiling, to supply water for the drinking troughs by a direct communication with each, and also to enable the floor to be flushed, and made thoroughly clean and sweet. Connected with the byre are places for holding, hay, straw, roots, meals, and cakes, and also the apparatus for crunching, steaming, and otherwise preparing the food, through which and the byre, from end to end, is a continuous railway for conveying the cattle food. All the wood-work is painted with a mixture of asphalt and linseed oil, giving it a fine glossy look, and showing distinctly the natural markings of the wood. The dairymaids wear shoes and stockings, in deference, as I heard, to the sneers of the Northerners who are altogether unlearned in the mysteries of dairymaid costume—and the "when the kye comes home" a portion of the beam-meal is put into every feeding trough, so that each cow when being milked, may enjoy the luxury of receiving while she is so bountifully giving.

THE MILK HORSE.—Everything the neater the cleanest, and the most convenient. When butter is made is from cream, none from the whole milk, and cheese is made from some of the skim milk. Accurate weighing again—the grillions and three quarts produce a quart of cream, which yield one pound of butter. But does not follow that it takes so much milk when churned whole, to give a pound.

It is one of the duties of the dairymaid: chief, she of the milk-house, to fill up a printed weekly schedule of milk received and how disposed of, for there is not a drop of milk or ounce of butter, or pound of cheese, whether used by the family or sold, which is not accounted for; and from these schedules, which are themselves preserved, entries are then made in book which are themselves preserved, entries are made in a book which has its place in the library, and can be referred to at any time as the Dairy Book of the year. I was told by one of the citizens of Dunkeld, that the comfort of the inhabitants is greatly promoted by the Duke's dairy. Formerly milk was so scarce that it had to be taken with porridge. But now, thanks to the Duke of Athole, there is abundance of sweet milk, skim milk, and butter at unvaried prices throughout the year, viz.: 8d per gallon for sweet milk, 2d for skim, and 14d per lb. of butter, and any traveller to or from the North can satisfy himself of the excellent quality of the butter by tasting it at the railway station Perth.—*Glasgow Morning Journal.*