

Make into pound prints or any desired form. Have the package neat and attractive. Use parchment paper. Dip it in water before wrapping about the butter, as it prevents sticking.

Keep the butter in a cool, sweet place and get it to market as soon possible.

A FEW DON'TS.

Don't be in such a hurry that you lose money for the sake of a little time.

Don't fail to put up ice if you use the deep-setting cans.

Don't put off churning too long. Your butter will have an old taste.

Don't fill the churn quite half full or you will be a long time in churning.

Don't take the temperature of the cream with your finger. You cannot depend on its accuracy.

Don't wash your milk pails, pans, cans, etc., with the dish cloth. Have either a hair or broom brush on purpose for these utensils and give it a boiling once in a while in salt brine.

Don't dry your milk utensils. Put them in a position to drain and allow the heat from the scalding water to dry them; also give them plenty of fresh air and sunshine.

Don't be satisfied till you have gained a reputation for making the very choicest butter.

Improvement consists in learning what others have done and going beyond that. Let this be your aim.

CHEESE-MAKING.

BY T. B. MILLAR, INSTRUCTOR.

SPRING CHEESE.

In the spring, before commencing cheese-making, it is necessary to see that the factory, apparatus, and everything connected with it, is perfectly clean, and in good repair. Then, on commencing, see that the milk delivered is clean, sweet, and free from bad odors. If it is not it is the cheese-maker's duty to instruct his patrons in the care of milk and to reject all milk that is not in good condition. In order to make the quality of cheese demanded at the present time we must get better milk, for we cannot make fine cheese unless we do, and this can be obtained only through the medium of the cheese-maker.

(Bulletins on the care of milk may be obtained by applying to the Department of Agriculture, Toronto.)

For early cheese, heat the milk to eighty-four or eighty-six degrees Fahr., and stir gently while heating, as quick or rough stirring causes a loss of butter-fat. Make a rennet test as soon as possible, and if the milk is ripening quickly set early. To make the test take eight ounces of milk at eighty-six degrees, add one dram of rennet of known strength, and stir rapidly for ten seconds, noting the number of seconds it takes to coagulate. If coagulation takes place in from twenty to twenty-two seconds the milk is matured sufficiently and the rennet should be added at once. It may be necessary to vary the test a few seconds to suit the conditions of different localities, but a few trials should enable the maker to tell when the milk is in the proper condition, care being taken not to mature the milk too far before setting.

If colored cheese is desired use about one and one-half ounces of coloring per 1,000 pounds milk, and have the coloring matter well mixed with the milk before the rennet is added.