

BUTTER AND BUTTER MAKING.

A PAPER BY THE HON. HARRIS LEWIS, OF FRANKFORT, N.Y.,
READ BEFORE THE DAIRYMEN'S ASSOCIATION OF
WESTERN ONTARIO, AT LONDON, FEB. 19, 1880.

MR. PRESIDENT, LADIES AND GENTLEMEN,
—Butter in all probability was discovered by accident, and although known for many centuries, has not been used as an article of food to any considerable extent but a short time. Yet we are all sufficiently acquainted with it to require no description. In what little I may say on the subject assigned me, I propose to divide butter into three classes. First, good butter; second, poor butter; third, margarine butter, or oleomargarine. The first class or good butter, is the kind we all desire to make, the kind we all desire to sell, and the very kind we all desire for our own consumption. How to make this first-class butter is the question before us at this time, and the question I will try to answer. First we must have a good butter cow. While some breeds of cows are well adapted to butter-making, other breeds are not, and while we find good individual cows for butter, in almost all breeds, and in almost every herd, we also find individual cows in almost every herd, of whatever breed, so totally unfit for butter-making, that the increase in the butter by the use of their milk is more

than counterbalanced by the depreciation in quality, and actual value of the butter.

The butter cow of our choice must produce large butter globules of a good yellow color. The large butter globules rise quick and clean from the milk, under almost any system of cream raising, and produce the highest flavored and most pleasing colored butter. In the production of first-class butter the food of the cow acts an important part, and if insufficient in quantity, or of poor quality, no cow can produce that quality of milk necessary for the production of first-class butter. I have found in my experience that the long-leaved grasses produce the best food for butter-making in summer, and the same grasses, mixed with one quarter clover for winter. Again the butter cow must have pure water to drink, abundant in quantity, and easy of access. The care of the cow also is one of the essentials to success in butter-making. A cow subjected to abuse or ill-treatment in any way so as to render her nervous or excitable through fear or fright or any thing that renders her uncomfortable,