

mechanical process. Oleomargarine can be made granular without the presence of milk in any form by a peculiar method of working it and at a certain temperature.

This second discovery then is that a very simple piece of apparatus added to a separator that is driven at a little greater speed than the ordinary separator drives away more of the milk and the fat globules agglomerate into but-
old 1030 of the miller instead of cream as in the ordinary separator; and butter forms in the
the fat will rise to the apparatus.

Even ordinary separator cream can be churned directly in a churn with
up in this fluid. A similar result. This fact explodes the balance of the theories about ripening
er than the air the cream, &c., as being necessary for the formation of butter, it may be con-
the viscosity, or venient as butter is now made, but it also fixes the germ of decay in the but-
n when the particles in such a way as to render it very difficult of removal and the keeping of
have no friction; the butter is imperilled.

Hence it is not only possible but practicable to take the milk fresh from
the cow, put it through an apparatus or machine and in less than an hour
e, if kept free from all the butter fat separated as sweet butter and the skim milk as sweet
and fresh milk.

This will be the perfect and cheap system of manufacture in the dairy
the specific gravity of the future.

But an advance of this kind must be opposed. Our conservative butter
friends hold up their hands at once in warning—"it will never do, it will not
ay the speed and deep, you cannot get the flavor, &c." In the latter assertion I agree with
t or specific gravity, but would go further and say, I don't want a so-called ripened (decom-
den ball and throsped) flavor.

Since the milk constituents, that are so very liable to decay, are very
the wooden one with thoroughly removed, the butter should not acquire a rancid flavor, for pure
at carefully kept is little likely to change in flavor or taste; as for instance
proportionally less, but good salad (olive) oil will keep indefinitely.

But to the test. You have no doubt seen as well as I have in a late
small one got ahead agricultural paper, that two samples of butter were made from the same
y small leaden sample of milk, the one in the old way and the other (sweet cream butter)
accomplished by the made from the sweet separator cream; these were sent, with a private mark
on each, to a distant experimental agricultural station for an opinion on their
relative merits. The answer came back "very good samples, not much dif-
ferences a minute difference, if anything 'No. 1' was superior"; this was the old process sample.
heaviest and for a After keeping three months, the answer came "no appreciable difference, both
inference, while the good." After six months, "both good, but 'No. 0' superior"; this was the
way of the fluid new process sample.

This result might have been anticipated, we know butter can be made
ms a layer on the by proper appliances to keep very well by ordinary process, but would expect to have superior re-
sults in keeping qualities from the new process. Then again, our tastes are
deep and shallow, so accustomed to the stronger variety of flavor that a new and more delicate
of any quantity one is not at first appreciated.

If I may illustrate. I was seated one day in a restaurant in Paris with
eam perfectly pure the "vin ordinaire" on the table, a fluid not more intoxicating than sweet
cider. The waiter pointing to the table wine whispered to me asking me if
veries—the getting I would not have something stronger, I expressed my satisfaction with what
was present, as I did not use strong liquors. He asked me if I were English
well removed from (this phrase is used in a generic sense) I said I was. Well, said he, I don't
tle more they can understand you, all the Englishmen I meet want something stronger than
are aware, if they our ordinary wine.

I doubt not most palates are so used to something strong in the way of
granularity—one termed greasy butter, that the more delicate article may not at first be appreciated.

In looking around me if I mistake not there are enquiries to this effect.