

Butter-making

Butter-making really begins with milking the cows, and does not end until the butter is on the table.

In order to have good butter, we must have cleanliness in every step of the work. If we do not have good material, we can not produce the best quality of butter. Therefore, the milk should receive proper care, such as keeping it free from dust and dirt, removing it from the stable as soon as possible after milking, and straining through a strainer fine enough to prevent tiny particles being carried through.

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All dairy tinware should be thoroughly washed with hot water, and washing soda, using brushes where necessary. Next scald them with boiling water, and place where they will drain and dry in the fresh air and sunshine. Woodenware such as butter-worker, ladle and printer should be washed in the same way, but do not place these in the sun as they are liable to warp and crack.

Separating the cream from the milk. This may be accomplished in three different ways. The cream separator, the shallow pans, & the deep-setting system. The separator is largely used on the

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farms to-day, and has many advantages over the other two systems. The day of the shallow pan system is past for creaming milk. If you have not a separator, then use the deep setting system. The loss of fat, even under the best conditions, is much greater, than when the cream separator is used. After separating, the fresh cream should be allowed to cool quickly, before being added to the old cream. Adding fresh warm cream to cream previously separated, will cause bad flavors in cream & butter. The cream can should be large enough to hold the cream for one churning, and be kept covered. Care should be taken to stir it well from the bottom of the cans every

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time fresh cream is added to the can. It is best to have the cream rich for butter making, as it means less labor, lower temperature for churning and less loss in the buttermilk. One gallon of cream should make from 3 to 3½ lbs of butter.

Ripening the cream.

There are two methods of ripening cream, naturally, and by using cultures. In farm butter-making, cream is ripened naturally that is without the use of cultures. The culture method is commonly used in creameries. Cream kept at a low temperature for any length of time develops a bitter flavor. This may be kept in check by keeping the cream at a higher temperature. This will cause the process of soaring. Cream when ready for churning, should

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have a pleasant acid taste & smell, and be smooth and glossy in appearance, and free from lumps. Cream should not be allowed to become over-ripe. If you have to put off your churning for a day keep the cream at a low temperature. Sweet cream should never be added to ripened cream, as there will be an excessive loss of butter fat in the buttermilk.

Churning

There is no standard temperature for churning as conditions vary, and many things have to be taken in to consideration. You may churn at a low temperature if you have a rich cream and not too much in the churn. An diary thermometers churning is printed at 62 degrees but it is not always a guide. Choose the temperature that will bring butter in nice firm granules in from 20 to 30 minutes.

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A range of temperatures that will cover most conditions on the farm would be 54 to 58 degrees in summer and 56 to 64 degrees in winter. Experience will be the best teacher in this case. Cream should always be strained into the churn using a perforated strainer dipper. This will prevent particles of curd, which may be in the cream, getting in to the butter, as these particles will spoil the appearance, and keeping quality of the butter. Barrel churns are most commonly used on the farm. They should be filled one-third full. A great many long churning-ings are caused by having too much cream in the churn. Another cause is having the cream too cold. If after churning 30 minutes, there is no sign of butter, raise the temperature of the cream a few degrees. Take the cream from the churn, place the

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can in a vessel of warm water,
and stir until the required temp-
erature is reached. If it is difficult
to gather the butter, it may be
necessary to draw off part of the
buttermilk and continue churn-
ing slowly. If it remains in
very small particles, add a quart
or two of water, a few degrees
warmer than the contents of
the churn, and revolve the churn
until the particles of butter are
larger. Sometimes you have to
add cold water to gather the
butter, but that depends on the
temperature of the contents of the
churn.

Washing the butter.

After the buttermilk has been
drawn off, rinse the butter
with 2 or 3 quarts of water, before
putting in the wash water. In
winter it will be necessary to
temper the wash water to a
degree that will leave the butter
in a nice condition for working.
One wash water will be sufficient

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if the water comes away clear and
leaves the butter firm.

Salting the butter.

Salt butter to suit your customer
if it is for marketing, and to suit
yourself if it is to be used at home.
Some prefer $\frac{3}{4}$ of an ounce of salt
to one pound of butter, others
prefer less. Use a good dairy salt.
Salt should be sifted over
butter and evenly distributed
otherwise it will be

even temperature. Butter
should be protected when
marketing, from sun, dust,
and rain.

The object should be to get
the butter to the consumer
in the best condition
possible.

can in a vessel of warm water
and stir until the required temp-
erature is reached. If it is difficult
to gather the butter it may be
necessary to stir out of the
vessel all over the butter when
it is nearly done. If it remains in
any small particles, add a quart
or two of water, a few degrees
warmer than the contents of
the chamber, rub the butter out
until the particles of butter are
gathered to the bottom and have

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Thursday July 6th 1972

60TH ANNIVERSARY — The Wallacetown Women's Institute celebrated their 60th anniversary on Thursday at the South Dunwich Community Hall. Taking part in the cutting of the cake are, left to right, Mrs. Gordon Gow, West Elgin District President; Mrs. Andrew McWilliam, the only charter member present; and Mrs. Donald McGregor, president of the Wallacetown Women's Institute. (T.-J. Photo).

Wallacetown W.I. members mark 60th anniversary

WALLACETOWN — The Wallacetown Women's Institute marked the 60th anniversary of the founding of their branch, held in the Wallacetown Community Hall, on Thursday, July 6.

Lovely flower arrangements made by Mrs. M. Glanfield, Mrs. Morley Page, and Mrs. R.

Robinson, added greatly to the setting. Charter members, former members, district officers, and friends from neighboring branches attended. There are four charter members: Miss Minnie Gow, Mrs. Andrew McWilliam, Mrs. Emmyn Lucas, and Miss Jeannette Small. The institute continues to take an

active part in the activities of the community.

Mrs. D. McGregor, president, welcomed the guests and greetings were brought by Mrs. Gordon Gow, president of Elgin West District Women's Institute and Mrs. Vermont Pow, past president of the London Area. Mrs. Maud McWilliam read a poem which she composed for the anniversary.

The minutes of the first meeting held in July, 1912, were read by Mrs. Mac Graham and Mrs. Earl Shipley presented corsages to the charter members. Mrs. William McKillop read the history of the branch and Mrs. A. Crawford gave an account of the 75th anniversary of the FWIO.

Mrs. D. Edwards sang two solos, accompanied by Mrs. William Sloetjes. Violin selections by Danny and Margy Jo Edwards were enjoyed.

A special feature of the afternoon was the display of the Tweedsmuir history books, and other historical data, compiled by the curator, Mrs. C. Blue and her committee.

Lunch was served at tables decorated in the institute colors of blue and gold and featured a special anniversary cake which was cut by Mrs. Andrew McWilliam, one of the charter members. The delicious lunch was convened by Mrs. Colin Morrison, assisted by Mrs. W. Robson and Mrs. T. McFarlane.