

HOW TO MAKE CREAMERY BUTTER ON THE FARM

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How to Make Creamery Butter on the Farm by Mr. Wm. J. McLaughlin & Mrs. Wm. J. McLaughlin

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HOW TO MAKE CREAMERY BUTTER ON THE FARM



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EXPERT
BUTTER-
MAKERS



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BUTTER-MAKING SERVICE
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MINNETONKA COMPANY



How to Make Creamery Butter on the Farm

by

(MR. and MRS.)
WM. J. McLAUGHLIN
"

**This book belongs in your
working library**

It will prove itself one of the most valuable books you ever had, if studied carefully, referred to often and followed closely in its instructions. This book and the Minnetonna Home Creamery enable you to apply to home buttermaking the scientific principles and processes that are used in the most modern creameries

*To the farmer that it may help him
increase his income from the dairy
department of his business and—*

*To the farmer's wife or daughter that
it may lessen her labor and increase her
efficiency as a buttermaker, this book is
respectfully dedicated.*

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Preface

IT HAS taken a long time for some branches of human activity to come under the regenerating influence of science. But once she takes hold of a proposition, science works rapidly—and the cruder and more primitive the subject she studies, the more rapidly she works and the more wonderful are the improvements she makes.

It is remarkable indeed, and regrettable, that so vital a human activity as farming, an industry upon which the very existence of the human race depends, should have been so long in coming out of the darkness of primitive ideas and ideals and coming into the light of modern science. It was only within the last half century that a real beginning was made in the science of agriculture—and the real progress in better farming methods has been made in the last quarter century.

Buttermaking, logically a farm activity, began to benefit by the application of scientific principles only within the last twenty years or so. You need only compare the efficiency and rapidity of the buttermaking equipment in the modern creamery to the slow and laborious old fashioned farm churn to realize what science has done in the art of buttermaking. A comparison of the quality of butter produced by the two methods also makes a strong case for the modern way of making butter.

But the farmer has not profited as he should by the wonderful improvements in the method of buttermaking. The rapid development of scientific principles in this industry has been limited to a type of machine too large and too expensive for the individual farm use. The farmer was left with an inefficient barrel churn that gave him but little chance to apply scientific principles and processes to buttermaking even if he was familiar with them.

True, the perfection of these large, efficient butter-making outfits has made possible the establishment of centralizers and creameries to which farmers can send their cream to be made into butter and share in the proceeds. But the big expenses of running such large butter factories have to be paid out of the proceeds from the sale of the butter, whether the plant is a private enterprise or a co-operative one. We have managed such creameries and we know how much it costs to run one. We know that this cost takes a big chunk out of the income the farmer should get from his dairy herd, and could get if he could buy a scientific buttermaking machine suitable to his needs and to his pocketbook and could acquire the knowledge of the methods that would enable him to make butter of the highest quality in that machine.

The Minnetonna Company has solved the first problem—they have furnished the machine. We have attempted to supply, in this book, the second requisite—the “know how.” We have endeavored to put into plain, practical, easy-to-follow directions, the essential scientific buttermaking knowledge that we have acquired in our quarter-century experience as buttermakers and dairy experts.

If this book helps any of the farmers who receive it to increase their net cash income from their cows by enabling them to make their cream into high-grade butter at home, or shows farmers who are already making butter how to make better and more profitable butter, with less labor, or encourages farmers who have a few or no cows to open up an entirely new source of income by starting a neighborhood creamery, we shall feel amply repaid for the time and labor spent in preparing this volume.

We shall also be glad to have any reader ask us for further explanation of any part that is not perfectly clear, or to ask us for help in solving any buttermaking problem.

THE AUTHORS.

The McLaughlins—Buttermakers

MR. McLAUGHLIN was born and raised on a farm. Early in life he took an interest in dairying. He studied breeding and feeding and their relation to milk and butterfat production. His interest in these subjects soon led to an interest in buttermaking and cheesemaking because it soon becomes evident to the farmer who gives any thought and study to his business that the most profit can be made from his cows by selling their milk as a finished product—butter or cheese—instead of in the raw state—milk or cream.

Mr. McLaughlin has been engaged in the manufacture of butter, cheese and condensed milk for over 24 years. He originated the first exhaust pasteurizer heater, and also the first salt test used in Minnesota.

Mrs. McLaughlin took a keen interest in Mr. McLaughlin's work from the very day of her marriage; in fact, being a country girl, she had been making butter for some time on her father's farm and liked the work. For over twelve years she has been as active as Mr. McLaughlin in the buttermaking business. For many years Mr. and Mrs. McLaughlin were joint managers of the Elgin Co-operative Creamery at Elgin, Minn. They have both attended the Dairy School at the University of Minnesota and are in great demand as speakers at buttermakers' conventions, Farmers' clubs, etc.

It has always been Mrs. McLaughlin's contention that better butter could be made in the home dairy