water to run through the small opening at the bottom of the churn.

WHAT IS GOOD CREAM?

If I could always get cream such as I would like it would have a pleasant acid taste—sharp but clean—would have a nice pouring consistency, free from lumps, and especially lumps of a curdy nature. I like cream containing from 23 to 25 per cent. butter fat, or in other words cream which will make from 2½ to 3 lbs. of butter to the gallon.

My experience in handling cream from every source is that women are not careful enough in skimming and take too much skim-milk with the cream. This is a bad fault, as it increases the bulk of cream for a churning and the low per cent. of butter fat in such cream makes a high churning temperature necessary, two unfavorable conditions for an exhaustive churning and firm butter.

CHURNING TEMPERATURE

I regulate the churning temperature from the amount of cream I have to churn (the less cream the lower the temperature), the richness of the cream and the heat of the room. I like butter to break in about twenty minutes and then to take about five minutes to gather. If it breaks too soon I immediately add a couple of quarts of cold water. This checks the gathering process and gives me better control over it. If the butter is coming along as desired, when almost the size of wheat I add the water and churn a few times more. The lid should be almost free of specks of butter and the butter granules the size of wheat. I put the strainer dipper over a pail under the churn and pull the plug and watch to see if any butter comes with the first streams of buttermilk. If so, I know the churning is not completed, and I put on the lid again and churn a little more—one has to be careful or she is apt to overdo it. Handling every kind of cream every day for five months last summer, I only once or twice got the butter a little overgathered, but I watched the churn as a cat would watch a mouse.

WASHING THE BUTTER

I make a three-pronged drain—a crow's foot, I call it—in the centre of the butter in the bottom of the churn, and rinse off the butter with a little water to get as much as possible of the buttermilk out. Then I strain in as much cold water as I had cream, using a little more if the cream was rich. For the heat of the summer I like the water as cold as I can get it, but in the fall and winter I temper it according to conditions, in cold weather having it from 48 to 54 degrees. As soon as I have the wash water in, I revolve the churn rapidly a dozen or more times. Unless the cream has been of very poor flavor or the butter comes soft I give it but the one washing.

A snapsho: of Miss Laura Rose and her assistant, Mr. E. P. Dennison, and the N.S. traveling dairy wagon. Taken in Cape Breton last fall.

SALTING AND WORKING

I demonstrate both salting on the worker and in the churn. In the former method I take the butter out in a firkin, weigh it and then weigh the salt at the rate of one ounce of salt to the pound. The people in the east are used to more salt than those in the west. I spread the butter, which I am careful to have still in the granular form, on the lever butter work, sift the salt over evenly, fold over the butter to cover the salt, and begin work by pressing the butter with the pole of the worker. A sliding or rubbing motion must be avoided as it injures the grain of the butter, causing it to have a greasy, salvy appearance and taste. When I have the butter evenly worked over I loosen it with the butter spade from one side of the worker so as to get down the pole. Then pressing the pole against the butter and revolving the pole from it, I roll the butter up. By pressing the pole into the butter and giving it a quick movement outward I bring the roll of butter to the middle of the worker. Turning it crosswise, I repeat the working in the same manner and do so until I give the butter six or eight good workings, or until I have not too much moisture showing, and feel sure that the salt is evenly distributed through it. Streaky butter is caused by insufficient working or an uneven distribution of the salt.

SALTING IN THE CHURN

When I salt in the churn I have to estimate the amount of butter in the churn, then weigh the salt, using 1¼ ounces of salt to the pound of butter. More salt is necessary as considerable