

Why Winter Butter is Poor.

The month of June, all things considered, is regarded as the best month in the year for manufacturing butter. This is due to a combination of circumstances. Drought seldom commences that early in the season; accordingly, both feed and water are abundant. The grasses, which are the natural food of cattle, are then in a state to furnish not only the most food, but that of the best quality for producing rich milk. The insects, which are so troublesome later in the season, have not made their appearance in large numbers. The air is not tainted with bad odors as it is later in the season. The temperature is very favorable to the rising of cream; neither so warm as to cause the milk to sour quickly, nor so cold as to prevent the separation of the oil globules.

Another season very favorable to the production of good butter is the early fall. At this season we ordinarily have rains that bring up the grasses to something like the plentiness they gave us in the spring. Many of the insects so plenty in midsummer have disappeared, and the temperature throughout the day is more uniform.

When winter arrives, however, the quality of the butter is greatly lessened, and its quality is much inferior. In truth, the chemical composition of the butter is considerably changed. The ingredients are different, not in kind but in quality. Oleine, which is the softer fat in butter, is much more plentiful in summer butter than in that made in winter. The color of winter butter is also different from that made in summer. The former is almost white, while the latter is golden.

The unfavorable condition and appearance of winter butter are partly owing to causes that we cannot control, and partly to causes that we can, in a measure, obviate. Dry food will produce less oleine than fresh green food. We, however, can prevent a very great diminution of this fat, by cutting our grasses earlier and curing them so that they will retain all their natural juices and their aromatic qualities. We can prevent the lessening of the quantity of milk to the extent that usually happens by keeping our cows as well supplied with food and drink as they are in summer when they can feed at will, and can procure water whenever they wish. Giving cows food and drink only after long intervals of fasting, has a most injurious effect on the secretion of milk.

The cause of butter being light-colored in winter is, doubtless, due to two causes. The oleine is of a darker color than the other ingredients of the butter, and the more scanty it is, the paler will be the color. The chief cause, however, of winter-butter being so light colored, is due to the cream becoming bleached before the butter is churned. Cream has its richest color when it first rises to the surface, and if it is churned in that condition the butter will be yellow. If it remains, however, exposed to the light, particularly if the temperature changes, the rich yellow color disappears, and it will be found to be impossible to produce golden butter from white cream.

Let any one try the experiment of taking some yellow cream with a little milk below, and let this remain for two days or more in a glass vessel, and mark the changes that take place in the color. At first the line between the cream and milk is very distinctly marked; but after a little, the cream has become bleached to such an extent that it cannot be distinguished from the milk in color. Winter butter is white, then, because the cream is ordinarily kept too long before it is churned. It is very hard to obviate this difficulty in small dairies, particularly when the cows are so poorly provided for that their milk becomes very scanty. It is, doubtless, better even if the supply of cream be small, to churn as often as we do in summer, using a churn proportionally smaller.

Winter butter has a poorer flavor than grass butter from a variety of causes. The food the cows eat is devoid of the agreeable taste common to the grasses while growing or in blossom. Besides this, the milk is too often kept in a room, the atmosphere of which is foul from the odors arising from cooking. The milk, at such times, acts the part of a disinfectant, and carries the stench of the kitchen into the cream pot, and from thence to the butter jar.

Good butter can be, and often is, made in winter; but it is only done by having all the circumstances surrounding the cows—the milk-room and churning—as nearly as possible like those in summer. The cows must be fed on food rich in sugar, and never be

stinted in amount. The milk must be set in a room, the air of which is pure, and the temperature of which does not greatly vary. And lastly, the cream should be churned when it is not above twenty-four hours old.

Editor Farmer's Advocate.
Damp Walls.

SIR,—In your September issue your correspondent, Mr. Hill, writes, for information, enabling parties building houses to prevent the damp from rising. Having had considerable experience in brick-building in old London, the practice there is, after the walls are on a level with the ground, to lay a thin layer of slates, or a coating of asphalt, which breaks the damp and prevents it from rising. This is an effective preventative for damp walls.

Yours truly,
W. J. BUTCHER.
London, Sept., 1870.

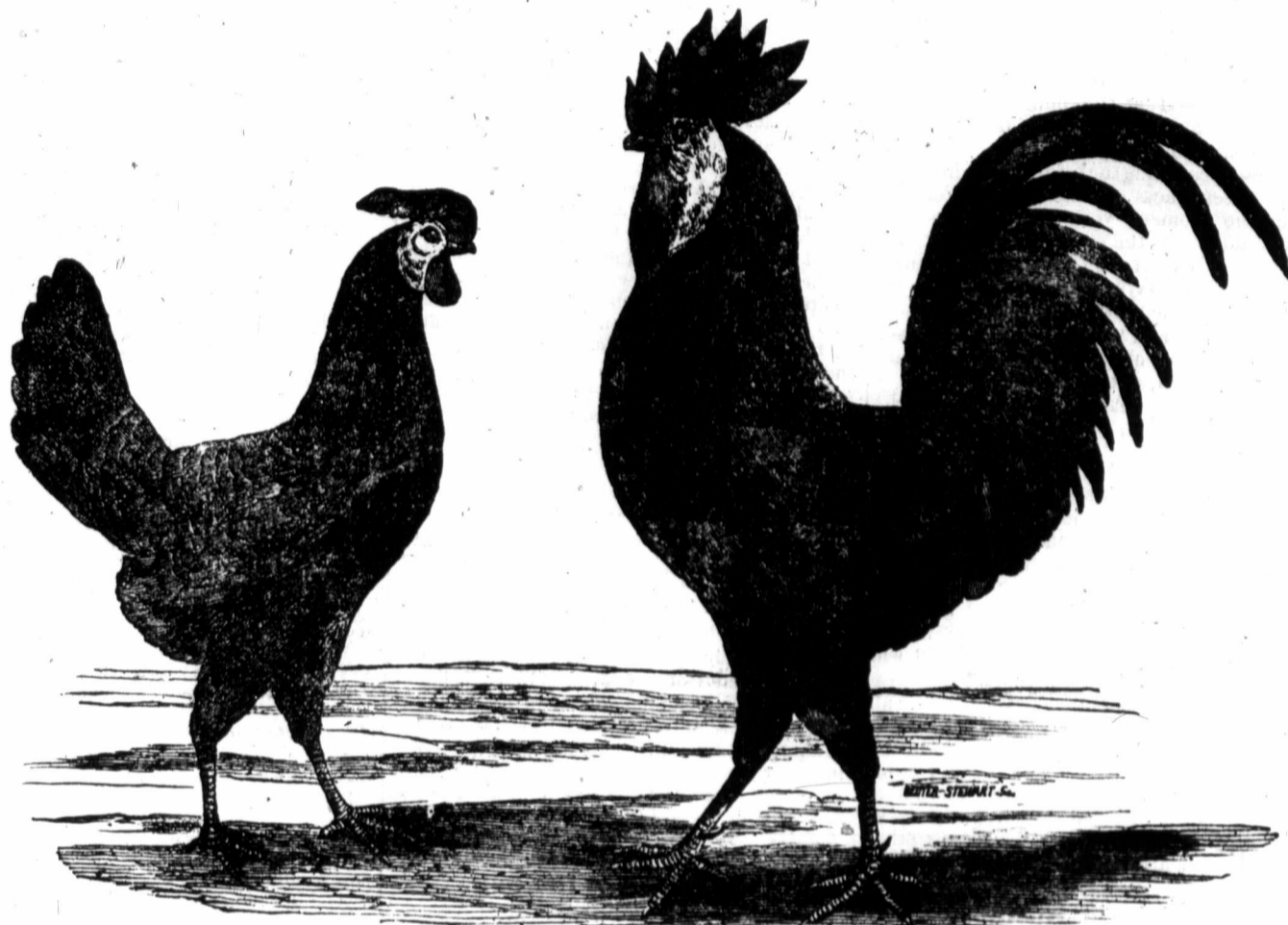
expense to procure from the most reliable sources, regardless of price, the choicest specimens procurable. He recently imported a pair of Bramahs from the renowned stock of Burnham, whose stock has gained the highest name of any in America.

Make Farming Pay.

There is no sufficient reason why any farmer should not make his business profitable, if he uses all the means within his reach for enhancing the fertility of his farm, and finding what are the best methods of conducting his various farm business. Fewer cases of failure and bankruptcy occur among farmers than any other class; this is, perhaps, owing to the fact that his operations are more circumscribed and but a part of his capital is ever risked on a single crop, or all the crops of a sea-

son or pork from the same amount of feed secured by keeping improved breeds are so much clear gain, and may make all the difference between a loss and a gain on the crop or stock. Such items as these often make the profits of one farmer several times as great as those of another, who owns the same number of acres, with scarcely any additional outlay.

Consider again whether you may not find it profitable to try some branch of agriculture or horticulture which your father or grandfather did not; whether an acre or two devoted to small fruits, strawberries, blackberries, or raspberries may not yield a large interest on the investment than any other farm crop; whether an orchard of the best kind of apple or pear trees might not, if well cared for, repay the labor more liberally than the same space devoted to general crops; in a word, think carefully over the point where your farming might be improved and



From H. A. King & Co's, Fowl and Poultry, No. 412 Broadway, N. Y. From the Farmers' Journal, Sample copy sent free.

Black Spanish Fowls.

Each breed of fowls has its particular admirers, and, like the different breeds of other stock, have special advantages. They are a well-formed and handsome bird, and the cross bred birds are now common in Canada. The great crowning quality in this breed is their laying inclination. In this they excel all others that we know of; and to such an extent is this feature found in the nature of these birds, that the best bred birds will not sit. Each breeder whom we know of is obliged to have the eggs hatched by some other breed of fowl. These birds are like some of the fashionable nobility or aristocracy: they must hire a nurse to look after and bring up their children.

There are persons purporting to raise or sell pure-bred poultry, and other pure-bred stock, who have—by the aid of some "crosses," and by purchasing pure-bred fowls and stock, and even by borrowing—been able to realize from the unwary purchaser very large sums for stock, which, of course, he expects to be of pure origin.

Mr. J. Plummer, of this city, is a raising breeder of poultry. He does not spare

son even. Be the reason what it may, the fact remains that farming is the safest business a man can engage in. It is attended with less risks than any merantile or speculative enterprise; and there is no reason why, if the same amount of care and forethought are exercised, it should not average a larger percentage of profit on the capital invested than any other business. Agriculture is the foundation on which every other employment rests. Take that a way and every other trade, profession, or occupation would immediately perish. Food is a daily necessity, and as its produce must ever employ a majority of the human race, so it would seem that the tiller of the soil ought to enjoy a share of the surplus wealth which comes primarily from his labors.

There are no natural obstacles to prevent the farmer's making a profit on his investment, and the more knowledge and skill he exercises in the transaction of his business the greater will be his profits. Let every farmer then consider himself as in duty bound to banish unprofitable farming as far as he is concerned. Stop the leaks, save the manure, secure the best and most productive varieties of all crops that you raise; be not content to raise common breeds of animals when you can obtain stock that will yield double profits from the same outlay; remember that the few pounds to the bushel, or bushel to the acre secured by using the best varieties of grain and vegetables, or the few pounds extra of

made more profitable, and determine that you will no longer be content to make one dollar where you might make five.

Cider Making—An Old and Good Way.

A friend and correspondent in West Virginia, says the Germantown Telegraph, sends us the following recipe for making and preserving cider, for publication. He informs us that the original letter was addressed to his father, which he doubts if it has been published at least in modern days, thought he has a printed copy of it. We published it with great pleasure, the more so as it contains not merely sound advice, but such advice as in our judgment, has not been improved on in the fifty-one years since the letter was written. Will our farmers give this recipe a trial, and communicate to us the result? We thank our correspondent for this timely favor, and trust and believe that it will be of service to our readers, scattered as they are over the land.

RALEIGH, N. C., July 15th, 1819.

Three months ago I was at the house of Nicholas Nail, Esq., who lives near Deep river, at the upper extremity of Moore county, where I drank old cider of a superior quality; and as the habitual use of cider is eminently conducive to health, insures sobriety, imparts the agreeable sensation of strength and vigor and is a pleasant beverage that can be afforded at a small expense, I took care to be exactly informed of the manner of making, refining and preserving it, in hope that advantage might accrue in the publication of it. Mr. Nail had in his cellar, as well as I now re-