"The building usually runs from south to north, with trees planted conveniently as a shade from the hot sun.

"The milk room has brick or stone walls, often double, the free space between tending to keep it cool in summer and warm in winter.

"It is usually sunk from 3 to 5 feet below the outer surface, with a height of from 15 to 25 feet, to give free vent to all exhalations from the milk. This is further provided for by roof ventilation through shafts, and by windows 7 feet wide, 5 feet high, 5 to 6 feet above the floor; shutters and louvres are also customary. The floor is lined with tiles or flags set in cement, sloping slightly to the gutter on each side, so that the water used in flushing runs off, leaving it easy to dry and wipe up all moisture. Nothing tends so much to sour the milk in summer, and thereby lessen the quantity of sweet cream, as dampness.

"The pans should have room to stand free, and not be placed one upon the other. The size of the milk room depends of course on the number of cows kept. In a dairy of 140 cows the measurements were for the milk room, 50 feet long, 35 feet wide, 20 feet high from roof to floor, which was sunk 5 feet lower than the outer surface. The other rooms were in proportion, with ample space for storeroom and ventilation.

"All store rooms are separate, and the dairy building is always far removed from the cow-houses, pig-sties, dung-heaps, or anything whatever that is offensive or can taint the air. In regard to the utensils mostly used, there is nothing of such marked difference as to call for special notice, except that the old-fashioned round pans, whether of wood or ware, are largely going out of use. The preference is now given to pans of cast iron, enameled white inside, about 6 feet long, and 2 feet wide, for which it is claimed that the cream rises more quickly and in larger quantity."

AMERICAN SYSTEM.

Now, the new American system of butter-making rests mainly upon five great principles:

1st. Securing rich, clean, healthy milk, milk obtained, if possible, on rich, old pasture, free of weeds.

2nd. Setting the milk in a moist, untainted, well ventilated atmosphere, and keeping it at an even temperature while the cream is rising.

3rd. Proper management in churning.

4th. Washing out, or otherwise expelling thoroughly the buttermilk, and working so as not to injure the grain.

5th. Thorough and even incorporation of pure salt, and packing in oaken tubs, tight, clean, and well made.

Cleanliness in all the operations is of imperative necessity, while judgment and experience in churning the cream and making the butter must, of course, be had. What really distinguishes the American system is the manner of setting the milk so as to secure an even temperature and applying to butter-making the principle of association, so that the highest skill in manufacturing may be obtained; in other words, the inauguration of butter factories.

In the butter factories the milk room is constructed so that good ventilation is secured. It is provided with vats or tanks for holding water.