

thoroughly and then cooling. Work the butter until the free moisture is nearly all gone, and the butter takes on a firm appearance. Generally about eight turns is enough. By a turn we mean pressing the butter with the lever until it is of a uniform depth of one to two inches, then rolling across the worker and turning at right angles to be pressed down again.

Put up the butter with a neat, tidy appearance and in such package as best suits the market. If using one or two pound prints, be careful to see they are the proper weight and wrap in pure vegetable parchment paper, preferably with the name of the dairy printed on the paper. If putting in crocks, tubs or boxes, have the package first lined with parchment paper and fill about one half inch from the top, finishing with a smooth appearance and one layer of parchment paper neatly cut to fit the package.

Keep the butter in as cool a place as possible and where the air is pure and clean.

In washing the churn, worker and prints, use some washing compound, such as Wyandotte, or washing soda and occasionally a handful of salt which will help to keep the butter from sticking to the worker.

A starter may be used for ripening the cream, about 5 per cent buttermilk from the last churning if the flavor is right, will answer the purpose. This may be put in with the first of the cream but preferably when the cream is warmed up for ripening. Great care must be exercised, however, in the use of a starter to get the best results.

Churns.

We recommend the use of the barrel churn and the V shaped lever butter worker, and the foregoing has been in accordance as better results can be obtained than by the use of the dash churn or some of the other varieties on the market. A small combined churn and butter worker is now on the market that is giving very good results. Working butter on the butter bowl with a butter spoon or ladle tends to spoil the grain of the butter and makes it greasy. It is also more difficult to get it evenly worked so that the salt is all evenly distributed and the free moisture escapes.

Dairy Cheese.

The making of butter is a process of ripening the cream and using concussion to gather the fat globules to form a mass. In making cheese, however, we want to use the casein in the milk as well as the fat, and the process is one of first having the milk at a proper degree of acidity, then thickening with rennet, cutting in small pieces and allowing the whey to drain off. Consequently, temperature is one of the main factors in the process of manufacture and