

IMPORTANT TO MILKMEN.

We can see no reason why milkmen everywhere will persist in the habit of shipping such large quantities of water to our large cities, when water is so abundant and at such cheap rates. Why not evaporate the water, and send the milk to the cities in nice cakes, which can be dissolved to suit the users' taste and fancy.

Solidified milk is now manufactured purely and successfully in Dutchess County, N. Y.; and for the benefit of the milkmen who are so largely engaged in the transportation of water, we will give here a description of the process of solidification.

The works consist of a large brick building, situated in a beautiful valley, seven miles from the nearest railroad station, in the centre of a milk-producing district. The basement is occupied by a large boiler and steam-engine; on the first floor are the evaporating pans; in the second story are the ventilators, drying, packing, and store-rooms. The milk is collected from the farm-houses around twice a day, as soon as practicable after milking, and kept in a cool cellar under the factory. At first the milk is warmed by steam, in a large tin cylinder, up to 170° F., and a quantity of white sugar dissolved in it. Second, the milk is placed in large shallow pans, two inches deep; these pans are all kept at the temperature of 170° by means of a water bath under them. The pans are covered with a wooden structure, through which a current of air is drawn by the ventilators above. The vapour is thus carried away as soon as formed, and does not oppose evaporation. To prevent any portion of the milk from becoming solid too soon, and adhering to the pan, the whole mass is constantly stirred by steam power. After about five hours, the milk has become a sticky paste; the mechanical stirrer is removed, and its place supplied by a girl with a knife in one hand and a roller in the other, who prevents any portion of the paste from adhering to the pan, crushing the lumps to powder. After half an hour of this work, the mass has become a dry mellow, white powder. All that remains to be done, is to keep it for a few hours in the drying room, and to pack it in tin boxes with a lid cover.

The composition of cow's milk is, for 100 parts of milk: water 87; butter, 3; cheese, 4½; sugar of milk, 5; salts, ½. The quantity of sugar added to the milk is 10 parts for 100 of milk, consequently one pound of solidified milk will make five of cow's milk already sugared; and make ten or more of such milk as is sold in the streets of this metropolis. But it is not necessary to dilute it in so much water, and those who can afford the luxury put the dry powder in their coffee.

Solidified milk keeps for months, simply by taking care not to leave it in unusually damp places. It has been carried to the Pole by Dr. Kane, and to the Equator on many vessels. It is used in the sick room in its solid form, when much nutriment is wanted in a small bulk, and it is congenial to the stomach.—*Scientific American*.

Editorial Notices, &c.

STATE OF THE CROPS, &c.—For the last few weeks the accounts of the state of the crops, from one end of the Province to the other, have been upon the whole, of a very encouraging character. In some localities, where the wheat was forward, the severe frosts the beginning of June, did considerable damage, but it was fortunately restricted to small areas; and the midge, except in some few places, does not appear to have done any very serious or extensive mischief. As the grain is generally very plump and heavy, we may fairly calculate on harvesting a full average crop of wheat, of a superior quality. The spring grains are generally good, and no crop in Upper Canada at least, can be said to be short, except hay, which in many places is very light. From the United States and Europe the accounts are also highly favorable. In England, we learn from private letter (date 20th July) that severe thunder-storms had badly laid the crops in many of the southern counties, and that the potato disease, was unmistakably hewing itself. In Canada, the very early potatoes were much damaged by the frosts early in June, but the later sorts escaped, and have a very growing and healthy appearance. As the weather continues favorable for harvest operations, and the maturity of the later crops, there is every reason to hope that our farmers will experience a profitable year, and that business in general, will, as a consequence, speedily revive. We have just returned (August 1st,) from a short tour west, and our observations fully sustain the preceding statements. We had the pleasure of spending a day with an