

best grades, made in the central counties of New York, were selling at scarcely above half that price.

On my return I made an elaborate report, which was the first introduction of this system to the dairy public.

Subsequently the New York State Agricultural Society engaged me to embody my observations in a pamphlet, which was published by the State, and illustrated by plans and drawings.

It has attracted attention in this country and in Europe. The system has proved a great success, and is being rapidly introduced in new districts.

There is no doubt but that it is a decided advance over all previous systems, and this opinion is the result of considerable observation over the butter districts of Europe and America.

There is no people, perhaps, on the face of the earth, more fastidious about their food than the better classes in London.

Possessed of immense wealth, they pay liberally for extra qualities of food, particularly the products of the dairy. Good butter they *will* have, at any cost.

Their finest grades come from the Continent, Normandy and Holstein, and the Channel Islands.

It is worth to-day 140 shillings per cwt., or about 30 cents gold per pound, wholesale, while Canadian sells for 54 to 90 shillings per cwt., say 25 cents gold, and Irish extra brings 108 to 112 shillings per cwt. Their best butter formerly came from Ireland, but the complaint now is that Irish butter is too salt, and lacks the delicate aroma of that which comes from the continent. Irish butter is usually packed in stout oak firkins, securely headed. Normandy and Holstein butter is in small packages, flaring at the top, resembling the Orange Co. pail. I have seen and tested immense quantities of this butter in London. It is excellent in flavor and texture, very lightly salted, and of a rich golden color.

I saw them making butter for the Queen's table, at the Royal Dairy near Windsor Castle. The milk is set in porcelain pans resting on marble tables.

The walls, the ceiling, and the floor of the milk room are of china, and the arrangements for ventilation are the best that can be devised. Fountains of water are constantly playing on all sides of the room, which helps to maintain an even temperature. The churn is of tin, and the butter is worked with two thin wooden paddles.

The whole establishment, from the milk room to the stables, is the most perfect specimen of neatness that can be imagined. I need not say that the butter is excellent.

HOLSTEIN BUTTER.

My friend Thomas R. Downes, Esq., of London, Secretary of the London Board of Trade, furnishes me with a copy of his letter to the Right Hon. the Earle of Erne, Crom Castle, giving me Mr. Joseph R. Webb's account of Holstein butter-making.

The letter is dated London, Dec. 6th, 1867, and will be interesting, perhaps, as comparing the European with our system, since Holstein

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