

sterling per week; now they are 18 shillings, with a prospect of going higher—an advance of 21 per cent. There was a corresponding increase in other departments; so that the average increase in the production of milk is fully 28 per cent, and it was thought milk could not be afforded by the producer on the borders of Cheshire for less than 4d. per quart, equal to 8c. our money.

Upon the cheap lands of Illinois, it has been shown by abundant statistics that milk costs the producer  $12\frac{1}{2}$  cents per gallon in summer, and 18 cents per gallon in winter. In New York and the New England States the cost is above  $12\frac{1}{2}$  cents per gallon; so if we count a gallon of milk to make a pound of cheese, the cheese must sell at an average of 14 cents per pound to pay expenses; and if a gallon of milk makes half a pound of butter, the butter cannot be afforded below 26 cents per pound. I think, therefore, that the increase in dairying will hardly keep pace with the increased demand for consumption, unless prices advance beyond the rates of 1872.

#### USES OF MILK, AND SOME OF ITS CHARACTERISTICS.

Milk has been put to some curious uses; but, in fact, everything connected with milk is curious. Milk has been used as a cosmetic, in all ages and climes. The Roman ladies took their milk baths, and the imperial wives of the voluptuous Cæsar revelled in it. A milk bath is said to be not only invigorating, but to give a wonderful delicacy and beauty to the skin—a fact which perhaps ought not to be mentioned here, since I should be sorry to hear of some enterprising factoryman opening his factory as a bathing house, and then turning the bath into curds.

We know that cream is good for chapped lips and for scalds, while country lasses affirm that buttermilk will remove tan and freckles. The ammoniacally prepared curds of milk, under the name of lacterine, are used for fixing the pigments of calico printers. Lactic acid has been used in the finer kinds of tanning, and the red lead manufacturers find that the workmen—who take a dose of a pint and a half of milk per day—are proof against any symptom of lead disease. Then, the butyric acid of rancid butter is used in extracts and cosmetics for imparting the delightful flavor and odor of pine-apple. The physician now uses milk

as a remedy for  
distilled milk  
but a sovereign  
and gin, and put  
it to travellers  
Meerschaum pipe  
sugar of milk  
drugs to make

Then, you  
important purp  
the temperance  
might go on en  
more vulgar en  
of the human

Milk is d  
peculiar to the  
a bluish white  
without odor  
taste, and an a  
13 to 14 per c  
cent of such m

Water is  
Butter . .  
Caseine .  
Milk Sug  
Mineral

Fresh m  
which fat glo  
emulsion. V  
of any chemi  
membrane, al  
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globules exhi  
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