In this field there is room for a large amount of experiment, not ev butter working machine is perfect in results.

I can only suggest experiment and testing the product. The test is easily applied as before referred to, put a sample in your testing tube or bo put this into warm water until melted, let it then stand aside until cold, process which gives the least Curd or Casein is the best one, the water sho not be over 5 or 10 per cent It will not be difficult for an intelligent op tor, by frequent and careful testing, to attain all possible perfection. W for dairy purposes should be exceptionally pure—avoid any well that is ne house or stable, or any water having taste or odour. Some use brine inst of plain water and it may have advantages as any fluid left in the interst of the butter will act as a preservative.

I would suggest a mild alkaline fluid in preference, as it has the po to dissolve casein and thus facilitate its removal, and there is none more lik than Borax water to carry out the suggestion. Borax is not very solubl water (requiring a pint to dissolve a little over an ounce of it, or 1½ gallons pound of the salt). It dissolves Casein, is a better preservative than salt, no disagreable taste is not injurious to health, can be washed nearly all a and any that may be left will be of advantage as a preservative.

Hence I would suggest the following as an experiment for any of yo try and report the result to this Association.

Use plain water at first until the milk is apparently removed, then the Borax water quite freely before salting in the usual way. But prac and the test tube are the only safe guides.

Many dairymen appear to forget that fresh butter will at once abs any odor or smell that may be in the air in its immediate vicinity, and t are not careful enough in keeping it away from cellars or milk houses t have a musty smell, no matter how clean they may be otherwise.

This property of fresh butter could be utilized in giving any wished flavor, but I am not aware that it has ever been used. This is on the p ciple of *enfleurage*, now so largely used to absorb the very delicate flavors flowers that can in no other way be collected and retained.

A few rose leaves, or other desirable flavoring, laid for a few hours fresh butter would give it a delicate aroma of rose or the other flavor. might be desirable to try this experiment.

I must, however, in truth state that there are many samples of but in which the effort has not been how to make a good article, but how make it bulky and heavy. It is not unfrequently made to carry all the wa and butter milk it can hold, which may by munipulating amount to as m as one third its bulk, and to further increase its weight coarse salt is ad My teeth have often been brought to the test of their strength in crack chunks of salt in butter.

In fine the ordinary butter making process can be greatly improved experiment as above suggested and be a boon to the dairyman as well as customers pending the more perfect manufacture which has been outlined

But I fear I have taken up too much of your time and will not go to *secondly.*

Of the five different views that may be taken of milk, I have but rapid glanced at one of the many headings in one of the five views referred to.

The feeding, the housing, and the health of cows, would require car consideration.

Another milk product