

bindweed, &c, just related, in which the process of defoliation was carried to the extreme; and when you must now apply the same process to some extent to those trees which you wish to befriend, you will scarcely require being told to be cautious. It should be borne in mind that an animal may lose a large quantity of blood at intervals without serious consequences; whereas the same quantity lost at once would prove fatal. So the trees to which we allude may lose a considerable amount of foliage and still be healthy, provided it is removed judiciously, and by degrees.

In favorable summer weather trees make fresh leaves progressively, whilst those already partially developed acquire greater expansion, so that every day the total surface of foliage is considerably augmented. The increase is progressive unless interrupted by insects or interfered with by the pruning knife. It cannot, however, be denied that the latter or pinching by the finger and thumb must be employed, and defoliation to a certain extent must be the consequence. In the case of wall trees this is absolutely necessary, otherwise there would be three times as much foliage as there ought to be in a given space, and badly ripened wood and fruit would be the result. Many are of this opinion; and some accordingly set to work and at once reduce by shoots and leaves the superfluous two thirds, thus leaving for the flow of sap only one-third of its wonted channels, the operator never thinking what is to become of the superabundant fluid, or whether it will not stagnate, become putrescent or inspissated into gum, and in either way render the tree diseased. Instead of this dangerous mode, let defoliation be practiced in the manner in which leaves are made, viz., gradually. As it is natural for the trees to have less foliage than it had yesterday, let it not be found at any time in the growing season to have less foliage than it had perhaps a month ago. In short the only way to make the necessary reduction of foliage with safety, is to do it frequently and but little at any one time. Healthy, vigorous, and fruitful trees will then be the result.

The Dairy.

About Butter Making.

The dairy woman cannot do her part well if she do not have the advantage of proper fixtures and implements. A good, cool place for setting the milk in summer is absolutely indispensable, and there is no farm where cows can be kept profitably, that such a place cannot be provided at small expense. The use of spring houses is one of the causes for the good butter of the hilly regions. But a good *spring* house can be made

near a well, and often much more convenient, as being nearer the house than the spring. I saw a very nice one, which answered an admirable purpose, and is a model of its kind. The ground was excavated about four feet by some twelve feet square, and a solid stone wall two feet thick, laid in cement, four feet high. The floor inside was also laid in cement, slightly inclining to one corner. The wall was carried up full width four feet, and then an offset of eighteen inches made to the rear, carried up two feet higher, and connecting with the wall to form the foundation. Upon this foundation was erected a balloon frame with eight feet posts, boarded outside and in, and the wall made as tight as possible. Upon the ledge created by the offset a wall about four inches high and wide, is made on the front, by which, being well plastered with cement, a gutter or vat is made some three inches deep, with a slight descent to the corner opposite to that where the water is introduced. Into this vat the fresh milk is set while warm, and cold water conducted into it from the well. The milk cools rapidly, and a low temperature is maintained through the day or night. At each milking the pans are removed to the shelves to make room for the fresh milk. Some very nice dairy houses are rigged up entirely above ground, and one I saw last summer in the town of Solon, Cortland county, was so arranged that it seemed almost good as a spring-house. In that and many others I noticed the pans were set upon shelves made by turning two narrow boards edgewise, so that the least possible surface was kept from the air. But much of this expense and trouble may be saved if the practice of churning the milk instead of the cream be adopted.

Butter-makers seem to be divided into two classes upon this question of churning the milk or only the cream. By far the largest number in this country churn the cream, while in England, Scotland, and a good part of Ireland, the milk is more generally churned. Carefully conducted experiments have established the fact that there is a gain in quantity where the milk is churned of full seven per cent over the yield from the cream alone. In small dairies the quality may be much improved, for by churning the milk the risk of tainted cream is avoided. Some of our best premium dairies churn the milk. The most common objection made to churning the milk is the labor; but power (horse, dog, or sheep) is now so cheap that the objection has but little force, as compared with the increased quantity and improved quality. Where water power cannot be had, sheep power is preferable to dog power, for small dairies; horse or steam for large ones.

The condition of the cream or milk when churned, is of the highest importance, for upon that depends the value of the butter. If tainted in the slightest degree, no good butter can be obtained. Everything about the dairy must be sweet and pure. Pure air is as essential as pure water, and as much butter is spoiled by foul air where the milk is set as by any other cause. Many a dairy woman has wondered why her but-