ENGLISH WOMEN BUTTER MAKERS.

How the English Women Who Keeps a Dairy Manages It.

As Article in a late number of the London Queen recommends butter making as pleasant and remunerative employment for women. Where there is a demand, it is certain that some of the best butter made comes from the farm dairy where frames and modern appliances are employed. For the women living under in the farm dairy The Queen gives the following suggestions:

The cream, when strained, must be put into a tin and stirred two or three times a day with a stick of smooth wood, and then placed in a very clean (cooling) which will turn sour quickly and taint the butter. It is a good plan also to have a cool place in the dairy for the cream to rise, but care must be taken that the place is free from strong odors, as the cream easily absorbs odors at the same time it rises. Every part of the dairy must be very clean, and every utensil must be scalded with lime, and wipe to every drop of milk and cream taken out and then with a cloth scrupulously clean, and be sure that no sour milk is left clinging to the dairy, and of course no sour cream remains. The dairy should be on the north side of the house and well ventilated.

A dairy thermometer is a convenient article, for it is most important that the cream should be brought to the right temperature before it is put into the churn. The churn should be well scalded with boiling water first, and then washed, rinsed afterward with cold water. Some people put a little soda into the water, and it does in the summer. This can be allowed to clarify the cream little not cause to make the butter taste of soda, and it will prevent the butter from becoming rancid. This is a very important point. The cream should be churned till the butter comes, but not until it comes down and begins to rise again. The butter should be taken out of the churn and placed on a flat butter cooler