## THE TIMES NEW BLOOMFIELD, PA., MARCH 20, 1877.

TANNEY & ANDREWS

WHOLESALE

No. 123 MARKET ST.,

NEW YORK.

1877.



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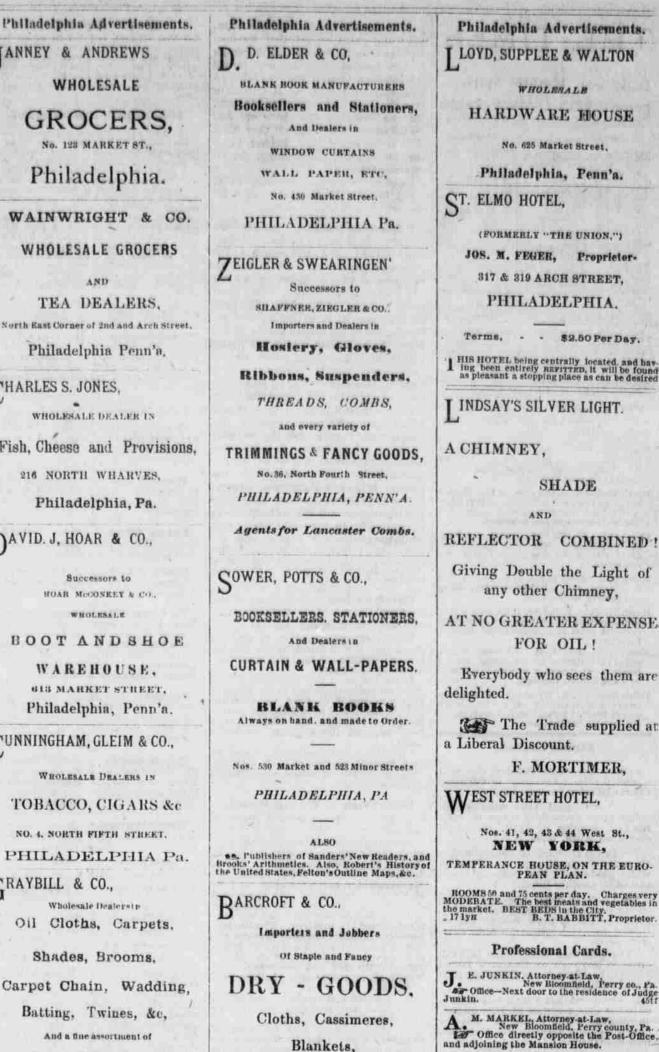
Churning cream to make good butter is not so simple a process as some may think. It must be churned at the proper time and at the proper temperature, and the churn should be stopped as soon as the cream has broken, but before the butter has gathered in large balls. In warm weather it is of great importance to watch the process closely and to notice just when this change is to take place. At this time add enough cold water (not ice) to reduce the temperature of the mass to about 56 or 58 degrees and then complete the churning, which will be as soon as the butter is in a granulated form, with particles about the size of peas. Then draw off the buttermilk and dash in cold water, repeating the washing until the water drawn off appears clear. Now take out a layer of butter into the tray, and sprinkle on finely sifted salt, at the rate of about an ounce of salt to the pound, (more or less as consumers may wish). Then take out another layer of butter and salt as before. After the butter is salted, set it away for about three hours for it "to take salt" and "harden the grain." Now work it a little with a wooden paddle, and set it away again until next day, when it will need but little working before preparing for market. By handling in this way you will get a clean bright article, with a perfect or unbroken grain, which will keep sweet whether consumed immediately or packed down for future marketing.

## NOW A WORD ABOUT SOFT WHITE BUTTER.

The principle cause of butter coming in this way is the lack of proper cooling before putting it into the churn. When you have such a churning, take it from the churn with as little buttermilk as possible, into a butter tray ; drain off all the butter milk you can (but do not try to wash it) and salt with about three times the usual amount and set it away to harden until next morning. Then bring it to the light and work it carefully a little with the butter paddles and return it to the cellar again, and repeat again for two or three mornings and you will have by this time a good clean tray of butter.

The philosophy of this is that the salt has gradually taken out the buttermilk as it has dissolved, and at the same time hardened the grain, which could not be done by any amount of washing. Ice water might have hardened it, buttermilk and all, but we should have had the same white, poor butter, easily acted upon by every change of temperature. In another paper I shall say something about "cheese and cheese-making."-Scintific Farmer.





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becomes clogged and filthy, furnishes nests for such worms as will breed there. In this weakened condition of the system they cannot be destroyed by the process of digestion, and hence great harm comes from them. Now, it is an interesting fact that fresh ripe fruit is the best preventive for this state of things. Dr. Benjamin Rush pointed this out one hundred years ago. He made a series of experiments on earth worms, which he regarded as more nearly allied to those that infest the bowels of children than any other, with a view to test their power of retaining life under the influence of various substances that might be used as worm medicines. The results proved that worms often lived longer in those subtances known as poisonous than in some of the most harmless articles of food. For instance, in a watery solution of opium they lived eleven minutes; in infusion of pink root, thirty-three minutes ; but in the juice of red cherries they died in six minutes; black cherries, in five inituites ; red currants, in three minutes; goose berries, in four minutes; whortleberries, in seven minutes; and raspberries in five minntes. From these experiments Dr. Rush argued that fresh, ripe fruit, of which children are very fond, are the most speedy and effectual poisons for worms. In practice this theory is found to be correct.

Barley and oats sown together are said to be a profitable crop. A writer in the Country Gentleman says:

The barley and oats make good feed for all kinds of stock horses, &c., and if harvested before the oats are fully matured, the straw (it well cured without too much rain or dew), will make better forage for cattle than late cut hay. We usually mow this crop by hand. We are fully satisfied ourselves that a larger number of bushels can, be raised on a given number of acres than from either barley or oats sown separately.

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