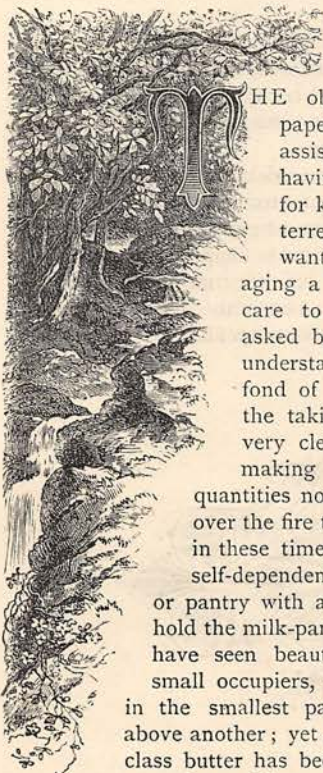




## HOW TO MANAGE A SMALL DAIRY.



THE object in writing this paper is a wish to be of assistance to those who, having every convenience for keeping a cow, are deterred from doing so by want of knowledge in managing a dairy, and who do not care to pay the high wages asked by cooks professing to understand a dairy. Any lady fond of housekeeping will find the taking up of cream, &c., very clean and easy, and the making of butter in small quantities not so tiring as standing over the fire to make an *entrée*; and in these times ladies are glad to be self-dependent. Any airy store-room

or pantry with a shelf wide enough to hold the milk-pans will do for a dairy. I have seen beautiful butter from very small occupiers, where the milk is kept in the smallest pantry, on shelves, one above another; yet 20 lbs. or more of first-class butter has been sent to market. If room is no object, and any shelves are put

up, nothing is better than slate slabs, they are kept clean so easily with warm water, and soap and flannel.

The utensils required for a small dairy of one cow cost about 30s., viz.—A tin milk-pail, 4s. 6d., or a zinc pail, 1s. 6d.; four milk-pans, about 3s. each; a tin milk-strainer, 3s.; a stand for it (tripod), 1s.; a cream skimmer, 10d., which is a shallow saucer of tin with small holes in it. A strong whisk, 1s. 2d. (the looped kind, fastened with a ring); cream-pot (height, 13 inches), about 3s. 6d.; a small butter-keeler, 5s.; a pair of butter-boards, 1s.; any device for pats or rolls, 1s.

The size of milk-tins should be about 18 inches in diameter at the top, and 14 inches in diameter at the bottom, depth 5 inches—standing on a small rim, and having side handles. Any good tinman can make them. Of course, many kinds are to be had as advertised, but I use good tin ones, as they can so easily be kept clean; and a tin milk-strainer, with a piece of brown strainer (like coarse canvas) tied on, is for this reason preferable to a hair sieve for straining the milk through when it comes in. The milk-tins should always be put in the same rotation, that there may be no mistake in knowing which milk should be taken up. At this time of the year and through the winter, two

pans should be taken up every morning, one having stood twenty-four and the other thirty-six hours. In summer the milk must be taken up every twenty-four hours. The cream may be thicker for standing longer, but it is inferior in quality, and the butter strong and unpleasant.

Take off the cream thus:—Have a good-sized basin which will hold the cream of two days, dip the skimmer in cold water, pass the finger round the edge of the pan of milk, and detach the cream from the pan, slip the skimmer in carefully at the side under the cream, and raise it about an inch, that the milk may run quietly away through the holes in the skimmer. Slip the cream off into the basin, and take all the cream off thus. Be sure not to hold the skimmer high up or over the other cream, as the milk would run away roughly and disturb the rest. Stir into the cream about a tea-spoonful of salt, and this do each time fresh pans are taken up. The cream keeps sweeter if stirred round twice a day. Change the cream into another basin or cream-pot after standing two days; keep it on the floor in a cool place.

The skimmed or flat milk, as it is called when the cream is off, makes excellent puddings, and can be used for tea; and if any is required for breakfast coffee the next morning, or children's evening bread-and-milk, scald a saucepanful, rinsing the saucepan out first with cold water, the milk being less likely to burn. For all purposes flat milk is as good again scalded directly it is taken up (and it will keep good in cool weather for several days). Thus, if milk is wanted for breakfast it is ready, and if a housekeeper has a little household wanting her early, she may perhaps take up the cream after breakfast.

It is best to make the cream into butter the third or fourth day; experience will teach how much cream can be beaten up at once. One of my daughters, fifteen years old, often makes from 3 lbs. to 5 lbs. of butter with no more fatigue than beating up a large sponge-cake.

To make the butter:—Take a cream-pot, rinse out with warm water in autumn, hot in winter, and cold in summer. Pour in the cream, dip the whisk in such water as is used for rinsing out the cream-pot, and beat the cream briskly as if making a sponge-cake or syllabub; if the cream is good and thick it will change from thick to thicker cream, which turns to a curdled appearance before it becomes a lump of firm butter in about half an hour.

Pour off the butter-milk and cover the butter with cold water. Fill the butter-keeler with cold water, and soak in it the butter-boards and shapes for pats (or

this may be done before churning); have ready dissolved a piece of fuller's-earth, in just as much water as will soften it (this will keep good dissolved for weeks), rub the boards and the pat shape well with it, rinse them, empty the butter-keeler, rub the bottom and sides with fuller's-earth, and rinse it well; this keeps the butter from sticking. The hands and wrists should be washed in hot water, then rubbed with fuller's-earth, and rinsed in cold water, and the butter will not adhere.

To make up the butter:—Put cold water in the butter-keeler, take the butter out of the cream-pot with the butter-boards, or with the hands, and put it in the keeler. If you have a stone sink, make the butter there, as the water is so easily got rid of; now press out the butter flat, fold it, press it out again, fold, pour off the clouded water, and continue to do this, changing the water till it ceases to be coloured with butter-milk. Now having poured away the water press out the butter flat, and sprinkle it lightly with finely rolled salt, fold it up, press out and salt again; taste—if salter butter is preferred, add more.

The butter should now be in a firm lump. Have the weights and scales ready (it is as well to have rubbed the scale with fuller's-earth), rinse the scale in water, weigh out the pounds or half-pounds (if for sale, put a penny-piece on the scale for each pound to allow for loss in waste). Lay the pounds in water as weighed till ready to make them up. Put a pound in the keeler, take it with the wet boards and dash it down, two or three times, to get out the water; press it about with one butter-board—this removes any drop of butter-milk, which makes butter streaked with white when not well worked. Now finish off the pound by rolling it with the boards or squeezing it into the size preferred. Dip the butter-boards in water from time to time. For pats I use a grooved board eight inches long, two and a half inches wide, and one inch thick, on which enough butter for a pat is spread with a little wooden flat trowel, then it is rolled up; these rolls are very pretty and easily made.

If only a few pats of fresh or unsalted butter are re-

quired, whisk a pint of cream in a large basin, and wash the butter in a basin thoroughly, and make up at once, taking care the pat shapes are prepared with fuller's-earth, as directed.

To wash up:—All dairy utensils must be washed in very hot water; keep a scrub-brush on purpose for the wooden things, use good soap, and if the water is soft, no soda. The milk-tins should be well rinsed out with cold water before being washed thoroughly inside and out in hot water, with soap and flannel; keep a piece of flannel for that purpose alone. It need scarcely be said that cleanliness in all details is necessary to success.

To colour the butter:—In the winter the butter is sometimes light-coloured; if this is objected to, the best colouring to use is two or three carrots finely scraped, enough hot water to cover the pulp, stand an hour or so, strain off the coloured water and put it with the cream before churning.

As the weather gets colder it is as well to stand the cream in a warm room a few hours before churning, and in the winter it should be brought into the kitchen over-night. When cows have turnips, dissolve a piece of saltpetre the size of a hazel-nut in about a table-spoonful of hot water, and put in the cream. If the butter tastes very much of turnips, scald the cream the day before churning, thus:—Put it in a tin in a boiler of hot water; or scald the cream daily by standing it in a basin over a saucepan of boiling water.

To have a profitable dairy, do not allow cream to be skimmed off at odd times, but put aside of a morning any cream which may be needed, and if new milk is required, have it taken out directly the milk comes in. Dipping a cup into the milk-pans spoils the rise of the cream. There are many beautiful little churns, but there is so little expense, and so much less work for a servant, when butter is made as described, and this is a great consideration in some cases. I have endeavoured to make the subject so clear, that I trust there may be no difficulty to any lady who would like to try the comfort and luxury of a small dairy.

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