

nice solid cheese with good flavour. In regard to curing rennets, our practice is perhaps the simplest possible. We take the stomach when three or four days old, empty it of all foreign matter, cleanse it, stretch it and hang it up to dry.

Mr. H. S. LOSEE in reply to questions proposed by different members said—He made twice a day, except on Saturdays, and he invariably found that his Saturday night's cheese was not as close as the rest. Temperature of the milk at setting—84 degrees. Mode of cutting curds—first lengthways with perpendicular knife, then crossways, then with a horizontal knife. As soon as the cutting is finished, apply heat but very slowly. Take an hour and a-half to raise to the required temperature, or about 98 degrees. He put in sufficient rennet to cause coagulation in twenty minutes, and if he wanted the cheese to cure quickly, he added more rennet. This year he used C. P. rennets: they were very sweet and of fair strength. Last year and in 1870, they were not so good as formerly. The average number of pounds of cheese to one rennet was about 300. He cured rennets by letting the calf fast for, say, 14 hours before killing; turn the stomach inside out, but don't scrape off the coating; apply a little salt; turn back again and apply a little more salt; let it lie in dish for half-a-day, then stretch and hang up to dry. Curd should be salted when wet and just after dipping. He cut the curd in forty to fifty minutes after setting. It should never make a clean break before being cut. He used the factory-filled Liverpool salt. $2\frac{7}{10}$ lbs of salt to the hundred of curd was his rule. If the curd should be inclined to float, add more salt. Most factories do not cool and air the curds sufficiently.

A vote of thanks was passed to the retiring President, Mr. James Noxon, and the proceedings of the Fifth Annual meeting of the Canadian Dairymen's Association terminated.

On motion, the Convention adjourned to meet again at Ingersoll, on the first Wednesday in February, 1873.