

GOOD BUTTER : HOW TO MAKE IT.

eral trouble of all,—and the greatest source of “soft” butter—has been that of ripening the cream at too high a temperature. In summer, when taken from the cow, the milk should be brought down to 40 degrees or thereabouts, and never allowed to rise above 58 degrees, either in milk or cream state, till it is changed into butter. This is an important point. Read it over again.

One lady of our acquaintance, who had apparently done everything properly, found she constantly had soft butter. After careful investigation, the source of difficulty was discovered. She stripped her cow (the milk is then about 98 degrees) and for three days, night and morning, put it into the cream which she was ripening, thus raising the temperature of the cream up to 80 degrees or so, six times before churning (she churned twice a week), whereas the stripped milk should have been cooled down to 55 degrees before being put into the cream. When put in with the cream, it should be thoroughly stirred. This stirring should be repeated at least three times a day.

It is strongly recommended that the deep-setting creamer cans should be used instead of the old shallow pans. But if the old style pans are used, be sure to skim them before the milk sours—as no cream sets after souring has once commenced. See that this cream, also, never goes above 58 degrees in summer.