

in an improper heater the butter can receive an objectionable or burnt flavor, which in a proper heater the cream can be heated to a temperature of 185° to 188° Fahr., and result in a rich, finely-flavored butter. The benefit of a proper pasteurization of cream is thus seen, as all harmful bacteria which induce disease are killed at a temperature of 185° Fahr.

#### DOUGHY BUTTER.

This butter is not clear and does not melt readily and lusciously on the tongue, but lays heavily in the mouth like a piece of dough. Good, high-quality butter is more or less clear and readily salivated. The causes of the doughy nature of the butter are improper fodder to the cows, or too much buttermilk remaining in the butter. To prevent the doughy nature of the butter from the latter cause, never leave the butter longer than possible in the buttermilk. If the buttermilk is not immediately drawn and the butter properly washed, the evil results inevitably follow.

#### TALLOWY BUTTER.

This butter has a greasy and shiny appearance, and if touched by the thumb or finger will receive the imprint of the lines on it. The taste of over-worked butter is tallowy, and the pores in the butter are filled with air instead of a clean, clear moisture. You can always find the faults of this in (1) over-churning or over-working, (2) churning at too high a temperature or making butter from milk of stripped or nearly dry cows, (3) improperly ripened cream.

#### SOUR AND OVER-RIPE BUTTER.

The causes of sour and over-ripe butter are to be found in an improper "starter," too high a ripening temperature, or neglect to churn at the proper acidity stage. This butter usually contains too much water and casein, consequently the butter has not the keeping qualities of properly made butter.

#### MILDEW IN BUTTER.

Mildewed butter is partly caused by manufacturing or storing in badly ventilated or damp rooms. Mildew also arises through badly seasoned and improperly prepared boxes and parchment paper. The paper ought to be immersed in a strong solution of salt water for a period of not less than ten hours before using.

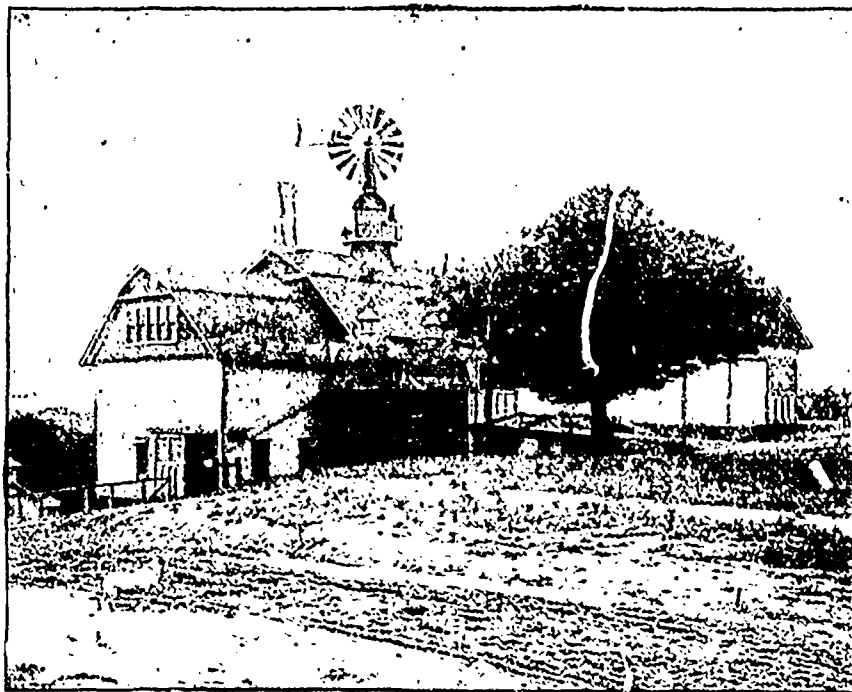
#### GENERAL FAULTS.

These are innumerable, and start at the very commencement, from the milking of cows to the packing of the butter, but which should be avoided, in the interests of the industry and the community.

## Barn at Dentonia Park Farm

In this issue we give several illustrations and diagrams outlining the barn at Dentonia Park Farm. This barn was completed a year ago, and is really one of the finest buildings of its kind in the Dominion. The proprietor, Mr. W. E. H. Massey, of this city, has spared neither time nor money in having every department as complete as possible, as the detailed plans published herewith show.

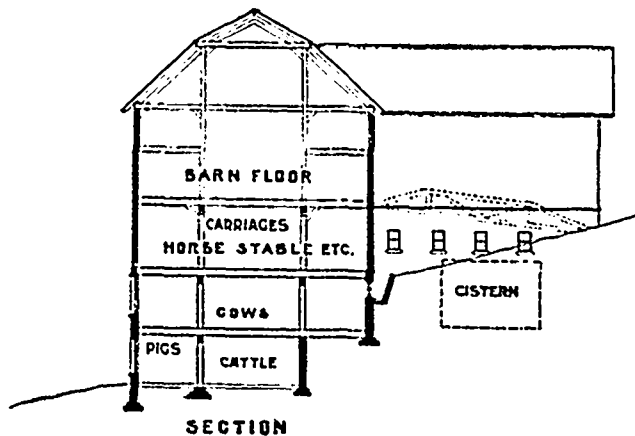
The sectional view (plan No. 1) shows the four-storied building built into the side of a hill. Amongst other advantages of such a location are moderation in temperature, and the fact that each storey possesses an entrance on the level.



(Barn of the Dentonia Park Farm, Front View (West and North Elevation).)

Plan No. 2 shows the arrangement of the basement, containing pig pens and cattle stalls, together with a single-storey extension towards the east devoted to sheep. The main entrance to the basement is from the east side, and the driveway is of ample width to admit backing in a horse and cart. The liquid from the various stables drains to the cesspit at the south of the barnyard, whence it is pumped to a sprinkler cart used for distributing it to the lands, thus ensuring cleanliness with a minimum of waste. The revolving funnels, which may be seen on the roof in rear view of barn shown in one of the illustrations, provide the necessary current, and a well arranged system of pipes conducts a constant supply of fresh air to all animals on each floor. The points of diffusion, which are near the mangers, are shown at O, on plan No. 2. The foul air is carried off by means of the chutes, which are also used for conveying feed from the fourth storey to the different floors below.

The mixing or cooking room for the animals on the basement is situated to the north of the stables, and is provided with a capacious boiler or cooker "P." The well in the room adjoining provides an ample supply of splendid water pumped by windmill to a 5,000 gallon tank in the



Plan No. 1.—Cross Section of Barn from East to West, showing position on hill side

top of the building, from which all the stalls in the building are supplied. The feeding racks and troughs "F" in the sheep pens are ingeniously devised. The rack and manger extends along one side of the pen, and the clover heads and other delicate morsels which the mutton-makers would otherwise scatter to waste are caught in the trough beneath, which extends several inches beyond the angle of the rack.