

the quality, flavor, form, and other characteristics of cheese manufactured in the different factories, and even in that produced in the same factory there was an unfortunate and very detrimental lack of uniformity. The associations set themselves to improve this. Instructors were employed and sent out to give cheesemakers practical lessons in cheesemaking. The first instructor of the Western Association was sent out in 1879. He was Professor J. B. Arnold, of Ithaca, New York. An instructor was again employed in 1883, and ever since, by agitation at the annual meetings, and by articles in the press, the importance of uniformity of product has been constantly kept before cheesemakers.



R. J. Graham Belleville,
Treasurer of the Ontario Creameries Association.

• EDUCATIONAL WORK.

In 1888 a greater effort was made, no less than four instructors being sent out. They all had had previous training, so that they all taught the same methods, and very beneficial results followed. Again, in 1889 and in 1891, there were four instructors sent out. Since then one permanent instructor has been employed, Mr. T. B. Miller, of London, who has spent his whole time among the cheesemakers and factory patrons of western Ontario, educating them in the best-known methods of caring for milk and manufacturing it into cheese. As a result of all these efforts a great improvement has been made in the quality of the cheese produced, and in its uniformity when placed upon the market.

A PERMANENT SECRETARY.

In 1892 a further improvement was made, in the appointment of a permanent secretary to devote his whole time to the work of the association. Mr. J. W. Wheaton, B.A., the appointee, is universally recognized by cheesemakers as in every way qualified for the position. A novel feature of his administration, and one which has been much commended by his associate members, is the advocacy of dairy interests in the press, and the supplying of dairy information to newspapers circulating in dairy districts. Possessing great executive ability, he not only discharges efficiently all the work of his office, but also spends much of his time in addressing public meetings of cheesemakers and patrons, and in supplementing the work of Mr. Miller as a practical instructor in cheesemaking.

THE GROUP SYSTEM.

This last year a further step in advance has been taken. Fifteen or more factories have been selected to form a "group," and a special instructor, working under Mr. Miller, has been appointed to spend his whole time working with the cheesemakers of this group. The idea is to get the output from a group of factories as uniform as possible—as much so, indeed, as if it were all the product of one factory. If the idea succeeds the same plan will be carried out with other groups, and, as all the "group" instructors will teach the same methods, it is hoped that a great advance will be made in the production of cheese of perfect uniformity. It is this co-operation and organized effort on the part of our cheesemakers that has placed our cheese in the front rank of the world's products, and which also secured for us so many awards at the World's Fair, and the intelligent continuation of this effort will, no doubt, place our cheesemaking on a still higher level.

INTERESTS INVOLVED.

Some idea of the magnitude of the interests involved in the Western Dairymen's Association may be gathered from the following statistics: Number of members enrolled since 1892, about 2,000; enrolled membership for 1893, 611; for 1894, 594; for 1895, 468. Number of cheese factories under jurisdiction of association, about 350; money value of same, estimated at \$924,500. Number of pounds of cheese made in 1894, 42,875,000; value to patrons of milk sold to factories in 1894, \$4,296,894.

The success of the Western Dairymen's Association is largely due to the enthusiasm of a number of its leading members. It is invidious to particularize, but the following may be mentioned as having contributed in no small measure to its