

eful effect in preserving butter than any kind of salt. When a boy I had occasion to see many firkins of Irish butter opened which had been long kept in stores. A part of the casks were burnt to a coal on the inside. In all these the butter was perfectly sweet; in all those that were not burnt, it was very much damaged.

T. S.

COWS.

The best Cows for the Countryman are generally those that make the most butter, and if a person here were to raise no calves except those of cows that made more than the average quantity of butter, and at the same time carried flesh well; and when those calves were grown, continued his selection of breeding cattle, he would undoubtedly improve his stock. By selecting by hand yearly the best and largest grain to raise seed from, the quality of the different kinds of grain may be improved also; but the same care must always be continued. And it is necessary to keep in mind the cautions given to the Farmer by Virgil, (from whom the substance of the above directions are borrowed,) "That every thing naturally degenerates, and that he who does not continue his care to keep up the improved quality of his stock and seeds, will fare like the man who having slowly pushed a little boat up a rapid stream, stopped to rest; when the current rapidly carried him down again." In attempting to improve a breed of cattle size should not be regarded; that will be properly regulated by the quality of the pasture and feeding. We should aim only at procuring a given quantity of beef or butter; of mutton or wool, at the least expense.

Throughout the province Cows are with few exceptions turned out to range over the waste lands and woods in the vicinity of the farm till the hay season is over. Then milk cows and cattle that are designed to be fattened are turned into the mowing ground to eat off the after grass. It is very rarely that we see cattle pastured through the summer upon land that has been formerly ploughed and manured, except in cases where, from neglect of manuring, the grass had become so poor that it was not worth mowing. Early in the season cattle feed in the woods very much upon plants akin to the lily of the valley, upon the leaves of beech, maple, and blackberry, and upon the tender leaves of the Prenanthes, a plant somewhat resembling Lettuce, which is found in almost all woods.

This kind of feed keeps them in tolerable flesh, but they do not give more than two-thirds the milk they would if kept in a good grass field. After the middle of August the feed in the woods grows worse; yet dry cows and young cattle still can support themselves feeding upon violets, woodsorrel, French willow, with the young shoots of white maple and blackberry. In many places cattle have a scanty allowance of hay in winter and support themselves partly by browsing upon the tops of the hardwood trees which are cut for cordwood. I have seen at Margaret's Bay 14 head of small sized cattle in the month of April who could not have consumed more than five hundred of hay each during the winter, as I judged by the space which the haystack had occupied; they were poor, but the owner said that he did not lose any, they having been brought up from calves upon brouse, that they did not give half the milk that was given by cattle which were well fed, but that he gave to five only the quantity of hay that others gave to one, and that they would make as much butter as two cows that were well fed, and that they would fatten earlier than the cows that were well wintered, and make as much beef as any other five.

When there is no land producing hardwood in reach, these cows generally learn to eat the Carriboo moss upon the barrens.

There are in the Eastern part of the Province large tracts of a

better description for pasturage, but much of this land is still in a state of nature, without settlers.

As there are contiguous to most of our settlements large tracts so poor that they will not be cultivated, yet capable of supporting cattle in summer, we should take advantage of this pasture which costs nothing, and for that purpose, a small rather than a large breed is the most suitable. The size of the animal is not of importance. We want those which will furnish a given quantity of beef or butter at the least expense.

T. S.

THE DAIRY AND ITS MANAGEMENT.

In our last number, we gave several extracts from a work by Mr. Evans, Secretary of the Montreal Agricultural Society. The work is an excellent one, and should be in the hands of every Farmer in British North America; but as that cannot be, we are certain our readers will not find fault with us, if we draw largely from its pages. Much that applies to Canada applies also to Nova Scotia—and our farmers should endeavour to profit by every successful experiment made for their advantage—and adopt every good rule or practice tending to promote their wealth or increase their happiness.

"The Dairy and its Management" follows next in order to the article on the "Management of Cows kept for the Dairy," which appeared in our first number:

The manufacture of butter and cheese is of necessity carried on where the milk, or raw material, is at hand. The subject therefore forms part of farm management more or less on every farm; and the principal one on dairy farms. In most of those counties where the profit of the cow arises chiefly from the subsequent manufacture of the milk, the whole care and management of the article rests with the house-wife, so that the farmer has little else to do but to superintend the depasturing of his cattle; the milking, churning, and in short the whole internal regulation of the dairy, together with the care of marketing the butter, when the same is made up wholly for home consumption, falling alone upon the wife. In this department of rural economy, so large a portion of skill, of frugality, cleanliness, industry, and good management, is required in the wife, that without them the farmer may be materially injured. This observation will, indeed, hold good in many other parts of business which pass through the hands of the mistress in a farm house; but there is none in which he may be so greatly assisted, or so materially injured, by the good conduct or want of care in his wife, as in the dairy.

Experienced dairy-men admit that the quality of their cheeses differs materially in the same season, and without being able to assign a reason. The cheese of Gloucester differs much from the cheese of Cheshire, though both are made from fresh milk, the produce of cows of the same breed, or rather in both counties, of almost every breed, and fed on pastures that do not exhibit any remarkable difference in soil, climate, or herbage. Even in the same district, some of what must appear the most important points are far from being settled in practice. One would think the process of salting the cheeses the most simple of all, and yet it is sometimes, (indeed generally in Canada,) mixed with curd; in other instances poured into the milk, in a liquid state, before being coagulated; and still more in England, never applied at all till the cheeses are formed in the press, and then only externally.

The dairy house for general purposes should consist of three separate apartments, the milk room, the dairy or working room, and the cheese or store room. The properties requisite in a good milk house are, that it be cool in summer, and moderately warm in winter, so as to preserve if possible a temperature nearly the same throughout the year, or about 50 degrees; and that it be dry so as to admit of being kept clean and sweet at all times. This can only be obtained in Canada by having the milk house partly under ground, or well banked with earth on the outside of the walls, and if possible, under the shade of trees, so that the sun can have no influence on the roof or walls in summer, and the frost must be entirely excluded in winter; the latter, however, cannot be done effectually unless by keeping a stove and fire in the milk house, or changing it into the dwelling house at that season.