

maids; and it was thought that if the factory system could be introduced in some central situation, many of the small farmers would save the expense of keeping up the dairy hands, and by sending their milk to the factory, still make good use of their diminished quantities. It was also admitted that much of the cheese was manufactured without any regular system, and as it were by guess, in consequence of which it varied in quality exceedingly. It was contended by several gentlemen who had made themselves familiar with the American factory system, that its introduction would secure uniformity of quality, and by the adoption of the latest improvements in the mode of manufacture, would insure also the highest standard of excellence. Another cause, of an opposite character to the first mentioned, was also adduced as having led to the projected change of system, namely, the increased price of labor, and the rise in wages that had taken place, and was likely to increase. This enhanced the difficulties of conducting the small private dairies, and pointed to the associated system as the readiest method of relief. In the discussion which took place very little was advanced in the way of opposition or even hesitation. It was merely suggested, that where, as in England, the population was so dense and the demand for milk so large, the price of that article would always render dairying even for the milk alone a profitable business, and constituted an important difference between the condition of that country and the more thinly populated districts of North America. One speaker with conservative attachment to the old ways, and prejudice against change, thought that "every farmer ought to have a wife that could make cheese, and if he had not, was not fit to be a farmer." But on the whole the meeting was remarkably unanimous, and resulted in the appointment of a committee to take the matter into consideration and report at a future meeting.

I heard while abroad that they were trying to introduce our system into Northern Europe, and I feel anxious that we may improve the quality of our cheese, and establish such a reputation, that our goods will always be preferred at ten to twenty per cent. above all competition.

English CHEDDAR CHEESE, I see from English advices, still keeps in advance of our best grades by eight to ten shillings per cwt. It is a superior grade of cheese, of clean, pure flavor, but containing less butter than that of our factories.

REQUISITES IN CHEESE-MAKING, &C.

In other English methods of cheese-making I was greatly disappointed. The Wiltshire, the Double and Single Gloucester, and other processes, are defective and extremely laborious. The implements are outlandish, and belong to a past age of the world. The dairy people are tenacious of their practice, and adhere to it with a dogged pertinacity, notwithstanding their cheese brings a much less price in the principal markets than that made under an improved system. Much of this cheese is manufactured by guess, and varies in character, according to the skill and experience of the dairy-maid. There is scarcely a thing in any of their processes that would be of any service to us, and if introduced here would be a positive damage. American cheese is richer and better made, and is acknowledged by the best judges in Great Britain to surpass in every respect these styles, as