

*Cooking.*—The process of cooking, when the process is nearly concluded, must be carefully watched. When the cream assumes a brownish tinge on the surface, and there appears on it a ring the same size as the bottom of the pail, the operation is complete.

*Concluding temperature.*—We have generally found the temperature of the milk at the end of perfect work, to be about 165° F. Care must be taken not to let the milk boil, for if it does, the cream and milk will all get mixed together and the labor will be lost.

*Finishing.*—When the cooking is finished, cool the contents of the pail in any way you please, only, not too suddenly, and avoid shaking it. In, say 12 hours, the thick, comparatively dry, cream can be taken off the milk with an ordinary skimmer, placed in any handy vessel, and the churning done with a wooden spoon or any other handy tool. The butter generally comes in from one to two minutes even in winter. *With us it has never taken longer than 2½ minutes.*

*The butter comes in grains.*—We always wash it, after straining-off the butter-milk, under a stream of cold water, and it is then that the real reason why Devonshire butter keeps so well is shown; for the particles of the coagulated albumen may be seen to float over the side of the vessel in which the washing is being carried on, and, thus, one of the great enemies of the preservation of butter is got rid of.

As long as we farmed, we always made our butter in this fashion, which we learned at our dear old friend's, Sir Trayton Drake, Bart., of Nutwell Court, Devonshire.] It pays in every way: the flavour of the butter is exquisite; the skimmed milk is, necessarily, perfectly sweet, and therefore, with the addition of a trifle of crushed flaxseed, excellent food for calves; the labour and uncertainty of churning are done away with; and last, the great point at which all dairymen aim is secured: the butter keeps.

We had hardly written the last line before *Hoard's Dairyman*, for March 30th, arrived. In it, we found the following article, which shows

that either the Editor of this paper, or Mr. W. C. Rockwood, knows but little of the subject on which he writes.

Anyone who likes cream—and who does not—should taste Devonshire cream. Where the name originated I do not know, probably in Devonshire, England, along with the famous breed of cattle which owes to that locality its being—but it is good, the cream—yes, and the breed is a good one also.

To prepare this cream set the new milk in pans in a cool place for twelve to twenty-four hours. It must not sour. Then place upon the stove or over a kettle of hot water for twelve hours longer. The cream may now be removed and is ready for use. It will be found thick and leathery, yet will melt in the mouth and has a peculiar indescribably rich and nutty flavor distinct from any cream not so treated. It is good on anything one would ever eat with cream and is not bad to take all by itself. The only trouble is that when you once find out how good it is the weekly output of butter is pretty sure to shrink alarmingly."

W. C. ROCKWOOD.

Michigan.

By the bye, we may as well mention that the Cornish folk rather object to the term "Devonshire" being applied to what is sometimes called "Clotted" cream, as they say that they, the dairymen of Cornwall, have used the same process quite as long as the Devonians. Just so, do the Guernsey folk say that the Jersey folk cannot grow the Chaumontel pear! Well; jealousy is a pretty constant failing among neighbours. All we can say is, that we have eaten both Jersey and Guernsey Chaumontel pears; and both Devon and Cornwall clotted cream; as well as the butter made from both; and should be very glad to taste either pears or butter again.

*Alfalfa; i. e. Lucerne.*—One of the subjoined articles from *Hoard*, must be wrong: Which of the two? We have always, as our readers know, earnestly advocated the growing of lucerne as a fodder-crop, not as a hay-crop on account of the extreme difficulty of keeping the leaf on: a trifling shower when the hay is half-made, will utterly ruin it. Vetch-or tare-hay is bad enough, but lucerne hay is still more difficult to make. If it must be made, cut it before one bloom has expanded, turn it once *very gently*, get it into cock,