

Mr. CASWELL enquired what had been the practice in New York State?

Mr. WILLARD replied that, with the exception of the first year, the meetings had always been held in Utica, though several efforts had been made to move it to other places. Utica was selected chiefly as being most central.

Mr. NOXON thought that the slight attendance at Ingersoll of members from Hastings did not give evidence of a very warm or extended appreciation of the privilege sought, and that they had no guarantee, even by a constitutional rule, which was itself subject to change, that if the meeting were once held at Belleville, it might not be voted there by an overwhelming local majority, for it must be remembered that they had to deal with ordinary human nature, in which self-interest was ever paramount.

The amendment was put and lost. The original motion was then submitted, and carried by a very large majority.

WHAT HAS BEEN THE GENERAL REPUTATION OF OUR CHEESE IN THE ENGLISH MARKET THE LAST SEASON? AND WHAT ARE THE DEFECTS NECESSARY TO BE OVERCOME TO BRING IT NEARER THE STANDARD OF THE BEST ENGLISH CHEESE?

The CHAIRMAN called on Mr. Caswell to open the discussion.

Mr. CASWELL stated that during the past season the quality had been better by far than that of last year, owing in part no doubt to the season, but not entirely so, for the improvement had been specially marked in certain factories, whilst others had deteriorated. He had shipped very extensively, had been extremely careful in inspecting and testing every lot, branding each according to its true quality; and he had invariably observed that where a defect had been noted on this side, a corresponding depreciation in the price had resulted on the other. He had taken pains in many instances to trace the cause of the defect, and had found it attributable in some cases to want of cleanliness in the milk cans, in others to some fault in curing,—to the use of bad rennets, and to a loss of cream. The most frequent complaint against certain cheeses was that that they were “short of meat.” In consequence of these differences of quality, the prices he had received had varied from \$1 to \$7 per cwt. in the same shipment. The first desideratum for cheese in the English market was quality, the next flavor. The best means to secure the finest quality were, in his opinion, besides scrupulous cleanliness throughout, the nicest care, an even temperature, and good ventilation in the curing room: no factoryman should ever allow his cheese to be shipped before it

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