

## NORTHALLERTON AGRICULTURAL SOCIETY.

We have made the following selections from the speeches delivered at the dinner of the Northallerton Agricultural Society, England, which took place on the 31st of August last at Northallerton. The chairman W. B. Wrightson, Esqr., M. P., said:—

“The pursuit in which they were engaged was a very ancient one, and it was not only ancient but it was a most pure pursuit—it was a most useful, most responsible, and most important pursuit; it was a pursuit without which all other classes and all other businesses could neither subsist nor be carried on. (Applause). And, therefore, in point of fact, it was the grand key-stone of the whole arch of society.”

Wm. Torr, Esqr., said:—“He should like to see science brought to bear stronger on agriculture. In many instances he was aware that where science had been produced practice had been given up; but this was no foundation for opposition to the introduction of science, as the result arose from misapplication, science in those cases being founded on practice, instead of practice being founded on science. (Applause). Science, at the same time, was too often taken from books, in which authors were found to differ, and as in the case he had just stated, the effect on application of science was often taken without looking at the cause. If, instead of confining themselves to the effect, they would look more to the cause why such and such things were, he felt sure more beneficial results would accrue to all societies like the present.”

The Vice-President addressed the meeting at considerable length. The following is a part of his speech:—

“In their hands was deposited a very high, a very serious and sacred duty—they held the responsibility of producing food for the happiness and comfort of their fellow-creatures—they had it in their power to increase or diminish the necessities of life, and by their carelessness, stupidity, or recklessness, how serious a result might ensue (Applause). He said they had serious duties to perform, and he trusted that when any of them took up the science of agriculture, that they would not do it for mere employment—not to satisfy a mere whim or pleasure; but he hoped they would look at it as having the means in their power of doing as he had described; and if the did not pay that attention to it which they ought, he felt that they would be guilty of a great dereliction of duty to their fellow-creatures. (Applause). Mr. Mauleverer proceeded to dwell upon the expense of getting in the crops, and to show the great advantage to be derived from mowing the crops instead of reaping them by the sickle, in support of which he quoted Lincolnshire, where the harvest is now almost entirely got in with the scythe instead of the sickle. The advantages were there found to be less waste, less expense (the wages being at the rate of from 6s. to 7s. an acre), a great increase of straw, which, of course, produces a great increase of manure; and thus from year to year the land is considerably improved. (Applause). Mr. Mauleverer then directed the attention of the meeting to Captain Barclay's tour in America, which, in speaking on the subject of agriculture, presents two extremes—the one being the reckless speculator, the other the childish adventurer.—With the latter how many were there among their agricultural friends who agreed, and

who on the qualities of any new invention being expatiated on, are ready to come forward, and do come forward, and oppose them by such arguments as these—‘Oh, no, these things will never do, they'll all go out of fashion to-morrow, and there's nothing like the good old way.’ (Laughter). Yes, the good old way, for the adoption of which in most cases no argument could be adduced, except that the father, and grandfather, and great-grandfather, had used those means—those good old ways, before them. (Applause). Look at the manufacturers, had they been checked by such childish ideas as these? No; they were ready to adopt every thing in the way of improvement and they might now see the perfection to which they had brought the manufacture of their goods.—(Applause). Why then should they be actuated by such nervous, such ridiculous ideas—depend upon it if they did suffer themselves to be so guided, no beneficial result ever could ensue. (Hear, hear). Again, let them look at Scotland for example in this particular—let them look at the state of the land in that country some few years back, and now from their exertions and from the improvements they had made, let them consider the result, namely, that that and which a few years back was in a most deplorable condition, was now worth triple the money. (Applause). In some few instances he was aware that that was the case here, but not to that extent which it should be.—Mr. Mauleverer next alluded to a school for the education of the labouring classes in agriculture, which had been proposed about three years ago, but which he regretted had not met with that support to which it was entitled, and proceeded to show the great advantages of education. He had a little fault to find. Their own society he thought was too exclusive—they confined their attention too much to the breeding and exhibition of stock. Now there was ploughing—was it not important that that should be attended to? The celerity of ploughing, was not that a matter for consideration? Why not afford premiums to a class of that description? Why only give premiums to sheep, and cattle, and pigs, and so on, which it was well known were got up and crammed and fed by all sorts of manœuvres. (Loud laughter). He meant to say that they carried this department to too great an excess, to the exclusion of other things of great importance. He would mention sheep-shearing also. Was not that of any importance? Why the fact was, they thought of nothing but pampering and stuffing a lot of animals with sago and new milk.—(loud laughter)—and if the judges present would speak out, they would let the company into such secrets as they were little aware of. (Continued laughter). He would mention one instance of this which occurred at Bristol, where a cow was nourished by milk from three or four other cows, and when obliged to be milked in the middle of the day, as soon as the operation was over, she turned her head round to the bucket, and commenced drinking the very milk she had just given. (Loud laughter). Instead of this, why did they give their starved land plenty of seed?—They did not starve their cattle, but they starved the land—and why then did they grumble about their shabby crops!”

It will be seen from these selections what are the objects of the respectable English Agricultural Societies.

EGYPTIAN WHEAT.—Last year the Marquess of Bristol gave to Mr. Mitchell, a gardener, of Kemp Town, several ears of corn, found upon opening an Egyptian

mummy, supposed to be two thousand years old. At the proper season the grain was sown, and has been cultivated by Mr. Mitchell with great care. It has produced very fine ears of corn, some of them nine inches in length, but the grain is much lighter than common wheat. Mr. Mitchell has saved the crop to make further experiments next year.—English paper.

## WINTER BUTTER.

Of all the products of the dairy, there is none more extensively used than butter; and there is none the preparation of which requires more care, or better repays a little extra attention. The difference between good and bad butter is as wide as between the zenith and the nadir; and there is nothing more advantageous to the dairywoman, or more to be coveted by her than a high reputation for the quality of this article.—Good butter always indicates good order, great neatness, personal supervision, domestic industry, and skill in housewifery; and when a man carries an inferior article to market, the opinion entertained of his wife is directly the reverse of this.

The first thing to be attended to in making sweet butter, and butter that will keep, is the perfect purity of every thing used in the manufacture. Not only the vessels used, the pails, pans, churns, &c., but the room in which the milk is set, and the air which circulates in it, while the cream is rising, should be clean and free from every offensive odour whatever.

The temperature also of the milk while rising, and of the cream while churning, is of much moment. Cream on the milk will be injured or melted by too high a temperature, as well as while the churning process is going on; and if the temperature is too low, the cream rises so slowly that it becomes bitter and the butter of course is unpalatable. A temperature of from 50 to 60 degrees has been thought best for the milk room, and from 60 to 65 degrees will make good butter. The churning after it commences, should proceed without intermission until the butter is formed, and separated from the milk as far as it can be in this stage of the process.

The salting of the butter is a matter essential to its good quality. Too frequently, salt of a coarse, inferior description is used; and so much is put in that it remains undissolved, gritting like sand in the teeth, and provoking uncomfortable thirst. The salt for butter should be of the purest kind, made as fine as it can be by grinding, and if a little powdered saltpetre is mixed with it, it will be none the worse. Some have recommended five pounds of good salt, eight ounces of saltpetre, and one pound of first rate loaf sugar, thoroughly incorporated and used for salting, at the rate of one ounce and a half to the pound of butter. If the salt is of the right kind, and the butter is correct in other respects, it may be questioned whether the addition of any foreign ingredient is not to be deprecated.

The great point in making good butter, and that which will keep, is the freeing of it from all buttermilk; and if every thing else is well done, if this point is overlooked, good butter is impossible for any length of time. The mixture of milk in any degree with the butter is sure to produce frowiness or an unpleasant taste to the butter; and the entire freedom from this, constitutes the grand secret of making good butter. There are many who think washing butter with water incompatible with retaining the rich flavour, but if the water is cold and pure, it is scarcely possible anything should be