

richness to the milk without communicating any unpleasant flavor, which is apt to be the case with cabbages, turnips, and the like. We have also thought that cows fed regularly on this food, give more milk, and that a larger quantity of butter may be made from a given quantum: or a number of quarts, than when the animals are fed on other food. Hogs are also fond of the seed, but in feeding those various animals with it, care must be had not to supply them too bountifully, or to the full extent their appetites demand. If supplied liberally or in excess, it tends to promote flatulency, and a slight oversight or remissness in this particular has often resulted in serious loss.—*U. S. Farmer.*

BEES.—To prevent bees from going off upon swarming, take the precaution when they exhibit a disposition to swarm, to stop most of the holes by which they leave the hive, so as to force the swarm to be a good while coming out. The swarm is commonly made up of the young bees, many of whom can scarcely fly; and as nothing can be done by the swarm till all are out of the hive, but fly about in the air, by prolonging the time of their coming out, the feeble ones get tired, and their plans so frustrated, that it is necessary for them to alight for rest, and to re-arrange for their journey. If the swarm be allowed to leave the old hive all at once, they care but little about alighting.—*Prairie Farmer.*

THE MILK CELLAR.

It is a curious fact, but by no means unaccountable, that in many parts of the country the milk cellar is superceding the spring house,—an appendage that has always been considered indispensable for the production of good butter, be the other qualifications of a farm and its appurtenances what they might. While on a visit to Wilmington, Delaware, I had occasion to remark the excellence of the butter at my friend's table, when he replied, he always selected the best cellar butter at market, for the use of his family, giving it as his firm conviction, that butter made in a cellar was far preferable to that made in a spring house, its great recommendation being, in keeping sweet and good much longer, and retaining its fine flavour and color to the last, which spring house butter would not do. And he observed, it is customary to account for the greater price which some dairymen obtain for their butter in the market, by saying it is *cellar butter*; instancing the fact, in the high character of that made by Bryan Jackson, near Newcastle, who never fails to obtain the top price of the market, for butter of the finest quality; he having a cellar that might be taken as a pattern for all that part of the country. Of course, it is readily admitted that much depends on the mode that is adopted in the management of the dairy, commencing with the breed and feed of the cows, and ending with the manipulations of the butter; but the idea is gaining ground, that the best butter is to be made in a cellar, all other circumstances being equal: a remarkable revolution in public opinion truly.

On reconnoitering amongst my friends, I found that several of them had substituted the cellar for the spring-house; and I do not know one who is not satisfied with the arrangement, except it be where the cellar is dug in a damp soil, or has been most injudiciously opened to the well, the evaporation from which fills the room with constant moisture, which may be found adhering to the walls, the ceiling and the woodwork,

the shelves, and particularly the inside of the door, causing a damp and clammy feel, a nauseous, mouldy smell, which the butter imbibes, to its lasting injury: indeed no good butter can be made in such places. But another revolution is taking place, even amongst the advocates for the cellar; it is no longer thought necessary to dig the cellar very deep, or to arch it over with stone or brick, with an air passage through it for ventilation—a *raut*, as it is more properly then termed; it is found sufficient, if the cellar be sunk a few feet below the surface of the earth, with a wide and shallow window on each side, the bottom of it level with the ground outside; well protected with a wire guard to keep out vermin, large flies, &c., and provided with a close glazed sash, which can be opened and closed at pleasure, by lifting it up to the ceiling, which ought to be no higher than the top of the windows; so that the air of the cellar can be ventilated by opening the windows of the two opposite sides, according to the way the wind sets at the time, shutting them quickly when necessary; for in cold, windy, or damp weather, the sooner the windows are again closed, the better. Indeed, to the management of the cellar in this particular, much of the success of dairying is to be attributed; cold and damp air being unfriendly to the secretion of cream, and its proper and entire separation from the milk.—Hence, therefore, it is a bad practice to set the pans on the brick floor of the cellar; they ought always to be placed around on shelves, about three feet in height, and these after being well washed with hot water, should be wiped quite dry, that no mouldy evaporation might take place to spoil the butter. The air near the floor of a dairy is always impure, being loaded with acid vapours and putrid exhalations, the density of which confines it to the lowest part of the room; hence it is, that the doors of some dairies are made with lattice work, that the air near the floor, as well as that near the ceiling, might be ventilated at the same time; these lattices being furnished with sliding panels, to be kept close in bad weather. The milk cellar ought always to have a northern aspect, and be well shaded by trees, not growing too near the windows, so as to impede a dry current of air, or to create a moist atmosphere; this consideration being of more importance than would readily be imagined.

Cellars thus constructed and carefully attended, will, no doubt, supercede the use of spring-houses generally, before many years have passed away; by which the business of the dairy will be rendered more agreeable, less laborious, and far less inimical to the health of those, particularly of females, whose occupation it is to attend to its never ceasing duties.—*Farmer's Cabin.*

MULTIPLYING AND EQUALISING BEE-HIVE.

Increased attention has, within a few years, been given to the raising of bees—by some as a source of pleasure and amusement, and by others as one of profit; and among them all, there has existed a variety of opinions in relation to the manner of treatment that would be the most successful, and as a natural result, many different kinds of hives have been constructed, some of which seem to have the recommendation of a correct theory.

In the construction of a bee-hive, the objects which seem to the writer most desirable to be gained, are simplicity and economy of construction, in such a manner as to save the time, trouble, and labour, of watching

and hiving bees; afford the best protection against the intrusion of the moth or miller; save the increase of the bees; keep the swarms equal; make them most secure against robbing; change the comb before it gets to be so old as to injure the bees; save all the labour of the bees during the working season—which is but short—and have an opportunity to take away at pleasure, a portion of the best honey, without any injury whatever to the swarm.

Jones' "Multiplying and Equalising Bee-hive," enjoys a pre-eminence over all others—from its construction—to accomplish the above-named objects. It is simple, and may be made either plain or ornamental. It has two equal parts, which when joined, make the whole size of the hive 21 inches, from the top to the bottom; 19 inches in breadth, and 10½ in depth. It divides perpendicularly in the middle, and the bottom of each part, may be so graduated as to make the aperture for entrance large or small, as necessity may require, and in the upper part, about six inches perpendicular, are partitioned off, so as to make room for the boxes or drawers, in which the bees deposit the best honey, which may be taken out when they are full, and others supplied. Its advantages and the manner of treatment, I cannot now give in detail, and therefore must be brief.

When a fulness occurs, or the bees show indications of swarming, the hive is to be taken in the evening, when the bees are all at home, and divided, and an empty half added to each full half, when the bees will immediately commence working to fill the empty half; and you have, in fact, accomplished all that was necessary in swarming, as you have two swarms which are nearly equal in size, and with comparatively a very small amount of labour. The increase is made sure, and the swarms equalised, and they will be much more profitable to the owner than when they swarm, and are hived in the old fashioned way. It affords greater protection against the moth than any other kind of hive, and for this reason, when a swarm leaves the old hive, they always take more than half the quantities of bees, and frequently swarm again in three or ten days, when the quantity of bees in the hive becomes still further reduced, and the comb unprotected; then the miller enters and deposits its eggs, which soon hatch into moths, and destroy the swarm, and no construction of a hive can prevent their entering: the only protection is to have the comb well covered with bees—all apiarists agree that a strong swarm is not liable to danger from the intrusion of the moth—which Jones' hive effectually secures—as the same bees and the same quantity occupy the same comb after the division that they did before, so that no part is left uncovered. The bottom may be closed during the robbing season, so as to leave the aperture so small that but two or three bees can pass in and out at a time; which aperture they can easily protect. By the process of division, one portion of the comb is always new, and when one part gets to be three years old, take the hive as late as the 20th of July, divide as for swarming, and add an empty half to the new part, lay the half containing the old comb near by, and rap on it until the bees leave and return to the hive, which they will readily do, if the comb be old.

It not unfrequently occurs that swarms in the old fashioned hives, hang upon the outside of the hive for some days before swarming, and sometimes they hang out for weeks, and sometimes for the whole season, without swarming. By the division of Jones' hive, a vacancy is made, and they immediately commence work to fill it, and