no more than two of them in the whole period of my residence. Besides these there are grey, green, yellow, and carpet snakes; indeed, you scarcely pass a summer without seeing several new sorts. The reader perhaps will feel it difficult of belief, but I certainly should not withhold the fact, that I have known settlers plough up as many snakes in ploughing ten acres of ground as would fill a peck measure; and I was once shown a track of bush road by a fellow traveller, in travelling along which some time previously he assured me he had seen upwards of twenty snakes of various species.—*Settlers and Convicts, by an Emigrant.*

Butter Making.—If I want butter only for my own breakfast, I lay a sheet of blotting paper upon a plate and pour the cream upon it. In a short time the milk filters through and the butter is formed. If I wish to expedite the operation, I turn the paper over gently upon the cream, and keep it in contact for a few moments, and then press upon it, and the butter is formed in less than two minutes. If you submit it to a severe pressure by a screw-press, it becomes as hard as when frozen. I cannot think but the simplicity of this mode of proceeding would be universally adopted if any better material than blotting-paper could be thought of for the filter—the paper adhering too firmly to the butter, and the finest muslin admitting the passage of the cream.—T. *H., Stoke Newington.*

Sweetening Butter.—A correspondent of the 'Mechanics' says—, whilst lately engaged making some experiments, it occured to me that butter, either fresh or salt, possessing a disagreeable effluvium and flavour might be rendered perfectly sweet, by the addition of a little carbonate of soda. On trial, it proved correct. The proportion is two drachms and a-half of carbonate of soda to three lbs. of butter. In making fresh butter, the soda is to be added after all the milk is worked out, and it is ready for making up. The unpleasant smell is produced by an acid, which being neutralised by the alkali, disperses at the same time the disagreeable flavour. This acid is generated by peculiarities in the constitutions of some cows, by the condition of certain fodders, by the length of time the cream is kept before churned, but too often by the dairy utensils not being kept thoroughly clean.—*Farmers' Journal.*

Taste of Turnips in Butter.—The method I have pursued here of feeding milch cows with turnips and hay, without the milk or butter being in the least degree tainted with the taste of turnips, has been so successful, and is so very simple, that I am induced to send you a statement of it for insertion in the journal, in the hope that it may be useful to some of your readers. About six or seven years ago, I saw it stated in a provincial newspaper, that to feed cows with turnips immediately after being milked, and on no account to give any shortly before milking, prevented the milk from tasting of the turnips. I adopted the hint, and ever since then there has been no occasion to complain of the milk or butter tasting of turnips. The method I pursued is; immediately after being milked in the morning, they get as many turnips as they can eat; if any are left in their troughs they are taken out. During the day they are fed on hay, and immediately after milking at night they get the same quantity of turnips. The milk and butter are very much admired by all who take them, both for colour and flavour, and I have often been called upon to give a statement of our system of feeding by visitors. I have several times given the cows turnips a short time before being milked just to prove the thing. On such occasions the milk and butter tasted strongly of turnips.—*George Smith, in Gardeners' Chronicle.*

Method of Preventing the Attacks of Caterpillars.—At this season of the year, when caterpillars generally attack fruit trees and bushes, the following method of preventing their attacks, may not prove undeserving of notice. Let a hole be boared in the stem of the tree, as far as the heart, in a direction sloping downwards, about a foot from the surface of the ground. Into this hole pour a little mercury. Close up the hole with a peg not very tightly fitted in. Cut the top of the peg smooth with the bark of the tree or bush, and then put a little tar over it to prevent water getting into the hole. This I have found, says Mr. Brown, of Pinfield, near Elgin a safe and sure method of not only preventing the attack of caterpillars, but of driving them off the tree; and it is not yet, I believe, publicly known.

Treat Horses Well.—In France every horse in a cart carries wood enough in his collar to make his stable door, with a sufficiency of wool on his back for a couple of useful rugs, his driver at the same time either calling him a "thief" or a "brigand," or beating him unmercifully. In Sweden, the very horses in a coal cart might serve to take a marchioness to a drawing room, so sleek and high bred are the fine Holstein animals without exception; having plain, black, scanty harness, without either blinkers or breechens, apparently docility itself—a sure proof of the affectionate treatment it is so excessively pleasing to know they receive.—*From Rambles in Sweden and Gotland.*

How to make Vinegar from Milk.—The cowherds on the Alps, and several parts of France, use milk whey to make the sharpest vinegar. The process is very simple. After having clarified the whey, it is poured into a cask, with some aromatic plants, or elder blossoms, as it suits the fancy, and exposed to the open air to the sun, where it soon acquires an uncommon degree of acidity.

Sale of the late Earl Spencer's Breed of Shorthorns.—The second sale of short-horned cattle, from the breed of the late Earl Spencer, and bequeathed by his lordship to Mr. John Hall, of Wiseton, in Yorkshire, took place at the farm on Friday last, and was attended by several hundreds of persons, including some of the first breeders in the kingdom. It is well-known that this fine herd of cattle is not surpassed by any in the kingdom, nor is it perhaps too much to say, that a finer or purer breed of cattle could not be found anywhere. Mr. Wetherall, of Durham, was the auctioneer, and commenced proceedings about half-past two in the afternoon. There were seventy-five cows and heifers, the first of which was knocked down for a hundred and fifty guineas.—This was a red cow, Gold, by Orontes, five years old. It was purchased by the auctioneer. Several of these were purchased by Sir Thomas Cartwright, of Northamptonshire, who was present at the sale, and who gave 180 guineas for Tulleria, a beautiful red and white cow by Orontes, three years old.—Volage, a cow by Zenith, was purchased for Lord Ducie, the price being 200 guineas, and some at a lower price were purchased for Lords Burliton and Dufferin, the Hon. Mr. Pelham, Lord Harewood, &c. The whole sum realized for the cows and heifers was 4.100 guineas. The first bull put up, was that famous animal Usurer, by the Lord Warden, which was purchased for Lord Ducie, at the price of 400 guineas. Upstart, by Lamplighter, was sold to Sir Thomas Cartwright for 200 guineas; and a little bull calf, only two months old, fetched 52 guineas. The sale of the bulls realized 1,304 guineas, making a total of 5,404 guineas for the herd.

Scotch Agriculture.—At the beginning of the last century Scotch agriculture was in the most depressed state; the tenants were destitute alike of capital and skill, green crops were almost unknown, and the quantity of wheat that was raised was quite inconsiderable. A field of eight acres sown with grain near Edinburgh, in 1727, was reckoned so great a curiosity, that it excited the attention of the whole neighbourhood; and even so late as the American war, the wheat raised in the Lothians and Berwickshire did not exceed a third of what now grows in them; and taking the whole country at an average, it will be below the actual cereal estimate, when we say that the cultivation of wheat has increased tenfold since the year 1780. At that period no loaf bread was to be met with in the country places and villages of Scotland, oat cakes and barley bannocks being universally made use of. But at present, 1848, the case is widely different. There is hardly a village to be met with, however small, that has not a public baker.