

soll, and he thought it was but fair that these men should have a voice—though a silent one—in the management of the affairs of the Association.

Mr. BODWELL, M.P., took exception to proxy voting, and complained of the remarks of Mr. Graham relative to the antagonism referred to as existing between east and west. He did not think that such antagonism—either in connection with cheese-manufactories or aught else—should be ever referred to, in public meetings. He considered that such an Association as this should hold their Conventions in manufacturing centres, and not in such a place as Toronto, where no sympathy existed towards them. He deprecated the idea of a separate Association for the eastern part of the Province, and hoped that notion would proceed no further.

Mr. FARRINGTON, while appreciating the desire of the people of the eastern section of the Province to have the Convention held occasionally in their midst, was thoroughly opposed to proxy voting.

Mr. DALY thought that the people of the east had a right not only to vote by proxy, but to have the Convention held in their section of the Province. Such a meeting was vitalising to the energies of a district; and he thought the east, from the sympathy and support it had given to this Association, merited the benefit of it. The amendment was put and carried.

The next question taken up was "the diffusion of exact knowledge respecting the rates of the cheese markets."

Mr. HAMILTON moved, seconded by Mr. HARRIS, "That the President and Secretary be appointed a Committee to make arrangements with the proprietors of some paper or papers to publish reliable reports of the cheese market in Montreal, Toronto and Ingersoll, and likewise the obtaining of correct Cable reports."

Mr. GRAHAM, M.P.P., Hastings, objected to the word "GLOBE," as contained in the resolutions, and thought that the word "Leader" and other names should be inserted, if any.

Mr. HAMILTON had inserted the word "GLOBE" in his resolution, as that paper was the recognized medium for the conveyance of commercial intelligence more than any other in Canada. He had no objection to eliminate the word "GLOBE" from his resolution. The motion, with this modification, was agreed to.

PLACE OF MEETING.

The Committee appointed to consider this matter gave in a report to the effect that Toronto should be fixed upon as the meeting place of the next Convention.

Mr. HARRIS objected to Toronto being selected as the place of meeting of the next Convention. Oxford County, this year, had given 103 members to the Association, which was ten times the number given by any other county in Canada.

Mr. GRAHAM, M.P.P., offered to guarantee 150 members on the spot from the County of Hastings, if the Convention would come next year to Belleville.

Mr. NOXON, Secretary, thought Ingersoll had a right to all the benefits, if there were any derivable from such annual Conventions. The people of Oxford County had first conceived the idea of forming the Association. They had formed it, had supported it in its infancy, and it was hard that they should now be deprived of the beneficial effects accruing from the result of their exertions by the removal of the Convention to a place

so distant as the City of Toronto. He did not think that, in any single respect, would the Association be benefited by such a move.

Mr. GRAHAM, M. P. P., Hastings, moved a substantive motion to the effect, that Belleville be the place of meeting at next Convention.

Mr. HARRIS moved as an amendment, that the Convention meet next year at Ingersoll.

The amendment was carried by a large majority. The Convention then adjourned till the afternoon.

AFTERNOON SESSION.

As the business proper of the Convention had been gone through, the afternoon session was devoted to a discussion of the following questions:—1st. What is the cause of floating curds, and is liquid annatto better than ball annatto? 2nd. The propriety of mixing evening and morning's milk. 3rd. Does colored or non-colored cheese bring the highest price? 4th. What particular salt should be used? 5th. The utilization of whey. 6th. The prevention of cheese huffing.

On these points a considerable difference of opinion seemed to exist amongst the members of the Convention.

Mr. GRAHAM argued strongly for the non-colouring of cheese, and thought that every effort should be made to do away with this unnatural practice.

Mr. WILLARD stated that in London, England, coloured cheese brought the highest price; but as we went northward towards Manchester, Preston, Glasgow, &c., non-coloured cheese was preferred; and besides, he had heard it stated in England, that red lead was used as a colouring agent. This was deplorable, and had a most adverse effect on the Canadian cheese market.

Goderich salt was recommended.

Mr. FARRINGTON stated that whey could be utilized to great advantage in giving it to cows as a beverage; and advocated the mixing of morning and evening's milk.

About half-past 5 o'clock, after awarding votes of thanks to the President, Secretary, the members of the various committees, and the ladies, the Convention broke up.

American Dairymen's Association.

The annual meeting of the American Dairymen's Association was held in Utica on Wednesday and Thursday, January 13th and 14th, Governor Seymour presiding. We condense the following account from a full report in the Utica Weekly Herald.

The preliminary business of appointing committees and making financial arrangements occupied the morning of the first day. In the afternoon the discussion of dairy questions commenced, and the first subject brought under consideration was the

"Cooling of Milk before making Cheese therefrom, and the cause of the early decay of American Cheese."

The first speaker was Mr. Arnold, of Tomkins, who adverted to the history and present extent of the factory system of cheese-making, and said that the State of New York now manufactured over 200,000,000 lbs. of cheese annually. Much of this was exported, but with some exceptions, English cheese outsells

American, and the causes of the inferiority were various, some of them being bad rennets, inattention to cooling, &c. The odour of new milk was caused by the waste materials from the animal's body, which if not expelled from the milk before it was made into cheese, would very deleteriously affect the manufactured product. Cows in a feverish state will contribute much to this bad odour, and the milk of a single cow in this condition will affect a whole vat of milk. Bad food, stagnant water, were also frequent causes of bad odour and consequent flavour. To get rid of this, the speaker recommended, as an important agency, the exposure of the cooling milk to the atmosphere.

Dr. Wright, of Oneida, was the next speaker, and urged the importance of cooling milk as soon as possible after it had been drawn from the cow. He spoke also of the necessity of attention to rennets of good quality, proper salting, and the use of suitable hoops. The morning milking should be done early, and the milk delivered at the factory by 9 a.m. Pails of tin ought in all cases to be used.

Dr. Westcott, of Onandaga, spoke next, especially in reference to butter making, and thought the greatest advantage was obtained by slowly cooling the milk. The best method of cooling, in his opinion, was that which effected the most ready egress to the gases, and those coolers most easily cleaned and the cheapest were the most desirable. He would apply the cooling process at the top of the fluid, as to commence at the bottom is an uphill business.

Mr. Joseph B. Lyman, Agricultural Editor of the New York Tribune, and of the *Hearth and Home*, followed on the same subject, and cited as an evidence of the good results of cooling milk, the successful practice of the Delaware farmers, who managed to keep their milk at about 60°, and their butter commanded a price of \$1 per lb. the year round. He recommended all dairymen to keep ice on hand, and have an ice-house of their own.

Ex-President Peters, of the State Agricultural Society, expressed his views, which were in accordance with those of Dr. Westcott.

Mr. Bartlett, of Ohio, the next speaker, favoured the opinion that the odour in milk was contributed by the cow, and was augmented by "lazy boys and smart dogs" inducing a feverish condition by unnecessary driving. Putrid and other decomposing matters in the pasture also sometimes gave rise to bad odour in milk.

The next subject brought forward—"New features and improvements during the past season"—was dropped without discussion, and the importance of "Systematic experiments in cheese making" came under notice.

Mr. Farrington, of Canada, adverted to a number of experiments which he had insti-