

A Bit Of Dairy History Recorded

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London. See "Learning From History" editorial on page A10 for background.

WHERE THE BUTTER COMES FROM



Copyright by Underwood & Underwood, New York. After bread comes butter, which we get from the milk of the cow. This picture shows the interior of a model dairy barn which holds fifty cows. Every effort is made to keep the milk clean. The barn is light, the floor is of cement, which is kept clean by a hose; the cows are brushed and washed every day, and the men wear special suits of white duck which are put on at milking time and kept for that work only.

MAKING BUTTER BY MACHINERY



On the other page you saw how butter is made on a farm or in a small dairy. In this large factory the cream is first pasteurized, and then is run into the great churns which break up the fat globules and collect them as butter. The moisture is worked out by machinery, the butter is removed from the churns and then goes to the next room to be packed for market.



After the cream has stood for some time it is put into a churn. This is turned round and round until the butter forms in grains of fat. It is not yet allowed to form a solid mass. Water and salt are added to get rid of anything which might make the butter sour.

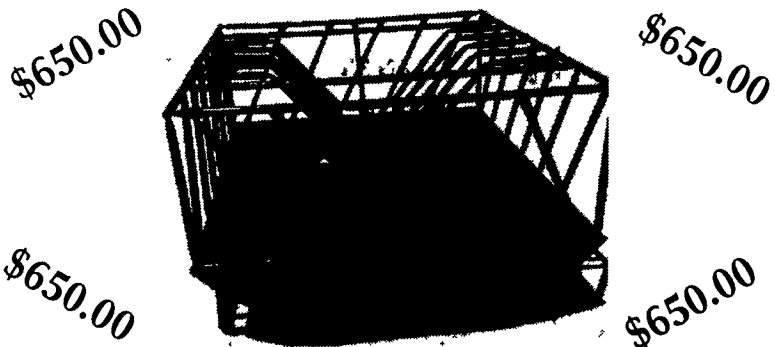


After the churning and the washing and soaking the butter is placed in brine for a quarter of an hour, and then comes out, as we see here, in small grains to be rolled. Each of these particles is butter, but it would not long keep sweet and pure in this condition.



The butter must be made into prints by hand. The moulds are filled from the great mound of butter on the table, and the blocks are weighed and wrapped in parchment paper. They are then packed in boxes and taken to the cooling room to become thoroughly chilled. Unless this is done, it cannot be shipped. Pictures by Brown Bros.

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