

The first requisite to making good butter is to have good milk. To have good milk two things are absolutely essential, good cows and good keeping. Care must be taken that cows have good food and that they do not eat things that taint the milk, as cabbage stumps, garlic, and other strong aromatic vegetables. The best food for milk in summer is good tame grass, as timothy, blue-grass, red-top or clover. The white clover is the best. Admixture of white clover with any or all of the other grasses, is doubtless preferable. Having from good cows and good keeping obtained good milk, the next essential thing is

CLEANLINESS.

It is vain to expect good butter from dirty pans, crocks, pails, churns, rooms or place. There is nothing more easily tainted than milk; and butter is next to it for this peculiar infectious quality. Any impurity, bad smell, decomposing substances about milk will harm it. It must be set in and surrounded with pure atmosphere. Where there is filth there is generally a process of decomposition going on, which throws out bad gases and a disagreeable odor. Milk absorbs these when they come in contact with it. Decaying vegetables, wood, and everything that can engender filth or mustiness or sourness must be carefully removed. To avoid sourness, all the vessels, such as pails, pans, crocks, churns, &c., should be thoroughly scalded with boiling water before used. They must be sweet, and kept sweet, to be sure of good butter. A failure here is the cause of an immense amount of bad butter. The milk-room and things must be not only tolerably clean and sweet, but absolutely so. Absolute purity is necessary.

SETTING THE MILK.

The milk should be set in broad, shallow vessels. Broad, shallow, earthen, stone or tin pans are best. The milk should never be over an inch or an inch and a half deep. The object is to have the cream rise quickly. The cream or butter is held in very small particles all through the milk. It is lighter than the milk, and if left to stand in perfect quietness will rise to the top. But it is so little higher that it rises very slowly. If the milk is deep, as in a deep crock or pail, the butter or cream from the bottom does not have time to rise to the top before the milk sours. Let any one try the experiment of setting the milk in shallow and deep vessels, and they will soon have a practical demonstration of the propriety of our recommendation. Milk should set from twenty-four to thirty-six hours, or as a general rule till it sours. It should occupy a cool place secured from flies and insects, and should be undisturbed till it is skimmed. It is necessary to have it in a cool place, in order that it shall not sour before the cream all rises. When skimmed some of the milk should be taken off with the cream, otherwise it will be too thick for churning. The cream should be kept in a cool place free from every impurity.

CHURNING.

Churning should be done as often as twice or three times a week, especially in warm weather. Many let their cream stand too long. Some churn every morning. Some churn the milk while it is fresh; but experience, we believe, has generally