

lion heads of the Royal Family, elegantly pictured on china, and the whole reminds one of the charming descriptions of fairy life which we read in childhood.

BUTTER-MAKING AND THE IMPLEMENTS.

It was three o'clock, and the milkers were bringing in the milk, which is strained in an adjoining room. It is then placed upon the marble slabs, and the cream is taken off when the milk has stood twenty-four hours. In twelve hours after it is skimmed again.

The cream is churned when forty-eight hours old, the churning being performed in the adjoining room. The churn is of tin, barrel-shaped, and revolving. It has compartments at each end for hot or cold water, so that temperature can be regulated without mingling the water with the cream. The butter is washed in an oval tub unpainted, and after being washed, is worked upon two thin wooden paddles.

The cream and milk for the royal tables are put in small tin cans with covers, and these again are placed in a larger tin receptacle with cover, when they are sent away to the palace, either to London or the castle, as the case may be, where the Queen is staying. The butter and milk, of which we tasted, had a purity of flavor and sweetness that could not be surpassed.

THE MILKING STABLES AND COWS.

From the dairy we passed through a long, broad, stone hall, to the stables where the milking was being conducted. There are about sixty cows in milk, thorough-bred Short-horns, mostly of the Booth strain of blood, and a half-dozen Alderneys. The milking stables are a perfect model of cleanliness, having a glass roof in the centre, and admirably arranged for ventilation. The cattle stand upon a stone floor, which inclines towards the drop or gutter, and there is a broad space back of the cows.

Each cow is tied, and has before her a feed box and water tank, two cows standing in a division. The centre alley is raised considerably higher than the floor of the stables, where the cows stand, and is reached by an inclined walk.

Here were some beautiful animals, though I could not see that the quantity of milk given was anything beyond that of our best milking stock. Those I saw milked were giving, perhaps, ten quarts each. In another building, arranged upon a plan similar to the cattle boxes in the farm-yard, were a half dozen bulls, all fine specimens of the Short-horn and Alderney blood. Opposite the milking stables, and across the open court, is the piggery, where swine of the Prince Albert breed are kept. I went into the pastures and upon the meadows, and saw much that was of interest, but must not weary you with details.

PROGRESS OF THE FACTORY SYSTEM.

The dairymen of New York have never been alarmed at the progress of the factory system until this season. The first factory was erected in 1851, by Jesse Williams of Rome, N. Y., and in nine years thereafter, only twenty associations dared to try the experiment. In 1860, 17 new

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