

vessel which is round and shallow is best in cold vaults, the earthen vessel principall for long keeping, and the leaden vessel for yielding of much cream; but howsoever, any, and all these must be carefully scalded once a day, and set in the open aire to sweeten, lest, getting any taint of sowerness into them, they corrupt the milke that shall be put therein.

But to proceede to my purpose: After your milke is come home, you shall, as it were, straine from it all uncleane things, thorow a neate and sweete kept syledish, and the bottome of the syle, thorow which the milke must passe, shall be covered with a very cleane washed fine lincen*, such an one as will not suffer the least moate or haire to go thorow it; you shall into every vessel, syle a pretty quantity of milke, according to the proportione of the vessel; the broader it is, and the shallower it is, the better it is, and yieldeth ever the most cream and keepeth the milke longest from sowering.

For your butter, which only proceedeth from the cream, which is the very hearte and strengthe of milke, it must be gathered very carefully, diligently, and painfully. And though cleanliness be such an ornament to a housewife, that if she want any part thereof, she loseth both that and all good names else: yet in this action it must be much more seriously employed than in any other.

To beginne then with the straining or gathering of your cream from the milke, you shall doe it in this manner: the milke which you doe milk in the morning, you shall with a fine thinne shallow dish made for the purpose, take off the cream about five of the clocke in the evening; and the milke which you did milk in the evening, you shall take off the cream about five of the clocke next morning; and the cream so taken off, you shall put into cleane, sweete and well leaded earthen pots, close covered,† and set in a coole place: and the cream so gathered you shall not keepe above two daies in the summer, and not above foure in winter, if you will have the sweetest and best butter, and that your Dairy containe five kine or more; but how many or few soever you keep, you shall not by any means preserve

your cream above three daies in summer, and not above sixe in winter. Your cream being neatly and sweetly kept, you shall churme or churme it on those usuall daies which are fittest either for your use in the house, or the markets adjoining neere unto you, according to the purpose for which you keep your Dairy.

Now for churning, take your cream and through a strong and cleane cloth straine it into the churme; and then covering the churme close, and setting it in a place fit for the action in which you are imploud (as in the summer) in the coolest place of your Dairy, and exceeding earlie in the morning or very late in the evening: and in the winter, in the warmest place of your Dairy, and in the most temperate houres, as about noone, or a little before or after, and so churme it, with swift strokes, marking the noise of the same which will be solid, heavy and intire, untill you heare it alter, and the sound is light sharp, and more spirty: and then you shall say that your butter breakes, which perceived both by this sound and the lightnesse of the churme staffe, and the sparkes and drops, which will appear yellow about the lip of the churme; then cleane with your hand both the lidde and inward sides of the churme, and having put altogether, you shall cover the churme again, and then with easie strokes round, and not to the bottome, gather the butter together into one intire lumpe and bodie, leaving no pieces thereof severall or unjoynd.

Now for as much as there bee many mischiefs and inconveniences which may happen to butter in the churning, because it is a body of much tendernesse, and neither will endure much heate nor much cold. for if it be overheated, it will look white, crumble and be bitter in taste; and if it be overcold, it will not come at all, but make you waste much labour in vaine, which faultes to helpe, if you churme your butter in the heate of summer, it shall not be amisse, if during the time of your churning, you place your churme in a paille of cold water as deep as your cream riseth and in the churning thereof goe slow, and be sure your churme be cold when you put in your cream: but if you churme in the coldest time of the winter, you shall then put in your cream before the churme bee cold: after it hath been scalded; and shall place it within the aire of the fire, and churme it with swift strokes and as fast as may be, for the much labouring thereof will keepe it

*NOTE.—A wire cloth fixed in the strainer is better.

†NOTE.—The cream should not be taken off the milk so soon, nor should it by any means be covered to exclude all air.