

THE COLONIAL FARMER,

DEVOTED TO THE AGRICULTURAL INTERESTS OF NOVA-SCOTIA, NEW-BRUNSWICK,
AND PRINCE EDWARD'S ISLAND.

VOL. I.

HALIFAX, N. S. AUGUST, 1841.

NO. 2.

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TO THE READER.

From the liberal support extended to us by the Central Board of Agriculture, and warm assurances of assistance from various country friends having a deep interest in the Agricultural prosperity of these Provinces, we have decided on continuing the 'Colonial Farmer.' We feel that the farmers of Nova Scotia will support us, and our confidence in their intelligence and patriotism strengthens with our intercourse with them.

The 'Colonial Farmer' is the cheapest Agricultural periodical in the Province, and, if the opinion of those competent to judge, in such matters, is worth any thing, it loses nothing in its literary character by a comparison with the best. No pains or expense will be spared to make it the first periodical of its kind in British North America.

The second number of our paper is now before you. Is it worthy of your support? If it is, lend your influence to extend its circulation. There is no farmer too poor to pay for it, and few so wise, that they may not yet learn something from its pages.

R. N.

TO AGENTS AND OTHERS.

Six copies of the 'Colonial Farmer' will be sent to one address for five dollars, twelve copies for ten dollars, and twenty-five copies for twenty dollars. The money, in all cases, must be sent with the order.

BUTTER.

The Low Dutch inhabitants of Long Island were accustomed to churn their milk instead of the cream, as habit had taught them to prefer buttermilk to sweet skimmed milk. They consequently churned every day; the morning and evening's milk was put into a very large and very clean churn which was placed near the fire, and securely covered, always putting to it a small quantity of coagulated milk. As soon as the milk was all coagulated, which it generally was by nine o'clock the next morning, it was carried to the milk-room and emptied into the churning churn, adding one-third the quantity of warm water. The woman churned with her foot; as she was accustomed to turn her flax-wheel, the dasher being lifted by a spring-pole, such as is affixed to the most simple kind of turning lathe. While churning, she was always knitting, for a Dutch woman will never lose any of her time. The churning was generally completed in half an hour, the buttermilk was then strained off, and the butter turned into a tray; then taking a large wooden ladle with a handle about half a yard long in each hand, she took up in the ladle in her right hand about a pound of butter which she tossed up five or six feet high, catching it with her ladle, as it fell, two or three times; and then with a smart stroke at arms length, struck it into the ladle in her left hand, when, after changing hands, and tossing and catching it again, she deposited it in a tray previously rubbed with fine salt, and commenced with another lump. This work is performed with remarkable agility even by old women. I think that I have seen

a woman of sixty work the buttermilk out of ten pounds of butter in this way in less than five minutes. The butter is then cut to pieces with the edge of the ladle, the proper quantity of salt taken up in a horn spoon and sprinkled over it, and worked into it by chopping, tossing and catching, and striking it from ladle to ladle, (for a Dutch woman never touches butter with her fingers.) She then with the ladle places in a balanced plate in her scales the quantity she means to have in a print, and when it is weighed, gives it a neat figure by tossing and catching it, and then with a smart stroke of her ladle brings it upon the print which is held in the left hand, having a long handle like the ladle.

As we have some of the descendants of the Low Dutch in the County of Annapolis it is to be hoped that they retain the ancient practices of their mothers, who were well qualified to give useful lessons to many of our countrywomen upon other parts of housewifery as well as upon managing the dairy.

Many women who make good butter have the custom of skimming their milk the same morning that they churn, and mixing the cream with that which they are about to churn. This cream is left in the buttermilk, for it will not make butter till it becomes sour. Of this any persons who follow this practice may convince themselves by allowing their buttermilk to stand twenty-four hours and then churning it again.

When the strippings (the last milk taken, after three-fourths or more have been milked) are mixed with the cream, it should be allowed to coagulate before it is churned, or else a part of the Butter will be left in the buttermilk. The strippings, or last milk, and the first cream that rises make the best Butter. The salt used for butter should be of the best quality. That which turns damp in wet weather is not fit to salt either butter or pork. This dampness is caused by muriate of lime, a salt of which there is a small quantity in sea-water; it will attract an extraordinary quantity of water from the atmosphere, and always weaken the brine in which it is mixed. When good salt cannot be procured, the damp salt may be freed from the muriate by the following process: make a strong brine with some of the salt, let the salt that is to be refined be put into this brine for a day, stirring it occasionally; then pour off the brine, put clean water to the salt, stir it for a few seconds, pour it off and dry the salt in the sun. To make this process intelligible, it should be observed that brine so strong that it can dissolve no more common salt, is still capable of dissolving a considerable quantity of muriate of lime.

To make good butter from milk of thin ridged-backed cows in hot weather, the milk should be scalded as soon as it is strained; the cream will then rise as thick as that of muscular broad-backed cattle, and make nearly as good butter, and the churning may be performed in less than half an hour. Care should be used that the milk is neither burnt or smoked; for this reason the pot should be set on coals, and not allowed to boil.

One part sugar, one nitre, and two good salt, will preserve butter, almost unchanged, for a long time; but the butter must not have been washed with water, and when packed it must be secured from the air by covering it with a cloth dipped in melted butter, the edge of which must be soldered to the tub or crock with melted butter.

Charcoal, if it could be used without difficulty has a more pow-