If for any reason it should be thicker than this, it should be diluted with pure water or skim milk of the proper temperature. Churn at as low a temperature as is possible to get butter in from thirty-five to seventy minutes. To warm or cool cream, do so by putting warm or cold water or ice around the vat or vessel containing it, and stir it frequently. Never put hot water, steam or ice directly into the cream, as this tends to injure the grain of the butter, and causes in two many instances white streaks and poor flavor.

When necessary to use color, add sufficient to make the butter as nearly as possible the color of that made in June. Always add the color before starting the churn. About one-half ounce per thousand pounds of milk in winter will usually be found sufficient, gradually increasing to that amount in the fall, and lessening towards spring.

As soon as the cream breaks, or at the first signs of butter, add enough cold water to lower the contents of the churn 2° or 3°, and continue to churn until the butter granules are the size of wheat grains. Allow the churn to rest in a position to draw off the buttermilk for four or five minntes, that the particles may all rise to the top. Then draw off the buttermilk, straining it to prevent any loss of butter. Add at least as much water as there was buttermilk at a temperature of 50° or 52° in winter, and 45°, as nearly as possible, in summer. Revolve the churn as fast as possible for about two minutes, then draw off the water, straining as in the case of the buttermilk. Then add the second water—about the same quantity as for the first water—at 56° to 58° in winter and 52° to 58° in summer, and repeat as before. If for any reason the second water does not come off clear, or nearly so, repeat the washing until it does.

Allow the contents of the churn to drain well; then take the butter out carefully, using a wooden spade, care being taken to keep it in a granular form. Weigh, and place the butter on the worker, adding salt sufficient to suit the taste of the customer. From three-fourths to one ounce of salt to one pound of butter will usually be found sufficient.

Work carefully and evenly, avoiding any rubbing or friction, until the salt is evenly distributed and excessive moisture is expelled. From seven to eight times over will usually be sufficient. Turning inwards and outwards, then doubling, is meant to be once over on the power worker. Then pack in tub. If for prints, about five or six times over will be sufficient working.

To prepare ash or spruce tubs for use, they should be pickled in hot brine for twenty-four hours or steamed over a steam jet for thirty minutes. Tin-lined tubs should be thoroughly scalded and cooled before using. Remove any resin or specks on the tin. Put the butter in the tub in small quantities, pounding it thoroughly around the edges with a suitable pounder, keeping the surface of the