

Mr. Clark classified the condition of the factories in his division as follows: Two very clean, eleven clean, nineteen fairly clean, four dirty and three as very dirty. The curing rooms of these factories corresponded in condition with the factories, and the condition and appearance of the cheese much the same. Instruction with these dirty, careless fellows seems useless. A naturally dirty, untidy fellow should have no place in a cheese factory. A number of

every day. A discussion of pointers: Cream should be kept at 55 degrees in winter, ripened at 68 to 70 degrees 24 hours before churning. Temperature and time better worked to suit the weather.

Prof. J. W. Johnson, per cold storage, said that the dairy store to the British Columbia buyers deteriorate during the winter. The poor quality of the milk is than ever before. The grade food products are good prices only.