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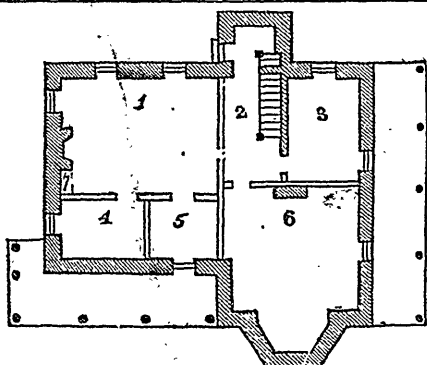
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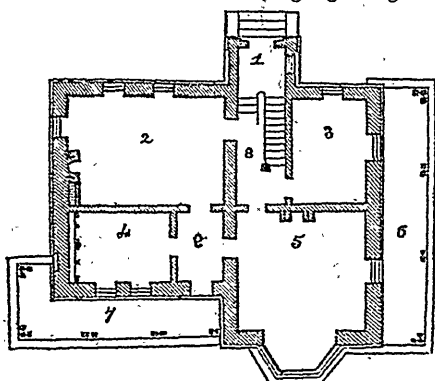
NO. 7.



CELLAR APARTMENTS.

1. Kitchen.
2. Passage.
3. Bedroom.
4. Pantry.
5. Furnace or Store-room.
6. Cellar.

The above represents the Cellar apartments of the Italian Cottage given in our fifth number. The cut, showing the plan of bedrooms on the third floor has been mislaid. If found, we will insert it in our next. We may mention here that the bed-rooms are six in number, and access is had to each without going through another.



GROUND PLAN.

1. Entry.
2. Dining-room.
3. Nursery.
4. Library.
5. Parlour.
- 6, 7. Verandah.
- e. Hall.

The size of the several rooms will of course depend upon the size of the house, which must be regulated by the wants and means of the person proposing to build.

BUTTER.—The great point in making good butter, and that which will keep, is the freeing it from all buttermilk; and if everything else is well done, if this point is overlooked, good butter is impossible for any length of time. The mixture of milk in any degree with the butter is sure to produce frowiness or an unpleasant taste to the butter: and the entire freedom from this constitutes the grand secret of making good butter. There are many who think washing butter with water incompatible with retaining the rich flavor, but if the water is cold and pure it is scarcely possible any thing should be washed away, the buttermilk which destroys the flavor of all butter excepted. Besides, the best butter in the world, and that which in all markets commands the best prize, viz., Dutch butter, is invariably made in this way; and where the example has been followed by others, it has rarely failed of success. If any, however, doubt the propriety of washing butter, they may use any method they choose, provided the milk is separated perfectly. Perfectly free from the substance that causes it to assume the putrid frowsy taste of bad butter, it may be kept with almost as much ease as tallow; solidity in packing, clean, sweet vessels, and a low temperature, will ensure its keeping for any reasonable time. Let no one expect good butter, however, so long as coarse impure salt is used; or a particle of the buttermilk is allowed to remain in it.—*Domestic Annals of Butter.*

CARROT.—The long orange or red is generally preferred, both for garden and field culture: the short orange is the earliest and deepest color.

Soil.—Carrots require a light, mellow soil, with a mixture of sand. The ground should be dug or trenched deep, and well broken up, in order to give plenty of room for the roots to penetrate into the soil; it should also be made fine, smooth and level.

Sowing.—As the seeds have a fine, hairy furze on the borders or edges, by which they are apt to cling together, they should be well rubbed between the hands in order to separate them. To forward vegetation, they should be soaked in warm water about twenty-four hours, and then mixed with dry sand, so as to separate them as much as possible in sowing. They should be sowed in a calm time, and scattered as equally as possible.

The seed should be sown in drills about an inch in depth; the rows from eighteen to twenty inches apart, so as to give plenty of room to hoe between them. Some recommend from nine to twelve inches, and others from eight to ten: this may answer in small family gardens, where the land is scarce; but where there is a sufficiency of ground, the carrots are more easily cultivated, and will thrive better and grow larger at a greater distance.

Field Culture.—The best soil for field carrots is a deep, rich, sandy loam. To obtain a good crop, the soil should be a foot deep at least, and well prepared by very deep plowing and thorough harrowing, so as to make the ground perfectly mellow, smooth and level. It is a matter of importance to wet the seed and cause it to swell, so as to hasten vegetation; because the weeds are apt to start very quick after sowing, and if the seed is not quickened, the weeds will get up and overpower the carrots, before they get large enough to hoe. The seed may be sown in drills, as directed for garden culture or on moderate ridges, from two to three feet apart.