

with ice, and a good supply of cold water. Had to use a steam-pump, having only a well. Wouldn't make cheese on any other plan than once a day. He used "Allguire's Agitator" to keep the cream from rising. Mr. Losee answered several questions about his methods. Mr. Farrington called attention to Mr. Losee's facilities. These were necessary to success. A dairyman without an agitator, ice, cold water, and more than one vat, trying to keep his milk on a warm night, might fail.

Mr. Carswell (a buyer) found in his experience that the best cheese was that made on the once a day plan. Recommended all to adopt this plan. One speaker had referred to their not cooling the milk in England. Reason was the climate. This year, the extreme heat in England caused the same difficulty we have had.

Mr. Graham, M.P.P. (Front of Sydney Factory), near Belleville, spoke strongly in favour of once a day making, and gave the experience and history of 13 factories in his region of country. The milk is made up once a day, and, as a rule, we have moved our cheese when thirty days old; our milk is kept in a pure state by agitation. It has been found almost impossible to make a good, first-class cheese from new milk. If we wish to compete with the American dairy-men, we must make a good article, for it is just as expensive to transport a bad pound of cheese as a good one. Cheese that was not coloured brought as good a price in England as that which was. He had prepared statistics of the product of cheese in his section, and he should like to compare them with those in the same business in this section. Milk must be delivered to the factory in proper order and in season. Our cows give as good milk as those of others, and there is no reason why we should not make as good cheese. There was a prejudice in England against Canadian cheese, owing to a trick of some American makers who, when they had a poor article, would mark it "Canadian." They had shipped some of their cheese through New York with an American brand, and it had realized a higher price than that shipped through Montreal.

A member wished to know if any one had tried receiving milk from patrons only once a day?

Mr. Gardner had never received it twice, and

had found no difficulty in so doing. Mr. Losee condemned the receiving of the milk only once a day, as it debarred them from properly ventilating it, which could only be done at the factory. Mr. P. R. Daly said in his neighbourhood, patrons kept over their Sunday evening's milk by putting a piece of ice into the can, but the next morning's milk was not mixed with it.

The next subject on the order of business was "What new features and improvements have suggested themselves the past season?" No one seeming to be prepared to offer anything on this subject, it was laid on the table.

The following questions were then propounded by members of the Convention, to be answered by any member who could give information on the various topics.

1st—What is the cause of floating curds?

Mr. Farrington—One cause is inflamed milk.

2nd—Is liquid annatto better than ball annatto?

Mr. Farrington—Not a bit.

3rd—Does coloured or uncoloured cheese realize the highest prices in the English market?

Mr. Willard—This is a very difficult question to answer. It mainly depends upon what market it is to be taken to. In Manchester, they want a pale cheese, whereas, in London, the coloured cheese brings the best prices. Mr. Hasket had been able to sell ten coloured cheeses, where he could only sell one white. Mr. Graham would not recommend too high a colour—a pale straw colour was best. Mr. Farrington said at the Utica Convention, colouring had been voted a nuisance. Mr. Willard had received a letter from England complaining that some American coloured cheese had been coloured with red lead. He had 50 samples of annatto analyzed, and nearly all were more or less adulterated. Mr. E. Carswell then read extracts from an address delivered before the Utica Convention by Mr. Webb. This gentleman was in favour of educating the consumer not to use coloured cheese. But with the present taste, it was necessary to colour cheese, in order that the highest prices might be obtained.

4th—What salt is best for cheese-making? Is Canadian better than foreign salt?

Mr. Hamilton had used the Goderich, and found it fully as good as any other.