

Reputation Gained in Short Time

Mrs. Chas. Stewart, Algoma Dist., Ont.

AS I have only been on the farm six years and my experience is perhaps rather limited, but even in that time I have gained quite a reputation as a butter-maker. I will follow my summer method of making butter (my winter method is similar, only that cream requires to be kept in a warmer place and a cup of buttermilk to start it to sour).

After separating I put the cream down cellar to cool. Then it is put in a stone jar and every time I add cream and stir well. I have three cows and I generally churn two or three times a week, so that the cream is never old. I scald everything I use in the making of the butter, with boil-

ing water and then cool off with cold water.

I churn four gallons cream at a churning to which I add scarcely half a teaspoonful of butter color. The gas is taken off three times in the first five minutes of churning. When nearly butter, I add a dipper of cold water, which helps to gather it. I wash my butter twice. I put a handful of salt in the wash water and drain well. Four gallons usually makes about 12 pounds of butter and I put in a heap of dessert spoonful of fine table salt to each pound. I work the salt in and leave for a time, then work again and print. I try to make my prints as neat as I can and fold the wrappers evenly, so that it looks attractive. Then the butter is put in a cool place till wanted. I have a good private trade and get the best price going and

never hear any complaint of bad butter.

Sells Butter on Market

Miss Jennie Beaton, Grey Co., Ont. IN the first place all the utensils used for holding cream and butter are thoroughly scalded and then rinsed with cold water before being used. During the hot weather we keep the cream in our cellar which is quite cool. In the winter time we keep it in the pantry which is moderately warm. We have two cans, a small one in which we keep the fresh separated cream until it is quite cool, then we empty it into an eight gallon can, in which we keep the cream until it is ripe enough to churn. We always thoroughly stir the cream with a wooden spoon, after each additional

supply has been put in. When this cream is sour enough and thick enough we get the churn into operation.

We use a barrel churn. We thoroughly scald it and rinse with cold water, then have about a yard of the best cheese cloth, which after scalding in hot water we tie around the top of the churn and strain the cream through into the churn. The churn emitting the gas occasionally, till we see small granules of butter. Then we remove the lid and rinse down the sides of the churn with about a quart of cold water, and give about a few more turns when these granules collect into a compact mass of butter. This time we remove the cork of the churn and add the buttermilk out, then add more cold water and mix it through the butter till we get all the milk out of it. We lift the butter into the butter basin and add salt enough to give it the desired taste when well mixed. Then we put the butter away into a cool or warm place, according to atmospheric conditions at the time. We leave it there for four or five hours then mix it again so as to be sure and get all the water out of it. This time we put it into pound prints, we have our name, phone number and process, printed on the butter wrappers.

Sometimes we drive right on the market and sell our butter to the highest bidder. We find this quite satisfactory as we always get the highest price. Very often we have it sold by phone before leaving home. Some of the grocers or men or butchers will 'phone up and say "If you bring it to me I will give you a little better than market price".

We have a few private customers. They are very nice, but it doesn't appeal to me, as they only want small lots and then one customer is on this street, the other nearly two or three streets back and one cent more than market price seems to be their limit. As it takes a longer time to dispose of your butter and as you can get more for it from the grocer or every man, the market for mine every time, unless it is a person who keeps a boarding house and can handle the whole lot.

Good Service From the Paint Brush

ONE of the articles which usually plays a fairly prominent part around the house in the spring is the paint brush. In these days of rugs, the floors need to be kept in good condition. Of course we are not all fortunate enough to have hardwood floors in our homes. We can never the less, keep our floors looking nice with a little care. When using a large rug in the centre of the floor, it is only necessary to grain the floor a few feet around the edge. This, it wisely done, looks well in any room.

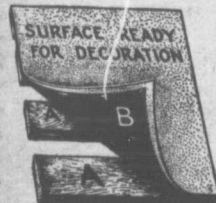
The kitchen and pantry are splendid places in which to make good use of the paint brush. If the linoleum in the kitchen is varnished spring and fall, it will keep the colors bright and insure its wearing longer. Then there are those pantry shelves. Rather hard to keep them looking neat and clean, isn't it? Some people cover the shelves several times a year with shell paper which does very nicely. Another method is to paint the shelves in the spring with a good white paint. An extra nice finish for pantry shelves if one wishes to go to the expense, is enamel. This makes a hard finish which is easily wiped off.

Just one other painting suggestion. A painting task that requires some skill is to do window sashes without getting paint on the windows, and we all know how hard it is to remove dry paint from sashes. Here is an idea picked up recently. Cut a piece of cardboard the size of the pane, cover the glass with it while painting and thus avoid the vexation of accompanying spots and splatters.

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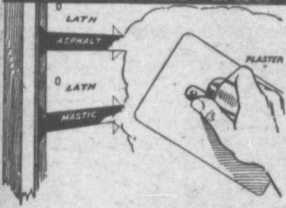
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