BUTTER MAKING.

It is not the intention of this bulletin to advocate buttermaking on the farm. We believe for the average condition in Nova Scotia, where butter making is carried on, it can be done more economically through the medium of a well organized and well conducted creamery but there are exceptional cases where it is more profitable to manufacture at home. Moreover, in many districts, there is considerable butter manufactured, but not enough to operate a creamery economically enough to make it profitable. The quality of a whole lot of the dairy butter going on the market has not been good enough to warrant the best prices for it. For conditions such as these, we trust the following may be useful.

Assuming that we have good *clean* milk fresh from the cow ready to start, we would separate by means of the hand separator just as soon as possible and while the milk is at a temperature of over 80 degrees. See that the machine is in proper condition, set level and solid, all bearings properly oiled, the full speed as indicated on the handle attained before separating is commenced and kept uniform throughout the run. Flush clean with either skim milk or warm water; make the cream to test between 25 per cent and 30 per cent fat if a test is available, or rich enough to make three to three and one-half lbs. of butter to the gallon of cream. Cool the cream as soon as possible to below 60 degrees by placing the can in cold water.

THE DEEP SETTING SYSTEM.

If you have not a separator, use the deep setting system. The day of the shallow pan is past, for with this method there is too much danger of taints getting into the cream. Use the ordinary shot gun cans 8 inches in diameter about 22 inches high. As soon as possible the cans of milk should be placed in cold water, and kept at a temperature of 48 degrees or lower for 24 hours. Ice is required unless very cold water is available. If the cans are not provided with taps at the bottom a cone shaped dipper should be used for removing the cream. Loosen the cream from the can with a knife. Dip the skimmer in skim milk or water then lower it, point first into the can and allow the cream to flow evenly into it.

The loss of cream in the skim milk will always be greater than with a good separator and we would always recommend the use of a separator, where over one or two cows are kept.

Ripening the Cream.

The can for holding the cream until churning should be large enough to hold all that is made in one churning, and preferably made of tin with a neat fitting cover. Have the cream cooled to between 55 and 60 degrees, before putting it into the can. Never add new