

since for protection. They established, convenient to railroad depots, their "creameries," or butter factories, and by organization were prepared to dictate a price upon their milk.

I am not acquainted with the manner in which the milk business is managed in Canada; but I know this, that the associated system, whether it be for cheese, or butter, or milk, has operated greatly to the farmers' advantage in New York.

The Orange County people established their creameries, and the farmers of a neighborhood associate together and deliver their milk at the nearest establishment. Here the milk is properly cooled or cared for, and what milk or cream can be sold at a good round price is disposed of in that way. The balance is made up into butter and "skim" cheese. A record is kept of all deliveries and sales, and each farmer gets his proportion of sales according to the quantity of milk delivered. Under this arrangement there is no mistake or loss of milk, and better terms can be made with the dealers or middle-men because the milk of a neighborhood being massed together, the salesman, if prices do not suit, can turn the milk into butter and cheese.

The system has another advantage, as it affords a basis for determining the value of milk. It has been found that 14 quarts of milk will make, on an average, one pound of butter and two pounds of skimmed cheese. The milk is not robbed of all its cream as when butter alone is the object, since a good quality of skimmed cheese is sought.

Now, under this butter factory system, the very best butter is made, which always commands a high price in market. Skim cheese if well made, is saleable at a few cents under whole milk cheese, and the estimate is made in this way:—

14 quarts of milk make 1lb. of butter.....	46 cents.
2lbs. of skim cheese, say.....	20 do.
Whey for hogs	04 do.
	70 do.
Value of milk for butter and skim cheese.. ..	05 do. per qt.

I do not pretend to give the exact figures in this estimate, as a very high price is often reached by these factories for fancy grades of butter. I have known factory butter to sell for 70 cents per lb. when the very best butter in Central N. Y., made at farm dairies, would sell only at 40 cents. Skim cheese has also been sold nearly as high as whole milk cheese.

I have referred to the profits to be realized from the associated system of dairying, as applied to condensed milk, as well as butter and skim cheese; it remains for me to give the result from turning whole milk into cheese.

Assuming that 14 quarts of milk will make, on an average, 3lbs. of cheese, and that 15 cents per lb. has been the average net receipts after paying all expenses for manufacture (and our fancy factories have realized more than that the past season) we get the following:—