

York shippers to this question, and some tests were made, to show its advantages, with cheese shipped from Central New York. A lot of cheese from a factory was divided, and one part forwarded in a refrigerator car to New York, and the other part in the ordinary way. Both lots arrived in the city at the same time, but that in the refrigerator car, on account of its perfect condition, bringing nearly two cents per pound above the other lot, which was overheated and in a less desirable form to go upon the market.

BUTTER PACKAGES.

I have another suggestion to make in regard to butter. What is greatly needed is a better system of packing than now obtains, and especially with butter designed for the European markets. Butter, to keep well for any considerable time, must be excluded as far as possible from the air. The usual way of packing in tubs and casks will not do this in as perfect a manner as is required to ensure nice, fresh flavor. A better way is to surround the butter with brine, on the plan of the White packages. In this plan the tub is made very much in the form of the old Welsh tub, except that it is more tapering. The staves are heavy, and heads are provided at both ends, so as to make a package that will not leak. In packing, the tub is turned on the small end, and a sack of cotton cloth is made to fit the tub, and into this the butter is packed until it reaches to about an inch of the groove for holding the upper head. A cloth is now laid upon the top of the butter, and the edges of the sack brought over this and neatly pressed down; then the head is put in its place, and the hoops driven home. The package is now turned upon the large end, and the sack of butter drops down, leaving a space on the sides and top. Strong brine is now poured through a hole in the small end until it fills all the intervening spaces. It will float the butter. The hole is tightly corked, and the butter is pretty effectually excluded from the air.

Butter put up in this way—I know from actual experiment—will keep a year in sound condition, and, I believe, would cross the Atlantic and open as fresh in the London market as when it left the dairy on this side.

Experiments have been made in sending butter from California to

our Eastern markets in good condition, and altogether in dry packages.

A favorite style is to pack in stout oak barrel, iron hoops, fit the inside; then pack in upright with brine until the butter thus treated shows no deterioration in flavor in good condition.

I see no reason why butter should not high stand in the market than now obtains. That they have the butter needed most, in many factories, where they adopt the uniform, fine-flavor by adopting the brine shipping the lots as they will find no difficulty.

I have tested many kinds of high-priced butter, nothing better in flavor than American creamery.

The best grade of butter is High salting is common in shipping butter abroad.

High-salted butter has a strong flavor, texture and light salted. I have lost in price on butter with greater loss is sustained.

Louis S. Rogers has a process for expelling rancid butter, restoring rancid butter to its original condition.