

UTENSILS AND THEIR CARE.

*The churn.*—The barrel churn (Fig. 11) is the most convenient and easiest to keep sweet and clean. Before using, it should be well scalded with boiling water and then cooled by revolving a few minutes with cold water in it. After churning, a pailful of cold water should be put in the churn and revolved to wash out any butter that may be in it; then thoroughly scald it with boiling water and leave it open in a clean, dry place. A little salt sprinkled in the churn after scalding helps to keep it sweet. We would strongly recommend washing the churn occasionally with hot lime water to keep it sweet.



Fig. 11.

be washed in the same way and then put into cold water for some time before using. Sometimes the butter will stick to the worker and printer. This indicates that they have not been properly brushed with hot water before cooling. A thorough brushing with hot water with a little salt added, before cooling, will remedy this trouble.

*The butterworker.*—The V-shaped lever butterworker (Fig. 9) is the most convenient for farm dairy work. In preparing the worker for use it should be well scrubbed with a brush and boiling water and then thoroughly cooled by pouring on cold water. The butter printer and ladle should

*Thermometers.*—It will be noticed that all through the process of making butter proper temperatures are essential to get the best results. It is therefore absolutely necessary that the successful buttermaker should have a correct dairy thermometer. One that is correct cannot always be purchased at the ordinary stores, but they can be procured from any of the leading dairy supply houses throughout the Dominion. A float or glass thermometer is preferable to the metal backed style, as they are much easier to keep clean.

To get the best results in farm dairy work—

- (1) Keep good cows.
- (2) Feed them liberally.
- (3) Keep them comfortable and clean when in the stable.
- (4) Skim a cream testing about 30 per cent.
- (5) Keep the cream cool.
- (6) Churn at the temperature that will give a flaky granule in the butter.
- (7) Use clean, pure water for washing butter, not more than three degrees colder or warmer than the buttermilk.
- (8) Put the butter up in neat, clean, attractive packages.
- (9) Keep everything in and about the dairy clean and attractive.

NOTE.—Copies of this bulletin in English or French may be secured free of charge on application to the Dairy and Cold Storage Commissioner, Ottawa.

Blue prints, on a working scale, of the plan on page 10 may be obtained from the same source. For other plans see Bulletin 49.