

a really cool place during a large part of the summer in this country it will be economy on the farmer's part if some provision is made for the storage of ice for summer use. Ice is practically indispensable on the farm in connection with the dairy if good results are to be obtained, and besides it is so useful in the house during the hot weather that the farmer practically owes it to his wife to provide some cheap building in which ice can be stored this winter. It is not very expensive to build a satisfactory ice house if the directions given in a recent issue are followed.

Ripening Temperatures

When sufficient cream has been gathered for a churning the whole should be raised to a temperature of about 65° F. and allowed to ripen for about twenty-four hours. It should be ripened only to the point of pleasant acidity—just slightly sour. Its appearance at this time should be thick and glossy so that when changed to the churn it should pour like good molasses. Before putting in the ripe cream the churn should be properly prepared by washing it with hot water, which fills up the pores of the wood, and then cooling it down to churning temperature.

Churning Temperatures

There is no definite temperature at which cream will churn best. So many factors enter into the consideration besides temperature, such as the richness of the cream, the ripeness of the cream, the amount of cream in the churn and so on, that the churning temperature is largely a matter for the buttermaker's own good judgment. The temperature plays an important part in churning, certainly, and practice will enable the maker to vary it so that the butter will come firm in from twenty minutes to half an hour. When all is ready the cream should be strained thru a coarse strainer into the churn. This straining separates any particles of curd or dried cream which might be present and which would produce white specks in the butter. Butter color can be used, depending upon the purpose for which the butter is made. Just enough color should be added to give the butter a "June-grass" color, a nice golden yellow, a little inclined to the light side rather than the dark. This, of course, depends upon the requirement of the consumer, if a dark yellow colored butter is preferred a drop or two more color should be added, but this, of course, will depend at all times upon the experience of the maker. The speed of the churn

should be so regulated as to have the butter forming into firm grains about the size of wheat kernels in about thirty minutes. As soon as this occurs the buttermilk should be drawn off and an equal amount of clean, cold water should be put in. The churn should then be revolved once or twice and this wash water drawn off, this procedure being repeated until the water runs out clean, it being always remembered that too much washing destroys the fine flavor of butter. Then add pure finely ground salt at the rate of one ounce to the pound of butter and mix it into the butter by turning the churn over once or twice. After this the butter should be taken from the churn and thoroughly worked until all the salt is properly incorporated and all excess of water has been worked out. If the butter is for town trade it should be made up into neat, firm, pound prints covered with a good grade of butter paper, having printed on it, if possible, a neat plain inscription signifying that it is the very finest dairy butter made by so-and-so on such-and-such a farm. A little care and attention paid to the manner in which the butter is put up and sold will more than repay in extra customers any slight added trouble and expense which it might occasion.

Packing Butter

If the butter is to be kept and stored for household purposes it should be first well worked and then packed into sweet, sound, stone jars and over its hard-pressed, level top spread a disk of wet parchment paper. On this lay fine salt an inch deep. Then tie a tough paper over the top to exclude the dust and place the jar at once in the coolest, cleanest part of the cellar. To make butter retain its quality, the temperature of the cellar should be maintained as low and even as possible. Vegetables and other things which may produce odors must be excluded. Do not be persuaded that the addition of salt-petre or sugar or any other substance is necessary to the preservation of butter. Salt alone is needed, and one ounce to the pound is sufficient. Never use a cracked, musty or "lardy" jar. The old fashioned stone jar that is well glazed has never been superseded by anything better for holding butter.

Farm dairying is so wide a subject that it is quite impossible to adequately treat it in a single article. Success with this branch of farming, just as with any other, comes thru experience. Nothing is as helpful in aiding farm work as an exchange of ideas, and to this end the columns of The Guide, particularly the Farm Experience page, are always open to give publicity to new ideas and methods for the benefit of all its readers. From time to time thru the winter articles will appear dealing with other important phases of farm dairy work and it is hoped that the readers will make this department essentially practical by writing to us upon any branch of this work concerning which they desire information.

NOTICE

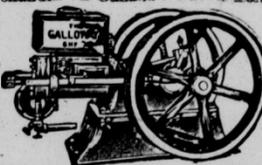
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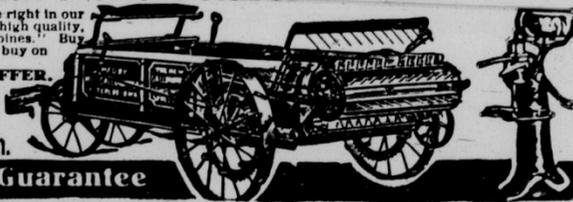
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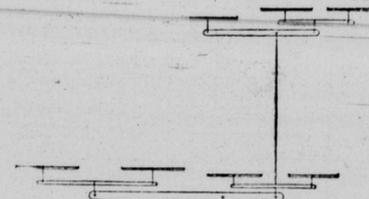
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Farm Experiences

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but can also be made from 2x4-inch oak. The three-horse evener on lead should



A Seven-horse Hitch suggested by W.W.B.

be made one horse against two as the lead rod works clear of pole horses.

Am not a very good artist and hope the drawing can be understood.—W. W. B.

SPREADING STRAW ASHES

To The Farmer:—The burning of huge straw piles after the grain has been separated therefrom and the enormous piles of ashes left scattered about the fields, seem no doubt a great waste to the farmer in other localities, especially in those parts where fertilizers are necessary. To dispose of these heaps of ashes where nothing grows but weeds for several years is a vexed question.

I have conceived a plan to do this with little labor, and which I have practiced for several years. I took an old bridge plank, 14 feet long and 3 inches wide. To one edge I nailed a 10-inch board and from the top of that I nailed three braces to the other edge of the plank, one of which extended two feet back for a handle. I fastened a chain to each end of the plank and harnessed up two horses to the middle of the chain. The driver drives across the ash pile, standing on the plank and gets a big load of ashes which is scattered over the ground, north, south, east and west. What is not shaken off over the ground is dumped by stepping off and tipping the plank by the handle. This is best done as soon after the straw is burned as possible, before it has been soaked with rain.—S. M. E., Cass Co., Minn.

—The Farmer.

NEED IN BELGIUM

To avert starvation, Belgium must have monthly a minimum of 60,000 tons of wheat, 15,000 tons of corn, 5,000 tons of peas or beans and a limited amount of bacon or lard. This will allow a ration of ten ounces per capita per diem, which is about one-half the soldier's ration. It will cost between \$4,000,000 and \$5,000,000 monthly.

WHO BENEFITS?

The value of Canadian farm-products is greater this year than ever before. Prices are higher, and farmers bid fair to be in a better position than ever.

At present this is a direct result of the war. But, a year, or two years, from now will it still continue?

It will if you help it to. It will if you support the market for your produce.

That market is the towns and cities of Canada, populated by Canada's factory workers.

By buying goods "Made in Canada" you support those workers, you build a permanent, substantial market for your produce.

Investigate Canadian-made goods every time you make a purchase. If they're just as good as others buy them, because you yourself will be benefited by the betterment of Canadian business conditions.

"Made in Canada" will make Canada 29