

thing alone that must be attended to to make good cheese, but everything connected with it, as it was such a very perishable and delicate article. His experience had taught him that a better cheese could be made by making twice a day than by making once. In their factory they reduced the milk to various degrees of temperature, as the season required, sometimes to 60° and sometimes to 70°. For making good cheese it is not so particular to cool the milk as it is to ventilate it. They never made the morning's milk up before eleven o'clock. The prices obtained for their cheese was 12½c., 10c., 11c., and 11½c.

#### CURD MILLS.

Mr. FARRINGTON, Norwich, said he would like to have the experience of some one who had used the Curd Mill during the past year.

Mr. GRIFFIN said he had found benefit from their use in producing a better texture of cheese. There was, however, considerable difference in these machines, some of which scarcely altered the condition of the curd, and others tore it asunder too much, and thereby deprived it partially of its richness. The curd should rather be ground fine than torn asunder. In very hot weather he had used a temporary press, in which the curd had been subjected to slight pressure before adding the salt,—the curd mill being used twice, before and after the addition.

Mr. FACEY, of Harrietsville, had used a Curd Mill, but not generally. In some curds it is a benefit, especially when they are tough; had been troubled with the oil leaking out of the cheese after being put on the shelves. Last summer he had visited some of the best factories in New York State, among them Mr. McAdams' factory, in Montgomery County. His mill cuts the curds into pieces about the size of walnuts. Not one of the factories which he visited made their cheese twice a day; the fancy factories all made once a day; they use little ice. The morning's milk is put in with the evening's; they contend that the night's milk is so far reduced that when the morning's is put into it, it brings it about 70°.

Mr. FARRINGTON thought the discussion a very important one, particularly in reference to the first question, which had brought out some points of special interest. He did not think that the subject of the animal odour had been definitely settled,—some eminent physiologists contending that its presence was not an essential condition, while others maintained that it was present in all milk, without being derived from any extraneous causes. He thought the night's milk have more of this odour than the

morning's milk. To get rid of it, he thought, free, might be better. The two was not the day the curd and the milk was but, during the morning's milk was best, however, between the two conditions in the various States,

On motion  
The PRESIDENT leave the chair.  
ELTON, Esq., to

#### THE PROPER

H. FARRINGTON productive of properties of milk should not be too violent, milk reduced form and act degree of heat proper treatment.

H. LOSEE—acidity requires my place last with a hot iron to take out of from the iron. I have frequently test. The iron would heat a envelope quite dipping.

On motion,

RE

H. FARRINGTON  
*Herald*, by S.