

Cream that contains too much skim-milk and is too cold will foam. Never add hot water to the cream. It must be taken from the churn and heated by placing the can in a pan of hot water and stirring until the desired temperature is reached.

Poor cream often breaks, but will not gather. Try churning slowly. If this does not overcome the difficulty the only remedy is to add a little water a few degrees warmer than the cream. Revolve the churn a few times, let stand a minute or two, then draw off part of the buttermilk to lessen the liquid and churn slowly.

Very rich cream is likely to paste or thicken in the churn, so that concussion ceases. Add enough water at the same temperature as the cream to dilute it so that it will drop.

When the churning is about completed, add a couple of quarts of water several degrees lower in temperature than the cream was. In the summer it may be quite cold. This floats the butter and allows the buttermilk to run off more freely. When the butter is the size of wheat grains it is sufficiently gathered. Look frequently at the inside of the churn lid, and when but few small specks are seen on it, the churning is usually finished. Watch the buttermilk as it runs through the strainer dipper, and if any butter comes with the first streams, a little more churning is necessary.

WASHING THE BUTTER.

When the buttermilk is drawn, rinse the butter with a little water to further remove the buttermilk. Temper the water in winter, having it from 50° to 58° F. according to the condition of the butter and the temperature of the room. In hot weather the wash water may be as cold as possible. Have as much or more water as there was cream. Strain it into the churn through cheese cloth. Revolve the churn rapidly about a dozen times, and wash but once. We recommend washing butter twice if it has come very soft or has an objectionable flavor, or is going to be packed for winter use.

SALTING THE BUTTER.

Salt according to the demand of the market. If the butter is for immediate use and is salted on the worker $\frac{1}{2}$ ounce per pound of butter is usually sufficient. If salting in the churn use an ounce, as not so much is incorporated in the butter. We strongly recommend salting in the churn, as by so doing butter free from streaks can be had with the least possible amount of working, but the churn must be without dashers, and the butter in firm granular form. The only difficulty in this method is gauging the amount of salt. Estimate the weight of butter from the last churning, then weigh the salt. Have the butter evenly spread over the bottom of the churn, sift on part of the salt, tilt the churn forward to cause butter to lap over, sift on more salt, then tilt the churn back-