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BUTTER MAKING

(UNCORRECTED)

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Grade 8.

Last Friday we were accompanied by our teacher to the dairy, to make butter. This among other practical experiences that we have had so far was one of the best lessons. First of all, the cream was separated from the milk; after this was done; the churn was rinsed, first with hot water, and, then with cold water. The object of this is; the warm water was put in so that the cream will not stick to the churn; the cold was put in so that the cream will not over heat its normal temperature.

The churn is now ready for the cream, but the cream must be tested with the dairy thermometer. In order to obtain the best result, the cream should be about from 50 to 52 degrees. After it is tested the cream is put into the churn, close the lid tight and turn the churn two or three revolutions and pull out the small plug to allow gas to escape which has accumulated while turning the churn, this may be done four or five times. In

churning the average time for making butter is, or, about fifty minutes, not any more than fifty minutes as it may over churn the butter. After it is made the large plug is pulled out and the butter milk allowed to run out, and, then take a bucketfull of cold water and rinse the butter with the cold water, if one bucket full is not sufficient allow the first bucket full to run out and use two, or, three buckets-full if necessary to get all the milk out of the butter. After going thru this process, we first thoroughly scald the work board with hot water and then with cold water. Taking a small paddle we now take out the butter and place it on the board, and, putting salt, one ounce of salt to one pound of milk, this being done we take two small paddles and work the salt into the butter for about ten minutes and our part of the work is over. The butter which was very satisfactory was laid away to be moulded the next day.