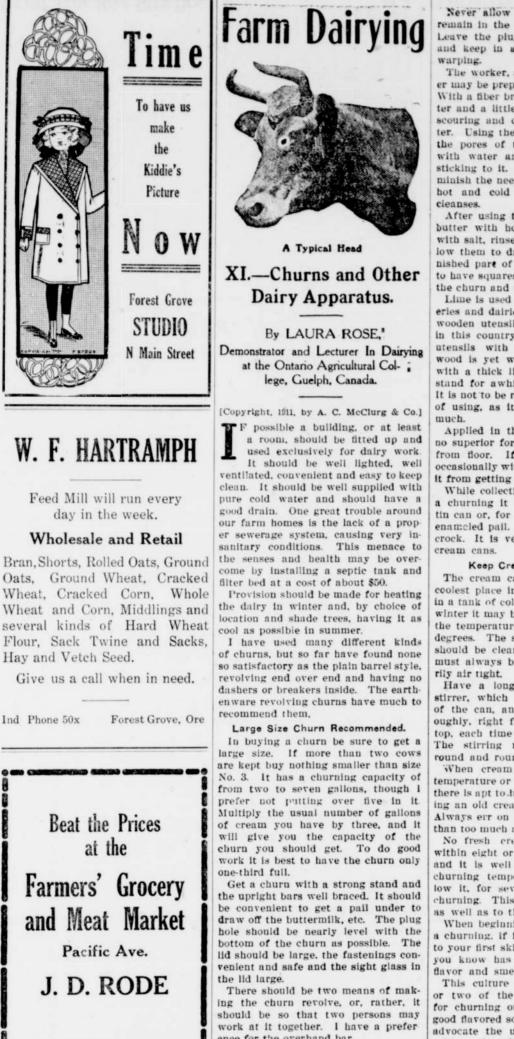
## FOREST GROVE PRESS, FOREST\_GROVE, OREGON, THURSDAY, APRIL 24, 1913.



Never allow buttermilk or water to remain in the churn when not in use. Leave the plug out and the lid ajar and keep in a cool place to prevent

The worker, spades and butter printer may be prepared just before needed. With a fiber brush, a dipper of hot water and a little salt give them a good scouring and cool well with cold water. Using the brush and the salt fills pores of the wood more readily with water and prevents the butter sticking to it. The brush and salt diminish the need of a large quantity of hot and cold water. The salt also

After using the utensils remove any butter with hot water. Again scour with salt, rinse with hot water and allow them to dry. Wipe only the varnished part of the worker. It is nice to have squares of cotton to throw over the churn and worker when not in use. Lime is used freely in Danish creameries and dairies to clean and sweeten wooden utensils and is gaining favor in this country. After scrubbing the utensils with hot water, while the wood is yet warm, cover the surface with a thick lime wash and let them stand for awhile, then wash off well. It is not to be recommended every time of using, as it hardens the wood too

Applied in the same way, lime has no superior for removing oil or grease from floor. If the churn be washed occasionally with limewater it will keep it from getting an offensive smell.

While collecting sufficient cream for churning it is best held in a good tin can or, for a small amount, a nice enameled pail. A can is better than a crock. It is very handy to have two

## Keep Cream Can Covered.

The cream can should stand in the coolest place in the dairy or cellar or in a tank of cold water in summer. In winter it may be kept in a room where the temperature ranges from 50 to 60 degrees. The surrounding atmosphere should be clean and sweet. The can must always be covered, not necessa-

Have a long handled ladle or tin stirrer, which reaches to the bottom of the can, and stir the cream thoroughly, right from the bottom to the top, each time fresh cream is added. The stirring motion should not be round and round, but up and down. When cream is ripened at a high temperature or held for too long a time there is apt to be an excess of acid, giving an old cream flavor to the butter. Always err on having too little rather than too much acid.

No fresh cream should be added within eight or ten hours of churning. and it is well to have the cream at churning temperature, preferably below it, for several hours previous to churning. This applies to sweet cream as well as to the sour.

When beginning to collect cream for a churning, if it is to be ripened, add to your first skimming a culture which you know has a clean, pleasant acid flavor and smell.

This culture may consist of a cup or two of the sour cream on hand for churning or the same amount of good flavored sour skimmilk. I do not



ence for the overhand bar.

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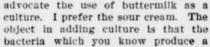
One large strainer dipper ..... One large plain dipper..... One long handled dairy brush...... One small fiber brush. One five gallon covered cream can ... One shotgun can..... One cream stirrer or Indle..... Two large palls (good quality, 14 quarts), each...... Two shallow tin pans..... One bottle butter color..... Five yards cheesecloth..... 100 pounds dairy salt .... Tester for testing milk and cream .... 5.5 cidimeter (not necessary) ..... Before using strain about one-third of a pail of hot water into the churn to scald it and fill up the pores of the wood. Remove the plug after revolv-

3.50

ing the churn once or twice to allow the steam to escape; otherwise the steam may remove it without cere-After scalding rinse with cold mony. water, likewise strained. It is always advisable to chill the churn and not put cream into a freshly scalded one. Chilling the churn closes the pores of the wood and prevents the cream from sticking. Moreover, the varying heat of a warm churn makes the churning temperature uncertain. It is easier to keep specks out of a churn than to get them out, and water from the well or the kettle is likely to have specks or scale in it. By placing a piece of cheesecloth over the strainer dipper it is an easy matter to strain all water that goes into the churn. It is better and quicker to pour the water out of the churn than to let it run through the bunghole. Floating dust will not then cling to the sides of the churn.

## Rinse Down With Hot Water.

After using, the churn should be rinsed down with hot water, which should be allowed to run out as it is poured in; then thoroughly scalded with boiling water to which a little washing soda or other cleansing powder has been added. This should be followed by another rinsing of clear hot water. For the scald and last rinse the lid must be on and the churn revolved. Wipe well the outside, but do not touch the inside with a cloth. Rubbing the varnished part with an olled cloth keeps it bright and new looking.





BARREL CHURN

fine flavored butter may take posses sion of the new cream before other germs, which might prove objectionable, gain control of it.

Cream From Shallow Pans.

Cream from shallow pans usually has enough acid without any culture being added, but butter made from it is not of such a uniform flavor.

Cream from the deep setting cans, owing to its being held all the time at a low temperature and thus checking bacterial growth, produces butter of the flavor and good texture. It may be necessary in winter to heat the cream from deep cans to 55 or 60 degrees before adding it to the cream can in order to develop sufficient acid by the time a churning is collected.

Separator cream should have the foam well stirred in. Separator cream must be quickly and thoroughly cooled by being placed in cold water and frequently stirred, so as to quickly bring it to 55 or 60 degrees in winter and from 50 to 55 degrees in summer. Under no conditions should the warm separator cream be added to the cream CRD

Cream ready for churning should have a clean, pleasant, slightly sour taste and smell, should be of the consistency of molasses and when poured be free from lumps and have a smooth. glossy appearance. It should have from .5 to .55 per cent acid and from 24 to 28 per cent fat if churned in a barrel churn. Cream of this richness yleids about three pounds of butter per gallon.

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