



AGRICULTURAL.

The following is the Report of the State Committee on Dairy and Honey, at the late State Fair.

Dairy & Honey.

The Committee on Dairy & Honey report that the exhibition of Dairy Products is very small, and by no means such as the great importance, and value of this branch of Agriculture would seem impotently to require.

A reference to the returns of the last census (1850) shows that the number of Milk Cows in the State was 630,224, which at a price of \$15 per head amounts to \$7,353,360. The number of pounds of butter reported to be made that year was 39,878,16, which at a price of twelve and a half cents per pound, would amount to \$4,779,802 25.

The number of pounds of cheese made was 5,005,034, which at six cents per pound is \$31,302 04; value of both \$4,930,102.

The value of Butter and Cheese per cow at the above prices is \$9 29 per head.

The committee think the above are under estimate both in quantity and price, and have no doubt that the value of the Butter and cheese in this State this year is quite eight millions of dollars.

It is estimated that the Dairy product of Susquehanna county, as stated by their committee at their late Fair, is one quarter of a million of dollars.

In some portions of the State the farmers are turning their attention almost exclusively to the Dairy and the rearing of stock, and they find it profitable.

It belongs not to this committee to discuss the value of the different breeds of cattle for dairy purposes, but the testimony of James Gowen, Esq. (most eminent authority) as well as of many others of our eminent practical agriculturists, is in favor of the short horn Durham and its crosses, as possessing finer milking properties than any other class.

The breeding of cows, with reference to their milking qualities, is necessary in order to proper success, need not be affirmed. It is too evident.

In nearly all our ordinary dairies are to be found cows which, while yielding considerable quantities of milk, make very little butter. Every Farmer ought to test the quality of every cow's milk within four years old.

The test is very simple. Strain the milk for a few successive days into tumblers about six inches deep. Compare the thickness of the cream with that of cows of established milking properties.

Weigh the milk for a few days and churn it, or the cream from it, by hand, and make a similar comparison. Many cows will be turned out of dairies by these simple tests as worthless, and their places supplied by those which are valuable.

There are other rules given in treatises on the dairy for testing the milking qualities of cows, which the limits properly assigned to this report, forbid us to notice.

Wapnour's Butter—1852.

This butter was made in a dairy of twenty cows. The process of manufacture is this: after the milk is strained it is set away in the pans which are surrounded by spring water; in each pan is kept about one gill of sour milk, which is kept for the purpose—which causes fermentation and hastens the separation of the cream. The pans are allowed to remain thirty-six hours before skimming and no longer; then the cream is taken off and put in large tin cream pots, where it remains immersed in water until the time for churning; being well stirred at each addition of cream. We churn twice a week, by horse power; hence the cream for one churning is three days collecting from the other four. The cream is strained into the churn at a temperature of 56deg, and churned about one hour. We never allow the gas which is set free in the first revolutions of the churn to escape, thinking that by retaining it we improve the flavor of the butter. When the butter is sufficiently gathered it is taken out and placed on a triangular table, the base of which is made lower than the apex; on which is placed a fluted cone, having its apex affixed to the apex of the table after the manner of a bell and socket; this cone is rolled over the butter, occasionally turning up the edges until the buttermilk is completely worked out; then the salt is worked in, after which it is set away in coolers until the next morning, when it is again thoroughly worked on the table, weighed in half-pound lumps and printed in a box print. I send my butter to the Baltimore market, where butten pounds have been sold below 25 cents this summer.

E. V. DICKEY.

Woodbourne Butter—1852.

This butter was made in a well ventilated milk cellar. The most entire neatness is observed in every thing connected with it. The cream skim before the milk thickened, stirred frequently, till sufficient to churn, which must be done slowly. When well gathered, washed in cold water and salted to the very bottom, it is packed in boxes to suit the market.

S. M. WALKER.

Curtis' Cheesecaking.

Our system of cheese making is very nearly as follows:

The milk of the cow that is intended to be warmed is strained into a large copper boiler and put into one of Mill's Orange county furnaces, and water is put into the kettle. The fire consequently does not come near the milk to scorch or affect it in the least, &c. "The remainder of the milk is strained into a tub or vat, where the morning's milk is also put into, and the heated milk is also poured into the tub, so as to have it near the temperature that milk is when drawn from the cow as possible. The rennet is then put into it, (the amount depends entirely upon its strength.) It is then all thoroughly stirred together and allowed to stand for half an hour, when the curd is cut up with a "curd cutter" and in half an hour is ready to have the whey dipped into the boiler for the purpose of scalding the curd. It must not be hurried too much in this process, else you will diminish the amount of curd. The hot whey is then poured on to the curd, and let it remain until it will have been slightly compressed by the hand. After this is dipped off, part of pure cold water is poured upon it and remains until the whole is cooled. It is then put into a sink and salted, a tea cup full being allowed for 13 lbs. of curd. It is then pressed into the press and if an hour is turned, and then remains for 24 hours, when it is taken out and a bandage is put on, and is pressed in a heavy press for 24 hours; it is then taken to the cheese house, and is greased and turned daily.

C. J. CURTIS,
Susquehanna County, Penn'a.

Method of making Butter on the Farm of Wm. Jessup, Monroe, Susquehanna County, Penn'a.

The milk cellar is deep and cool, and well ventilated, being provided with shutters to the windows, so as to exclude the sun when necessary. If being desirable to keep the milk and butter of an even temperature. The milk is strained in the pans, and stands about 30 hours. The curd is common barrel churn, worked by an upright dasher, and moved by dog power.

The milk is churned every morning; the butter on being taken from the churn is heated until all the buttermilk is out; a half pound of pulverized rock salt is added to the pounds worked in, and it is left for twenty-four hours, when it receives second working, and is then packed in tins and tubs. This is the usual method pursued by the Susquehanna County dairy-men. They learn it from the Orange County dairy-men.

S. A. DICKY, Allegheny Co., Oct. 15.

Sirs.—In compliance with your request, I herewith send you a mode of manufacturing Butter, exhibited by the undersigned.

The butter exhibited by Messrs. Green, is the most perfect of any which has fallen under our observation—a Diploma.

The exhibition of Irkin butter from Susquehanna county, by William Jessup consist of

One Irkin June butter laid down by Mrs. Joseph Decker.

In the first place, it would say it was made from six Durham cows, in the fol-

lowing manner:—the milk is drawn off from the cow, is strained into stone milk pans about 4 inches deep, where it is allowed to stand twenty-four hours; it is then skimmed with as little trouble as possible, and put into a stone crock and kept cool and sweet. When churning the milk worked out of it which is done entirely with the butter paddle. (We do not wash our butter,) a sufficient quantity of the finest quality of salt is added and thoroughly worked in. It is then printed as per sample. Respectfully yours,

JNO. F. GARRARD.

One ditto September butter, by Mr. John Huntington. One tub of September butter by Mrs. James Waldo.

One ditto, by Mrs. Hiram C. Conklin. One tub exhibited by Miss Sarah M. Walker, Woodburn, Susquehanna County.

The butters are designed for winter use, and were put up without any reference to any exhibition at the Fair, and are fair samples of the ordinary dairies of that country. They are warranted to retain their firmness until May next, if kept at even temperature and away from the air.

The committee award the first premium to Mr. Jacob Decker, for June butter.

Second premium, to ditto for July butter.

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The committee also award a premium of \$5.00 each to Mrs. Waldo, Mrs. Huntington, Mrs. Conklin, and Miss Walker. They also award the second premium of \$2.00 for cheese, to Mr. John Turnbull of Susquehanna county.

They also award premiums of \$2.00 each, to the following exhibitors of cheese: Charles Lourens, Mr. J. Barnett, C. J. Curtis, of Susquehanna county.

Wm. Jessup, Skeldale Morton, Edwin James, John B. Adams, George Blight.

The methods of making butter and cheese by several competitors are here presented.

Mr. Dickey's Mode of Making Butter.

Oxford, October 19th, 1852.

This butter was made in a dairy of twenty cows. The process of manufacture is this: after the milk is strained it is set away in the pans which are surrounded by spring water; in each pan is kept about one gill of sour milk, which is kept for the purpose—which causes fermentation and hastens the separation of the cream. The pans are allowed to remain thirty-six hours before skimming and no longer; then the cream is taken off and put in large tin cream pots, where it remains immersed in water until the time for churning; being well stirred at each addition of cream. We churn twice a week, by horse power; hence the cream for one churning is three days collecting from the other four. The cream is strained into the churn at a temperature of 56deg, and churned about one hour. We never allow the gas which is set free in the first revolutions of the churn to escape, thinking that by retaining it we improve the flavor of the butter. When the butter is sufficiently gathered it is taken out and placed on a triangular table, the base of which is made lower than the apex; on which is placed a fluted cone, having its apex affixed to the apex of the table after the manner of a bell and socket; this cone is rolled over the butter, occasionally turning up the edges until the buttermilk is completely worked out; then the salt is worked in, after which it is set away in coolers until the next morning, when it is again thoroughly worked on the table, weighed in half-pound lumps and printed in a box print. I send my butter to the Baltimore market, where butten pounds have been sold below 25 cents this summer.

E. V. DICKEY.

Notice.

We would suggest to all persons interested at the *Register* office for Job-work or Advertising, the propriety of setting the same before the first day of January next; and to subscribers, that now is as good a time as any for paying their subscriptions.

Democracy here and elsewhere.

The recent course of events in Europe has been such as greatly to shake the faith of those who would place much reliance on the innate nobleness of human nature. Theoretically, mankind are in favor of liberty, equal liberty to all; but they seem not much inclined to reduce that theory to practice. Veneration for some great mind, or even for some great name, exerts a more potent influence over the minds of men, than the sacred name of Liberty. While Kosciusko and Mazzei fail utterly in their endeavors to give freedom to their countrymen, and exiles in foreign lands seem to be fast sinking into obscurity, Louis Napoleon, under the shadow of his uncle's mighty name, aspires to the sovereignty of France, and the French people, with loud rejoicings, welcome the re-establishment of the Empire. That people, who claim to be the most refined and enlightened on earth, having tried the experiment of self-government, have wearied of performing the duties it imposes, and voluntarily resigned themselves into the hands of a master.

In all the other countries of Europe, where but recently the power of kings seemed about to be forever restored, and the monarchs again sit securely upon their thrones.

Still there are many individuals in all parts of Europe, who are staunch republicans, and who can never be made to renounce their divine right of kings, or to renounce their advocacy of the principle of self-government. From present indications, these men will never live to see their ideas of government carried into effect in their own countries, nor can we invite them to the United States, as a country wherein their theory is already recognized, but only as one in which it may be, at some future time. Let them instruct our Democracy in the true principles of human equality, which appear to be now practically ignorant of, or at least unwilling to carry out, and ours may yet become, what it is not, a model Republic, worthy the imitation of other nations.

But if, after having endured in their own country the evils of servitude, at the remembrance of which their hearts are filled with the bitterest hatred of their former masters, they would come among us and in the much-abused name of Democracy help to bind upon others fetters a thousand times more galling than were those themselves once wore, let them rather wear their own at home, for such Democrats, such friends of liberty, we continued to reside until the time of his death. Peace to his ashes!

Captain Kyn: the Wizard of the Sea.

John Andrew Shulze, ex-Governor of this Commonwealth, departed this life in Lancaster city, on Friday morning last, at an advanced age. Educated as a minister of the Gospel, he filled the pulpits of several Lutheran congregations for some years during the early part of his manhood, but was obliged to relinquish them in consequence of some physical affection which disabled him from frequent speaking. Sometime afterward he took up his residence in the Borough of Lebanon, and soon became prominent and influential in the political affairs of the Emperor Napoleon I. Adoption is interdicted to the illegitimate children of Louis Napoleon or other descendants. In default of a legitimate or adoptive heir a *Senatus Consultum* is to appoint the successor.

The report made by the Senate with regard to the succession of the Emperor provides that if Louis Napoleon has no male child, he may adopt one of the legitimate descendants on the male line of the brothers of the Emperor Napoleon I. Adoption is interdicted to the illegitimate children of Louis Napoleon or other descendants. In default of a legitimate or adoptive heir a *Senatus Consultum* is to appoint the successor.

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The President sent in a message to the Senate, officially accepting the proffer of the Empire. His message is said to have produced an unanimous impression.

The corps legislative is convened for the 29th inst., for the verification of the return.

A letter in the *London Times* says

Prince Jerome Bonaparte has resigned the Presidency of the Senate, expecting an appointment as High Constable of France.

TELEGRAPH FROM NEW YORK.

AMERICA.—We notice in the English papers that several projects are broached for laying telegraphic wires across the Atlantic. Since the connection of England with Ireland and the Continent of Europe by telegraph, there is no longer any doubt but that wires will be laid across the Atlantic. The enterprise is merely a matter of time. One of the present propositions before the English capitalists is for throwing an electric wire from the most northern part of the mainland of Scotland to Orkney, Shetland and the Faroe Islands,—to carry it thence to Ireland; thence onward to the point of Davis' Straits; thence to the Azores; thence to Cape Palavins;—while another submarine wire could carry the line across Hudson's Straits into Upper Canada. Though the distance would be greater, this is supposed, would be compensated by the comparative facility of achieving the project. Whether this will be the actual line of the first telegraph across the Atlantic, it is impossible to say; but it is almost certain that such a line will be constructed within five years.

ITEMS.

Good fat sheep can be bought in Mexico for 25 cents.

At the Presidential election, Hale and Julien received nearly 60 votes in North Carolina.

A private mint in California is coining half dollars, some of which have reached this country.

The President elect will not leave New Hampshire for the South until the Ist of February.

Mexico, according to accounts, is in a deplorable condition. Rebellions were breaking out in several of the States.

An effigy of General Scott was paraded through the streets of Butler, Pa. and afterwards burnt, by the Locofocoites of that place on receipt of the news of Pierce's election.

The number of sea-going vessels in the world is about 85,000, of which two-thirds belong to England and the United States.

The debtors' prisons of England contain many thousands of persons who have been incarcerated for years and never expect to be liberated.

In California, ladies may advertise their intention to carry on business independent of their husbands, which greatly exonerates them from liability for their debts.

A letter from Vienna states that Austria and Prussia could bring two millions of men into the field, in case of war with France.

George W. Kendall, of the New Orleans *Picayune*, is about to marry and retire to his vast sheep raising farm in Texas. Kendall has surely seen the world, and a little more; is, about 48, and possesses the snug little fortune of \$100,000.

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Death of Hon. JOHN WOODFORD.

John Sergeant, a distinguished lawyer of Philadelphia, died at his residence in that city, on the 22d ult. He was about the time of his death within a few days of 73 years of age. He represented Philadelphia city in the State Legislature in 1805 and 1806, and was elected to Congress in 1813, and to the House of Representatives in 1815, and to the three following Congresses, and again in 1827, was the Whig candidate for the Vice Presidency in 1832, on the ticket with Mr. Clay, and returned to Congress for the last time in 1840. In 1838 he served as President of the Convention to abolish the Slave Constitution.

In 1840, he was a member of the Whig party.

In 1841, he was a member of the Whig party.

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In 1845, he was a member of the Whig party.

In 1846, he was a member of the Whig party.

In 1847, he was a member of the Whig party.

In 1848, he was a member of the Whig party.

In 1849, he was a member of the Whig party.

In 1850, he