

keep, leaving the hay crop as so much profit to be added in the receipts.

The question is one of importance, and I leave it for your consideration. The most common fault of American farming to-day is lack of concentration. The separation and division of one's forces—the attempt to do too many things at once, having no speciality and performing nothing in the best manner—constantly patching up each branch of work for the present, and leaving real genuine improvement for the future.

I see farmers everywhere in great haste to get rich, merely scratching over large farms, growing scanty crops, poor in quality, hurrying from one piece of work half done to take up another, and thus accomplishing no improvement, or gaining no reputation in a lifetime. This, it seems to me, is a poor way. Every farmer ought to be noted for doing at least one thing well. I know a man that makes a good business simply by raising turkeys and other fowls for a local market. He makes them heavy and fat, and always sells for a third more money than the best in market. I know another man who fattens hogs and sells to private families. He is very particular in the care of hogs, keeping them sweet and clean, and making the best pork, and he always sells two or three cents per lb. above the market price. I know a boot-maker who made a fortune, simply by always making the best boot, and never allowing a poor article to go out of his shop.

There is so much deception and cheating in the world that wise men will always pay a premium for a certainty. If you look through the world, you will see the profits are mostly made in the long run in producing the best article of its kind, and this is particularly true in dairy products. If you are in the butter business it will cost no more to make a pound of butter which will sell readily at 50 cents, than a pound of grease that goes begging at 10 cents. On the one there is a profit, and the other is sold below cost.

Some people never find out the leading principles for producing good butter. They are simple enough, and may be simply summed up as follows :—

1st.—Securing rich, clean, healthy milk—milk obtained, if possible, on rich old pastures, free of weeds.

2nd.—Setting the milk in an untainted, well ventilated atmosphere, and keeping at an even temperature, say at about 55° to 60° while cream is rising.

3rd.—Proper management in churning.

4th.—Washing out, or otherwise thoroughly expelling the butter-milk so as not to injure the grain.

5th.—An even incorporation of pure salt, and packing in oaken tubs tight, clean, and well made, and storing in a perfectly sweet cellar.

Cleanliness in all the operations, is of imperative necessity. The first cream that arises is always richer and better than that which comes up later. The plan of setting the milk in vessels plunged in cold spring water until the cream rises, is the best way for securing an even