

worth 21 cents, gold, why ought Canadian cheese of the same quality to be sold here less than 18 cents? Of the poor and inferior grades, it does not much matter whether they go without profit to the producer; for those who persist in making such goods should be made to feel in some way that it is unprofitable.

I have given the comparative net values of milk under three forms of management. In butter making alone, when the skimmed milk is fed to swine, the average profits or value of the milk as drawn from the cow, will probably not vary much whether it be employed solely for butter and cheese; and this has reference to a good marketable article of each product. On poor stuff, the depreciation in price is perhaps the greatest on butter. And it may be remarked here that there is no profit in producing a poor article. The people now demand better things in this line of food than they did 10 or 15 years ago. In the progress of civilization, and the accumulation of wealth, the comforts of life are increased, and luxuries become a necessity.

There is a high premium to-day, both in this country and Great Britain, for extreme fancy products of the dairy. Some of our butter makers, as is well known, get a dollar a pound for all the butter they can make the year round. The finest grades of Cheddar cheese sell to-day in London for 23 cents, gold, per pound. These high prices stimulate to improved manufacture, and we are every year approximating nearer and nearer to a high standard. The results accomplished within the past few years are quite astonishing. Take, for instance, the article of whey butter. Five years ago none supposed that this article could be properly utilized for human food, or be raised from a respectable grease standard. Millions of dollars have been lost annually in the waste of this material.

But we have a process now of making good marketable butter from the whey resulting from cheese manufacture. Five years ago the inventors sent for me to examine the process and test their samples; and I was so well satisfied with its utility that I advised its adoption and introduction in some of the factories of Herkimer County.

You will, perhaps, the more appreciate this discovery when I tell you that one of the Herkimer Co.'s cheese factories has put whey butter in the open market at Little Falls the whole of the past season, and received the usual market price for good table butter at that market. The experts who examined it were unable to distinguish it from butter made from cream in the ordinary way, and some of our leading hotels have at times selected it from samples of butter on sale for their tables: of course, not knowing its origin; for if you tell a man he is eating whey butter it at once impairs his taste, precisely as a home-made article of merchandise is often regarded as inferior to the imported article, though the latter may be the inferior.

I do not mean to say that whey butter is equal to the finest grades of butter made from cream, nor do I think it a butter that has long-keeping qualities; but what I mean to say is, that if a sample of whey butter, fresh and properly made, were placed here among fifty tubs of

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