

How  
Butter  
Was  
Made

## How Milk was Processed into Butter



Milk was first taken from a cow, which was milked into a large bucket.

The milk received was poured into the cream separator. By turning the handle of the separator clockwise, this separated the cream from the milk. Milk therefore poured through one strainer and the cream through the other.





Cream, which had been collected for a period of two to three days, depending on the amount of cream, would have been sufficient enough to make butter. The cream was then put into a hand churn during the collecting of the cream. The cream also would had to have been sour.

Another method that was used was a glass hand churn. It was made like a large glass bottle with a screwed on top cover, which had a paddle attached. One would turn the paddle around and around until the cream turned to butter.

A wooden dash could have also been used. It was flat on the bottom, had a long wooden handle, which came up through the cover of the churn. The wooden dash had to be scalded with boiling water before the making of the butter. One would have to beat the dash up and down for a period of approximately 10 minutes to one hour, depending on whether the cream was at proper temperature.





After the cream had been turned into butter, it would have been removed from the churn. It would have been put into a large pan of cold water. With clean hands, one would wash the butter until the milky substances had disappeared from the water. The water would have to have been changed about three to four times before all the milky substances had disappeared. Salt would also be added to taste.

After the butter was made, it was placed in a butter print which was really a small wooden box. It held one pound of butter. A small hole was in the top of the box. A flat piece of wood with a handle was used to pack the box full, for one pound of butter. After the butter was packed, the small hole would push the butter from the print.





Scales were also used to weigh butter. This was how one could have determined if you had a pound of butter or more.