

## Butter-Making on the Farm

Cleanliness All-important—Why There is Bad Butter

I think above all things there is nothing requires more cleanliness than milk and butter. Before milking the udder should be thoroughly cleaned. If the teats are dirty the udder should be washed and then either allowed to dry or otherwise wiped off, but by no means begin to milk when wet and have the dirty water get into the milk pail. I have been disgusted beyond measure to see people who profess to be very clean housekeepers begin to milk by either milking a little in their hand and wetting the teats or milk a little into the pail and then keep dipping their fingers in. What is more disgusting than to see a man or woman come in from the milk-yard with hands like as though they had been digging in mud. Some claim they cannot milk dry-handed, but it is all a habit. For my part I cannot milk otherwise.

The strainer should be washed and scalded, then exposed to the rays of the sun. If milk pans are used they should be emptied about two hours or more before milking time, then cleansed and put out to aerate. I have heard people say they do not always wash their milk pans in cold weather or they would not get the cream sour. My plan is to keep the cream as sweet as possible till my crock is full, then sour it all together. Then when it is thoroughly soured and of the right temperature I put it in the churn and a few minutes brings the butter into little round chunks. When in this condition I drain the butter-milk off and after flopping the butter back and forth a few times in the churn, take it into the butter bowl. I do not work very much before putting in the salt, as it is liable to make the butter have a greasy appearance. After the salt is thoroughly worked in so as not to allow the butter to become streaked, I let it stand for at least from 12 to 24 hours. By that time the salt will be dissolved (provided it has been well rolled), and the butter can be worked dry much more easily then, as though it had been washed. Besides washing taken the rich flavor out of the butter.

I have known the unwashed to bring 2c. more on the pound because of the rich flavor it possesses.

Then comes the churn. Some people allow the buttermilk to stand in the churn from one churning to another. This should not be. Besides if it is washed right at the time it is much more easily done. My plan is to put cold water in, shut the churn up and turn a few times, as buttermilk is very hard to wash off after coming in contact with heat. After I take the cold water out I put in some fresh warm water and wash thoroughly; then I scald and wipe



Miss Mary Armstrong, Simcoe Co., one of Ontario's bright dairymaids. Note the clean, tidy appearance and evidences of cleanliness.

dry and leave exposed to the fresh air.

I have gone to farmers to buy butter, thinking it would be clean, but to my surprise have got some not fit to eat. I firmly believe butter should be paid for according to its quality. It is a shame to think that poor-tasting, half-worked butter should bring as much as a well-worked, sweet-tasting roll. It is not doing justice to the one who does try to keep our Canadian butter fit for any market. Besides, butter that is only half worked is not all butter, but has a large percentage of water in it. There should be fair play, and the one who works her butter well should be paid accordingly.

Mrs. J. W. H., Simcoe Co., Ont.



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