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butter level. The tubs should be filled to within one-half an inch from the top, leaving the surface slightly crowning. Cover with parchment paper or butter cloth, or, what is better, with both. This should be covered with a salt paste, made by putting salt in cold water. The tubs should be filled until the salt is level with the top of the tub. Lining the tub with parchment paper before putting in the butter will be found to give good results.

The temperature of the storage room should not be higher than 56 °, and as much lower as it can be kept uniform.

### THE CREAM GATHERING CREAMERIES.

In order to attain a good reputation for our butter made in cream gathering creameries, the patrons who supply the cream should take a lively interest in supplying it sweet, clean and of pure flavor. To do this cleanliness must be the watchword. All pails and other utensils should be thoroughly washed and then scalded, after which they should be placed outside in a pure atmosphere to become well aired. Never use a cloth for drying any of the tinware after scalding them.

The milk room should be kept cool, clean and with no bad odors. Strain and set the milk immediately after milking, in water at a temperature of not more than 45 degrees in the summer and 38 to 40 degrees in the fall and winter for at least 12 hours in summer and 24 hours in winter. Every farmer who handles milk should use a thermometer, so that he may know that the milk has been cooled to the temperatures named above, as the loss of cream or butter-fat is very great when the milk has been cooled to but 50 degrees. To have profitable returns from the handling of milk for a creamery, the patrons should provide plenty of ice and have it stored in a convenient place near the milk room. The water in the tank should be changed frequently, and care should be taken to prevent any milk getting with it and allowing it to become tainted from this or any other cause. If care and good judgment is exercised much unnecessary trouble and labor can be avoided. It is not necessary to change the water more than once every second day where good clean ice is used. Where the skim milk is not drawn off from the can at the bottom a skimmer made  $4\frac{1}{2}$  inches in diameter at the top, without any wire around the edge and tapering to a point 7 inches deep, with a handle 10 to 12 inches long, will be found very convenient for skimming the cream from the top of the can. If the skim milk is drawn from the bottom of the can, a strip of glass should be soldered from the bottom upwards, so that the cream can be seen when it reaches the bottom. Tip the can a little so as to allow all