

# THE GLEANER.

AND NORTHUMBERLAND, KENT, GLOUCESTER, AND RESTIGOUCHE  
COMMERCIAL AND AGRICULTURAL JOURNAL.

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*Nec araneorum sane textus ideo melior, quia ex se flagrant, nec noster vilior quia ex alienis libamus ut apes.*

No. 41.

Miramichi, Friday Morning, June 30, 1843.

## AUCTIONS.

To be Sold by Public Auction, on Monday, seventeenth day of July, at eleven of the clock in the forenoon, at the store of Mr. L. P. W. DesBrisay, in the parish of Richibucto, in the county of Kent, for payment of the debts of the late William John Layton, Esquire, of Richibucto, in the county of Kent, deceased, in consequence of a deficiency of the personal Estate of the deceased for that purpose, pursuant to a license obtained from the Surrogate Court of the county of Kent, The following, that is to say:—all that piece or parcel of land containing thirty five acres or thereabouts, situated in the town of Richibucto, bounded southerly by lands owned by John W. Weldon, Esq., and northerly by lands owned by Mr. Edmund Powell. Also one hundred and forty acres in the second tier of lots fronting on Richibucto river, [and in rear of the lot above described] and bounded southerly by land granted to John M. Weibey, and northerly by land granted to Charles Youtour; the same having been granted to James Donohue, and by conveyed to the deceased, known in the great as lot B. Also two hundred acres granted to the deceased, numbers in the grant lot [1], situated in rear of the lot above described, granted to James Donohue. Also two hundred acres situated in the parish of Welford, Kent, known as middle island lot, which was granted to James Donohue, and by him conveyed to the deceased, situated on the south side of Richibucto river, and bounded on the east by the grant to Peter Campbell, and on the west by the grant to James Allain, including middle island.

MARY LAYTON, Administratrix.  
Richibucto, 13th June, 1843.

On TUESDAY, 4th July next, at the residence of Mr. HENRY WYSE, in Chatham, The whole of the Household Furniture, Farming Utensils, &c. of Mr. Wyse, who intends leaving the place, amongst which are—  
1 Horse, 1 Sleigh, 1 Wood Sled, Harness, Farming Implements, 4 Franklin Stoves, 1 Cooking Stove, 2 Mahogany Card Tables, 1 Pembroke Table, Chairs, Carpets, Feather Beds, Bedsteads, Curtains; KITCHEN FURNITURE, &c. &c. Also that Valuable Property situated in the centre of the Town of Chatham, at present occupied by Mr. Wyse and Mr. Pattison, being TWO Excellent Dwelling Houses, with a Garden, an excellent Well of Water, and two large Bake Ovens, suitable for a Baking Establishment, on the premises. The Houses are so arranged as to make it suitable for either one or two families. The part occupied by Mr. Pattison contains 2 Parlours, 6 Bed-rooms, Kitchen, a frost-proof Cellar, and Wood Shed; the part occupied by Mr. Wyse contains 2 Parlours, 2 Bed-rooms, a Shop, Kitchen, Bake House and Loft, Wood Shed and Cellar. Also—a BARN on Cunard street, 14 by 24 feet, with 14 feet post, with a large Wood Shed adjoining; the Barn stands on a Leased property which has 8 years to run, with privilege of removing. Terms, and further particulars made known at time of Sale, or on application to Mr. Wyse on the premises, or to

JAMES JOHNSON, Auctioneer.  
Chatham, June 22, 1843.  
Sale to commence at 11 o'clock, A.M.

## Agricultural Journal.

From the Dublin Farmer's Journal.

### BUTTER.

It appears by our weekly note of the price of butter in the London market, that whilst a large proportion of Irish butter brings only from 60s. to 80s. per cwt., and that from one or two market only rises to the high price of 90s. the butter of Friesland is quoted at from 100s. to 120s. per cwt. The demand for butter in the London market is almost unlimited, 16,000 tons according to M'Colloch, being annually consumed there. Steam having brought this enormous demand almost to our doors, it is of great importance to the people of this country to enquire whether we may not, by a due degree of attention to the management of the dairy, take the place of foreigners in that market; and as the tariff appears likely to take away the chief dependence of the poor man—profit in rearing pigs—we may, by obtaining a high character for Irish butter, find a substitute which will in future pay much better than either bacon or oats. Dutch butter at one time, by all accounts was by no means superior to that of most other countries; but on the duty of one pound per cwt., being laid on it by England, they exerted their utmost efforts to produce an article which should be so excellent, and bring such a price as would enable them to pay this high duty; and as preserving industry will at length overcome every obstacle, they succeeded, and continue to enrich themselves at the expense of the farmer of this country.

But Irish farmers may imagine that the people of Holland some peculiarities in the soil, climate, or cattle of that country, which gives them advantages over us, this we believe, is not the case. Mr. Mitchell who examined into all the particulars of the dairy management of Holland, in order to ascertain the cause of the superiority of the butter produced there, and whose account of it obtained a prize from the Highland and Agricultural Society of Scotland, and was published in their "Transactions," informs us that there is nothing in the climate, cattle, or pasture, superior to the advantages in these respects which we enjoy; he even gives a list of the grasses which constitute the pastures, which differ in no respect from our own. How then, it may be asked, in the difference which so materially affects the prosperity of our farmers and result of the extreme care, industry, and cleanliness of the people of Holland, and the comparative absence of these qualities in those of our own country.

As to cleanliness, every House in Holland is a model and a pattern—they seem to vie with each other on this point. The cow house is pure and clean, not a particle of filth to be seen in it. The cows are as clean as it would be possible to keep them, and every spot is free from dust and dirt of any kind, and a glass door is frequently the only separation between the cow house and the parlour.

Contrast these well known facts with the accounts which have been published on the subject of the dairy management of this country. Mr. Tighe in his excellent Statistical Survey of the County Kilkenny, in describing the dairies of a district in that county, and his descriptions are copied into "Wakefield's Statistical and Political account of Ireland," a work to which every farmer, who desires to know anything of the state of this country, its habits and economy, refers, says—"The dairies here have no windows except a hole opened in Summer and stuffed up in winter; the dust and cobwebs are never cleared from the walls and roof; the floor never washed; the butter is often made up in a dirty manner; and the salt is in general of a bad quality. It is from these circumstances Irish butter, which, when fresh, is preferable to any in Europe, bears in the London market a lower price than any other; for it is almost always too heavily salted, and frequently tastes smoky, fishy, tallowy, so that no more than one tub in 50 will be found to be good." And after stating that Irish butter is only fit to be used in the workhouse, he quotes from Mr. Ellis an account of the usual management of milk and butter, which is quite disgusting. Under the head "Dairy Management" in British Husbandry, it is stated, that in the large dairies of Ireland and Scotland, men and women tramp the butter when salting, with their bear feet; Ellis in the Kilkenny Survey, says, that elm is extensively used in some dairies, to cause the milk to coagulate and throw up a large quantity of cream; and the Scot's Times, some time since asserted that Irish butter is frequently adulterated with oatmeal, and many other more objectionable materials. Now, however, agreeable fact these statements were at the period when they were first made, we believe they are no longer so, at least to an equal extent, on the contrary we believe it is acknowledged that much of the butter sent from this country is not inferior to the best that can be produced in Holland or elsewhere, still the distaste to Irish

butter which such practices necessarily produced, continues, and the result is, that an article which we might supply in any quantity, has to be procured from foreigners.

The short horns, the long-horns, the Dutch, the Ayrshires, and other varieties has each its advocates, and doubtless, circumstances adapted to each particular breed occur. The Ayrshires are certainly a very desirable breed, and for general purposes, are, perhaps superior to all others; yet it cannot be denied that many Irish Cows are as fully productive of milk and butter as any other. The following verses are sufficiently characteristic of a good milker:

She's long in her face, she's fine in her horn,  
She's quickly get fat without eake or corn;  
She's clear in her jaws, she'll fall in her chine,  
She's heavy in flank, and wide in her loin.

She's broad in her ribs, and long in her rump,  
A straight and flat back, with never a hump;  
She's wide in her hips, and calm in her eyes,  
She's fine in her shoulders and thin in her thighs.

She's light in her neck, and small in her tail,  
She's wide in her breast, and good at the pail;  
She's fine in her bone, and silky of skin,  
She's a grazier's without, and a butcher's within.

In Holland, according to Mitchell, the cows are turned out to pasture, in the beginning of March, and left the transition from the cow-house to the open air should injure them, the upper half of the body is covered with a strong cloth made of tow; they continue out till the beginning of November; in winter they are fed for the most part on hay, to which boiled beans and rape-cake are added at night, and ground linseed-cake in the morning; brewer's grains, mangel-wurzel, and potatoes are given, but turnips never. The pastures are retained in heart by top-dressing with cow-house manure; they are mowed for hay for 2 years afterwards, cows not being permitted to pasture on them until the third year after they are mowed. And Ellis, as quoted in the Kilkenny Survey, directs that the pastures be so arranged that the cows may be put on a fresh pasture each day, this being necessary in order to ensure perfect sweetness in the milk and butter.

Should be paved with brick, or flagged, and kept perfectly clean; a flagged channel should be formed immediately behind the cows, emptying itself into a liquid manure tank outside; this channel is washed twice or thrice a day in Holland, and so pure and sweet are the cow houses, that the most delicate persons might take their food in them. They are of opinion that however carefully every process be performed, if ever so little dirt is permitted in the cow house, good butter cannot be produced. They go so far as to adopt the inconvenient practice to the cow, of tying up her tail to the ceiling lest she should whisk it about, and thus cause hairs or dust to fall into the milk. If all this care has been found necessary, it is little wonder that the produce of our comparatively filthy cow-houses should produce inferior butter. We have had the pleasure, however, of examining cow-houses and dairies in various parts of the country, which emulate in all respects to the best managed dairies of Holland, and as being a public place, we are happy to be enabled to refer those farmers who have an opportunity of visiting it, to the cow-houses on the model farm of the National Education Board at Glasnevin, as a pattern of cleanliness and order, and the results, we have reason to believe, are, as they will ever be, commensurate with the care bestowed on these minute particulars.

THE DAIRY  
Should be built in a shaded situation, with a northern aspect, and, having a free circulation of air through wired windows, it should be flagged, and have flag or slate shelves for the coolers to stand on, and be kept cool in summer, by having the floor wetted, and extreme cold in winter may be prevented, by using a small stove. Nothing but milk should be permitted to remain in the dairy; meat, flesh, onions, in a word, any animal or vegetable matter will immediately communicate an unpleasant flavour to butter, as will smoke or contaminated air of any kind. How then is it to be expected, that the small farmer—and we wish the practice were restricted even to this class, whose only dairy was the sleeping room, or smoky kitchen, can produce good butter? Indeed the wonder is, not that so much bad, but that any tolerably good butter is, under such circumstances, produced.

In most of the extensive dairies of Holland, copper milk vessels are used, the practice being to warm the cream in winter previous to churning, by placing the vessels containing it over embers, and to cool the milk in summer, by letting them stand in cold water; but when dull or stone-ware is considered too expensive, the English black-ware, well glazed on the inside, answers perfectly, as do coolers made of

sweet, white ash or oak, the latter require much greater labour to keep them clean. Whatever be the materials, they should not be more than 4 or 5 inches deep, they may be of any desired diameter. And here in an especial manner recurs the necessity of inculcating extreme attention to cleanliness; the slightest impurity in the vessels, an imperceptible particle of acid, or rather of milk, as it soon becomes putrid, remaining in any of the vessels, acts on the milk or cream as leaven does on dough, sets chemical forces in motion, and inevitably injures the produce. The vessels, as soon as they have been emptied, must not only be washed, they must be scalded in boiling water, and scrubbed until they are perfectly clean, and then left out in the air so as to be dry before they are again required. Some recommend to dissolve soda in the water for cleaning the vessels, but pure boiling water and 'elbow grease,' will be found sufficient.

Much of the success of cow-keeping, depends on the care with which the business of milking is performed. The last pint of strippings is of more value than the first quart of foremilk, and unless the udder be completely emptied, the cow will very soon cease to yield a large quantity of milk. To secure the due performance of this part of the business, men for the most part in Holland, and generally in England also, milk, but the work is more suited to women, who have sufficient strength for the purpose, and we have no doubt it is more pleasing to the cows to be soothed and handled by a well-tempered and gentle woman, than by a man, however kind he may be to them. The udder should be washed before milking, and in the opinion of some persons, cows ought always to be feeding whilst being milked.

Various plans are pursued with the milk in Holland. In one, the milk on being drawn, is passed through a hair-cloth strainer into the coolers, and these in summer are put standing in cold water in a vat or vessel formed on purpose; after it has stood 24 hours, it is skimmed the cream is collected in a barrel, being carefully stirred with a wooden pin whenever fresh cream is added; and as soon as a sufficient quantity to half or three parts fill the churn, (which seldom exceeds three days) is gathered, it is churned.

A little boiled hot water is, in some dairies, used to raise the temperature of the cream to from 50 to 55 degrees of Fahrenheit's thermometer; the operation of churning will bring it to about 60, and experiments have proved, that when the heat rises to 70, the consequences are bad, in general, however, the necessary degree of warmth is obtained by placing the churn near a fire, or by warming the cream in the brass coolers, by placing some charcoal or embers under them previous to putting it into the churn. Ellis says the application of water to the milk or cream, is a barbarous practice, which should be discarded.

When the whole milk is churned, the milk on being drawn from the cows is allowed to stand still until it is quite cold, it is then strained into a vessel capable of holding sufficient for churning—it is stirred with a wooden ladle whenever fresh milk is added, and once or twice daily besides, to prevent the cream separating and rising to the top. As soon as the ladle will stand in it the milk is churned, and as soon as the butter begins to come, about a pint or so of cold water is added to make it separate.

The butter being gathered from the newly churned milk, which is readily done by means of a hair cloth strainer, it is well washed in pure spring water, which must be renewed as long as washing the butter renders it in the least discoloured; it is of the greatest consequence that the milk be effectually removed, for if it be not, no art will make the butter keep sweet. In washing, a skimming dish should be used and not the hand, as the warmth and perspiration gives the butter a wax-like consistency by which it is greatly deteriorated.

But however well the butter may be washed, and although by extreme cleanliness it may have been preserved perfectly pure, yet unless the business of salting be well understood and carefully performed, it will inevitably spoil.

One thing is certain says Mr. Mitchell, the use of the Dutch salt is one of the causes of the sweet and delicious flavour of their butter, which, although always well flavoured hardly tastes of salt, or rather of that acid quality which the poisonous bittern or the muriate and sulphate of magnesia pervading our common salt imparts to our butter. The Dutch salt is prepared by slow evaporation, by which large crystals are produced, it is kept dry, and ground quite fine before it is used. The following compound is recommended as superior to pure salt, viz:—

Butter salted with this mixture, one part of sugar, one part of nitre, and two parts of best Spanish salt, beat together into fine powder, and mixed thoroughly with the butter in the proportion of one ounce to the pound has been found to keep perfectly sweet and sound during two years that it was in cask, and it is said also to give it a rich marrowy flavour that no other ever acquires, and tastes but very little of salt.

NOTICE.—The subscriber being duly authorized to collect the debts due to JOSEPH DUTTON, requests all persons indebted to him to call and settle their accounts, and hereby notifies them that unless they do so immediately, the claims against them will be handed to an Attorney for collection.

JOSEPH M. DUTTON.  
Chatham, 22nd June, 1843.