

great thing is to clear it of all buttermilk; not a part only, but all. It may be done by working it with the hand or paddle, or washing it. It may not be the best way. If washed, very cold and pure water should be used. If worked with the hand it should be quickly done, that the warmth of the hand may not soften or melt the butter. The hands should be well cooled in cold water, and cooled often while working, by holding them in the water. It is well to work the butter twice or three times to be sure that all the buttermilk is out; once at the time it is churned, again the next day, and again the second morning.

#### PACKING DOWN.

When the buttermilk is all out and the butter is cold and hard, it should be well salted and solidly packed in stone jars or good wooden firkins, and covered over with clean wet linen or muslin cloth, and then covered with a layer of salt half an inch thick. To be kept it should be set in a cold, dry, clean cellar.

An experienced writer sums the whole up thus:—"The chief points besides cleanliness, in making good butter, are these: To milk at regular hours; to place the milk in shallow vessels; to have a perfectly clean cellar, with a hard brick or flagstone bottom, and with shutters and wire screen windows to admit air and exclude insects; to skim the milk the moment it coagulates or 'lobbers,' which will be in 30 or 48 hours; to churn the cream at a temperature between 60° and 65° (in hot weather 55° to 60° is better) by the thermometer; to free the butter as much as possible from the buttermilk, and then add a sixteenth part of the purest salt; to work out the remaining buttermilk in 12 hours afterward and again in 24 hours, being careful not to work it too much at a time; to pack it closely in stone jars, till nearly full, and then spread clean, white muslin cloth over the top, pack closely a layer one inch thick of fine salt upon the muslin, and finally cover the jar with a neatly fitting cover. Butter thus made will keep a year, if placed on the bottom of a cool cellar."

**PRUNING EVERGREENS.**—The *Horticulturist* furnishes the following observations on pruning evergreens:—

It is a question not often mooted, whether evergreens do or do not require the same cutting back as deciduous trees when removed. Our own experience indicates that a slight trimming is useful. The mode of operation on the Norway fir, for instance, is this: Cut back the limbs of last year's growth, using the dissolved shell-lac on cuts, and leaving the leader untouched. The effect is the same as that on deciduous trees, with this additional advantage: the plant throws out at least two—probably more—leading limbs, and the result is that of thickening the growth, and improving the appearance. For the sake of experiment, we carried this system to as great an extent, with a single specimen, as possible; ere many years elapsed, the limbs became so heavy with numerous branches, that they broke with their own weight. Others, cut back once in every three years, have attained rare beauty and a close habit.

**ADVANTAGE OF KEEPING MANURE COVERED.**—An experiment conducted by the President of an Agricultural Society, in England, shows that manure which was kept covered by 9 inches in depth with earth, so that no evaporation escaped, produced 4 bushels more of grain per acre, than the same quantity and kind of manure applied to the same extent and quality of land, but which manure had lain from the 13th January to the 4th of April, exposed to the weather.