

formity in the condition of the curd. The application of salt, too, at a higher temperature than 65° is claimed to be prejudicial.

I am firmly of the opinion, not only from my observations abroad, but from my own experiments, that the exposure of the curd in small particles to the atmosphere is beneficial, and helps to secure a good flavor and mellowness of texture.

When curds are exposed to the atmosphere, the external parts become rapidly oxydized, which is seen in its heightened color.

Oxydation is the grand process by which the earth, air and sea are purified from contamination.

Water that has become foul and putrid is purified and sweetened by exposure to the air.

Of the 15 pounds of air over every square inch of the earth's surface, one-fifth is oxygen.

"The part played by oxygen in the scheme of nature," says Youmans, "is imposing in the highest degree. In virtue of its boundless abundance, its diffusive nature, the vast range and strength of its attraction, and the unchangeableness of its combinations, it would seem to have been appointed to the grand office of all other elements, and bringing them into an orderly and permanent system.

"The rocks and waters of the earth consist of materials given over to its custody. Saturated with it, they are in condition of the most perfect chemical affinity."

What we as dairymen and manufacturers need, is to understand principles, not simply a set of rules. To make American dairying a success, great progress is yet to be made. If we have a knowledge of principles we can make our own rules, simplifying here and there, lopping off errors one by one, and thus every year becoming more perfect.

I can assure you that, in the old dairy districts of New York, we are just beginning to discover some of the errors I have pointed out. If they could have been known and appreciated ten years ago, millions of dollars would have been saved us. You will do well to profit by the lessons we have been sixty years in learning.

BUTTER-MAKING.

The question of butter-making has now become one of great importance.

The cheese factory system has cut off the production, and in consequence, prices have advanced, on the fine qualities, so as to make this branch of the dairy exceedingly profitable. Indeed there is prospect of its being made more remunerative than cheese.

In my tour through Great Britain I took some pains to examine this subject, and compare butter-making abroad with our new system as inaugurated in Orange Co., New York.

The butter product of Orange Co. has long held a high reputation, but the new system became inaugurated only a few years ago. I went down to Orange Co. to study this system on its first introduction in the country.

I was induced to make the examination from noticing, in the market reports, quotations of Orange Co. pails at 70 cents per pound, while our