

cold Canadian winters, without, at least, the strictest attention to warmth and feeding. Besides the breed is small, and by no means plump and symmetrical, with no propensity to fatten under ordinary treatment. It is this latter circumstance that accounts, in great manner, for the peculiar richness of their milk.

The principal causes of the very inferior appearance and taste of winter butter, may be traced to the inferior food with which cows are fed during this season, the difficulty of keeping the dairy at a proper temperature, so as to enable the cream to separate freely from the milk, and thus to bring it into the most suitable condition for churning.

Cows are usually fed upon dry hay, with sometimes straw, which have comparatively little power of producing milk yielding good butter. A few roots such as carrots and parsnips, with a little mashed meal or bran, (the former cooked, and the whole given warm would be all the better,) in addition to hay or corn stalks, would be found to increase largely the supply of milk, yielding a far superior quality of butter. Turnips, as is well known, are apt to give the butter an unpleasant flavour, which, however, may be much mitigated, if not entirely overcome, by putting a small quantity of powdered saltpetre into the milk pail, previous to milking, provided the turnips are sound, and not given in too great quantities.

The great thing is to keep milch cows in as uniform temperature as possible, not too hot, and with a regular supply of fresh air; fed regularly and uniformly, using warm mashes once a day; allow plenty of pure water, and pay the strictest attention to cleanliness, both as respects the animals themselves, and the floor and bedding upon which they rest. Milking should be attended to with the strictest punctuality, both as to the time and the mode of performing the operation. To require that the dairy should be kept as clean as possible, and all its operations conducted systematically in the same spirit, with a moderate and uniform temperature, are conditions essential to success.

It is a too common practice in winter to keep the cream too long before churning, thereby occasioning great patience and difficulty in performing that operation. On the contrary, if the cream is made too warm, the butter becomes seriously injured both in colour and quality.

Cows properly selected, warmly housed, well fed with a variety of food, systematically attended to, both as regards cleanliness and milking; a neatly conducted dairy of proper temperature, and in the coldest weather never heating the cream higher than 55° , or the most, 60° ; under these circumstances, the too oft-unwelcome task of churning will be completed at least within an hour, and butter larger in quantity to what we usually see in winter, will be the certain result.

THE QUANTITY of drain pipes made in England is said by the Builder 'to average forty miles a week! and of these, probably one-third are made in Lambeth.