

My father used to order butter from the creamery for our hotel, the Mayfield. He liked butter to be only slightly salted so it would be made, a churn at a time, to his requirements. I can't remember what quantity came out of a churn but it was a lot! Once made, the butter would be shaped into 56lb blocks, packed into cardboard boxes and kept in a cold store for collection when required. It was one of my jobs, once I had passed my driving test, to go over to the creamery to collect it, a box at a time.

Back at the hotel, the butter would be stored, still in a big block, in the fridge. When needed for the table, a lump would be cut off and fitted into a hand-powered machine which would push it through a die and simultaneously cut it into neat, flower shaped slices ready to be arranged on plates and taken into the dining room. Goodness knows what an environmental health officer would say about it now but a lot less messy for the customer than those little packets of butter they serve nowadays!

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