

## Butter Making.

"The annexed article (says the *Providence Transcript*, from which we copy,) is from one of our most experienced and intellectual agriculturists. Of his successful practice we can attest, as we never saw finer butter, not even in Philadelphia, than we have eaten at his hospitable mansion."

*Milk Apartments, &c.*—The milk cellar should be deep, well ventilated, and dry: the bottom covered with stone flagging. Bricks will absorb milk, and other liquids that may fall upon them; and will soon contract mildew, the smell of which, like the odor of cheese, vegetable, fish, or foul air of any kind, will be imparted to the cream and butter. Over this cellar should stand the dairy room, with shelves to set milk upon in cool weather; the cellar is to be used during the extremes of heat and cold. The temperature of the milk apartment, if possible, should never be above 65° nor below 45°. Set Kettles should not stand in the dairy-room; neither should cheese-making, nor cleansing milk-vessels be done there but in a convenient room near by.

Cream may be kept good much longer, if it be kept in a white oak vessel, with a tight cover, and a faucet or tap near the bottom, to draw off the milk when it settles, before the customary daily stirring. The quality of the butter is much improved by this management. If the milk be not drawn off, and it be churned with the cream, the butter will be longer in coming, and it will show specks of sour curd, taste like cheese, and will soon become rancid: Butter will come quickly at all seasons of the year, if the cream be of a temperature of from 60° to 70°; in this case, use hot water in winter, and ice in summer; but never add either to the cream, in or out of the churn.

*Salt.*—Pure salt chrysalizes into perfect cubes. All other forms of chrysalization found in common salt, arise from impurities; those of a needle shape in Liverpool bag, or blown salt, indicate the presence of lime, magnesia, &c. One great cause of the failure in making good butter, may be traced to the use of impure salt. Rock salt, and the large lumps of Turk's Island, washed, dried, and finely pulverised, are preferable to all other kinds, being highly preservative, and hardening the butter, so that it will be sooner ready to work over in warm weather. The Liverpool bag or blown salt, the Salina salt, in small bags

from N. York, and the fine part of every kind of imported salt, contain a great portion of impurity. Less than one ounce of pure salt, is sufficient for a pound of butter; (many put in but half an ounce;) in all cases leave out sugar and saltpetre.

In the manufacture of cheese, a preference is sometimes given to Liverpool bag or blown salt. This contains salts of lime and magnesia, which attract moisture from the air, and have the desirable effect of softening the cheese; and the pungent bitter taste which they impart to it, is an improvement, in the estimation of some.

*General Remarks.*—The cream should not rise more than 36 hours; it should be sweet when taken off, and sweet when churned; yet there is a degree of maturity to be acquired by keeping

The kegs, for packing butter, should be made of white oak, bilging in the form of casks, for the more perfect exclusion of air, and convenience of transportation. If the butter is not to be sent to a warm climate, or a foreign market, let the bilging kegs have moveable covers, to accommodate inspection; they should be soaked in strong brine, made also of pure salt, in order that justice may be done to the purchasers in tare, and to save the butter from being spoiled for one or two inches deep all around, from its contact with dry wood. In case the wood is anything but white oak, there is danger of its giving an unpleasant taste to the whole. For the convenience of families, the size should vary from twenty-five to fifty pounds. A keg of butter is exposed to the air for a long time, while on broach in a small family, and the bottom, in consequence, becomes rancid.

The consumer will cheerfully pay an extra price for one hundred pounds of butter, packed in four kegs instead of one. No salt should be put on the sides, bottom, or between the layers. If the kegs are made with covers, put a cloth over the top, and cover that with pure fine salt. Keep a cloth wet with strong brine over the butter, while the keg is filling, to exclude the air. The practice of washing butter is not approved of in Europe: it destroys its fragrance and sweetness by dissolving the sugar of milk, which it is said is always present in good butter. It is practiced in Holland, when the article is designed for exportation to India; then the operation is usually performed with cold strong limpid brine made of pure salt, and pure water, water that has lime in it will not answer, as the lime is readily absorbed by the butter.