



BUTTER AND CHEESE FACTORIES.

Forty years ago, the State of New-York grew a surplus of Grain (Wheat) for exportation, and "Genessee Flour" was known and prized in many foreign markets. Canal-boats took in Wheat at almost every storehouse from Syracuse westward and brought it to Troy, Albany, and this City, for manufacture and sale. Now, all is changed. The Genessee valley is no longer mainly devoted to Wheat; even the counties west of Cayuga Lake no longer grow their own Grain. Sheep husbandry, once popular, is now no the wane. Dairying is rapidly supplanting all other farming in our rural districts: and we judge that the next census will return thrice the number of cows in our State reported in that which preceded it by a decade. And even Dairying itself is undergoing a decided and rapid transformation, through the introduction and multiplication of factories for the systematic and wholesale production of Butter and Cheese.

These factories are located near the centre of each radius of three or four miles wherein grass and cows abound—usually but one in a township as yet, though they are being rapidly multiplied. A mill-stream and water-power often determine the site, though we believe a small engine and boiler (four to ten horse) are preferred to water-power. A cold and copious spring is well nigh indispensable; a good stock of ice, well stored and saved, is desirable. A large reservoir (like a cellar) is dug in the ground and tightly walled with planks; board platforms extend into this, floating on two or three feet of water, constantly, renewed from the spring. In this reservoir, deep pails or cans are set and filled three-fourths full of milk—they sinking and floating in a like depth of water. The milk remains here 24 to 36 hours, when the cream is taken off and churned by steam or water

power—six to twenty-four churns being operated at once, with no draft on human muscle. The Butter thus made each day, from cream in the very highest condition, is of such uniform and superior quality as to bring from five to ten cents per pound more than fair farm dairies will command. And the milk, thus skimmed, is then made into Cheese, rather mild in flavor, but palatable and of very fair quality. We never wish to eat better than some of this, made wholly of skimmed milk, and sold by the makers at ten cents per pound to their entire satisfaction. It is cheaper than Pork, and may be substituted as a staple article of diet for laboring men, to their great advantage and comfort.

The milk is brought in by the farmers of the vicinage, weighed as received, and placed in the cooling vat as aforesaid. The farmers generally receive a dividend of the proceeds; but the better plan is fast gaining ground of paying the cash for it as fast as received: it being speedily turned into Butter and Cheese, which are cash articles. We estimate that the Dairy product of our State will be increased at least one-fourth by the general introduction of these factories, and that the value of our grass lands will thus be enhanced at least \$10 per acre. —*N. Y. Tribune.*

RANCID BUTTER.—Boiled in water with a portion of charcoal, (say a tenth part), will be entirely divested of its rancidity and may be used for cooking purposes, although its fine flavor will not be restored for the table.

CLEANING KNIVES.—A correspondent of the *Country Gentleman* says: A small, clean potato, with the end cut off, is a very convenient medium of applying brick dust to knives, keeping it at about the right moisture, while the juice of the potato assists in removing stains from the surface. We can get a better polish by this method than by any other we have tried, and with less labor.

Household Words! For Dry Goods, go to Morison's.