into the churn is sometimes made for this purpose, during the churning. When the butter comes, it is taken out, and the whey pressed out to some extent, put into trays, and carried away to the butter cellar. Here it is placed in a long trough, slightly on the incline, with a few holes at the lower end to carry off the moisture. The trough is first rinsed with hot water, and then with cold to prevent adhesion, and the dairymaid washes her hands in the same order. She now breaks off with her hands a lump of some 5 or 6 pounds of butter, and presses it against the side of the trough with both hands opened, rolls it up and presses it out again till all the buttermilk is got rid of. It may require the operation 40 or 50 times, before this is thoroughly effected. Piece by piece the butter is treated in this manner, until the whole churning has been manipulated and placed on one side; then wipe out the trough again with a cloth and hot water, rinsing off with cold, ready for salting and coloring.

"We may remark, in passing, that color is added in the winter months, for which purpose annatto is used, prepared previously by melting down in a small quantity of butter. In salting, fine, dry, clean salt, free from mineral taints only is used, which must have been stored away from all possible contaminations by dirt or bad odors. At the rate of about 3½ per cent. it is first strewed over the surface of lumps of butter, about 30 or 40 lbs. each, and then distributed through the mass with the hand, fingers extended, but kept close together. At this stage it is not kneaded in, but when fairly spread, the butter is again worked up in 5 or 6 lb. lumps, as at the earlier stage. It is then left for twelve hours or longer, if there is not sufficient to fill a cask. Then for the third and last working add 1 lb. more salt per cwt. Spread fairly through, and work up the butter till all the liquids not belonging to it are expelled. A cask should be filled at one packing, to get a perfectly even color and quality, and should be firmly and closely packed, so that all sides are filled. The system of washing the butter itself in cold water is never followed in Holstein, as it is found to impair the delicacy of the flavor.

"The casks are made of young red birch, felled in December, when the timber has least sap, and seasoned in the open air before it is stored, to dry perfectly previous to use. The cooper is required to furnish packages water-tight, and that when closed will be nearly air-tight. Before use fill the casks for 24 to 48 hours with strong brine, in which is a dash of saltpetre, then wash with hot water, rinse with cold, and rub dry with salt.

"These precautions will largely prevent sidey, mouldy or tallowy butter, even when kept some time, provided the casks have all along been kept dry and clean.

"From the foregoing statement it is easy to gather that the prominent points in the Holstein treatment are extreme cleanliness and regulated temperatures.

"These can only be obtained by suitable arrangements of buildings and free space. Hence their Dairies are models of order, and on a large estate the buildings devoted to butter (almost always detached) are the first consideration, to which the other farm buildings take the second place.

"The rooms for setting the milk, making and storing the butter, depend much for their success on position and suitability.