

only preserves the butter more effectually from all taint of rancidity, but makes it also look better, and taste sweeter, richer, and more marrowy, than portions of the same butter cured with common salt:—

Composition.—Take of sugar, one part; of nitre, one part; and of the best Spanish great salt, (or rock salt,) two parts. Beat the whole into a fine powder, mix them well together, and put them by for use. The doctor continues:—

“Of this composition, one ounce should be put to every sixteen ounces of butter; mix this salt thoroughly with the butter as soon as it has been freed from the milk, and put it, without loss of time, down into the vessel prepared to receive it, pressing it so close as to leave no air-holes, or any kind of cavities within it. Smooth the surface, and if you expect that it will be above a day or two before you can add more, cover it up close with a piece of clean linen, and above that a piece of wetted parchment, or, for want of that, fine linen that has been dipped in melted butter, that is exactly fitted to the edges of the vessel all round, so as to exclude the air as much as possible, without the assistance of any watery brine: when more butter is to be added, these coverings are to be taken off, and the butter applied close above the former, pressing it down and smoothing it as before; and so on till the vessel be full. When it is quite full, let the two covers be spread over it with the greatest care, and let a little melted butter be poured all round the edges, so as to fill up every cranny, and effectually exclude the air. A little salt may be then strowed over the whole, and the cover be firmly fixed down, to remain close shut till it be opened for use. If all this be carefully done, the butter may be kept perfectly sound in this climate for many years. How many years I cannot tell; but I have seen it two years old, and in every respect as sweet and sound as when it was only a month old.

“It deserves to be remarked, that butter cured in this manner does not taste well till it has stood at least a fortnight after being salted; but after that period is elapsed, it eats with a rich, marrowy taste that no other butter ever acquires; and it tastes so little of salt, that a person who has been accustomed to eat butter cured with common salt only, would not imagine it had got one fourth part of the salt that would be necessary to preserve it.”

It is to be hoped some of our farmers, on reading the above, will follow its recommendations. The composition mentioned is, we have understood, much used in Tishen, Orange county, New York, a place famous for its superb butter. Great care should be taken to get the purest salt and sugar. That known through the country as the “ground alum” is the best salt. The sugar should be of the purest white—either the loaf or “fallen loaf.” Those excellent butter-makers in the glades of the Alleghanies, would do well to make some experiments for themselves, in this matter.—*New England Farmer.*

ENGLISH CHILDREN.—Mrs. Kirkland in some notes of travel in England, thus speaks of the physical management of children in that country.

“Pretty children one sees in abundance everywhere—and so nicely kept! It seems to us that nobody knows so well how to take care for the physique of children as the English. They feed them with the simplest possible food, and are astonished when they hear that our young folks share the rich, heavy, high-seasoned dishes of their parents. Oatmeal porridge is considered a suitable breakfast for infant royalty itself; and a simpler dinner at five o’clock, the proper thing for children whose parents dine sumptuously at seven. Exercise is considered one of the necessities of life, and a daily walk or ride (not drive) in the fresh air, the proper form for it. It might be su-

perfluous to notice anything so obvious if it were not that so many people in good circumstances with us, neglect this, and keep their children immured in nurseries, or cooped up in school-rooms, with no thought of exercise in the open air as amply requisite. We wish nothing so much for these benighted parents, as that they should once become acquainted with the habits and principles of a well ordered English nursery. A reform in that quarter is very much needed among us, and we know of no people so well able to be our instructors as the English, who have certainly brought the nursery system to great perfection, both as respects the comfort and advantage of the parents and children.

FEMALE EDUCATION.—Female education is highly important as connected with domestic life. It is at home where man passes the largest portion of his time—where he seeks a refuge from the vexations and embarrassments of business and enchanting repose from his exertions, a relaxation from care by the interchange of affections; where some of the finest sympathies taste moral and disinterested love—such as is seldom found in the walks of a selfish and calculating world. Nothing can be more desirable than to make the domestic abode the highest object and satisfaction.

“Well ordered home man’s best delight to make,
And by submissive wisdom, modest skill,
With every gentle call eluding art,
To raise her virtues, animate her bliss
And sweeten all the toils of human life—
This the female dignity and praise.

Neither rank, nor splendid mansions, nor expensively furnished apartments, nor luxurious repasts, can accomplish these actions. They are to be obtained from the riches of elevated principles, from the nobility of virtue, from the splendor of a religious beauty, from the banquet of refined taste, affectionate deportment and intellectual pleasures. Intelligence and piety throw the brightest sunshine over private life, and these are the results of female education.—*Et.*

THE DOG DISTEMPER.—We are asked by a correspondent for a recipe to cure the dog distemper. He might, with about the same propriety, require of us a prescription for the bilious fever or the cholera; for no two dogs are affected exactly alike, and what would be beneficial in one stage of the disease, would be injurious, perhaps, in another. Cooling, and slightly-purging medicines, as sulphur and castor oil, are in some cases best, in others, emetics and astringent medicines. Eleven years ago, the past winter, we cured a favorite spaniel bitch, by giving her from three to five grains of powdered antimony, night and morning; and three months ago, a noble Newfoundland pup of ours, seven months old, we cured in a week, by giving him sixteen grains of sulphur, mixed with a gill of warm milk, and administered night and morning. His food, during this time, was principally milk gruel. We advise our correspondent to consult his physician, or some reliable work on the diseases of the dog.—*American Agriculturist.*

BUSINESS FIRST, THEN PLEASURE.—A man who is very rich now, was very poor when he was a boy. When asked how he got his riches, he replied:—“My father taught me never to play till all my work for the day was finished, and never to spend money till I had earned it. If I had but half an hour’s work to do in a day, I must do that the first thing, and in half an hour. After this was done, I was allowed to play; and I could then play with much more pleasure than if I had the thought of an unfinished task before my mind. I early formed the habit of doing everything in its time, and it