

question for investigation; and it seems to me that the Dairy Associations of America combined might profitably employ some chemist to make the proper experiments. If every factory would contribute fifty cents each, good talent could be secured for such an investigation, and a report upon it, even if it amounted to nothing practical, would in many ways be valuable to science.

STYLES OF CHEESE.

I cannot say how it may be among the Canada factories, but on our side many of the factories still continue to make a large sized cheese. They find them difficult of sale during the hot weather, and are making a decided loss. For the English market, the most popular shapes are the small Cheddar of from forty to seventy pounds. The larger Cheddars are fifteen and a half inches in diameter, by twelve and a half inches high, and in the smaller sizes these proportions are maintained.

The London dealers told me they could make extra sales, if factories would in part adopt the single Gloucester style, or Derby shapes, pressing in fourteen and fifteen inch hoops, about four inches high. Cheese of this description could be sent forward, *two in a box*, by introducing two heavy scaleboards between the cheese. A few of this style have been shipped abroad in this way, and they realized about a penny a pound more than the finest American samples of the old shapes. I am not sure whether the truckle shapes could be made profitably at factories for exportation, but they would command extra prices. They are pressed in six inch hoops, and are from eight to ten inches high.

SHIPPING DIRECT.

In closing, I have but a word to say about the shipping of cheese direct from the factory to European markets. Those who have watched the trade must see plainly that our present system is in many ways defective, and one under which a good share of the profits are taken by the speculators and various dealers, through whose hands it passes, before reaching the other side. Some have advised that an American agency be established abroad for the sale of factory cheese. There would be difficulties in the way of successfully carrying out this work. The provision trade in England seems to be mapped out with much more system than in this country, and the different classes seem to be banded together to protect any infringement of the general custom. The cheese dealers in England are divided into four classes: the importer, the broker, the middleman, and the grocer or cutter.

The middlemen have immense storehouses in every town and city, and keep large stocks on hand. They purchase from the shipper or importer, and sell to small dealers, and each has a line of customers of whose responsibility he keeps well posted, and he sells to them in a wholesale way, either for cash or on time.

The importer sells (generally on short time) to these middlemen, who are for the most part persons of wealth, who have been long in the trade, and are well known. The broker acts as salesman between the importer and middlemen, advising the latter of arrivals, prices, &c. The whole