

is about 60°, but in cold weather they are started at 64°. In warm weather ice is sometimes broken up to put in the churn, to reduce the temperature to 56°, but it is deemed better to churn without it, if the cream does not go above 64° in the process of churning, as butter made with ice is more sensitive to heat. It requires from forty-five to sixty minutes to churn, when the butter should come solid and of a rich yellow color; it is then taken from the churn and thoroughly washed in cold spring water. In this process the ladle is used, and three times pouring on water is generally all that is required. It is then salted at the rate of eighteen ounces of salt to twenty-two pounds of butter; for butter intended for keeping through the winter, a little more.

The butter, after having been salted and worked over, is allowed to stand till evening, and is then worked a second time and packed. A butter worker, consisting of a lever fastened to an inclined table, is used for working the butter. Sometimes, in hot weather, after salting and working the butter, it is taken to the spring and immersed in water, when it is taken out, worked over, and packed in sixty pound pails.

White oak firkins are used for packing, and the greatest attention is given to have them strongly hooped and perfectly tight, so as not to allow the least leakage. They are thoroughly soaked before using, in cold water, then in hot water, and again in cold water.

After being filled with butter, they are headed up and strong brine poured in at the top to fill all the intervening spaces. Another advantage resulting from this butter factory system, is that the skim milk is turned into skim cheese; but I shall not dilate upon this point.

Wherever butter is made for sale, it seems to me this system should be adopted.

The butter factories, so far as introduced, if managed by competent persons, have proved a success, and have revolutionized the dairy product of the neighbourhood.

They effectually do away with grease, and put upon the market a high flavored, high priced article.

Wherever butter factories are established consumers go into ecstasies over their introduction. "We now know," they say, "where we can always lay hands on a prime article, and we do not mind the cost, for it is a rare delicacy."

It is sometimes contended that the practice of washing the butter detracts from its fine aroma. Doubtless this is so when the washing is excessive. It is difficult and laborious to expel the buttermilk simply by working or kneading.

The more completely we remove the casein the better and longer will the butter keep without spoiling. One objection to the Holstein butter is deficiency in long keeping qualities. Washing, therefore, in water seems to be indispensable in removing more perfectly the caseinous particles and securing butter that will keep. The Orange Co. Factories are provided with butter cellars, cool, well ventilated, and perfectly free from all taints of decaying substances. It is needless to say that these are indispensable to the butter maker.

In closing
factories com

By manu
skim milk wit
cheese, good f
profits in the
appliances at
and produce
dairies, where
appliances are
old methods,

Rev. W.
M. P.,—Tha
A. Willard,
requested fo

Both the
the meeting
tance includ
attention to

The resc
which the A
morning.

On Thur
9 o'clock, p
cheese once
ions were ex
expressed fo
o'clock the c
Mr. WILLAR
though prep
of service to
them exampl
importance o
general, the
posted in re
Willard stat
York dairym
longer a pay
subject whi
mark. It ta
the wood lo
teams and sp
cows at 40
have 16,000