

 The Greatest Sale of high class Pedigree SHORT-HORN CATTLE ever held in the Maritime Provinces, will come off about the end of July, at Richmond Depot, Halifax City, when some of the Finest Cows and Heifers of the Lucyfield Herd will be offered. Catalogues in preparation.

DESCRIPTION

OF THE MODE OF MANUFACTURE OF BUTTER NO. 450, CLASS 32, ENTERED BY HON. D. FERGUSON, AT DOMINION EXHIBITION, ST. JOHN, N. B.

The cattle from which this butter was made are grade Ayrshires, and the feed consisted of clover after-grass, assisted by a cart-load of fodder-corn spread over the pasture daily. Immediately after milking the milk is strained into Cooley cans, and placed in cold water for the cream to rise.

The walls, floor and gables of the dairy are of brick, and the floor is $4\frac{1}{2}$ feet below the level of the ground.

In one corner of the dairy a large zinc tray is placed on the floor, communicating with a drain through which water is carried away. Standing in the tray is a box or tank containing the Cooley cans, and a pipe leads the cold water from the pump alongside the dairy into the tank so as to submerge them. A little ice is added so as to reduce the temperature to about 48 degrees, and the cream is maintained at the same until within 12 hours of churning, when it is raised to 60 degrees, and churned at from 60 to 65 degrees, according to the season of the year. The butter is brought in a Blanchard churn in from thirty to forty-five minutes. When the particles of butter appear about the size of grains of wheat a bucket of cold water is introduced, which is run off with the butter-milk. Cold water is then poured in sufficiently to float the butter, slightly worked with the dash, and run off. This process is repeated once or twice until the water runs off clear, by which time the temperature of the butter is reduced to about 55 degrees. It is then taken out of the churn with a skimmer and placed upon the

butter worker and allowed to remain until most of the water runs out of it. Up to this point the butter is in grains. It is now slightly worked so as to expel the water and mix the salt, and allowed to stand for a few hours, when it is again slightly worked and packed. Coleman's salt is used. The butter and salt are carefully weighed, eight ounces of salt being applied to ten pounds of butter.

The firkin is of white oak, and is prepared by slacking a few lumps of roach lime in it, filling it up with water. The lime-water is allowed to remain for twenty-four hours, being occasionally stirred. It is then filled with boiling brine, strong enough to float a large potato, and allowed to stand for twenty-four hours. After this is poured out the tub is rinsed with boiling brine, followed immediately with cold water when it is ready to receive the butter. It is filled to within $\frac{3}{8}$ of an inch of the top, covered over with white cotton dipped in brine. The space between the butter and the cover is filled with salt, and the firkin securely headed so as to exclude the air. Where the package is perfect no extra brine is required. The firkin is patented by Henry Coombs, of Charlottetown. Its merit consists in the stave being thick at the bottom and thin at the top. The firkin is wider internally at the top than at the bottom, so that the butter will turn out if required. Externally the firkin is larger at the bottom than at the top, which admits of its being opened and closed with turning it up, and cannot be done without allowing the pickle to escape. Butter cannot be turned out of a firkin with a bilge without slacking all the hoops except the bottom ones. When returned to the firkin the butter oozes through the seams, making the package untidy.—From *New Brunswick Report on Agriculture*.

CENTRAL
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OF
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W. JAKEMAN, Provincial Veterinary Surgeon, will visit the several localities arranged for, and will be prepared to treat cases of Domestic Animals suffering from disease or accident, or requiring operations performed. Scale of Fees (modified under arrangement with Board):—

Visits, advice and prescription, \$1.00 for first and 50 cents for each succeeding visit. Medicines extra at reasonable rates.

Operations from \$1 up to \$5, according to nature and circumstances.

When called specially to a distance at places or times not advertised, the charge will be \$5 per full day, and actual necessary travelling expenses.

Time and place of Mr. Jakeman's intended visits to localities will be notified by handbills posted in the several localities.

Agricultural Societies or persons desirous of having arrangements made for Mr. Jakeman visiting places not already arranged for will please communicate with the Member of the Board for the District.

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