

decided in favor of churning the cream as often as twice a week. Some suppose that the better quality of butter is obtained by churning the cream before it sours, but nearly all good dairymen, so far as we are acquainted, let the cream sour before it is churned, but take good care that it does not get too sour. To obtain the very best article of butter it is probably best to skim the milk after it has set some twelve or eighteen hours, and use only that; letting the milk stand for a second rising. Some skim every morning, and for the best butter use only the first morning's skimming. The temperature of the cream for churning should be about 55 degrees, Fah., when it is put in. It will rise from five to ten degrees while churning, owing to the chemical changes during the process. If the temperature is much higher than this the butter will be too soft and white. If it is much lower the butter will not come readily, nor be easily gathered, nor yield so large a quantity. The cream should be churned rather slowly, but steadily, and butter should not be expected under forty or forty-five minutes. If it comes sooner than this it will not be of the best quality. The time required for churning is much modified by the temperature of the cream. But it should not be so warm as to produce butter under 35 minutes churning, nor so cold as to require over 50 minutes; 40 to 45 minutes is the best period.

CHURNS.

Be in no hurry to procure the latest "patent." Churning is a very simple process, and complicated machinery only retards it. We have used many of the new-fangled churns, and have ascertained the merits of others from those who have used them. The conclusion we have arrived at is, that the common dash or plunge churn is equal to the best. The objection to it is, that it works hard, that the "up and down" motion is fatiguing. We acknowledge this defect, the more readily from our youthful experiences on the subject. The best and cheapest remedy or "improvement" we know of, is one we saw in the dairy of the late Mr. Delafield, of Geneva, N. Y. He was one of the most intelligent agriculturists of that State, and as President of the State Ag. Society, President of the Agricultural College, chartered shortly before his death, &c. &c., had been favored with all the new churns with which Yankee ingenuity has bored the country during the last ten years. He said he had put them all aside, and returned to the old plunge churn. The only *improvement* he had found it capable of, was to attach the dash to the crank of a balance wheel, which could either be turned by hand or by a foot-treadle. Any old iron wheel, of two or three feet diameter, and 30 or 40 lbs. weight, will answer the purpose. A blacksmith can make the crank in a few minutes, and when attached to a post in the dairy, high enough to allow the churn to be operated under it, you will have as good a *patent* as any in the market. The dash must of course be jointed to a pitman, and adjusted so as to descend perpendicularly. Any person of ordinary ingenuity will be able to carry out the idea upon its mere suggestion.

WORKING THE BUTTER.

When the butter has come it should be slowly churned or paddled with the dasher till it is gathered. This done, it must be taken from the churn and thoroughly worked, or washed until it is entirely free from buttermilk. The first thing and