

the morning add the morning's milk. Had found the system to work very satisfactorily.

Mr. LOSEE, of Norwich, was next called on to give his views on the question. He said he could not make a speech, but if there were any present who had any questions to ask him he would answer them to the best of his ability. As was the case with the former speakers, several questions relating to the subject were propounded to him, and from the answers given by Mr. L. we deduce the following:—He could not say to what extent the system had been practiced in cheese-making, but in his own factory they had adopted it for the past two years; he thought the yield was much larger, the quality better, and it required less color; when milk is of a proper age it will work off the whey better. Any factory, where there was a running supply of water, either naturally, or elevated by means of steam, horse, or other power, the system could very easily be adopted; he had used ice during the past year only once or twice, and then very little; he mixed the morning's and night's milk together; the main thing is to have the milk come in early and in good order; if any came to him otherwise he sent it home again; never had a can of sour milk in the factory; the milk is brought in to his factory twice a day, and made once. The cream is not allowed to rise on the night's milk by use of the Agitator. As soon as the milk comes in the Agitator is set to work, and works of itself all night. In the morning we always found it all right and in good condition. He thought that when the cream once rises it could never be thoroughly worked back again. The morning's milk is brought to the factory right from milking, and as soon as there was enough to set a vat, he did so. The average price he had obtained the past season was 12½c. per lb., and a little over. He could not say as to what was the difference of cost in manufacturing once or twice a day; but the first year he was in the business he had made twice a day, and he came to the conclusion that if it could not be done once a day he would give up the business. He employed three hands in his factory, and received daily about 8,000 lbs. of milk.

Mr. BALLANTINE, of Stratford, had made cheese once a day and twice a day, and from experience in the two systems he was not such a convert to the once a day plan as Mr. Losee seemed to be. It was impossible to evaporate the animal heat from the milk so soon after milking as Mr. L. says he uses it. If the night's milk was improved by standing, surely the morning's milk would improve by standing also. By making twice a day we had a closer cheese. He knew this was a delicate matter to touch upon, as Mr. L.'s goods, we all knew, were of first quality. It is not one