

air can then circulate freely around the pans, cooling the milk more evenly. A common house cellar will very seldom be found a suitable place for setting milk, and the cream or milk in a cellar should *never* be placed on the floor or bottom, for if there is any impure gas in the cellar it will settle to the bottom, causing the cream to be bitter, and a poor quality of butter will be the result.

After setting the milk away it should never be disturbed again until it is ready to be skimmed, which should be done as soon as possible after the cream has fully risen and before the milk has curdled, say in thirty-six hours, (never more than forty-eight,) and often it must be done in twenty-four hours; all the gain there is in quantity after about twenty-four hours setting, you must of necessity lose in quality, and in greater ratio. Keep the cream in stone pots or pans, (tin pails will rust the cream,) in a cool place in summer, (moderately warm in winter.) Sprinkle a little salt on the bottom of the jar. Always stir the cream well together from the bottom every time you add a fresh skimming of cream. Never churn until at least twelve hours after the last cream has been put into the jar.

After the cream has been churned and the butter properly gathered, it should then be washed in cold water, and the water changed two or three times, or until there is no coloring of milk about the water; the whole of the water must then be worked from the butter, (for if left will sour it,) and should be salted with about twelve ounces of the best Ashton dairy salt, well pulverized, to sixteen pounds, or three-fourths an ounce of salt to each pound of butter. The salt should be evenly worked through the entire mass. Here I know I differ much, with many of our butter-makers, in the quantity of salt, and so in the amount the butter should be worked; but I have taken the first premium, at our County Fair (in the fall,) on a June-made butter that was salted with half an ounce of salt to each pound, and packed immediately, without second working, and that butter, when thirteen months old, was just as sweet as when first packed; any one wishing for better, ought to be obliged to go without any.

Always pack immediately, as it tends to make salty and streaked if it is worked a second time. It should be packed in jars, if for home use; if for market, in the best oak firkins or kegs, which should be well soaked with cold water, then scalded and steamed by pouring boiling water in, and covering to keep the steam in a short time, say twenty to thirty minutes. Then pour off the water, and scrub the firkin with salt, or with soda, or saleratus and salt; then wipe out the surplus salt and give it a slight steam, and when it is cooled it is ready for use. When the firkin, or jar, is as full as it should be, cover the butter with good sweet brine, to exclude the air, and if you keep it in a suitable place after this, my word for it you will have as good enough to set before our next Presi-

dent, the fourth of March, 1861, let him be chosen from whatever party or section of the United States he may.

Poultry.

Raising Young Turkeys.

Richardson, in his work on the Domestic Fowl, has these remarks:

Many writers recommend a vast deal of quackery in the treatment of the young chicks. Some go the length of ordering them wine, pepper, bathing in cold water, etc. It is far better to let them alone. For a few hours after hatching, the chicks require no food at all; and then, instead of cramming them—a process in which you are likely to break the tender beak of the little chick—chop up a few hard eggs with boiled nettle, parsley and a little bread or curd; make this into a paste, and present it to the birds in the palm of your hand, or place it before them on a stone, taking care that the hen does not rob them. In supplying them with water, be careful to put it into very shallow vessels, that they cannot wet themselves; for the least moisture appears fatal to them. As the turkey chick does not seek its food immediately on leaving the egg, and the hen seems incapable of instructing her little offspring how to do so, it is a practice with some to put a few common hen's eggs among the turkey's (which must be done nine or ten days after setting,) that these coming out with the little turkeys may, by force of example, teach them to provide for themselves.

Unless in very warm weather the hen and chicks should be housed for a month. If they appear drooping, put powdered carraway seed and a little Cayenne pepper into the food. If you mix the food with milk, let it be previously boiled. Unboiled milk will purge the chicks; but for my own part I prefer pure water.

At the age of about two months occurs the most critical period in the life of a turkey, called "shooting the red," or the time when the head and neck acquire the reddish color of adults. This crisis once past the birds may be regarded as past danger, and exchange the name of chicks for that of turkey poults. The only treatment necessary when a bird is shooting the red, is to furnish nutritive food with a small pinch of Cayenne pepper. Bruised hemp-seed is also found serviceable.

Take care that young turkeys never go out on any account, (except in dry weather,) until the dew is off the ground; and this should be adhered to till they get to be the size of an old partridge, and have their backs well covered with feathers; and in wet weather they should be kept under cover all day long. As to the feeding of them when young, many nice things are recommended—hard eggs, chopped fine, with crumbs of bread, and a great many other