

The ladles and butter printers should be scrubbed with a brush and hot water and then be put to soak in cold water. The worker may be prepared while the butter is draining. Scrub it also and cool well with cold water. A scouring with salt prevents the butter from sticking to wooden utensils.

Always strain the cream into the churn. In winter, if necessary, add just sufficient butter coloring of a reliable brand to give a nice June tint. Better to err on the pale side than to over color.

No definite temperature for churning can be given; but the necessity for the constant use of a thermometer should be emphasised. The quantity of cream in the churn, the temperature and richness of the cream, the breed of cows, the length of time the cows have been milking, and other circumstances, influence the time required for churning. Try to regulate the temperature and quantity of cream so as to have the butter come in about thirty minutes.

The ordinary farm cream usually contains from eighteen to twenty per cent. of butter fat, and may be churned at from 56° to 60° in summer, but may vary in winter from 60° to 70°. Cream containing twenty-five to thirty per cent. of butter-fat may be churned at much lower temperatures. Low temperatures give a better grained butter and a more exhaustive churning.

Very rich cream is likely to thicken in the churn so that concussion will cease. If this occurs add enough water at the same temperature as the cream to dilute it so that it will churn. When the butter has just come, add the same quantity of water a few degrees colder. This gives the butter sufficient liquid to float in, and allows the buttermilk to run off more freely. When the granules are the size of wheat the butter is churned enough. If small specks of butter appear in the first buttermilk drawn, churning should be continued a short time to prevent loss; only a few turns are necessary sometimes.

Wash with fully as much water as you had cream, regulating the temperature according to the softness of the butter and the mode of salting. If salted in the churn colder water is needed. For butter going into immediate consumption one washing is all that is necessary, but if it is to be kept for a length of time two washings are better.

Allow the butter to drain fifteen minutes before salting. Salt according to the demand of the market, usually from three-quarters to one ounce of salt to the pound of butter. If salting in the churn, from one-eighth to one-quarter of an ounce more salt is required. We strongly recommend salting in the churn, as butter free from specks and streaks can be had with the least possible amount of working by this method, but the churn must be without dashers and the butter granules should be quite firm. The only difficulty in this method is gauging the amount of salt when the exact per cent. of butter-fat in the cream is not known. To salt in the churn tip the churn backward and forward several times, while sifting on the salt. Then revolve the churn slowly to mix in the salt more evenly. After allowing it to stand fifteen minutes gather in a lump and leave it in the churn from two to four hours, or if the room be warm, it may be lifted out into a butter tub and put into the cellar for that length of time.

For the home dairy there is nothing nicer than the V-shaped lever butter worker. Work by means of downward pressure. Avoid a sliding motion, as it injures the grain of the butter. Just work sufficiently to expel the moisture. If salting on the worker, after the butter has drained take it from the churn, weigh and put it on the worker, weigh the salt, sprinkle it over the butter, and give more working than with the other method.