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In closing, I cannot but recommend this system of butter and cheese factories combined to your attention and consideration.

By manufacturing a portion of the cream into butter, mingling the skim milk with new, or "whole milk," and making a small fancy-shaped cheese, good flavored, but less meaty, there is a chance open for better profits in the future than in cheese-making alone. At least, with all the appliances at hand, you are always prepared to take advantage of prices, and produce that article which pays you best. To private or family dairies, where butter alone is produced, the system is well adapted. The appliances are not expensive, and compared with the great advantages over old methods, cannot be over-estimated.

Rev. W. F. CLARKE moved, seconded by E. V. Bodwell, Esq., M. P.,—That the cordial thanks of this Association be tendered to X. A. Willard, Esq., for his able and interesting address, and that it be requested for publication.

Both the mover and seconder of the above resolution addressed the meeting at some length, remarking on several points of importance included in the address, and urging on the dairymen present attention to the valuable counsels they had heard.

The resolution was then put and carried unanimously, after which the Association adjourned to meet at 9, a.m., on Thursday morning.

On Thursday morning, Feb. 6th, the Association met soon after 9 o'clock, pursuant to adjournment. The discussion on making cheese once a day was resumed for a short time, and various opinions were expressed as to the use of ice, a decided preference being expressed for a stream of cool water underneath the vats. At 10 o'clock the order of the day was called up by the Chairman, and Mr. WILLARD proceeded to give a variety of statistical tables, which, though prepared for the New York Convention, he said might be of service to Canadian dairymen, if in no other way, by giving them examples for the preparation of similar tables here. The importance of having a statistical circular was also shown, and, in general, the advantages which must accrue to dairymen from being posted in regard to factory production and market prices. Mr. Willard stated that considerable depression existed among the New York dairymen from the fact that cheese-making appeared to be no longer a paying business. He would submit some figures on this subject which New York dairymen considered pretty near the mark. It takes on an average 200 acres of good land, including the wood lot, to carry forty cows, together with the usual supply of teams and sprinkling of young stock. Now at the average of forty cows at 400 lbs. per cow, a liberal estimate among factories, we have 16,000 lbs., which at fourteen cents per pound