

Marshall Strode does not follow butter-making as a fine art, but for money. He has a cellar 10 feet below the surface, well ventilated and cleanly. His milk is here kept at a temperature of about 58 degrees. His cream he cools the night before churning with lumps of ice. Just before the butter comes he throws into the churn a bucket of ice-water. This gives him hard, close-grained butter, even in July. He sells it himself in the Farmers' market, and gets this year, on an average, nearly 80 cents a pound for all he makes. ... How do those farmers get such a price for their butter? First, they *always* make a first-class article, so their customers, sure of getting the best there is, will not desert them on account of a rise in the price. Second, they bring in their butter in a showy and attractive condition. No pot of delf ware, no tub or pail of oak or hemlock, no vulgar firkin is used to entomb those noble balls, golden-hued, with the aroma of white clover ... lingering in the firm grain. A large tin vessel, designed expressly for the business, has chambers at each end into which ice is put. Thin wooden shelves about three inches apart rest on little projections from the sides. A layer of balls is placed on the bottom and covered with its shelf, but not so as to touch or mar the handsome print of a sheaf of golden grain, which stands out on the top of each ball; on this shelf another layer of prints, and so on till the vessel is full, then containing 40 or 50 pound prints. The tin, with ice in each end, is then set into a wooden tub which has been cooled with ice.... Over this is drawn a cover of padded carpeting, with oil-cloth on top. Thus hot air and dust are wholly excluded, and the butter rides to the city and opens in the market-house in as fine condition as when packed in the spring-house. In just this way, with this degree of care and skill, is the best Philadelphia butter made, marked, and marketed. ...

—*Report of the Secretary for Agriculture*, U. S. Department of Agriculture, 1867, p. 295.

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