

The Farm.

GILT EDGED BUTTER.

The writer of Gilt Edged Butter in the American Agriculturist gives the following as his mode of manufacturing "Gilt Edged Butter," which readily commands 75 cents a pound in New York market at wholesale.

The milk is taken immediately from the stable to the milk-room (not allowed to stand and absorb the odor of the stable), and is strained into the cans, filling them to within about two inches of the top. As soon as a can is filled it is set into the tank and the cover placed upon it. It will often happen that the last can is not sufficiently filled to sink deep enough to float erect, and there should be one or more strings of cotton from the ceiling to be made fast to its milk and keep it straight. At the next milking this can should not be disturbed, but the entire mass should be put into fresh cans. Just before the first milking time (after 24 hours' sitting) the first lot of cans should be carefully lifted out of the tank and skimmed with the conical dipper, the cream being put into the cream can. Just before the fourth milking time the second lot of cans should be skimmed in like manner. If necessary, a towel evening of the day before churning, the cream-cans should be taken out of the water and placed in a warmer room, so that the temperature of the cream will rise to from 60° to 62°. If it is cold weather, and it is necessary to stand the cream in a room with a fire, the cans should be set on a table, as the air toward the floor, even in a heated room, is often too cold. We find it best to have two butter days a week—Tuesday and Friday. Early in the morning, the churn, which has stood uncovered and in a well-ventilated place since its first use, is thoroughly scalded, and then rinsed out with lukewarm water in winter, and cold water fresh from the well in summer. Cream is then poured in, and the churn kept in motion without interruption until the butter comes. When the butter has all formed, it is gathered by a slow rocking motion of the paddles, the plug is removed, and the buttermilk withdrawn. It is sometimes, but not always, necessary to rise down the paddles before the butter gathers. The buttermilk having run off as well as it will, the plug is returned to its place, and two or three dipperfuls of water of suitable temperature, according to the season, are thrown in, and the paddles are worked slowly back and forth for a moment, when this water is drawn off. If this water is quite milky a third supply is added. This is the only washing that the butter receives. It tends to consolidate the mass, and to remove the most of the buttermilk.

The butter is then taken out, about 10 lbs. at a time, and placed upon the working table, which, as well as the paddle, has been previously scalded, and washed with water. The butter is then flattened with the paddle, its surface being washed and checked (but not cut entirely in) in both directions by its blunt edge. When it is thoroughly cut over, well laid aside, and the sponge well wrung out, the surface is gently patted, the surface, and over so much water as may contain butter. It is then turned over, wrung out, and again patted. This process is repeated, and the butter is thoroughly dry, in a paper (or preservation) until it is manipulated.

When the requisite quantity of Florida Dairy salt being in hand, it is sprinkled over it, and thoroughly incorporated with it by a hand, but rapid working. The butter is then packed in the bottom of a cream-can and covered up. Another mass is taken from the churn, similarly prepared, and packed closely upon it. The can is then set in a place neither too cold nor too warm, and allowed to remain until the next working, either from morning until evening, or from evening until morning. The butter is then worked again, and if necessary, though it generally is not, the sponge is used to remove any brine that may appear. Immediately after this working the butter is molded into pats, and each pat is turned from the mold with its lower side placed on the center of one of the squares of muslin, which has been freshly wrung out of clear cold water. Any inequality of the edge of a pat is smoothed over, two opposite corners of the cloth are turned over the top, and with the other two the pat is lifted into its place.

In winter-time this butter may be transported to any distance without ice, but as soon as the weather becomes warm the compartments at the ends of the box should be filled with broken ice, which will keep it cool, with proper care, for twenty-four hours. When the butter and ice are ready for market, the top should be fitted on to the box and secured in its place by the stick which passes through the handles of the tub, and fastened with a lock if it is to be transported by public conveyance. If carried in an open wagon, the box should be covered with a blanket to shelter it from the sun.

Concerning the quantity of salt to be used, it is impossible to give directions to suit all taste. We use about one ounce of salt to two pounds of butter. Most markets would require one ounce of salt to one pound of butter, or even more than this. The butter being dispatched, one of the most important labors of the dairy remains to be performed—that is, the thorough scalding, and cleaning, and sunning, and airing of every utensil that has been used in its manufacture. The sun and air are great purifiers, and will remove any tendency to taint, provided all extraneous matter has not first been carefully removed, but not scalded. After the utensils have been put to air, they should be thoroughly cleaned and vented, and at least once in a month the walls should be lime-washed.

The question of artificial coloring is important to be understood. Unless one has a profusion of colored roots or of early cut hay or ryan, the butter will be at some time during the winter too white to be attractive. We have tried a great variety of processes for coloring, but until recently have had great difficulty in securing perfect uniformity. Carrot-juice put in the churn is often of good color, but sometimes a bitter root will escape detection, and its juices will seriously affect the flavor of the butter; the color will also vary in intensity. Annatto and annatto, as ordinarily used, require more judgment to secure uniformity than can always be commanded. We have now been using for some time a preparation of annatto made according to Burrell's recipe, and find it as nearly perfect as could be hoped for. The recipe is as follows: Put 1 lb. of annatto in 2 gals. of clear spring water, and let it stand 24 hours, stirring frequently. Put 1 lb. of potato and 1 lb. of soda-salt in 1 gal. of water. When the soap is all dissolved, settled, and skimmed, pour the clear liquor into the solution of annatto. Let the compound stand some days, stirring occasionally. Keep the preparation in a stone jug or in bottles in a dark place. Strain it before using, and put into the churn one tablespoonful for each five quarts of cream—more or less, according to the depth of

color desired. By using always the same proportion, the same shade will always be produced.

I believe that an adherence to the foregoing directions will secure as good a result as the character of the cows in the dairy is capable of. With Jersey cows or grade Jerseys, there is no doubt that a much finer quality of butter can be made than with any other breed; and in the long run, the best utensil for making "Gilt Edged Butter" will be found to be a thoroughbred Jersey bull.

The butter being made, half the lacteal is fought. The other half will be made a market for it. The secret in doing this is to make it known, by whatever means may be available, that the butter bearing your stamp is good—and always good. No matter about price at first, secure at the outset a good class of customers, at half-price if necessary, and make your butter a necessity to them. You will secure, as soon as you deserve it, a demand for your whole product at more than the usual market price.

"SAVE THE MANURE." [From the German Telegraph.] I was much interested in the perusal of an article which appeared in the Telegraph several months since, bearing the above title. The views of the writer are excellent, and he adopts a good method for saving barnyard manure.

For the benefit of the writer and others I will give a description of my arrangements for saving and making manure from the house, henry, &c. And first allow me to say that my land is a light sandy loam and when I bought it was considered so poor as to be nearly worthless and people laughed at me for buying the old "sand" thinking I would never be able to make anything out of it. To-day my growing crops are the wonder and surprise of all and not a day passes but numerous visitors view my ground and acknowledge that my garden, comprising two and three-quarter acres, is not equaled in this part of the country.

The ground on which my building stands is nearly level, inclining a little towards the road. Directly back of where I wished to build was a depression, so the water from all directions ran into this hollow. Around this I erected a fence of slats one inch wide and three-quarter inch thick, placing them eight feet high and the yard forty feet square, it makes a good secure place for the hens to run and keeps the dogs out.

In the centre of this yard I have a vault, covered with three-inch plank, with a covering over the plank of six inches thickness of loam. Into this vault is conveyed all the waste offals and slops from the kitchen and outbuildings. The plank, forty-four and one-half feet long, eight inches square, made of small pine planed and painted with a six-penny oil. The fall from the vault is into a small pipe leading to the wash-room, bath-tub, or to the place of the back kitchen, as it receives the waste from two privies.

At the end of a quantity of dry loam from the well and the vault and most of the pipe being under ground, there is an offensive odor from either, except when the vault is opened to remove its contents, and that is quickly remedied by the use of dry earth. The small pipes all enter under a large cellar made for the purpose under the l. and are accessible at any season of the year. It is surprising how much valuable fertilizing matter can be saved by such an arrangement. The surplus water from the vault is carried by a small pipe into the wash-room, bath-tub, or to the place of the back kitchen, as it receives the waste from two privies.

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