### SECRET OF BUTTERMAKING. sent, the labor and attention may be much lessened.

VALUABLE POINTS RELATING TO THE DAINTY FOOD.

The Theory And Practice of Buttermak-Dairy Behout.

At the convention of butter and cheesemakers of eastern Ontario, held to greater care exercised in handling to describe our style of doing it. The in Kingston on Wednesday, March 9th, the cream. It is natural that if a butter is first wrapped in parchment J. A. Ruddick, principal of the King- man tries anything of the kind, he will paper, and then each pound is placed

hand, and to study carefully the con- to the development of the best class less than one cent per pound. I am ditions which affect these qualities dur- of fermentation in ripening cream. satisfied we double the cost in extra dards should be fixed not according to briefly to the character and compesi- make. our own ideas, but rather in accord- tien of butter fat. The square box is fast replacing the ance with the ideas of the people who | Everybody knows that the fit in tub for packed butter. In fact Imay that which they do not like.

of the principles underlying the work flavor than bulk. The fixed fats are and something ought to be alllowed of butter-making, and it possible make | divided by Blyth as follows . clear why certain results follow certain modifications in the process. If we consider these qualities separ-

ately, flavor being the most important. naturally comes first. The flavor of butter may be either good or bad, desirable or undesirable, but in either case the derivation is much the same. The flavor of butter is derived from melts at 157 degrees Fah. Beef and able, but I have had no experience with three princepal sources, viz., the food mutton tallow are largely composed of it. No matter what kind of wood it caten by the cow, the period of lacta- stearin. Palmitin is also a hard white must be that grown on high land and tion, and last but not least the action fat with a melting point about twelve thoroughly seasoned and kiln dried. of bacteria, or in other words the fer- degrees below that of stearin. It is The inside of the box should be coatmentations which take place during found in palm oil, etc. the ripening of the cream.

the butter. I am satisfied that we winter time as a rule. It is 1ght protect the butter. have a good deal to learn yet as to that the fat is in a liquid condition. There certainly can be no foundation the full value in this respect, of dif-v in cream and solidifies as a result of for the claim heard in some quarters )

flavor of milk, and consequently the according to conditions, but should al- the cover to get it off. A thin nail butter made from it, was injured by ways be done at as low a temperature with a large head should be used. A the feeding of corn ensilage. I do not as possible without taking too long. number of patent covers are on the believe that good ensilage properly fed Half an hour in summer and a little market and I think the best of these will have any bad effect, but I do be- longer in winter is about right. lieve that milk will absorb the odor | Washing the butter is an important of ensilage if exposed to it for any part of the process. I do not believe length of time. Right here let me say in much washing if the butter is for that a great many people make the immediate use. One water will usualmistake of thinking that warm milk ly be sufficient. Too much cold water will not absorb odors, but it will, in | will destroy the fine flavor, because the some cases, more readily than cold flavoring oils are largely soluble in milk. The feeding of ensilage has water. If the butter is to be kept for been blamed in this way for what is some time it is better to wash until due to carelessness in leaving the milk the water comes away quite clear. exposed in the stable where the air is | The temperature of the water used heavily charged with the smell of the for washing has a great deal to do popular resident of Bridgewater, N.S., ever. He told of a number of his early re- solved that an opportunity will be given to silo. Some foods, first class if fed in with the grain of the butter. If it is had been suffering from indigestion and membrances of Napanee and this county the people to let their minds be known as moderation, will, if fed to excess, in- too cold the butter will come out too weakness of the nerves for nearly thirty tion rather than one of butter-making. hand the water is too warm the butter failed to give any permanent relief. He That the period of lactation affects will of course be soft and retain to had almost given up hope of a cure, and flour mill at Napanee was one located near facture and sale of intoxicating drink. If the flavor of butter we know because much mosture. The proper temperates as a last resort procured South American where the Herring foundry now stands. the vote is in favor of such a measure,

As regards the action of bacteria and when pressure is applied. The right by W. H. Medley. their influence on the flavor of butter, temperature will vary considerably acone has only to think of the differ- cerding to circumstances. So much doence between sweet cream butter and pends upon the natural consistency of that made from ripered or sour cream, the butter, that no rule can be apand then consider that this difference plied other than the condition in which is wholly due to the growth of these the butter is found after washing is minute plants in the cream during the finished. If the cows are on dry feed process of ripening, to be convinced the butter will be hard owing to the that bacteria play a very important large proportion of stearin present.

the handling of the cream or making has the opposite effect. Experiments the butter, have a very decided effect have shown that the melting point of on the grain, high temperature mak- butter was on the average six deing it soft, while low temperature gives | grees higher with a ration of cotton it a "tallowy' consistency. Of course | seed than it was when hinseed meal

to lay down any standard. The Eng- same extent. Generally speaking from lish market which is so much sought fifty degrees to fifty-five degrees will after, demands a very pale shade, while local tastes favor a more pronouced cept in hot weather when a lower temput such things as mottles, white act the influence of warm air during specks and white thread like streaks; working. three things much confused but all due | The sait should always be applied to different causes, and the rsult of while the butter is in the granular

and the butter-maker must be guided working is required. by the wishes of his customers. Having said so much by way of in- knews how much butter there should troduction, let us turn now to the prac- be in order to get at the proper amount tical consideration of the subject. Time of salt. I cannot understand why

will not permit me to dwell on the se- some makers will persist in pressing paration of the cream from the milk, the butter into a mass before adding about which a good deal might be said, the salt, and even applying it during even though it is more or less a me- the process of working. When that is charical operation. We cannot pass done the butter must be worked more over the ripening of the cream so lightly, however, because here we have one filed appearance due to uneven distri-

We hear a great deal nowadays about very best salt for butter-making; that Pasteurizing cream. It is said that a is well known. large proportion of the Danish butter A fact perhaps not so well known Mountain Grove. is made from Fasteurized cream. It is that salt will, if exposed to strong sharbot Lake... in an experimental way. The Pasteur- as to impart the same to the butter. izing of the cream is based on the The butter should be worked at a theory that a temperature of 158 de- temperature about fifty degrees to grees Fah. destroys most of the bac- fifty-five degrees. If too cold the grain Piccadilla Town Hall. introduction of the proper "send" in

the shape of a starter. In practice, however, it is somewhat the rollers will be given a "lardy" apdifficult to heat a large body of cream pearance which will show as white without heating some part of it to a When too warm the surplus moisture trouble with the cooked or boiled flavor. ing the butter. In fact a "cooked" flavor will be no- If the saft has been well distribut. ticed at 158 degrees, but it passess off while the butter was in the granular after cooling. The cream must be condition very little working will be cooled quickly after being heated for required. I prefer to have it stand

sent, the labor and attention required ter

In the meantime my advice to butter- | dispute makers is to go a little slow and do are undertaking, and are sure you will the other way. be able to carry it out properly.

ing Exhaustively Explained - subject making is all but universal. If the must be guided in the choice of park-Treated Under the Mends of Flavor, cream is Pasteurized a starterwis an lages according to the market he is Grain, cotor, Salting And Pinish-The absolute necessity. A great deal has catering to. If for immediate con-Different wats and the Nature of Each. been claimed for the "pure culture" sumption in local markets, there is no-By Prof. Ruddick, Superintendent of Kingston | starters, so called, and I have no doubt | thing better than the standard square very beneficial results have followed print. their use, but I am inclined to think | We put up nearly all our butter at that much of the improvement is due the dairy school in this way, and I want

of tutter are usually divided under the butter made from good pure milk ment from drying and curling up, and head of flavor, body or grain, coler, can be much improved by the use of is help in preserving the butter. It is salting and finish. The comparative any starter, but in creamery work very convenient for the merchant and values of these qualities are fixed by there is always some milk not quite up has dainty appearance. Both parchment most judges at forty-five per cent. for to the mark, if not positively bad. In and box have the name of the school flavor, twenty-five for body or grain, such cases a starter prepared from printed thereon. When this butter is

the most dainty of foods, to make our- en the cream at a lower temperature. thin number simply nailed together and selves thoroughly familiar with the re- Pacteriologists tell us, and experience are not returned. quirements of our markets and the de- confirms it, that a temperature of The total cost of parchment wrapmands of the public taste on the other about sixty degrees Fah. is favorable per, paper box and shipping case is

ing the process of production and Before we touch upon the question price received for the butter, besides manufacture on the other. Our stan- of churning it may be well to refer always finding a ready sale for all we

pay the money for our goods, and are milk, and in cream before churning say it has replaced it on our side of thus entitled to first consideration. begins, has the form of tiny globules | the line where we began using it in | How many seem to forget this fact, invisible to the maked eye. It does 1892. The idea is to have a box that and continue to do things as they think not consist of one single fat, but a mix- will hold fifty-six pounds or half the ture of several kinds which may be English hundred weight. In order to divided into two classes, viz., fixed do this it must measure one cubic foot. It is not the purpose of this paper fats, and volatile fats. The latter form A solid cubic foot of butter weighs to set up any standards, except in a only a very small part of the whole slightly more than fifty-six pounds, but general way, but rather to discuss some and probably have more to do with butter is never packed perfectly solid

> Stearin and palmitin ... ... 50 Olein ... ... ... ... ... 40 Butyrin ... ... ... 7 Other fats ... ... 3

on the flavor of butter will hardly be mon in nature, but the next, butyrin, same way as tubs are treated, and l denied by the butter-maker who has is found only in butter, and is the then they get out of shape. Of course l tried to make a first class article from | characteristic fat of milk. Olemar- | they are fined with parchment but

those foods which exert a bad influence | When churning proceeds too rapidly same wood and treated in the same on the quality of the butter, losing as a result of too high a temperature manner, the box is calculated to presight of the fact that there may be enly part of the fat is solidified and the serve the butter better than the tub. considerable difference even among balance or part of it is incorporated Boxes should be filled full of butter foods usually classed as good. Then with it in an oily state, hence the cut off level with top, the parchment again some foods are often blamed for reason why such butter is always soft folded over and the cover, which should

part in fixing the flavor of butter. Cotton seed meal has a tendency to The temperatures employed during make hard butter, while lanseed meal overworking is a common cause of in- was fed to the same coas. The tem-As regards the color, it is impossible | would have to be varied to about the be about the right temperature, ex-

bad butter-making, as we shall pre- state. The maker is enabled then to distribute it well throughout the Salting is also a matter of taste, mass, and that being done very little

than it should be to prevent the motof the most important parts of the pro- button of salt. I need not impress up. Anten ..... on anyone the necessity for using the

quired and a cestain amount of grinding which the butter will receive from the worker. The surfaces exposed to temperature of 158 degrees lah. thread-like streaks under the trier.

ten or fifteen minutes. When the ap- three or four hours after the sait has

be made by finishing at once after renot attempt this sort of thing unless moval from the churn, but I think you understand thoroughly what you more uniform results will be obtained

Now in conclusion I have only a few The use of a 'starter'. in butter- | words to say regarding packages. One

ston dairy school, read the following take a little more pains and watch in a thick paper box which folds tight-The good or bad qualities of a sample I do not think that the flavor of air. The paper box prevents the parchfifteen for color, ten for salt and five some of the best milk is a decided ad- shipped to Montreal or other markets It should be our business then as Another point in favor of the start- which are made the exact size to hold butter-makers and caterers for one of er is that it enables the maker to rip- that many prints. They are made of

for shrinkage. We always put fifty-Per cont. seven pounds in each box.

The best shape for the box is square only slightly larger at the top than at the bottom in order that the butter may be turned out. The dove-tailed box is generally preferred to one that is nailed. Spruce is the favorite tim-Stearin is a hard white fat which ber. White poplar is said to be suit-

ed with paraffine wax. I would not Olein is an oil at ordinary tempera- use any other kind. If not waxed the That the food has a marked influence tures. These three fats are very com- box must be soaked and scalded in the or other stong smelling foods. It is When cowe are on dry feed there is ing" or other treatment of an unwaxed well known, I think, that the herbage a larger proportion of the hard white package as many seem to suppose. It of certain sections imparts to the but- fats in the Lutter, while such as grass- is merely an extra precaution. I beter a distinct sectional flavor. I have es, silage, etc., produce more of the oily lieve the reason that we have been made butter on the dry plains of the fat. This explains why butter is usual- hearing so much about "mouldy butwest where the "sage brush" grows so ly harder and whiter in winter. For ter" for some time past is because buplentifully, and could always detect the the same reason we have to use ter-makers have been depending encharacteristic odor of that plant, in higher temperatures in churning in the tirely upon the parchment paper to

ferent kinds of food. We have hereto- the agitation in the churn, when the that butter moulds more readily in l fore confined our attention largely to globules begin to adhere to each other. boxes than it does in tubs made of the might more properly be laid to injudi
It is obvious from the foregoing When I say firmly, I do not mean I have heard men assert that the down for churning. It must be varied so that it will be necessary to break

#### are likely to supercede the nailed cover. THIRTY YEARS OF GLOOM.

He Had Hunted the World For a Ray of A Chat With the Late Peter McKim About When He Enters The Lists Against The A, A. Bruneau Sore Because He Could Not Vain, Until South American Nervine Brought a Mid-day Burst of Healing

we find we can make a finer flavored ture leaves the granules of butter in article from cows fresh in milk, than where the flavored ture leaves the granules of butter in ture leaves the granules of butter in the flavored ture leaves the granules of butter in th and after taking three or four bottles he that mill and it was built on the sloping in a prohibitory bill, and use all their has been used for many years as a mush-

The Vote In Addington.

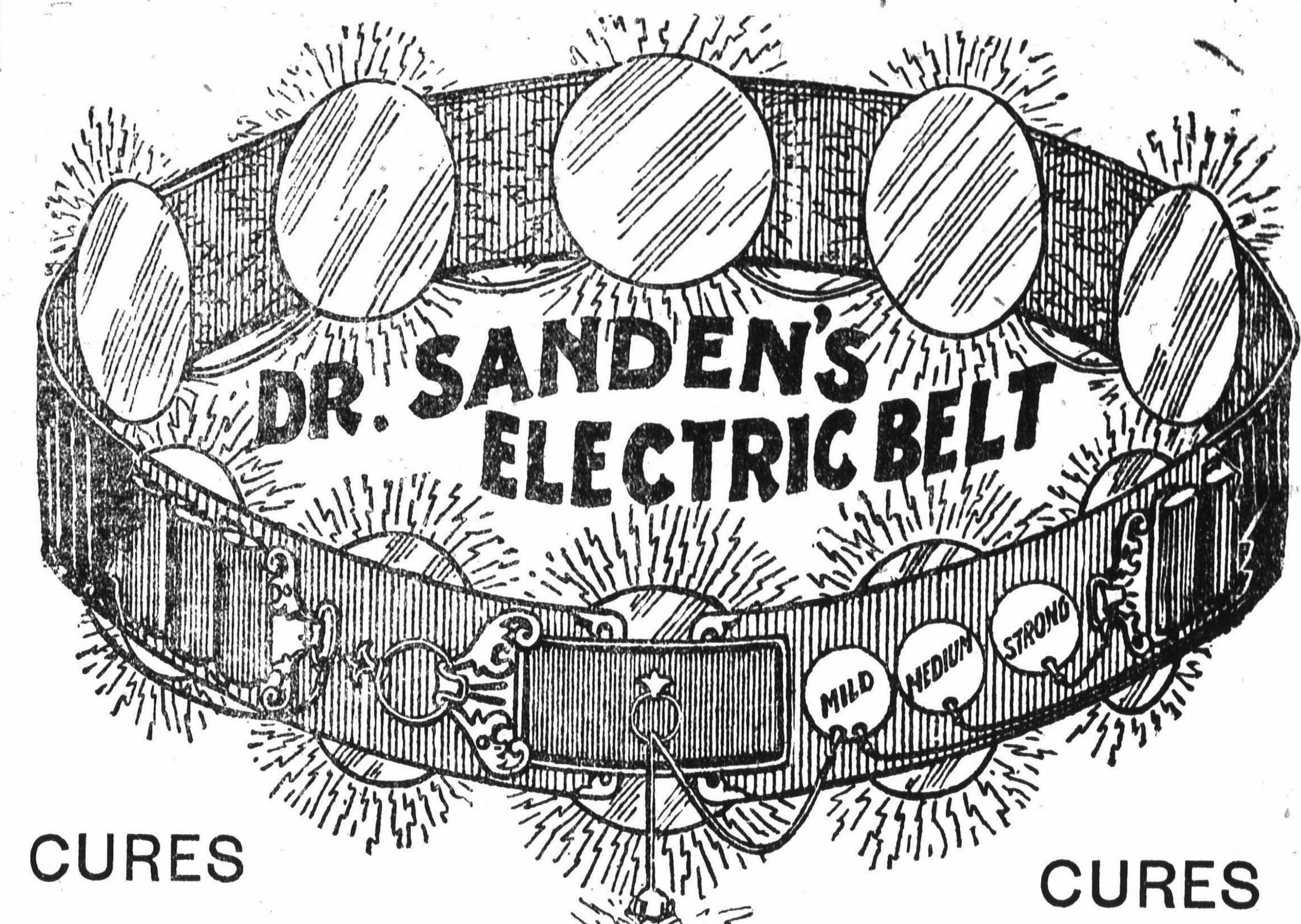
	REUD.	WARTMA
Newburgh	5.97	.57
CAMDEN.		
Napanee Mills	. 67	7.1
Camden East	181	
Colebrook	7.3	:12
MOSCOA	18	62
East Enterprise		70
West Enterprise	70	47
Croydon	· rist	
Hinen.	1.1	47
Milsan	154	3.1
Centreville	. 61	49 -
No.		-
	eschen.	100
SHEFFIELD		
Erinsville	. 21	117
Tamworth West Tamworth, Town Hall	1966	445
Tamworth, Town Hall.	5103	52
Black's Mill	293	(1)
•		
77.95	2 - 1	27.1
KALADAR, ETC.		
Flinton	127	121
Cloyne	. 100	32
Cloyne Northbrook	- 7	.21
	111	1:4
DENBIGH.		
Denbigh	lin	4:
vennaenar	21	
Hartsmere	ti	1
	67	6.1
PALMERSTON, ETC.		
Mississippi Station	13	.7(1)
Iown Hall	2.3	25
Ompah	14	
		<del></del>
	140	125
CLARENDON & MILLER.		1000
Plevna	32	**
Ardoch	37	11
		1
	89	Nº
BARRIE.		1
Cloyne	سينا	4.
Beech Corners, S. H.	0	-1
		_
	42	
KENNEBEC.	MINERA	11025
Anlen	138	. 2:3
Dead Creek	6.54	

Total. 1,933 Majority for Reid. 247

at 4:00 p.m. R. J. Wilson, C.P.R. telegraph offices, Clarence street.

pliances for doing this work are brought been applied before final working. If the finest ever seen in Kingston. Dunlop, suite already. Our 1898 display will be except when spoken to by their husbands. Robinson, Newburg. nearer perfection than they are at pre- the temperature is right I think a bet- King street.

## Road Best



Rheumatism. Lame Back, Lumbago, Sciatica, Kidney and Liver Complaints.

Sexual Weakness, Varicocele, Shrunken Organs, Dyspepsia, Sleeplessness, Nervousness

FREE BOOK TO WEAK MEN.

William State of the state of t

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OFFICE HOURS--9 to 6.

TALKING OF THE PAST.

Napance Beaver. Christain News, Glasgow.

Thomas Waterman, a well-known and mind and memory appeared as clear as The government of the dominion has re-

canal had not been built at that time. The opponents of such a bill, both the liquor pounds of mushrooms a month. grain was delivered from the farmers' wag. | men and others, among whom we are surry | gone at the second storey, where there to see the names of principal Grant, of in bage and carried up to the top, against the Maine law and its operation in storey, where it was put into the that state. We say statements, not argubolt and came down again in the monte; for although the principal is a bolting process. Each farmer had great teacher, a good scholar and an able usually to carry up his own grists in man, he is as weak as other men when he that way. The upper gearing was all made, enters the lists against the right of the of wood. The millers he first remembered people to put down the whole drink busiwere John Hosey, from whom the entire ness. Indeed he never looks at the Hosey family now residing about here de question from the standpoint of scended, and Mr. Gibbs, who afterwards whether it is right or wrong. His moved to Oshawa. He was the father of main contention is that it would be the late Hon. Thomas (libbs and ex-alder- a failure, and would, if passed, produce | man W. H. Gibbs, now of Toronto, and of more evils than it would cure. This is the Mrs. (Rev.) W. Blackstock, formerly of old statement, and one which is suffciently Napanee.

on the other side of the river, near where as keen defenders of the law to-day as they Joy's mill now stands. A Mr. Lowe had, over have been. Besides, we are surprise ! charge of it then. He afterwards moved ed that the principal does not see that the to Adolphustown where he established a fact that the drink party are so much opbrewery, which ran for a number of years. posed to the Maine law, is a strong arguship. The Quickenbushs afterwards pur oppose it so strongly if it were no use in chased that machine and ran it for years | destroying the sale of strong drink? Voriat Clarksville, farther up the river? | ly no. They know its power, and are the

His earliest remembrance of Napanes was people who would hail this christian princithe grist mill, the old "rud tavern," loca- pal as their friend, and will do all they can ted just east of where Garrett Joy now to encourage him in his contest. lives, one small store, the miller's dwelling and another small house or two. Where the business town proper now stands was | DESERT LAKE, March 10.—The roads then covered with brush and second here are in a bad condition. While work. growth pines. One of the well known ing in the woods John Snook cut his leg early residents was a German blacksmith badly. G. Robertson has opened up a named Kestlar, who had his shop across general store here. T. Campbell's family the river near the saw mill. His son, also is improving. Mr. and Mrs. Hyland have a blacksmith, built a very substantial returned to their home in Kingston. Miss stone blacksmith shop just west of the Fanny Snook, Yarker, visited her parents Grange block, on Dundas street, and car. here last week. The taffy pull at E. H. Coldbrook, N.S., and the production of his such a condition that I could not sleep or

was built in his time by Mr. Bowers, who ing acquaintances here last week. afterwards moved west to Dresden.

dried beef is reported at Syracuse. The Camden East, filled the chair. Those who day that physicians prescribe and the best man. I can truly say that Paine's Celery The Bay of Quinte Ry. new short line family of Vincent J. Hanman were the contributed to the programme were classes of people recommend. It is only a Compound snatched me, from the grave for Tweed, Napanee, Deseronto and all lo- sufferers. All have recovered except Mr. Mesdames Percival, Merrickville, and Van- wonderful and marvellous life restorer like and gave me a new lease of life. A curious custom prevails in Bulgaria. worth, and Welbanks, Newburg: Messrs. mand attention and respect. Mr. Church Paine's Celery Compound, feeling sure it

See them. Dunlop, King street.

WEAK AS OTHER MEN

met by the fact that the people of Maine, There was then a carding mill located where it has been in operation so long, are

Desert Lake Doings.

A tea-meeting in the Newburgh Metho-Another case of poisoning from eating dist church netted \$80. R. W. Longmore, All newly married women are obliged to R. Paul, Montreal; H. Aylesworth, Dese- writes as follows: Hundreds of people after our new spring remain dumb for a month after marriage, ronto; Prof Henwood, Napanee, and Mr. Wells & Richardson Co.,

Men's fine ready to wear suite \$10, \$12. Spring 1898 wall papers, choice, artistic give testimony in favor of your marvellous and cheap at A. D. Weese & Co's.

RESIGNED HIS SEAT.

Run the Patronage.

An abandoned railroad tunnel running and Mrs. A. Irvin, Sharbot Lake, at A. side hill and about four stories high. The power to pass it. This has aroused the room farm. It turns out nearly 5,000

Armstrong Echoes.

ARMSTRONG, March 10. - Farmers are preparing for sugar making. A number attended Methodiet church at Sharbot A lew weeks ago the writer had a pleas. The prohibition cause in Canada has liberal member for Richelieu, has resigned. Kingston, ably occupied the pulpit in ab-Light To Him and made Him Strong ant interview with the late Peter McKim, reached a crisis, and one which must be His resignation was handed to the speaker sence of Rev. E. Crummy. Johnston Arm. last night, and Mr. Bruneau did not vete strong has returned from Lilie's Milla. on the Yukon railway bill, because he de- Our fortnightly prayer meeting has been sired his resignation to take effect at once. changed from Wednesday to Tuesday duce indigestion, which in turn spoils hard and dry, a very common fault years. He had tried every remedy, and trincely remembered most events that came for this end parliament will be asked to to the distribution of patronage in his con- Marshal Armstrong and daughter, and stituency. He says that he is tired of Allen Atchison, Perth, at J. Y. Armstrong's; Mrs. Peter Gray, Clyde Forks; Miss Edith Armstrong, Chambers; Mr.

> Now trouserings all the latest colorings. Dunlop, King street.

## were four run of stones. When it was ground it went below. There were no electores then and the ground grain was put of the strongest statements we have seen WAS THERE EVER A GREATER VICTORY?

Compound, the World's Disease Banisher, Saves the Life of Mr. Church.

Bay, near the eastern edge of the town- agine for a moment that that party would All Other Medicines Have Failed and Death Was Fully Expected.

> As a Spring Medicine for New Blood, New Strength and Sound Health, Paine's Celery Compound is Recom-

mended by Thousands.

The complete cure of John A. Church, | had an attack of grippe which put me into 28 David Perry built the first mill at New. Mrs. David Ruttan in our midst again. selves sufficient to convince every sick per- days in a half stupefied state. burgh. He was a brother-in-law of the Sugar making has begun; many have son that Paine's Celery Compound is a After spending all my money for meditheir tapping done. Mrs. Deyo, ill with medicine honestly prepared and recom- cine which did little good, I gave up to There was a mill at Napanee Mills be pneumonia, is slowly recovering. Mrs. mended for the curing of all sick people. die, when one day a paper on Paine's Celfore his remembrance and a second one R. J. Lindsay, Harrowsmith, was renew. No other medicine known to medical sci- ery Compound was brought to me. I at ence can so well and so promptly restore once procured the medicine and derived

It is not the common medicines of the After using nine bottles I feel like a new luxen, Napanee; Misses Shields, Tam- Paine's Celery Compound that can com-

GENTLEMAN: -It is with pleasure that I medicine, Paine's Celery Compound. I

ried on business there for many years. Snook's on Thursday evening was well at strong letter of testimony in favor of eat. I was completely run down, had ex-He remembered that in about 1827 or tended. We are all glad to see Mr. and Paine's Celery Compound are of them- treme nervous prostration, and lay for

lost strength and vitality in the spring great relief from the first bottle. I slept better, ate better, and digestion improved.

> will cure them. Do do not spend your money for medicines that cannot cure you.

Yours truly, JOHN A. CHURCH.