

The Home Dairy.

A supply of good milk and butter is among the necessities in every home. The many substantial and dainty articles of food made from these products makes it essential that they be palatable and unadulterated.

In order, however, to obtain the best results from the dairy, it is important to consider wisely the erection of a convenient, well ventilated dairy building, and also a careful management of the milk after it is drawn until the cream is made into butter.

A good dairy building is found wanting, however, in the many farm-houses of today, and the milk that is supplied to the house is consequently strained into crocks and pans and placed on a shelf somewhere out of the way. The most convenient or common place is in a damp musty cellar where a little of everything is kept; as potatoes, turnips, cabbage, onions, etc., the gradual decomposition of which makes the cellar a very unfit place to keep milk good and sweet.

The dairy may be constructed as a separate building or it may be connected with the house. If there be a running stream not far from

the house and from the cow stable, it would be to an advantage to build a dairy of moderate size near it. The dairy building should be partitioned off into a milk room, a butter room, and a small room where the dairy utensils might be washed.

The shelf to hold the milk pans should be fixed along one side of the milk room in the form of a wide trough, inclined a little in the direction away from the spring. The water could first be run into a tank, from which a constant ^{flow} could pass over the bottoms of the pans. Thus in warm weather the temperature of the milk would be equalized, and in winter, the water in the tank could be heated enough to raise the milk to the required temperature - from 50° - 60° F. The water could be carried away by a pipe.

But if the dairy is to be connected with the house, it should be situated on the north side, and well protected from the south.

The size of an ordinary dairy would be about 9×12 feet, having a north and an east window, and a door opening into it from the west. To secure sufficient ventilation, it is advisable to arrange a movable piece of perforated

ging where the roof joins the walls. This may be readily adjusted at any time.

The ceiling and upper part of the walls to about 4 or 5 feet from the floor should be covered with several coats of white paint, and the lower part of the walls inlaid with glazed stone or marble. The floor should be made of tiles or flags.

A shelf two feet wide of moderately thin slate should be constructed about three or four feet from the floor around the dairy. With such conditions the dairy is easily kept nice and clean. A small table is the only necessary furniture for the milk room.

Connected with this there should be a room in which to keep the butter after it is made. It would be wise to have there a refrigerator, and a marble-top table on which might be kept the butter-making utensils. A rack could be fixed outside on the east end of the dairy, to hold the pails and pans to be sunned after being washed. It is necessary to have a good supply of water for use in dairy work, and to provide for such it would pay to have a well dug close to the dairy, with a good pump to draw the water.

The temperature of the dairy should not fall below 50° F. nor rise above 70° F. If below the said temperature, the cream will rise with difficulty, and the milk is obliged to stand too long to make good butter from the cream. If above the stated temperature, the milk sours before all the cream rises.

The milk of the American Holstein cow is generally considered the best for the home dairy. The fat globules in the milk are more uniform in size, thus enabling the cream to rise more completely and it readily mixes with the milk again. The butter is fine grained, and has good keeping qualities.

The deep setting turned iron pans are much used to hold the strained milk; the most common size is from 12-15 inches in diameter, and from $2\frac{1}{2}$ -4 inches deep. This size of pans are convenient to handle, and from the extent of surface offered, a greater proportion of cream is obtained from a certain quantity of milk.

Under the proper conditions, milk should be allowed to stand from 24 to 36 hours without skimming, to secure the best quality of butter. The cream is best kept in white stone glazed jars of convenient size. Some persons churn

the sweet cream, while others allow the cream to stand a day or two until moderately sour. The principle object, however, is to have the cream at a temperature of 60°F. to churn.

The butter will be slow in coming if the temperature is below 60°F. and if higher it will come too soon and will be soft and hard to manage. In the former case an addition of a little hot water to the cream while churning will prove beneficial, and in the latter case the cream may be safely packed in a tight covered vessel and lowered 20-30 feet into the well the day before churning. Then churn early in the morning.

There are many different kinds of labor-saving churns that are highly recommended and within the reach of every one. Generally the simpler the churn the better it is. Under the proper conditions, the average time required to churn is from thirty to forty minutes, and great care should be taken not to over churn, as the grain of the butter will be injured. After the butter-milk is drawn off, the butter should be rinsed with clear cold water to remove all the butter-milk, which, if left, makes the butter unfit to keep for any length

of time without becoming streaked and rancid. The required amount of salt is added to the butter, after which it may be taken up into a bowl and left a few hours without being worked. It should be worked just enough to have it evenly salted and to remove all the water, so that it will have a firm waxy appearance.

The butter is then ready to be made into rolls, and should be kept in a dry, cool, clean place, well ventilated. In order to protect the butter from too much exposure, it is advisable to wrap each roll with clean white cloth, moistened with strong brine.

At many home dairies there is more butter made than is needed for the household, so that a portion may be sold or packed away for winter use, if desired. Well made butter packed in suitable vessels and kept in a cool clean place, may be preserved for several months. Thus it is possible to have good butter, whether it be fresh or packed.

The value of a good dairy cannot be estimated in dollars and cents, when we consider the disgraceful adulteration of the dairy products found in the markets of late years - the milk.

how often thinned with water or with a part of the cream removed! A retired milk-dealer once said that he made 11s. per day from pure water, by what he added to the milk he sold. Instead of the pure "golden butter" we ask for in the market, we more often have to take what we can get. This is generally of such inferior quality that it is hard to tell whether it was originally intended for butter or not.

It is apparent that good and rancid butter will not always stand on the same footing in the markets, and the practice of using to cook such butter as is unfit for the table will soon be a thing of the past. In this age of scientific cooking, we can not afford to spoil a good steak or a nice cake by the use of rancid butter! Rather, the best is good enough for all purposes, and the demand for good genuine butter is becoming more general.

The home dairy is not an expensive department, but, rather, it more than pays for itself financially if managed properly, and the amount of satisfaction it gives to every individual is worth all the care it demands.

Elizabeth Edwards.