

took a long time to recover. A handsome mare broke from her box, and was so cut and knocked about by the rolling of the vessel, that she was obliged to be thrown overboard. It is found that cows and heifers usually travel better in calf, and if warmly housed a few days before going on board do better on the voyage. With judicious and careful feeding they keep up their condition well, and when unslipped, often by their antics appear to show their joy at landing. Few know the sufferings of sea life, and the risk and anxiety occasioned by the transport of valuable stock.—*From Mr. Thornton's Short-horn Circular.*

ASPARAGUS AND MUSHROOMS.

Why is it that these two delicious articles for the table are either so dear or so rare? is a question often asked. I fear the cultivation of neither is understood. Lately coming into the possession of a large farm in Montgomery county, almost within stone's throw of Philadelphia, I found on it an acre, more or less, of Asparagus, but it was, according to my preconceived and book knowledge, good for little and probably nothing. It was overgrown with the worst kind and most persistent of grasses, including the couch—the farm having been rented to a careless fellow—and I expected nothing less than to plough up the whole, and try to get rid of the nuisance. In this frame of mind, came on the Asparagus season of 1870, when, beholding! I had the most delicious crop—so declared by all who partook of it, that they had ever tasted; abundant and most succulent and flavorful. I gave it away by bushels daily, and had an over-supply besides. Now how is this? We learn from books that it must be planted so and so; stones must be placed to keep the roots from roaming, no grass or weeds, plenty of manure, and hogsheds of salt. The two latter are no doubt very useful, as I proved on a small corner, where the product was larger, but no more toothsome, as I thought on one year's trial.

Soon after the cutting season, it became necessary to make a deep road through the bed. We cut down five feet in some parts, and everywhere the Asparagus roots were to be seen, often four feet deep and more. Here was the secret: the covering of grass on the top seemed to have no influence whatever, the roots strayed and rejoiced in their liberty, and derived nourishment from great depths. I was willing to believe a discovery had been made. Now how does this tally with Mr. Editor's theory, that surface stirring is so all important?

MUSHROOMS. I find, like my own case, very few are able to get Mushrooms from their own greenhouses, or to buy them, except where nature provides for a few short day's supply. Tell us why? Every gardener you engage says he knows the secret—that they can be grown any-

where and everywhere, in cellars and outhouses, and under the slats of the walks of the greenhouse; and in all these situations have I seen them; but the sight was the exception, and I have come to the conclusion that gardeners either don't like to gratify their employers, or don't like the trouble. To say I have spent many dollars for spawn—very many—would be to say the truth; but I never had more than a tureen full of the fruits all told. A lady near Baltimore some years ago did find a gardener who understood the culture, and undertook to pay the cost of a fine greenhouse and large garden by selling mushrooms. She did so, and showed me her accounts, with a profit on the right side. Now we have in our great cities fruit stores selling, in winter, readily, long cucumbers at 75 cents each,—and by the way I priced Vicar o' Winkfield pears there in January, and the modest price was 75 cents a piece,—they were large and fine. Now let somebody who don't mind a little trouble, engage in raising Mushrooms, which it is easy enough to do. I will take at once, product to the value of two dollars a week, and be thankful—*Gardener's Monthly.*

DEVONSHIRE BUTTER.

The day has long gone by when any agricultural process could be stereotyped even in imagination. New circumstances arise, and new wants pave the way for new appliances. In the cheese manufacture what changes have occurred within a few years in this country and America: instead of the tenant of every little holding making a host of small cheeses from dribbles of milk, the cheese manufactory has sprung up, and the milk is carried to that centre from a radius of several miles, which to the farmer is merely a matter of cartage, the distance being of no great moment to him; yet if we take the trouble to reckon the weight of the milk of a dairy of 100 cows, it will be a large item, even at the very moderate figure of only 4 gall. a day for each cow. This, at 10 lb. to the gallon, will give nearly 2 tons of liquid to be carted daily, and it will be frequently over 3 tons with cows newly calved, and no stint of grass. But it is the weight of milk, as regards the making of butter, to which attention has now to be directed; for it will be seen that where it is the custom to churn all the milk to make butter, the churning of 2 or 3 tons of milk daily is no small matter, and we find a horse employed to do the churning at the large farms. Where the farmer professes to make cheese only, the whey is boiled and skimmed, and the "flectings" churned to get all the fat out of the milk that can be got; and this whey butter, when first made, is very good, but it does not keep sweet for any length of time.

The wise man said truly that the churning of milk brought forth butter, but in Cheshire, at least, this is true of whey. The churning process has in all ages been a heavy item, and has been performed in so many ways that a large volume might be written on the art of churning. The Eastern churn which we read of was worthy of the time and of the people, and consisted of two leathern bottles (skins), filled half full of milk, and placed on the back of a camel, one on each side, and as the camel lifted his right fore leg and his right hind leg at the same time he would raise the right bottle of milk, and when he moved the left fore and hind legs, he would raise the left bottle, and produce that rocking motion from side to side that would be quite a pattern for a churnmaker. However painful it might be to the rider, the driving of the camel round and round churned the butter. The manufacture of churns has lately assumed large dimensions, as any visitors at the gatherings of the Royal Agricultural Society may see. Who is there in a small farmer's house—husband and wife, son and daughter—who has not suffered the torture of being obliged to churn cold cream in cold weather, till the temper of the whole household as well as their skins were warmed? To such weary wights we promise emancipation from the slavery of churning, for we have trustworthy information now before us to show that excellent butter can now be extracted from milk without the aid of any churn now in use, from the jolting of the camel to the latest patent timed to churn new milk in 10 minutes.

One of our correspondents has transplanted the Devonshire process of making better from scalded cream into farms scattered over the country, and has made good Devonshire cream in Scotland, in Lancashire, and in Wales, although it has always been said that the process was peculiar, and could only be done in part of Devon and in part of one of the adjoining counties. Clotted cream is merely rubbed for a few minutes in a smooth wooden tub by the hand, when the butter is ready for washing; and the amount of buttermilk is so small, that to every pound of butter there would not be more than half a pint of buttermilk. It will thus be seen that the great weight of this department will be removed from the farmer's shoulders, for if it takes 2 gallons of milk churned to yield 1 lb. of butter, the weight of the milk will be 20 lbs., whereas 1 1-2 lb. of clotted cream will yield the same weight (1 lb.) of butter. Where all the milk is made to pass through the churn, there will always be an ocean of buttermilk to be disposed of. This is by no means a desirable article to have on hand; but by the system of making butter from clotted cream there is no buttermilk, but in its place plenty of sweet