

therefore which admits the air to the most intimate and renewed contact with the milk, or cream, may facilitate the changes by which churning is attended.

It is supposed by some, that, if the cream for churning is not taken off whilst the milk is sweet, the butter cannot be good—but this is an error. Milk should stand, undisturbed, as long as it is sound, before it is skimmed, in order to afford the most butter and that of the best kind. In cold weather, it may stand 6 or 7 days before it is skimmed; but in hot, close or thundery weather, perhaps not more than 10 or 12 hours. The cream will keep best on the milk, as long as the milk is sound; and the sooner it is churned after it is taken off, the sweeter the butter. And butter produced from sweet cream has the finest flavor, when fresh, and appears to keep longest without acquiring rancidity; but the buttermilk so obtained is poor and small in quantity. When the cream is intended for churning, however, it may be kept until it turns slightly sour; as then, the butter will the more readily "come." If or if churned when quite sweet, the operation will be tedious, and will frequently fail. In occurrences of this kind, the dairymaids of old, used to declare that the milk was "bewitched," and fearfully proceeded to devise some means of driving away the "spell." The cause of this, is the want of acidity, which is not the case when the cream is kept for a certain time. The addition of a little rennet, strong cheese, or vinegar, is the proper remedy in this case, and will cause it almost immediately to appear.

Milk, when scalded, it is said, yields the largest quantity of butter, which if intended for immediate use, is agreeable to the palate, meets with a ready sale; but if designed to be salted for long keeping, it is liable to acquire a rancid flavour. Besides, the process of scalding is troublesome, and the milk after the removal of the cream, is poor and unfit for use.

During the operation of churning, it is very important that the milk or cream, is brought to a proper temperature; any, from 58° to 60°. This can be ascertained by the use of the thermometer churn, and may be effected by means of hot or cold water. In summer, the churn may be kept cool by placing it in a tub of cold water, or by covering it with a cloth previously dipped; and in cool weather, a contrary effect may be produced by using hot water instead of cold. The churning may also be performed in a warm room, but not near a fire.

The butter, when churned, should first be worked in fresh, cold, spring water, so that it may become firm; and at the end of the fourth washing, some salt should be thrown into the water, in order to raise the color of the butter, as well as to wash or purge away the milk that may remain. Then, after thoroughly working the butter with a wooden slice or spoon, and gently pressing it with a clean wet towel, or with a clean soft sponge, wrapped in a cloth, it will be fit for immediate use; but, if intended to be long preserved, let it be put up forthwith, in a cask, holding 60 or 70 lbs, and cured by a mixture of 1 part, by weight, of raw sugar; 1 part saltpetre; and 2 parts of best St. Ubes, Cadiz, Liverpool, or Turk's-Island salt, well incorporated together and reduced to a fine powder. One ounce of this mixture is enough to preserve one pound of butter; or if salt alone be used, one ounce to a pound will be sufficient. In working butter, the hands should not come in contact with it more than can possibly be helped.

When packed for sale, butter cannot be too firmly pressed into the cask, nor too carefully covered, to exclude the air. One of the best methods of doing this, is to fill up the pots, or casks, to within an inch of the top, and then lay on common course salt to the depth of three fourths of an inch, just before heading or covering them up.

Butter should never be left unsalted till the next churning, for the purpose of mixing the two particles together; for this injures the flavor and renders ever-afterwards the whole mass too soft to become firm.

THE STUBBORNEST ANIMAL IN THE WORLD.—A crowd, who had gathered round a tavern door, was busy in discussing what animal, of all others, is the most contrary. Some contended the mule is, some a hog, and others a yoke of oxen. A Dutchman, who had very gravely listened to the conversation, gave his experience as follows:—"Der mule, der hoe, and der ox, said he, "ish vary stupporn' poot der hen ish der stuppornest thing in der worldt. I had von and I wanted to hatch zom chiggen. I made von fine leetle nest, und boot him in it, und she gets up and runs away. I den makes anoder shmall nest und boots him on dat, und she runs away agin. I den makes von nide leetle pox, und boots it alkover der hen; und for all der poude mit I have, fen I becped unter der leetle pox, dar hen was shettin' stan in'."

EMBELLISHMENTS FOR FARM HOUSES.

Talk not to me of the suburban residences, with their windows decorated with geraniums and hentshs, with hyacinths and iisis. I would always have the windows of our farm-houses adorned with flowers, not in rusty tin measures, and old black glazed spoutless teapots, and glass bottles with their necks broken off. but in whole and handsome flower pots, or neatly painted wooden boxes, for they reilly cost little or nothing. I would have the piazzas or porches trellised with vines, even with scarlet runners, if nothing else could be had. I would have the door yard filled with flowers and shrubbery, and the road-side lined with trees; here a clump, and there a single line, mingling the varieties as nature mingles them, cultivating them for fruit, and cultivating them also for ornament and beauty; but this is all, you will tell me, for mere appearance sake. Well, I will reply, is appearance nothing? Do you think nothing of appearance when you choose your wives, and nothing of your own appearance when you wish them to confirm the selection? But why should the pleasures of sight be so lightly esteemed? Why should they be spoken of in language of disdain or indifference? Are they not as rational, as respectable, as valuable, as abundant, and as innocent as the other senses? Are they not, indeed, the very elements of some of the most refined pleasures of the mind and heart? Has God given us the sense of sight, so wonderful, so capacious, so infinitely varied in its resources and objects, for no purpose? Is appearance nothing, even though it be the window of a farm-house? What is more studied than appearance throughout the work of the Creator? What object is their in nature, from the highest to the lowest, animate or inanimate, swimming in the sea, or in the air, or the surface of the earth, or buried beneath it, which is not, upon examination, found to be as beautiful as if it were finished for no other purpose than to be looked at! Take the shell that lies at the bottom of the ocean, the bird that bathes his wings in heayen's purest light, the flowers that carpet the earth with their varied splendor, the glittering stars that light up the deep arches of the skies with an eternal glory—take the combination of the countless elements of beauty, when the morning slowly lifts up the veil of night, and, as at the dawn of the creation, reveals the glories of the visible world, or when spring breathes upon the earth and recalls the dead to life, and myriads and myriads of forms of new things come forth at her voice—take the descending sun as he reclines upon his western throne, and wraps around him the gorgeous robe of unrivalled majesty—take the perfection of beauty as seen in a nearer but more transcendent form in man himself, in his symmetrical stature, in his well turned limbs, in the web of unmelted softness and texture which covers him, in the tints of his complexion, in the grace of his movements, in the melody of his voice, in the eloquence of the eye, pouring out the fires of genius, or radiant with the charms of the affections that speak so powerfully to the soul—and will, then, men say that appearance is nothing, and that the pleasures of the sight are not to be valued and cultivated. I say, that appearance is always to be regarded, and that we cannot render our homes too beautiful and attractive. Home is the paradise of human life, and poor and wretched, indeed, must that creature be, who looking round the habitable world, cannot point to one nook of earth, and say, "There is my home!"—Our first object should be to make our homes as convenient and comfortable as we can make them, and our second object should be to render them, to an equal extent, tasteful and elegant.—*London Gardener & Florist.*

CURING HAMS.—Much as has been written and published upon the subject of curing and preserving Hams. The following excellent mode of protecting them from the attacks of flies, I do not remember of ever seeing noticed; and perhaps may not be generally known to the readers of your valuable agricultural journal.

It is simply this:—*Let the last application of smoke be made with sulphur.* Although the amount applied be not sufficient to affect their flavor; yet such is its efficacy, that no other system of defence against the mischievous attacks of flies will be required, until midsummer, at least, (experimentally speaking,) and even those newly cut, will remain undisturbed. The same treatment is beneficial in case of cheese.

—*Gen. Far.*

W. HANFORD, JR.