

to heat in the mow or stack, and from having every leaf and head saved, will be found to be very nutritious and much relished by all animals. In fact we believe that clover hay properly cured, will make more flesh, milk, or butter, than any other hay, pound for pound. The prejudice against clover, has arisen from the bad manner of curing it. Knocked about as it frequently is, wet and dried by turns, it loses its leaves and heads, and becomes little else than a mass of tasteless stems, which no animal will eat.

**BUTTER.**—*New method of obtaining cream from milk, by G. Carter, of Nottingham Lodge, near Eltham, Kent.*—The process of divesting the milk of its component portion of cream, to an extent hitherto unattainable, has been effected by Mr. Carter, and is thus detailed by that gentleman in a paper presented to the Society of Arts.

A peculiar process of extracting cream from milk, by which a superior richness is produced in the cream, has long been known and practiced in Devonshire; this produce of the dairies of that country being well known to every one by the name of "clotted" or "clouted" cream. As there is no peculiarity in the milk from which this fluid is extracted, it has frequently been a matter of surprise that the process has not been adopted in other parts of the kingdom. A four sided vessel has been formed of zinc plates, twelve inches long, eight inches wide, and six inches deep, with a false bottom at one half the depth. The only communication with the lower apartment, is by the lip, through which it may be filled or emptied. Having first placed at the bottom of the apartment a plate of perforated zinc, the area of which is equal to that of the false bottom, a gallon or given quantity, of milk is poured (immediately when drawn from the cow) into it, and must remain there at least for twelve hours. An equal quantity of boiling water must then be poured into the lower apartment through the lip. It is then permitted to stand 12 hours more, (i. e. twenty four hours altogether,) when the cream will be found perfect, and of such consistence that the whole may be lifted off by the finger and thumb. It is, however, more effectually removed by gently raising the plate of perforated zinc from the bottom, by the ringed handles, without remixing any part of it with the milk below. With this apparatus, I have instituted a series of experiments, and, as a means of twelve successful ones, I obtained the following results:

Four gallons of milk, treated as above, produced in 24 hours,  $4\frac{1}{2}$  pints of clotted cream; which, after churning only fifteen minutes, gave 40 ounces of butter. The increase in the cream, therefore, is  $12\frac{1}{2}$  per cent., and of butter, upwards of 11 per cent.

The experimental farmer will instantly perceive the advantages accruing from its adoption, and probably his attention to the subject may produce greater results.

**CURING BUTTER.**—A writer, signing himself "Old Dutchess," says butter should be cured without the aid of water. "The practice I recommend," says he, "from long experience, is as follows:—When the butter comes from the churn, put it in a clean wooden bowl, and with a wooden butter ladle proceed to work it, by breaking it down at the sides and turning off the whey which is separated in the process; at the same time strew on the salt by degrees, so that it becomes intimately incorporated. Continue working it thus until the buttermilk is apparently all worked out. Put it then by in a cold cellar till next morning, by which

time the salt is dissolved, when the ladle is to be again applied, and continued as long as any buttermilk can be separated. The butter is then fit for use or laying down. For preserving, stone-ware jars are preferable, as they impart no taste to the butter, and exclude the air. Pack down the butter without any salt between the layers, and cover with two inches of strong brine, previously boiled, skimmed and suffered to become cold. If a scum should afterwards appear on the brine, which will sometimes happen in damp cellars, renew the pickle. The impurities which rise to the surface while boiling, or are found in the residuum at the bottom, are far greater than any one would suppose who is not in the habit of boiling his brine for meats, butter, &c. Butter thus manufactured and cured, will keep a twelvemonth or more perfectly sweet, and the rich delicacy of flavor imparted to that made in May and June, by the young herbage, will be in a great measure preserved. It is compact, without being too adhesive; cuts with a smooth surface, and shows neither lumps of salt, buttermilk, nor crumbles."—*New York Farmer.*

**TO KILL FLIES IN A CHEESE-ROOM OR ELSEWHERE.**—Cheese-rooms are frequently kept close and darkened, to keep out the flies, as the dairy maids says. Mr. Livesay asserts that this practice is ruinous to cheese, may be avoided by occasionally boiling a penny worth of quassia chips in a pint of water, sweetening it, and placing it on plates about the room. It will destroy all the flies that taste it. Cheese, he says, being an animal matter, cannot have too much air. I have noticed that those cheeses which have been kept in a large, well aired room have been quite sound; while those kept in a close, ill ventilated room were either faded, or bad in flavor. Though cheese should not be kept in too high a temperament, yet they will bear the summer heat very well, provided they have a constant supply of good air.

**AFRICAN GUANO.**—We copy the following from the *Commercial Advertiser*, (a Cape paper of May 4:—"By a letter received from Ichaboe, one of the guano islands, near Angra Peguena dated the 9th of April, it appears that the trade in that commodity is brisk, no less than 37 vessels being at that time loading at one of these islets. They had been for the first time visited by about 20 of the natives, who were in a very wretched condition. The writer states—I have not found the difficulties here half so great as represented, and if my men had the choice of going on shore to work guano, or to remain and scrape ships' sides—the former would be preferred by many. The unpleasant part here is the long time that some have to work for other's vessels, to entitle them to a pit to work from. This is an arrangement amongst the masters of vessels. There are 37 of us here now and there were only 23 when we arrived. There are seven or eight more in Angra Peguena, which will be down in a day or two, but they must arrive fast to increase upon the present number, as vessels now load much quicker than formerly. The stages are much better secured now, and the same sum which they cost can always be obtained when leaving. There is also some talk about gold dust, or ores containing gold, being found on these islands, and considerable quantities of this material have been shipped by some of the masters of vessels. The guano, is, however, the better material of the two.

**CURE FOR THE MANGE IN SWINE.**—Give them sulphur in their food, and wash them in soap suds.