

To keep up the fertility of our pastures, it is evident that we must do our best to check the growth of such vegetation as is rejected by stock as well as that which would injure stock, if it were eaten. But it is not enough to destroy the useless and injurious plants, we must encourage the growth of the valuable ones.

Solon Robinson says there are drains at the Insane Asylum, at Utica, N. Y., which have been down thirty years, and which are made of boards, two nailed together at one edge, leaving a space of about four inches at the other edges which are placed on a third board laid in the bottom of the drain. They are laid in a deep clay soil, at a depth of three and one-half feet.

The London *Advertiser* says the first load of new wheat in that market this season was bought on Tuesday by the Messrs. Pritchard, London. It was red Fall grain, raised by Mr. James Legg, of the concession London township, and the price paid was 91 cents per bushel. The quality was a fair sample, considering the late showery weather, its condition being rather soft, but in color and other respects it was good.

The Live Stock.

OVER-WORKING BUTTER AND SPOILING THE GRAIN.

A great deal of good butter is spoiled "in the working." There are vast quantities of butter to be found in the markets, of good color, properly salted, the buttermilk expelled and yet it had a mussy look and lardy taste. Consumers are often at a loss to account for it. The butter is not rancid, nor has it any disagreeable odor, it is poor nevertheless. Now, this butter may have been made from the nicest cream, and with the utmost attention to cleanliness in every part of its manufacture, from the milking to packing in the firkin. The maker, perhaps, expended all her knowledge and every source within her reach to get a prime article, going for a name in the market and an advanced price for a really "tip top" article. And when the expert tells her the butter is inferior and must be classed as second or third rate, it is very disheartening, and some give up in despair, every learning "the knack" of manufacturing a strictly "nice grade of goods." They can imagine why butter, upon which so much care and attention has been given, should be condemned as having a greasy look and taste. If inquiry be made concerning the fault in the manufacture, the dealer, if he be an expert, will be very likely to say, "My dear sir, or dam, your butter has no grain"; but, as it is somewhat difficult to define what is meant by grain of butter, and as the manufacturer does not understand where the trouble lies, no improvement is made.

What is meant by the term grain, when applied to butter, is a waxy appearance, and the fact it resembles wax in its consistency that

better the grain. When properly churned both as to time and temperature, butter becomes firm with very little working and is tenacious. It then may be easily moulded into any shape, and may be drawn out a considerable length before breaking. It has a smooth and unctuous feeling on rubbing a little between the finger and thumb. When the grain is injured, the butter spreads like grease, and the more it resembles grease the more we say is the grain injured. Good butter that has not been injured in the grain will not stick to the knife that cuts it.

Butter that has no grain is brittle, and when broken, presents a ragged surface and will not spread with that smooth waxy appearance belonging to good butter. It is only when butter has this waxy consistency that it preserves that rich nutty, flavor and smell which impart so high a degree of pleasure in eating it. So it will be seen there is very good reason for consumers rejecting butter that has been overworked into grease, even though it may have all the essentials of the best quality when it is taken from the churn.

In working butter, the hands should not come in direct contact with the butter. Gather it together with a wooden butter ladle in the tray or butter bowl, and turn off the butter milk, and wash with fresh Spring water. Gash it around the whole circumference, making channels lowest at either end, so that the butter milk can readily run away. Do not grind it down against the tray after the manner of tempering mortar, for in this way you will be likely to enjure the grain.

It is not well to attempt to work out all the butter milk at once. But every little manipulation is required in washing out the butter milk—then salt with pure fine salt, and set aside in a cool place for twelve hours, during which time the action of the salt will liberate more of the butter milk. Then work a second time either with the ladle or butter-worker, using precaution not to overwork or grind the butter by rubbing it down against the tray, and then work is done, and the butter is ready for packing.

A great many people do not understand the importance of keeping salt in a dry, pure atmosphere. Of course a pure article of salt should be obtained in the first place—then keep it where it will not absorb foul gases, and bad odours. Salt that is allowed to get damp, and is exposed in this condition to the effluvia of rotten vegetables, the stinks from carrion, the sink, or cess pools, is not fit to be put into butter.

Butter is often spoilt in flavour by inattention to the manner in which salt is kept—allowing crumbs and other refuse from the pantry, to fall into the salt dish taking out salt with dirty hands, and thus leaving impurities to be gathered up and added to the butter. Many persons are apt to be careless in this respect, though otherwise neat and cleanly in their dairy management.

In conclusion, it may be added that human hair is no improvement either in the flavour or quality of butter. We have seen choice samples