

It was then resolved that the report of the delegates be received, and thanks tendered them for their attendance at said meeting.

A report was then presented by the Finance Committee, which on motion was adopted.

The committee appointed to consider the best means of securing purity of flavor in cheese, reported as follows:—

REPORT OF COMMITTEE ON THE BEST MEANS OF SECURING PURITY OF FLAVOR IN CHEESE.

Whereas it is abundantly manifest that, in order to ensure success in the dairy business, purity and excellence of flavor in cheese must be secured; and whereas this depends on a variety of conditions, the observance of which cannot be too strongly insisted on, this Association hereby resolves as follows:

1. That one of the most essential requisites in the manufacture of cheese is pure, clean milk; and being fully convinced that a pure article of milk cannot be had so long as dairymen and their patrons continue to use wooden utensils for milking and storage, this Association earnestly recommends the use of tin pails for milking; also, that none but tin vessels be employed for conveying and storing milk, and that all wooden vessels be discarded, and banished from about the dairy.

2. That in order to lower as much as possible the animal heat of the milk, this Association would recommend that the cans in which it is put for sending to the factory be set in tubs of cold water, and kept in a shady place until called for by the carrier.

3. That all milk-waggons should be furnished with an awning or roof of some kind, to protect the milk cans from the rays of the sun.

4. That this Association would advise the election of a committee by the patrons of each factory, at their annual meeting, for the purpose of inspecting all vessels used for milking, storage, or conveying milk to the factories, and that it shall be the duty of said committee to use all practicable means to secure the utmost care and cleanliness on the part of all persons engaged in handling milk.

5. That much damage is often done to the quality of milk by reckless driving and over-heating of the cows on the part of ill-trained dogs, and wild, thoughtless boys; therefore this Association would urge the greatest care in this particular, and that not only is it important that cows be brought up from the pasture without hurry and excitement, but that kind usage and quietness be inculcated on the milkers.

6. That cows eating weeds which impart an objectionable taste to milk is one cause of bad flavor in cheese, and as this evil is not likely to occur except when the pastures become scant through heat