

might they must put up with plain straw. About 2 ounces of salt per cow is given daily, to relish the food and help digestion. Oats are considered to increase the quantity, barley the richness of the milk; equal parts from each form the mixture. Oil cake yields more milk, but affects the flavor of the butter unfavorably, as also do turnips, mangolds, swedes, potatoes, and all roots but red carrots, and therefore the latter only are given to cows in milk. It is very important that the cows should leave the stall when spring comes in good condition, and thus continue a full yield of milk when they first get out to grass.

MANUFACTURE OF BUTTER.

"The milk as it is brought into the dairy is strained into the pans, through a fine hair sieve, taking care that any splash of spilt milk is at once wiped up, lest it should taint the air in evaporation and taint the settings. To secure a fine flavored and well keeping butter, the utmost cleanliness in all utensils, and a pure air in the dairy are of course essential, but after that, much will depend upon skimming the cream just at the proper moment. This must always take place before the milk can become sour, and in order to get the largest amount of cream, an even temperature in the dairy is of the greatest help. Pure air does not mean a strong draft, as the surface of the milk must not be ruffled. What the proper moment for skimming is, depends upon the temperature and atmospheric conditions generally.

"In Holstein the rule is, in the heat of summer (temperature 55° to 60° Fahrenheit in the milk room) skim after the milk has stood for from 32 to 36 hours; in spring and autumn (at 48° to 50°) about 46 hours; and in winter (43° to 45°) about 60 hours. This should get the whole of the cream, but if at any time earlier the milk begins to sour, it is skimmed at once, the cream is removed, is strained into the cream tubs, and kept occasionally stirred. It remains then until it has sufficiently thickened and has acquired a pleasant acid taste.

"It is as well to repeat that choice keepable butter can only result where the milk has kept perfectly sweet, as the souring develops curd. The cream on the contrary should have an acid taste before churning, which must not, however, be confounded with the sourness just mentioned, which is altogether different, and arises from the whey, from thunder, or close atmosphere, sometimes from standing too long, from badly cleaned utensils, or from general want of care or cleanliness.

"In summer the cream generally stands about twelve hours before churning, in winter about twenty-four hours. The room may require cooling in summer and warming in winter, but with pure air, free from bad smells, smoke, or such like, as the cream easily takes up the flavor.

"Potatoes, roots, herbs, or anything of the sort should never be stored in the same place. The temperature of the cream considered best for churning is about 57° to 60°, though that varies somewhat with circumstances. The churn is rinsed out before putting in the cream, in summer with fresh cold water, in winter warm water is used, as a certain moderate range of temperature much facilitates the coming of the butter, and the addition of a pailful of iced water in warm weather and warm water in winter

into the churn. When the butter is to be churned, it is put in a lower end to the water, and then her hands in the some 5 or 6 p with both hands. termilk is got this is thorough manner, until side; then with off with cold,

"We may for which purpose a small quantity of eral taints only contamination is first strewn each, and then ed, but kept fairly spread, earlier stage. ficient to fill a salt per cwt. liquids not be packing, to get and closely packed butter itself in impair the del

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