

When the cream comes in cold and sweet, raise the temperature to 60°, and use some buttermilk as a starter to hasten the ripening process.

THERMOMETERS.

When purchasing a thermometer, ask your dealer for a dipper of water, then put a few thermometers into the water to see what temperature each will register. Then choose the number you want from among those registering the same temperature.

A thermometer in each room will save many steps in a season's work.

Study and observe the influence of temperature to learn what temperatures will give you the best results.

JUDGING BUTTER.

In conclusion, a few notes on judging butter may be of some value. The scale of points used may be as follows:

Flavor	45 points.
Texture, grain and closeness	25 "
Color	15 "
Salt	10 "
Finish	5 "
Total	100 "

Flavor should be so pleasant to the sense of smell, and so sweet to the taste, that it will create a desire for more.

Texture, grain and closeness should be waxy and firm,—not salvy, greasy or crumbly; should be close in body, not spongy, and should not contain too much or too little moisture.

Color should be uniform and according to the requirements of the market.

Salt.—Judge the salt according to the market for which the butter is intended. Too much salt destroys the sweet taste of the butter for any market. Too little salt makes the butter insipid and tasteless for most Canadian people, but the British people demand light salting.

Finish.—Uniform, neat, clean and attractive in appearance.

BUTTER-MAKING ON THE FARM.

By MISS LAURA ROSE, LADY INSTRUCTOR IN THE HOME DAIRY DEPARTMENT.

The first essential in the manufacture of any article is good raw material, and perhaps in no realm is this more necessary than in the production of high-class butter, which should be the aim of every farmer's wife or daughter.

More and more attention is being paid to the selection of dairy cows. Have cows whose milk record is good, both in regard to quality and quantity, for the two must be considered together. Contrive to weigh and test occasionally the milk from each individual cow. Discard all which do not reach a certain standard, say, 6,000 lbs. of 3.5 per cent. milk in the year. A Babcock tester, which is simple in construction and easy to use, will determine the per cent. of butter fat in the milk, and may reveal the fact that the cow which you considered your best is the least profitable one in the herd.