

BUTTER MAKING.

Through matter of curiosity, we lately called upon the principal dealer in firkin butter in this city, to whose politeness we were indebted for a careful inspection of a considerable number of lots, which he assured us was the very best samples brought to the Toronto market. To say the least of the matter, there was not a single firkin we inspected, but what would be condemned in the British market. We are sorry to say that the dairy in Canada is not considered a branch of business of much importance to the farmer. With present prices of the produce, it is unquestionably a money-making business, and that large fortunes might be amassed from manufacturing both butter and cheese for home consumption, and the surplus for exportation, none will pretend to deny, who are well informed on the subject; but the great want of capital, and a still greater scarcity of skill and thorough knowledge of this branch of husbandry, are most powerful barriers to the immediate general introduction of an improved system of management being pursued by the Canadian farmers.

In the second volume of the *Cultivator*, we gave our readers a very comprehensive method of making butter and cheese as practiced in England. In our present volume we purpose to give insertion to as much valuable information as can be gleaned on this subject from our American cotemporaries. The plain matter-of-fact style in which most of the American writers on Agriculture couch their ideas, will inevitably strike home conviction to the minds of all who read them, and thus a practical good will result from their perusal.

We copy the two following ably written articles from the *American Agriculturist and Farmer's Cabinet*, which may differ a little in their details, but at the same time must be read with much profit by all who are engaged in butter-making.

We hope shortly to see the business become more respectable than it is at present. We could point out a single merchant, within a few miles of this city, who would contract with the farmers for £10,000 worth of a superior quality of butter, for exportation to England, for which he would pay the very liberal price of 6d. currency per lb.; but with the present imperfect knowledge of the manufacture, together with the very trifling amount of public spirit, which is too generally manifested in matters of this description, it would be unreasonable to expect that one half of the above quantity could be purchased, and but a trifling portion of what would come to market, would most likely be of such an inferior quality, that it would not make a profitable article for export.

In the hope that the cultivators of the Canadian soil will improve in the management of their dairies, as well as every other department of their noble profession, we shall feel a great pleasure in treating them monthly with plain practical directions on almost every branch of Agriculture

BUTTER MAKING IN ORANGE CO., N. Y.

From the *American Agriculturist*.

I have delayed until now a compliance with your request, to furnish to you a statement of the progress of butter-making, as pursued in our county, with a view to obtain from a number of our best butter-makers, the details of their process. As the statements received do not materially differ from each other, or from my own mode of proceeding, I shall give you that.

The Milk Room.—It is all-important that this should be cool, dry, and moderately light, with

a free circulation of air. Mine is in the cellar of my farm-house, ventilated by means of two windows about two feet square, on the north side, and a like window, and a lattice-door on the south side, all covered on the outside, with wire-gauze, fine enough to exclude the flies. The floor is formed by a layer of small stones, six inches deep, well grouted—that is, a mortar of lime and sand, thin enough to run freely, is poured upon the stones until they are entirely covered with it—and when dry, a thin covering of water-lime cement is put upon it, and made smooth with the trowel. This costs little, if any more than a plank floor, and effectually keeps out both rats and mice; and as water does not injure it, it is easily kept perfectly clean and sweet. The milk-pans stand upon marble slabs, raised upon brick-work, about two feet from the floor, and the butter is worked upon a marble table. A pump is placed at one end of the room, bringing the water through a lead pipe, from the bottom of the well, and the water discharged, runs the whole length of the cellar in a channel prepared for the purpose, when the floor was cemented, and escapes through a fine iron grate, cemented into the floor, over the mouth of the drain. The churn stands in the milk room, and is worked by a dog-power machine, on the outside of the building. The milk-room should be used exclusively for dairy purposes.

Dairy Utensils.—The cows are milked into wooden pails, not painted on the inside, and kept perfectly neat and sweet. They must be thoroughly cleansed, dried, and aired, morning and evening, and never be used for any other purpose. The pans should be shallow, with the sides much more slanting than the usual pattern of pans which we see at the tin shops, and be kept as bright as silver; they must also be well aired in the sun.

The Milk.—This must stand in the pans undisturbed, until the whole of the cream has risen;—some of our best dairy-women say, until it is "lapped," or thick,—both milk and cream are then put into the churn together, at a temperature of about fifty-five of Fahrenheit; the churn is then worked with a rapid stroke, say from 60 to 75 per minute, until the butter "begins to come," when the brake is put upon the wheel, and the churn is worked more and more moderately, until the butter is entirely separated from the butter-milk. Upon taking the butter from the churn, it is washed with cold water, salted, and thoroughly worked with a wooden ladle, upon the marble table. It must never be worked with the hand, as the warmth of the hand will injure it. It is then set aside in a cool place, until the next day, when it is again, in like manner, worked until every drop of the butter-milk is extracted. It is then fit for packing away, or for use. The butter must at no time be allowed to get soft.

FREDERICK J. BETTS.

Newburg, Dec 12, 1843.

From the *Farmer's Cabinet*.

Now what we want, it is just what is greatly to the interest of the farmer to supply, an article produced from grass during the summer and fall months, well cured, and well packed in new tubs or kegs—for glazed vessels are never safe, and stone-ware is too expensive for common use.

The production of good butter depends something on the breed, more on the keeping of the cow, but chiefly on the mode of curing and putting down; and I think it would be easy to prove the saying true, that "good butter is more easily—i. e. cheaply, made than poor." Of two cows designed for the dairy, the one having no very bad qualities, and some good ones, valued at \$10—the other, quite a superior animal, though not the very best, priced at \$50—be sure to take the latter—if you have not money enough don't buy either till you can pay for the best; to begin with the poor one would be to enter on the road to poverty—the other leads to wealth.

Clean Cultivation and good seed, will, on most soils, secure a good pasture. Having thus a good cow, good grass, and good hay, a warm stable for winter, and kind treatment in every respect, will ensure the greatest product at the least possible expense.

So much has been said of the necessity of cleanliness in the dairy, that it would seem unnecessary to add another line or another precept—there is a

single item however, on which I would say a word to all, but to the milk men supplying the city, especially:—much of the milk exposed for sale has, after standing a few hours, a dark sediment; I know of a few exceptions to this—doubtless there are many—and these men may be found asking and obtaining a higher price for their milk than their less cleanly neighbours. I suppose every dairyman knows where this black precipitate comes from; if not, I can tell him—it is from the udder and belly of the cow—in the process of milking, it has been disturbed by the hands and sleeves of the milker, and fallen into the pail in the form of dust, or sometimes in larger portions, and these have been thoroughly divided and intimately mingled with the other contents of the vessel, by the quick streams poured upon them. If the animals be well bedded, a hard-brush freely used upon these parts, before the pail is brought near, will generally sufficiently cleanse them; not unfrequently, however, a resort to water is found essential to purity.

With cleanliness, good butter, possessing the quality of keeping a twelvemonth, may always be made by regarding a few essentials; *thoroughly* expel the butter-milk, season with the best fine salt, pack closely in new clean casks: this will secure good butter; but there are degrees of excellence, depending on the greater or less completeness with which the two great conditions, freedom from butter-milk and exclusion from air, by careful packing are complied with. The manner of accomplishing the first might be left to the option of the dairyman, provided it be *certainly* done; but certainly it is not usually done, though all make some attempts to do it. The hand is better than a ladle or wooden spatula, for this purpose; but a better mode, one that lessens the labour and renders it more efficient, is to clothe the hand with a piece of linen, the cloth readily absorbing the fluid it comes in contact with; this method, I am assured, is pursued in making the Goshen butter, and I know it to be practised by some others noted for their success in this manufacture. But there is another mode more effectual still, and which, I apprehend, should be adopted by all, in putting down butter for future use; it consists in washing or kneading in cold spring water, using successive portions of water, till it comes away perfectly limpid. A sponge having fallen into a dirty pool, we may by compression, especially if a cloth be used beneath the hand, get rid of most of the water it contains, and the filth with it; but no one, I am sure, would think of saying it was quite clean, till it had been washed. I know there is a prejudice against bringing cold water in contact with butter, a sort of hydrophobia; and the practice has received, too hastily, I think, the unqualified condemnation of others; for instance, J. P. Kirtland, of Rockport, in an able article on "Butter Making," published in the *Cleveland Herald*, and copied into the *Cabinet* some months since, says:—"Some persons destroy its richness and sweetness by washing out the butter-milk by means of cold water, a practice always to be avoided." Another writer, over the signature "Old Dutchess," says:—"Butter should be cured without the aid of water."

On the other hand, some of the most noted dairies in the vicinity of Dublin, supplying that city with fresh butter, practise washing it, I am assured, with spring-water. A writer in the *New England Farmer* says:—"In the large towns of Holland, of Flanders, and of Switzerland, where they make a great quantity of butter, they knead it in whey; when it is well consolidated, and has no lumps, and appears quite rich, they wash it in several waters, until the last pours off quite clear." Doubtless some of the colouring matter, and a portion of its sweet milky taste are lost by this process, especially if continued too long a time, and hence the propriety of kneading it in its own whey till consolidated, as practised in Holland and elsewhere. The Massachusetts Agricultural Society's highest premium for butter, \$100 was awarded some time since, to six tubs, the manufacture of William Buchop, of Vermont; twenty-seven lots were offered for premiums on this occasion, and the second award, of \$50, was to L. Chamberlain, of Massachusetts, for six tubs also—Chamberlain had long been noted for producing good butter, and *did not wash with water*; the committee of awards admit that they had some hesitation in choosing between the two lots, but