

**THE PRESS.**  
MONDAY MORNING, MAY 18, 1874.  
**Gossip and Gleanings.**  
Rochester Democrat: We are glad that there is a Chicago policeman who will not take a bribe, and sorry that he is about to be

The St. Louis *Republican* tells us that the strongest glass will sustain two thousand pounds to the square inch. It also has been known to twist a man's leg so that he couldn't walk.

Cæsarism is about to be revived in the *Herald*, the Washington correspondent of that paper having stated that President Grant vetoed the inflation bill with a third term in view. And the heated term, alas! has just commenced.

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A Chinaman shot an American eagle, near Sacramento, one day last week, and cooked and eat the deceased monarch of birds. A few hours later several patriotic citizens were "loyally" yelling around a newly dug trench.

Executions are evidently the popular amusement in Tennessee. Ten thousand people witnessed the taking off of William Kewley last Friday, and as William was "in a lithe and gleeful mood" they pronounced him the best performer in that line they had ever seen. Though, to be sure, there was not the first encore.

**SUGGESTIONS IN BUTTER MAKING.**

The comparative scarcity and high price of butter during the early part of the present year have turned the attention of dairymen to butter manufacture. We hear of quite a number of cheese factories which it is proposed to change into butter factories. Probably such change will continue to be made from time to time by dairymen, either from cheese to butter or from butter to cheese until the relative price of the two products bear the proper proportion the one to the other. We do not apprehend, therefore, that either of

maintain a monopoly above the other, since the tendency to increase or diminish production soon brings the prices of both products to a standard of relative values. But in the strife for high prices—whether it be for butter or cheese—one feature of considerable moment to the general product results—that is, an emulation among manufacturers to excel in their goods. Thus, improvements gradually reach out among the masses, and our dairy products grow better and better from year to year.

The recent improvements in butter making are highly commendable, and these show

What our enterprising and intelligent dairymen are capable of doing under a stimulant of high prices. It may well be doubted whether so rapid progress would have been made in butter manufacture had not the rates for butter been comparatively high during the past few years. It is curious to notice the new methods which are constantly resorted to for securing better quality in the product. Among these, butter makers will perhaps be interested in some recent suggestions given by Mr. E. S. Lewis, of Oxford, Chenango county, N. Y., which he communicates to the *Utica Herald*, in reference to sep-

One of the essential requirements in butter making is the thorough expulsion of the butter termilk. There are various ways employed by butter makers to accomplish this object, but one important feature must always be borne in mind, that extreme care must be taken in this and the subsequent process of salting, not to injure the grain of the butter. A great deal of butter is spoiled by overworking that would otherwise be of the finest quality. As a rule, the less butter is handled, the more perfect the grain, hence any device that will thoroughly free the butter

possible working, will be likely to improve the texture of the butter. Mr. Lewis adopts the following process, which he claims is an improvement on the general practice: "When the butter comes," he says, "and as soon as the dash churns clean, take off the churn; do not gather the butter compact with the dash in the churn—as is usually done—do not gather it at all, but have a hair sieve, which first wet in hot and then in cold water, so that the butter will not stick to it. Then gave a piece of board that will fill inside of the churn to hold the butter back; turn the

When the buttermilk is drained out let the butter remain in the churn; then take your water, holding it up as high as your head, and pour it upon the butter in a stream sufficiently large, so that it will force its way through the butter, and keep the stream moving about upon the butter; this will separate the little balls of butter; fill up the churn with water until what little buttermilk there was in the butter is diluted to that extent that there will be no necessity of changing the water, and the result will be that your butter will be washed or the buttermilk all rinsed out of the butter without breaking, marrying or injuring

When it sufficiently hardens in the water, take it out for salting, using the ladle to take out most of it, then the sieve. Now comes the salting and working. For a butter worker an inclined plane in the shape of a letter A, with a round level, is preferred. Spread the butter upon the worker, then put on half the quantity of salt you desire to use, roll it in, then with a small flat wooden shovel, turn one half of it over on to the top of the other half; put on half of the remainder of the salt; roll it back; do the other half in the same way, and then put on the balance of the salt; and work the salt in carefully.

"Set the butter away in a cool place all night; put it in the work; work it a little; then let it stand until morning, and work again just enough to be sure the streaks are out—the white streaks are parts that have not taken salt—then pack. The butter-work should stand face to the light. The best bowls to use are the white oak butter tubs."

creamery, and he expresses the opinion that as much butter can be made on the plan of setting the milk deep, as by shallow settings. He recommends that the cream of each milking be churned by itself, or if the cream of different milkings is to be churned, the cream of such milkings should be mixed at least eight or ten hours before churning. Enough milk should always be skimmed in with the cream to give the butter, when it comes, a clean, bright color.

These suggestions appear to be sensible, and as some of the processes differ from those in general practice, they may very justly claim

**FARM FENCES.**

Fencing has become one of the most important considerations demanding the attention of the farmers; and it is wonderful that they should so long submit to the want of proper legislation in their respective States, which would relieve them from this most expensive and unnecessary burden.

An impression, almost as old as our country itself, seems to exist that public roads are public property, and that grass which grows upon them is the common property of all the inhabitants, upon which their cattle may

take, and one which requires immediate correction, if for no other reason than that it is a very expensive one to farmers. Public roads are, to be sure public property, but only for special purposes. While the public have the right to pass and repass over them they have no other right than this, which the law gives them, and no more substantial claim to pasture their cattle upon the road than upon the other side of the fence, in their neighbor's field. The law allows the public to use the land occupied by the road to travel over, and when ever they cease, either by operation of law

again becomes the property of the owner of the farm through which it passes. His right is the fee-simple right. It is very unjust that either he who owns no land, or owning it, should prefer to use that of his neighbors, should be indulged in so manifest a wrong. It is the duty of the legislatures of all the thickly settled States to protect the agricultural interests of the country, by providing that cattle shall not run at large, but that every man shall be compelled to take care of and feed his own stock, instead of turning it loose upon the highway to depredate upon the property of his neighbor.

and poems by Colonel Higginson, Benjamin F. Taylor, Mary L. Ritter, Elizabeth Akers Allen and Martha P. Lowe complete the list of contributions. In "Topics of the Time" Dr. Holland writes about The Late Brooklyn Council, The Moral Power of Women, and A Good Fellow. The Old Cabinet has to do with Barbarism. There is a long and "timely" poem, "Diogenes in America" in Etchings, and there are book notices, scientific notes, etc., as usual.











