2. IT IMPROVES THE QUALITY OF BUTTER.

Some experiments made in Germany show that the butter from pasteurised cream was of the better quality, averaging a score of 96.60, while that from unpasteurised cream scored 94.91. The fact that it is generally understood that butter from pasteurised cream has better keeping qualities, ought to convince butter makers of the advantages of pasteurisation. It will do what dairymen have fai'ed to accomplish in twenty-five years, that is, improve to a material extent, the quality of gathered cream butter.

3. PASTEURISATION INCREASES QUANTITY.

Other experiments made in Germany in order to note the difference in results with pasteurised and unpasteurised cream and milk, showed that better results could be obtained by pasteurising for butter-making. The cream was divided into two parts, one part pasteurised, and the other not. The time of churning was shortened with pasteurised cream, and the fat in the buttermilk was lessened. In six trials the fat in the buttermilk from unpasteurised cream averaged .15 per cent., and from the pasteurised cream, .08 per cent., says an exchange.

Pasteurisation of milk from long calves and furrow cows, before skimming, will greatly increase the yield in butter.

4. IT ENSURES A MORE SANITARY DAIRY PRODUCT.

BACTERIA AND DISEASE GERMS IN MILK, CREAM, AND BUTTER.

In spite of centrifugal separation, germs of disease will find their way into cream and butter. Through some unaccountable cause cream always contains a larger number of bacteria than skim milk.

Some kinds of bacteria act in a strange manner.

A large number of tubercule baccili find their way into separator slime, while typhoid fever germs have a preference for cream.

A French woman of robust health, aged 38, became afflicted with a Lupus on her cheek. At seventeen years of age she had treated a skin disease by applying cream to her face during several weeks. This cream