

THE EVENING NEWS.

Thursday, June 20, 1852.

AGRICULTURAL.

PACKING AND SELLING BUTTER. Butter makers in the vicinity of large towns should sell out regular customers at a price which in its nature may be put up in balls, or any other form adapted to the demand. "Philadelphia prints," which have acquired a world wide reputation, are round balls, with a figure pressed upon the top. They are usually enclosed in a white linen napkin, and packed in a cedar-lined chest, with a lock, so that it will be hard while being transported to market, and being retailed. Other peculiar forms are adopted in other parts of the country to suit the demands or whims of purchasers.

For the great mass of butter makers the usual tub, holding from thirty to one hundred pounds, will always be the most economical form of package. In the vicinity of New York city, however, return parts of the best white oils, with their covers, having the owners' name branded upon them, are used and re-used, year after year. In some parts of the West miserable poor oaken tubs are employed, which affect the butter very little; in other sections, however, these are the favorite, while in northern Vermont the most improved tubs are of spruce. Spruce is, unquestionably, least liable of all timber to affect the flavor of the butter injuriously, while it is generally believed to be the best. Keeping and much exposure, good white oak is preferable. Stone and earthen jars and crocks are sometimes used, but we do not recommend them.

We do not sympathize with the sentiment which prevails to some extent in nearly every farmer's community, in relation to the undesirability of "middlemen" between the producer and the merchant. But, while we would not in any degree detract from their importance or value in business, we would urge upon all those dairymen who are favorably situated, to establish a direct communication with some consumer or line of consumers. It will even pay an intelligent and active dairyman to devote a week or a month to making the acquaintance of such a number of consumers as can regularly supply with a uniformly excellent product.

Blanchard's Sons' Butter

CARBONIC ACID VERSUS MOULD. We find it stated in a contemporary that the decomposition of paste may be prevented by adding to it a small quantity of carbonic acid. In the same way, the disagreeable smell which glue often has may be prevented. If a few drops of the spirit are needed to ink or masticate, it will not mould. For whitewash, especially when used in walls and such places, the addition of one ounce of carbonic acid to each gallon will prevent mould and disagreeable odors. If such be its effect, it might probably be used with advantage in vinegars, peach houses, etc., when being prepared for the season's work. — *Irish Farmers' Gazette.*

IMPROVEMENT OF LAND. — There are two ways in which land may be ameliorated and brought into good till and condition for grain crops, and then seeded down to grass. The first is by growing roots with the help of manure, to add fertility and get rid of weeds, which can be done to most advantage on fields already well worked and smoothed down by the action of the plough. The other is by summer fallowing. The latter is often objected to as entailing loss of one year's crop, but this is more in theory than in practice, for there are fields on many farms that have remained in a state of rough pasture, yielding but little grain for years, full of old stump roots, coarse herbs, wild grasses and weeds of every description, that can be got rid of and the land brought into a proper system of rotation, by first giving them a thorough summer fallow, followed by fall wheat or barley, as the crop on which is sown down with clover or grass. — *Canada Farmer.*

KEEPING CREAM. — Next in importance to having milk perfectly pure and sweet, and free from all animal odors, comes the matter of keeping the cream, after it is taken off the milk. In the first place, the less milk there is with the cream the time it is set in the cream-jar the longer. A great deal of convenience is shown in this respect, for it is known that milk makes cheese, while the cream only makes butter, and the more milk there is in the cream at churning time, the more cheesy-flavored will be the butter, and therefore the more likely to spoil afterward, unless excessively salted. Really pure, good butter requires very little salt, while butter as ordinarily made will soon spoil unless well salted, or kept covered in brine.

Secondly, the cream-jar must be of the very best quality of stone ware; thick glass would be still better; and it must have a cover that will exclude all dust and insects.

Thirdly, the cream-jar should be kept in a place where no noxious odors or gases can be admitted, when the jar is open to add more cream, and also where the temperature can be kept cool and equable, say at about 60 degrees. Finally, the cream is to be made into butter as soon as it just begins to sour, and the jar is emptied it is to be thoroughly cleaned and scalded in boiling water before being again used. — *Boston Journal of Chemistry.*

CURRENT WINE. — We are asked for a reliable recipe for making currant wine; and as it will take rank with the wine from grapes, but that our correspondent somehow got the best excellent currant wine, and would like to convert a part of a large crop into delicious beverage, called currant wine. We can comply with the request, and give a recipe that will give the fullest satisfaction to the experimenter. Pick the currants with the stems, but allow not a leaf large or small to mix with them. Mash the currants in any way that can be done without mashing the seeds; strain through a cloth, which is best strained in a common wine or cider press. To each gallon of juice add two gallons of water; and to each gallon of the mixed juice and water add three drams of clean white sugar. To get all there is of juice from the mashed currants, dip the pressing sacs, the pomace in water for a few moments, press again and use this as sedimented water as so much clean water to be added to the first juice, two gallons to one, but with no further addition of sugar. Give the admixture a cool place in a keg, but not fermenting. Bung tight, but not to fast for two or three weeks. When fermentation ceases, stop the vent, but not so tightly as to endanger the cask in case of a continued or renewed fermentation, and in six months it will be in prime condition. We would remark that a good wine can be had by mixing one and a half pounds of sugar to one of three to each gallon of mixture, but it will not be so strong in alcohol, and its long keeping is somewhat endangered. The same rule is applicable to the juice of all other acid fruits, for the making of the so-called wines. — *E.*

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