

Butter Saving Hint

Dear Aunt Daisy,

Here is a little hint that may be useful to others. When spreading pikelets, slightly warm sufficient golden syrup, and beat in just a little butter, until it makes a sort of creamy "spread." Use this for the pikelets. It goes a long way and is very nice. I did a plateful for our recent Mothers' Union meeting, and everybody liked them.

"Dorothy Anne," Christchurch.

The same idea is useful when serving hot griddle cakes for breakfast. Make them like pikelets, and serve them hot in piles of three for each person, with the hot buttery syrup in between, and then poured over the whole. This saves buttering each one, as should really be done, before pouring maple syrup over. A little squeeze of lemon juice would be an improvement for the breakfast dish.

Home Made Butter

Dear Aunt Daisy,


I would be most grateful if you could give me any hints on the making of butter. I have two cows coming in soon, and will be able to make a few pounds each week. I can never manage to work the butter properly, and have much trouble with it in summer, so I thought perhaps you might have some good hints sent in by one of the many Links.

Mrs. G., New Lynn.

Yes, Mrs. G., we have had lots of letters about home made butter, each with special little ways; but in the main things they all agree, so the best thing I can do is to print one of these replies. Most advocate putting the salt to the cream as each lot is added, and stir the cream well each time before the new lot is added.

Dear Aunt Daisy,

Butter making is very simple once one has had a little experience and learns to follow a few good rules. (1) In the hot weather, churn early in the morning—five or six o'clock, while the cream is cool. Also put cold water through the churn, not boiling water, as one would in winter. (2) Add the salt to the cream before churning. This takes a good deal more salt than one would use otherwise, but it makes better dairy butter. To a No. 1 wooden churn, with cream reaching up to the handle iron, I put about 2 cups of salt. Quite a lot of this salt comes out in the washing water, and what remains is thoroughly mixed into the butter. (3) Churn until it is really butter, and not just curds. (4) Wash in the churn, turning the handle as for churning. Wash until the water comes away quite clean—use about 6 or 7 lots of water. (5) Working up of butter is the next process. Keep a special butter cloth, an old flour bag, or piece of sheeting is best. Wet cloth first in hot water, then in cold, wring out lightly with the hands, and spread on the bench. Then lift the butter out of the churn on to the cloth. Fold the cloth over the butter, and keeping the hands outside the cloth, knead the water from the butter. Butter will not spoil with overworking—most of it is not worked enough. So take all the water out of it, and it will keep sweet for weeks. If not worked and washed properly it gets that horrible taste that makes some dairy butter so unpopular. I hope this will smooth over any difficulties which people may have in making butter. Sincerely, Mrs. Mac.



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