

The knowledge obtained by Mr. Willard when in Europe had been of the greatest service to the cheese business of this country. He hoped efficient means would be taken to obtain statistics both at home and abroad. They had been trying to get a Bill passed by the Legislature of Ontario for the protection of cheese factories. It was nearly through, and he expected would soon become law. He relied on the meeting to give him its support as chairman, and felt sure that the most perfect order would be maintained.

Reports of committees were then received.

The committee appointed to nominate officers for the ensuing year reported the following list:

PRESIDENT.—C. E. Chadwick, Esq.

SEC. and TREAS.—James Noxon, Esq.

VICE-PRESIDENTS.—M. H. Cochrane, Montreal; Henry Wade, Port Hope; T. H. Wilmot, Milton; A. G. Muir, Grimsby; Geo. Hamilton, Mitchell; G. H. Scott, Lobo; Harvey Farrington, Norwich; James Harris, Ingersoll; Benjamin Hopkins, Brownsville; Geo. Galloway, West Oxford; Richard Manning, Exeter; Josiah Collins, Dereham; Stephen Hill, Paris; John N. Raynour, Cedar Grove; K. Graham, Belleville; John Adams, Ingersoll; P. Bristol, Hamburgh; J. M. Jones, Bowmanville; H. D. Reesor, Markham.

The committee on the order of business reported the following subjects for discussion at the convention:—

1. Purity of flavor in cheese, what are the requisites, how best procured?
2. Are curd mills beneficial, and would their general use be advisable?
3. What constitutes the superiority of the Cheddar system of cheese-making, and could it be adopted with advantage in Canada?
4. Statistical Circular—could it be made useful in equalizing and maintaining the best price for cheese the current year?
5. How long is it desirable to press cheese? Would two or more days improve the quality or texture?
6. Is it not practicable to adopt the American system of making cheese once a day, and would it be preferable to making twice a day, as practised by our factory-men?
7. Best stock for dairy purposes.
8. What is the best hour and plan for milking?
9. What kind of salt is most suitable in cheese-making, and how does the Goderich salt compare with the Liverpool dairy salt?

The committee also recommended that the address of X. A. Willard, Esq., be given this evening at half-past seven, and as that gentleman had kindly offered to supplement his address by giving the valuable statistics furnished by him to the American Dairy-

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