

PRACTICAL LESSONS FOR YOUNG PEOPLE.

BUTTER MAKING.

IN this number we depart from what has been our custom in providing for our young readers. While we have always striven to make this department of our journal interesting and instructive to those for whom it is intended, we think that nothing will be lost in making it more instructive, but, we trust, not less interesting. We want to assist in making the young people helpful not only to their parents now, but helpful to their future selves, and we publish with very sanguine hopes of it receiving close attention, an article on "Buttermaking," adapted from one of a series of papers by Professor C. Plumb, Purdue University.

"Each year, during the ten days of the Industrial fair at Toronto, one day is devoted to the children. This is known as "Children's day," and thousands of happy boys and girls crowd the grounds, and their bright faces are to be seen everywhere. They see and learn many things. If they go into the dairy building and look around carefully, they see a very large refrigerator with glass sides, built into the room, in which are many tubs and packages of beautiful yellow butter. This butter in the refrigerator was made to compete for the prizes offered, and it is supposed to be of unusually good quality. This butter is carefully examined by an "expert judge," who critically studies it in every way. He grades it for its flavor, color, texture, the amount of salt in it, for its general appearance, and finally awards the prizes for the best butter.

Now, would it not be a good idea for the school children of Ontario to learn something of how nice butter is made, so that they might know how to make butter that they could show with pride at the county, or, if you go, at the Provincial fair? Think how interested the people would all be in a show case filled with beautiful yellow butter made by school children. How proud the teacher of your school would be to show her friends such an exhibition. No doubt the fair directors would be glad to encourage in some way such an exhibit. Did you ever think of what a difference there is in butter and its value in the market? Let us take a simple, everyday example.

Two women drive to town, each with some butter to sell. They go to the same store. One places pound prints, neatly wrapped in special butter paper, before the store keeper. The other puts on the counter unshapely lumps, wrapped in none too clean white cloths. That in the paper, on being unwrapped, is seen to be of a beautiful yellow color, of firm texture, with a flavor of the most appetizing character. The other, removed from its cloth, is unattractively white, somewhat soft, and with a flavor that but few people enjoy.

One person receives 20 cents a pound for her product, the other 14. The store-keeper desires to buy the one of fine flavor and attractive to the eye, for such is always in demand. The other he can sell only as an inferior article, with a slow sale at that.

Why should there have been so much difference in these two lots of butter?

If you can learn how to make such butter as the woman received 20 cents a pound for, then you need not be ashamed to show it to your friends. You might, perhaps, make a creditable exhibit at the fair, among older people than yourself. So we will consider some of the important things, a knowledge of which is so essential to success in the process of buttermaking.

If we could examine a drop of milk under a powerful microscope we should see a quantity of very minute, roundish bodies of a pearly appearance floating about in the fluid. These are so small that it takes from 15,000 to 25,000, placed side by side, to cover the length of an inch. These little particles are the fat of the milk, and from these butter is made. They are lighter than the milk and so gradually float upward toward the top of it in the pan or can, where, mixed with a little of the milk at the top, they form cream.

Now, cream is exceedingly rich milk. One hundred pounds of common milk may contain four pounds of butter, while one hundred pounds of cream may have twenty.

Did you ever notice how different milk is as regards the amount of cream it contains? Here is a pretty chance to experiment. Get four bottles that are rather tall and made of clear white glass. Bottles six or eight inches long will do. Fill each of these up to within half an inch of its neck. Put in bottle No. 1 skim-milk; in No. 2, the milk from a