

and be preserved in very strong brine until there is enough to completely fill a jar or firkin;

8. Press or sponge the butter sufficiently to dry it, but work it as little as possible;

9. Salt the butter, according to the taste of your customers; with the best fine salt;

10. Keeping butter must be pressed firmly into the jar or firkin, which must be perfectly clean and void of taste and smell.

New Firkins should be always used. To prepare them, fill them with strong boiling brine, which may be made in the vessel itself, and having allowed it to stand full for two days, rinse it out with cold water before putting the butter into it;

11. Having well filled the jar or firkin up to half-an-inch of the top, and pressed the butter down firmly, cover the whole with a white linen cloth, fill the vessel up to the brim with fine salt, and fasten down the cover securely.

Excellent butter may be made with perfectly sweet cream: it seems to be considered the most delicate of all. But, as the chief thing is to please the customer's palate, butter with the nutty flavour may be made by allowing the cream to sour gently for 12 hours before churning; or by using 10% of the last churning's buttermilk with the sweet cream.

This is a very short sketch of a subject which, treated in full, would occupy a large book. Nevertheless, I repeat that by following exactly the rules that I have just laid down the very best butter can be made, particularly if the maker has once seen the process I have recommended in operation.

ED. A. BARNARD.

Quebec, August, 1887.

(From the French.)

The best thermometers for butter-makers can be had on application to the Director of Agriculture, Three-Rivers: the price is 50 cents.

I extract from the "Quebec Chronicle" a full and interesting description of the Working Dairy and Mr. Barnard's herd of Jersey-Canadians. I am surprised to see that no one of the daily papers notices the churns exhibited by Mr. Lynch: they are well made, well suited to their intended work, and cheap.

ARTHUR R. JENNER FUST.

Quebec, 9th September, 1887.

In responding to the invitation, to examine and report upon the herd of Canadian cattle on exhibition here by Ed. A. Barnard, Esq., we beg respectfully to submit the following opinion:

The improvement of the cattle of any country has always been, and can only be attained through intelligent selection and continued systematic efforts towards a particular object, whether for beef or milk under a variety of conditions. The province of Quebec is essentially a dairying one, and in view of the increasing importance of this interest everywhere there can be no doubt that her live stock development is the question of the day.

We consider therefore that the recent action of the Legislature, in establishing a plan of registration for Canadian cattle of a certain stamp, deserves the highest commendation and any one who backs up this scheme in a thoroughly practical manner is a benefactor to his country.

At the same time we are conversant with the fact that several of our progressive thinkers do not place much value on these efforts and would rather look to other sources for the accomplishment of the same objects. While it is unnecessary to discuss these differences of opinion in this submission, we trust to be pardoned for saying that no other source can pos-

sibly be so rapid and cheap, if it also be efficient and permanent.

The certainty of the origin of these cattle has not been called in question, nor can it be said that "outside crossing" has been common in many sections of the province; hence we are met with the strong position that very many, if not the majority, of the common cattle of Quebec are as thorough French, or Channel Island, as nature and indifferent management could make them.

While also we may not agree as to the particular male source by which these native cattle should now be improved—whether perhaps by the imported Jersey, or by selection from among themselves, there is no doubt that both can be successfully used.

The exhibit of Mr. Barnard is therefore of the highest importance to the province and indeed eventually to the Dominion. He has shown us how to select milk cows, and what results from breeding to the two types named. The lesson is a national one, and we are of opinion that his work deserves special recognition.

Signed

W. BROWN,
J. ISRAEL TARTE.
J. O. COUTURE.

Quebec, Sept. 10th, 1887.

PROF. E. A. BARNARD, QUEBEC.

Dear Sir,—I beg to submit the following as my report of tests made to determine the butter-value of the milk from pure-bred Canadian cows, and your herd of Canadian-Jersey cows. The tests were made by Engineer Shoale of the "de Laval Separator Company," by the de Laval "Lactocrite," from samples carefully collected by myself:

Test A includes the 12 cows in the Barnard herd of Canadian-Jerseys which were exhibited in the Model Stable. Test B includes the pure-bred Canadian cows as I found them on the grounds.

Test No.	Per cent. fat.	Pounds of milk to 1 pd. of butter.	
1	4.1%	22.6	
2	5.1%	18.2	
3	4.1%	22.6	
4	3.9%	23.9	
5	4.5%	20.5	
6	4.6%	20.1	
7	5.2%	17.7	
8	5.3%	17.3	
9	4.5%	20.5	
10	5.1%	18.2	
11	4.8%	19.2	
12	4.3%	21.5	
Average.	4.6%	20.2	
1	255	4.2%	22.1
2	158	3.5%	26.8
3	137	3.6%	26.0
4	138	3.8%	24.5
5	139	4.2%	22.0
6	149	4.8%	19.2
7	145	4.4%	21.0
8	144	4.9%	18.8
9	147	4.3%	21.5
Average.	4.2%	22.4	

Mr. Wahlin, the manager of the De Laval Separator Company, in heading in Engineer Shoale's report, congratulates