

## THE FARMERS DEPARTMENT.

### SMALL FARMS—COLLECTING MANURES.

The great principles of agriculture may be reduced to these two points: *to do and to manage them well.* What constitutes a small farm, or in what consists good management, are subjects deeply affecting the best interests of society, and have engaged volumes of the most philanthropic writings. The pages of a work, limited in size and devoted to various purposes, can afford but a short review of a subject so comprehensively useful, yet, by entering directly into real matter and avoiding the prolixity of books, much instruction and benefit may be obtained at an expense of money and time comparatively small.

An anxiety to grow rich has done more injury and produced more disappointment to farmers than to any other class of fortune hunters; the merchant, who not only risks his entire capital, but also his utmost credit on a single voyage, may succeed even beyond his calculation, and may, at once increase his fortune and enlarge his credit: the mechanic, who risks all on a single project, may succeed to riches and its comforts; but the farmer, who enlarges his fields beyond his actual means of cultivating them never succeeds in his design.

Land badly tilled and badly fenced, produces a small crop, which not unfrequently becomes a prey to the inroads of cattle, or suffers for want of hands to secure it in harvest; yet such must be the fate of large farms, that is, farms exceeding the disposal means of the proprietor. No general rule can be laid down to determine the proper size of a farm, as it must be regulated by a whole view of the farmer's means, family, &c.; but in choosing a farm, it would be a prudent maxim to prefer one even apparently too small, to one that might prove too large; and perhaps the generality of farmers, who seek merely to the support of a family, might do well to confine their industry, in the first instance to fifty acres of land, exclusive of the necessary proportion of woodland. The result would prove so decisively the superior advantages of small farms, as more than probably to induce the farmer to continue his industry on a scale, which would yield so much in point of crops, save so much labour, render a frequent view of the entire farm, and the collecting of the produce to the barn so convenient. The farmer, who has six or eight children, a fifty acres will not suffice to support my family. It may be replied, and with more truth, 'no, nor one hundred acres,' because of the unlenient fact, that one hundred acres badly tilled will produce less than fifty acres well managed, and that the labor necessary to the good tillage and management of the small farm, will not be sufficient even for the slovenly management of the large one.

It is unnecessary to describe, how a large farm may be ruined in the case of a proprietor whose capital is small; or how a farmer may explain, and the most superficial view of hundreds of such farms to be seen in all directions, will at once convince the doubtful. It only remains to see how the farmer and his family can be supported on a farm of fifty acres.

The skillful farmer will keep his lands in a state of constant productiveness the most judicious management or the most apparent neglect can alone cause land to remain for years or even for a season without contributing to the farmers sustenance, this state, however, secure as it is, is not to be desired. A rotation of crops and a supply of manure will secure this constant state of productiveness. Every farmer is a sufficient judge of the managing a rotation of crops, and, in some measure, acts

on that principle; but the maid and labour are so divided in the care of large farms, that neither can be brought to act with sufficient judgment or effect; a proper disposition of cattle, added to a judicious collecting of manure, will always produce the means of enriching and invigorating the soil, nor can these ever appear any want of a sufficient supply of manure for every purpose of the farm.

The collecting of compost, or manure, being indispensable to the farmer, it shall be here first attended to. Compost is to be considered both as to its quantity and its quality. The quantity may be increased by mixing clay, or other unfermented matter with the manure; the entire mass will partake of the salts, and all ferment together. The quality, which seems of more importance than the quantity, may be improved by choosing a proper site for the manure heap. It should not be made in a hole, because the rain water will soon fill the hole and chill the manure, which should, in order to fermentation, preserve a considerable heat. It should not be made on a hill because its juices will run from it: it should not be exposed to rain, because the water passing through it will carry away its most valuable part; nor should it be entirely excluded from the air which is essentially useful to it. With these general observations in view, the farmer will easily conceive a proper plan for collecting a sufficiency of rich compost for all the uses of his farm, which, plentifully supplied, will never degenerate into a barren waste. The manure heap should be placed near the farm yard, so that the rotten straw, bedding of the cattle, &c. may be easily removed to it, a sewer or gutter should also be contrived to carry off the urine from the cattle's stalls to a reservoir near the manure; and finally, it should be collected on a flat spot of ground, so hard as to be, if possible, impervious to the juices, which would otherwise sink into the earth and be totally lost.—*N. Y. Farmer.*

From the Elgin Courier, published in Scotland.

### OBSERVATION ON THE MAKING, CURING, AND CASING OF BUTTER.

1st. The milk house or dairy should have no internal communication with any other building. It must be kept free from smoke, well aired, and no potatoes, fish, onions, cheese, or anything likely to impart a strong or bad tinge, but the dairy utensils, which must be kept sweet and clean.

2d. The milk when brought in from the cows should be strained through a fine hair sieve or strainer, and when cool, put into sweet well seasoned oaken casks, kellers, or milk-pans—the latter to be preferred. A tin skimmer, with holes in it, is the best for taking off the cream, which should always be churned while the cream is fresh.

3d. The churn whether pump or barrel, should be made of the best well seasoned white oak, and as cleanliness is of the first importance, great attention should be paid to the washing, drying, and airing of the churns immediately after use, otherwise they are sure to contract a sour and unwholesome smell, which much injure the quality of the Butter.

4th. The butter immediately after being churned, should be thrown into fresh spring water where it should remain for one hour at least, that it may grow firm, and, at the end of the third or fourth washing, some fine salt should be put into the water, which will raise the coo-

lor of the butter, and purge away any milk that remains among it. Before salting, it is very essential that no milk or water be left, otherwise a strong smell and unpleasant taste will be the certain consequence.

5th. The Butter thus prepared should be immediately salted. The proportions of salt may be from one and one fourth to one and one half ounce of Scotch Salt for the pound of Butter—or, for the best stoved Rock or Bay Salt, one ounce for the pound. But when Butter is not intended to be kept through the winter and spring, or for any long period, the quantities of Salt recommended may be somewhat reduced, the curer exercising his own judgment in doing so.

N. B. In Ireland, the use of salt and saltpetre is recommended, in proportions of one ounce, of stoved Rock or Bay Salt, and one fifth of an ounce of saltpetre to the Aberdeen pound.

6th. It is a very injurious practice to keep a making of butter uncured to the next churning, for the purpose of mixing the two together. This mode invariably injures the flavor of the whole, and renders it of too soft a quality ever afterwards to get firm. This applies to curer who are the producers of the Butter, but as the greatest quantity of butter in this country is collected and cured by merchants they are particularly cautioned against the practice of throwing the fresh butter together, and retaining it in that state for days until they have collected what they consider a sufficient quantity to commence curing—the butter treated in that manner is invariably found inferior to what is salted after churning. Should, however, there not be a sufficient quantity collected in one day to fill a package when cured, the quality of the butter may in great measure be preserved by giving it a partial salting and cooling it over with a clean linen cloth dipped in pickle, and placing it in a cool situation. Country Dealers who are in the habit of sending carts through the Districts where they reside, to collect the butter should endeavour to arrange it so between themselves and the makers of the butter, that it is churned upon the day it is called for.

7th. When the butter is cured, it should be tramped firm into the firkin with a round wooden tramp-stick of sufficient weight and thickness. The firkin should be filled up to the crosse, and then covered over with a little of the purest salt, sufficient room merely left for the head of the cask, and must be well secured to exclude air, and to prevent the pickle from getting out.

8th. The Liverpool stoved salt, or Portuguese salt, always to be preferred. A salt must be kept quite dry, and at a distance from the fire, to prevent the first imbibing the smell of the smoke. If kept in a cask, a little unstacked linen placed under it will prevent it from drawing moisture from the ground.

9th. The mixing of the salt with the butter should be done in wooden dishes, after the water and milk are completely expelled, and no time should then be lost in tramping it into the firkin which will make it draw even salt firm.

10. The milk of new calved cows should never be set for butter until at least four days after calving, as a small quantity of beast-milk butter will injure a whole firkin. The practice of scalding cream, in cold weather, should also be avoided, as cream thus treated will never make good butter.

11. Great care should be taken not to stett the firkin in boggy or unwholesome water. No