

If this does not make it as sharp as you like, add a little more molasses. But some will object to this because an acid is used; let me say to such, that acetic acid is *concentrated* vinegar. Take one pound or one pint, or any other quantity of this acid, and add seven times as much soft water, and you have just as good vinegar as can be made from *cider*, and that *instantaneously*.

BUTTER.

To Preserve any length of time.—First, work out all the butter-milk. Second, use rock salt. Third, pack in air-tight jars. Fourth, keep in a cool place, and you will have nice butter for years, if desired to keep long. A short receipt but it makes long butter.

Merchants who take in more butter than they can sell during the warm months, can put it into jars and cover the jar with about half an inch of lard over the top of the butter, and place it in the cellar; or they can put about an inch or two of brine in place of the lard, and have it do well, first working out all the buttermilk which may remain when bought in. It would be well for them to have their regular customers to furnish them butter, to whom they furnish the right kind of salt, as the rock or crystal salt does not contain so much lime as the common, which is evaporated by artificial heat. Let sugar and saltpetre, and all other petres alone if you wish good butter, either for present use or long keeping.

Making.—If butter makers or dairymen will use only shallow pans for their milk—and the larger the surface, and the less the depth of the milk the better—then put into each pan, before straining, one quart of cold spring water to every three quarts of milk, they will find the cream will begin to rise immediately, and skim every twelve hours, the butter will be free from all strong taste arising from leaves or coarse pasturage.

It is a fact, also, that high or up-land makes better butter than when the cows are kept on rich bottom pasturage. The object of the cold water is double; it cools the milk so that the cream rises before the milk sours (for when the milk becomes sour it furnishes no more cream), and also improves the flavor.

Storing.—First, work the buttermilk carefully from the butter; then pack it closely in jars, laying a thin cloth on top of the butter, then a thin layer of salt upon the cloth; now have a dry cellar, or make it so by draining, and dig a hole in the bottom of it for each jar, packing the dirt closely and tightly around the jar, allowing the tops of the jars to stand only an inch or so above