

FIVE THOUSAND NECESSARY TO WRITE ARTICLE

Progress of Butter Making Explained In Short Articles

By G. A. VARDWELL

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"And he took butter and milk and the calf of which he had dressed and set it before them; and he stood by them under the tree and they did eat."—Genesis 18:8.

"Surely the churning of milk bringeth forth butter."—Prov. 30:33.

The fifteenth article of the "Prosperity follows the Dairy Cow" series, taken from the Bell Meade Butter company's 1923 series of articles tells of the progress in butter making.

Just when butter was first discovered no man knows. Fifty centuries ago Abraham entertaining his guests with the best of food his home afforded, sat with them under a palm tree and did not butter. Legend says that as the ancient Greeks rested in their tents from battles before Troy, slaves appointed their tired limbs with butter. But as the tiny caravels which brought Columbus to the new world after four months at sea, resemble in no way the modern liner in its five day crossing, so butter today bears little likeness to that butter of centuries past.

Last year in Chicago I saw a modern locomotive—massive, mighty, swift as the eagle and powerful as the forces of nature—and beside it stood the first locomotive which had made that trip along the Hudson seventy five years ago, attaining the weak neck speed of eighteen miles an hour and I thought how butter making had evolved in no less marvelous way—made originally by churning milk in a goat skin—made now in establishments representing investments of millions of dollars.

Come with me for a moment through a modern creamery after

called a centralizer. Here are the receiving rooms. Endless chains of conveyors, with more than human endurance and skill grapple the cans from the delivery trucks, carry them to the receiving vats on the floor two stories away. The receiving vats are elegant receptacles, glass lined, tested daily to see if bacteria free, cleaner than the kitchen utensils of the olden housewife! From these receptacles a flash heat of 150 degrees is encountered and so controlled that if the temperature is not exactly 180 more steam is turned on and the cream flow shut off. A recording thermometer also stands guard.

Next the cream is held in ripening vats for twelve hours, where it is inoculated with carefully prepared bacteria culture. Chemists play a small part in butter making and every creamery must have a laboratory for experimentation in bacteria culture and count.

Then we go to the churns—massive

wood churn holding 1,000 pounds of butter revolving on ball bearings, powered up with automobile transmission and gear shifts, sterilized with live steam before every churning.

Now we accompany the butter into spacious cooling rooms, cold as Greenland, where the butter hardens so it can be cut into pounds, half pounds, and quarter pounds, for the consumer's table. Then the final stage—the refrigerator cars, which carry it quickly the 1,000 or 1,500 miles to Florida, New York, New Orleans or even London, wherever the desire for butter is.

Butter then goes to the consumer in individual packages under widely advertised brands. The old day of selling butter from tubs with its insanitary method of handling has gone.

And the end is not yet. Today the creamery world is experimenting with churning in vacuum to realize its long cherished dream of churning butter

free from the contamination of air itself.

So has the creamery industry today churned the cream the farmer has furnished to it—it has kept it with its sister industries—it has kept the faith.

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