

3. It will mean less quantity for the cream haulers, also less vat room at the creamery and a smaller quantity of ice will be needed for cooling purposes.

4. A more exhaustive churning can be obtained from a rich cream than can be got from a thin testing cream, which means less loss in the buttermilk and more money for the patron. Also the high testing cream can be churned at a lower temperature and a better quality of butter be made.

5. The cream with a high percentage of fat will keep sweet much longer than will a low testing cream, providing other conditions are equal, therefore, it is more likely to reach the creamery in proper condition.

Since the introduction of the hand power separator, the patrons have assumed a portion of the butter-maker's duties; that is, the skimming of the cream. Therefore, it is important that they give this part of the work, which they have taken from the maker, their intelligent attention, and aim to supply him with a first-class article, or they will not receive, nor should they expect, first-class returns from the finished product.

FARM BUTTER-MAKING.

BY MISS LAURA ROSE.

While each year sees more milk manufactured at the creameries and cheese factories, butter will ~~ever~~ be made at home on the isolated farm, or where a fancy dairy trade is established.

Where conditions are entirely under one's control it stands to reason that the products can be superior to that made where uncontrolled conditions have to be met; yet it is a lamented fact that much of the dairy butter cannot be classed as first quality. This is probably due to a lack of knowledge in the art of butter-making, and because of the pressure of other duties.

There is always a good market for extra choice food products. If the dairy farmer makes a No. 1 Butter quality and quantity to be always relied upon—he can get a good paying price for it.

Each branch of the farm should be made to pay. There is a lot of labor about the care of cows and the making of butter, and if no profit results, an investigation should immediately be made.

THE COWS.

Many farmers have little or no idea what their cows are doing, or even what to expect in return for good food and proper care. The cow should give after her first milking period 6,000 pounds of milk testing 3.6% milk-fat, or should make from 250 to 300 pounds of butter per