

put the Society upon a better footing in this respect, in order that its usefulness and efficiency may be enlarged. In making this appeal to your dairymen, I feel that I am but touching a chord that affects your individual interest, as much of the success of dairying now depends upon an intelligent administration of affairs connected with it. I thank you very kindly for your courtesy and attention extended to me during my official position as President. I trust that a bright future will characterize the records of the Association; that its influence and usefulness may be extended till every dairymen of our country is enrolled among its members; and that its efforts will not be relaxed till our dairy products command the highest prices among the markets of the world.

TO WHAT EXTENT HAS THE SYSTEM OF MAKING CHEESE ONCE A DAY BEEN PRACTICED THE PAST YEAR? HAVE CURD MILLS BEEN MORE GENERALLY USED, AND WHAT HAVE BEEN THE RESULTS.

Mr. YATES, of Belleville, said he was connected with a factory where the system had been adopted, and had been found to work well, saving labor, and producing cheese of a better quality and firmer texture. They used the milk of from 700 to 800 cows, divided over seven beats, the furthest point being about seven miles distant. In the evening the milk was put in the vats, to some of which ice in pails was applied, and in others Alguire's Milk Agitator was employed. The Saturday evening's milk was in this way kept over till Monday, and had not been found deteriorated, except for a short time during the very hot weather. There was a slight difference in the cheese of Monday's make, but not enough to require any selection or culling in the sales. Preferred the Agitator to the ice, as it kept the cream from rising, which, if separated, could not again be properly incorporated. Cheese was considered better if made from a portion of old milk, provided it was sweet. Used 300 gallon vats, setting about 2,000 pounds of milk in each. The average yield of cheese had been 9.40 pounds to the 100 pounds of milk.

WILLIAM HARRIS had practiced the system of making cheese once a day with good success. Used Alguire's Agitator, but no ice.

Mr. YATES—We obtain better cheese by making once a day, and find a closer and firmer texture can be secured by this system. We use water from a flowing spring, and could reduce the milk to 60 degrees. Have found no difficulty in keeping milk over night after having been brought, while warm, a distance of seven miles to the factory. Making once a day requires more vats. We put a portion of the night's milk in each of the vats, and in

the morning and work very satisfactory.

Mr. LOSEE on the question there were any would answer that with the former were propounded we deduce the system had been factory they had the yield was more color; when made better. Any fact either naturally power, the system during the past mixed the morning is to have the milk to him otherwise milk in the factory a day, and made night's milk by in the Agitator the morning work. He thought that thoroughly worked to the factory to set a vat, he past season was as to what was twice a day; made twice a day not be done or employed three hundred lbs. of milk.

Mr. BALL twice a day, and such a conversion. It was impossible soon after milk was improved prove by standing cheese. He kept Mr. L's goods