

markets instead of the cheese we now import. I am speaking of the Gruyère and other kinds.

Nowadays, our business lacks variety. We walk all in the same path, we are all pursuing the same game, we are all making the same kind of cheese, the so-called "American." If we do not wish to see before long the market overcrowded with unsaleable goods, it is important, it is necessary, to vary our products, to open new roads. Let those who are actuated by the spirit of innovation set the example. Let us beware of a possible overcrowding of the market.

The popular saying advises us "not to put all our eggs into one basket." In my turn, I say: do not all make the same thing, but prepare new markets for yourselves by manufacturing goods of a novel description.

I spoke of the school at St. Hyacinthe. Many districts, no doubt, will try to get this school established in their locality, but I think it fair to place it where was the cradle and where is still the centre of the dairy industry of the Province of Quebec. This spot set the example, and it has produced the men who have displayed the most enterprising spirit as regards the dairy industry. While I applaud their labors, I desire also to give them the encouragement they have earned. We have there already an experimental farm and an analytical station, with an agricultural-chemical laboratory. The new school will be the complement of these establishments.

To diffuse a knowledge of agricultural science, is the sincere desire of the Government, and I may tell the cheese-makers, in particular, that we intend to neglect no means of initiating them into all the mysteries of their art.

While we are exporting to Europe an enormous quantity of so-called American cheese, made in our province, we are, at the same time, importing a considerable quantity of other cheese. I know that more than one of my hearers is not satisfied with Canadian cheese, but orders, from Europe, Gruyère and Roquefort for the consumption of his palace.

Well, we are going to try—and I do not see why we should not succeed—to make goods such as these.

WINTER BUTTER-MAKING.

That is not all. The making of butter in winter has just been successfully started, and this onward step in the road of progress must be introduced into our province. Thenceforward, the cheese factory will no longer