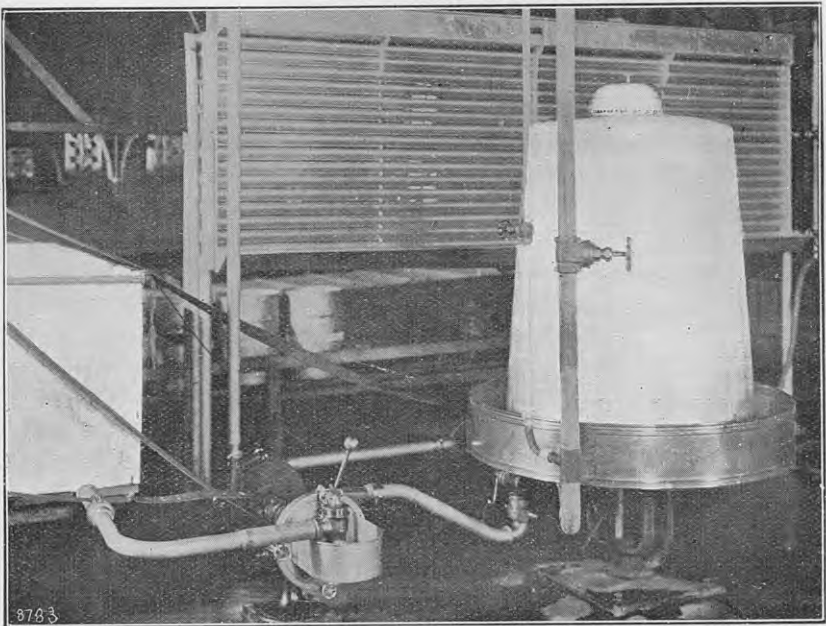


Taking all these factors and the saving thereby effected into consideration, it is perfectly safe to assume that the total increased return of a cheese-factory working with pasteurized milk will be equal to at least a 3-per-cent. increase in yield. On this basis a very simple calculation will show the amount of net profit, after allowing for interest and depreciation on plant, extra fuel required, and also a reduction of approximately .20 per cent. in the amount of butter manufactured from the fat in the whey.

Regarding the quality of the milk supplied, it would be a fatal mistake for the dairy-farmer to assume that the installation of a



REGENERATIVE HEATER FITTED FOR USE OF EXHAUST STEAM.

pasteurizing plant at the factory in any way lessens his responsibilities with regard to the care of the milk on the farm. The quality of the milk supplied will always be the chief factor in determining the quality of the cheese made, whatever method of manufacture may be adopted. For instance, an experience in Taranaki during the past season with milk strongly tainted with turnip flavour proved conclusively that pasteurization would not entirely eliminate this flavour. The latter was easily detected in