

sufficient quantity to fill the cask at once, the surface is made smooth, some salt is put over it, and a cloth is pressed close upon it to exclude the air. When the remainder is added, at the next churning, the cloth is taken off, and the salt, which had been put on the surface, carefully removed with a spoon. The surface is dug into with a small wooden spade, and laid rough, and newly-salted butter is added and incorporated completely. This prevents a streak, which would otherwise appear at the place where the two portions joined. When the cask is full, some salt is put over it, and the head is put in. If the butter was well freed from all butter-milk, and the salt mixed with it quite dry, it will not shrink in the cask, and it will keep its flavour for a long time. Should there be an appearance of shrinking, the cask must be opened, and melted butter poured round it so as to fill up the interstices between the butter and the cask; in this way it will not suffer in its quality.—There is a mode of preserving butter for domestic use without salt, in the following manner:—The butter is set in a clean pan over the fire and melted very gently; it is not allowed to boil, but is heated very nearly to the boiling-point. Experience has shown this heat to be attained when the reflection of the white of the eye is distinctly seen on the surface of the butter on looking down into the pan. All the watery particles are then evaporated, and the curd, of which a portion always remains in the butter, and which is one cause of its becoming rancid, falls to the bottom. The clear butter is poured into an earthen vessel, and covered over with paper; and a bladder or piece of leather is tied over the jar to exclude the air. When it is cooled it much resembles hog's lard. It has lost some of its flavour, but it is much superior to salt butter for culinary purposes, and especially for pastry.

The Devonshire method of making butter differs materially from the common process which we have described, and is peculiar to that county. The milk, instead of being set for the cream to rise, is placed in tin or earthen pans, holding about eleven or twelve quarts each. Twelve hours after milking these pans are placed on a broad iron plate, heated by a small furnace. The milk is not allowed to boil, but a thick skum rises to the surface. As soon as small bubbles begin to appear where a portion of this is removed with a spoon, the milk is taken off and allowed to cool. The thick part is taken off the surface, and this is called *clouted cream*. It is a sweet pleasant substance, more solid than cream, but not so solid as butter; and is considered as a dainty by all those who have been early accustomed to it. A very slight agitation converts it into real butter; after which it is treated exactly as

we have before described. It does not appear that there is any peculiar advantage in the Devonshire method.

Another method of making butter, which is more generally adopted, is to churn the milk and cream together. This method is pursued in parts of Holland, Scotland, and Ireland, and is said to produce a greater abundance of butter from the same quantity of milk. In the Dutch method the milk is put into deep jars in a cool place, each *meal*, or portion milked at one time, being kept separate. As soon as there is a slight appearance of acidity the whole is churned in an upright churn, which, from the quantity of milk, is of very large dimensions. The plunger is therefore worked by machinery moved by a horse, or sometimes by a dog walking in a wheel, which he turns by his weight. When the butter begins to form into small kernels, the contents of the churn are emptied on a sieve, which lets the butter-milk pass through. The butter is then formed into a mass, as described before. In Ireland the process is very similar, but the milk is allowed to arrive at a greater degree of acidity, which is a defect.

Butter is a most valuable article of commerce, and a great source of wealth to those nations which produce it in the greatest perfection. The Dutch have hitherto had the pre-eminence: but there is no good reason why the rich pastures in England and Ireland should not produce as good butter as those of Holland, if sufficient attention were paid to the minutiae of the dairy, to the purity of the salt used, and especially to cleanliness, for which the Dutch are so remarkable. The quality of the butter depends on some very minute circumstances, which escape the notice of all superficial observers. The smallest particle of putrescent matter, accidentally added, and even mere effluvia, give a turn to the chemical action going on from the moment the milk is exposed to the air, and they taint the cream more or less. The quantity of pure cream which rises when the milk is set in the pans, as well as its quality, is influenced by these circumstances. When the milk curdles before the cream is separated, it is almost impossible to prevent some portion of the curd being mixed with the butter. In its perfectly fresh state the taste is not affected by this; but the butter will not keep fresh above twenty-four hours, and when salted soon becomes rancid. Thus a greater quantity is produced, but of inferior quality. When cheese is made of the milk from which the cream has been taken, it will be found most profitable not to attempt to take off all the cream by repeated skimming; for more will be gained in the better quality of the cheese, than by an increase in the quantity of the butter, at the expense of the quality.