cream to the old until it is thus cooled. Each time new cream is added, give the whole lot a thorough stirring. Keep the can in a place where the air is pure and everything clean. If ripening naturally, heat the cream to between 60 and 65 degrees and about 24 hours before churning keep at a temperature at which it will thicken 12 hours before being churned, then cool to churning temperature.

Churning.

When the cream is ready to churn it should be quite thick, pouring like thick molasses and having a smooth shiny appearance and a slightly acid taste and smell.

Churn at a temperature that the butter will come in from 20 to 30 minutes. A range of temperature that would cover most farm conditions would be 54 to 58 in summer and 58 to 64 in winter.

Thoroughly scald and cool the churn, strain the cream into the churn through a strainer dipper. If the butter is too light in color, add to the cream what color is required, which will vary from very little up to 4 or 5 drops per estimated pound of butter. Do not have the churn over one-half full.

Using the barrel churn, churn as fast as the cream will fall in the churn and cause a concussion, letting the gas off two or three times in the first five minutes.

When the butter is "broke" and just before it starts to gather add one pint to one quart of water at about the same temperature as cream and churn rapidly until the butter is in granular form. The peep glass will be clear with no tiny specks of butter adhering thereto and tiny bubbles will start to form on the buttermilk around the wall of the churn.

If the butter does not gather easily, run off part of the buttermilk and churn again for a few minutes. The butter ought to gather in from 2 to 5 minutes from time it breaks.

Run off the buttermilk, straining through the strainer dipper. Wash the butter by putting in about as much water as buttermilk at a temperature to be governed by the firmness of the butter, give the churn about half a dozen turns and then draw off the water. If the water comes away fairly clear and the butter is going into quick consumption, one washing will be enough, but if the water is not clear or if it is to be kept for some time, wash a second time, using about the same amount of water as the first time.

When the water is drained off, the salt may be added, preferably in the churn, using a good brand of butter salt and enough to suit the requirements of the market, generally speaking about one ounce to the pound of butter. Sprinkle one-half the salt on the butter; rock the churn back and forth and then add the balance, rocking the churn again, and then let stand for five or ten minutes until the salt dissolves.

If possible use a V shaped lever worker. Prepare it by scalding