

estimate how many lbs. there are in the churn)—and give a few more turns. There will probably then be a little pickle left, which had better be drawn off. Then give a few more turns, slowly, until the butter is mixed into rough rolls. It will then be ready for packing.

### PACKING.

If the butter is to be sold fresh in a local market, press it at once into neat half lb. prints, touching it as little as possible with the hands.

If the butter is to be packed in tinnets, for sale for export put the new butter into a butter tub, and let it stand in the milk-room for twelve hours before packing in the tinnet. These tinnets should hold about 60 lbs., and should be made of white oak or ash, or Eastern Townships spruce.

To prepare the tub for packing, do not soak it at the well for several days, or under the drop from the roof, but soak it in butter-milk for five or six hours, pour this off, wash the tub clean and fill with salt and water, and leave it for a few hours. Change the brine then, and leave it for a few more hours. Rub with dry salt and put a little mixture of salt and saltpetre in the bottom of the tub before putting in the butter. It is good, also, to put a neat cloth over this layer, and then the butter on top of the cloth. Fill the tinnet within a quarter of an inch of the top, making the butter perfectly smooth. Place two clean cloths on the top, pressing them down from the centre to the edges to exclude the air, and pressing the edges down well. Then cover this with a composition composed in the proportion of 1 lb. salt, 1 oz. of white sugar, 1 oz. of saltpetre, and 1 oz. of borax, made with water into a paste. Fill it so that the lid will press it all, evenly.

Then sell it while it is fresh, at whatever is the going price. It will pay you to do this far better than to attempt any scheme of packing or storing.

If the butter is good, it will be well to put a label on each tinnet with the maker's name and date of making on it. The consumer will want more of the same butter, and the maker will be able to demand higher prices.

### NOTES.

The churn should never be much more than half-filled with cream, when churning is started.

In making butter for export, see that the butter-milk is well drained out of it before commencing to pack it. Butter with any trace of butter-milk in it, does not keep nearly as well as that which has been thoroughly worked out.

Before milking, brush off all dirt or loose hairs on the side of the cow, and see that the teats are well washed and wiped dry.

A great many beginners with the Daisy churn have encountered various difficulties and made certain mistakes. The most gen-