

The amount of salt in butter should be according to the taste ; but it must all be dissolved, and the butter must not be "gritty." This grittiness is caused by using too much salt or by using coarse salt.

The package should be neat, attractive, and stylish, so as to please the eye of the customer.

Such butter will be eaten much more readily than poor butter ; and we wish people to eat as much as possible, you know, said Mrs. Busy.

Clean, sweet butter is one of the most easily digested fatty foods, and all persons should have plenty of good butter on their tables.

This finishes our lesson on a pound of butter, and I hope that you now know something about how butter is made, and that you will take more interest in your business of making milk for butter.

Mrs. Boss and all her friends bawled their thanks of appreciation for the instruction given. All were of the opinion that if owners of cows would take more interest in them, talk to them as friends, share their secrets with them, and give them more encouragement, as well as more to eat, cows would give more milk, which would make more butter, which would bring more money, which would enable boys and girls to have a greater number of nice things in the home on the farm.

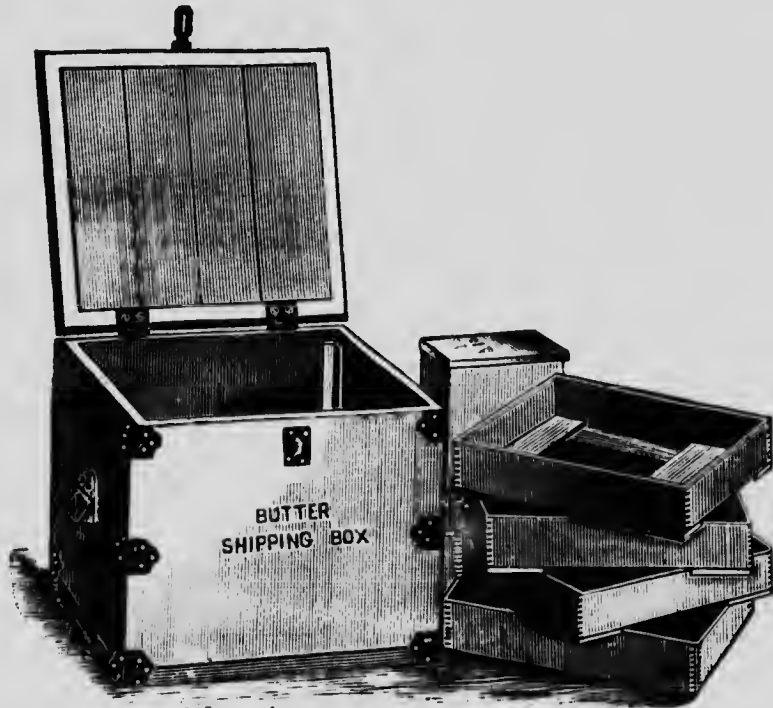


Fig. 41. Shipping Box for Butter.