

*Excerpted from a 1995 interview with Katharine DuClos, Braintree, VT conducted by Gregory L. Sharrow.*

**Katharine DuClos: Butter**

**Katharine DuClos:** I don't know whether you would be interested in the way we made butter or not? [Inaudible] Dad, of course at first, he didn't have a milking machine and I used to help milk. And then finally, he did get a milking machine. And of course, I helped milk with that. And we separated the milk. And we had a sheep power and we had an old buck sheep. And we'd put the strain, the milk, into a big tank on the separator and put some grain in the sheep power and let the old buck go. And he'd run it up into the sheep power. And while he was eating of course, he had to keep walking and that turned the separator and the cream and the skim milk. And Dad used the skim milk for his pigs and calves and the cream, which took up the house and put into a big tank of water and kept it cool. And then every Wednesday and every Friday, we made butter. And we had a big barrel churn and we put the cream in there and had to get it just the right temperature and put it in there. And he had a little gasoline engine that run the churn. And after it came, you could begin to hear it go "chop, chop, chop" when the butter [inaudible] come. And we'd draw off the buttermilk, and that was used for the pigs. And we washed the butter, it had to be washed in three waters, and then we took it out and put it into the butter worker. And the butter worker was a big affair. It was probably all of eight feet long and must have been four feet wide anyway, maybe three and a half, and had a big round roller that rolled the whole length of it. And there was a big handle. You pushed it back and forth with. And we'd put the butter in there and roll it out flat and salt it, an ounce to a pound and an ounce over for every 10 pounds. And then we had paddle. We fold it both ways and roll it up into a roll, and we did that three times and then it was ready to print. And then we took two people to print it, one set down on one corner of the butter worker and printed it in the print, like what I showed you up there on the hill. And the other one set on the other side and dip a piece of paper, butter paper, into the water and spread it onto the end of the butter worker. And he'd get a pound of butter ready, and he'd tipped the butter print over and let it out and then wrap it and we did that. Sometimes we made around 50 to 75 pounds at a time. And then when it came Saturday, we took it to Randolph and peddled it all around, all over town. Dad had a lot of customers and what ever we had left, we took to Harry Tilsons store. And he took it and we bought our groceries with it. If there's any left, why he gave us the cash for that. We said about 50 cents a pound was what we got for it.