

Mr. HARRIS offered two resolutions, one recommending the substitution of tin pails for wooden ones; and the other urging the patrons of cheese factories to appoint at their annual meeting a committee of inspection to examine the utensils used by parties sending milk to factories.

Rev. W. F. CLARKE suggested that a subject of so much importance as purity of flavor in cheese demanded the appointment of a committee to report resolutions to the Association for its adoption. Mr. Harris' resolutions could be referred to such committee, and be embodied in its report.

On motion Rev. W. F. Clarke, Messrs. Farrington, Harris and Ballantyne were appointed said committee, and the resolutions referred to them.

2. Are curd mills beneficial, and would their general use be advisable?

Mr. WILMOT, of Milton, read a short paper in reply to this question, and from trial of the curd-mill recommended its use by cheese-makers. Bad flavour was very much the result of the whey remaining in the cheese. You get it out by the use of the curd-mill.

Mr. FARRINGTON and Mr. GALLOWAY, of Norwich, spoke in favour of the curd-mill. Mr. Galloway had used one with the most satisfactory results.

Several questions were asked the above named gentlemen as to the construction of curd-mills, time they take to grind, &c. It was replied that they could be made very simply. Messrs. Wilmot and Galloway made their own. The mill consists of a cylinder of wood, full of small iron spikes, half an inch or so apart. Nails with their heads filed off will do. The cylinder may be from 8 to 12 inches long. It is hung in a semi-circular trough, also having spikes in it. Cog wheels and a handle to turn with are all the machinery needed. About 15 minutes' grinding will do for an ordinary batch of curds.

3. What constitutes the superiority of the Cheddar system of cheese-making, and could it be adopted with advantage in Canada?

Mr. FARRINGTON was of the opinion that this question was virtually comprehended in the two preceding ones. It was his impression that the two characteristics of Cheddar cheese were: 1st, cleanliness, and 2nd, grinding the curd.

Mr. BALLANTYNE, of Perth, observed that he believed there was another peculiarity about Cheddar cheese, namely: the development of acid in the whey to a given degree, and that this was a point of no small delicacy and importance.

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