

the milk was being produced and manufactured, and there is no doubt but what the English and Scotch makers have a great advantage over our Canadian makers, as they, nearly all, have full control of the milk supply. As a rule the cheese-maker pays the farmer a cheese rental for the cows, the farmer furnishes the feed, and the cheese-maker takes full charge of the herd for a year; the milking and caring for it is under his supervision. The milk is not allowed to remain in the stable for any length of time after it is drawn, but is taken direct to the dairy, where it is strained and cooled. There was every evidence that they realized the importance of cleanliness in connection with their work. I found the stables very clean, some of them being scrubbed twice a day. The cows were brushed and the udders washed before milking. As a rule the milking was done by women, and in some cases I saw them washing their hands after milking a cow, before milking another, and this appeared to be their regular custom, as they had been given no previous notice of my visit. I was anxious to see their every-day conditions, for when comparing their make of cheese with ours, I was somewhat at a loss to know why it was that they could retain so much moisture, and have the flavor remain sound. If there is one thing more than another that will impress you, when visiting those dairies, it is the thoroughness with which the makers do their work. They do well, what they know. When discussing with them their method of making, they laid special stress on having the milk work slow. They did not want it to work faster than three to three and a half hours. The curds are cut rather coarse (the curd knives used are similar to our old style $\frac{1}{2}$ -inch mesh), they heat slowly, and pay special attention to the raking and firming of the curds in the whey. They appear to aim at uniformity in size and neatness in finish, in fact, all of them were as well finished as the best at this show to-day, which is saying a good deal. They press for three days. They are taken out of the hoops every morning and turned, and special care is taken to insure good rinds. This would appear to be very essential, as their cheese are taken to market without boxes. The output of each dairy is placed separately on the floor of the warehouse and sold in block, and being neatly finished, and even in size, they look very attractive. Many of the dairies (owing to their good reputation) were bringing from two to four shillings a hundred weight more than the regular market price. I would advise factorymen here who are making a superior quality to brand the cheese with the name of the factory and the district in which it is made, for the time is not far distant when you will be rewarded for your pains."

"As to the future outlook for our cheese on the English market I would say that if we study the tastes of the people, and give them what they think most of, it appears to me as though the market would be almost unlimited. The thing for us to do is to continue our work of education for a clean, cool milk supply, and have the curing-rooms of our factories so improved that the temperature can be controlled close to 60 degrees, and keep the cheese until they are sufficiently ripe to give a good account of themselves, thus we will be doing the proper thing."