

healthy looking. Yet they are more liable to disease, and when attacked by a malady do not recover as readily—they have not the same vital strength as those who are brought up on pure milk. Milk is a perfect food in the natural proportion of its constituents, and an added increment of sugar may fatten, but does not proportionally build up the tissues. Yet to the city child canned milk is a boon, and for superior with all its defects to the inferior milk too often disposed of in cities.

#### THE CONCENTRATED MILKS

Those having from  $\frac{1}{4}$  to  $\frac{3}{4}$  the water removed are good preparations, but will not keep long and the manufacture and packages for transport are too costly to permit the sale at low enough price for general use.

Milk in its natural condition can be canned and by alternate boiling and cooling be kept from decomposing, but it has the same objection as the preceding and a relative indigestibility from repeated boilings.

There is much more that might be said on this subject, but time does not permit.

In looking back over the debris of exploded dairy and butter making theories, I must not forget that they deserve an honored place as the record of advancing human intelligence.

The future is illumined by hope and good prospects, but you stand only on the threshold of your anticipations, and courage as well as faith is needed for success.

However, allow me to thank you for so kindly listening to a discursive paper, and though I have been taking up your time with things I assumed I knew a little about, yet it would take an infinitely larger paper to tell you things I am certain I know nothing of, and which would be equally interesting and profitable to you, and which being your object to have you will obtain. You may, however, rest assured that "rule of thumb" process cannot succeed in the face of active competition and the book or theoretical dairyman will be equally a failure.

Theory must be learned in conjunction with technical and practical education, and the experimental farm and dairy must be a portion of the school which will turn out operators who will make the *dairy of the future* a pleasure and profit to the combined manufacturers and producers. Oleo, Butterine, &c., will be located on a lower though not less useful plane when made under stringent regulations as to purity.

While the people at large will I trust be able to get good milk as they can get good sugar, and mayhap in a similar form, and as well become familiar with *Gilt Edge Butter* at a low and remunerative price to producers. This will tickle palates that have never enjoyed these agreeable sensations.