

Gregory's Closing Out Sale on Some Lines

We will sell during the balance of August and Sept. 1912. All our present stock Silk and Satin Ribbons one-third off. All our present stock Laces and Embroideries, one-third off. All our Ladies' Neckwear one-third off regular prices. A few of our Ladies' Waists at one-half price. All the balance our present stock Ladies' Waists, one-third off. All the Children's Lace and Straw Head Work, one-half off. All of our Dress Gingham at 10c per yard. A cut price on most all our Dress Goods. We will give one-third off on all our Graniteware, Taware, etc. until these lines are closed out. It is to your interest to investigate our prices for quality of goods considered, our prices are much the lowest.

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Farm Dairying



Prize Brown Swiss Heifer

XII.—Buttermaking.

By LAURA ROSE.

Demonstrator and Lecturer in Dairying at the Ontario Agricultural College, Guelph, Canada.

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EXAMINE the cream and take the temperature. If too cold it must be heated. It is a bad plan to bring the cream into a warm place to stand overnight. It may be already quite sour, and during the long, slow heating process it is developing more acid and deteriorating in quality. Nor should it stand on or near the stove. One portion of the cream is sure to become overheated, the fat melts, and the curd toughens and appears later in the butter as white specks.

The proper method of heating cream is to set the can in a vessel of warm water at a temperature of about 120 degrees. Stir the cream constantly, watching the thermometer, and when it is within one or two degrees of the required heat lift it from the water.

The necessity for the constant use of a reliable thermometer must be emphasized. The finger as a thermometer is not the least bit of good. I might say here, in buying a thermometer have several placed in a glass of water at about 60 degrees and take one which gives a medium reading. Suppose they read 61 degrees, 59 degrees, 57 degrees. I would pick the 59 degrees as likely to be the most correct. Cheap thermometers are often quite inaccurate.

Temperature Must Be Studied.

No definite temperature for churning can be given. That is ascertained only by studying varying conditions and noting the temperature and time of previous churning.

Aim to make conditions under your control favorable to a low churning temperature. It insures better butter and a more exhaustive churning. With right conditions a temperature which brings butter in from twenty to thirty minutes is correct. A range of temperatures of from 54 to 58 degrees for summer and from 56 to 64 degrees for winter meets usual conditions.

The cream should always be strained into the churn through a fine wire sieve or a dipper with a perforated tin bottom.

When necessary add just sufficient butter color of a reliable brand to give the butter a clear yellow tint. From two to four drops per pound of butter is sufficient. It is not necessary to stir the coloring in. Just rinse off the spoon in the cream and put on the lid.

The revolutions of the churn depend on the amount and richness of the cream. The poorer the cream and the less of it the greater the speed. Churn just as fast as you can so long as the cream drops. After the butter breaks keep up the speed and watch the sight glass to see how the butter is gathering. If the gathering process is coming on quickly add a couple of quarts of water several degrees lower than the cream. We often have the water very cold if the churning has been too quick. This water retards the gathering, lessens the likelihood of over churning and gives a more exhaustive churning.

When Water May Be Added.

If conditions are normal the water may be added just before the churning is completed, revolving the churn rather rapidly after it has been added. The water thins the buttermilk. This gives the butter a better chance to float, and the buttermilk runs off more freely.

When the butter is the size of wheat grains it is sufficiently gathered. Look frequently at the inside of the churn lid. When no tiny specks of butter and only a few large ones are seen on it the churning is usually finished. Other signs are the butter standing out well on top of the buttermilk with foam bubbles over it and when no particles of butter come with the first drawn buttermilk. These are noticed if the buttermilk is allowed to run through the strainer dipper placed over the pail for catching the buttermilk. Any butter which may escape with the last drawn buttermilk is caught in the dipper and returned to the churn.

Make a drain through the butter to the bung hole and rinse the butter with a little of the wash water. This makes the washing more effective, as it carries off a great deal of the buttermilk. An exhaustive churning should not leave over 2 per cent fat in the buttermilk. There are many good reasons for having the butter in granular form rather than in large lumps when finish churning.

First.—There is no extra loss of fat. Second.—The buttermilk can drain away better and may be more thoroughly washed out, as so much of it is not encased in the butter.

Third.—All portions of the butter are equally chilled with the wash water.

Fourth.—The salt may be more evenly distributed.

Temper the wash water in winter, having it from 50 to 55 degrees, ac-

ording to the condition of the butter and the temperature of the room. In hot weather the wash water may be as cold as possible.

The water must be pure or it will spoil the butter.

Use as much water as there was cream and strain it into the churn through two thicknesses of cheese cloth. Immediately revolve the churn rapidly about a dozen times, then draw off the water, letting it run through the strainer dipper to arrest particles of butter. The more butter is washed the more it is robbed of its flavor. Good butter should be washed at once. If the butter has an objectionable flavor or has come soft or is to be packed for winter use it should then get two washings.

Should the only water available not be cold a cup or two of salt added to it slightly lowers the temperature and helps to draw the buttermilk from the butter.

Salt a Matter of Taste.

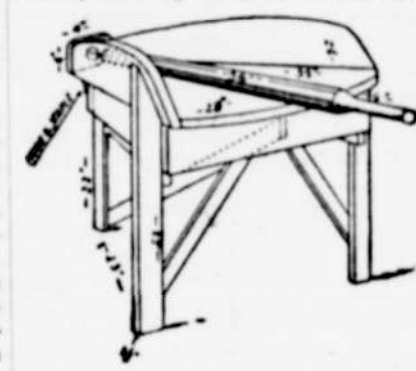
Salt in butter is a personal taste, and the amount to use should be determined by the consumer rather than by the producer. Use nothing but the best dairy salt. Buy it in quantities and keep it in a clean, dry place. If the butter is for immediate use and is salted on the worker three-quarters of an ounce per pound of butter is usually sufficient. If you salt it in the churn use an ounce, as not so much is incorporated into the butter. For the high class trade this would be too heavy salting. This trade calls for three things—light color, delicate flavor, little salt. I strongly recommend salting in the churn. Have the butter evenly spread over the bottom of the churn. Sift on part of the salt. Tilt the churn forward to cause the butter to lap over, sift on more salt, then tilt the churn backward and put on the remainder of the salt. For a large churn a strong, large wooden fork is convenient to mix the salt in and also to take the butter from the churn.

After salting put on the lid and very slowly revolve the churn until the butter forms in several lumps. If too firm it will be slow at gathering and the lumps will be small. If too soft it will quickly gather into one large lump. The butter may now be taken out and immediately worked, but it is much better for it to stand for an hour or two in the covered churn to allow the salt time to dissolve, then give it one good working. Do not allow it to become too hard or too soft.

If salting on the worker take the butter from the churn, weigh it and allow three-quarters of an ounce of salt per pound of butter. Spread the butter evenly over the wide end of the worker, sift the salt on evenly, fold the butter over the salt and begin working.

May Make Your Own Butter Worker.

For the farm dairy there is nothing nicer than the V shaped lever butter worker. It is not expensive and is a great saver of time and strength, besides preserving the grain of the but-



BUTTER WORKER.

ter. A person handy with tools can make a better butter worker than is turned out from a factory.

Butter should be worked just enough to expel the excessive moisture and thoroughly distribute the salt.

The brick shaped pound printer is the most popular form in which to market local butter. Make the surface of the butter level and press the printer down into the butter until the mold is well filled. Cut with a butter spade the surplus butter from the bottom. In taking the butter from the printer place the thumbs on top of the handle and the fingers under the ledge at the ends and pull up, but do not press down hard. Pressing down bulges the print of butter at the sides.

Wrap the print neatly in good parchment paper which has been previously wet in clear cold water. Good paper should be clear in color, fairly heavy and tougher when wet than dry. It is the right thing to have printed on the paper the name of the farm or the maker, but it must be done with the proper ink or it stains the butter. This trademark is often the means of securing a choice trade. A little printer's ink used in the right place brings in good interest. Have on hand some plain paper in case a churning is below standard. Sell it for what it is worth, but risk not your reputation by putting inferior butter up in your printed wrappers.

Be sure the print of butter weighs at least sixteen and a quarter ounces when freshly wrapped in the wet paper. At each churning it is well to weigh a print. A slight allowance must always be made for evaporation.

Keep the butter in a place where the atmosphere is cool, clean and not too dry. If the place is dry the moisture rapidly evaporates, lessening the weight and bringing the salt to the surface, where it crystallizes and gives the butter a poor appearance.

Get the butter, after it has been as soon as possible to the consumer. Butter quickly loses its delicate, fine flavor. It always pays to cater to the best trade. Such people are willing to give more for butter of extra quality, and when they become used to a certain choice flavor they will take no other brand.

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GREAT NORTHERN AND NORTHERN PACIFIC RAILWAYS

Atlantic City, \$110.00; Baltimore, \$107.50; Boston, \$110.00; Buffalo, \$91.50; Chicago, \$72.50; Colorado Springs, \$55.00; Denver, \$55.00; Detroit, \$82.50; Duluth, \$60.00; Kansas City, \$60.00; Milwaukee, \$72.50; Minneapolis, \$60.00; Montreal, \$115.00; New York, \$108.50; Omaha, \$60.00; Philadelphia, \$108.50; Pittsburgh, \$91.50; St. Louis, \$70.00; St. Paul, \$60.00; Toronto, \$91.50; Washington, \$107.50.

DATES OF SALE

JULY 26, 29, 30, 1912.
AUGUST 1, 2, 3, 6, 7, 12, 16, 22, 23, 29, 30, 31 1912.
SEPTEMBER 4, 5, 6, 7, 8, 11, 12, 30, 1912.

Stopovers and choice of routes allowed in each direction. Final return limit October 31, 1912. Train leaving Redmond 7:15 a. m. connects directly at Fall-bridge with FAST THROUGH TRAIN. Details will be furnished on request.

W. E. COMAN, Gen. Frt. & Pass. Agt., Portland, Ore.
H. BAUKOHL, Agent, Redmond, Oregon.



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