

The next day the rest of the girls remonstrated with the hostess of the night before for breaking through the rule of simplicity which the others had kept so literally. She replied somewhat sharply that she considered her spread simple enough, and, anyway, she didn't see why she couldn't have what she chose in her own house. Several of her friends took her side, and cordial relations have not been resumed among that group of girls. "Grown-ups are just as bad, however."

About a year ago five young matrons agreed to meet every two weeks to have lunch and sew afterward. As they were all in moderate circumstances and service was a serious problem, it was decided that the lunch should consist of two courses, a substantial one and a dessert. The first meeting was at my house, and I gave them cold meat, vegetable salad, hot rolls and coffee, followed by fruit and cake. The next two or three times the menus were on the same scale. Then the hostess served grapefruit before her solid course. When we found fault with it, she said she didn't suppose a little thing like grapefruit would count. The charm was broken. A spirit of rivalry had crept in. The next innovation was coffee served in the parlor. Then gradually it became customary to have tea with sandwiches and cake just before we went home in the afternoon, in addition to the luncheon served earlier. Thus the club became a burden to the hostess. Its final knell was rung when a member

after two members resigned, saying that they could not keep up such a pace, and so our little club passed out of existence. I was sorry, as it was a center for the exchange of patterns and recipes, and for the discussion of minor household economies. It had always been helpful as well as enjoyable."

How I Made My Prize Butter.

[The following letter, written by one of the dairy prizewinners at the big Western Fair, held at London in September, will be read with interest. We should be pleased to hear from other successful competitors. . . . The photos accompanying this were not taken from "Prize Butter's" exhibit, but from one shown during August at the "Winter Show" of far-away Dunedin, New Zealand. We thought you might be interested in seeing what the New Zealanders were able to do with their butter while we were broiling with the summer heat.]

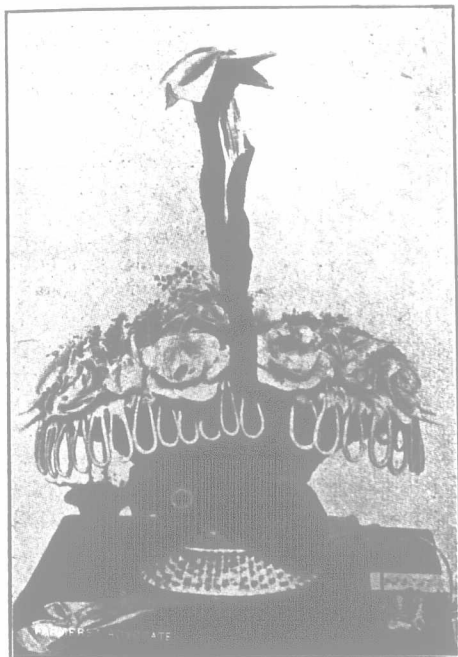
Much depends on care and feeding of cows. When cows are on pasture they are tied in, rubbed down and milked, and as the pasture gets a little short, they are fed a good feed of alfalfa cut green. Later on, say this time of the year, they are fed bran and oat chop, or bran and shorts, or cut corn stalks twice a day. We do not use ensilage, as I am afraid it would spoil the flavor of my butter, but perhaps I am a bit old-fashioned. I can't speak from experience, as we have never tried it. On winter mornings, feed consists of bran, shorts and oil cake, about five quarts in all, or cut corn stalks; after breakfast alfalfa, then the cows are watered. After dinner clover hay is given, and the cows are watered again in the evening. The night ration is the same as that given in the morning. Salt is always before the cows; they are curried once a day in winter, and rubbed down always before milking. The dry-teat method is most cleanly. Cows should be milked at regular hours, and the milk separated as soon as possible after milking. The cream should be cooled in cold water.

The fresh cream should be twelve hours' old before mixing with the older, and the cream well stirred every time it is mixed; much depends on stirring the cream. I prefer keeping the cream sweet until twenty-four hours before churning time, but am not always able to do this in warm weather. When the cream thickens up and has a nice, glossy, velvety look it is ready to churn. It should not be more than 3 or 4 days old.

Preparation of churn and utensils:—They are all scalded and cooled with cold water. I always use a thermometer, and as my herd is made up of Jerseys I have my cream about sixty in summer and sixty-four in winter. The butter will be as firm as I can work it. To warm the cream I set the cream pail in a pan of hot water, stirring all the time until the right temperature is reached. The cream is then strained through a perforated tin strainer into the churn, and the churning begins. As I use a Daisy churn, I let the gas off say half a dozen times, as this adds much to the flavor of the butter. I keep the churn going at a good even speed until the cream "breaks"; that is, when it forms in fine granules. I then put in a quart of water about the temperature of the cream, and give the churn a few turns until the granules are about like wheat. I then run the buttermilk off and put in a pail of water about ten degrees colder than the cream, giving the churn a few turns. When that water is all run off I salt the butter in the churn, using about an ounce of salt to the pound, and turn the churn until the butter is in a large lump or ball, then take it out on the worker, and work a little, and let stand until churn and utensils are washed up and put in their places. I now work it till no water will run out.

I have my print scalded and cooled and set to weigh a pound and half an ounce. The butter is then made up and wrapped in parchment paper and put in the cellar ready for market. No raw fruit or vegetables should be kept in the butter cellar. Everything is washed up and put away ready for next time. A clean cloth and brush should always be kept on purpose for this work.

I might say the cows are never let out



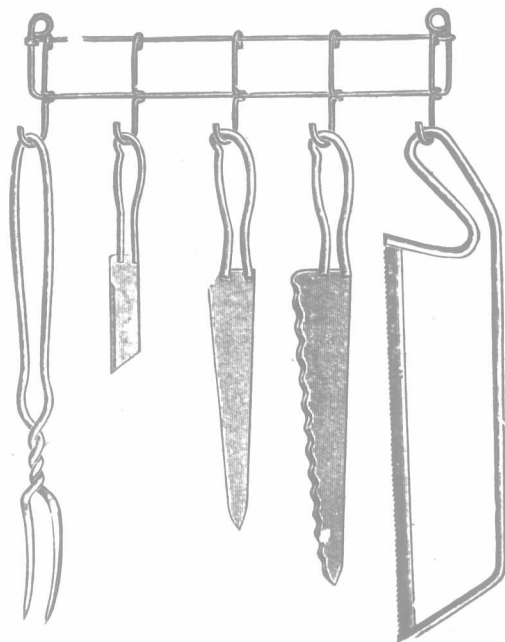
First Prize Fancy Butter Exhibit, Dunedin, New Zealand.



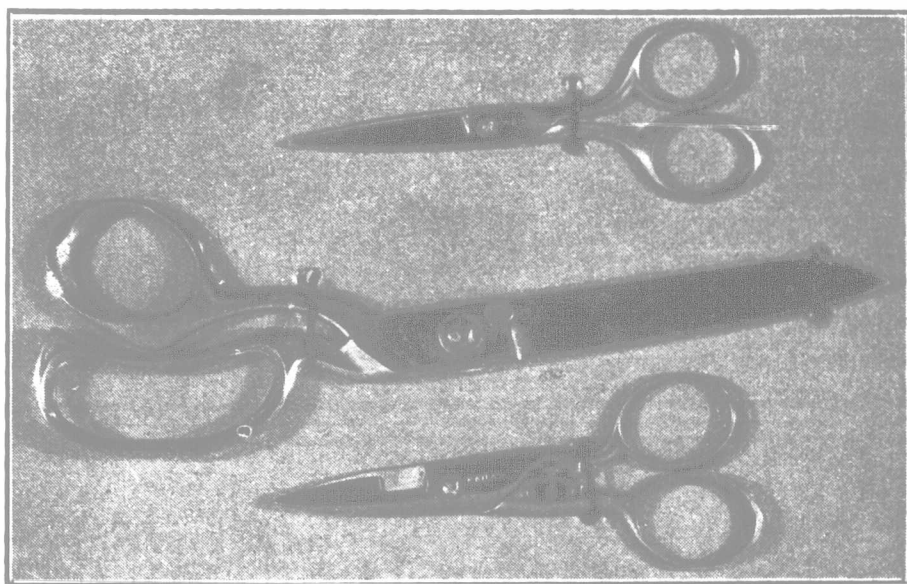
Second Prize Fancy Butter Exhibit, Dunedin, New Zealand.

tried to see how elaborate a meal she could serve and yet keep within the letter of the law. We began with caviare sandwiches in the sitting-room. The luncheon table was studded with fancy dishes containing nuts, olives, chocolates, bonbons and fancy figs. The first course consisted of broiled chicken, asparagus, rice croquettes and cucumber mayonnaise. This was followed by ice cream in shapes and fancy cakes from the caterers. Soon

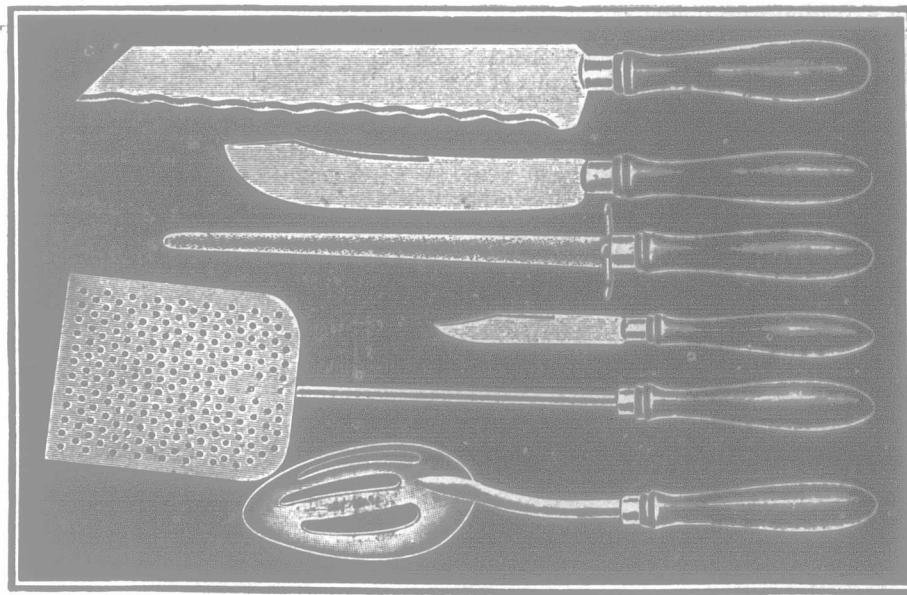
Useful Articles for the Home



SANITARY KITCHEN SET.—Best quality steel, five pieces, and Rack which can be hung on the wall.



SET SCISSORS.—One self-sharpening scissors, one embroidery scissors, one buttonhole scissors—will cut buttonhole any size. All good quality steel.



A COMPLETE KITCHEN EQUIPMENT.—A utensil for every purpose. All made of the highest grade of crucible steel. Rubberoid finished hardwood handles, mounted with nickel-plated ferrules.

You may have your choice of any one of the three premiums described above for sending in only ONE NEW Subscription to "The Farmer's Advocate," at \$1.50. Address:

The William Weld Co., Limited
LONDON, ONTARIO.