

butter in Europe, and Orange Co. butter in America, may be said to have reached the very acme of excellence in flavor and texture of all that pertains to the butter product. He says:

"In the large dairy farms in Holstein—having in many cases 100 to 200 cows, sometimes more—the greatest attention is bestowed on everything bearing upon the production of butter; for instance, feed and care of the cows, the manufacture of the butter, and the arrangements of the dairy buildings. The result is a very high average price obtained for their product, which commands the preference, especially in the northern markets of England.

"The make is divided into Winter, or Fodder Make; New Milk, Grass, or Summer Make; Stubble or Autumn Make.

"Fodder begins when the cows come in from the fields at the end of October, and is neither large in quantity nor superior in quality, as the cows yield but little, and purely old milk. This sort is not fitted for keeping, and is usually sent to market promptly.

"New milk begins, of course, according to the time of calving, usually some time at the end of February, and early in March. The quality of this make is very fine, sweet and fresh, and in March, April and May, usually meets a bare market, and realizes high prices. Being fodder made, however, it is not calculated for keeping beyond a few weeks.

"Grass butter begins when the cows are turned into the fields, about the middle to the end of May, (spring being late in that climate) and lasts till the month of August. This is a fine, rich, well keeping butter, though it sometimes suffers in the extreme heat of summer. This make is usually shipped in the late autumn, unless the market is sooner favorable.

"Stubble butter is so called from the cows being put, after harvest, on the after meadows, corn stubble, &c., where they are kept till housed for winter, about November 1st. This sort is usually of very superior quality, mild, rich, but yet capable of being kept for some months without much injury. Shipment is made about the last months of the year.

"The great characteristics of Keil or Holstein butter, as compared with Irish, are clean, solid, waxy texture, freedom from butter-milk, richness of quality, delicacy of flavor, and mildness of cure. It is rarely coarse in salt or texture, the defects to which it is most liable being bad flavor, as some farmers will occasionally overhold until it becomes rank or strong and tallowy.

"As to the feed:—In summer and autumn, while the cows are out in the meadows and stubble, they are sometimes tethered—by no means as a rule—and they remain out night and day. When once taken in doors they remain under cover entirely, in a warm, well ventilated space, and are fed something after the following order:—

"About five a.m., they have about as much meadow or clover hay shaken down before them, by degrees, as they will consume in about two hours; they are then supplied with water; chaff cut from oat or barley straw, mixed with 4 to 5 lbs. (sometimes more) of bruised oats or barley, is now given to the cows, moistened in their troughs; at one o'clock the second feeding takes place, similar to the first, and between the two some hay or straw to pick at as they choose while chewing the cud; for the evening and