The Farm and Dairy.

Working Butter.

At the July meeting of the butter-makers at Cherry Creek, this subject again came up. It had been touched upon lightly before, but you had not got to the bottom of the subject. I have noticed that the Association drifts slowly towards some disputed point, then comes the rub, and the whole matter is laid bare and plain before the public. Some say wash the butter-milk out—the sooner the better. A few more say, don't let water come in contact with butter at all; it will spoil it. Of course we want the butter milk out but don't use water. Oh, no; water will ruin butter."

Let us look at this matter. Milk is composed of about 80 per cent. of water to begin with; the cream is contained in new milk, in minute globules and is floating in the milk or water, as we may say, for 80 per cent. is water. Well we set the milky the cream slowly rises up through this 80 per cent. of water and other ingredients; then we skim and churn. The result is butter and butter milk. What is this butter milk? It is casein and water, mostly water.—We want to expel this butter milk.—Almost everybody says, wash it out, the quicker the better. A few say "no we will stage it out some way; must not wash it out, because water will injure butter". Yet here the newly churned butter is floating in water and casein, acid, has been surrounded and floating in water ever since it was formed in nature's mysterious laboratory.—The fact is water does not injure but fer; wash it as quickly as possible, and the more water you use, the better.—"Wash it in the middle of Chautauqua Lake," as Blodgett says, if you want to, but don't wash it only just long enough to get rid of the butter milk. No, Sir! people who are afraid of using water do not use enough of it.

The best way to wash butter is as follows: Take the butter out of the churn as soon as it is gathered; pour on the butter-milk. If your churn is large enough, put in five pails of water; put your butter in again; churn a minute or less; take out the butter and strain the water; put in more water—plenty of it; churn the water and butter again; if your water remains clear your butter is right—that is if the milk and cream have been handled right, up to this time. It is all moonshine that water hurts butter. The trouble is people do not use water enough in washing butter.

ORO FARMER.

"Does it Pay to Grow Rye?"

So a friend asked us the other day. We replied, yes—when the straw, after the grain is out of it will bring $18 to $20 per ton for manufacturing purposes. It does bring this in many localities and is grown for no other purpose. Besides the grain itself is growing in favor as material for bread. The consumption of rye bread annually increases. Germans use it extensively; its nutriment and nutrition as served in the German restaurants and beer saloons is attracting the attention of Americans. It makes a delicious bread; and our people should know how to utilize the grain and the straw and remember that it is not only an excellent late fall, winter and early spring forage crop, but an excellent summer-soiling crop as well, as a good green crop to plow under. But the profit to be realized from rye as a crop will differ in different localities and under different circumstances—hence when we recommend rye as a paying crop, we do not recommend every man to make it one of his crops until he has found out what its straw, grain, or it as a forage, selling or green manure crop is to him. This can only be done by a knowledge of the facts and figures.

Water as a Preserver of Butter.

The Utica Herald's dairy editor says: Jars being duly packed water-tight, fresh eggs may be placed in good cold water such as is found in good wells and springs anywhere. any such good well of water may be used for this purpose, only be sure the package is completely under the water always; and if under water several feet deep it is no detriment, probably an advantage. It is not necessary, but probably best, that the packages should not rest on the dirty ground at the bottom of the well—not that any harm would happen to the butter, but the outside of the packages might get soiled and [illegible] keep tank kept full of water from a continually flowing spring may be the most desirable reservoir for keeping the butter in, if the tank is well-aspected and kept from freezing.—No doubt you'll be surprised if butter [illegible] be kept for years in [illegible] packed. Possibly land [illegible] other articles of food may be stored in this way.

The [illegible] increase of the receipts at Hull in Great Britain from the United States and the diminution of [illegible] other countries are now published for nine months of the current year. During that time the imports of wheat into Great Britain increased [illegible] over 5,000,000 hundredweight, while the [illegible] received from Russia has fallen off 13,000,000 to 7,000,000 hundredweight. [illegible] decided from the [illegible] has decreased from 5,000,000 [illegible] 2,000,000 hundredweight. The imports of flour during the nine months is about [illegible] hundredweight, with the [illegible] States [illegible] [illegible] [illegible]