

divided with a knife or saw, and not cut in two with a cleaver. This bone ought also not to be afterwards cut but should be left on the Ham as it is. The shaking of the meat makes receptacles for flies and maggots at some future time.

Legs of Pork in pickle may perhaps find a good market, if well cut and mildly cured.

Ox and Pigs Tongues to be cut with a fair proportion of root attached to them.

**Pickle**—To be made a day or two before required, by adding as much salt as the water will dissolve; when settled and quite clear, skimmed, &c.—to be drawn off by a tap, about twelve inches from the bottom of the tank or vat.

EDMUND PHILLIPS,  
London.

### Preserving Butter.

Believing that butter may be kept sweet and good, in our climate, almost any length of time, if properly manufactured, and well taken care of, in order to test the validity of this opinion, we had two pots put down, one in June and the other in August, 1835, more than twenty months ago; and on probing them with a tryer, while penning this article, the butter is found perfectly sweet, and seems to retain most of its original flavor and freshness. We design to send both pots to Boston next fall, with a view of having its mode of manufacture, and method of preservation, judged by the butter tasters of that notable city.

In the manufacturing process, no water is permitted to come in contact with the cream or butter—because it is believed that water, and particularly soft water, dissipates much of the fine flavor that gives to butter its high value. The Orange county Dairy Women say, "give us good hard water and we will make good butter," for the reason, probably, that it abstracts less of the aroma from the butter than soft water. The temperature of the cream may be regulated by cold or hot water put into a tub, in which the churn may be plunged. If the cream is clean, it needs no washing; and if the butter is dirty, water will never clean it.

Nothing but good, well pulverized salt, is used in preserving the butter; this is all mixed, and all dissolved in the mass, before the butter has its last and final working with the butter ladle, and which is not finished till all the butter milk is expelled.

To avoid all taint from the butter vessels, and the butter to exclude it from the air, which soon injures it, the butter is packed close in clean stone jars, and when nearly filled, is covered with a strong brine, rendered pure by previous boiling, skimming, and settling. In twenty months the brine has been twice renewed, on the appearance of a film on the surface of the old pickle. To preserve butter, air and water, and heat above 65 or 70 degrees, are to be guarded as much as possible. The brine upon the surface does not penetrate the mass, nor while sweet taint it; but it thoroughly excludes the air.—*Cultivator*.

### Small Matters.

These are the very things about which farmers in general are far too negligent. The great things are allowed to engross the whole time and care, while the important fact, that every thing great is composed of parts, is wholly overlooked. If the parts are taken care of, the whole is safe; but a neglect of them frequently causes serious or total loss. It is the neglect of small matters in farming that make such an annual reduction in the profits of the farm; and more agriculturists fail of securing competence in consequence of this fault than any other, or perhaps all others put together. A few kernels of chaff, or a little smut in your seed wheat, are small matters of themselves, but the influence they exercise on the crop is generally a serious affair; yet too many deem their presence so small a matter, that an hour or two of fanning and luning is considered as time thrown away. A shingle from the roof of the barn is a small matter, so small that many farmers think it unworthy of notice, yet that shingle opens a place through which the rain falls on the wheat or the hay, and does sufficient damage in the mow to pay for a thousand shingles, and the expense of pitting them on in the bargain. A rail fallen from the top of the fence, a board knocked off the gate, a hole made under the fence by the pigs, are also among the small matters, that too many farmers pass by as unworthy of notice. Yet when he gets up some fine morning, and finds his herds pasturing in his wheat, occasioning the loss of some half a dozen head—when he sees some unlucky stroller in the highway take advantage of the defect in his gate and demolish the remainder—and when he finds that his pigs have destroyed half an acre of

potatoes, and made a feast of his garden vegetables, then he begins to think five minutes spent in preventing such accidents, springing from pure carelessness, would be better than a week spent in remedying or regretting them. The man who never pays attention to small matters, is precisely one of those who suffers most from unruly cattle and horses, who spends the most money in paying, and the most time in repairing, damages, and who will, unless he turns over a new leaf, most assuredly find that the whole cannot be greater than the parts, and that he is running on a rock which has been the ruin of thousands.

There are other small matters not so intimately connected perhaps with success in farming as those we have hinted above, yet which are equally, and perhaps more indispensable to the real comfort of the farmer. The mode of life which a man leads in his family—the manner in which the articles he provides for the use of his family are disposed of—the training and education of his children—and the taste he acquires and cultivates, may be numbered among these. Separately they are too generally considered of little consequence, yet united as their influence is, and must be, to be right in these things is very important.

The appearance of the farm dwelling, the skill shown in planning, and the taste in embellishing, are often ranked among the small matters of the farmer. Too many seem to imagine, that the farmer has no business with any thing but the plough and the hoe—that it is of no consequence whether his taste, and his moral and intellectual qualities are properly cultivated and trained, forgetting that in the farming population resides the government—that they in reality make and unmake Governors and Presidents—and that as they are well or ill informed, so will their conduct be judicious or injurious.

Planting a tree for ornament or for use—a rose bush for its fragrance and its beauty—the lilac and the snowball for their agreeable appearance—the bed of strawberries for the gratification of the palate—the training the clematis or the bitter-sweet over the windows to temper the light and refresh the mind by their vivid green and waving foliage, are all ranked among the small matters by many farmers, and the few minutes required to accomplish all this, is deemed by such, time thrown away. On the contrary, we think these very things as of great consequence; every tree and shrub planted adds to the value of the farm, for there are few men so insensible to natural beauty as not to be willing, in purchasing a farm, to pay something extra for its gratification; and no idea of agricultural comfort can be formed, in which some, or all of these things, do not make a part. Wealth is composed of parts of dollars—the longest life of seconds—happiness of single sensations—and the prosperity of the farmer very much depends on the strict observance of small matters. Dr. Franklin's advice was to take care of the pence, and the pounds, as a matter of course, would take care of themselves.—*Gentle Farmer*.

### To Prevent Smut in Wheat.

The celebrated Jethro Tull relates that a ship load of wheat was sunk near Bristol in England, in the autumn, and afterwards, at ebbs, all taken up; but being unfit for flour, it was used for seed. At the following harvest, all the wheat in England was smutty, except the produce of this brined seed.

An excellent way of preventing smut in wheat, is to steep the seed before sowing in strong brine, and while it is yet moist, to sift quick lime over it.

A writer in the *Farmer's Magazine* (Edinburgh) offered, for a trifling premium per acre, to insure the whole crop of England from injury by smut, provided the following recipe be judiciously applied; Steep the wheat five or six hours in water brought from the sea, or in common water salted till it is strong enough to float an egg, stirring it frequently. Then procure fresh unslacked lime, slack it with water the same hour it is wanted,\* sprinkle a pack of this over every bushel of wheat, stirring the whole with a shovel until they are completely intermixed, so that every grain may receive a share. When dry, it is ready for sowing. Should the time prove troublesome to the seedsman's eyes, some water may be thrown upon it; for when the lime has once become dry, the cure is effected. The chief care needed is to mix the wheat completely with the lime, so that every seed may receive its due proportion, else the mischief will not be prevented. The lime should be com-

\* Care should be taken to apply just enough, and no more water than is needed, to slack it so that it may be left in a dry powder, and not contain any available moisture; The proportions for this purpose are, about one part by weight of water, to three parts by weight of lime.