

RULES FOR MAKING GILT-EDGED BUTTER.

These rules were printed in the Rural New Yorker, and are so excellent and concise that we reprint them for the benefit of our readers.

FEEDING.— Select your cows with reference to the quantity and richness of the milk produced. The best cows are the cheapest for butter; so get the best you can of whatever breed you select. Give them good pasture in the summer, and plenty of pure water, with frequent access to salt. In winter feed sweet, early-cut hay, well-cured corn fodder, roots, cabbages, etc., and a ration of bran, corn-meal, ground oats, or middlings.

IMPLEMENTS.— Have the best implements and keep them scrupulously clean, well scalded, and often exposed to the sweetening influences of the sun. The milk pail and pans should be of the best quality of tin. A reliable thermometer is a necessity to every good dairyman.

MILKING.— The milking should be done quietly and at regular times, and the utmost cleanliness observed. Nothing is tainted quicker than milk by foul odors, and surely at times, with nearly all cows, there is enough animal odor to it, without adding any more.

SETTING.— Strain the milk slowly into the pans, four to six inches deep. It is an excellent plan to strain the milk into a large can set in cold water, and cool down to sixty degrees before putting into the small pans. The milk must be set in a pure atmosphere, at such a temperature as will permit the cream to rise in from thirty to thirty-six hours after setting. In order to do that, the room should be kept at about sixty to sixty-five degrees, and not allowed to vary much either above or below.

In hot weather keep a large piece of ice in a tub in the room. Cover it over with a thick blanket, and, if arranged so that the water will run off, it will keep a long time, and keep the room very uniform.

In cold weather some arrangement for warming the room should be adopted.

SKIMMING.—Skim as soon as the milk begins to turn sour. Do not neglect this rule, as it is impossible to make good butter from cream that has become old and sour. When you pour cream into the cream jar, splash as little as possible. Stir the cream every time you add more to it, and wipe the sides of the pot. Keep the temperature at about sixty degrees, and the cream pot in the coolest part of the house, covered with a fine gauze netting, strained on a hoop, not with a tight cover. If covered too tight, fermentation is often too rapid.

CHURNING.—Churn often, as there is nothing gained by long keeping. Bring the temperature of the cream in the churn to 58° , and not allow it to rise above 64° . Churn early in the morning, when it is cool. First scald the churn, turn the paddles a few times; then pour off, and pour in cold water, and turn the paddles; pour off, and pour in your cream. In churning, revolve the paddles with an easy regular motion, not too fast nor too slow. The butter should come in about forty minutes, a little more or a little less, if the temperature of the cream when put in was about 58° , ascertained by the thermometer.

COLORING.—When likely to be deficient in color, add a sufficient quantity of the perfected butter color (made by Wells, Richardson & Co., Burlington, Vt.) to keep it up to the June standard.

WORKING AND SALTING.—When it has “broken,” and there is a difficulty in making the butter gather, throw in some cold water and give the churn a few more turns. Some, and I think a majority, of the best butter makers of to-day wash their butter with cold water before removing from the churn. Gather your butter with the paddle and lift it out into the tray, press it gently and incline it, and let the buttermilk run off. Work it gently with the paddle, with a cutting, gentle pressure, but not to mash it; or, better, put into the butter-worker. Salt it about an ounce to the pound, or to

the taste of good customers; only with the best salt, and free from lumps and coarseness. Work the butter only so much as to expel the buttermilk, but not to work it too dry. This can be done by the use of a weak brine prepared for the purpose. Put the bowl away in a cool place. After standing twelve or twenty-four hours, gently press out with a ladle or machine, the remaining buttermilk, and any brine that may flow out with it, care being used not to work it too much. If this is done, the butter has lost its grain and becomes salvey, and its keeping qualities are greatly injured.

PACKING.—Pack in a vessel which will impart no impurities to the butter. Fill within half an inch of the top. Place a thin cloth wholly over the butter. Over that pour cold brine as strong as can be made of hot water and the purest salt, or cover with a layer of fine salt. The whole process of making the butter, from drawing the milk to the placing of the butter in packages, should be hurried, as milk, cream and butter are going to decay every moment when exposed to the air, however pure it may be. Such butter is ready to keep or to sell. If it be kept long before selling, surround every package with coarse salt, by placing them in boxes prepared for the purpose. This process keeps the butter cool and hard, and free from sudden changes of air. When all these things are attended to promptly, and with as much uniformity as is under the power of man to control, there will be a near approach to uniformity in color, richness and purity. If the new beginner follows these rules, and keeps doing so, he will soon command the highest figures. Cleanliness and common sense applied from the beginning to the end, are absolutely necessary to insure good butter that will bring the highest price in the market.