

**A Lesson in Butter-making to Secure Profitable Home and English Markets.**

Department of Agriculture, Ottawa.  
Canada enjoys the unique position of being unable to suffer from over-production so long as she tops in quality, as she can do, all competitors, without more than the use of ordinary diligence, care and prudence. To get trade, a country must supply a want, and to make that trade permanent that want must be supplied at a standard quality superior to its competitors, or at a price lower than theirs. Canada produces what Great Britain and the rest of the world cannot do without; but, while she sells it at a market rate favorable to herself and acceptable by her customers, she is not making the most out of her latent material wealth. Her farmers and commercial men are not yet educated up to the operation. And it is not "grandmotherly" legislation for the Agricultural Department of the country to lead them towards greater prosperity than has been enjoyed heretofore.

Frequently one hears complaints about white, thread-like streaks appearing in butter. This is sometimes due to errors in the salting and working of the butter. If the salt be added to the butter while the latter is still in the granular condition and not in too large quantities at a time, so that it may dissolve quickly and be distributed throughout the mass of butter to some extent before working begins, there will not be so much trouble from streakiness. If, however, working is begun before any salt has been added, as is sometimes the practise, the salt is then thrown on the smooth surface from which the water has been removed, and the result is that the salt does not dissolve readily, but remains for some time in a partially dissolved layer between the surface of butter. There is, probably, a sort of bleaching of the butter by the chemical action of the salt in such strong solution, the effect remaining in the shape of white streaks when the undissolved salt finally disappears.

"Mottled" butter is a different thing altogether, although it is also the result of not having the salt evenly distributed throughout the mass of butter, either through careless addition of the salt, insufficient working, or working at unsuitable temperatures. The parts which contain the most salt have the deepest color; this is the natural effect of the addition of salt to butter in proper quantities. It is when the salt and the butter come together in layers, and remain so for some time, that the bleaching occurs which causes the "streakiness."

As Mr. J. A. Ruddick, chief of the dairying division, has pointed out, time after time, the commercial value of Canadian butter can in no way be more easily advanced than by paying the utmost attention to finish and appearance. Use good parchment paper so as to fully protect your product. Avoid slovenliness in putting up butter for exportation; use black and not red stenciling, because in the British markets red stenciling is the outward and visible sign of inward "milled," "ladle stock," or very inferior grades of butter.

By this we do not advise black stenciling on qualities which really should be marked "red," for if the factories would follow the practice of putting a distinguishing mark on all packages of dairy produce which is inferior in quality it would be greatly to their advantage. Many a shipment of cheese or butter, of passable quality except for a few "culls," is condemned wholesale because the trier happens to drop on the inferior samples. These "culls" are sometimes included among the good in the hope that they may escape detection. But this has become well nigh impossible, and the best advice to all is "Don't try it on."

The possibilities of the export butter trade are limited only by the available supply, provided the quality be honestly and constantly maintained at "excellent." This is shown by the fact that while in 1890 the export butter trade of Canada amounted only to \$340,131 a year ago it exceeded \$5,100,000; and the exports of butter in 1901 was nearly double that of 1900, and exceeded in value that of any previous year.

During the last summer there was a falling off in Canadian butter exports, brought about by the comparatively high prices which our cheese was fetching; for as cheese was paying better than butter the factory men kept on making it. To-day there is a loud cry in Great Britain for Canadian butter of high quality, and, if our dairymen respond expeditiously, 1902 will be the banner year in Dominion history so far for butter exports.

Aided in the butter business is better buildings in the creameries—improvements in construction, in their drainage appointments and in their equipment. These changes must be effected or we cannot expect to hold a prominent place in the markets against our progressive Danish, New Zealand, Victorian and Russian, and other competitors.

It is necessary, also, to provide for pasteurizing the cream from which butter is to be made for export. Among the various minute and low forms of life which are present as germs in milk and cream there is that constant struggle for survival which in a cultivated field goes on between weeds and useful plants. The careful farmer tills the soil to

kill weeds and then sows pure seed for the crop he desires. The buttermaker follows a similar course where he pasteurizes milk or cream and then puts it into a pure "starter" to yield the desired flavor. Pasteurization does not destroy all the germs in milk or cream any more than cultivation eradicates all the weeds; but it decreases their number. Sterilization, when efficient, destroys all forms of life; but pasteurization destroys about all of those which are injurious to the quality of dairy products. The condition thus created gives the germs of fermentation or souring which are introduced by the "starter" a good chance to become the prevailing if not the only ones; so that the flavors which are the result of ripening or souring are those characteristic of the germs of the "starter." The latter treatment should be such as to prevent any germs which bring about decay or nasty flavors from becoming active in the butter, and this is the use of cold storage. The process of pasteurizing consists of heating the cream to a temperature of 158 to 160 degrees fahr. and cooling it rapidly to the ripening temperature by the use of some special cooling apparatus. Wherever this has been carried out properly in Canadian creameries the results have given better keeping qualities to the butter and have remedied faults in flavor in cases where taints of various sorts have previously been troublesome. When only the quality of the butter has to be considered it is sufficient to pasteurize the cream after separation; but when it is also desired to lessen the danger of spreading disease by means of the skim-milk it is necessary to heat the milk before separation and cool the skim-milk and cream afterwards. A temperature of 185 degrees fahr. is sufficient to destroy disease germs likely to be found in milk; and whole milk may be heated to that temperature, with proper appliances and handling, without giving any objectionable flavor to the butter made from it.

In making butter from pasteurized cream the preparation and use of the "fermentation starter" are important parts of the operation. About two parts of skim-milk are heated to 205 degrees fahr. and held at that point for ten minutes, after which the milk is cooled to 80 degrees fahr. by pouring from one vessel to another, exposed to the atmosphere of the buttermaking room. It is then left in a tightly closed glass jar at ordinary atmospheric temperature, in summer from 60 to 75 degrees, until it is coagulated and has a milk lactic acid flavor. This method can only be successful when the atmosphere to which it is exposed is free from germs which cause undesirable odors and flavors. When the "culture," as this is called, has been prepared, a quantity of skim-milk, which is pure, sweet, and free from taint, should be heated to 150 degrees fahr. and left at that temperature for ten minutes. It may then be cooled to a temperature of from 60 to 70 degrees fahr. when a portion of the "culture," as already described, at the rate of from 5 to 10 per cent. should be added to it, and well mixed with it. That is the "fermentation starter." It should be left to ripen at a temperature not exceeding 70 degrees fahr. When it has become distinctly sour and is nearing the point of coagulation, further development should be checked by lowering the temperature. The "starter" may be added to the cream at the rate of from 3 to 6 per cent. of the quantity of cream to be ripened. In every case where the cream has become tainted, if the taint be of fermentation origin a larger quantity than usual of the fermentation "starter" should be added. This will check the taint and leave the particular fermentation of the "starter" to be the prevailing one in the cream and butter. To be the most effective the "starter" should be added to the cream very soon after it has coagulated. After that point has been reached it deteriorates in activity as a "starter," and undesirable flavors are apt to develop in it.

**To Cure a Cold in One Day**  
Take Laxative Bromo Quinine Tablets. All druggists refund the money if it fails to cure. E. W. Grove's signature on each box. 25c.

**Fashion's Echoes.**

Quantities of lace are used on the summer gowns.

New black stockings are striped lengthwise with a narrow floral design in colors.

Many light makes of lace are used in millinery as well as for wide flounces on dresses.

Graduated rows of velvet from hem to waist, continued on to the bodice, are still very popular.

The erstwhile fashionable shade of Paris ceru has been superseded by a darker color with a tea tone in it.

Soft silk, green and blue tartan straw with trimming of silk ribbon and wings in green and blue make an attractive hat.

Flounces appear everywhere. Even golf and walking skirts have taken unto themselves ripples and a fullness.

A new fashion in tying veils is to tie them between the hat brim and the low chignon, the lace ends making a smart butterfly bow.

White and black chantilly lace mitts are among the many dainty et ceteras for short sleeved summer gowns and evening toilets.

Very pretty are the tulles and laces for veils. A favorite veil is of white fine tulle with a delicate lattice-work design in black.



**LAXA-LIVER PILLS**  
Those who have used Laxa-Liver Pills say they have no equal for relieving and curing Constipation, Sick Headache, Biliousness, Dyspepsia, Coated Tongue, Foul Breath, Heart Burn, Water Brash or any disease or disorder of the stomach, liver or bowels.

Mrs. George Williams, Fairfield Plains, Ont., writes as follows: "As there are so many other medicines offered for sale in substitution for Laxa-Liver Pills I am particular to get the genuine, as they far surpass anything else for regulating the bowels and correcting stomach disorders."

Laxa-Liver Pills are purely vegetable; neither gripe, weaken nor sicken, are easy to take and prompt to act.

**Physical Culture.**

Physical culture has done wonders for weak women and sickly girls and for the growing girl who has no organic trouble, but needs the tonic of proper exercise in the open air and rest and nourishing food, all of which are essential when physical culture is once undertaken in earnest, says Hester Egerton in The New Idea Magazine. Growing girls, awkward and self-conscious, are helped after a few months of careful training to a mental poise and dignity of carriage and presence that go far to make a plain woman beautiful.

**Wonderful Home Helpers.**

The Ablest Analytical Chemists Say They Are The Best.

The ablest and best analytical chemists in the world affirm without hesitation that Diamond Dyes are the purest and best dyestuffs for home dyeing. All the colors are guaranteed fast to light and washing with soap; they color more goods, package for package, than any other dye in the world.

As there are imitations of the popular Diamond Dyes, ladies should be careful of dealers who attempt to recommend the worthless makes. It should be remembered that these imitation dyes are made up of poisonous and dangerous adulterations, and the hands are often injured by them. Diamond Dyes are so easy to use that even a child can work with them successfully. See that your dealer supplies you with the "Diamond;" refuse all others.

If you are interested in home mat and rug making, send your address to The Wells & Richardson Co., Limited, 200 Mountain St., Montreal, P. Q., and you will receive free of cost new designs to select from.

"Well, yes, I liked Dr. Hale," remarked a Western revivalist on an occasion when Dr. Edward Everett Hale preached in Pasadena, Cal., during a visit there. "I liked him pretty well, but I don't think much of his grammar. He said in one part of his sermon, 'It rests between him and me,' whereas he ought to have said, 'It rests between he and I.'"

SNAKES, CENTIPEDES and other poisonous things may assail you in your walks through field and forest. Be sure to have a bottle of Perry Davis' Painkiller in the house and you run no risk. Directions on the wrapper.

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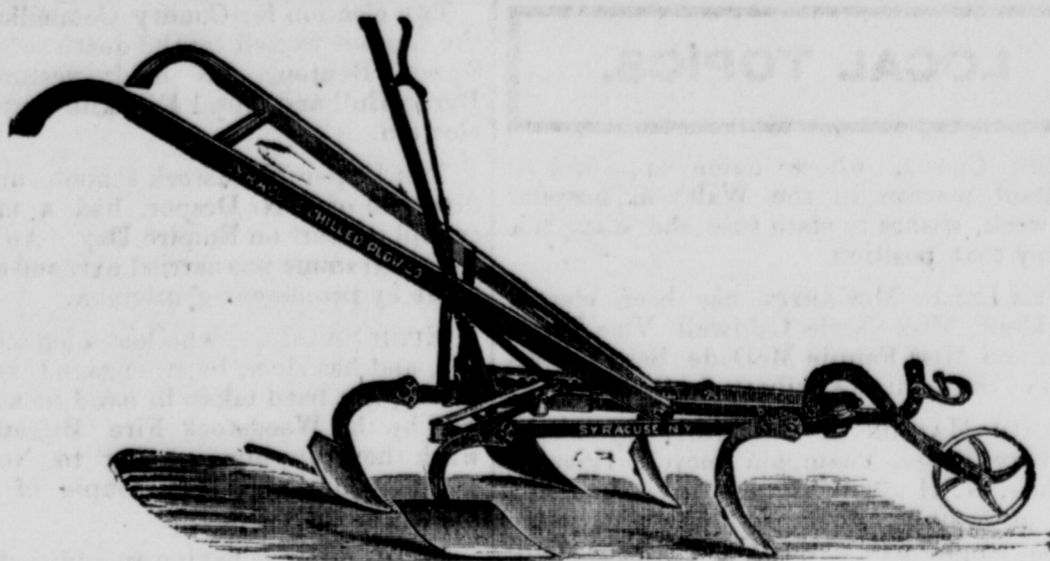
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