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Agricultural, Etc

GOOD AND BAD BUTTER.

A Correspondent to the Toronto *Globe* writes as follows:—

DEAR SIR,—In your number of 27th of Jan. is an article on butter, giving directions as to salting and packing, but my dear Sir, you do not go deep enough into the subject. On any important subject there is nothing like going to first principles and causes, and following them through to the end. That there is bad butter made you admit. That it is of many colours when it comes to be inspected in kegs, which you attribute to admixing the products of different people into one keg. But I can assure you that I have often seen as many colours in one roll made by one person. If butter was all made upon one principle, or correct principles, there would not be all the colours of the rainbow in it. I think that I can give an insight into how much of it is made.

In the first place, slovenly hired-girls are employed to milk the cows, without washing or brushing the udder or teats at all. They will set the pail (perchance, a dirty one) directly under, and commence milking, dipping their hands frequently into the pail of milk, and wetting the teats copiously. The milk when it is ready to strain, is somewhere between the colour of brown and blue, with a plentiful supply of hair intermixed. Then it is perhaps strained through a very coarse cloth or sieve into uncleaned tubs or pans, and set into some close place where no fresh air circulates. After having stood there until it is convenient to remove it, the top is skimmed off and put into some uncleansed vessel and left until enough is accumulated to make a churning, or until it is convenient to churn; while by that time it will have undergone fermentation, or rotting, as fermentation is a rotting process; then it is churned without much difficulty, badly salted, imperfectly cleansed of stale buttermilk, and laid by for future use or sale, as the case may be. Is it any wonder that it should be variegated in colour? Now there is a right way and a wrong way as well in making butter as in anything else. Butter that looks yellow and pure, and tastes right, is made right; that which looks bad and tastes bad is made wrong—the fault is in the making. The right way of course is the best way, and the best way ought to be aimed at by every good housewife. We would ask nothing farther than to see a person's butter in order to judge of their housekeeping. It is a criterion that will seldom fail. If none except a good article found sale in the market, then none except a good article would be made for the market. There are many, we believe, that make a poor article that know how to make a better, but as long as a poor article will command the same price in market, some people will not make good butter, because it is a little more trouble.

Perhaps a few hints indiscriminately bestowed on making butter may not be amiss. Let us commence then with the milking, which should always be done with a dry teat, as soaking the teat is a filthy way, besides being injurious to the cow. Every vessel, from the milk-pail to the churn, that is to hold milk should be carefully scalded and dried previous to being used. Pains should be taken in straining. Let the milk be set for cream to rise where the air is pure and circulating, and at a proper temperature—a little experience will determine that point. The cream should always be removed at the proper time, and churned before it begins to rot. When it is fit to skim it is fit to churn, except in cold weather, when it may be kept in some earthen vessel [illegible] and worked immediately and immediately—until every particle of water and sour milk is worked out of it. Then it will be fit for use, fit for sale or fit to pack down. It will be butter, nothing more nor less. It is a pity that there is not more attention paid to this branch of agriculture. A bad article is often attended with serious consequences.

Dealers often suffer pecuniary loss with a lot of rancid on their hands; but the consumers are the ones that suffer most severely. It is, perhaps a physiological fact not generally known that butter at the best is difficult of digestion, but incomparably more so must a stale rancid article be. People often, when it is intolerable to the taste, make it into cakes and pastry, and use it generally for shortening—eat it themselves and give it to their poor children without any compunction or apparent idea of its pernicious consequences; they do not appear to consider that it is impure, and that all impure food is poisonous to a greater or less extent, and those who partake of it in any way whatever are overtaxing their digestive organs, and sowing the seeds of functional derangement and organic disease of stomach, and predisposing all their organs to premature decay. Any person that considers for a moment would object to having stale butter enter into the blood and tissues and become parts of their vital economy.

It is to be hoped, Mr. Editor, that you will encourage improvement in this department, for this reason that it has a direct influence upon the interests and healthy of our people.

I remain, Sir, your most obedient servant,

A. DURHAM FARMER.

THROAT AND LUNGS.

In a practice of seventeen years, devoted exclusively to the treatment of throat and lung affections, we have arrived at the following conclusions, that:

First: Throat-sil, or Clergymen's sore throat, called chronic laryngitis, is, in four cases out of five, originated in the stomach, and that to attempt to removed it by any other means than such as are adapted to improving the digestion and waking the activites of the liver, is the sorriest absurdity of the age.

Second, When consumption of the lungs is threatened, or is actually present, the first and efficient remedial agent, worth incomparably more than all the drugs on earth, is the spending of every hour of daylight possible, in the open air, in some moderate, unfatiging employment, and the eating of as much plain, nourishing, and relished food as the stomach will digest. Next to that, as being more universally accessible, is an Indian-rubber Life Preserver, and for reasons which no physiologist of even ordinary acquirement would for a moment dispute.

The health of a man's lungs in reference to consumption, depends upon their capacity to receive the air he breathes. Hence that capability is called "vital capacity," and is measured by the amount of air the lungs can throw out at a full expiration. This capacity varies according to age, sex, weight, and stature; all of these can be safely left out of view in ordinary cases, except the hight. One man can blow up a bladder, can fill it at a breath; another in equal health of lungs would require two breaths, showing that the lungs of the former had twice as much air as those of the latter. The cubic method is that adopted for the measurement of the air in the lungs, or by the pint; and it can be accurately done as if it were water, to the fraction of a gill or inch.

Forty cubic inches make a pint. a man of ordinary size, in good health of lungs, will expire at a single effort, six pints of air, or two hundred and forty cubic inches.

[illegible] dred and forty cubic inches of air, it would be a physical demonstration, that all his lungs were within him, that they were in full operation, and as a matter of course, there could not possibly be, under the circumstances, any actual consumption, which would be corroborated beyond all cavil, if the pulse was uniformly under seventy beats in a minute.

A person never becomes consumptive until for many weeks, and for months, the lungs have worked imperfectly; thus working imperfectly, the system receives at each breath, less air than it requires; the blood is that much less purified; the body is that much less nourished; hence, as a man falls more and more decidedly into consumption, he has less breath, less blood, less flesh, less strength; this all know.

But suppose a patient becomes acquainted with the fact that his lungs are declining in capability of reciving air, losing their vital capacity, the evident indication would be to arrest that decline and not rest satisfied until it was fully removed. And what more rational course than to practice on the lungs; to exercise them artificially; to accustom himself several times a day to blow upon his India-rubber; to try more and more on each occasion to fill it more fully at a single breath?

Some months ago a man came to us who could expire with the utmost effort only ninety-four inches; we sat him down among the incurables; we adjudged him to certain death; still he was urged to try. He promised he would. Ten days ago, March 17th, he presented himself again, having practiced the artificial breathings, and gave a measurement of a hundred and forty-four. Perseverance and an equal rate of increase for a few months longer, will certainly restore him. But this is only one of a multitude of similar cases.

The lesson of the article is:

If coming consumption is always attended with a diminution of vital capacity, of lung activity of capability of full, free breathing, it must be averted by such practices as will arrest that decline first, and then re-establish the activities. But nobody will heed these momentous lessons, because their practice would cost no money, and they have not the charm of mystery, nor the prestige of brazen trumpets and shameless falsehood; hence we are not afraid of our practice declining by communicating the information, for we have done it for years, yet our report is as practically unbelieved as that of the prophet of the olden times.—*Hall's Journal of Health.*

THE CATTLE DISEASE IN MASSACHUSETTS.

This terrible epidemic, by its continuous spreading, threatens to become one of the greatest scourges that has ever visited the country. The imagination is appalled at the contemplation of the thousands of herds from Maine to Texas being visited by this wasting and fatal malady. The suffering and anxiety from the loss of property and from the dread of its loss among the agricultural community, and the fear of diseased meat in all our cities, may be partly conceived but cannot be fully realized. It seems that the Legislature of the State has been aroused to the importance of the matter. A law has been passed for the appointment of three commissioners to investigate the subject, and authority has been given them to have slaughtered, at the expense of the State, all the cattle that are sick or that have been exposed to the contagion, to have their bodies buried and the barns in which they have been kept purified—even burning the hay if the commissioners think it necessary.

The commissioners are Richard S. Fay, of [illegible] to be hoped, that they might trace the progress and character of the disease in all its stages. It is purely a disease of the lungs, affecting the animal in no other organ. and seems to be certainly contagious. A cow that died the night before the commissioners arrived was examined, and both her lungs were a mass of frothy, cheesy corruption. One cow that was taken sick so long ago as the 1st of January, and seemed to be recovering, appearing bright and healthy, was slaughtered; the left lobe of the lungs was sound, but from the right was taken a mass of pus, looking like rotten cheese, of more than a pint in measurement. She might possibly have thrown off the disease and lived, had she not been killed. Another cow in the same herd, and showing stronger signs of the disease, had a similar but greater mass of pus in the lungs, and with it a large amount of watery fluid. An ox that looked bright and well, and ate and chewed his cud as if in a healthy condition, was among the slain, and one of his lungs was a mass of corruption. Another singular case was that of a cow that calved some ten days ago; one lung was healthy, but in the other the disease was developing itself in scattered balls or massses of pus, looking like liver on the outside, but, on cutting, like rotten cheese; and her calf was found to have the disease in precisely a similar stage. The presence of the disease is detected by the breathing of the animal which makes a croupy noise or like breathing through a quill.—*Scientific American.*

SUMMER SOURS.

Physiological research has fully established the fact that acids promote the separation of the bile from the blood, which is then passed from system, thus preventing fevers, the prevailing diseases of summer. All fevers are "billious," that is, the bile is in the blood. Whatever is antagonistic to fever is "cooling." It is a common saying that fruits are "cooling," and also berries of every description; it is because the acidity which they contain aids in separating the bile from the blood, that is, aids in purifying the blood. Hence the great yearning for greens and lettuce, and salads in the early spring, these being eaten with vinegar; hence also the taste of some