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MAKING BUTTER.

We have published hints and directions for making Butter so frequently, that we fear some of our readers who know how to make good butter, and make it, will accuse us of imposing on their good nature by repetitions on a subject with which they are already sufficiently familiar. But if these readers knew how small a proportion of the butter made and sold in Canada can really be called good,—how difficult it is in our large towns, especially in the spring of the year, to purchase butter that is fit to eat, they would admit that butter-making is not generally well understood, or, at all events, not carefully attended to by the majority of our farmers. On public and national grounds, this is to be regretted. The Dairy is an important branch of Canadian husbandry, and we should seek to improve and extend it with as much solicitude and zeal as any other. It is a fact not creditable to us as an agricultural community, that we do not make good butter or good cheese, nor yet enough of such as we do make to supply our own local demand. Large quantities of butter, and still larger quantities of cheese, are imported every year from the United States. Go into any of our grocery-shops and ask for good cheese, and you will be presented with that of American manufacture; ask for good tub-butter, ditto. The farmers of Upper Canada seem to have devoted their attention to the best means of exhausting their land with grain crops; they plough up their pastures; sell their best, if not all their calves to the butcher, and neglect their dairy as much as possible.

This system must be changed. If the shrewd forecast, the enlightened judgment of Canadian farmers will not effect it, the evil consequences it must soon entail will bring it about. We have opened up a wider field than we intended at the outset. Our object was merely to submit a few remarks upon the common, but too often badly-conducted process of butter-making. Those who do not need hints on the subject, may pass on to the next article.