

will tell on the quantity of cream, and also upon the quality.

Having a good cow, abundantly supplied with good food, pure water and kindly cared for, what a pity it is to spoil her milk by the introduction of filth while drawing it. Yet this is too often done by careless milkers, and first class butter expected.

Again, good, pure milk, if exposed to unfavorable atmospheric influences while the cream is rising, or the cream, or butter, all previous care is lost, and defeat and disappointment are sure to follow.

CREAM RAISING.

Perhaps no branch of dairy farming has undergone greater changes than cream raising. The small pans have given place to the large ones or the deep cans. The inventor of each process claims for his method the only application of science, whether it be the large shallow pan, cooled from the top, the bottom, or the sides, as the deep vat, or deep can, either heated, or cooled in any way. And now we have the centrifugal method of getting cream, by jerking it out of the milk. But this way of getting the cream is too slow for large creameries, and too expensive for small dairies. The application of heat under the milk, or of cold over it, will facilitate the cream raising, and when both are applied, first heat, then cold, the cream can be obtained in a short time, provided the currents created in the milk are not sufficiently rapid and strong to carry the cream around with the milk. Gentle currents will bring the cream to the top, where it will remain on account of its less specific gravity.

I have tried the deep and shallow setting, also different degrees of temperature, and have uniformly obtained the most butter from shallow setting, and the longest keeping butter from cream raised at a temperature above fifty-five degrees Fah.

But I would say that when the wind is

north or north-west it is impossible to keep the cream down, and when it is south or south-east it is almost impossible to get it all out.

WHEN TO SKIM.

If sweet cream butter is desired no acid should be allowed to develop before churning. Butter made from sweet cream I regard as possessing the most delicious flavor of any I ever tasted, but less butter will be obtained from the same quantity of milk, and will lack the keeping quality of butter made with the same care from sour cream. Hence it is safer to make butter from sour than from sweet cream, unless it is used while new. If the butter is to be made from sour cream the milk should be skimmed as soon as the acids begin to develop, and the cream of the morning and evening thoroughly mixed together at the time of the evening skimming, and churned next morning. If the dairy is small, so that two or three days' cream is necessary to make a churning, add to the first cream taken off, from two to three ounces of salt, well stirred into the cream, and at each subsequent skimming stir all thoroughly together. The amount of salt may be increased or diminished according to the quantity of cream and the degree of its acidity.

KIND OF CHURN.

Of all the churns invented during this progressive age in butter-making, no one with which I am familiar will produce better butter than the old-time dasher churn, if properly constructed. This churn dates back so far in the uncertain past that no man knoweth its originator, or the date of its construction. Yet it still moves on, and is far superior in the perfection of its work to hundreds of recent date, for which patents have been granted. I do not deny the fact that we have a few churns which will do as good work as the dasher churn, and do it with less labor, and are more convenient to use. In selecting a churn, I would prefer that one which will do its work