

## The Dairy.

## DAIRYMEN'S ASSOCIATION.

We were present at the second annual meeting, which was held at Ingersoll on Wednesday, 3rd ult. The attendance was good, and the cheese interest was well represented by leading manufacturers from various parts of the Province. Such assemblages are the means of diffusing a vast amount of practical information. To gain the full benefit a personal attendance is necessary, as a written report, to a great extent, must be meagre and unsatisfactory.

Mr. Chadwick, President of the Association, occupied the chair, Mr. Nixon acting as secretary. Over two hundred members were present. After routine business was over, Mr. Farrington opened the discussion on "The best method of cooling milk, before cheese is made therefrom." He thought the simplest method was to have a tin pail filled with ice, floating on the surface of the milk. Mr. Reymier stated that formerly he had cooled his milk to 70°.

Mr. Collet stated that in Gloucester they did not cool their milk.

Others participated in the discussion, and the general opinion was favorable to Mr. Farrington's remarks.

The one-day system of manufacturing, engaged the attention of the meeting and the most prominent manufacturers endorsed the plan.

Mr. Graham, M.P.P., maintained that to get a first-class cheese it was necessary to carry out the system of making cheese once a day. Mr. Graham's remarks abounded in facts and figures, which fully demonstrated that he was no mere theorist, but conversant with his subject. In the evening, Mr. X. A. Willard delivered a masterly address. We transfer to our columns only a portion of it.

Factories and conventions had given rise to a spirit of inquiry and improvement. In 1867 the shipments to England reached 50,000,000 pounds.

In 1867 the production of American cheese was 215,000,000, and in Britain the production amounted to 279,000,000. The consumption in England in that year was 309,000,000. For the two nations we have thus a demand for 75,000,000 more than both produce. In the meantime the Dutch supply the deficiency, why not we? none when we can produce an article so superior to the Dutch. Besides the increase of population demands an increase in the manufacture, as well as the natural increasing demand for that article, and he questioned whether over-production was possible in America.

Last year had been a successful one for dairymen, and there was still a large demand in England and Holland. The following figures might be of interest as showing the immense production in New York city, County and other cities and districts:—

	Boxes, 1867.	Boxes, 1868.
In New York City.....	289,000	180,000
" " County.....	313,000	50,000
" Boston.....	50,000	15,000
" Philadelphia.....	65,000	25,000
" Baltimore.....	45,000	15,000
" Jobber's hands.....	100,000	25,000

The lectures then gave a detailed statistical account of the exportation of cheese from New York to Europe in the years of 1867 and 1868, from which it appeared that in 1867, 1,008,789 boxes had been exported, and in 1868, 708,734 boxes. He had dwelt on this point, as he considered it one on which every farmer should be instructed. He then entered upon a discussion of the "causes influencing the flavor of the dairy products." The first

disideratum he argued for was clear, cold water and thorough cleanliness. This was necessary, both for the use of the animals and for the proper preparation of the cheese. He then referred to stables, which, in many cases, were simply horrible to look at, deteriorating at once to the milk and to the females engaged in the dairy. In this respect, the English were ahead of us. And the result of our carelessness in this matter was the lowering of prices for goods, most of which were in every respect superior to English goods. Before milking the teats should be washed—this being both a humane and cleanly measure. If the cow is well used, she will show a pleasure in being milked. On the whole, the manufacture of American cheese—though there was still room for improvement—had shown marvellous signs of improvement, and in a few years doubtless would stand at the top of the market; and all that was wanted to do this was uniformity of excellence, and the eliminating of those peculiar flavors which so frequently crept into American cheese. What was wanted was good cheese. For prices were getting to 'poverty' proportions, and this was all owing to bad material.

The lecturer then entered into a long dissertation on the "properties of milk," and, in the course of his remarks, described a machine invented by Mr. Harrison, of Gloucester, England, for the separation of whey from curd, which machine, he argued, was well adapted for this purpose, as well as to save in loss of both butter and curd. He then referred to a correspondence he had with Mr. Gall Birden, the inventor of a condensing machine, and showed samples of cheese produced by the process. The next question taken up was the "cooling milk." Naturally the temperature of new milk is 90°, and, if exposed to the air, it at once begins to decompose, hence the necessity of the cooling process. 60°, he thought, was the normal temperature for milk, and can be kept thus for thirty-six hours. Many machines had been invented for this purpose; some involved in their construction fans, some ice, and in fact the devices in this respect were innumerable. But he thought that an absolute necessity in any cooling machine was a cleaning adjunct. Without this no machine could be regarded as perfect. And he might mention that "paper mache" was likely to form an important article in the construction of cooling machines; being, as it is, odorless, a non-conductor, and easily kept clean. These matters he thought, were of the utmost importance, and deserved to be thought over and studied by every man and woman connected with the dairy. The conclusions from these remarks were, 1st. That no milk is good which is made from filthy, stinking waters of sloughs and frog-ponds. 2nd. That no milk is good that comes from cows dogged and over-driven in hot weather, from the pasture to the stable. 3rd. No milk is good that comes from cows pounded and kicked, and cruelly treated by brutal men. 4th. No milk is good that comes from diseased cows—cows that have sores filled with pus; or that have udders broken, and running with corruption. 5th. No milk is good that comes reeking with manures and filth from the stables.

On Thursday the question arose as to where the next convention should be held. Mr. Graham contended that it should be what it claimed to be, a National Association. It was too western. He thought if it is so continued, it would create the necessity for an eastern association. Several gentlemen, including Mr. Bodwell, M.P., objected to this view and thought it should remain in the manufacturing centre that had fostered it. This was endorsed, and voting by proxy was also negatived. The next subject was "the best means for the diffusion of exact knowledge of market rates." A committee was appointed for this purpose. The propriety of coloring cheese and the best article for the purpose, elicited considerable difference of opinion. Ingersoll was selected as the place for holding the next meeting, and after the usual vote of thanks the meeting adjourned.

## Clean Milk—Good Cheese.

From a letter received from Ketcham Graham, Esq., M.P.P., we made the following selection, believing it of prime interest to our farmers. Mr. Graham has assisted in establishing a large number of cheese factories, and is well known for his knowledge of the dairy requirements of the country. He attended the convention at Ingersoll and impressed all that heard him most favorably. To him, and men of kindred stamp, this

country is indebted for its progress. We trust he will pardon us for the liberty we have taken with his letter.

Belleville, Feb. 11th, 1869.

I would enforce the necessity of more than common care, in order that the milk may arrive at the factory, PURE, FRESH, CLEAN, and SWEET—in fact cleanliness and care embrace everything, in order that a first-class article may be produced. We must look to England for a market; we need first-class goods in order that the business may be remunerative; we commence with the milk; every article used must be kept extraordinary clean; milk in tin pails, and scald the pails, strainers and cans well, each and every time used, and scour with salt at least thrice each week. Milk at regular hours, night and morning, and send pure, fresh, clean milk, and then if we don't get a first-class article the fault is with the factory management. The price of cheese in the British market will vary fully 12 per cent., between fair and first-class cheese. If ordinary cheese will sell at 50 per cent., first-class will meet a ready market at 62 per cent. Deduct 2 per cent. per lb., cost of manufacturing and average the cows at 400 lbs. each for the season. Ordinary cheese would leave nett to the farmer about \$25 per cow, whilst a good article would nett about \$42. From the same quantity of milk take a factory of 800 cows, and the farmers lose \$13,000 for want of a little care. This will never answer. We can compete with the Yankees. Our land is as good, will produce as much food and as good per acre. Fencing and buildings cost much less; taxes less, and cost of living less; consequently labor is cheaper, and the same market is open to us that is open to them. We want the milk sent to the factory in good order, a good article of cheese made, and no fear, the dairy business will pay. I will be glad at all times to answer any inquiries, to give any information in my power. Wishing you every success, and hoping that we may have a prosperous season and good prices.

I have the honor to be

Your obed't servant,

KETCHAM GRAHAM.

X. A. Willard says that American dairying now represents a capital of \$700,000,000. The cheese product of 1867, sold for \$25,000,000, and the butter product of New York alone, was nearly 85,000,000 pounds, and the quantity of cheese made 72,000,000 pounds. The value of these products, at a very moderate estimate, was \$50,000,000.

H. C. Graves, of South Deerfield, Mass., has a grade Durham cow, from whose daily average of forty-five pounds of milk 16½ pounds of butter were made one week, and last week she averaged fifty pounds of milk daily.

Last week, a cow belonging to Robert Hudson of Seneca Township, gave birth to three calves of medium size, all of which are thriving exceedingly well.

Mr. Lawson of the Township of Bespra, missed a heifer in December last. Six weeks after when passing a straw stack he heard a noise, and on searching for the cause found the animal wedged firmly in the stack, and strange to say, alive although weak.

Near Chautauqua Lake, is a barn from one side of the roof of which water flows to the Ohio River and the Mississippi, and the other side to the River St. Lawrence and the Atlantic Ocean.