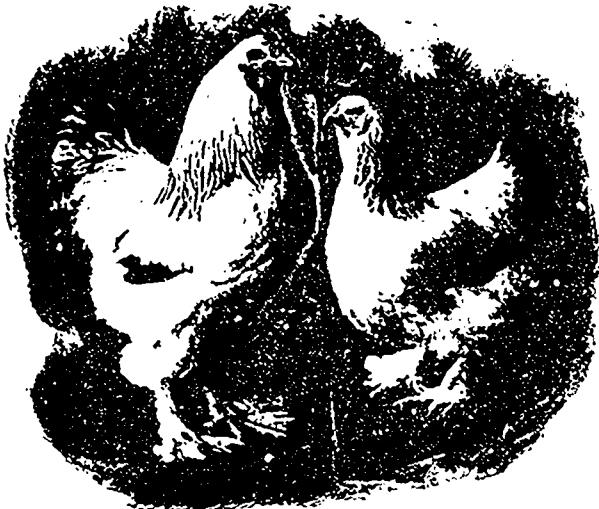


Dairy Butter-Making

A Prince Edward Island lady sends us the following account of her experience in butter making :

In these days there is so much said about butter making that I feel as if I must tell my experience. I was married at twenty and began housekeeping without any knowledge of what I should do in order to make good butter, but being brought face to face with such a task I determined to make a fair fight, and I think that I have succeeded, but not without many a failure, which often had a very discouraging effect. We keep eight cows, which are a mixture of Holsteins, Ayrshires and Jersey, and in summer are kept in good pasturage with a plentiful supply of water. In winter they get hay and roots and water once a day. Along with these we always keep a supply of salt before them, both summer and winter.

We endeavor to have a regular milking hour of seven o'clock morning and night. The milk is strained through a cloth strainer consisting of two or three plys of cheese-cloth. These cloths, with all milking utensils, are kept thoroughly clean. After using they are first washed in cold water and then with warm and soap, and afterwards scalded. We keep the cream in a crock large enough to hold a churning, and which we also strain upon pouring into the churn in order to make sure of no hairs or dirt. We never keep the cream more than four days in summer



First Prize Pair of Light Brahmas, Ontario Poultry Show, Toronto, January, 1899, the property of T. A. Cox, Brantford, Ont.

or eight days in winter, and while gathering keep it at a temperature below 60°, and always save a little of the previous cream or buttermilk as a starter, using also a little coloring all the year. We use the "Daisy" churn and make a practice of commencing churning in summer at 62°, and get butter in from twenty five to thirty minutes. In winter we commence at 66° (if cows are with calf or farrow), if fresh calved at 63°, and get butter inside of an hour; we then use good dairy salt, putting $1\frac{1}{4}$ ozs to each pound of butter, but being careful not to overwork and still enough as it will be streaked if not worked enough. If we are going to print it and put it in parchment paper it should not be kept more than a week in this form, and in hot weather not that long, unless in a very cold place, as it loses its flavor and will get a little strong. The best way to keep butter, if for any length of time, is to put it in stone crocks and keep well pickled. If the wooden tub is to be used I soak it for two days in buttermilk, then wash carefully with soap and brush, afterwards scald for an hour or more, then air and cool when it is fit to hold the butter. I also take care to leave room for one or two inches of dry salt on top before putting on the cover.

But why should one person take all this trouble to have nice butter? When you go into our best stores you are told, "We are paying the one price for all dairy butter"; so that you receive no more than the person who has paid no attention to cleanliness, perhaps having gathered the

cream in an old wooden dish, both mouldy and musty, churned it between the hours of 2 and 4 o'clock of a hot July afternoon, and when the grease arrived left it to repose in the buttermilk until next morning to cool. Then after a hasty wash, a few handfuls of coarse, common salt are mixed in. The tub new from the Indian's hands gets a hurried rinse and then the butter thrown into it, when the article is placed upon the market and the owner receives as much as the maker who has taken the utmost care. Then I object to creamery butter because the milk comes from so many different stables, some of which are not the cleanest and where the milk receives its share of the surroundings, then, again, cows are not fed alike—some receive dirty water to drink and others good. It is not liked at home, but it will do for the creamery or cheese factory is the saying you often hear. Let me ask would you rather have butter made from milk that has not been properly cared for, or milk that has? Naturally you reply "butter made from the latter." Well, then, why does not this butter command a better price? I believe in home separators, as they will reduce the work, and the milk can be fed at once to the calves and pigs without the trouble of warming, which follows after setting in ice-water, which is our present mode of raising the cream. Give me the dairy butter made by reliable, clean, tidy people, and whose healthy, well-cared-for cows are the pride of the "Old Homestead."

NOTE.—Our friend's objections to the creamery are perhaps well taken. But it must be remembered that, while the best of butter can be made at the private dairy where the cows, utensils, etc., are looked after properly, there are so many different kinds of dairies that it is not possible to get large quantities of this butter of a sufficiently uniform quality to meet the needs of the export trade. The co-operative creamery is therefore a necessary factor in getting this uniformity so essential in butter shipped to the British markets.—EDITOR.

The Canadian Bacon Trade

Mr. George Mathews, President of the George Mathews Co., pork packers, etc., in a letter some weeks ago to the *Lindsay Post*, gives some advice to farmers as to the kind of hog required for bacon purposes, and from which we take the following :

Farmers have often said, "If the hogs you advise us to raise are worth more than the ordinary run of hogs, why don't you pay an extra price for them?" That is just what we are doing now, and we hope that the farmers will see that it is to the interest of their pockets to turn out only first quality hogs and get the highest price. This is a more serious question for our farmers than it is generally considered. By sending, as we are now doing, a large proportion of No. 2 and Stout Bacon to England we are over-loading that market with that article (No. 2 and Stout) to such an extent that it actually depresses the market value of No. 1 selection some shillings per cwt. under the price it would bring if it were not for the large quantity of unsaleable bacon (as it is called in England) going there from Canada. This statement is corroborated by the *Gracer*, the leading provision paper in England, in its issue of January 21st, '99. The following is the quotation: "The dealings in Canadian pea-fed have been similar to those in most other cures, being of a halting and timid character, and with the railway depots fairly choked up with later arrivals, a pressure to sell has been attended by the acceptance of less money. Never has so unmanageable a quantity of Canadian bacon been put forward at one time, and, worse than all, it consists of a greater percentage of unsuitable stuff than can easily be got rid of, and, with both the weight and volume of the imports increased, importers have despaired of meeting with purchasers at rates satisfactory to themselves."

It rests with the farmers to change this state of affairs by having their hogs the right quality and weight to make the first selection of bacon. I notice some speakers referring to this subject, both on the platform and through the press, say that the packers are always changing the selections so that the farmers cannot understand what they really do want. I have been in the export bacon trade for the last six years, and I know of no change excepting that in the late summer and fall we can take the hogs up to 220 as first selection, for at that season the hogs are not penned up, and having plenty of exercise do not get as fat when weighing 220 pounds as they do in the winter when weighing only 200 pounds. A large number of the hogs that we are now receiving weighing 200 pounds each are altogether too fat to make first selection bacon from. Then there is the hog with thick heavy shoulders—the reason the English dealers want sides with light shoulders is that the shoulder is of only small value as compared with the rest of the side. In Smithfield market, London, the