



THE FARMER'S TALK TO FARMERS

THE OLD-TIME WAY OF MAKING GOOD BUTTER

(Written Specially For The Bulletin.)

I was much interested in reading in a farm paper, the other day, the story of a woman who makes butter.

A woman, please observe. Not a hired man. Not a factory. Not a woman; a farmer's wife and the daughter of a farmer's wife. A woman whose mother was rated the forty years as "the best butter-maker in the county" and who has maintained for herself the inherited reputation.

No matter about her name, now, nor where she lives. It is what she does and how she does it that interests me and I hope will interest some of you.

In the first place, what she does is to make butter so good that she doesn't have to sell it; it sells itself. All she can make is engaged before it is churned by people who come after it to her door and pay her five cents a pound more than the highest price offered for any other butter in the market.

The second point of interest, how she does it, will take more words to explain.

As has been intimated, she learned how to make butter from her mother, with a dash churn and a wooden butter bowl and a wooden paddle. The milk was skimmed with a tin strainer from shallow pans. Now, because the milking herd has grown too large for this confined use of such tools, she uses a separator, a barrel churn and a butter-worker. The separator and the churn cost \$12 each and the butter-worker \$1.50. Not a very extravagant "plant," you see.

How does she go at it to get her fancy butter? Well, the striking thing about the whole process is that, with the single exception of using separator cream instead of skimmed cream, she does practically just the same things in the same way that her mother did fifty years ago. She keeps her cream at a uniform temperature. She never adds fresh cream to that already in

on doing good work and making a good product than in merely making money. Do you catch on? She does it because she likes it. She likes the spender of money for her to get all she can grab from, but as neighbors to be made by her as she would seek to be treated by them.

This spirit is one which too many mothers and too many women sneer at call "sillyish"; criticize as "unbusinesslike," etc. Well, in her case, it is to be happy and to be successful. "Business," after all, five cents a pound better than the highest market price, and a woman greater than her possible production seem like tolerably good "business," eh?

But, after all, the one thing which has impressed me most forcibly in reading her story of how she does it has been the vividness with which she has brought back the old days when I used to see my own mother making butter from her three or four cows. The old dash churn; the cream kept sedulously cool and of even temperature; the light, once a day being coming sour; the careful protection from dirt and dust and offensive odors; the almost fussy carelessness in working and salting; all these memories of what was a common scene in the life of a farmer's wife.

Really, how much improvement has there been in the quality of butter since those days? There have been inventions and many machines and much talker-talkie. The same woman can make ten pounds of butter easier, now, than fifty years ago; she can make more butter, now, with the same effort, than she could fifty years ago. But does she make better butter?

Not much; not any more, as good unless she goes right back to the very principles and general practices followed by the best butter-makers of the past.

There was good butter, then, and there was poor butter, just as now. There always will be both, just as long as there are butter-makers whose first aim is to make good butter, and others whose chief aims are to skimp labor and skim customers.

It is quite likely that our mothers and grandmothers knew less about the chemistry of the churn than do lots of us today. But they knew more about the relations between butter-maker and butter. But they knew milk and they knew cream, and they knew butter. And the very best thing any living human being can say of the best butter he can buy at any price today is that it is "as good as mother used to make."

Now, you all know, by this time, that I'm not serious. I'm just being a little bit of a humorist. I'm just being a little bit of a humorist. I'm just being a little bit of a humorist.

And the ultimate explanation of the whole matter, the profound "mystery" of it all, the great "secret" of her success is found in that other remark, quoted two or three paragraphs back, that she doesn't leave water in her butter to have it weigh more because she was trained to "make good butter." In other words, she is more intent

possess it, any more than the fact that one is stone deaf proves that he has not ears. In this butter proposition, the simple truth seems to be that the best butter of today is just about the same thing as the best butter of fifty years ago, and is made in just about the same way. The "improvement" in butter making and in butter machinery have resulted in reducing by a little the labor and cost of producing "commercial butter." They haven't enabled the making of better butter.

Right there we open up the lid of a rather deep subject. Better things; or cheaper and easier things? Which is the more desirable?

Good work; or easier work? Shorter hours? Which ought to be the aim of the honest workman? A struggle after perfection; or a drift with the current of circumstances towards anything that promises relief from labor? Which is the wiser?

Sakes alive! Let's get out of that! It's too deep altogether for this every-day column. But in the one matter of butter making it surely looks as if our boasted progress had been not so much a climbing upwards towards better results as a chasing of its own tail round a circular track.

We can make butter a little easier and a little faster than our mothers used to, and we can make a little more as good as they did, with the same effort, than she could fifty years ago. But does she make better butter?

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NEW LONDON FLOODED WITH CLAIMS

Settling Without Trial Has Encouraged the Idea—Result of the Aldermen's Tilt—Getting Into the Public Eye—Scaler of Weights and Measures at Work.

Acting Mayor Miner made accusation at the last meeting of the court of common council that there were bunched city grafters in New London, of varying membership, whose cardinal principle seemed to be to reach the city treasury and get some of the people's money for some trivial or fanciful injury to person or property. He said that while it was true that many cases of claims for damages had been settled rather than stand out in court, he claimed that it was about time that a halt was called as that easy form of settlement seemed to encourage the growing little army of grafters. He felt satisfied that some claims had been settled that would have stood up in court and that there are some deserving claims entered against the city's settle without trial idea.

It was hinted that there are lawyers in New London who keep tabs on accidents that are reported in the newspapers and get in an indirect touch with the insured and that before the time limit expires claims for damages are filed with the city clerk. It is also hinted that in order to avoid suspicion of having worked up cases against the city, these lawyers associate with other lawyers in the prosecution of the cases. Acting Mayor Miner said that there were cases pending against the city for alleged damages that would not be settled out of court if the cost of settlement was to come from the city treasury, by the court of common council.

It is not so very long since Alderman James F. O'Leary of the fourth ward had a lively tilt at a meeting of the court of common council when the alderman from the fourth ward registered a vigorous protest against the sidewalk, or rather no sidewalk conditions that were permitted to exist in front of the trolley car barn in Montauk avenue, while property owners in all other parts of the avenue were required to pay for the construction of sidewalks in front of their properties in conjunction with the city. The alderman from the fifth set up claim that it was an engineering impossibility to construct a sidewalk among the number of racks that were laid at the entrance to the car barn and took a side rap at Alderman O'Leary by hinting that the car barn was in the avenue before the alderman erected a \$12,000 residence on a fifteen

friend of the publicity gentleman and in due time the full contents were made known to the subject of the book. He fell to the attitude he had taken in blowing his own horn and became as dumb as an oyster, and he never thereafter spoke to the dentist as they passed by.

It is understood that the dentist is compiling a similar book with another page as the subject. He gives the name of the book as "The Dentist's Guide to Success." He says that he has written a self-advertiser and the book is full indeed when he does not give some newspaper some item that concerns himself, and is of but little interest to himself. Who? Everybody who reads local newspapers knows and so does the other fellow.

Thomas E. Donohue has assumed his new duties as scaler of weights and measures and has established office hours with desk room in the basement of the county court house, termed as the temporary council chamber and where several city offices are temporarily located pending the completion of the municipal building.

CENTENNIAL CELEBRATION BATTLE OF STONINGTON Preparations Are Well Under Way for Big Event in August at Stonington.

The citizens' committee on the centennial celebration of the Battle of Stonington are busied in preparing for the big event and the whole people are a unit in the preparation for a cordial reception to all visitors and special arrangements will be made for the entertainment of the visiting organizations, and among the latter there will be several from New London. Stonington is noted for hospitality and past excellent records in that line will be broken next August. Although the town received from the state only one-fifth of the appropriation asked for that fact will in no way detract from the greatness of the three days of celebration. The several fire companies have each invited fire companies from other towns to participate in the firemen's day parade which will be a feature of the celebration, and it is expected that fifteen fire organizations will be in line and that each will be accompanied by a band in real old volunteer firemen's style.

Within a short time there will be several thousand celluloid button souvenirs in circulation advertising the celebration. On these buttons will be pictured the historical monument, the cannon and the cannon balls, and the words: "Stonington, Conn. August 8-10-1814-1914." There will also be a large number of buttons in bronze of like design that will be offered for sale. All the historic places in the borough will be properly marked and everything possible will be done by the people to make the event the biggest kind of a big success.

Jane Adams says she doesn't know enough to be mayor. Neither do a lot of men we know, but some of them are mayors.—Detroit Free Press.

Advertisement for 'GOVERNMENT PROSPECTORS' featuring an illustration of a man with a pickaxe and a shovel, and text about finding wealth and fortune.

Large advertisement for 'GOVERNMENT PROSPECTORS IN CAMP' with detailed text about land prospecting, government claims, and the discovery of oil fields.

Advertisement for 'MEASURING AND TESTING NEWLY DISCOVERED COAL VEIN' with text about coal quality, government testing, and the benefits of the coal vein.

Advertisement for 'New London Line' featuring 'CHESTER W. CHAPIN' and 'CITY OF LOWELL' with details about steamship routes and fares.

Advertisement for 'STEAMER CHELSEA To New York' with details about fares, routes, and contact information for F. V. Knouse, Agent.

Advertisement for 'CUNARD' shipping line, listing routes to London, Paris, and Liverpool, and a schedule for the 'CARMANIA' ship.

Advertisement for 'Steamship Tickets to Europe' by John A. Dunn, listing agents and contact information.

Advertisement for 'The Fenton-Charnley Building Co., Inc.' and 'FRANK'S INN' with details about construction and accommodation.

Advertisement for 'Oils, Gasoline, Etc.' by 'JONATHAN SMITH' and 'DR. F. W. HOLMS, Dentist' with contact information.