

cream process were without exception distinctly superior to those made by the ordinary ripened cream method, several of which by this date had become stale or slightly rancid.

The samples kept in a temperature of 24° F. were all in good condition and the differences between the samples not so great as in those referred to in the preceding paragraph. It was, however, generally agreed upon by the judges that the sweet cream butter had kept much better than that made from the ripened cream.

In conclusion, it may be stated, judging from the results obtained in this investigation: 1st, that by the sweet cream process there is no greater loss of butter fat than in the ordinary method with ripened cream; and 2nd, that the keeping qualities of the butter by the sweet cream butter are distinctly superior to those of the ripened cream butter.