

was better than ours, at that time. This was probably owing to the pastures there being earlier than with us. Much of our early cheese is fodder-made, and as such cannot compete with that made from grass. Cheese sent by him to Great Britain, after the month of May, gave universal satisfaction. He was very careful, however, in his selection, and exported nothing but the sweetest flavoured cheese. He had no doubt but that more depended upon the proper curing of the cheese, in regard to producing a good article, than perhaps on anything else. Mr. Willard had already directed their attention to this important matter, and had impressed upon them the necessity of having properly constructed curing houses, and of studying carefully the best methods of curing. It is not every improvised shanty on the farm that is adapted for a curing house. Cheese is a most sensitive subject, and is always ready to absorb any deleterious effluvia by which it may be surrounded. Those engaged in its manufacture should see that all necessary requisites to produce a good article were present, and that all non-essential ingredients and baneful influences were absent. Strong and pungent cheese may be desired by that class who only use it as a dessert, perhaps to give zest to their wine. But the cheese for the working classes—that cheese that folk like to take a good “whang” of, and consume largely, must be sweet and compact, and mild flavoured. And when cheese comes to be consumed as an article of diet, by the middle and lower classes; when they come to regard it as one of the chief and best sources of bone, and muscle, and sinew; when it becomes a staple article of food in our great centres of industry, then there will arise a demand for it that may well be said to be limitless and exhaustless. He had frequently heard it said that, in regard to agriculture, any fool who could “holler” “Ha Bess and gee Jane” was amply qualified for a farmer. But from the lectures that have been delivered and from the discussions that have arisen, it becomes manifest how great the amount of science was requisite in one branch of agriculture alone. Dairying is a business that demands the highest stretch of the intellectual faculties. He had no doubt but that the manufacture of Canadian cheese was yet in its infancy. The enthusiasm manifested at this Convention was an earnest of future success. A grand career of improvement and progress lies before us. Soon we shall be able to command a ready market for our dairy products, wherever they may be sent.

Mr. CASWELL—I feel pleased with the strain in which Mr. Craig has just spoken, though I arrived too late to hear the whole of his remarks. My experience is, however, somewhat different from his. May cheese if

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