

2. Food and the modes of feeding milch-cows according to the different seasons; pastures, green-fodder crops, dry foods; wintering, fodder, siloes, roots.

3. Treatment at the farm of milk to be sent to the factory: milking, straining, aeration, cooling, &c., treatment of the cans, pails, &c.

#### DELIVERY OF THE MILK.

1. The best method of transportation; under what conditions it should be done.

#### RECEPTION AND TEST OF THE MILK.

1. Reception: treatment, weighing and measuring, return of the whey, skim-milk, or butter-milk.

2. Testing the milk: Instruments for testing and their use: lactometer and lactodensimeter, lactoscope, pioscope, graduated tubes or cremometers, little test-tubes, thermometer, tables of correction.

#### FITTING UP OF FACTORIES.

Characteristics of a well fitted up factory; use of the implements and tools.

1. Cheese-factory: Building: general division, protection against exterior temperature, floors, vat-room (*chambre de fabrication*), press-room, drains &c. Tools and implements: Steam-boiler, vats, curd-mill, presses, moulds, scales, tin-ware, &c.

2. Creamery; Building, general division, protection against exterior temperature, floors, skimming-room, butter-working room; icehouse and butter store-room. Implements and tools: Steam-boiler and engine, separators (*centrifuges*), vats, pails and cisterns for cream, churn, butter-workers and tables, scales, &c., shaftings and pulleys (computation of speed), &c., &c.

#### FACTORY SUPPLIES; QUALITIES AND MANNER OF USING THEM.

Cheese factories: Rennet, colouring, salt, cotton, boxes, &c., &c.  
Creameries: Colouring, salt, cloth, tubs, &c., &c.

#### CHEESE-MAKING.

Method of manufacture: Preparation of the milk for receiving the rennet, adding the rennet, cutting the curd, heating, treatment of the curd while in the whey, drawing off the whey, drainage, treatment of the curd, grinding, salting, placing in the moulds, pressing, treatment in the cheese-room, &c., &c.

#### BUTTER-MAKING.

Method of manufacture: Skimming, treatment of the cream on leaving the separator, ripening the cream, churning, washing the butter, salting, pressing, packing.

Preparation of the products for sale.

Condition to be observed in putting the goods into boxes or tubs, weighing, stamping.

#### GENERAL CARE OF THE FACTORY.

Duties of the makers, of his assistants; relations with the public cleanliness, other conditions to be observed in the management of the factory.

#### ACCOUNTS.

Reading, writing, simple rules of arithmetic, decimal-fractions, keeping the accounts and books of the factory, computation of dividends (general summing up of accounts, abstract of bills, calculation of yields, amounts due), accounts of sales and deliveries.

#### EXAMINATIONS FOR 1891.

The examinations will take place at St. Hyacinthe, on the 11 and 12th of next March: they will begin at 10 o'clock in the morning. The candidates, on their arrival at St. Hyacinthe, may apply to MM. Taché and Désautels, notaries for information.

On the reception of this bulletin, the candidates, shall send to the secretary of the association a notice, in their own handwriting, of their intention to present themselves at the examination; this notice shall state whether the candidate is a maker of butter or of cheese, if he seeks an appointment as inspector-general or as ins-

pector of a syndicate, the number of years he has practised as head of a factory, the names of those by whom the candidate has been employed during the last two or three years; the names of the dealers who bought the whole of his cheese last season. To this notice, the candidate shall attach copies of the references he has in his possession, the originals of which he must bring with him to the examination. The notice should be sent as soon as possible, though all those who present themselves, even without notice, will be admitted to the examination; still, the want of notice will lead to delays affecting those who have omitted to furnish one.

The candidates shall prepare themselves as thoroughly as possible on all the subjects above mentioned. The examiners will take into consideration the little time that remains from the present date to the examination, and will be less strict this year. The certificates granted will be provisional, unless a brilliant success shall authorise the examiners to grant definitive certificates to some of the candidates.

The reports of our association and of the dairymen's association of Ontario, the published circulars and tables, the bulletins of the Ottawa experimental farm or of the school at Guelph, the *Journal of Agriculture* and the treatises on dairy-work, will furnish the candidates with full information on many of the subjects of the examination. The secretary of the association has a few copies of some bulletins and reports, which can be obtained on demand by the candidates.

Those interested will please to observe that no one will be appointed to the position of inspector before he has successfully passed the examination now announced, and that no syndicate will receive the grant unless it be provided with an inspector thus qualified. The department of Agriculture appoints the inspectors; but there is nothing to hinder a syndicate, if it has its eye upon any one particular inspector, from coming to a previous understanding with him, or even with two inspectors, as to salary, and afterwards taking the necessary steps to ensure his appointment by the department of Agriculture at Quebec.

#### ADDITIONAL REMARKS.

This is the completed scheme: to enable those interested in it the more thoroughly to appreciate its practical importance, we extract the following from the report of F. Bert Wherry, inspector of the syndicate of the division of Bedford during last season. This extract will show them a favourable side of the syndicates which they will more especially appreciate.

"I had 30 factories to visit, numbering 752 patrons. I made cheese on 130 days; I also made 47 short visits, at which I gave advice to the men.

I made 3030 tests of milk, with the lactometer, the pioscope and the graduated tubes, and 2020 tests with the lactoscope. I wrote 205 letters to different patrons who were in fault, as to suspicious milk they delivered at the factory. I discovered 125 cases of evident frauds, either by skimming, the addition of water, or by the abstraction of the strippings: 25 of the worst cases settled satisfactorily with the directors of their factory, the rest improved after their first warning; I found an improvement except in three cases."

At the Sorel meeting, Messrs. Pickett and Wilson, representing two large houses at Montreal, declared that every dollar paid for inspection have been worth considerable sums to the district of Bedford; Messrs. Fisher, Foster and Patten described the benefit produced, and announced at the same time the establishment of two syndicates for next season.

#### EXPENSES OF A SYNDICATE.

The utility of syndicates being well understood, this question naturally arises: How much will the inspection cost a syndicate? The syndicate will have two headings of expenses: 1. The inspector's salary; 2. His travelling expenses.

1. The salary of an ordinary inspector ought not to exceed that of a good maker; that is, from \$300 to \$350 for the season. The association has only paid its inspector-general \$400 for the last three years. The secretary then would be from \$300 to \$400 according to the importance of the syndicates.

2. Travelling expenses. As the territory of a syndicate cannot be very extensive, the purchase or hire of a horse and carriage for the season would save considerable expense; and so could it be an economy for the syndicate to oblige each factory to take in