

They observed that the first thing which Mrs. Busy did was to strain the milk through two or three thicknesses of cheese cloth and a fine wire strainer, to remove any dirt that might be in the milk.

Some of Mrs. Busy's customers, it was explained to the visitors, liked butter made from cream set in shallow pans, some liked it made from cream raised on deep cans set in ice water, and some would have nothing but separator butter. So all three methods were in use. Mrs. Boss and her neighbors noticed that the milk from Miss Jersey, Miss Guernsey, and Mrs. Canadian were set in shallow pans and deep cans, but the milk from these contained fat in the form of good-sized globules (balls) which rise readily. The milk from the others was all run through the separator, which is a machine with a bowl that revolves very fast, producing centrifugal (flying from the centre) force. The heavier skim-milk is forced to the outside of the bowl, and the lighter cream comes towards the centre. The sweet warm skim-milk is fed to calves and pigs, and the cream is put in a can to ripen (sour), after being cooled to 65 degrees. The visitors noticed that some sour milk (culture) of good flavor was added to the cream, which was for the purpose of producing good flavor in the butter, especially in winter. The cream was then put into a moderately warm place until next day, when it would be ripe and ready to churn.

In the meantime, their owner's daughter, Miss Busy, had washed the separator and the milk pails, and everything was in nice order for the day.

After apologizing for the tracks made on the floor of the dairy, Mrs. Boss and her neighbors went back to the stable, having learned a great deal.

As they were leaving the dairy, Mrs. Ayrshire became excited and switched her tail into the cream can, for which breach of good manners Miss Jersey and Miss Guernsey gave her a very severe look which almost made her horns turn down.

No. 5.—As soon as the morning work was done at the farm house, the churning completed and the butter from the separator cream was ready for market, Mrs. Busy went to the cow-house to finish her explanations; because, as she said, she never could churn and get the butter ready to go to market in time when she had a lot of visitors. Besides, visitors were a nuisance in the dairy, for they were always in the road and were poking their noses into everything.

She began by saying that the milk set in shallow pans must be kept cool, and be set in a clean dry cellar, or milk-house, where no bad flavors can get into the cream. In twenty-four hours in summer, and thirty-six to forty-eight in winter, the pans are ready to cream (skim). This is done by running a thin-bladed knife around the edge of the pan to loosen the cream. (Mrs. Line-Back said she had always seen this done with a finger. Mrs. Busy explained that this was not a very clean way to loosen the cream, and that a knife was much better.) The cream is then held back with the knife to allow some skim-milk to moisten the edge of the pan, which prevents the cream sticking to the tin. The cream is then guided into the cream-can with as little skim-milk as possible.