

## The Dairy.

### American Dairymen's Convention.

We condense from the *Utica Weekly Herald* a report of the second Annual Convention of the American Dairymen's Association, which was held in Utica (N. Y.) on the 14th of January. The attendance was large and an unusual amount of interest appeared to be felt in the proceedings. The chair was occupied by W. H. Comstock, Esq., of Utica, President of the Association. In his opening address the chairman referred to the satisfactory results which had followed the labours of the Association during the past year, and to the encouraging progress it was making. He trusted that although the resolution of the last annual meeting relative to starting a Dairymen's Periodical had not yet been carried out, this desirable object would not be abandoned. He congratulated the meeting on the successful completion of Mr. Willard's mission to Europe, and informed them that American cheese was fast gaining a good name in England. He urged the attention of the Convention to the law relative to the adulteration of milk, to the propriety of making efforts for the removal of the tax on cheese, and to the question whether the cheese produced was not becoming greater than the consumption.

After the completion of preliminary business the following programme of subjects for discussion was agreed to:—

"Ought farmers to be taxed on the manufacture of cheese, and should not measures be taken to have the internal revenue laws or the Commissioner's decision in this regard changed? Milk differs from other raw materials, since it is of such a perishable nature that it cannot be disposed of in the ordinary way like other products. E. G. Storms, Montgomery, to open the discussion.

Is the branch factory system practicable; and is its adoption to be advised? Lemuel N. Brown, Oswego.

What are the requisites of purity of flavour in cheese; and how can it be secured? G. Williams, Oneida.

How can fair prices for dairy products be best maintained the coming year? J. Jones, Oneida.

Should not the convention adopt some measures to secure a more substantial and uniform cheese box? W. E. Paxton, Erie.

Best stock for dairy purposes; and should not choice calves be more generally raised for replenishing our dairies, rather than to rely upon droves from Canada and elsewhere? S. S. Whitman, of Herkimer, will introduce this subject.

The advantage and profit of connecting butter making with cheese manufacture. Opened by L. Carl, Herkimer.

What are the best hours for milking? and in what way should it be conducted to get the best results? Hiram Walker, Oswego.

Is there not danger that dairying in America is being too largely extended and increased? What is the present limit to which it can be safely carried? Discussion opened by Harvey Farrington, Canada West.

Best grasses and grains for dairy stock; and to what extent can soiling be generally adopted? Hon. Harris Lewis, Herkimer.

The cause in the loss of flavour in cheese which was made prior to or during the excessively warm weather in July. Opened by A. Barlett, of Ohio."

The Convention then proceeded to the election of officers for the ensuing year. Mr. George Williams having been elected President occupied the chair during the remainder of the session.

In reference to the first subject for discussion, Mr. E. G. Storms, of Montgomery, remarked:—

A cheese is in its prime at from one to four month's old, according to the state of the weather; after that time it begins to deteriorate, and soon becomes too rank for the popular taste. Whether a reduced temperature and an air-tight composition or varnish would maintain the flavor intact for a greater length of time, remains to be determined by experiment. We are consequently compelled to sell or submit to inevitable loss by holding on. I had hopes, when the factory system was inaugurated, that we might in a measure control the market, or at least, by con-

centrating the business in fewer hands, enable the salesmen to act in concert, and thus realize better prices for their products. But I am fearful that the insane competition that is springing up among dairymen, will defeat the object in view, by multiplying factories and associations to such an extent that concert of action will be an impossibility. Manufacturers are in part responsible for this state of things; their charges are generally too high, and they do not sufficiently consult the interests of patrons. These are dissatisfied and immediately another factory is erected, and sometimes three or four, where there should be but one. I understand that by a decision of the Commissioner of Internal Revenue, or an act of Congress, the license fee will not in future be assessed upon dairymen, but as each assistant assessor interprets the law to suit himself, we may as well expect to pay it. As stated recently in the *Utica Morning Herald*, in Oppenheim no fee is assessed upon dairymen who take their milk to a factory, while in St. Johnsville, an adjoining town, the license is required. If Congress insists upon collecting the tax, it will be well to call its attention to some of the foregoing facts. At least the law should be impartially executed.

Mr. STORMS was followed by Mr. Wm. H. Comstock, of Oneida. Mr. Comstock took the ground that cheese making could not come under the head of manufactures, and made a motion that a committee be appointed to proceed to Washington for the purpose of getting the tax upon cheese packages removed. The motion was carried.

The next question for discussion was called up and opened by Mr. LEMUEL N. BROWN, of Oswego county. Is the branch factory business practicable; and is its adoption to be advised?

Mr. BROWN read a paper advocating the branch factory system for a number of reasons. Our space will not permit a report of his paper.

A gentleman from Herkimer county succeeded Mr. BROWN, raising the question whether the uniform make of cheese in the branch factories would be as perfect as that in one large factory.

Mr. GEORGE DAVIS, of Little Falls, asked what object there could be in drawing the cheese together instead of drawing directly to market?

Mr. BROWN answered it was for the purpose of curing it.

Mr. FARRINGTON, from Canada, then took the floor, saying that the branch system had been adopted by one of the largest factories in Canada, and it had worked greatly to the advantage of the manufacturer. In answer to the question by Mr. DAVIS, of drawing the cheese to one place for curing, it was said the object was to save the expense of building branch dry houses. He was ready to endorse all Mr. BROWN had said. No extra expense was attending the branch system.

Mr. JOHNSON, of Oswego county, rose to ask if it was necessary to provide ice or spring water at each of these branches?

Mr. FARRINGTON replied that the branch system did not supersede the use of ice or spring water.

On motion of Mr. LEWIS, of Herkimer county, the question was laid on the table.

The next question was then in order.

What are the requisites of purity of flavor in cheese; and how can it be secured?

Mr. G. WILLIAMS, of Oneida, President elect of the Association, rose to open the discussion, saying he was not prepared to do more than introduce the question, having been frustrated in his plans by the report of the Committee on Nomination of Officers. Purity and flavor he considered to be the essentials of cheese. He did not think the quality of cheese depended altogether upon the manufacturer. It depends mainly upon the kind or quality of grass or grain upon which cows are supported. Grass must not only be pure, but everything with it must be pure. No pasture should be used which is mixed with weeds. Eating these impure articles of food invariably produced impure milk, and no good cheese can be made from impure milk. Cows must be in perfect health. It is the interest of dairymen to select only such cows as will produce pure milk, even sacrificing quantity to quality. Milk must be kept where nothing impure can influence it. Milk is a very susceptible article, and readily partakes of the properties of whatever surrounds it. Onions in the same room with milk will communicate their pungent quality to it.

Mr. FARRINGTON, of Canada West, could not exactly agree with the gentleman who had just left the floor. He thought there was danger of getting too much of the water out of curd. Where too much water was taken out sour cheese was invariably the result. Private factories he did not believe to be as good as large factories. He had tried it, and had given it up

in disgust. The private system could never be carried out, and it never would be tried generally again. Concerning purity in cheese, Mr. Farrington said, the impurity and bad quality of cheese during the past year, was owing, in a great measure, to the wet season. Mr. F. discussed this part of the question from a scientific point, attributing the impurity of cheese to the surplus of ammonia in the food of the cows. Upon the question of soil Mr. Farrington agreed with those who held that the quality of cheese depends somewhat upon the soil, citing the fact that different localities produced cheese of very widely different quality.

Mr. HIRAM WALKER, of Oswego, followed in the discussion, advocating the large factory system in manufacturing. He said that private factories were conducted in part by the women of the dairymen's family, and having other duties to perform, they frequently neglected the making of the cheese, thus producing a sour article.

On motion, the question was laid on the table.

The next business of general interest was the report of Mr. X. A. Willard's visit to England. It was an instructive, interesting document, going into very full particulars, and occupying some two hours in its delivery. At its close, a vote of thanks was tendered to the speaker, and a copy of the address requested for publication in the Annual Report of the Society. It would extend this account unreasonably to give even a synopsis now; but our readers may expect an abstract of this valuable report in our next issue.

The discussion of the next question on the programme was then taken up:—How can fair prices for dairy products be best maintained this year? On this subject Mr. Farrington, of C. W. was of opinion that the object would be best secured by co-operation and association. Mr. Comstock then reported from the Committee of the Weekly Periodical, stating their opinion that it was desirable for the interest of dairymen that a weekly circular be issued for the benefit of every cheese producer, containing a correct report from every American cheese producer, of the amount of cheese sold, for what market shipped, and the number of boxes on hand, together with the size of cheese and prices obtained. The report concluded with the recommendation that the Secretary issue such circular provided he receive sufficient encouragement to warrant such publication.

The question of a weekly circular elicited considerable discussion.

Mr. CHADWICK, of Canada, was in favour of the resolution. He had been highly gratified at the intelligence brought before this body. He was not a cheese manufacturer, but had taken a great degree of interest in the subject. There were many features to be learned, and these annual meetings brought them out. The subject under discussion was of great importance to cheese manufacturers. The information obtained by your agent in England has been of immense benefit to the dairy interest, and the statistics contemplated in circulars would result in great good. All that was wanted was to present it in such a way that persons could subscribe for it, and it would be a success. The people of Canada were only separated from you by an imaginary line, and would go with you in this movement. They were willing to reciprocate and further the cause. He hoped the resolution would pass. Mr. C. spoke at some length and was several times applauded.

Mr. CLARK, of Lewis, thought that it would be well if the statistics were published in some paper. The facts brought out would be valuable to all. The matter of the circular was discussed at length by Mr. Johnson, of Oswego, Mr. Lewis, of Herkimer, and others.

The question in regard to securing a better kind of cheese-box was now taken up.

Mr. NICHOLSON, of Oneida, said he was a manufacturer of boxes. He had investigated the subject, and come to the conclusion that dairymen are losing money by sending cheese abroad in frail boxes. They were not substantial enough to ship cheese to Europe. There was a struggle between the box manufacturer and the cheese manufacturer. The latter wanted a very cheap box, and insisted on a good box. The two were rather opposed to each other. Good materials were scarce, and it was a question whether we should not have to resort to another kind of box, on account of this scarcity of material. He asked why a band is better than a double cover? It was replied that the band is less expensive.

Mr. FARRINGTON, of Canada, said the trouble with boxes is that the heads were not sufficiently seasoned.