BUTTER MAKING.

the Article Should be Made on the Farm in Summe

The following article, by H. H. Dean, B.S. A., Professor of Dairy Husbandry, Agricultural College, Guelph, is now being published by the Department of Agriculture, Toronto:—Many enquiries have recently been received by the Department as to printed matter cealing with butter making, which shows that there is a desire for something of that nature. To aid the overworked farme. wives and daughters in the difficulties which constantly arise in the handling and care of milk and cream, and also in the churning of the butter, we thought that we could not do better than to give a simple outline of how our dairy at Guelph is managed in the summer time. We might here say, however, that we think it would be far better for our butter-making industry if the manufacture of the butter were done more largely in creameries or factories as in the case of cheese. The chief advantages of such a system are, a more uniformly good quality of produce and a lessening of labor at the farm.

Our dairy herd at the present time num-

CHURNING.

We churn three times a week—Monday, Wednesday and Saturday. The night before we churn the cream is warmed to about 66° by setting the cream can in another vessel containing water at about 90 to 100. We use a large can, but a washtub will answer the purpose very well. The cream is kept stirred until it gets to the proper temperature, when it is either placed in a "Boyd Ripening Vat" or set in a room where the temperature is about the same as the cream. The next afternoon the churning is done, but when the weather becomes very warm we shall churn in the morning while it is cool. The cream will also be set to ripen earlier if necessary. This matter of ripening or souring of the cream is every important one in preparing butter for the present market, and to get a profitable yield of butter. The only rule that I can give at present as to when the cream is ripe or sour enough is that as soon as it gets about as thick as good maple syrup, tastes slightly sour, and has begun to separate into saall particles it is ready to churn, and we then churn it without allowing it to stand any longer.

We are often selfish in our love, desiring more to be loved in return than to benefit the object of our affections. We are sometimes so tender of our relations as to sacrifice truth or justice for fear of disturbing; them—more careful of our friend's feelings than of his character, and of his continued regard for ourselves than of his best welface.

"Stupidity is to the mind what clumsi ness is to the body. It exhibits just the same fatal power of mischief in its own

way."
We cannot bear to be deceived by our enemies and betrayed by friends, yet we are often content to be served so by our selves.

Our average temperature for churning during summer is 58° ranging one or two degrees hisher of lower according to circumstances. The cream is brought to this temperature in a manner similar to preparing if or ripening; it is then weighed and strained through a perforated this strainer into the churn. The tream can is them rinsed out with a little water. For every 10th, of cream we add one dram (about half a texpoonful) of Hansen's or Yorkshire butter color. This is done before starting the churn, and for the purpose of imparting a "June grass color" to the butter.

The churn we use is a No 5 "Daisy."
Two or three times during the first ten minutes of churing the plug at the bottom is removed to allow the gas to escape. Curning until the color of the churn is suffered to twenty mutes—seldom over half an hour. The thin the surface of the glass in the cover, we will discuss the temperature of the water varying with the temperature of the water varying with the day and the condition of the cream. On a start of 60 or 70 turns to the water to warm day one can scarcely have water to warm day one can scarcely have the water to warm day The state of the control of the cont

certainly never be without them in the house."

"Not if I know it, anyhow," remarked the search of t

published from time to time—it offers unquestioned proof that Dr. Williams' Pink
Pils for pale people stand at the head of
modern medical discoveries.

The neighbours generally were very outspoken in their astonishment at Mr.
Church's miraoulous cure, all who knew
anything of his case having given him upmonths ago as rapidly approaching the
portals of the great unknown. He looks
far from that now though. His eye is as
clear, his check as ruddy, and his step as
elastic as a youth in his teens. He was for
soven years a member of the Life Guards,
and for some time conducted a gymnasium
in Liverpool. He expects to get back to
his beloved athletic exercises this season,
and is much elated at the success of his
treatment.



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