

At the present time the whey is evaporated in a vacuum with apparatus similar to that used in factories for the production of condensed milk. A pure sugar is obtained, freed from grease, casein and all mineral substances. Some of these factories use from 10,000 lbs to 60,000 lbs of whey per day. From about $\frac{1}{2}$ p. c. to 3 p. c. of this weight is extracted, that is from 250 lbs to 1800 lbs of refined sugar.

There are different qualities of lactose. The purest lactose is in the form of large translucent crystals and is generally sold at 17 c per lb. Next in quality is the granulated lactose which is sold in boxes or barrels at from 15 c to 16 c per lb. Lastly there is the pulverized lactose which resembles very white flour and which is sold in barrels containing 225 lbs at from 10 c to 12 $\frac{1}{2}$ c per lb. There is still an inferior quality which is sold at from 9 c to 10 c.

The United States, formerly an importer of lactose, has become an exporter and now sends large quantities of this product both to Germany and to Great Britain. In the state of Illinois there is a lactose factory with a daily production of from 16 to 18 barrels. This industry might perhaps be profitably established in some parts of this Province.

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Quebec, 18th June 1900.