

wheat after peas. Year before last made near 500 lbs. of cheese per cow. Began to make early in the season, fed meal until a supply of grass came, and milked late into the fall. Also made on Sunday the same as week days. I feed all the early part of winter straw and turnips, and give hay and chopped stuff or meal towards spring. As spring approaches, the cows grow weary of straw and refuse it.

Mr. FARRINGTON urged that, whatever breed of cows were kept, the utmost care should be taken of the calves. Early and good milkers could only be had by so doing.

Mr. DALY, of Belleville, had found the large Durhams good milkers, but costly to keep. Large framed cows are unprofitable, the small animals are best. Had obtained most liberal results from a small brown kind of cow, called a native, but apparently a cross between the Devon and Ayrshire, having thin neck, full udder, and milking a ten quart patent pail-full at a meal. Would give the result of a dairy in his part of the country, made up chiefly of natives, but including a few Durham grades. It is known as the "Front of Sidney Cheese Factory," County of Hastings. Number of cows, 826; 4,300 boxes of cheese made, averaging about 80 lbs. each; average of cheese per cow, 416 lbs. Sales realized 8 cents per lb. to the patrons, exclusive of the cost of manufacture and carting. Sabbath milk not used, but made into butter by the patrons. One pound of cheese was got on an average from 9.55 lbs. of milk. Corn has been largely sown broadcast for green feed.

The Association adjourned from 12.30 p.m. to 1.30 p.m. On resuming business, question No. 8 was read by the Chairman.

8. What is the best hour and plan for milking?

On motion, it was agreed to lay this question on the table.

9. What kind of salt is most suitable in cheese making, and how does the Goderich salt compare with the Liverpool Dairy salt?

This question only elicited a very short discussion, which resulted in the following resolution:

That this Association, having learnt that Goderich salt is fully equal to Liverpool and other standard varieties, would recommend its general use among dairymen.

Several present stated they had tried the Goderich salt, and found it as good as any other salt.

The report of delegates to the Utica Dairy Convention was called for, when the CHAIRMAN, MESSRS. FARRINGTON and NOXON, severally gave their impressions of the Convention they had attended.

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