

making winter butter, a little more salt is added at the last working. The butter, after having been salted and worked, is allowed to stand till evening, and is then worked and packed in sixty pound pails and shipped twice a week to New York.

In hot weather, after the butter is salted and worked over, it is taken to the spring and immersed in the water, where it remains until evening, when it is taken out and worked over and packed. For winter butter a small tea-spoonful of pulverized salt-petre and a large table-spoon of white sugar are added for the 22 pounds of butter at the last working. No coloring matter is used in butter at this establishment.

The butter is worked on an inclined slab with beveled sides running down to the lower end and within four inches of each other. A long wooden lever, so formed as to fit a socket at this point, is used for working the butter. It is a very simple affair, and does the work effectually. In churning the dashers are so arranged as to go at every stroke within a quarter of an inch of the bottom of the churn, and rise above the cream in their upward stroke.

When butter is packed in firkins, none but those made of white oak are used. These firkins are very handsomely made, and are tight so as not to allow the least leakage. Before using they are soaked in cold water, and after that in hot water, and then again with cold water. After being filled with butter they are headed up and strong brine poured in at the top to fill all the intervening spaces. The pails for holding the milk in the springs are thoroughly cleaned with soap, rinsed in spring water, and put on a rack to dry. In furnishing a factory, two pails are allowed for each cow, as it is necessary to have a double set.

**THE CHEESE.**

In making the cheese, the milk is set at 82° highest heat, 96° to 98°, and three pounds of salt to 100 of curd. The curd is pressed in 16 inch hoops, and cheese made about four inches high. We bored a number and tested their quality; they are of very good flavor, and by no means unpalatable—though of course, inferior to pure milk cheese. These cheeses are shipped to warm climates, and many of them go to China in exchange for tea. Their value has been constantly increasing, as the markets have been opened for this character of cheese, and it has sold this year for as much as our best factory, and sometimes in advance.

It is believed, if the quantity could be increased, other markets would be opened, so that the cheese would always sell for as much as the pure milk cheese, and perhaps in advance of it, since it seems to be better adapted to warm climates and better suited to the tastes of people living under a burning sun, where less fat is required than in our cold climates.

**RECORD OF RESULTS FROM A GIVEN QUANTITY OF MILK.**

Mr. Slaughter has only from time to time made a record of a single day's work—his books being arranged for monthly statements. Among the single day's results are the following:

On May 18th, from 3512 quarts of milk, wine measure, there was produced 213 pounds of butter and 560 pounds of cheese; May 26th, from 3300 quarts of milk, 210 pounds of butter and 550 of cheese; September 12th, from 3128 quarts, 200 pounds of butter and 546 pounds of cheese; October 14th, from 2027 quarts of milk, 120 pounds of butter and 407 pounds of cheese.

Take the result, for instance, of May 18th: The 3512 quarts of milk by our system would make, say 800 pounds of cheese, which at 18c., would come to \$144. But by the Orange country process, 213 pounds of butter, at 70c., comes to \$149 10, and the 560 pounds of cheese at 18½c., comes to \$104 60, or for both, the sum of \$252 70, making a balance in favor of the Orange country farmer, on the same quantity of milk, of \$108 70. Is not that sum too much for us to lose?

**PRACTICE WITH SCIENCE.**



New Periodical.—Under the title of "Practice with Science," a new periodical has been started, emanating from the Royal Agricultural College at Cirencester—articles chiefly from the pens of the Principal and the Professors of the Institution. In the first number, as noticed by the London Field, we see that the Principal appropriately commences an article on agricultural education—a subject now seriously undertaken by the Royal Agricultural Society—and advocates the establishment of colleges as a means of instruction, and fairly enough puts the case thus:

If agricultural colleges have their lecture-room fully illustrated by contiguous, well and profitably managed farms: if they