

Utilization of the By-Products of the Dairy.

INTRODUCTION.

The object of this bulletin is, not to instruct agriculturalists in the full details of the employment of the by-products of the dairy, but rather to draw their attention to this important subject and to point out to them the best way in which to direct their efforts so as to obtain the greatest advantages from these products.

The Departement of Agriculture at Washington has published a most instructive bulletin on this subject, to which it is well to draw the attention of agriculturalists in the Province of Quebec. The following pages contain some of the most interesting statements contained in it.

In the milk industry there are three principal by-products which the farmer may turn to advantageous account. They are skim-milk, butter-milk, and the whey from cheese.

The manufacture of butter from 1000 lbs of whole milk leaves an average of 800 lbs of skim-milk and 190 lbs of butter-milk ; cheese making leaves about 900 lbs of whey.

In 1000 lbs of skim-milk there are about :

Fat, $\frac{1}{2}$ to 2 lbs.

Casein and albumine, 30 to 35 lbs.