

water, to prevent cream and butter sticking to it, and then cool with cold water. The cream should be strained through a coarse strainer into the churn to prevent "specks" in the butter. If coloring is used, put it into the cream at this stage. Close the lid firmly and turn the churn at the rate of 60 or 70 turns per minute. Allow the gas to escape through the opening at the bottom of a barrel or box churn for a few times during the first ten minutes. Continue churning until the butter is the size of wheat-grains; then draw the buttermilk off through a strainer.

(Mrs. Boss remarked to a neighbor that she had always seen the butter churned into a lump, or until the dasher would stand on top of the butter, before taking the butter out of the buttermilk in the old dash churn.)

When the butter will not "come," said their Instructor, it is chiefly because the temperature or heat is not right. Cream which is difficult to churn will nearly always "come" after warming to 70° or 74° and churning for half an hour.

After the churning is done, add as much water at a temperature of 45° to 50° in summer, and 55° to 60° in winter, as there was cream at the beginning. Then revolve the churn rapidly for about two minutes and draw off the water. Allow the butter to drain for 10 to 15 minutes; then add fine butter salt at the rate of about one ounce of salt to a pound of butter in the churn; or remove the butter to a lever worker and add the salt. Work the butter gently with a downward pressure, until it is free from moisture on the outside, until it is close in appearance, and until the salt is all dissolved. I wish, said Mrs. Busy, to impress upon you the importance of preparing the butter for market in a neat and attractive manner. Use a wooden printer to mould the butter into oblong prints, weighing one full pound, or a little over, then wrap them in parchment paper, having the name of the dairy neatly printed on the wrapper. Put the butter in a cold place, and send to market once a week in a neat shipping box. In summer, use ice in the shipping box to keep the butter firm. Always send the butter to market with the best looking and neatest person on the farm. *Send none but the finest butter to regular customers, and be very careful of your reputation,* were the last words of the teacher.

No. 7. To-day we shall try to learn what it is that makes good butter, said Mrs. Busy in her last talk. *Flavor* is the most important thing in good butter. Cream which is kept too long (more than three or four days) before churning makes butter which has an "old" flavor. The food which a cow eats also affects the flavor of the butter. Turnips, brewer's grains, decayed silage, and some weeds always taint butter. Butter with good flavor should have a pleasant, sweet taste and smell, and should make the person eating it wish for more.

The next point is the grain, or texture, which should not be too hard, nor yet too soft or greasy, or salvy. Butter should spread nicely on bread, and then it is nearly perfect in texture. The color should be even—free from "mottles," white waves, or streaks. Streaks in butter are caused by improper working. It should not be too yellow, nor yet too white for home markets.