

four pounds weight would supply a family of eight persons for the year. Eight pounds a year would be at the rate of about two and a half ounces a week—a small item, surely considering that men not unfrequently make way with a half pound or more at a meal. I am more and more convinced that it is upon home markets that we must rely in obtaining a fair compensation for our products. There are hundreds of villages in the United States where it is impossible to get a pound of good cheese from one end of the year to the other. We need to introduce among us the English system, where every village has its cheese store, and where customers can be supplied with variety of styles and qualities, small cheeses as well as large. People cannot be expected to buy cheese unless it can be conveniently had, and in such form and quality as will suit especial wants and tastes. The American system of depending upon a foreign market, and forcing forward immense stocks in hot weather is a vicious system and must always prove more or less disastrous. Let us reason upon this matter without any absurd theories or speculations. I shall appeal only to your common sense, for a practical solution of the question. I affirm the factory system of curing cheese and marketing in hot weather is grossly defective and is a shameful waste of the hard earnings of dairymen.

WHAT ARE THE FACTS ?

The great bulk of the factories in the United States and in Canada have no conveniences for curing cheese properly, and have no provision for accumulated stocks. The cheese-curing process is one requiring skill and attention to details second only to the manipulation of the milk. The fundamental principles in this department are almost entirely overlooked and ignored by the cheese-makers of this country. From the time the cheese goes from the press to the market, it is left to take its chances with the weather, and its quality, when produced from good milk, varies precisely as the weather happens to approximate to a certain uniform temperature. A temperature science verified by practical experience has demonstrated to be the true range of heat for pro-

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