## 

NOTES ON BLTTER.
Prof. Julius Lehmann has been making some experiments as to the causes why cream sometimes gives
none. His results have been pubnone. His results have been published in the $B t$
These cases are :

1. Uncleanliness of the vessels holding the cream and butter. and cream.
2. An unhealthy condition of the milk from which the cream is produced.
The cream which gives no butter is always very sour and its smell and taste denote a decomposition of some of its elements. At least we must grant that there is in such cream some substance whsch causes its abnormalaction in butter-making. The nature of this substance is not yet understood; but the professor has a way of making it harmless as regards separating the cream into butter and buttermilk.
That the trouble in making butter often arises from uncleanliness of the vessels, cannot be denied. Where wooden vessels are used, a simple washing with water is never sufticient. The milk and cream get into the minute pores of the wood and are not removed by the process of wash Ing and drying, but remain there, decay, and injure the following charges of milk, from which is obtained, therefore, poor butter or, in some cases, cream which yields no butter. The professor recommends that, after the usual washing and drying, a little soda solution and hot water (in the churn a wine glass of soda solution to one gallon of water, and soda solution to one-third gallon of soda solution to one-third gailon of are well shaken five or six times during half an hour and then well ing half an hour and then well The eattle troughs should also be kept clean and occastonally, at least once a week, washed out with lime milk; for it cannot he doubted that decaying matter, used by the cowsas food, deteriorates the quality of their milk.
Sometimes letting the milk or cream stand too long injures it for butter making although many dairymen hold to the opinion that the longer the milk stands the more cream is obtained. This opinion is entirely wrong. The milk should not stand longer than 36, or at most hours at a temperature of $53^{\circ}$.
Is the cream deteriorated no that it gives no hutter, put it in a wooden vessel, stir it continually and add a a diluted solution of soda (to 1 wine glass soda solution ond-sixth gallon water) until yellow test paper on contact with the creamassumesa brownIsh color. Assoon as this occurs, and the cream has lost its sour taste, let It stand quiet a quarter of an hour and then stir and add very carefully dilute hydrochloric acid until the solution gives blue test paper a faint red color. The addition of the acid has changed the excess of soda in the cream now, after working it an hour cream now, after working it an hour at the utmost, will give very good this method and alwass with the best of success.
Should too much acid have been added, the butter can only with dificulty be made to form large lumps, In this case the material is strained through the cloth.
The professor thinks that no dairy should be without soda solution for cleaning the vessels. This, of 1.4 tles. gravity should be kept in botues with tight glass stoppers, After wipe dry and rub on it two or three drops of table oil. The dilution of the solution or of the hydrochloric acid must always take place in glass vessels.

The Admerneys.-The distinguished quality for which the Alderney is prized, is the marked richness,
and deep yellow color of her milk yet it is moderate in quantity-eight
to twelve quarts a day being a good substance of the soil, he sought to as yield in the height of her season- certain what that something was, Fi-
but that, wonderfully rich in cream
nally, after a philosophical reasoning and butter. A gentleman in New he determined that lime was the inEngland, who had for many years gredient; hence, on the ffith year he kept quite a herd of them on his farm dropped a teaspoonful of lime in each for dairy purposes, a few years since hill of potatos; the consequence was told us that he sent much of his but- a crop equal if not better than the ter to private families in Boston where he obtained about double the price of good common butter, and that one-half or even less of Alderney milk, mixed with that of the equal to that of the pure breed. We have like accounts from others who kept them.
Alderneys were occasionally imported into America as early as fifty years ago, and in considerable numbers within the last twenty. They
are favorites where well known, are are favorites where well known, are
increasing in numbers, and beat good prices.

## Gorrespondence.

## Sublimity Farmers' Club.

Ed. Fabmen: By request of L.. T Perkins, Secretary of our Farmers a fow items concerning our progress. 13th. After discussing domestic economy, it was agreed that there was a wide difference between real economy and stinginess. After dis-
cuswion, it was ngreed that notwith tanding the rage for cattle and heep speculations it was safest to hold carefully to mixed husbandry: After appointing agents for the disposal of our wool crop, we found by count that we had some twenty three hundred fleeces to dispose of,
mostly eombing wool, mostly combing wool, and it was lef
to the discretion of our agents whe ther to sell now or wait for furthe developments of the market; but he Club seemed to be sensible of the beneflts of the tariff on foreign wool, as favoring the wool-grower.
An conay on home attractions wa read by J. C. Gleason, which attract
ed consideratle attention. It wos ordered sent to the FARMER for pub lication.
After the reading of the constitu After the rewang of the constitunon, sixteen new members were ad-
mitted. Each person offering to become a member pays a half dollar to the Treasurer, and if he receives majority of the Club he is declared member. Our new members includ Four tadies, one of whom is a misa good companion for some youn farmer. One feature of our Club is, we admit large boys, five of whon hirty members in all, and our Club seems to be getting quite popular.We also made arrangements to keep our library at the building where we boeks for our library, and are mak ing arrangements to increase our stock of hooks as opportunity offerx The Club voted to have an oyste supper at squire Downing's on the the 19th of April, at which time we invite the editor of the Farmer to be present, as we expect to have a pleasant time together, spending the entire day in discussion or sociat chat, as may be deemed most advisable. Our next subject is progress-
ive agriculture agriculture.
I neglected to mention that we re ceived a valuable lot of grass, grain,
garden, and flower seeds, from the garden, and flower seeds, from the Department of Agriculture, which
were distributed for experimentwere distributed for experiment-
the result to be duly reported to our the result to be duly reported to our
secretary.
G.W. HuNr.

## LIME FOR POTATOES.

Ed. Farmer: Dr. J. P. Parker, an old and experienced farmer of our an acre of (Jacksonville), had abou signed for potatoes. On the first year he raised an abundant crop of potatoes; on the second year the crop was not no good; on the third season the crop was quite inferior to the first $y$ a failure, barely getting his seed back. It being apparent that the potatoes had attracted some requisite
a crop
first.
You
Your correspondent knows of farmers that never naise more than one or land. If they will try the remedy or Which I have spoken, I think
desideratum will be acquired Jackso
The royal plate at Windeor, which is kept in a tolerably-sized room an an adjoining closet, is valued at $£ 1,750$,
000 sterling. There is one
, 10 ser 000 sterling. There is one gold serv
ice, used by George IV., to dine on ice, used by George iV., to dine on
hundred and thirty guests. Som pieces were taken from the spanish Armada, some brought from Indi
Brmah, China. Thereare thirty do
zen of zen of, phates which cost twenty do
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the tower of London are all manner of
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