

less, add to the above for each year from 15 to 20 millions of pounds of both butter and cheese.

According to the official returns from the Custom House, the exports from New York, from January 1st to December 23, 1871, were:—Cheese, 67,530,000 pounds; butter, 8,519,700 pounds.

In 1870, for same time:—Cheese, 61,457,500 pounds; butter, 1,394,200 pounds. An increased export of cheese in 1871 of 6,078,500 over 1870, and of butter the increase was 7,125,500 pounds.

On the 1st of January, 1872, Normandy butter sold in London at wholesale for 160s. sterling the hundred weight, and the Canadian at 70s. to 116s., a difference of over a shilling per pound gold on articles, both of which are imported into England.

My friends! we must study the palates of consumers if we wish to obtain fair prices. It is the quality of the goods that must coax consumers to eat and to pay, and not the empty words of those engaged in this interest.

CONCLUSION.

In conclusion I feel constrained to allude to a branch of dairying concerning which hitherto very little has been known by the dairy public. I refer to condensed milk, the profits upon which are enormous, a business now in its infancy, but which in my opinion is destined to have a very important bearing upon the dairy.

Statistics show that nearly half of the milk produced in the United States is consumed directly as food. We have between ten and eleven millions of milch cows. Thus five million cows are required for supplying fresh milk for consumption. If we add the milk supplied by the cow with an iron tail, the water dilution, it is estimated, would be fully equal in quantity to the product of a million cows more. Now, the condensing process is simply eliminating 75 per cent. of water from pure milk, and putting before consumers a reliable article of long-keeping qualities, purer and more wholesome than milk as usually sold, because the process of condensing kills those organisms which are often the cause