

well worked into the butter with the hand; but the quantity of curing materials will depend on the time and labour given by the dairy-woman, in working and beating the butter (after the salt and sugar are applied), which should continue until all the pickle is driven out. The butter should be finished the day it is churned, and then be pressed as closely as possible into the cask. The cask should be well seasoned for some days previous, with strong pickle, frequently changed, or hot pickle; and must be strong and air-tight; the size is of no consequence if filled and sent off in one week. If not filled at one churning, the butter is to be covered with pickle until the next; but no cask to contain more than one week's butter. If butter should at any time, appear pale in colour, after churning has commenced, a little grated carrot-juice may be put into the milk, and will not injure either the milk or butter. All butter should be at the place of shipping one day prior to the steamer leaving, so as to run no risk of going forward to the agents."

To the Editor of the Mark-Lane Express.

Sir,—Perhaps it may not be uninteresting for the readers of your journal, in which there is so much information of all descriptions in agriculture, to give a few particulars of the prices which some of the ewes of the Dishley or Blakewell's breed fetched belonging to Mr. Paget, when sold by public auction, on the 16th Nov., 1793.

Lot.	Ewes.	Gs. each.	Amount.	Bought by
2	5	20	100	Mr. Stabbings.
3	5	22	110	Mr. S. Stone.
4	5	20	100	Mr. Tomalin.
5	5	30	150	Mr. Breedon.
6	5	62	310	Mr. Buckley.
7	5	29	145	Mr. Bennet.
9	5	22	110	Mr. Boyer.
10	5	25	125	Mr. Bennett.
42	5	16	80	Mr. Powrise.
14	5	20	100	Mr. Freyer.
15	5	20	100	Mr. Deverell.
16	5	18	90	Mr. Wingfield.
17	5	30	150	Mr. S. Stone.
18	5	20	100	Mr. Martin.
20	5	20	100	Lord Egremont.
23	5	16	80	Lord Egremont.
37	5	45	225	Mr. Pilkington.
38	5	52	260	Mr. Pilkington.
39	5	16	80	Lord Harborough
40	5	17	85	Mr. Meland.

Independently of the lots I have just quoted, 30 ewes were purchased by private contract at 20 guineas each, by Mr. Simpson, before the sale.

It appears, at the time of this sale, fat made as much as lean. Now in London one pound of lean meat is worth more than two pounds of fat when pared off as tallow. It was the grand maxim of the Leicester breeders then, that the bones of an animal intended for food could not be too small, and the fat was considered by the pure Leicester breeders then to be the most valuable part of the carcase, therefore they considered it would not be too abundant for they wanted to cover their animals externally with masses of fat. Therefore the entirely new Leicester breed of sheep, from their excessive propensity to fatten, produce too small quantity of eatable meat, and a deal of it of a very inferior flavour and quality compared with the Downs. This great mass of fat the Leicester sheep are covered with is now sold at an inferior price to make candles instead of food for man; for their carcase produce little else but fat. The aristocracy have found out the very great waste must ever attend in the consumption of over-fattened cattle, as in noblemen's and gentlemen's houses, the fat that does not go into the dripping pan goes to the dust-heap or into the swill-tub, to be consumed by swine. What a contrast between the porpoise-fat-Leicesters and Mr. Daniel Maydwell's (of Leatherhead) extraordinary thick-in-the-lean and fine-flavoured Downs, slaughtered and exhibited at the

Christmas Show by Mr. Banister of 'Threadneedle-street, purveyor to her Majesty! At the Christmas Show twelvemonths last Christmas, Mr. B. had 30 hung up in his shop, second to none, of any sort or kind: they were bred and fed by Mr. Maydwell. Last Christmas he had 28 exhibited, bred and fed by the same person: all persons who saw them said they could not be excelled.

By inserting the above, you will oblige

A NORTHAMPTONSHIRE GRAZIER.
Barby, near Rugby, Warwickshire.

LIME AND SALT.

We think the following quotation contains answers to the queries of a correspondent, "A Subscriber":—Mr. Bennett tells me, in an obliging communication, dated December, 1838:—"My wheat crop of this season has quite convinced me of the value of the mixture of salt and lime. I had it used on twenty-eight acres of wheat, in two situations; eighteen acres of high and dry land, and ten acres of low but well-drained land, both clover ley; twenty bushels of salt, and forty bushels of lime, per acre, were sown a week before the seed, by shovels from the tail of a low cart. It was mixed dry, and continued so in a heap for nearly three months, and was turned over four or five times. The land, though in good condition, had no other manure, except one course of sheep-fold. The wheat was the strongest and largest in the straw of any I have ever seen. My turnips with salt and lime are quite as good as those with yard dung: I top-dressed a field of wheat, about fifteen acres, in the spring, the ridges being two perches wide; commencing, first ridge, 20 bushels of coal; second ridge, salt and lime; third ridge, 20 bushels of soot; and continued this throughout the field. The result was, that the salt and lime produced the largest grain by 1.30th, the heaviest grain taking similar quantities by 1.25th, and the brightest colour. The coal ashes were the second best, the soot the third, though not much difference between the two latter."—*Cuthbert Johnson's Fertilizer*, p. 449.

FOR PREVENTING THE RAVAGES OF THE TURNIP FLY.

Mr. Hillyard, in the 4th edition of his "Practical Farming and Grazing," states, "that after numberless trials to prevent the ravages of the turnip-fly the only way which I found at all successful is, to collect all the weeds I can on the farm, and lay them in heaps all round the field sown with turnips; on the plants coming up, and showing the least appearance of being attacked by the fly, the heaps to windward are set on fire, brimstone is put in the fire, and thus the strong sulphurous smoke, which is offensive to the insect is wafted over the crop. If this is continued till the turnips get into rough leaf, they will be safe; but if before this the process is stopped for 5 or 6 hours together, in a fly-working day, the crop will most likely be lost; therefore, I have not scrupled on a Sunday to have the fires lighted before the morning, and also before the afternoon service. By annually adhering to this practice I did not fail for fifteen years, having a good crop of Swedes, without ever having, during that time, the necessity of a second sowing. When, some years ago, I mentioned my smoking fly-preventive scheme, after dinner, at our Society's annual Meeting, I got a little smoked myself; but having had in 1835 a full crop of Swedes, which was a very rare sight, I had the satisfaction in 1836 to see my plan adopted on the farm of the noble patron of our Society, and many other farms in the country."

NOTICE TO FARMERS REGARDING FODDER.

Mr. Stephens of Sheephouse, near Hay, the celebrated cattle breeder, lost his valuable bull "Prince" a few days since. His death is attributed to eating vetches. Mr S. bought the above bull at a sale of Mr. Morris' at Stockton near Leominster, for £65. He was allowed to be a very fine animal, and his fellow difficult to be found.