

When a depositor wishes to withdraw money, he can do so by applying to the postmaster general, who will send him by return mail a cheque for the amount, payable at whatever savings bank post office the depositor may have named in his application.

Interest at the rate of 4 per cent. per annum is allowed on deposits, and the interest is added to the principal on the 30th June in each year.

Postmasters are forbidden by law to disclose the name of any depositor, or the amount of any sum deposited or withdrawn.

No charge is made to depositors on paying in or drawing out money, nor for Pass Books, nor for postage on communications with the Postmaster General in relation to their deposits.

The Postmaster General is always ready to receive and attend to all applications, complaints or other communications addressed to him by depositors or others, relative to Post Office Savings Bank Business.

A full statement of the Regulations of the Post Office Savings Bank may be seen at the nearest Post Office.

*Emigration Agents of the Dominion in Europe.*—London: Sir Charles Tupper, C. B., K.C.M.G., the High Commissioner for the Dominion of Canada, 10 Victoria Chambers, London, S. W.; Private Secretary, J. Calner. Liverpool: Mr. John Dyke, 15 Water Street. Glasgow: Mr. Thomas Grahame, 40 St. Enoch square. Belfast: Mr. Charles Foy, 29 Victoria Place. Dublin: Mr. Thomas Connolly, Northumberland House.

*Immigration Agents in the Dominion.*—S. Smith, Hamilton: R. McPherson, Kingston; A. G. Smythe, London; W. J. Wilts, Ottawa; J. A. Donaldson, Toronto; J. J. Daly, Montreal; L. Stafford, Quebec; E. Clay, Halifax, N.S.; S. Gardner, St. John, N.B.; W. Hespeler, Winnipeg; J. E. Tétu, Duferin, Manitoba.

AFTER DUE experimenting with other systems of setting milk, and after a careful examination of the "large-pan" system, we settled on the use of deep cans,—8 inches in diameter and 20 inches deep,—filled with milk to within about 3 inches of the top. These cans are ballasted by a heavy "iron-clad" bottom, so that they will float upright. They are placed in the tank, where they float with the surface of the milk an inch or more below the level of the water. This secures a sufficiently rapid reduction of the temperature of the milk to that of the water, which is in our case about 54°, but which would be better to be much lower,—even 40°.

At a temperature of 51° the milk remains sweet until all the cream has risen.

The cream is taken off with a skimming-dipper. It is from 2 inches to 4 inches deep, according to the season.

The churning is done in a "Bullard" churn, which is an oblong box attached to an oscillating table, having a fly-wheel attached to it to regulate its motion. There are no cleats or paddles in this box; the milk is thrown with a "swash" from end to end. We consider it the best of the many churas we have tried, and have had it in use for some years.

The butter is washed in the churn and is quickly worked on a white-oak table. Two persons do the working; one chops the butter well over with a two-handled oak worker, and the other pats the surface, as it is being chopped, with a damp sponge (wrung out of cold water), to remove the exuding water and buttermilk. The mass is repeatedly turned and reworked, and at each turning the table is sponged off.

Salt is then added, at the rate of one ounce to each three pounds of butter, and the salted mass is put into a tin pail and floated in the water-vat to cool. This small quantity of salt can be safely used only when the butter is to be used fresh. Deliveries can be made twice a week. In the case of butter to be packed and sold in bulk, for shipping much more salt will be needed. It must, however, be borne in mind that salt injures—or over-rides—the delicate natural flavor of butter. It is to be used only in such quantity as will give it the necessary keeping quality.

After a few hours it is taken out worked (not too much) and sponged, and then made up into half-pound pats for market. Each pat is wrapped in a square of damp cloth and put into the delivery-boxes,—ice being used in summer.