

ence, and the profits of good husbandry in every county and town in the Empire State. Such an institution would be a common centre for collecting from all parts of the civilized world, the most valuable information, and scattering it again, when tested and found truly useful, over the whole land.—*Correspondence N. E. Farmer.*

#### THE DAIRY—NEW ENGLAND BUTTER MAKING.

We extract from the report and statements presented by the Committee of the Essex Agricultural Society, on the Dairy, such portions as will be most interesting to our readers.—*Salem Gazette.*

"The Committee on the dairy, in presenting their report, would remark that the first requisite in making good butter, is to have good cows; and to be sure in this respect, every farmer should test the value of each cow by milking and preserving her milk separately, and noting carefully the quantity required to make a pound of butter. By a little attention in this way, it may be readily ascertained whether a cow is worth keeping for dairy purposes. Cases have occurred where a cow has been kept for years with several others, and their milk put together: on using it separately it was found that butter could not be made from it. Thus for the want of attention in this respect, much loss may be sustained. There are undoubtedly many cows kept which add little or nothing to the value of the dairy.

The kind and quantity of salt used, is of much consequence. The Liverpool bag salt should be rejected: it contains impurities, and will not preserve butter. Rock salt, thoroughly pulverized, and three-fourths of an ounce used to a pound of butter, will preserve it well."

#### *Process of making Butter by those who gained the Society's Premiums.*

By GEO. W. DODGE.—The milk is strained into tin pans, where it stands from thirty-six to forty-eight hours, when it is skimmed and the cream put into tin pails, standing on the bottom of a cool cellar. A little salt is added to the cream, which is frequently stirred. We churn twice a week, when the butter comes, the buttermilk is thoroughly worked out, and the butter salted with an ounce to the pound. After twenty-four hours it is again worked and weighed.

By PAUL PITTSBURY.—The milk is strained into tin pans and stands thirty-six hours. The cream is then taken off and put into a tin firkin, and kept until it is ready to be churned, which is twice a week. The butter is well rinsed in cold water, and then salted with an ounce of salt to a pound of butter. In about twenty-four hours it is worked again, and packed down, and kept on the bottom of the cellar, covered with fine salt.

By ALLEN W. DODGE.—Strain the milk in pans, place them in a cool cellar for the cream to rise; when sufficiently risen, which will be according to the weather, separate the cream from the milk, and the day previous to churning, lower the cream in tin pails or cans, into a well, in order to become cool. By this means the butter will come of a hard consistency, and no difficulty experienced in working it thoroughly.

MODE OF CHURNING.—Rinse the churn with cold water over night. The time occupied in churning when the cream is cold, is greater than if it were not subjected to the process of cooling, but the quality and condition of the butter amply repay for the time and labor expended upon it. Churn once a week.

The method of freeing the butter from the milk, is by thoroughly working the butter with the hands. Rinsing it with cold water in the churn, we have seldom practiced, from the conviction that butter is injured by this process. The day after being worked over, it is put into lumps of one pound each, for market.

For salting, use the ground rock salt, and salt to suit the taste. Add no salt-petre, sugar, or other substances.

By NATH'L FELTON.—The milk is strained into tin pans; it stands thirty-six to forty-eight hours into a cool cellar, when the cream is taken off, put into tin pails, and stirred every day.

Churn once a week. During the warmest weather, the cream is placed in the well about 12 hours before churning. After it is churned, the buttermilk is thoroughly worked out, and the butter salted with three quarters of an ounce to the pound. After standing about an hour, it is again worked and weighed, each pound separately.

By BENJ. BOXTON.—The milk is strained into tin pans. It stands 48 hours in a cool cellar, when the cream is taken off, put into a pot, and stirred once a day.

Churn once a week. After the butter is churned the buttermilk is turned from it, and water is added twice, and churned, to separate the buttermilk from it. One ounce of salt is used to a pound of butter, which is worked twice after."

EXPERIMENTS ON MR. PELL'S FARM.—During the summer Mr. Pell's cows are kept in the barn-yard and soiled. They are fed three times per day, at stated hours, and in addition to their ordinary food, receive at 12 o'clock each day eight quarts of wheat bran, with water. The general feeding is dry hay, green grass, green corn stalks, occasionally a few potatoes, and salt whenever the cows feel a disposition for it. Water they have free access to it all times of the day and night, and should never be without it. An experiment was tried of giving the cows water only three times each day, immediately after eating their food, and they seemed satisfied. They were then constantly supplied, and drank freely nine times on one day, taking apparently as much at each draft as when allowed water only three times; so that, in reality, when permitted to drink only three times a day, they must have suffered much from thirst in the interims.

When the weather is very hot or rainy, the cows have sheds made partially under ground, into which they can retire and ruminate undisturbed. With this treatment they constantly take on fat, and secrete twice the quantity of milk that they would if allowed to run at large. During the past summer the cows gave an average of 16 quarts of milk daily, and in the fall were fit for the butcher. In winter they are kept in stalls in a warm barn, littered freely, as occasion requires, and daily curried and rubbed. When the weather is fine, they are turned into the barn-yard for exercise in the middle of the day. Twice a day they are fed with cut oat and wheat straw, with a small quantity of bran sprinkled over it, for the sake of which they eat their allowance entirely up, and once a day cut hay; they are salted four times a week, and have roots, such as beets carrots, potatoes or turnips, once a week. By cutting the straw and hay, cattle are enabled to eat their meals in twenty five minutes; whereas if uncut, they are engaged in masticating their food half the night, the labor and fatigue of which, deprives them of the necessary time required for their rest.