price of land, they find it more profitable to keep dairy, and pay 12½ per cent. for the privilege of supplying the Canadian markets. As the evening is advanced I will close my remarks by a recommend to the agriculturists of Townsend to turn their attention more to this line of business, and supply their own markets.

MILK-HOUSES.

Opinions have changed as to milk-houses.—Some years ago, those made by a spring or cold brook, so that cold water would constantly run around the pans, were considered the best; and those who had not the advantages of a stream of cold water, chose a cold part of the cellar as the next most eligible situation.

But experience shows that spring-houses are too damp, if not too cold, and the bottom of a cellar, if neither too cold or damp, is generally without sufficient ventilation; and in a cellar there are generally many substances injurious to milk, and if a room is made in the cellar purposely for milk, it often communicates with other parts that are used for various purposes.

We think that milk-rooms may be made above the ground, or partially above it, so as to have a good ventilation, and, of course, a pure air, and at the same time sufficiently cool. If no ice is to be used to mitigate the extreme heat, it may be necessary to have the bottom of the house a few feet below the surface of the ground, or to have it constructed on a plan similar to that of an ice-house, in part, excepting arranging it for thorough ventilation, which is not necessary in ice-houses.

If a part of the cellar is used for a milk-room. it should be in the driest part, and where the house is most elevated, that there may be an opportunity for windows well-arranged for ventilation. In a close deep cellar, foul air settles to the bottom, which has an unfavorable effect on milk and butter.

One important objection to cold, damp, and unventilated milk-rooms, is their unhealthy condition for those who attend to the milk, and to churning, and working and packing butter in such rooms in very hot weather.

We take the following interesting article on this subject from the *Wool-Grower*, an excellent paper, recently started by Mr. Peters, of the Buffalo Wool Depot.

Experience had taught me that the great difficulty to be encountered in the manufacture of butter, in warm weather particularly, is the preservation of the milk after it is taken from the cow, until all the cream can rise to the surface, be taken off, and transferred to the churn in a perfect state. To obviate this difficulty after a consultation with my wife, who, by the way I must be allowed to puff a little, is *au fait* in all matters of this kind,—we devised, and had constructed, a milk-house on the plan and of the dimensions following. Intending to make butter for my own family use only, the arrangements were to be, of course, upon a corresponding scale.

Now, then, to a description of the building:—

Frame of joice and scantling, seven by ten feet; six and a half feet from floor to plate, covered with inch pine stuff, planed and matched, painted on the outside; roof of the same. At each end, and near to one side, a window, exactly opposite each other, twenty inches wide, extending from the floor to the bottom plate, covered with wire cloth sufficiently fine to exclude flies, and painted to prevent rust. In the front end a door, and in the rear end a window exactly opposite, about twenty by thirty inches, covered the same as the other windows, and placed sufficiently high from the floor to be on a level with a stationary table, (one and a half inch plank,) for the convenience of straining, skimming, working out butter, &c. Six shelves on one side of the room, ranged one above the other. These shelves are each composed of two strips of pine stuff, one and a half inches in diameter, and of the length of the room, joined together at the ends and middle by cross pieces framed in, leaving the longitudinal strips about four inches apart. These shelves are supported at the ends by strips nailed to the window frames inside, at suitable distances, and at two places between these points by corresponding strips fastened at one end to a stud, and at the other to a stancheon placed about twenty inches in front of the stud, and secured at the top and bottom. This distance is necessary, that the shelves may slide back and forth, as convenience in handling pans of milk requires. In this way but a small part of the bottom of the pan is covered by the shelf, leaving a free circulation of air, which comes in at the window of each extremity. The building is placed under a cluster of fruit-trees, which effectually shields it rays of the sun during the heat of the day.—A second roof of rough boards elevated, say two feet above the top of the milk-house, and of sufficient dimensions to cast a shade all round it, would doubtless answer every purpose.

I do not pretend to say that this is the very best kind of milk-house that can be constructed, but it is the best that we could devise, and with its results we are perfectly satisfied. It answers admirably all the purposes for which it was intended. The milk keeps much longer before changing, giving an opportunity for all the cream to rise; and during the warmest weather in July and August, we are enabled to make the choicest kind of butter, and, for aught I can discover, as much in proportion to the quantity of milk, as at any other time of the season. We have the benefit of an ice-house in close proximity, the contents of which I consider an indispensable auxiliary in the manufacture of butter in warm weather.

Before the erection of this building, we had tried in vain to make butter in warm weather. The cellar was too damp or too cold, or too something; and the pantry too hot.

CHEESE MAKING.

Our columns bear more and more to an awakening interest in this branch of business. It has not received the attention it deserved in past years, from the almost invariable devotion to wheat growing which has characterized the West; but as discouragement prevails in regard to that, from the general failure of the crop, attention is turned to this among other branches of business.

A correspondent asks for a recipe for cheese making. While we would say that no one can expect to make first rate cheese from a recipe, yet a recipe will do to begin on, and experience will carry us forward to any degree of excellence.