

of food. We are exporting now but little more cheese, comparatively, than in 1861,—perhaps twenty millions pounds more,—and yet our production has increased from 103 millions of pounds in 1860, to 240 millions of pounds in 1869.

Notwithstanding the war of the rebellion, and the consequent poverty of the Southern States, which cut off the cheese trade in that direction, the home consumption has gone on increasing from sixty-three millions of pounds in 1860, to one hundred and eighty millions of pounds in 1869. The average increase of home consumption has been at the rate of thirteen millions of pounds per year.

When the Southern States get into a healthy and prosperous condition,—with the wonderful development of railroad facilities, the opening of the Pacific road, the influx of Chinese laborers, the direct trade with China,—it is doubtful whether the dairies in this country can be developed sufficiently large to supply the demand,

But there must always be a large dairy interest employed in supplying fresh milk to our cities and manufacturing towns. This is more apparent from year to year, and the real question of the dairy interest to-day should be to equalize the supply of the three products, milk, butter, and cheese, that the highest prices may be reached for each.

The difficulty is not so much the fear that dairying will be overdone, as that the equilibrium be disturbed, and either one or the other of these branches be increased beyond its proper proportions. If a large proportion of the cheese makers were to go to making butter, the butter interest would be overdone and prices decline, and the same would result to the cheese interest from a large change from butter to cheese dairying, while the milk interest would be greatly injured if a large proportion of dairymen should enter into that branch, either by furnishing condensed milk or fresh milk for city consumption.

When I was in Elgin, Illinois, last winter, I found the Elgin Condensed Milk Establishment putting up large quantities of condensed milk for Boston and New York markets. This business is yet in its infancy, but the time is coming, in my opinion, when a very large trade will be done in this direction.

City consumers, who are in the habit of using condensed milk, tell me they prefer it for ordinary use; that they are sure of getting a pure, unadulterated article; that it is cheaper, even at a high price, than milk ordinarily sold in cities, because the shameful adulterations practiced by milk-men, the liability of the milk getting sour, and losses of this kind, more than make up the difference in price; besides, the convenience of always having sweet pure milk in your house in small cans, ready for use, is an important consideration to the city consumer.

The condensing process at the Elgin Works is that under the patent of Mr. Gail Borden. At this establishment the very greatest attention is paid to having milk delivered pure and in perfect order. They have an admirable set of rules as a guide to each patron, and he is required to follow out the instructions to the letter.

I have these rules here, and they would be valuable to all milk-