

ward and put on the remainder of the salt. Put on the lid and revolve the churn very slowly until the butter forms in several lumps. It may be taken out and immediately worked, but if possible it is much better to allow it to stand either in the churn, or in a firkin, if the churn is in too warm a place, for one or two hours, and then give one working.

If salting on the worker, take the butter from the churn, weigh it, and allow $\frac{3}{4}$ ounce of salt per pound of butter. Spread the butter over the worker, sift the salt on evenly, fold the salt under and begin working.

WORKING THE BUTTER.

For the farm dairy there is nothing nicer than the V-shaped lever butter-worker. It is not expensive and is a great saver of time and strength, besides preserving the grain of the butter.

Work by means of pressure only; avoid a sliding motion, as it makes a greasy, salvy butter. Work sufficiently to expel the moisture and thoroughly distribute the salt. Any portion of the butter not reached by the salt will be light in color.

If the butter is very soft or very hard, work but slightly, allow it to stand, and when at the proper firmness give it a second working.

PRINTING THE BUTTER.

The brick-shaped pound print is the most popular form in which to market butter. Finish the butter smoothly and press the print down into the butter until the mould is well filled. Cut with a ladle the surplus butter from the bottom. Wrap the print neatly in good parchment paper, which has been previously wet in clear, cold water. It is a good plan to have the paper stamped with the name of the farm or butter-maker. It is often the means of securing a choice trade. Be sure the print weighs a full pound or slightly over. The butter when wrapped in the wet wrapper should weigh full 16 $\frac{1}{4}$ ounces.

Keep the butter in a cool clean place and get it to the consumer as soon as possible.

PACKED BUTTER.

When the butter is to be kept for winter use we advocate pasteurizing the cream and seeing that in every respect it is of No. 1 quality. Wash twice and salt heavier. Either allow it to stand in the churn for several hours after salting, or give it two workings. Pack in well glazed, thoroughly-scalded crocks; finish off to within $\frac{1}{2}$ inch of the top. Cover with parchment paper and with a layer of moistened salt. Tie down with paper, and keep in a dark, cool place. If the salt on top dries, add water to it. It is better to keep the butter frozen if possible.