THE DAIRYING INDUSTRY.

It is on the one hand being forcibly brought to the notice of the public and the effect of which is being strongly manifested in the manufacture and trading of butter. The United States provide a market for butter which is already being supplied by other countries, and the demand is being increased by the interest in the co-operative movement. The American market for Australian butter was in the year ending June 30, 1908, 1,715,000 lbs., and it is estimated that the demand will increase in the future.

The principal butter in the South Australian market is produced by the South Australian Butter Association, which has a factory at Echuca, Victoria, and another at Strathbogie, Victoria. The butter is marketed by the Echuca Butter Association, and is sold under the name of "Echuca" butter.

The butter is produced from cream, which is supplied by farmers in the district. The farmers receive the cream at the farm, and it is then sent to the factory, where it is washed, skimmed, and clarified. The butter is then made and sent to market.

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