

It consists in adding to a certain volume of milk in a long glass tube closed at one end, and of about half an inch in diameter, an equal volume of ether (having previously rendered the milk slightly alkaline by the addition of a few drops of a solution of caustic soda or potash). The same volume of alcohol as that of the ether employed, is then added, the proper quantities of milk, ether and alcohol to be used, being indicated by three marks on the tube. After each addition to the milk, the tube is to be well shaken for a few moments, during which time it is to be firmly closed with the thumb of the hand holding it. The alcohol having been added, and the contents of the tube finally well shaken, it is then only necessary to immerse the tube for a few minutes in a vessel of warm water, (the temperature of which about 100° F.,) when an oily layer will form on the surface of the mixture in the tube, and its thickness will be in direct proportion to the richness of the milk in butter.

By having a graduated sliding scale, whose divisions bear a certain relation to the volume of milk employed, and this latter to a pint or quart, the amount of butter in either quantity of milk can be known in a few minutes,

The accuracy of this method of determining the quantity of butter in milk Professor Davy has satisfied himself of by many experiments; and he is of opinion that it might be of much use as a means not only of testing the milk supplied to different public institutions with a view of detecting adulteration, but likewise for the purpose of having them supplied with milk of a certain degree of richness, and that when it was discovered by this method to fall below a fixed standard, it should not be taken into these institutions.

If such a system were employed, Professor Davy has but little doubt that it would in a great degree lessen the present shameful adulteration of the milk supplied to different public institutions, as well as of that sold to the public generally.

EUROPEAN BUTTER TRADE.

To the Editor of the Canadian Agriculturist.

During the month of October very little North Country butter came here; but from the continent the arrivals of Foreign were very heavy; a little came to hand from America, and none from Ireland.

An extensive business has been done this year in Foreign Butters, and on the whole the trade has been a satisfactory one for our dealers; but the demand is now less, as meantime the Grocers are stocked, and it may be a few weeks hence before they are again buying.

The price however keeps very steady at 11d. to 1s. per lb. for prime dairy cured Danish and Kiel; and for collected butter from the same quarter, 8½d. to 9d. per lb. is the value. There is a fair demand for fine North Country,

but mostly for Bakers and Confectioners (our Grocers now refuse to buy it in winter) and for sweet August and September cure I am remitting 10d. per lb., and lato cure 9d. per lb. free in Leith.

I have had a further consignment from the party who has been curing with the Bay Salt, and can now fully recommend curers to adopt that sort in preference to the bitter Cheshire Salt with which they are spoiling their butter.

The use of the Sugar and Nitre, as recommended in former circulars, will be found a great improvement in curing winter butter.

Put in.	To 10 lbs.	To 20lbs.	To 30lbs.	To 40lbs.	To 50lbs.	To 60lbs.	To 70lbs.	To 100lbs.	To 112lbs.
	lbs. oz. dr.	lbs. oz. dr.	lbs. oz. dr.	lbs. oz. dr.	lbs. oz. dr.	lbs. oz. dr.	lbs. oz. dr.	lbs. oz. dr.	lbs. oz. dr.
Salt . .	6 7	12 14	1 3 5	1 9 11	2 0 2	2 6 9	2 13 0	4 0 4	4 8 0
Sugar .	10	1 4	1 14	2 8	3 2	3 12	4 6	6 4	7 0
Nitre.	5	10	15	1 4	1 9	1 14	2 3	3 2	3 8

Too much care cannot be taken in weighing Salt, Sugar and Nitre, and in carefully mixing these together before curing the Butter; an excess of any of them tends to deteriorate the quality and price of the Butter. The following scale has been used by curers in the north of Scotland, and found to answer, viz.:

I am, yours respectfully,
WILLIAM McNAIR
Leith, 7th November, 1863.