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Farm Dairying



Prize Brown Swiss Heifer
XII.—Buttermaking.

By **LAURA ROSE**
Demonstrator and Lecturer in Dairying
at the Ontario Agricultural Col-
lege, 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 ther-
mometer is not the least bit of good.
I might say here, in buying a ther-
mometer 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 de-
grees, 57 degrees. I would pick the
59 degrees as likely to be the most cor-
rect. 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 churnings.

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 gather-
ing. If the gathering process is com-
ing 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 gather-
ing, 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 but-
termilk. An exhaustive churning should
not leave over 2 per cent fat in the but-
termilk. There are many good reasons
for having the butter in granular form
rather than in large lumps when finish-
ed churning.

First.—There is no extra loss of fat.
Second.—The buttermilk can drain
away better and may be more thor-
oughly 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 even-
ly 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.

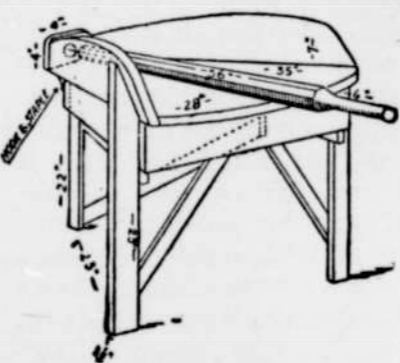
Salt in butter is a personal taste, and
the amount to use should be deter-
mined by the consumer rather than
by the producer. Use nothing but the
best dairy salt. Buy it in quantities
and keep it in a clean, dry place. If
the butter is for immediate use and is
salted on the worker three-quarters of
an ounce per pound of butter is usually
sufficient. If you salt it in the churn
use an ounce, as not so much is incor-
porated 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 re-
mainder 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 but-
ter 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 be-
come 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, be-
sides 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 print-
er 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 parch-
ment 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 churn-
ing is below standard. Sell it for what
it is worth, but risk not your reputa-
tion 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 al-
ways 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 mois-
ture 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 firmed, as
soon as possible to the consumer. But-
ter quickly loses its delicate, fine fla-
vor. 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 cer-
tain choice flavor they will take no
other brand.

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