

have a reformation that would tell on the products of the country, and save millions of dollars that are now thrown away by a useless waste. Some of the New York factories are turning their attention to this question, and have already inaugurated reform among their patrons. During the past summer I visited some of these factories, and after examining carefully the cheese upon the range, in one instance, in particular, where the number was over a thousand, I said to the manufacturer that I had never seen such a uniform and perfect lot at any factory, in all my travels and observations, and inquired especially in regard to its manufacture. "Ah," said he, "we just adopted your suggestion made here three years ago in regard to the production of milk among patrons, and we went at once, from the second class to the first, among the *fancies* of the State." I followed my inquiries concerning this cheese to the shipper and to dealers in England, and found there was no factory in the State that was more sought after, or brought a better price. Now, I ask you if this is not better than to expend your energies in learning how to manage imperfect milk, and in making from it a second class cheese which goes begging at a second class price.

A good deal has been said about cooling milk at the farm. When the milk is intended for cheese factories, that process should be adopted, not only for the purpose of protecting the milk from decomposition while on its way to the factory, but because the cooling of the milk, and its agitation while being conveyed to the factory, operates in a wonderful manner in preventing the cream from rising. This has been demonstrated by repeated scientific experiments. For butter-making it is more advantageous to retain the animal heat as far as possible until it arrives at the factory, and then cool as soon as may be to a temperature of 58° to 60° , and not be allowed to go higher than that while the cream is rising.

Prof. Dannfelt, of the Royal Agricultural College, of Stockholm, states that a larger quantity of cream can be obtained from a given quantity of milk, by cooling quickly with ice water, reducing the milk to about 36° Fah., and keeping it at that point during the creaming process. Under this management nearly all the cream rises in 12 hours, and beyond 24 hours no advantage is gained in the quantity of cream obtained. The question is one of great importance, and our dairymen will do well to turn their attention to this subject, and make the proper

experiments with it. I recently saw at the milk, where this process is as to the supply of deep and 20 inches with space between reception of water. scroll of tin, movable bending the tin over an inch thick and joined together, making wide. From the top by a funnel, for the there is another pipe in charge of the water in the operation of the scroll is introduced which will be occupied pipe leading to the centre of the space between the scroll. When the cream is the scroll which is attached, which receives used over again. A reservoir of the cream to do its service over from 20 cows may or lower, for a week consumption of ice pounds per day. cans. Milk should spring wagons, and but that much milk exposed to the sun milk, which not only to milk that is to