

Wednesday - September 17, 1941

Subject: "BUTTER-MADE IS BETTER MADE." Information from the Bureau of Dairy Industry. U. S. Department of Agriculture.

Butter-made foods are better made because they're richer, tastier, and more healthful. Imagine eating hot biscuit, rolls, or hot cornbread without the tasty goodness of butter or corn-on-the-cob or hot baked potatoes or steaming pancakes or bread with jam or jelly--and no butter! Imagine cooking without butter not having it to season your vegetables, or sauces, or broiled meats, or fish, or delicious cakes! Butter can turn an everyday dish into a Sunday special! And that rich butter-flavor has been the making of many a famous chef, to say nothing of the salvation of many a bride!

You know, lots of people take good care of their cream these days, and churn their butter properly, but they fall down when it comes to taking care of the fresh butter after it "comes." In the first place, some people don't know when to stop churning. Not that they like to churn so well they can't quit - but they just don't know when to quit. The time to stop is when the butter gets to be about the size of grains of wheat. Don't let it gather in big pieces. Big lumps hold the buttermilk and you can't wash it out properly.

When the butter is in little granules, drain off the buttermilk. Draw it off through the strainer in the top of the churn if your churn has a strainer. If not, use something like a tea strainer but don't use your strainer for other purposes around the house. While you're draining off the last of the buttermilk, get the wash water ready. Use only pure, clean fresh water and have about twice as much as the amount of buttermilk you have. If the butter comes

"good", have the water about the same temperature as your buttermilk. If it comes soft, better add colder water or, if it comes too hard, add warmer water.

Usually in cold weather the temperature of the wash water should be a little higher and in warm weather a little lower. If the water is too warm, it will make your butter greasy, while if it's too cold, the butter will be too hard to work properly. And when the butter is too hard, you'll have to work it longer and it's likely to be "salvy" or "greasy". Of course, the reason you wash butter in the first place is to remove the buttermilk. And the reason some butter is soft is that it contains a lot of buttermilk that doesn't get out. If you let such butter stand, some of the moisture oozes out and people call it "leaky" butter.

Well, after the buttermilk has all been drawn off, put the cork back in the churn - if you're using that kind of a churn - and pour in about half the wash water you prepared. Put the cover on and give the churn a few turns. Then draw off the wash water and do the same thing over again. Two washings are usually enough - if the second water comes out clear. But if it isn't clear, keep on washing. Buttermilk left in the butter causes off-flavors and injures keeping qualities. When you've finished washing, the butter should still be in little grains.

Now comes "working." You work butter mainly to distribute and dissolve the salt - not to get out the buttermilk or wash water because you're supposed to WASH that out. Of course, you also work butter to make it compact and firm, and to mold the little granules into large pieces. While you're draining off the last wash water, take your butter bowl or "worker" and ladle out of the cold water they've been in, and get ready to salt your butter. It's a good idea to spread out butter about two inches thick, and then sift or sprinkle the salt on it. Use the finest grade of table salt or butter salt, and salt

The first part of the document
 discusses the general principles
 of the system and the
 various components involved.
 It also covers the
 basic operations and
 the maintenance procedures.
 The second part of the document
 provides a detailed description
 of the hardware and software
 components. It includes
 a list of the parts and
 their specifications.

The third part of the document
 describes the installation
 and configuration process.
 It includes a step-by-step
 guide for setting up the
 system and for configuring
 the various parameters.
 The fourth part of the document
 provides information on
 the troubleshooting and
 the common problems.
 It includes a list of the
 symptoms and the possible
 causes.

The fifth part of the document
 describes the operation and
 the performance of the system.
 It includes a list of the
 features and the benefits.
 The sixth part of the document
 provides information on
 the safety and the
 the environmental requirements.
 It includes a list of the
 safety precautions and
 the environmental conditions.
 The seventh part of the document
 provides information on
 the warranty and the
 the service.

The eighth part of the document
 provides information on
 the accessories and the
 the optional components.
 It includes a list of the
 accessories and their
 specifications. The ninth
 part of the document
 provides information on
 the contact information
 and the support services.
 It includes a list of the
 contact details and the
 the support options.

The tenth part of the document
 provides information on
 the legal and the
 the regulatory requirements.
 It includes a list of the
 legal notices and the
 the regulatory conditions.
 The eleventh part of the document
 provides information on
 the history and the
 the development of the system.
 It includes a list of the
 milestones and the
 the key events.

to taste. Salting to taste usually means about a tablespoon of salt to a pound of butter. If you get too much, you're likely to make the butter gritty, because it won't dissolve properly. Some people like to moisten salt a little before using it - so it will melt quicker - but of course you can't sprinkle moistened salt very well.

In working the butter, don't rub or smear it - don't slide the paddle over it because that injures the grain. Use a sort of pressing or firming motion. You might press the butter first into a thin layer and then fold it back and forth upon itself into a pile with the ladle. Keep this up until the salt is dissolved and evenly distributed all through the butter. Salt that doesn't dissolve, you see, makes butter gritty and have a sort of mottled or two-tone effect.

Be sure you don't overwork the butter. Too much working makes butter sticky, salvy, and gummy-grained. It looks dull and greasy too, and if you put some in your mouth it feels warm and melts very slowly. Or if you break off a piece, you notice it breaks with a smooth surface. Also, it doesn't keep as well as it should.

Neither should you underwork your butter. Underworked butter is brittle and may be gritty because the salt hasn't dissolved properly. Worst of all, it may be - as we've already said - mottled or uneven in color and full of little waves or streaks. This not only produces butter that isn't very pretty to look at, but also hurts its keeping qualities.

Properly worked butter has a sort of waxy body, a bright appearance, and feels cool to the touch. When you break off a piece, the grain or surface looks like broken steel. Also it dissolves quickly if you put a bit in your mouth..... Remember that during working and handling, you should dip the ladle in cold water every once in a while to keep the butter from sticking.

When you've finished working, print or pack the butter into some convenient form for home use. Wrap it or cover it so it will be protected, and set it in a cool place. Then you're all through except cleaning up the churn things. Clean everything you use with a hand brush, hot water, and a good washing powder or dairy cleanser - and then sterilize them with steam or boiling water. Sun and air them.

If you'd like to have more information about making butter on the farm, you can write to the U. S. Department of Agriculture at Washington, D. C., and ask for a bulletin on the subject. Write for Farmers' Bulletin 876, called "Making Butter on the Farm."

Good luck with your butter!

1910

1911

1912

1913

1914

1915

1916

1917

1918

1919

1920

1921

1922

1923

1924

1925

1926

1927

1928

1929

1930

1931

1932

1933

1934

1935

1936

1937

1938

1939

1940