

THE DAIRY.

(Continued from last Number.)

CREAM.

If milk be immediately set away in shallow vessels, after being taken from the cow, the cream rises to the surface, and carries with it most of the butter contained in the milk, and along with it much of its casein. Hence the great nutritive properties of butter-milk, which retains the casein in very large proportion, much of it being rejected by the butter in its separation from the cream. A temperature below 34 deg., will prevent the cream from raising in any considerable quantity, and preserve the milk unaltered for some weeks. Coagulating the milk for any cause will equally prevent the separation of the cream. The elevation of temperature within certain limits, hastens the separation. Thus, at 50 deg., the cream will mostly have risen in 36 hours; at 55 deg., in 24, at 68 deg., in 18 or 20 and at 77 deg., in 10 or 12 hours. Heating the milk near the boiling point, and then setting it away and allowing it to remain undisturbed, will soon cause the cream to rise. In the celebrated Orange dairy near Baltimore Md., this system was secured for butter, but in consequence of its rapid separation, the skimmed milk was sent to market apparently fresh; and the scalding imparted to it in an agreeable flavor and apparent richness, which it did not really possess. The celebrated clouted cream of Devonshire, England, and the butter made from it, contained an usual quantity of casein, the consequence of heating the milk. It is prepared by straining the warm milk into large shallow pans into which a little water has previously been put, allowing these to stand from 6 to 12 hours, and then carefully heating them over a low fire, or on a hot plate, till the milk approaches the boiling point. The milk, however, must not actually boil, nor must the skin of the cream be broken. The dishes are now removed into the dairy, and allowed to cool. In summer the cream should be churned on the following day, in winter it may stand over two days. The quantity of cream obtained is said to be one fourth greater by this method, and the milk which is left is proportionably poor."—(Johnston.)

BUTTER.

Sour Cream.—Cream for the purpose of churning is usually allowed to become sour. It ought to be at least one day old, but may with advantage be kept several days in cool weather; if it be previously well freed from milk and frequently stirred to keep it from crudding. Thus sour cream is put into the churn and worked in the usual way till the butter separates. This is collected into lamps, well beat and squeezed free from the milk, and in some dairies is washed with pure cold water as long as the water is rendered milky. In other localities the butter is not washed, but, after being well beat, is carefully freed from the remaining milk by repeated squeezings and dry-

ings with a clean cloth. Both methods, no doubt, have their advantages. In the same circumstances the washed butter may be more easily preserved in the fresh state, while the unwashed butter will probably possess a higher flavour.

Sweet cream may be put into the churn and the butter be obtained, but in most cases it requires more labor and longer time, without in the opinion of good judges, affording in general a finer quality of butter. In all cases the cream becomes sour during the agitation and before the butter begins distinctly to form.

Clouted Cream.—The churning of the clouted cream of this and other countries forms an exception to the general rule just stated, that more times is required in the churning of sweet creams. Clouted cream may be churned in the morning after it is made, that is, within 24 hours of the time when the milk was taken from the cow; and such cream it is well known that the butter separates, with very great ease. But in this case the heating of the cream has already disposed the oily matter to cohere an incipient running together of the globules has probably taken place before the cream is removed from the milk, and hence the comparative ease with which the churning is effected. There is something peculiar in butter prepared in this way, as it is known in other countries by the name of Boheman butter. It is said to be very agreeable in flavour, but it must contain more cheesy matter than the butter from ordinary cream.

Churning the Whole Milk is a much more laborious method, from the difficulty of keeping in motion such large quantities of fluid. It has the advantage, however, of giving a large quantity of butter. At Rennes, in Brittany, the milk of the previous evening is poured into the churn along with the warm morning's milk, and the mixture is allowed to stand for some hours, when the whole is churned. In this way it is said that a larger quantity of butter is obtained, and of a more delicate flavor. In the neighborhood of Glasgow, according to Mr. Ayton, the milk is allowed to stand six, twelve or twenty four hours in the dairy, till the whole is cooled, and the cream has risen to the surface. Two or three milkings, still sweet, and then poured, together with their cream, into a large vessel, and are left undisturbed till the whole has become quite sour, and is completely coagulated. The proper sourness is indicated by the formation of a stiff brat upon the surface which has become uneven. Great care must be taken to keep the brat and curd unbroken until the milk is about to be churned, for if any of the whey be separated the air gains admission to it and to the curd, and fermentation is induced. By this fermentation the quality of the butter may or may not be effected, but that of the butter-milk is almost sure to be injured. In Holland the practice is a little different. The cream is not allowed to raise to the surface at all, but the milk is stirred two or three times a day, till it gets sour, and so thick that a wooden spoon will stand in it. It is then put into a churn, and