

is his dairy; and the fame of Holstein butter, which, if we except that made in Holland Proper (or Zetland,) may well claim to be the best in the world, not only justifies his preference, but may render a sketch of those peculiarities of management, by which the Holstein dairy system is more especially distinguished, neither uninteresting nor useless to the English farmer. These may be chiefly classed under four heads, viz., the buildings and utensils; the time of milking; and the number of hands employed; the management of the milk; and the mode of working, salting, and packing the butter.

The buildings indispensable to a large dairy (which varies from 100 to 400 cows) are, a milk-cellar, a butter-cellar, a churning-house, (and closely adjoining, the horse-mill by which the operation of churning is invariably effected), a cheese-room, and a kitchen, in which not only the various utensils are washed, but the food cooked for all the persons immediately engaged in the dairy-work; to which must commonly be added their sleeping and eating apartments, as, on large estates, the whole of the establishment is usually kept apart from the mansion-house. The size and site of the milk-cellar are esteemed matters of first-rate importance: it ought to front the north; be shaded from the southern sun by the rows of trees—elder being especially selected for this purpose, and indeed placed if possible near the windows, on account of their influence in keeping off the insect tribes; and a thatched projecting roof is preferred, affording greater protection from the heat; while, in choosing the site, peculiar care is taken to place the dairy beyond the reach of everything calculated to generate bad odours, or in any way taint the atmosphere. The size of the milk-cellar must necessarily be regulated by the number of cows, but it should always be calculated to contain the produce of four milkings; and as the milk-dishes usually occupy a space of two feet square, the produce of 100 cows, giving on an average 8 quarts per day (a large average for the cows of this country throughout the year), would fill fifty milk-dishes at each milking, and would require a ground surface of 500 square feet, as the milk-dishes are invariably placed on the floor, the amount of each milking a little apart, and there must unavoidably be spaces left, to enable the dairy-maids to go through their various operations of skimming, sieving, and removing cream, &c. The floor, though sometimes flagged, is more generally of brick, neatly fitted, so that no water may lodge in the joints; and always gently inclined, with a grated opening at the lower end, to facilitate the mopping and washing of the floor, which is never omitted to be done twice a day, notwithstanding that every avoidable impurity is carefully guarded against, and every drop which may fall at the time of the milk being strained is instantly wiped up. A great improvement

has been recently made in some newly-arranged dairies, by dividing the floor into compartments with brick ledges, from three to four inches high, between which the milk-dishes stand; and the compartments (the lower extremity of which is fitted with a small sluice) being filled, by means of a pump, with cold water twice a day, the milk is preserved so cool as to prevent all approach to acidity for several hours longer than when placed on a dry floor; thus affording, even during the summer solstice, sufficient time for a complete separation of the milk and cream, without which the full proportion of butter cannot be obtained. For effecting the same desirable result, ice is frequently resorted to in sultry weather, either by dropping a piece of pure ice in each milk-pan, or by placing a paifail in the dairy, which, by giving off its cold, sensibly lowers the atmospheric temperature.

It is considered necessary that the milk-cellar should be sunk from 3 to 4 feet in the ground; be from 16 to 18 feet high (the best have an arched roof, as being more conducive to coolness than boards); and be furnished with two rows of windows, (and, if possible, on three sides, north, east, and west,) to secure a thorough air. The lower range consists of wooden trellis-work, provided inside with gauze frames to exclude insects, and outside with hanging shutters, which can be lowered and elevated at pleasure. The upper range is furnished with glass sashes when light only is requisite, which are exchanged for gauze frames, when more coolness is desirable. The butter-cellar also must be light, airy, and cool; being likewise sunk in the ground, and the same precautions adopted as in the milk-cellar, to secure an abundant current in pure air. In it the butter, when carried from the churning-house, is worked, salted and packed; and the filled butter-casks ranged on clean boards, somewhat elevated above the floor to admit a free passage of air, are weekly turned and wiped.

Next in order to come to the churning-house, it differs in no respect from similar arrangements in England, excepting that, of late years, the perpendicular movement of the churn-staff has been exchanged for the rotatory,* which is found to churn in a shorter time, and with less risk of producing, even in hot weather, what is called oiling.

The cheese-room is never admitted near either milk or butter-cellar, and is, in newly-arranged dairies, placed as far may be from them. In fact, as cleanliness forms the great object of the Holstein dairy system, the closest attention is paid to guard against every impurity, and to remove everything from the vicinity of the dairy which could, by possibility, exercise a sinister influence on the very susceptible substances of milk and butter; which suffer, to a degree those unaccus-

*Seventy-two revolutions per minute.