

produce the butter in a short time if he chose, but from his experience he finds it requires the time above mentioned to produce the best results. He informed us we had better get our dinners, and then watch the butter taken off the churn; so we left the churn in operation and went away for about three-quarters of an hour. On our return the butter was just ready to be taken from the churn. On opening the churn we were surprised to see the butter all in floating particles; we had expected to have seen it in lumps, as in most farm houses. Mr. Browning, with a ladle, took the butter from the churn and placed it on the working table. As he piled up the butter in a heap each ladle full would roll open, showing the little bright globular shaped particles, and having an effect similar to that produced by piling sugar, sand or grain in a heap. In this state we thought we had never seen butter look so rich, pure and nice; the globular appearance of the butter resembled a cauliflower head, excepting that the butter in this stage has the most beautiful golden or rich straw color, too beautiful to be described. The buttermilk would gradually run down after each additional ladle full of butter was placed on the pile. Mr. Browning we noticed, handled the butter most carefully; he would not press it in the least, or it would stick together the same as all or nearly all farm-house butter will when taken from the churn. This careful handling preserves the natural grain of the butter, which grain is worked out or destroyed by the handling of the majority of farmers' wives and daughters.

The churn being emptied of the butter, a large, long, octagonal worker is attached to the lower end of the butter table. This Mr. Browning gently presses on the butter, holding the handle of the worker with one hand; in the other hand he has a large dipper, from which he pours water on the butter. After one pressure of the worker the table is placed in a slanting position; thus the water is constantly running off the butter, taking with it all the buttermilk. When the buttermilk is properly worked out of it, it is salted and laid away to be re-worked after a few hours, then placed in the firkins, and then placed in the store room, which is a nice cool room having a brick floor, as has the whole of the building. We inquired if concrete or asphalt would not make a better floor. Mr. Browning said he once thought so, but he found that the salt and water and drip from around the working table would soon rot away, therefore he preferred the brick floor.

When in this factory we learned a lesson. We had thought that there was no butter as good as fresh butter, but Mr. Browning will not let his butter go into

consumption until it is ten days or two weeks old. Butter, we find is like cheese; it must be kept to bring out its flavor in a proper manner. We tasted the new-made butter, then that a few days old, then that which was ripe. We never could have credited the difference, which is almost as great as that expressed in the old adage between "chalk and cheese." We ask our lady readers to try this. Keep your butter from ten days to two weeks before you eat it. Just try the plan once, and give the "Farmer's Advocate" the credit of this hint when you are discussing the merits of your butter with your neighbours; when you are as well satisfied of its truth as we are, keep your butter ten days or two weeks before you supply your customers or before you exhibit it. You will gain in reputation and in wealth by careful attention to the above, and gain another march over those who say they know everything, that agricultural papers are of no use to them, or they cannot afford one dollar per annum for such.

In making your butter be careful not to smear it as some do. Mr. Browning uses the Liverpool salt, and puts it all through a sieve before using it. He intends to give the chemically-prepared Goderich salt a trial this season.

When at the factory one of the cream gatherers trotted up in a buggy or light spring wagon, with a good top covering both the cream cans and the driver. How easy and comfortable this appeared when compared with the lifting and hauling generally done when delivering the milk at the factories! They use a peculiar can for setting the milk. We visited two farmers to see process and inquire how they liked the plan. Those we spoke to were delighted above measure with the new plan, which is as follows: the cans are made about two feet high, rather larger in circumference than a good pail. They are made of tin, and have a hollow tube running through the centre. The cans are placed in watertight boxes, and cold water is poured through the tube in the centre of the can until the cans are nearly covered with water. Ice water is best, as it is upon the coldness of the milk that the rapidity of the rising of the cream depends. When properly attended to, the cream rises off the milk in four hours. There is a glass gauge and a measure placed on the side of each can, so that the buyer and seller can both see how much room there is. The size of the can is computed so as to give on an average one pound of butter for one inch of cream. We believe this plan of raising cream rapidly in hot weather would be a beneficial one for many to adopt.

The farmers of Kirkton united and erected the factory. The cream only is

gathered at this factory, and the farmers have the sweet milk at home for pigs and calves. The price procured for the factory butter was 22c. per pound, while the farmers' butter sold at the same time only realized 17c. There are some patents out on different cans for the rapid rising of the cream. Our opinion about them is that excepting in our hottest weather or in hot climates, the old English plan, 36 and 48 hours' setting in shallow pans will be found the best. No doubt we have much to learn. We may be called old foggyish, but despite all the new plans we do not produce better cheese or better butter than were produced in our youth, half a century ago. But to handle large quantities to the best advantage in this climate, the factory system has done us good service and will still do better. Perfection is not yet attained either in our cheese or butter factories, but, incomplete as they may be, we think them infinitely superior and more profitable than the old rule of thumb. We would like to see more of these creameries in the country.—*The Farmer's Advocate.*

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