AGRICULTURAL.

KEEPING BUTTER IN SUMMER.

REEPING BUTTER IN SUMMER.

In making a few notes upon that subject we shall try to keep in mind, not improver refrigerators of the town and the city, but the conveniences of the country, and givour observations on the causes of poor but tex, so far as produced by storage.

A majority of summer butter is poor be cause every condition of good butter-making is violated from the time the prospective cow is dropped till the last act of packing and storing the butter; and such butter, with the best storage in the world would be inferier. But assuming that the butter is good, the question of summer storage is the one before us. A writer in the Country Gentleman makes a strong point on the salting of the butter and the vessel used in packing. The lady says:—

Wood or stone makes the best vessels for packing butter, but opinions differ as to which exceeds the other. White oak firkins soaked for two days in sour milk, then washed out and soaked one daykin strong brine, and then rubbed thoroughly with salt, are the best, according to my mind. If E. R. will pack the butter is such vessels after he has worked out every drop of buttermilk, and salted by the following receipt, I can assure him that he can keep his butter from June to June as sweet as when first made:—

To every pound of butter add two heaping tablespoonfuls of the finest dairy salt, the same amount of granulated white sugar, and a quarter of a teaspoonful of saltpetre, pulverized very finely. These ingredients can be mixed together, in this proportion, in large, widemouthed bottles, and kept for use. After the churn has done its work, add the mixture and turn the crank in reversed order for four or five minutes. The butter is thus salted without touching the fingers to it, and the house-wife needs only to lift it out with a butter paddle and pack it tightly in a firkin, or else form it into tastefully stamped cakes all ready for the passervation of butter as the ouring of hams; and every one knows that sugar-cured hams are the finest in the market. The saltpe

weetness for winter use?
Whether butter can be thus preserved so as to be good, sweet, old butter, without rancidity or bad flavour, is a question which we believe can be answered

1. As to the place of storage :-The first requirement is that it must be a cool place. A cellar or other apart-

The first requirement is that it must be a cool place. A cellar or other apartment, the temperature of which rises above 60 degrees Fahrenheit, we do not believe will keep butter well under any conditions. Most cellars show a temperature of 65 to 70 degrees. A deep cellar protected from the hot rays of the sun, and remaining uniformly below the temperature of 60 degrees, sweet and properly ventilated, is without doubt one of the very best places of storage for butter.

2. The package:—

Butter, to remain sweet, no matter what the temperature, must be preserved from contact with air. In mid-winter, even, butter exposed to the air will become bad; in summer this will occur in much less time. The perfect butter package, therefore, will be air and water-tight. The butter must be immersed (surrounded) by very strong, pure brine—or possibly, as some recommend, by strong brine with a little saltpetre and refined sugar added. It matters little what the shape, size, or material of the package is provided this object is attained. As it was intimated at the beginning of this paper, butter can only remain sweet, and must be expected. only remain sweet, and must be expected to lose a certain aroma and freshnets of new butter. No long kept butter can be expected to remain in the class of fancy butter. A fancy or expensive package, therefore, is hardly in place in handling butter of this grade unless it is really better than a cheaper one, and is so accepted by the trade. Now we known of no style of package so acceptable to the trade in butter, all things considered, for accomplishing the end desired, than the old style oak firkin. Properly prepared by scaking in hot brine, afterwards in cold, and handled in the approved methods, we consider it quite are reliable as any other, and decidedly cheaper than any other we know of. We express this opinion withour present knowledge of the trials made in this direction.

direction.

3. As to the contents:

The first thing to be said under this head is that butter to keep must be good butter—butter well handled from the milking to the packing—and nothing but butter. It is well understood that rancidity comes from that in the butter which is not butter—from the buteric acid which develops chemically, and the development of which is greatly hastened by bad handling; by the presence of caseine, buttermilk, water or other foreign substance not butter.

The shallow, poorly drained and ventilated cellar is the common place of storage on the prairie; and if this certainly is not enough there is added a taint of cabbage and onions. Driven to desperation, some resort to hanging the butter in a well, a few have good springs. The important item to the farmer for butter purposes is a deep cellar, not less than twelve feet, sides of stone and bottom well concreted. Windows should be arranged to give good ventilation, open at night and closed during the day. Such a cellar will valy but little in temperature. Next to the cool, dry cellar in a spring house, and some prefer this to the cellar, a spring house can be cheaply constructed near the well, and with a wind-pump would be easily operated. Where there is considerable descent from the wall the spring house may be walled with stone and covered with dirt, making it bank house, with tile pipes for ventilation. All things considered, the deep, dry cellar, well ventilated, is the best for butter.

WHAT NOT TO KILL.

The French Minister of Finance has done good deed in causing a placard to be costed which it would it would be wise for

boys, and others what creatures not to kill, as follows:

Hedge-hog—Lives mostly on mice, small rodents, slugs, and grubs—animals hurtful to agriculture. Don't kill the hedge-hog. Toad—Farm assistant; he destroys twenty to thirty insects per hour. Don't kill the toad.

Mole—Is continually destroying grubs, larve, palmer worms, and insects injurious to agriculture. No trace of vegetation is ever found in the stomach. Don't kill the mole.

mole.

Birds—Each department loses several millions annually through insects. Birds are the only enemies to contend against them vigorously. They are the great caterpillar killers and agricultural assistants. Children, don't disturb their nests.

Lady-bird—Never destroy, for they are the best friends of farmers and horticulturists, and their presence upon aphis-ridden plants is beneficial.

EXPERIENCE IN TOP-DRESSING.

I am a thorough believer in the theory that all manure should be put either upon or close to the surface. I have made many careful experiments in the use of manure, and every one confirms me in this belief. And yet I often use manure for other than fertilizing purposes, and then put it under the ground. I till a heavy soil, very tenacious of moisture, and I manure my corn and potatoes in the hill, for fear of protracted spring rains; and though I know I do not get so much benefit from the manure as I should by spreading it on the surface when the season is