HINTS ON BUTTER-MAKING.

The following hints on butter-makiug are issued by the Governors of the Munster Dairy School and Agricultural Institute:

CLANLINESS.

The first essential to good butter-making is thorough cleanliness, as dirt, either on the cow, in the dairy, or on the ustensils, is sure sooner or later seriously to affect the qualty of the butter.

PREPARING FOR MILKING.

Before milking moisten the cow's udder with a little clean cold water, and dry with a rough clean cloth, having previously rubbed the right flank and udder with a wisp of clean hay ar straw, so as to prevent any loose hair or dirt getting into the milk.

MILKING.

Milk quickly and gently, having previously washed the hands. Dipping the fingers into the milk is a filthy practice, and results in a constant dripping of dirty liquid into the milk, causing the milk to turn sour and bad very rapidly. Milk the last drop from each cow. The udder of each cow should be stripped after the general milking is finished.

STRAINING.

Strain the milk from each cow, immediately after milking, through a few folds of clean muslin and into a cooler, which should be always kept, where possible, outside the cow-house and away from the manure heap. When all are milked set at once in tinned iron shallow pans at a depth or from 2 to 4 in. in summer, and 4 to 6 in. in winter.

SETTING.

To obtain the best results from shallow setting, the milk should be set directly it is taken from the cow.

DAIRY.

The dairy should be kept as nearly as possible at a temperature of 58 deg. Fahr., and should be dry, well ventilated, and surrounded by pure air.

SKIMMING.

Skim off the cream with a tin skimmer at the end of twelve hours, but at as the cream will not have risen in this time, the milk should be again skimmed at the end of another twelve hours, and finally after a third period of twelve hours has elapsed, or three times in thirty six hours. The skimmer should not be perforated, and in skimming no drops should be allowed to fall back into the pan. In taking off the last layer of cream special care should be taken not to remove any skim-milk.

TREATMENT OF CREAM.

Stir the cream well as each skimming is added to the cream vessel, so as to ensure even ripening or souring. Never mix sweet with sour cream immediately before churning, as this causes some of the cream to escape with the butter-milk. All cream for churning should be mixed at least twelve hours before churning.

RIPENING CREAM.

To obtain the best results, cream should be slightly acid for churning. As acidity develops very rapidly in summer, particular care should be taken to retard it at the proper stage. If allowed to get too sour, the flavour and keeping quality of the butter will be spoiled. Keeping the cream cool by placing the cream vessel in very cold water will prevent it getting too sour.

To sour or ripen cream for churning in winter, heat it the previous evening to a temperature of 65 deg. Fahr.; then add a little sour butter-milk or skim-milk (free from any bad flavour), wrap the cream vessel up in flannel or brown paper to keep in the heat; next morning it should be sufficiently ripe.

The exact time when cream is ripe can only be determined by the taste, and a knowledge of the exact flavour indicating perfect ripeness by practice; consequently, all butter-makers should attend the lectures given in their district to receive a fuller explanation of this important part of butter-making.

To heat cream for ripening or churning, place the cream vessel into a larger vessel, containing hot water not exceeding 120 deg. Fahr.; keep the cream stirred until the required temperature is reached. Cream should be churned as soon as ever the proper degree of ripeness has been reached.

CHURNING.

Before churning, bring the cream to the proper temperature, which in summer should be from 50 deg. to 58 deg. Fahr., and in winter from 58 deg. to 62 deg. Fahr., strain the cream into the churn through coarse straining or cheese cloth until half-full. Commence churning rather slowly at firs