

Fig. 4 is a wire basket, with a braced wire support, the neat and finished construction of which adapts it to the veranda, or if small in size it may decorate a centre table or other place in rooms. The light appearance of the wire work accords well with the lighter and most graceful forms of such flowers as grow in loose panicles and racemes, with drooping ones at the sides. Massive plants with broad and thick leaves would be out of place.

For combining several flower pots together so as to produce the effect of a single mass of flowers, without the heavy appearance of a broad box or tub, the mode represented by

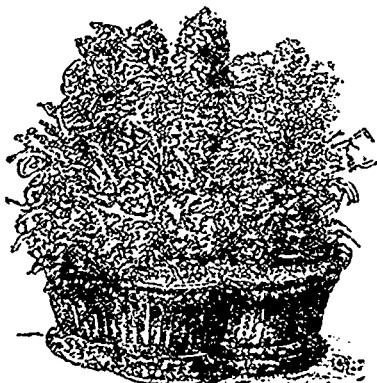


Fig. 5.

fig. 5 answers well. It represents a central mass of hyacinths, with looser bloomers surrounding them. An easy and good way to arrange them, is to place three or four pots on a wide board just large enough to receive them; bind them together with a wire or cord, and then cover them with broad sheets of rough bark peeled from a tree, wiring on the bark. The whole may then be placed on any suitable support.



Fig. 6.

The bell glass used as a Ward case, shown in fig. 6, may properly be under this head. It has the advantage of continuing many weeks without change or much care, the dust being excluded, and but little watering being necessary. It is well

adapted to ferns and to other plants which will bear this confinement, and may be used for an in-door ornament.

Country Gentleman.

How English Prize Butter is Made.

The London Live Stock Journal publishes reports obtained from successful exhibitors at the recent Dairy Show, from which we give the following extract:

(1) Rev. S. H. Williams, Great Linford Rectory, Newport Pagnell, was very successful, gaining with a single entry, in class 61, not only first prize for best fresh butter very slightly salted, and made from Channel Island cows, but also the Lord Mayor's cup for best butter, made in the United Kingdom, and the Association's silver medal for the butter sweetest and in the best condition on the last day of the show. Mr. Williams keeps a small herd of pedigree Jerseys, there being generally from six to eight cows in milk. The cows are at present (October) at grass night and day, but will be housed at night as soon as the weather breaks up. The extra food consists of $1\frac{1}{2}$ lbs. or 2 lbs. each of cotton cake in the morning, crushed oats and bran at 4.15 p. m., also a little clover hay in the rack to eat while the milking is going on. Thyss, Lockyer & Co.'s "Jersey" cream raiser has been in use since November, 1886. Supply of cold water is laid on to the dairy from a well by force pump. The cream rises in from ten to twelve hours. It is only fair to say that during this hot summer not one setting of milk went sour. Hatha-way's barrel churn is used. The temperature of the cream when churned is 58° , and cream is churned twice a week. The butter is washed, Bradford's butter worker being used. The average price obtained during the year was 1s. 6d., and the demand exceeds the supply. The cows are brought in to calve from August to April, in order to keep a regular and uniform supply during the year; the object being to have the richest and best quality butter only. Great attention is paid to the selection of bulls and cows showing the deep orange skin. One cow, Sunflower, after calving last November, gave 33 per cent of cream. The average is from 18 to 25 per cent.

(2) Mrs. White, Rockfield, Roscommon, gained the first prize in class 66 (238 entries), open to Irish exhibitors only, for fresh butter salted at the rate of half an ounce of salt to 3 lbs. of butter. She has a dairy of fourteen cows, mostly Short-Horns, a few being related to the Kerry breed. The cows are fed on grass in summer, and hay and grass in winter. The cream is taken from the milk set in shallow pans. The cream is used sweet or sour to suit trade or convenience, the sample exhibited at the show being from sweet cream. The butter is washed. A "Holstein" churn is used, and the temperature of the cream when churned is 60° deg. No butter workers are used. About 14 lbs. of butter is made at each churning.

(3) Mrs. Faulkner, Merritt's Farm, Ellisfield, Basingstoke, who obtained second prize in class 60, from fresh butter very slightly salted and made from sour cream, says the cows, which are cross-bred, are fed on upland pastures and a few crushed oats. They are milked regularly. Butter is made in the old-fashioned way with a box churn. No butter-workers are used. The butter is made twice a week. At present about 16 lbs. per week is made, but she has made 30 lbs.

(4) Mrs. Willatts, Denton Court, Canterbury, who gained second prize in class 61 for fresh butter very slightly salted, made from Channel Island cows only, informs us that the number of cows, in her herd varies from thirty to forty head, the present number in-milk being fourteen. They are all pedigree Jerseys, the greater number being bred at Denton.