

Working

When butter is removed from the churn place in the center of the lever butter worker and begin working in the center of the lump and then work from side to side. Pressure only should be used in the working process, for by sliding the lever a greasy, salvy butter is produced. When the butter is levelled over the worker, with the spade toss a little of it back from the left side to get the lever down on the board. Revolve the lever away from the butter and it will cause it to fall over and form a large roll. Press the lever well into the butter at the right hand side and with a quick movement make it bring the butter towards the center. Shift the roll lengthwise across the worker and begin again in the center and work as already indicated.

The object of working butter is to free it from excessive moisture, to remove the buttermilk, to mix the salt uniformly throughout the butter and to make the butter close and compact in body. Butter is usually worked sufficiently when a piece being cut and pressed between the spade and the worker, the moisture comes out in fine drops. Butter which is not worked enough after standing shows an uneven color, waves, streaks or mottles, the lighter portion being the part unreached by the salt. Butter overworked has a greasy, salvy body or texture. Salt absorbs moisture and odors very readily and should always be kept in a place where the air is clean, dry and pure. Where a maple bowl or other convenient receptacle is used instead of a lever butter worker, the same principles apply. Work with the ladles by pressing down to compact the butter and expel the surplus moisture avoiding a sliding or gliding motion.

Packing

Butter for immediate consumption or for sale on local markets is most frequently put up in one pound bricks wrapped with damp parchment paper. The law now requires that all dairy butter put up in forms resembling those used for creamery butter, should be distinctly marked "dairy butter." Good parchment paper should be used having the name of the farm or dairy neatly printed on the paper. The one pound printer is ordinarily used for printing dairy butter, when butter is made on a small scale. Make the surface of the butter on the worker level and press down the printer until the mould is well filled. Cut with a butter spade the surplus butter from the bottom, first from the center to one end, then to the other. When removing the butter from the printer to the parchment paper, place the thumbs on the top of the handle and the fingers under the ledges at the ends and pull up rather than press down. Pressing down bulges the butter at the sides of the print.

Where there is danger of mould developing on the parchment papers the papers should be soaked in strong brine for 24 hours or a brine solution to which a quantity of formalin has been added.