

The properties of the milk, however, under the above treatment undergo considerable change. The fine condition of division of the butter fat is somewhat altered. A number of the fat globules of the milk come together, and after a time there collects on the surface a cream which resembles butter, and which can no longer be uniformly broken up. This, unfortunately, is such an inconvenient method, and takes up so much time besides being very expensive, that it is not well suited for general application. However I am informed it is to be given a trial in this country, before very long, and if found to be practicable, should prove a remunerative investment, by providing pure milk suitable for export to tropical countries, where at present milk is only used in the condensed form.

H. WESTON PARRY.

**Butter consists of the following Tri-Glycerides :**

### Comparison of the Percentage Composition of Real and Artificial Butter.

[illegible]