

Berkshires where the fact of their making clear pork was disputed at the packing houses of Cincinnati and other parts of Ohio. Again, notwithstanding their dark color, whether their hair be singed off by burning as is usually practiced in Great Britain, or scalded as in the United States, the skin dresses of the purest and most delicate white, and nothing in the slightest degree dark can be detected at all in it but the roots of the hair, to which the most fastidious stickler for white in a pig's skin cannot object.

We found the Berkshires more sought after in England than any other kind of swine; they were not only taking them into Scotland and Ireland, but France, Germany, and other parts of Europe, and the British colonies in every direction, not even excepting Australia, some 8,000 miles distant from the father land.

They are freer from disease than any animal we know of, and are never cursed with that sickening scabbiness of the skin, that characterizes so many other breeds.

In breeding, those of medium sizes and fine points are most sought after in England. Ten to fifteen score (200 to 300 lbs) are the maximum weights desired in Berkshire, and we were often told there, that they considered these the best and most profitable sizes for them. From this opinion, many breeders in our country dissent entirely, and though we would generally recommend those of a medium size to be wintered over, still if a spring pig will fatten kindly as he is growing, and can be made to attain 250 to 300 lbs. by the following December, it saves wintering, and may be considered upon the whole the most profitable breed. It is contended that the largest and finest Berkshires will easily do this, and several breeders have now commenced a series of experiments with the produce of our late importation, for the purpose of testing whether it can be done, and we are promised a full report of the trials as soon as completed.

All colors exist in Berkshire, stragglers occasionally finding their way in there, but they are not recognized as their breed at all, the true sort being of a black, or deep rich plumb color, with a slight flicking of buff or white on them, the feet generally white, with a small white strip in the face, and frequently a white tuft at the end of the tail. White hogs exist in considerable numbers in the neighborhood of Windsor, of tolerable fair quality. They are called old King George's breed, and are said to be the descendants of some Leicester given the late George III. by the celebrated Bakewell, for the purpose of stocking his Majesty's farm near by. They are now much deteriorated in breeding, and totally unworthy, in our judgment, an importation.

Great care is requisite in purchasing Berkshire hogs, especially on the borders of the county, as the Neapolitan, Hampshire, Wiltshire, and various other crosses exist, that none but the best judges in breeding can detect, and many of the farmers are exceedingly careless in their selections and stock animals, and some are totally indifferent whether they are pure blood or not. As to their cost this is according to fancy in a measure. Those who had taken particular pains in their selections and breeding, for picked stock, asked high prices. All sorts of meats are at present scarce, and very high in England. Good pork was worth 12 to 14 cents per pound when we were there, and the poorest pig of any breed, two to three months old, would bring in market as a stock animal, \$4 to \$5 each. Two years ago, they were not worth half that. But the first cost is nothing in comparison with other expenses, which are almost innumerable; we will merely state one item. By the London packet ship Mediator, we shipped two grown animals and eighteen small ones, about three months old. Mr. Whyte's bill of feed alone for these was £34 1s. 6d., which at the then rate of exchange, amounted to over \$160. To be sure, we were liberal in laying in sixty days supplies for the stock, as we had no idea of paying a high price for animals, and then have them starved to death on the voyage. As near as we could estimate the cost of four months' pigs, including accidents and deaths, laid down in this city, it amounted to about \$50 per head, without reckoning anything of our time employed in the selections, *with* at the reader will see that there can be no very great profit in importing Berkshires, at the prices we sold them at. Indeed, we had no idea of making money on them from the beginning, our sole motive in the importation was, to secure superior fresh crosses—whether we succeeded or not in doing so, as the animals are now here, the public can judge for itself; farther than this, it does not become us to speak. Certain it is, however, that we took unwearied pains in the selections, and went down to Berkshire no less than four times to do so. We chose from all the largest and finest families that we could hear

of, and if the animal suited us, we never hesitated at the price named for it. Others may import at a less cost than we have, but if they have obtained larger and finer animals, we shall be happy to be advised of the fact. We hardly think that England can at present add further improvement to our stock of swine in this country, and if any more importations are wanted, we would recommend obtaining them from China, Siam, and the Asiatic Islands.

We trust we shall be pardoned so many words on a subject in which it is well known that we have had a pecuniary interest, for we assure our readers that we have been literally compelled to do so, in consequence of the almost innumerable questions and letters that have been addressed us upon it. We fully believe what we assert, and, as we have paid particular attention to this subject, we express ourselves frankly, strongly, and fully, and exactly as we think. To all those who do not agree with us in opinion, we cordially invite from them an expression of their sentiments, and more especially a statement of facts in favor of any other breeds of swine, and they may be assured that they shall have a full hearing in our columns. We go for the great general good and improvement of agriculture, without regard to the private interests of any one man or thing.

From the Albany Cultivator.

LETTERS FROM MR. PETERS—No. II.

LONDON, JANUARY 1, 1842.

Messrs. Gaylard & Tucker—As too much cannot be said upon these subjects, which are of the first importance to the farmer, I shall confine my remarks to what more particularly relates to the agricultural interest.

I have been to-day, for the second time this week, through the warehouses, examining butter, cheese, lard, beef and pork, from various parts of Europe, the United States, and from every place almost in the kingdom. Every facility was given me for a thorough examination of every kind, and nowhere in the world can be found a greater variety than here.

I saw tons of American cheese that is not worth the duty, owing to the bad condition it is in, from a want of proper knowledge as to the best method of putting up for a voyage. Out of the immense quantity I examined in these stores I am sorry to say very little will pay the shipper a profit. Unless one has seen the different kinds, and tasted them over and over again, been among the retailers, and seen the kinds they sell at best prices, he cannot form any idea of the great defects in our cheese. We have, however, one thing to console us. Those defects can be easily remedied with care, and we can send into this market cheese as good in every respect as the best here. Our cheese must be uniform in size, and of a different, and I think better proportion. As I remarked in my last, ours are too flat or thin, according to their weight. No cheese should be made of less thickness than 6 inches. Great care should be taken to press them well, and to cure thoroughly, so that the rind will be thick and tough. Cheshire cheese is yellow. It is colored by rubbing down on a stone some annatto, about an ounce to the cwt. of cheese, and mixing with the milk while warm. It is usually rubbed into the milk through a linen cloth. The temperature of the milk when set for the curd is from 90 to 100° Far. If too cold, the curd is soft and retains its whey. If too hot, it is hard and tough. No person should attempt to make cheese without a thermometer. It is of the first importance that the cheese in the dairy should be as uniform in size, taste, and appearance as possible. Some of our dairies are not surpassed by the best here; but there is in general a great lack of uniformity, and the taste and size is almost as various as the dairies. It is no merit to say that we possess every requisite to equal the whole world in the perfection of our butter and cheese. We must do it; and what more, we will do it. The time is not distant, thank Heaven, when our sons and daughters will think it quite as important to be able to make good cheese or good butter, as to play well upon the piano. And the conversation of the parlor will not only be about the latest fashion, but also the best method and latest improvements in butter and cheese making. The time has gone by for the American woman to be the frivolous, useless toy that an erroneous system of education has heretofore made her. Her destiny is a high one, for upon her, in a great degree, depends the future prosperity of our country, and the perpetuity of the republic. But excuse this short digression, if so it can be deemed.

Butter may at some time become an article of export; but it must be the very best. You meet in this market every shade