

by crossing cattle bred in the low rich pastures with those of the exposed hills on the western or northern coast: these being smaller, finer boned, of a more hardy constitution, and feeding on a short rich bite, impart strength of constitution and hardihood to the larger and more delicate animals of the sheltered low grounds.

"It is believed that cattle are generally more healthy and free from epidemics here than in most countries. This may be attributable in some measure to the saline particles which, being so frequently in suspension over the island, are afterwards deposited on the herbage, and tend to its salubrity. After heavy gales, it is frequently found that the grass all across the island has a strong saline flavour. So partial are cattle to this flavour, that they will greedily devour grass which has been watered with sea-water which they previously rejected. Two pipes per acre, spread from an ordinary watering-cart, or from a pipe which may be made to pour into a long deal box perforated with holes, will be found of great utility where sea-water or salt can be obtained at small cost.

"The Jersey farmer treats his cow with gentleness and care; it might be more correct to say that his wife does so. On good farms she is usually housed at night after the end of October to the end of February, if heavy rain, hail, or snow prevail. It is deemed to be healthful to give a cow a short run daily through the winter, excepting in stormy weather. At this season, which is usually several degrees warmer than in the mildest part of Devonshire, she is fed with a certain portion of straw, from 10 lbs. to 20 lbs. of hay, with about 10 lbs. to 20 lbs. of parsnips, white carrots, turnips, or mangel-wurzel. The small portion of grass which she may pick up in the winter, with the above quantity of food, enable her to produce a rich and well-coloured sample of butter till within six weeks of parturition. At this period, which is usually regulated to take place about the month of March or April, just when the cow, being in full milk, may soon be placed on the fresh spring pasture in April or May, she is an object of extreme care. On calving she is given a warm potation of cider, with a little powdered ginger. Quayle hints that pet cows are further indulged with a toast in their caudle. The calf is taken from the cow at once, and fed by hand. It may be well to advise that, on the first occasion of calving, the calf should be allowed to draw the cow fully; for no milking by hand will so completely empty the udder, nor cause the milk-veins to swell to their full development, as will the suction of the calf.

"Some of the early meadows produce rich grass in March; but the general flush of grass, which comes on generally late in April, is the period when the Jersey farmer looks forwards with anxiety.

"The cow is then tethered to the ground by means of a halter five or six feet long, this is appended by a ring and swivel to a chain, which encircles her horns, closed by a ring and bar; the other end of the halter is fastened to a chain 6 or 8 feet long, which is connected by a wooden mallet. The cow having this circular range of 12 feet or more, is compelled to eat it clean. She is usually moved thrice a day, and milked morning and evening; on many farms at mid-day also.

"Under this system, the writer has owned four cows that produced eight-and-forty pounds Jersey, or above 51 lbs. imperial weight, of rich yellow butter per week, in the month of May and part of June.

"In very hot weather, in July or August, it is advisable to shelter the cow from the heat and flies; otherwise these tease cows to such a degree, by forcing them to run about incessantly, that they have no time for repose or for chewing the cud; they, in consequence, afford much less milk or cream.

"It was anciently thought that cream from the Jersey cow was too rich for making cheese. M. Le Feuvre of La Hague, who has a fine breed of cows, tried the experiment two years since, and succeeded to admiration. It was made from the pure milk, cream and all, as it comes from the cow. It was found that the quantity of milk that would have produced a pound of butter afforded 1½ lb. of cheese.

"From the quantity of milk which produced a cheese of 20 lb. weight, the drainings of the curds and whey, on being churned, yielded 4 lbs. of butter. This butter was of an inferior quality when eaten with bread, but was superior to any other for the making of pastry; it was peculiarly hard, and of excellent texture for such use in hot weather. The writer has tasted cheeses from Mr. Le Feuvre's farm quite equal in quality to the richest double-Gloster.

"On one or two farms besides General Tounzel's, butter is made from clouted cream in the Devonshire mode; but as this is not peculiar to Jersey, it is not noticed further than that 10 lbs. of butter are usually made in five minutes by this process. The usual way of procuring the cream is by placing the milk in pans about 6 inches deep—the glazed shallow earthenware having taken the place of the unglazed deep vessels.

"It is admitted that the richest milk and cream are produced by cows whose ears have a yellow or orange colour within. Some of the best cows give 26 quarts of milk in twenty-four hours, and 14 lbs. of butter from such milk in one week. Such are rare. Good cows afford 20 quarts of milk daily, and 10 lbs. of butter weekly, in the spring and summer months. Butter is made every second or third day.

"Jersey butter, made with the cows are