

The churn is scoured and scalded till no smell can be detected but the smell of white cedar.

The Pennsylvania butter-makers use a cedar tub for sending their butter to market. It is made of cedar plank about two inches thick, lined with tin, and having projections on the inside for shelves, on which the balls of butter are placed, so that they arrive in market as perfect as when they left the hands of the manufacturer. There is a small ice chamber at the ends of the tub, which is used in summer, so that the heat within the tub does not fall below 60°. Mr. Lyman states that there are a thousand families in New York city alone who would purchase 5,000 lbs. of butter of this kind per week, and to whom a price above 75 cents per lb. would not, for a moment, check their eagerness to buy. And this condition of things exists to a greater or less extent in all our cities. I do not know as this style of packing butter would be applicable to Canada; but I think it offers to butter-makers everywhere useful suggestions, as it shows that extreme care in producing a fancy article is abundantly rewarded.

CURING CHEESE.

There is nothing more satisfactorily established than the fact that an even temperature of about 70° is the one best suited for curing cheese so that clean, delicate flavor may be secured and maintained. And the best means of holding this temperature in the curing rooms has occupied more or less attention. The result of recent experiments has demonstrated that a low, even temperature, may be secured by means of subterranean ducts. By locating the dairy buildings on a side hill, and laying large tile pipes under ground, and arranged so as to communicate with the dry house or the milk room a constant supply of fresh air passing through the pipes is cooled, and thus an even temperature is maintained at very moderate expense.

In our hot dry summers, I am satisfied we shall never be able to hold our cheese in that perfect flavor which the markets demand, unless some change is made in our curing-rooms. Seasons like the one just past are exceptions, and the like may not occur again in years. It approximated more nearly to the summers in England than those common with us; and to the peculiar condition of the climate more than anything else, in my opinion, may be attributed the marked and uniform fine flavor of American cheese in 1869. And if there is anything more needed to establish this position of climatic influence, reference may be had to the hot summer of 1868, in England, and the very marked depreciation that year in English cheese as a consequence.

I do not wish it to be inferred that no improvements have been made in dairy practice the past year: for progress has been made. The use of the agitator in moving the night's milk in the vats; exposing its particles to the air; the more general disposition to habits of cleanliness in dairy products; as well as greater attention in removing the milk out of contact with foul odors and putrefactive germs; the

increased knowledge of acidity in the But cheese-making in the ch low average to in arresting th always so trou

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