

not natural to the milk itself, but depend upon the entrance of germs which are introduced either accidentally or intentionally after the milk is drawn. Thus that common phenomenon, the souring of the milk, is not due to any inherent tendency in the milk itself, but to the introduction of the *lactic acid bacilli* which split up the sugar of milk and produces lactic acid. The investigations of bacteriologists and chemists, supported by the work of practical experimenters, have established, during these recent years what appears to be a sound basis for the science of dairying.

It is only fair to say here, that the sum of original knowledge on this subject has received some valuable contributions through the investigations of the experts of the Canadian departments of agriculture and agricultural colleges. It may also be said that Canadian cheese-makers have led the van in applying the teachings of science to the practice of their art.

But we must not pursue this phase of the subject any further, or we shall get into technicalities which would neither be profitable nor interesting to this audience. It will be more in keeping with the aims and objects of the Court in arranging the course of lectures, of which the present is one, if we now proceed to consider the origin, status and possibilities of the dairy industry in Canada.

The early French settlers introduced cows from Brittany and no doubt made butter from their milk. It is quite likely that they made cheese also and that the 'Fromage raffiné' still made on the Island of Orleans is a relic of their early efforts. Cheese of a more or less nondescript character was made for home use by the early settlers of Ontario, but neither the art nor the industry made any progress in Canada until the factory system was introduced in the year 1864. The first cheese factory was established in Oxford county, Ontario, by one Harvey Farrington, who came from New York State