

the third or fourth washing, some fine salt should be put into the water, which will raise the color of the Butter, and purge away any milk that may remain among it. Before salting, it is very essential that no milk or water be left, otherwise a strong smell and unpleasant taste will be the certain consequence.

5th. The Butter thus prepared should be immediately salted. The proportions of salt may be from one and one-fourth to one and one-half ounce of Scotch salt for the pound of Butter; or, of the best stoved rock or bay salt, one ounce for the pound. But when Butter is not intended to be kept through the winter and spring, or for any long period, the quantities of salt above recommended may be somewhat reduced, the Curer exercising his own judgment in doing so.

N. B.—In Ireland, the use of salt and saltpetre, is recommended, in proportions of one ounce of stoved rock or bay salt, and one-fifth of an ounce of saltpetre to the Aberdeen pound.*

6th. It is a very injurious practice to keep a making of Butter uncured to the next churning, for the purpose of mixing the two together. This mode invariably injures the flavor of the whole, and renders it of too soft a quality ever afterwards to get firm. This applies to Curers who are the producers of the Butter; but as the greatest quantity of the Butter in this county is collected and cured by merchants, they are particularly cautioned against the too common practice of throwing the fresh Butter together, and retaining it in that state for days, until they have collected what they consider a sufficient quantity to commence curing: the Butter treated in that manner is invariably found inferior to what is salted shortly after churning. Should, however, there not be a sufficient quantity collected in one day to fill a package when cured, the quality of the Butter may in a great measure be preserved, by giving it a partial salting, and covering it over with a clean linen cloth, dipped in pickle, and placing it in a cool situation. Country dealers who are in the habit of sending carts through the districts where they reside, to collect the Butter, should endeavor to arrange it so between themselves and the makers of the Butter, that it is churned upon the day it is called for.

7th. When the Butter is cured, it should be tramped firm into the firkin with a round wooden tramp-stick, of sufficient weight and thickness. The firkin should be filled up to the crose, and then covered over with a little of the purest salt,—sufficient room being merely left for the head of the cask, which must be well secured, to exclude air, and to prevent the pickle from getting out.

8th. The Liverpool stoved salt, or Portugal St. Ube's, or Bay salt, is, from strength and quality, always to be preferred. All salt must be kept quite dry, and at a distance from the fire, to prevent its imbibing the smell of the smoke. If kept in a cask, a little unslacked lime placed under it will prevent it from drawing moisture from the ground.

9th. The mixing of the salt with the Butter should be done in wooden dishes, after the water and milk are completely expelled, and no time should then be lost in tramping it into the firkin, which will make it draw even and firm.

10th. The milk of new calved cows should never be set for Butter until at least four days after calving, as a small quantity of beast-milk Butter will injure a whole firkin. The practice of scalding cream in cold weather should also be avoided, as cream thus treated will never make good Butter.

11th. Great care should be taken not to steep the firkins in boggy or unwholesome water.—Nothing but the purest spring or clear running water should be used for that purpose; and the firkins should be rendered perfectly dry inside after being steeped, either by long dripping, or by being rubbed with a smooth towel. Old Butter should never be mixed with new; and the lining of the casks with inferior sort, or grease Butter, is a practice which cannot be too much reprobated.

12th. The casks ought to be made of the best oak or ash, (the former to be preferred) and the largest size should not exceed 84 lb. gross, or 3 stones Aberdeen Butter weight, that being the size used in Ireland, and most convenient and saleable in the London market. The casks should be tight and well hooped. Beech, plane, ash, &c., should never be used, as that quality of wood is more apt to absorb the pickle, and independent of the injury thereby occasioned to the Butter, it will often lead to disputes about the tare.

To render these observations more complete, it might be thought necessary to point out the injurious, and even nefarious practices, which more or less prevail in the making of Butter throughout the county; but as a perseverance in such practices must ultimately have the effect of entirely destroying this profitable branch of agricultural industry, it is hoped the makers of Butter will see it to be their own interest to produce nothing but Butter of the best quality, and that these mal-practices, which are perfectly known, will be discontinued. The dealers in the country have it in their power to put a check to them; and it is expected they will do so, by refusing to purchase from those who adopt any artificial means to hasten the making of the Butter, or to increase the quantity, while the quality is thereby deteriorated.

A FEW WORDS ON BUTTER MAKING.

The production of butter involves so many intricate questions of organic chemistry,—so many nice physiological considerations,—is influenced so much by climate, by soil, by food and the breed, age and condition of the cows, that an essay might easily be written on the subject, while it is exceedingly difficult to say any thing interesting in a single short article.

Milk contains curd, sugar of milk, and butter. The latter exists in the form of small oily globules, encased by films of curd. These globules

* All these calculations are made for the Aberdeen Butter pound of 28 ounces Averdupois, and the salt of 16 ounces to the pound, of same weight.