

separator, we can easily apprehend that the flavour may be sufficiently obvious with a less quantity of ferment.

As to the other variation, I owe it to the truth to say that we have abolished pasteurising at the risk of offending several persons. I am a fervent believer in the good effects of that process, but for the first year of the regular practice of this method I thought it better to test the results practically before proceeding to rely upon the logical argument of "*a fortiori*". The present state of our butter trade is absolutely abnormal; and judging even from the absence of discrimination in the different qualities of the article, I do not think we can reckon on the full adoption of this process, with pasteurisation, in the factories of this Province. When the necessity of cooling shall be thoroughly felt, the road will be completely drawn out, and pasteurisation will become the ordinary practice, as the process of spontaneous maturation is to-day.

Having done away with the acetification of the cream, can we hope for the complete extraction of the butter in the cream? I cannot guarantee economy in the loss of fat, but I can certify that the better the process of churning is managed, the less will be the loss, just as in the ordinary making of butter with sour cream.

Another question often asked is the following: is it necessary to keep the cream at a temperature of 50° F., for three hours? The reply is in the affirmative, if you can not reduce it lower; but, if you lower it to 40°, you may then pour it into the churn as fast as it comes from the refrigerator, and set the churn to work as soon as the skimming and cooling are done. The record-tables that follow later will show all the phases of this way of butter-making far more clearly than I can describe them in words.

Some makers, having heard of this process, have hastened to tell me that they have tried it without finding any great difference of flavour in the butter thus made and the butter of superior quality made by the fermentation of the cream. Neither do our claims extend so far. But we do assert that, when compared with what is called "*spontaneous fermentation*", it possesses genuine advantages, sufficiently proved to entitle it to the preference.