

of the soil, &c., may require. The Bill referred to will undoubtedly pass next year, and we hope to hear of similar movements in many other states.—*Working Farmer.*

BUTTER MAKING.

We find in the *Albany Cultivator* for May a portion of a valuable and interesting report on the manufacture of butter, which was made last season to the Worcester County (Mass.) Agricultural Society, by John W. Lincoln, Esq. The first requisite laid down for the production of good butter, is *good pastures*—such as produce a sweet and plentiful herbage. White clover and the finer grasses are recommended, and it is important that there be good water at all times accessible to the cows.

Good cows are the second requisite. On this point it is observed—

“There is believed to be a much greater difference in the quality of cows for the butter dairy, than has generally been supposed. It is known that some cows yielding a larger quantity of milk—are of but little value for the making of butter. It appears by the certificates of competitors for the premiums offered by this Society in 1848, for milch cows, that the weight of milk required to make a pound of butter, varied from 17½ lbs. to 30½ lbs., and these cows, at least in the estimation of their owners, were considered extraordinary animals, as they were offered by them for premiums. The Chairman owns a cow, from less than six quarts of whose milk, one pound of butter was obtained, and has had others, which were considered good cows, the milk of which would not give a pound of butter to twelve quarts; and it is believed the latter quantity is better than is obtained from the average of the cows of this county. Every farmer should make trial of each of his cows separately, and if she is found not to give rich milk, she should be sold or exchanged with one who, for other purposes, may deem quantity of milk of more importance than the quality of it. For the purpose of testing the quality of the milk, a lactometer is a convenient and not an expensive instrument. Good milkers, both as regards quantity and quality, are frequently met with, and their valuable properties, it may reasonably be expected, will be transmitted to their descendants; calves from such mothers should never pass into the hands of the butchers. The quantity and quality of milk may be greatly improved by attention to the feeding of the cow; she is the machine in which the milk

is manufactured, and those who wish an abundant supply of that, which is good, must see that the animal has a liberal supply of suitable materials from which to make it.”

In regard to churns, it is mentioned that there is much difference in the quantity of butter which is produced by the various kinds, from the same quantity of cream. The results of some comparative trials with Galt's and Robbins' churns, are given, in which the former appeared to have considerably the advantage in this respect. A churn called “R. W. Davis' patent self-adjusting churn,” is highly recommended. It is said to churn, gather, and work the butter without its being taken from the churn and without being touched by the hands. As a churn, it is said not to be inferior to any of the rotary churns, and being able to work the butter, it is thought to have a great advantage over all others known to the author of the report. The price is said to be \$1,50 to \$6,50, in proportion to size. They are made by Fairbanks & Stone, Westboro, Massachusetts.

Rapidity of Churning is discouraged, as tending to produce an inferior quality of butter. On this point reference is made to Prof. Norton's *Elements of Scientific Agriculture*, as follows:

“Several churns have been exhibited lately, which will make butter in from three to ten minutes, and these are spoken of as important improvements. The most carefully conducted trials on this point, have shown that as the time was shortened, the butter grew poorer in quality, and this is consistent with reason. Such violent agitation as is effected in these churns, separates the butter, it is true, but the globules are not thoroughly deprived of the casein which covers them in the milk; there is consequently much cheesy matter mingled with the butter, which is ordinarily soft and pale, and does not keep well. Until the advocates of very short time in churning, can show that the butter made by their churns is equal in quality to that produced in the ordinary time, farmers had better beware how they change their method, lest the quality of their butter, and consequently the reputation of their dairy, be injured.”

A *brake* is recommended for working butter, instead of the hands. A wooden table is thought preferable to marble, to work the butter on.