

"At this point, Mrs. Brindle interrupted to say that she had always been of a strainer skimmer being used for taking cream from pans, but she could see now that it caused a waste of the cream and was not good advice. "We are always learning!". The shallow pan cream is then set in a cool place until there is sufficient for a churning, when it is brought near the stove to ripen (sour) for twenty-four hours.

Cream on deep cans (Creamers) may be removed from either the top or the bottom of the cans. The milk should be set for 12 to 24 hours in summer, and 24 to 36 in winter for the cream to rise on milk set in deep cans. Mrs. Busy also explained that it is necessary to cool the milk as rapidly as possible to 40 degrees, or not more than 45 degrees as soon as convenient after milking, by using ice in the water. And, by the way, she said that every person who makes butter should use, not their finger, but a good glass thermometer to find the temperature. The cream is kept in a cool place; and, when there is enough for a churning, it is warmed and ripened in the same way as cream from shallow pans.



Fig. 4.
Thermometer.

The ripening (or souring) of cream is a very important point, as this largely decides the flavor of the butter. The ripening is caused by very small plants (called bacteria) which grow in the cream. It is important to have the right kind of bacteria seed to put into the cream, so as to get proper plants and proper flavor.

Good seed may be bought, or it may drop into the cream from the air. It is best to buy the seed in pure form at first, then grow the plants in pure skim-milk. Add some of this to the cream at each churning, but keep some to put into fresh skim-milk each time. This you must know is the great secret of nice flavor in butter.

(Mrs. Brindle said to her neighbor that she did not take much stock in the "seed" business. She had observed that at most of the places where she had been, the farmer's wife just let the cream take "pot-luck," and most of the time the butter could be eaten; and, if it couldn't, her owner could always trade it at the store for crackers and tobacco.)

Mrs. Busy did not take much notice of this talk of Mrs. Brindle's but went on to explain how to tell when cream is ripe. She said: Use your eyes, and see if it is thick, glossy, and velvety in appearance; use your tongue, and if it tastes slightly sour, it is ripe. Use your nose, and, if it smells pleasant, it is ready to churn.

Churn rich separator cream at a temperature of about 50° to 52° in summer, and 52° to 56° in winter. Cream from cans and pans should be from four to eight degrees warmer than separator cream as a rule. We must leave the talk about churning until next day, as I hear Tommy calling for his mother.

No. 6. — Quietness reigned in the stable next day when Mrs. Busy continued her story of a pound of butter:

The best churn is a simple box or barrel, which is easily kept clean. These new style air-churns and churns with patent dashers are no improvement. First, scald the churn to fill the pores of the wood with