

tub, as an antiseptic to prevent mould growth on the inside of tub and the lining. Be careful in packing the butter into the tubs, using the packer in such a way that the butter will be a solid mass in the tub, thus leaving no air chambers and getting the full worth of the tub by crowding in all the weight it will hold. Always strike the butter down from top of a tub about three-sixteenths of an inch. This is advisable in cold as well as hot weather, as the three-sixteenths of an inch space allows a give to the butter when stripping the tub to determine tare. It is next to impossible to do a neat job of stripping a tub of butter that has been filled to the top of the stave in the tub.

Always use a cloth circle for tops, which fully covers the butter. Dampen the circle slightly before sprinkling the salt over it, and never use more than four or five ounces of salt on top unless by special request of your customer. If you leave the circle and salt dry, the salt will all be over to one side of the tub the first time it is handled.

The cover should fit the tub perfectly. Three tins should be used. Three are enough. The quality of the tin should be good enough so that when a buyer opens a tub for inspection the tin will pull the tacks instead of pulling in two, which necessitates putting on a new tin. If the broken tin is again used it leaves an uninviting appearing package.

One half inch wire nails should be used for nailing on tins. Five-eighths inch are usually too long and go through into the butter and catch into the cloth. When the buyer raises the cover, up comes the cloth with the tack, thus spilling the salt over the naked butter and displacing the circle. In putting the tins on the cover, the tin should lap over on top only far enough to nail. This will allow the long end of the tin to come on the side of the tub where it is needed in order to allow a purchase for an opener under the tin when wanting to open the tub. Place the knee on the cover when fastening tins so as to draw the cover hard down to the top of the staves. Always use two tacks in the end of the tin on the side of a tub.

Now your butter is packed, use a small number, about three-eighths inch size, for dating each day's make. For the churning the first day of the week stencil on the side of each tub next to the tub tin the number 1. This will designate the first day's churning. On the next day's churning

stencil a 2, and so on up to 6 or 7, according to how many days you operate your creamery during the week. By designating your each day's make in the above manner, you prepare your shipments so your customer or a buyer can inspect your whole week's make for flavor by simply examining one tub of each date. Again, if any day's make is off, the same can be rejected from the lot by the date numbers, and thus avoid boring every tub of the lot to pick out the off quality.

Sixth—Your butter is now ready for shipping day. When the team comes for the same, first see that there is some clean hay or straw in the bottom of the wagon box. Then load the tubs in snugly, never cocking the tubs so that one edge of a cover rests on top of the cover of another tub; for, if it does, the tin or the cover will be broken when the load gets to the depot, and it seldom gets fixed in a case of this kind. Therefore, it goes to market, or to your customer in bad condition. Your wagon cover should be enough so it will double and still cover the load. Then during the extreme hot weather, you can place between the folds of the cover a layer of green grass, which will very materially aid in keeping out the heat and retaining the cold that the butter contained when taken from the refrigerator. Have your teamster use only a spring wagon. It will get your butter to the depot in better shape, and he will save in the wear of his wagon, more than the cost of the springs.

If every butter maker who reads this article will carry out the above instructions, he will have made a long stride toward placing on the market, goods that will sell close to, if not at the highest quotations, and at the same time the condition and make up of the entire package and contents should please the most critical buyer.

Important instructions, which, when closely followed, will avoid mouldy butter tubs and mouldy butter: The time of year when mouldy butter makes its appearance is here, and as the weather gets hot the danger from mould increases. Mould can be avoided by adhering to the following instructions:

First—Never prepare a tub for butter, that shows the least sign of mould inside, and to avoid mould growth starting on tubs while they are in store, keep them in a dry place, allowing no steam to escape into the room where the tubs are stored.

Second—Before packing butter always soak