

BULLETIN LXXV.

BUTTER-MAKING ON THE FARM IN SUMMER.

Many enquiries have recently been received by this department as to printed matter dealing with butter-making, which shows that there is a desire for something of that nature. To aid the overworked farmers' wives and daughters in the difficulties which constantly arise in the handling and care of milk and cream, and also in the churning of the butter, we thought that we could not do better than to give a simple outline of how our dairy at Guelph is managed in the summer time. We might here say, however, that we think it would be far better for our butter-making industry if the manufacture of the butter were done more largely in creameries or factories as in the case of cheese. The chief advantages of such a system are, a more uniformly good quality of produce and a lessening of labor at the farm.

Our dairy herd at the present time numbers fourteen cows, twelve of which are now giving milk. We are raising eight calves, which are fed chiefly on warm sweet skim-milk containing a little oil cake. Each calf has a small box in which dry oatmeal and oil cake are placed, and which they soon learn to eat with a relish. Some cut grass fed in the stable completes their ration.

IN THE STABLE. At present the cows are at pasture. Night and morning they are brought into the stable to be milked, and are fed a small quantity of bran—about one pound a day. At the side of each manger is a small box, which is kept full of salt, and in front of each animal is a water trough, where they may obtain drink at will. Before commencing to milk the *men* wash their hands, for which purpose we keep a wash basin, soap and towel in the stable. Milking begins at five o'clock morning and evening. Each cow's udder is well brushed before commencing to milk, and the milking is done as quickly and quietly as possible. As soon as the cow is milked her milk is weighed, and the weight recorded on a sheet. (Twice a week, morning and evening, each cow's milk is tested for the per cent. of fat or butter in her milk.) The milk is then strained into shot gun cans through a gauze strainer having three or four thicknesses of butter cloth fastened on the underside by means of a tin ring, which slips over the rim on the bottom of the strainer, thus securely fastening the cloth, and making an almost perfect strainer. The milk is removed from the stable to the dairy as quickly as possible after it is milked, and again strained before it is run through the cream