

## FROM THE MAILBAG

### Streaky Butter

Dear Aunt Daisy,

A young friend of mine, who has married a farmer, and gone to make a home on a small place in the country, has written to me for advice about her butter-making; and I thought perhaps there might be other girls in the country, also "new to the game" as she is, who are having the same difficulty. So perhaps a few hints on this subject may not come amiss. My husband who has handled cream by the hundreds of gallons weekly, taught me how to make butter, and I used to be very proud of the demand there was for it, though I don't make it now. My young friend's chief trouble was getting her butter "streaky," and I have told her how to prevent that. If you put the salt in the churn with the cream, you will never have a streak in the butter, and it will be evenly salted and delicious. In fact, it is really best to add the salt to the cream each day, when you put it in the stone jar, or whatever you keep it in. The correct proportion is one heaped dessertspoon ordinary cooking salt to every 2 pints cream. Stir well each time you put in fresh cream. In this way the salt is well and evenly mixed. The temperature of the cream when about to be churned is very important, too. It must not be too warm, or too cold. The proper temperature is 62 degrees, though it is all right if it is as low as 58 degrees. After churning run off the buttermilk and then wash the butter three times in the churn, with clean water of the same temperature as the cream. Do not add more salt and be sure to "work" the butter very well, getting every bit of moisture out. The buttermilk, of course, will not be of any use for either drinking or cooking, as it will be too briny.

### Using Broken Biscuits

Dear Aunt Daisy,

I have accumulated quite an amount of broken biscuits, both sweet and unsweetened, and am wondering how I could use them to the best advantage. I prefer to make some kind of cake or biscuits, not puddings. I would like something I could put away in a tin and keep.

"E.B.," Epsom.

**Boiled Cake:** ½ lb. butter, ½ lb. sugar. Put into a saucepan and melt. Beat 2 eggs and add. Stir till thick. Mix in 1 tablespoon cocoa, ½ teaspoon vanilla, ¼ lb. chopped walnuts and 1 cup sultanas. Lastly add 1 lb. round wine biscuits broken with rolling pin, not too fine. Press into greased, square tin. Ready next day. **Mock Almond Paste:** Half pound round wine biscuits (leave 2 out), ½ lb. icing sugar, 2 eggs, 2 teaspoons almond essence. Crush wine biscuits fine with rolling pin. Add icing sugar and beaten eggs and almond flavouring. Blend well. **Log Cake:** Half pound sweet biscuits (wine, vanilla or malt), ¼ lb. butter, ¼ lb. brown sugar, 1 egg, ½ lb. chopped nuts, 2 tablespoons cocoa. Warm butter in saucepan, add sugar, egg and cocoa. Stir 1 minute. Add crushed biscuits and nuts. Leave until cold. Can be moulded into any shape desired.

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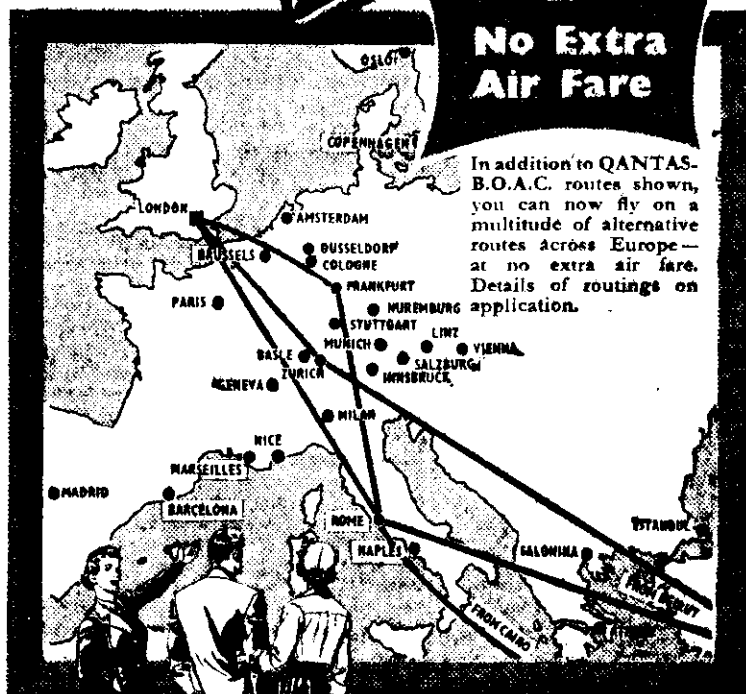
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