

*Salting the butter.*—A large quantity of dairy butter is too heavily salted and there is very little uniformity in the amount of salt used. We would suggest that for prints  $\frac{1}{2}$  to  $\frac{3}{4}$  of an ounce per pound be used, and for packed butter not more than one ounce per pound.

In creamery buttermaking the salting is done almost entirely in the churn. If the amount of butter in the churn can be fairly well estimated, it is the best method to follow. Add the salt as soon as the washing water is drained off, sifting on half of the salt evenly over the butter; then turn the butter over with a wooden ladle (Fig. 8) or by turning the churn partly over, and sift on the balance of the salt; put on the cover of the churn and revolve slowly until the butter is gathered into a solid mass, and allow it to lie in the churn for ten to twenty minutes before working it. If the salting is done on the worker, the butter can be weighed and the salting done accurately. Take the butter out of the churn in the granular form, after weighing it, spread it evenly over the worker and sift all the salt on before working is commenced. Endeavour to have the salt well mixed with the butter while it is still in the granular form.



Fig. 8.

*Working the butter.*—For farm buttermaking, a lever butter worker is preferable to a butter bowl for working the butter. (See Fig. 9). In working the butter a sliding or scraping motion should be avoided. The lever should be pressed downward, double the butter over with a ladle, or by inserting the lever under the butter at one side of the worker, roll it over and work as before. When the butter is sufficiently worked, it should present a smooth solid appearance when cut with a sharp ladle, and when pressed between the worker and the ladle the moisture should show in small beads evenly distributed over the cut surface. Butter which has been salted in the churn will not require as much working as that salted on the worker. Only fine dairy salt should be used and it should be kept in a clean place, as salt will absorb odours and thus may injure the flavour of the butter.

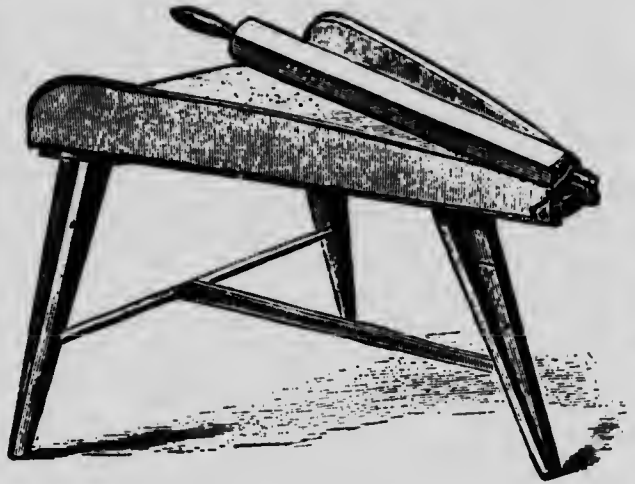


Fig. 9.

#### PACKAGES.

Unfortunately, a very large quantity of dairy butter is placed on the market in packages which are neither attractive nor convenient to handle.

*Packed butter.*—For packed butter, there is nothing so neat as a 10 or 20 pound spruce tub lined with parchment paper.