

a metal bottom. This vat is 15 in. high, 3 ft. wide, and of convenient length. It sets in a wooden vat, with space between the two for cold water. The whey is then drawn in the upper vat and a handful of salt added to every 10 gals. of whey. During the first 2 hours it is stirred thoroughly from the bottom every 15 minutes; afterward, it is left to stand quiet for about 24 hours, when it is skimmed.

The cream is churned at a temperature of about 58°. If the temperature of the cream is above 60°, cool it; if below 56°, warm it. It is churned until the butter becomes granulated about the size of buckwheat kernels, when it is left to stand about five minutes; then let the buttermilk run off and throw in cold water; let it stand until it is hard before stirring much, then rouse with cold water until the water runs off clear; then churn it together or gather it and press the water out, and salt at the rate of 1 lb. salt to 18 lbs. butter; let it stand till next day, and work and pack as with other butter.

On the very best dairy farms in Herkimer County—those that will carry a cow to three acres—the net receipts from cheese alone have been for the past season at the rate of \$25 per acre. As dairy farms are rented in New York at the rate of two-fifths, this gives the proprietor \$15 per acre, or 7 per cent. interest on the land when stocked at \$214 per acre. The best dairy farms are selling at about \$200 per acre, including stock. But the dairymen of Central New York have been more or less afflicted for the past ten years from cows prematurely losing their calves. No remedy has, as yet, been found for this bad habit, although two Commissions have been employed at the expense of the State to investigate the matter. Should this bad habit continue without relief, resort will, without doubt, be had to spaying the cows, or at least a test be made of the practical advantages of this operation. Spaying, it is claimed, produces a more abundant secretion of milk; which acquires, at the same time, a greater richness in quality, and results in the following advantages to the dairyman:—

- 1st.—An increase of one-third in quantity of milk.
- 2nd.—Certainty of having more constantly the same quantity.
- 3rd.—The cow is not exposed to accidents which often occur when she is in heat.
- 4th.—As she will not generate, all the accidents of gestation and calving will be avoided.
- 5th.—Greater disposition to fatten where the milk fails, or the owner wishes to part with them.

It is affirmed, as the result of experiments, that a cow operated upon when her lactative powers are fully developed—say at the age of six years, and about 40 days after calving—she will then continue the same flow of milk as long as her owner chooses to keep her in food, and other things being equal. If this be true, then, it must be obvious there is a very great advantage in such cows to those furnishing milk for city consumption, since as there is a flow of milk the year round, the necessity for two sets of cows is avoided. While with the cheese or butter dairymen, the flow of milk in winter must more than pay the cost of

keep, leaving the

The question of concentration. The more of concentration the better, attempting to do too much in one branch of work for the future.

I see farmers doing over large pieces of work from one piece of land, accomplishing no improvement. It seems to me, doing at least one thing well, simply by making them better than the best in the neighborhood, sells to private buyers, keeping them always selling two or three a boot-maker's work, and never

There is no man will always produce the world, you are producing the dairy products. to make a pound of grease, profit, and the

Some people get good butter. as follows:—

1st.—Securing a sible, on rich soil.
2nd.—Set in a sphere, and keep while cream is

3rd.—Produce milk so as not to

5th.—An tubs tight, clean cellar.

Cleanliness first cream than up later. The water until the