

it in cocks with the pitch fork as fast as cut, believing it an injury to rake and compress it; others adopt other modes. * * * * *

Remember that the man succeeds best who has a settled policy—has fixed upon his course—sees it clearly. It is getting to be more and more the practice, as the correspondence published in this work shows, to let the grass wilt and cure it in the cock.

Butter Making.

In these Provinces where large quantities of butter is annually made; and where we sometimes hear it said, that all that's made is not good,—and where the best made butter might have been improved;—the following intelligible article will be read with interest.

The writer recommends a 'Pendulum Churn,' as better calculated to secure the end, than the common churns, and says:—

"As we all know, butter exists in the form of minute balls or globules, each being enclosed in a sac or membrane-like covering. It is not the material of which butter is made that is contained in these little sacs, but butter itself, in a perfect state. While invested with their coverings, these globules float about in the milk, or rise to the top as cream, but cannot be made to adhere together. Before this can take place, the coverings must be removed. The effect of 'churning' is to remove them, thus liberating the butter, and then to bring them together into a mass. These facts are known to all intelligent dairymen.—But now comes the error, namely, the supposition that it is of no consequence how the coverings of the butter globules are removed and the contained butter liberated; that it is of no moment whether the butter globules are crushed or ground between hard surfaces, or burst by concussion from

being dashed violently against hard substances, or by whirling bars, slats or rods rapidly though the milk or cream; or whether they are released from their investments in some more gentle manner. Now this is all a mistake. It is of the most essential importance, if we would have good butter, how the globule is divested of its covering; and we will state why.

"Butter being in the most perfect condition possible while it is in its globular state, and covered with its natural investment, any change of that condition excepting the mere removal of this investment, whether from the temperature being raised too high, from the globules being crushed, mashed or broken down, or their natural conformation being in any other manner destroyed or to any extent altered, necessarily injures the quality of the butter. (This fact, hitherto entirely overlooked, is the discovery hereinbefore alluded to.) It is for this reason that too much butter is injured by being 'worked,' which is only a process of pressing the globules upon each other, and thereby crushing them out of their original shape and state into a compact mass, like lard. It is for this reason, also, that the modern contrivances for grinding milk and cream between metallic rollers or revolving disks, and all the quick-moving rotary churns, while they may 'bring the butter' quickly, injure its quality, making good grease rather than good butter. The best butter is said to have a 'grain.' What does this mean? Simply that the original globular formation of the butter has not been broken down, and just to the extent that it is broken down is the quality injured; the 'grain' disappearing, and the mass becoming 'greasy' and lard-like. The butter globule must not, then, be divested of its covering by any process which shall break down its original structure, if we would have good butter.

"What, then, is the true method of