

# THE COLONIAL FARMER,

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### BUTTER.

Butter it is probable will soon be an article for exportation, and the skill of making and putting it up so that it will keep good for sufficient time should be possessed by all who have dairys. The breed of Cows affects the Butter. Some give milk whose cream may be taken off with a fork, when loosened from the sides of the pail, and nine or ten quarts of this will make a pound of butter, which is always high-coloured and of the best quality, if well made. These cows are always strong and hardy, their calves grow fast, and they wean well, but this breed rarely give a large quantity of milk, and generally go dry a long time before calving. There are cows also which give milk so thin that it will require fourteen quarts to make a pound of butter, their cream is so thin that it cannot easily be separated from the milk, and when churned there is a portion of curd mixed with the butter, which is always pale, and rather insipid. Common care is required to make this butter keep well; and it would be best, in general, to keep this milk, and the butter which is made from it, separate from that of a better quality, and to use the latter for the family. These cows often give a great quantity of milk, but give high feed, but will be very poor if they have nothing but good feed; they are not easily fattened, and when fat, they have a large quantity of tallow while the beef is lean. It is rarely profitable to breed cows of this kind, either for the dairy, or to breed beef cattle. It should be observed that the milk of all cows is better between the ages of five and ten years, than when they are younger or older, and that the quality of the milk is much affected by the feed. Some coarse grains increase the quantity, and lower the quality of milk, but rye straw, which also usually contains a portion of alcohol, will make cows give an extraordinary quantity of milk, but it does not contain the usual proportion of cream and curd. Potatoes and turnips produce rich milk. Mangel Wurtzel and Swedish Turnip give good milk, but the Swedish Turnip rather increases the quantity of milk of the animal. Common turnips and cabbage give a flow of milk, which sometimes has a slight taste of the feed. If the cow is run in the woods early in the spring, before the grass has sprung up, the milk which she gets that run in the woods gets an unpleasant taste from the Elder and Willow, which they eat at that season, and which in a short time in a wet fall, it gets a worse taste from the great quantity of the white mushrooms which they find in the beech woods. Although the taste of these substances is but slightly perceptible in the butter, yet it would be prudent not to mix it with milk which is intended for a new market.

Every body knows that the first grass makes the best butter. The produce of the Swiss dairy has for time immemorial had the highest character, the reason is, that their cattle feed upon the spring grass for a great part of the year. Beginning in March to feed at the foot of the Alps, they are as the season advances moved up the Mountain till they reach a region where the warm season commences in July and ends by the last of August.

Where cattle have not a good pasture, it is often profitable to cut young grass and give them a feed every night; it should not be taken from land manured the same season. The Low Dutch butter is superior to the English and Irish, and their cows are fed mostly with clover and grass which is daily cut for them; the good quality of their butter is, however, to be ascribed in a great degree to their superior attention to cleanliness. Salt which grows damp in dull weather if kept in a room where there is no fire, should never be used for butter or pork; nor should that which when dissolved lets fall some white earth like lime.

If Butter is designed for exportation the firkins should not be made of soft wood. When water is kept in a soft wood bucket (not painted) the bucket soon acquires a disagreeable smell in the warm season, but this is never perceived in oak buckets. The Irish firkins are made of oak, and frequently considerably scorched. We have formerly seen many of them opened which had been kept some time in the store, in a warmer climate than ours. All which had the inside of the staves burnt to coal, held high coloured sweet butter. All which were very slightly or not at all scorched, contained a paler butter, glittering in the sun, and more or less rancid. The effect of the Charcoal was so perceptible, that children would sometimes say, when the head was taken out, "This will be good butter; see what thick coal there is on the staves."

### REMARKS ON THE PREPARATIONS OF PROVISIONS.

BY THE BOARD OF TRADE OF MONTREAL.

The Board of Trade of Montreal, under the impression that the superior order in which flour was delivered, in this Port the past season, has in part resulted from their remarks respecting its preparation, have, owing to the great alteration of duties in the Mother Country on various other articles of food, again to address the public on the proper method of putting up such articles, for which there will probably be a demand in Great Britain, but which to realise the views of intending shippers, must be so prepared as to be suitable to the tastes of the proposed consumers. It is desirable to show not only what should be done, but what should be avoided, in order to secure a trade which, with care and economy, promises to be of very considerable advantage.

The articles which claim attention are:

Prime Mess Beef in Tierces and half Tierces  
ditto ditto in Barrels and half Barrels,  
Prime Pork in ditto ditto  
Hams and Pigs' Checks,  
Sausages,  
Mutton Hams,  
Butter, and  
Cheese.

Mess Beef is so difficult to be procured, that, as an article of general export, it is not worth attention. It requires cattle of so very good a quality, and so much of the animal has to be rejected, that it will hardly pay to put up. If cattle good enough for Mess could be procured, it would be better to put up the rounds and briskets separately, and to salt and dry the remainder. The Inspection Law provides, that Mess Beef shall consist of the choicest pieces only, which are briskets, the thick of the flank, ribs, rumps