

believed it would be a wise outlay if the means could be procured. He then proceeded to speak of the development of the factory business in Canada, the demands and requirements of the English market, urging strongly the importance of producing a prime quality of cheese, that it might bring the highest price going and be as remunerative as possible.

Mr. FARRINGTON said he was so convinced of the propriety of sending an agent to England, that he would be responsible for any sum not exceeding fifty dollars toward the cost, and he believed, if all the factories in Canada would bear their part, the expense would fall but lightly on each.

Hon. D. REESOR enquired how many cheese factories there were in the Province of Ontario.

The Secretary, Mr. JAMES NOXON, replied that he estimated them at about 235, and he thought twenty-five millions of pounds of cheese would be likely to be manufactured at them the present season. He approved of the agency proposed, and would give the same guarantee as Mr. Farrington had done toward the cost of it. Such a course would give a character and reputation to Canadian cheese, and if we produced a superior article it would be sure to bring a good price.

Mr. DAVIS, of the firm of Davis & Co., Toronto, said that they could only succeed by making cheese that would be in accordance with the requirements of the English markets. The firm of which he was a member was ready to ship any quantity of cheese to England at moderate profits. If the cheese was good, plenty of buyers would be found; if it was not, a dozen agents could not sell it. It was highly desirable that Canada should secure the same high reputation for her cheese which she has for her ham, bacon and flour.

Mr. FAULKNER, of Utica, N. Y., said he had been identified with the cheese interest since 1837. He had lately visited the principal cheese factories in the neighborhood of Ingersoll, and was happy to say that they compared well with many of the best cheese factories in New York State. The business of cheese-making had grown to such enormous dimensions of late, that it was only by making a good article that a ready sale could be obtained. Buyers were particular, especially at this season of the year, but good cheese would always find a ready sale. He suggested the idea of dairymen holding meetings in their different neighborhoods and discussing amongst themselves the latest and best methods of making cheese.

Mr. FARRINGTON warned the dairymen not to send a pound of cheese to market on commission at this season of the year; business was always dull about this time, but after the middle of September prices would doubtless take a rise.