

Mr. Pratt's Dairy Farm.

COLONEL PRATT, a very successful dairy farmer at Prattsville, Green County, in the State of New York, is in the habit of sending annually to the *Country Gentleman*, a statement of the product of his farm. He has just done so for the year 1863. Colonel Pratt's farm contains 365 acres, and the average number of cows during the dairying season of eight months was eighty. The following is Colonel Pratt's statement for 1863:—

MILK.		
	Pounds.	Gallons.
Whole product, - - -	362,871	46,731
Average per cow, - - -	4,535	584
Average per day, - - -	1,343	173
Average per day for each cow, - - -	16 7-10	2 1-10
Greatest average in one day per cow, - - -	25.2	3.2

BUTTER.		
Whole product, - - -	17,976 pounds.	
Average per cow, - - -	224.7 do.	
Average per day, - - -	66.5 do.	
Average per day for each cow, - - -	13.3 ounces.	
Av'ge milk to 1 lb. butter, 20 1-10 lbs. or 10 3-10 qts.		

PORK.		
Amount made, - - -	10,389 pounds.	
Average pork for each cow milked, - - -	129 do.	

SALES.		
Butter, at 27c. per lb., - - -		\$4,853.52
Pork, - - -		571.39
Calves, - - -		16.00
Poultry, - - -		119.94
Deacon skins, - - -		60.00
		\$5,620.85

Expenses of working farm, over proceeds of same, not enumerated above, including \$700 for interest on investment of \$10,000 in farm and stock, - - -	1,916.45
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Net profit, - - -	\$3,704.40
Amount realized for each cow:	
For butter sold, - - -	\$60.66
For Pork sold, - - -	7.14
	\$67.80

OTHER PRODUCTS.

1,107 bus. of Corn in the ear from 8 1-2 acres.
1,500 bus. of Carrots and Beets.
139 loads of Pumpkins.
80 tons of Hay.
100 bus. of Oats.
\$54.16 value of Honey sold and on hand.
\$74.00 value of new Hives of Bees' increase.

We would be very glad to receive a few such statements from some of our Canadian friends.

Feed Cows Well.

THE farmers in the dairy districts make a great mistake in not feeding their cows with richer food. If it requires twenty-five pounds of hay per day to keep a cow in a condition in which she can neither lay on fat nor give milk, it is evident that the butter and cheese which we get is derived from the food she eats over and above this twenty-five pounds necessary to keep her in a stationary condition. To feed only twenty-five pounds would manifestly be absurd. Twenty-five pounds of hay are required to keep the cow alone going, and if we feed another five pounds all the milk is derived from the five pounds extra feed. You feed thirty-pounds of hay per day, but it is only the five pounds that produces milk. Now do you not think it would be better to feed another extra five pounds, and get as much milk for it as you have from the first thirty pounds? But, you say, the cow's stomach will only hold thirty pounds of hay or straw. Very well, then take out a few pounds and supply the place with some richer food, such as pea or bean meal, mixed with a little corn meal or shorts. In this way you can get the cow to eat the other extra five pounds. You will get more and richer milk, and more and better manure. When the cows have plenty of food their milk is richer in butter and cream, or curd, in the fall of the year than at any other season. Dr. Voelcker found the milk of a dairy in August contained 3 1-2 per cent. of butter and 3 of curd. In November the milk of the same cows contained 5 per cent. of butter and 5 1-2 of curd. One gallon of the November milk would make nearly twice as much saleable cheese as a gallon of the August milk.

The great aim of dairy farmers should be, therefore, to provide the cows with a sufficiency of good food at this season of the year. I have never tried it, but it strikes me that oats cut while green would make excellent fodder for milk cows. I know they are excellent for horses, and if a few peas are sown with the oats it is quite an improvement.—*Joseph Harris, of Rochester.*

NOTE BY EDITOR "CANADA FARMER."—Oats, Peas, and Tares mixed are better still. We have tried it.

TURNIP TASTE IN MILK.—The unpleasant taste given to milk and butter when the cows are fed upon turnips, is effectually corrected by the use of a little common nitre, or saltpetre, but the common mode of using this preventive is not the best. It has been usual to put a lump of saltpetre into the milk-pail, but it sometimes happens that the nitre remains undissolved, and the milk retains the objectionable flavor. Instead of this, make a strong solution of saltpetre—say a pint of boiling water upon an ounce of saltpetre; when thoroughly dissolved, put it in a bottle and stand in a cool place. Before milking, put into the milk pail a spoonful of this solution, or more, according to the quantity of milk expected, and the turnip flavor will be entirely destroyed. It also, in a great degree, destroys the bad flavor given to butter by the yellow crowsfoot or buttercup. This has been tried in our family, and found serviceable.—*Country Gent.*

AYRSHIRE COWS.—Probably no breed of cattle, unless we except the Jerseys, is superior to Ayrshires as milkers; but the obstacles in the way of making up a dairy of Ayrshires are several: First, being blood stock and bred at considerable expense, they cost too much to compete with well selected native cows, which can be picked up at half the price, and will give nearly or quite as much milk. Second, after their milking days are over they will not lay on flesh for beef: the grade short horns, and consequently cannot be *used* to so good profit. Where feed is plenty, as it is in all parts of Ohio, we suppose that an infusion of short horn blood, is the best in all respects for dairy purposes, taking into account the beef to be made from the old cows when they are no longer fit for the dairy. But the cheapest and most popular mode of making up a herd of dairy cows, is to select natives, which had proved themselves to be good milkers. The idea of breeding dairy stock is little thought of. Cows which prove good, are kept for the dairy, and the rest turned over to the butcher.—*Ohio Cultivator.*

CLEANING MILK VESSELS.—A correspondent of the Cincinnati *Gazette* says there is no product of the farm that presents so much difference as butter. This arises chiefly from using vessels for holding milk, and utensils in making the butter, which are soured. Milk has a peculiar acid, very easily formed, which entirely takes away that rich, sweet flavor belonging to good butter. A very little soured milk or cream on vessels rapidly generates enough acid to take it away. To avoid this, great care is requisite. Cleanliness only is not sufficient, in having the vessels well washed, but they must be carefully washed in boiling hot water, and should be boiled in it also. But as cream is very apt to stick, even in good washing, when the vessels are boiled in water, some pearlash or soda should be put in it, which destroys any acidity that may be about the vessels. They should then be sunned. I have known some good butter-makers who dispensed with the sunning when soda was used, but both are recommended.

TURNING HEAVY CHEESES has always been a severe tax upon the strength of most dairy women. I saw a device for accomplishing this work in a safe and easy manner, in the cheese factory of Mr. Cox, Mesopotamia. In his curing room, Mr. Cox uses, as supports for his cheese, two stringers of scantling, some ten inches apart; on these scantling stand the cheese, each upon the inverted cover of a cheese of a size a trifle larger than the size of the cheese. When the attendant goes to turn the cheese, she takes another cover of the same size, and puts it on the top of the cheese to be turned, then, with one hand on top of this cover and the other hand at the bottom cover, she turns the cheese over, with only the strength of a child, since, when the cheese is tilted up a little to one side, the opposite side balances down between the two scantling, and the cheese goes over easily. Another and greater advantage of this method of turning cheese, is that there is no danger of bruising or breaking the corners in turning, as they are perfectly protected by the rim of the cover. This mode of handling is equally applicable to cheese on shelves, but in that case you do not have the advantage of self-balancing, the same as on stringers.—*Ohio Farmer.*

CHURNING IN WINTER.—The frequent inquiries for a sure method of always churning butter as quickly and of producing as good an article in winter as in summer, we cannot well answer, for the substantial reason that we know of no such method. Good mixed feed for the cows, keeping the milk and cream from freezing, and bringing the cream to a proper temperature before beginning to churn, comprehend about all we can say on the subject. A lady at Locust Valley, Queen's County, New York, communicates to the *American Agriculturist* her method of making butter in winter, which she thinks far surpasses any other plan which she is acquainted with. She writes that "by this method the full quantity of butter is obtained, the quality is equal to that of grass butter, the buttermilk is rich and remains sweet for drinking or culinary purposes, such as making rice puddings, and the process is certain and simple, and attended with little trouble. It is as follows:—The cream is skimmed each day, and placed at once in a kettle, and the kettle put into hot water (to prevent scorching), and put over the fire. The cream is allowed to scald, without boiling. It is then put into a vessel and set aside; each day's cream being in like manner scalded, and added to the mass, until enough for a churning is obtained. The churning is commenced immediately after adding the last day's cream, which brings the whole to a proper temperature, without thinning by the addition of hot water."

Canadian Farm Architecture.

ARCHITECTURE is perhaps a complimentary word when used in reference to most of the structures which have been erected upon the farms of Canada. There are not wanting here and there excellent farm residences which, in accommodation, form, proportion, picturesqueness, colour, light and shade, are all that can be desired; together with out-buildings in admirable keeping, and marked by convenience, spaciousness, neatness. But, as might be expected in a comparatively new country, it is the few, and not the many, of which this can be said; while the style of building in general is such as leaves vast room for improvement. A well-planned, harmonious, agreeable-looking edifice costs no more than an unsightly, ill-planned one; nay, there are often large sums expended in unsuitable and tawdry ornament, which would have been much better turned to useful account. It is rather a matter of study before building than additional cost in building which makes the difference between the pleasing and unpleasing in architecture. Want of a true appreciation of the beautiful has, no doubt, much to do with the evil under consideration. But taste needs educating, and the misfortune is that so many set themselves up as educators of it who have yet to learn its first principles themselves. As to the result, many of our more costly buildings consist of monotonous, commonplace work, loaded with attempts at decoration and ornament; while the most important and self-evident rules of architecture are often glaringly violated.

To guard against these and other mistakes, those who intend to build should go about the matter deliberately, and avail themselves of all accessible helps, such as consultation with those who have had experience in the matter, study of one or more of the many excellent and cheap works on the subject of rural architecture, inspection of buildings already erected, &c. In most cases, if the contemplated structure be of considerable size and cost, it will be well to call in the aid of a thoroughly-competent architect. If he be properly qualified for his business, his fees for the elevation, plans, specifications, and, if need be, superintendence, will be more than saved in the avoidance of unnecessary expense, to say nothing of the satisfaction resulting from having a job done that will bear criticism. The maxims of a correct taste are not arbitrary. Wherever there is truthfulness, harmony, naturalness in architecture, universal admiration and pleasure will be excited.

Let no one dismiss this subject with the reflection that since his means are small, and the buildings he thinks of erecting humble in character, and limited in accommodation, all that has been said is inapplicable to him. A log-house may be built tastefully. A wood-shed, poultry-house, piggery, or dog-kennel even, may be either an ornament or an eyesore.

By the publication of occasional articles, engravings, plans, &c., we hope to do somewhat toward improving the style of rural architecture in Canada.