

The Farm

How to Make Gilt-edged Butter.

It is astonishing how slow most farmers are to adopt correct methods of butter-making. It is a revelation to judge of butter to spend a few days riding about the country and stopping with farmers and at country hotels. How often may one expect to find the best quality of butter on the table? If it should be expected one time in twenty, there would be a disappointment. Out-side of commercial dairy districts there is almost literally no "gilt-edged" butter to be found; and yet each family claims to make "as good as the best," and would be offended to be told they made a poor article. It does not speak well for the general reputation of butter-makers when a stranger at the table clandestinely passes his knife or fork beneath his nose with a trifle of butter on it to judge of its quality by the sense of smelling before he dare risk putting any in his mouth. As a rule, the reason there is so much poor butter is because the makers of it do not know how to make better. It is hoped the following from the pen of the late butter-maker of Smiths & Powell, Syracuse, and who made their butter from sixty to seventy-five cows for seventeen years, will be instructive. It is furnished at my request.

The first consideration is cleanliness in everything the milk and its products come in contact with. Wash clean all utensils, first with cold water, and again with warm water, using a good soap; then rinse with clear water. The soap should leave strainer and other cloths pure and white.

The best salt to be had is used, but not too fine. I used the De Laval separator for the seventeen years I was with Smiths & Powell, and found it a great success, both for good butter and warm milk for the calves. They also had oatmeal and linseed meal, fed dry, and all the clover hay they would eat. After separating the milk, the cream was cooled down to 45 degrees, and kept at that until next day, when another batch was added to make a churning, then all was warmed up to 60 degrees and held until the cream was clabbered, and it was then churned at 60 degrees in cold weather, 55 in warm and 56 in hot weather. When butter came the size of rice grains, the churn was stopped, butter-milk drawn off, and all of it remaining in the butter was washed out with cold water. Then two ounces of salt to each pound of butter was added, and the churn was revolved slowly until the salt was thoroughly incorporated with the butter particles. I then removed the butter to a tub with a wet cloth inside of it to prevent the butter sticking to the tub, and let stand in a cool place until next day, when the surplus brine was pressed out, leaving the butter salted about one ounce to a pound. The butter was sold at fancy prices, to one city firm, who distributed it to wealthy customers, who knew its uniform good quality. I never had any streaks or whitecaps in the butter I made, and only one complaint, and that was on account of drainage from the barnyard getting into the well from which I obtained water; but this was remedied as soon as ascertained. Feed for the cows was mostly oat-meal, linseed-meal, shorts silage and dry hay.

"I find since moving into the city that it is almost impossible to get good butter. If farmers would study the dairy question more from books and papers and put in practice the knowledge gained thereby they would get out of bad ruts and travel on the nearby good roads' system, and not churn their butter into large lumps and then spoil it by working the buttermilk out and salt in."

Particular points made in the above are, first, cleanliness in all things. To illustrate: This butter-maker had to be away for a few days, and left matters in charge of an assistant. When he returned he opened the empty churn, ran his index

finger-nail along through a crease, and the space between the nail and the flesh of the finger was filled with filth. Turning to the assistant and exposing the filth to view, he said to him: "Your services are not needed here any longer." Feeding meal dry to calves is out of the ordinary. Most persons stir it in the milk. In the latter case the milk is longer curdling in the stomach, and this is considered detrimental. Drainage from the barnyard finding its way into the dairy well was a bad job. I have been at the premises several times, and from memory judge well and barnyard to be fifteen to twenty rods apart and on level land. The drainage found underground passage that distance. Dairymen cannot be too careful in this respect. Churning butter in large lumps and working the buttermilk out and salt in with a ladle ruins more butter than all the filth in the world. It is enough to say that nobody can make first-class butter in that manner; and it is false to claim that they do. Many a dainty lady butter-maker will sneer at this assertion; but let such send a sample of their product to a butter expert for his opinion, and they will be informed of their error.—Galen Wilson.

Feeding For Milk.

Let the milk flow be large or small, feed alone cannot control the quality of the milk. To a more or less extent every cow has an individuality of her own, a milking habit we may term it, and the kind, amount, terms, manner of feeding only affect this to a certain extent. It is this, that in many cases better feeding and handling of the cows on the average farm would give a man a better profit. It requires, a certain amount of feed to sustain animal life, and this must always come first. It is largely from the food consumed over and above this that the milk is produced. But it is even possible to feed a ration that will keep the cow in a fairly thrifty condition and yet not supply the elements needed to enable the cow to produce milk to her full capacity. There is hardly any question but that some cows naturally give rich milk, while others kept under the same conditions give poor milk, and the character of this proves whether rich or poor, fattening or milk-producing, affects this only to a limited extent. A cow, now, with the habit or inclination to give thin milk, or rather milk with a small percent of butter fat in it, can only be stimulated to a limited extent to a better performance. Better feed and better care will, if carried on early enough, and far enough, bring a cow up to her full capacity for milk giving, but it will not carry her beyond that. We believe that a calf from a good milk cow, sired by a male from a good milk-producing strain, can be developed into a good dairy cow by proper treatment, or can be ruined by feeding or cruel treatment. To get the best cows at the lowest cost, the average farmer can do a great deal better by raising his own calves than he can buy them. But, in feeding and raising, good care must be taken in the selection, breeding, feeding and developing.—N. J. Shepherd, in Dairy World.

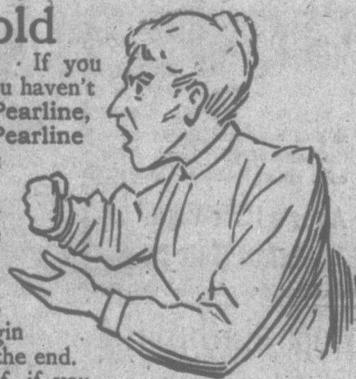
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Be a friend to the friendless, if you keep close to Christ.

The illustrations of Mr. Charles D. Laurier's article on Rudyard Kipling in the February Review of Reviews are especially interesting. Besides the full-page portrait reproduced from Collier's painting of 1891, there is a photograph of Mr. Kipling at twenty, when he was doing newspaper work in India and writing his most famous short stories, and views of Mr. Kipling's India and Vermont homes are given, together with a specimen of the author's handwriting.

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