

men's Association to-morrow, the committee recommended that the same be given to-morrow morning at ten o'clock.

The committee on finance reported the recommendation of an increase in the membership fee to \$1.50, to meet the increased expenses of the Association, and to enable them to publish a full report of the minutes of this convention in pamphlet form.

On motion, the above reports were adopted.

Mr. FARRINGTON wished to know whether each member of the Association was to be furnished with a copy of the pamphlet referred to in the report of the Finance Committee.

The CHAIRMAN replied that such was the intention.

The CHAIRMAN then proceeded to introduce the topics of discussion which had been put on the programme. As these topics had been selected by the Executive Board, and notice of them sent to the members of the Association some time ago, he had no doubt the gentlemen had come to this meeting fully prepared to do justice to the discussion of them.

1. Purity of flavor in cheese, what are the requisites, how best procured?

Mr. FARRINGTON observed that purity of flavor was of the first importance in cheese. Variations of age and lesser defects can be put up with, but there must be a pleasant flavor. In proportion to the importance of it, is the difficulty of securing it. Out of 50,000 boxes received weekly at New York last season, it was difficult to find 200 of really good flavor. The first requisite to excellence in this particular, is—you are all ready to answer—*purity of milk*. But don't we have this? No. Not even if you milk in the cleanest pails, pails of glass, if you like. Milk is 98 degrees when drawn from the cow. Kept at or near that point, decomposition at once begins. We must arrest this. How? By cooling. The animal heat must be taken out of it. During and after milking something may be done towards this, but after it comes to the factory, means should be taken to thoroughly cool the milk. We want more vats in order to distribute the milk, to spread it out on a large breadth of surface, so as to aerate it. If milk is kept in a large body the heat will remain. Cooling it by water is not enough. Jesse Williams, the originator of cheese factories, had a spring as large as a man's leg for cooling purposes, yet he had sour cheese occasionally. Not water only, but air is needed. Milk must be spread and ventilated. Three things are needed. Clean milk pails, provision for cooling while milking, means of spreading out the milk at the factory. These things properly done, I'll warrant you will make as good cheese as they do in the State of New York. We have as good grass as they have, and there is no reason why we should not equal them if we abolish the