

Chate, handled 36,000 of them, which, the writer states, they got rid of, and could have disposed of more. Referring to an interview with a member of this firm, the *Trade Bulletin's* correspondent says:

"Prices have ranged from 6d. a pound in the early part up to 8¼d. later on, according to the size of the birds. There is a great deal left that is desirable, however, in the mode of packing, which he hopes to remedy by next year. The plucking is done by inexperienced hands, and appears very slovenly. I was shown Canadian and Italian birds side by side, and, though the former were no doubt a better bird, and would eat much better, the Italian looked cleaner, the breast was in appearance broader, and it would undoubtedly fetch more money. The Canadian had stray feathers sticking out here and there, and the breastbone standing out had a most unusual appearance. It is the custom in the trade to break this bone, which is done while warm by the insertion of a long handled short knife behind the wing up under the breast bone, which is then broken by a down drive of a light mallet. The breast then spreads out, and presents an attractive appearance. Next season the firm are going to send over experts to see to the plucking and dressing, and we may then expect the birds to present that bright look we have grown accustomed to in turkeys from France and Italy. Shippers should be careful to note these points."

Further on the writer points out that the above firm is prepared to receive consignments from the 1st of October till the end of January, but fowls will sell there all the year through, and there is a lot of money in it. The firm has been selling fowls from Canada, the outside cost of which was 10d. apiece, at 1s. 6d., and they were improperly dressed. If they had been dressed and packed well, they would have realized 2s. each. There is also a good market for ducks at other times than Christmas. Great care needs to be exercised in the dressing and packing. Turkeys, having been cleanly plucked and the breastbone broken while the bird is warm, should be packed: 20 birds under 12 pounds, 16 birds of from 12 to 16 lb., and 12 birds over 16 lb. in a case. Fowls should be plucked very carefully and wrapped in paper, great care being taken to avoid any exhibition of blood on the bird, and they should be packed: Large, 80 in a case; smaller, 100 in a case.

The writer then goes on to emphasize that the trade should not be a once-in-twelve-months one, but should be continued right through the year, and form an important branch of Canadian trade. Large quantities of Canadian poultry have also been sent to Liverpool. The shipments to Manchester have not fared so well this year. The merchants there had seemingly made too extensive arrangements, and immense supplies poured in from all points, which resulted in their having more poultry than they could dispose of.

Winter Butter on the Farm

Written for "Farming" by Mrs. E. R. Wood

There are often serious difficulties to be overcome in making first-class butter in winter with the conveniences (or inconveniences) at the command of the housewife. It requires skill to make a fine quality of butter at any season, but during the winter months a number of causes combine to render such an undertaking especially difficult upon the average farm.

It is, no doubt, true that a great deal of the poor butter found in the markets comes from the farm dairy. The home butter-maker is responsible for it. Sometimes the fault lies entirely with the butter-maker; but, could we see and understand what many farmers' wives have to contend with, we might wonder that they do as well as they do.

In the first place, but few cows are usually milked at this season of the year upon the average farm, and of these few probably nearly all have been giving milk for several months. This fact adds to the difficulty of producing finely flavored butter under any circumstances. Such

animals give milk less easily divested of its cream, and the cream is less easily made to yield to the action of the churn. There should be some fresh cows at regular intervals during the year. This milk is needful to keep the quality of the whole in good condition for creaming and churning. Most of the trouble met with at this season in bringing the butter has its origin in the milk of one or more cows long in lactation. We frequently hear complaints about the cream not turning to butter in the churn. Sometimes it fails to come entirely, as a good many farmers' wives know to their sorrow. When there is difficulty of this kind the cause can usually be traced to one cow, and by discontinuing the use of her milk the trouble disappears.

How to separate the cream from the milk in winter in an acceptable manner is a question which puzzles many home butter-makers.

If a portable cabinet creamer is employed for this purpose in summer it may just as well be used all winter. It is far better to raise the cream in that way than to set the milk in pans upon the pantry shelves or about the kitchen stove, as is frequently done. Even when there is but little milk it is more satisfactory to use the creamer, and a much better quality of butter will result than from the pan system under any ordinary conditions.

Allowing milk set in pans to stand too long before it is skimmed results in the cream becoming bitter. Fine butter cannot be made from such cream, no matter how skilful its subsequent handling may be. Milk should never be allowed to stand longer than thirty-six hours. All the cream is then on the surface that will ever be.

Much depends upon the treatment which the cream receives in the process of ripening. Herein lies another stumbling block, which is a common source of failure on the part of the home butter-maker. The cream is often held too long before being churned. The quantity obtained may not be large enough to make a churning within a few days, and she yields to the temptation to wait until more has accumulated.

There is no danger of the cream becoming too sour in cold weather, so she "guesses" it will be all right to keep it a few days longer.

This mistake is fatal to the high quality of the butter. Although the cream may not sour a change takes place, and when, finally, it is converted into butter, an off-flavor will be plainly perceptible.

Cream should never be held longer than three days before churning, under ordinary circumstances. Even though the amount be small it should be churned regularly in order to ensure a fine product.

Ripening cream properly a delicate process at any time. In winter, with the conditions surrounding the dairy work such as they are in most farm-houses, it becomes doubly so. Temperature controls the ripening, and the difficulty of holding the cream at the right point for the period necessary for its completion requires better facilities than are at the command of the average farmer's wife.

The cream must be warmed up to 60° to 65°, and not allowed to go much, if any, below the former point until it begins to thicken. This may be in twenty-four hours; very likely it will be if a little fresh butter milk from the last churning be stirred into the cream when the ripening process begins, and an even temperature maintained.

Churn when about as thick as paint. Do not wait until it gets too sour.

Use a dairy thermometer, and churn at about 62° in winter. If your cows are Jerseys or Guernseys the churning may be done at a higher temperature, and I have made fine granular butter by having the cream put into the churn at 66°. It is better to err on the safe side, however, and not go above 64°.

A dairy thermometer should be in use in every farm house where butter is made, be the quantity much or little. Its cost is slight, but its value is untold. The possession of this little instrument robs butter-making of half its labor, and its use ensures an evenness of product otherwise unattainable.