

One Pound of Butter Will Do the
Work of Two
(This is worth trying)

- 1 pound good butter,
- 1 heaping teaspoonful gelatine,
- 1 quart rich milk,
- 2 teaspoonfuls salt.

SKIM the cream from the milk, add to this sufficient milk to make one pint; soak the gelatine in 2 tablespoonfuls of the milk for 10 minutes, then stir the soaked gelatine over a hot water until thoroughly dissolved. Cut the butter into small pieces and melt in a bowl in hot water until butter is thoroughly softened. Gradually whip the milk, cream and (1 pint altogether) and dissolved gelatine into the butter. When thoroughly whipped, add salt to taste. If milk shows, continue beating until all is mixed into the butter.

This butter can be used for table and cooking purposes, except frying. Is also for immediate use. Keep in a cold place. If deeper color is desired, use a little annatto coloring, but is good without it.

"Gentlewoman," March, 1917.