

temperature. But among farmers, who have not the conveniences of a spring house, the best apparatus that I know of is the JENNINGS PAN. These pans are about four inches deep, and large enough to hold the entire mess of milk of the dairy at one milking. It is a double pan, the upper one of tin, setting in a wooden vat with space between the two at bottom and sides for water. The milk, as it comes from the cow, is strained in the upper or tin vat, to the depth of two or three inches, and water either from the well or penstock is conducted between the vats; and in this way the temperature of the milk is rapidly reduced to 60°. If the weather is cool, and the temperature of the milk during the night is likely to fall below 56°, warm water may be added in the water box, and thus an even temperature is pretty well maintained. When treated in this way, most of the cream will rise in twelve hours, and the butter will be of a beautiful color, and fine quality. The apparatus costs much less than pans—there is less waste of cream in skimming—and it is easily cleaned. There is a gauze covering which goes over the apparatus, preventing dust and flies from entering the milk, and yet allowing exposure to the air, and proper ventilation.

In making fancy butter there are three essential points to be secured; color, texture, flavor. The color must be a rich golden yellow; the texture, firm, tenacious, approximating to waxy, not salvy, but easily moulded into any shape; it must have that nutty flavor and smell, which impart so high a degree of pleasure in eating it, and which enhances its value manifold. The cream that rises first gives butter of the best color, texture, and flavor.

In making fancy butter, it is desirable to get the cream up quickly, skimming before the milk sours. There are a great many theories about butter-making. Some set in shallow pans, and skim when the cream is in a thick coat, like a "leather apron." Others set in water in the spring-house, adding a little sour milk to the pans at the time of setting. Others prefer to churn the milk either sweet or sour.

Of all the systems, the most rational it seems to me, is that adopted at the Orange Co. butter-factories. It is the most economical in the disposition of the milk, and the most certain in its results. I have been among the butter merchants in London, and tested thousands of samples of the best butter known in that fastidious market—Devonshire, Irish, Holstein, Jersey and Normandy.

The Normandy is the highest type of European butter, and brings from 10s. to 20s. per cent. in advance of Dutch brands; but I have found nothing superior to our best factory grades. The factories dip the cream off when it is sweet and fresh: they do not wait until the milk becomes old and decomposed and carries its taints to the cream. They get an exceedingly high price for their product, which is an evidence of its superior quality.

It would be impossible, in the brief limits of an address, to go into all the details of butter and cheese-making. These have been pretty elaborately discussed in previous addresses before this Convention, and

it is upon point your attention; dairy, I wish to be employed

At the rec Mr. J. B. Lym butter bought b the farmers' ma It was the last \$1 per lb., and, produce this hig

1st.—The

2nd.—Ten

3rd.—Nea

moment when t is paid for the p

In regard maker says, " clover or early corn meal and tant in every b to mix them. unless it be c weeds. I cann grade of hay. west of Philade would just as s

The tempo the milk is ski pot it is stirred summer and w cold water is t small particles tice is unvaryi not apply the h

A better v cold water. T we handle deli than an ounce all weigh one p for market, ea stall of the mar that the most the dairy is c through an atru which we can room; none is