Agricultural Matters.

DOUBLE MILK PANS

For the use of large or small Dairies.

For the information of those of your readers, who have not seen or heard of this invention, I beg to offer, for insertion in your valuable pages, a particular account of their structure, together with the mode of using them, and remarks on their introduction to general use. One of these pans has been made in this country, and is now in use; the result of the experiment might form the subject of a future communication to the Cabinet. Your Subscriber, J. P.

Sept. 29, 1839.

These pans, made of zinc, prepared after a peculiar process, possess many and great advantages over those in general use, and are recommended as far superior to any ever adopted for the purpose of raising the cream and facilitating the labors of the dairy.

1. They are peculiarly strong in their construction; not liable to get out of order; and most convenient in their form, and take but little room in the milk house.

2. They communicate no unpleasant flavor to the milk; are most easily kept clean by means of hot water, a brush and soap; requiring not a tenth part of the labor necessary to keep others sweet, and are suitable for every season and situation.

3 They are made of different sizes to suit large or small dairies, the largest being sufficiently capacious to contain the milk of half a dozen cows, it having been found advantageous, both to the quantity and quality of the butter, to mix together the milk of different cows at the time of setting it to cream.

4. At the time of skimming, the labor of collecting the cream from these pans not being a twentieth part of that necessary where pans of any other construction are used, while all the cream and none of the milk is obtained, with the greatest precision and without trouble.

5 The business of churning is much facilitated, the butter coming very quickly; and this takes place in a regular way, uninfluenced by seasons or circumstances.

6. The butter is uniform in quality, and of a marrowy consistence; never hard and flinty in winter, and in summer it only requires the usual care to preserve it firm and cool; while it is remarkable in the property of keeping sweet for any reasonable length of time, and being of a superior color to that made from the same cream in the usual way. A calculation has been made, that a pound of butter can be made per week from each cow more by this process, than by any other.

DESCRIPTION OF THE PANS, AND MODE OF USING THEM.

Each pan is placed on a strong wooden frame of the most convenient height; is dish-shaped, either square or oblong; the largest being about five feet six inches long by thirty inches wide: smaller pans can be made to order. They are double, the pan for the milk being firmly joined to another of the same shape, but somewhat larger, which forms a casing around it; the space between them being from two to three inches deep, is for the purpose of containing hot water, thus forming a bath around the milk. In the centre of the upper or milk pan, which dips regularly towards the middle, is a fine strainer; and to this attached a short pipe, which descends through the bottom of the casing pan, of which however, it is independent; it is furnished with a brass tap, its purpose being to let off the milk contained in the upper pan, at the end of the process. The casing, or bottom pan, is furnished with two pipes; one perforates a corner of the upper or milk pan, and through this, boiling water is poured by means of a funnel at the proper time, so as completely to fill the space between the pans; thus, as had been said, forming a hot bath around the milk. By the other pipe, furnished also with a tap, the water is let off at the proper season. Thus the pans, although firmly joined together, are independent of each other, the union, however, strengthening each in a remarkable manner.

At the time of milking the taps are closed, and the upper pan is to be filled with the milk as it comes from the cows; after standing twelve hours, the tap is partially unclosed, and a small portion of the milk is drawn away; this, on examination, will be found to contain the impurities of the milk, which have subsided; (the peculiar formation of the pan having induced the sediment to form exactly on the strainer,) and this economy is of much consequence to the quality of the butter.—The casing or bottom pan, is then to be filled with boiling water,* by means of the pipe which perforates the upper pan, which is then to be closed; and the water is permitted to stand twelve hours, when it is then to be drawn off by the tap below, opening first the pipe above, to give vent. After this, the milk is to be drawn off, by placing a vessel to receive it, and opening the tap; every particle of the cream having risen to the surface Thus the milk will be found to drain a way, leaving the cream in the pan, from whence it can be removed with the greatest ease and facility; very little practice in this part of the process will make perfect. As soon, however, as the cream is removed, the pan should be well washed with hot water and soap, which will neutralize any acidity there might be; and a careful rincing after, fits it for an immediate re-filling without removal or labor.

The cream might now be transferred to the churn, where it will soon become butter of the finest quality; or it might be 'brought' by merely stirring with the hand in a pan, after the Devonshire method; either way, which is thought most convenient.

REMARKS.

This is a new, and most interesting and convenient process of butter making, the advantages of which can scarcely be sufficiently appreciated, but which cannot be fully carried out without the use of double pans Every house keeper is fully aware of the advantage of scalding or "cooking" the milk which is to be kept until the following day, and by the means above described, this process is conducted in the simplest manner, without labor or inconvenience, and with the greatest precision, the mode being an improvement on that which is practised in Devonshire, which is to take every pan of milk to a hot plate at the end of twelve hours, where it must remain "a given time," to be ascertained by unwearied watchfulness, and then be taken back to its former place; after which, however, it is often found to have acquired a burnt or smoky flavor, from over-cooking, sufficient to spoil the quality of the butter; while milk that has been submitted to the heat of boiling water, will be found to have deposited every particle of cream on the surface, without acquiring any bad flavor; and this equally the case with the milk of those cows which, without this process, is found never to separate its cream; and to this circumstance is to be attributed, in a great measure, the extra quantity of butter which is obtained by this management. The cream remains a much longer time sweet, and acquires an aptitude to "butter," which is truly surprising, rendering unnecessary that incessant beating into foam for twenty-four hours, as every dairyman has wofully experienced, by which the butter is rendered hot and rancid, even before it is taken from the churn.

But perhaps, one of the greatest and most perceptible advantages of these pans is, the owner of the dairy is no longer at the mercy of careless and unprincipled servants, who in the hurry of skimming, are often known to sacrifice a great portion of the cream to the hog-tub, a loss which soon amounts to a large consideration: here, these servants have only to set the milk pans running, and they will skim themselves, requiring only a small portion of care to stop them when the milk has passed away: while another very great injury is prevented which arises from the opposite vice; that of over-skimming, by which the butter is deteriorated by the stale milk which is thus taken and mixed with the cream, for if the strainer be of the proper size and fineness, the milk will all pass, and the cream will all remain.

To a nice observer, however, the means of drawing off the impurities of the milk at the bottom of the pan before adding the boiling water, will not be lightly considered; a close examination of this portion of the milk will convince any one, by smell, as well as taste, that "nothing is so disgusting as animal putricity." The skim milk from this process is sweet, and very superior for the making of cheese.—*Farmer's Cabinet.*

* The heat of the water which is first poured into the pan will be considerably reduced, by coming in contact with the cold pans; this therefore should be let off after standing some time, and be replaced by other, boiling hot.

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