

The mode of manufacture practised by Charles E. Miles, whose butter was pronounced of very superior quality, is in substance as follows : The cream is not allowed to change by standing, before it is churned. Crowell's Cylinder Thermometer Churn is used. After the churning is well done, the buttermilk is drawn from the churn, and cold water put therein, and the butter thoroughly dashed to extract the buttermilk. [It is proper to remark, that the chairman of the committee who made the report, objects to the use of water for this purpose, as "wholly unnecessary, and prejudicial to the butter."] The butter is then seasoned with salt—about an ounce of salt to a pound of butter ; it is then thoroughly worked upon a butter table, by the aid of a brake—not allowing the hand to come in contact with the butter. By the use of butter-paddles, it is then moulded into pound lumps, and fitted for the market.

*Good salt* is regarded as of much importance. It varies much in strength, and none but that which has been proved to be good, should be used.

*Vessels for keeping.* Stone pots are recommended for this purpose, in preference to wood. If wood firkins are used, they should be made in the most thorough manner, and be thoroughly soaked in strong brine before the butter is put into them.

*A good milk-cellar* is thought of great importance.

"It should be cool, having windows to allow a free circulation of air. To prevent the admission of the rays of the sun by the windows, and thereby render temperature in the cellar less cool, it would be well to have blinds secured with hinges to the building at the upper side of the blind, that it may be turned up against the building and buttoned there when not in use, and when wanted let down to a horizontal position, where it will be retained by resting on stakes at its extreme corner, in which situation it will screen the cellar, and at the same time allow a free circulation of air. The milk vessels should not be allowed to stand on the bottom of the cellar, but should be placed on shelves suspended from the top in such manner that the milk may have the benefit of the pure air. Care should be taken that no milk be spilt, or any thing allowed to be therein that may produce any unpleasant smell, which will be sure to taint the milk and thereby injure the butter."

Lastly, *a good dairy-woman* is considered of more importance than all.

"On her skill and good management frequently depends the question whether the farmer is to obtain the highest market price, or a sum insufficient to pay for the labor bestowed in making the butter. The most perfect cleanliness must be observed in all the stages of its manufacture. The pan and pails, should be frequently washed, scalded, and sunned, and all the utensils kept perfectly sweet."

#### INDIAN CORN FOR FODDER.

The practices of raising Indian Corn to be fed to stock in an immature state, either green or dried, is not uncommon. It affords more forage, probably, than can be obtained from any other crop. It has been generally sown broadcast, harrowing in about two bushels of seed to the acre. But experience has proved that it is a better way to put the crop in drills, on account of the advantage it gives for destroying weeds. In broadcast sowing, the weeds often get the start of the corn, and prevent its growth, more or less.

In drill planting, the seed may be put in with a machine, drawn by a horse, by which the work is executed with dispatch. The rows may be from two to two and a-half feet apart, and it is best to use seed enough to have the stalks thick and fine, as such are eaten better by stock than larger ones. The crop may be kept clean by the cultivator, which should be passed through the rows as soon as the corn is fairly above ground.

The value of the crop depends somewhat on the variety of corn chosen. It is sometimes recommended to take the large southern corn, for this purpose. It may give as large, perhaps a larger crop, but stock do not like it as well. The best variety is the common large sweet corn. It makes a good growth, tillers, or suckers much, and the fodder has a peculiar sweetness which induces cattle to eat it with more avidity than they will eat that of any other kind of corn. A farmer in this vicinity who planted considerable corn last year, for feeding out while green, had three kinds of seed ; southern, yellow or Dutton, and sweet corn. He began cutting the sweet, using it to feed stock which was to be exhibited at the State Fair. They ate every bit of it with a good relish ; but when the sweet corn was gone, and the usual quantity was cut and fed from the Dutton and southern, the cattle discovered the difference at once. They smelt it over, tossed it about with their noses, and finally would not eat it without wasting more or less. The same thing has been noticed with hogs, when the corn