

a subject of so much importance. The remarks will be arranged under the following heads:—

THE DAIRY.—In the Dairy thorough cleanliness is of the very utmost importance, and, therefore, care should be taken that all the utensils are kept dry and sweet; the milk-room well ventilated, of a proper temperature, free from dampness, and as remote as may be from stables, dung-hills, or anything offensive. The dairy should be paved with flag-stones and well ventilated, but kept rather dark, to exclude heat and insects.

MAKING.—Fine Butter cannot be made from cream too closely skimmed, (that is, standing too long on the milk for the sake of extra quantity,) or cream that, by keeping, has become sour or rancid; and, consequently, frequent churnings are essential, if not indispensable.

The heat of the cream in churning should on no account be over 65 degrees, and it is necessary for every farmer to have a thermometer, to serve as a guide in this respect. In no case should the process of churning last less than forty minutes, and often an hour, in order to have good Butter.

WASHING.—Butter ought to have every particle of butter-milk removed out of it, in order to preserve its flavor and keep it from becoming rancid. It should, therefore, be washed in clear spring water until the water comes off perfectly clear.

SALTING.—The very purest and best salt ought to be used and well worked in—not scattered in handfulls through the keg. For immediate consumption—say within two or three months from the time it is ready for market—two and a half per cent is quite sufficient; and if to every pound of salt one ounce of white sugar be added, it is a great improvement to the flavor, while it adds to the keeping quality. On no account use saltpetre in packing.

PACKING.—The greatest care is necessary in this department. The

package should be made of seasoned oak, white ash or birch, free of sap, and as air-tight as possible. Pack as closely as possible, and have the layers all of a color.

When there is not enough on hand to fill the keg, instead of putting a layer of salt on top, run on some strong pickle sufficient to cover the top.

All kegs should have the dry weight branded by the cooper on the bilge of the stave, together with his name or initials.

LOSS IN WEIGHT.—Some packers put in too much salt, which gradually melts and runs off if the keg is not perfectly tight, or if it is, ought to be poured off before weighing. In this way we have known a lot lose from two to three pounds a keg, by standing a month.

SOAKAGE.—Kegs increase in weight by the absorption of the brine into the pores of the wood. To compensate for this, two pounds per keg of soakage is allowed, which is not too much, even though the keg may have been partially wet when branded by the cooper.

In packing butter, as in everything else, honesty is the best policy, and every packer should just do as he would be done by were he a purchaser of Butter.

JOHN DOUGALL,
Commission Merchant.

MISCELLANEOUS.

Education of Girls.

The subject of physical education is beginning to attract attention. The following remarks are from the Boston "Courier," written by the editor after having attended a school festival in Faneuil Hall: "But there is one thing we noticed which did throw a little shadow over our thoughts. We stood on the platform, very near the boys and girls, as they passed by to receive a bouquet at the hands of the Mayor. We could not help observing that not one girl in ten had the air and