

cut the price. Examine it yourself the day after it is made, and see if the flavor, salt and color are right. If defects are found, then corrections can be made, and a loss avoided in a larger quantity of butter.

Mottled or an uneven color in butter is caused largely by an uneven distribution of the salt. More working will correct this defect, but too much working will give the butter a greasy texture.

#### *Packages and Parchment Paper.*

Ash or spruce tubs should be steamed for a few minutes, and then be soaked with a strong brine for about 36 hours. Then they should be washed clean and be lined with parchment paper before packing butter in them.

The square, spruce box lined with paraffin wax and parchment paper is the neatest and most suitable package. It should be 12 in. square and 12½ in. deep to hold 57 lbs. of butter, a thin coat of salt paste, and a loose lid.

The lumber used to make these boxes should be wide enough to make the sides without jointing, and it should be free from knots. The boxes should be well waxed in the corners and on the sides, and the loose lid needs to be well waxed on both sides and edges.

The parchment paper should be of the proper thickness (say 40 to 50 lbs. to the ream), should be sweet to the taste, and should tear more easily where it is dry than where it is wet. Each box should have two sheets of paper. One sheet should be 12 inches wide and 50 inches long, and the other should be 12 inches wide and 40 inches long.

Narrow strips of paper 2 inches wide and 12 inches long should be put in the corners. Some prefer having the long sheet 12½ inches wide and do without the strips in the corner.

As some of the dealers object to having salt on the top of the butter, and as salt is necessary to protect the butter from mould, this difficulty can be overcome by putting a sheet of paper 12½ inches square on top of the butter to hold a thin coating of wet salt and brine. If the edges of the paper are left so as to point upwards at the sides of the box, salt can be removed without coming in contact with the butter.

#### *To Prevent Mould.*

1. Soak the paper for a few hours in a strong brine before using it.
2. Reject boxes and lids that are not properly coated with the wax, and notify the manufacturer of this defect.
3. Rub a little wet salt around the sides and bottom of the box before putting in the paper.
4. Put an eighth of an inch of salt paste and a loose lid (well waxed on both sides) on top of the butter.
5. Keep the butter in a dry cool room.

#### *Packing.*

Stretch a thin rubber band around the outside of the box and over the paper, to hold it in position while packing the butter. Have a packer about six inches square, and commence packing the butter at the centre of the box to drive