

our Eastern markets, packed in brine, and it came in prime, fresh condition, and altogether superior to the same kind of butter put up in dry packages.

A favorite style of putting up butter in California is to make in two-pound rolls, and wrap in thin muslin. Now, in shipping East, a new, stout oak barrel, iron-bound, is taken, and a large canvass-bag made to fit the inside; then the rolls, covered with thin muslin wrappers, are packed in upright layers, the head put in place, and the barrel filled with brine until the rolls are entirely surrounded with the pickle. Butter thus treated will make the journey to New York without any deterioration in flavor, and I have no doubt it would cross the Atlantic in good condition.

I see no reason why Canadian butter cannot be made to take a high stand in the English markets, and command a much better price than now obtains. I know from observation of Canadian dairy lands that they have the requisites for producing good butter. What is needed most, in my opinion, is the introduction of creameries or butter factories, where there shall be high skill in manufacturing, so that a uniform, fine-flavored and good-textured butter will obtain. Then, by adopting the brine package as I have suggested, or something similar, and shipping the lots as soon as made, or when fresh, Canadian dairymen will find no difficulty in realizing good prices.

I have tested hundreds of samples of Normandy, Irish, and other kinds of high-priced butter, in the London market, and have found nothing better in flavor and texture than that manufactured in our best American creameries.

The best grades of French butter are lighter salted than American. High salting is considered a defect in the London market, and hence, in shipping butter abroad, this fact should be fully borne in mind.

High-salted butter, even though it be unobjectionable otherwise—in flavor, texture and color—will not command so good a price as if it were light salted. I have no doubt that the best grades of Canadian butter lose in price on this account when reaching London; but a much greater loss is sustained from inferior manufacture and inferior packages.

Louis S. Robbins, of New York, has recently invented a new process for expelling the buttermilk from butter, and especially for restoring rancid butter to a palatable flavor. The process consists briefly