

"Oh, this is all very good, but what has this to do with our every day dairy work; who is to get it, or who is to be able to run this proposed system?"

For answer, let me say your previous practice has been indefinite and you have been working in the dark.

If I have made clear to you two points, first, what is wanted and second, how it is best obtained, what you do not want in butter except the pure fat, and how to get it, why your ordinary product is so liable to decay and how to prevent it, doing away with all false theories, and giving you a sound basis for your practice, if I have made these points clear, then my effort has not been wasted.

#### THE DAIRY OF THE FUTURE.

Commercial success can only be obtained by the adoption of correct commercial methods. Is it probable that any business would prosper if managed by those without business experience, or manufacturing concerns flourish for any length of time if their products were inferior, unreliable, and would not endure honest service for a reasonable time?

The only way we can judge of the future is by the past, and judging the past, if old methods obtain, neither farming nor dairying will pay.

Hitherto you have been depending on monopoly, believing that your products can not be dispensed with, but this antiquated as well as unworthy crutch has been rather rudely snatched away.

The chemist analyzed butter and found that a good article was chiefly composed of olein and margarine fats and so small an amount of Butyrin, as to the flavoring principle of butter, that an artificial article could be easily prepared. Suet or tallow is a regular and good article of food, it contains Stearin (a very hard fat) in addition to olein and margarine. Stearin is a very valuable article of commerce for candle making, and the presence of the two softer fats decidedly objectionable for this purpose. Stearin can be removed from tallow, because pressure at a certain temperature expels the more easily melted fats.

The oleomargarine can be granulated at a certain temperature by mechanical methods. At no time is there any chemical or other influence brought to bear on the tallow to injure it as a dietetic; the processes undergone are not unlike those used in obtaining butter from milk. The result was a foregone conclusion, the oleomargarine was churned with milk to flavor it and "presto" we had imitation butter or "Oleo" as it is often called; the better term would be Margarine, as this fat is present in largest quantity.

There is this difference between the products, genuine butter as generally met with soon gets rancid and is unsaleable as a food, but the artificial, being carefully prepared, will keep well, and this particularly in warm climates where it sells for a higher price than ordinary butter. If properly prepared it should be a perfectly healthy and palatable food and should not be sold under any false name.

But there is a heavy black line of falsehood running through the pages of human character.

No sooner did oleomargarine get its recognised place—large sale—an opportunity become a remunerative business, than it was adulterated by admixture with and even replaced by impure fats and tallows chemically manipulated, and our good legitimate business became a fraud.

Farmers had influence to hamper the business, and though they were justified in preventing fraud in manufacture or name, I fear they were also deterred by jealousy of its competition with butter.

However, all may rest assured that if the grade of butter in general used