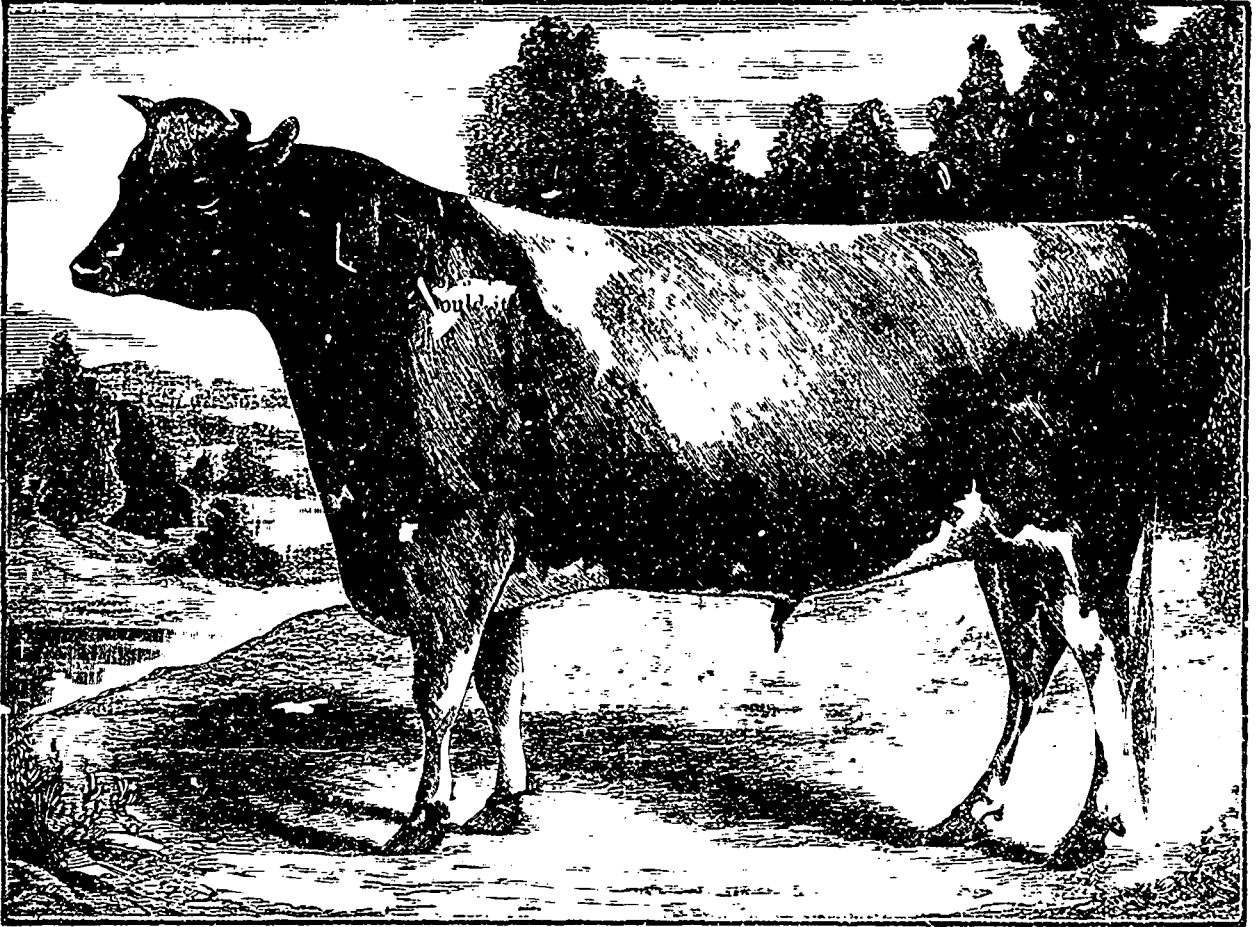


important it is to search out and combat the mischief in its lurking place, instead of entering upon wars which nothing can justify. When we have taken steps to improve the nine manufactories out of ten in which, with full-milk, an inferior cheese is made, it will be time enough, it seems to me, to see what damage at all exists in the plan: to make good skim-cheese with milk that has already served to make the best butter.

It is only just lately, that a considerable number of the Ontario factories have obtained the reputation that they now enjoy. And it is indisputable that this success is due, almost entirely, to the frequent inspection of the factories by the master-makers employed by the members of the Dairymen's

machinery, or in the materials employed, and as to the maker, he tries to find out if he requires any further information as to his method, &c. It is well known that a single visit from the inspector is very frequently sufficient to improve the entire production of the factory by from one to even two cents a pound, which, at only one cent a pound, represents a *daily* net profit of ten dollars when ten thousand pounds of milk are received per diem; or, in other words, a net profit of from \$3,000, by the season, in an ordinary factory.

The Director of Agriculture can say with pleasure, that the Dairymen's association of this province (except Mr. Barré) is entirely agreed with him in his desire to propose and



GUERNSEY BULL, "CETEWAYO."

association of Ontario. It is easy to see what good effects follow from these inspections. Thus, the inspector, himself a member of the association, visits, as a friend, the factories of the association. He ascertains the progress made, and recommends any improvements which may bring additional profits both to maker and patrons. This takes but a few hours. First, the inspector tests the quality of the milk; if there be any fault, he sends for the patron who has sent in that particular milk, and shows him what injury he is doing to all who are interested in the factory. And so, without the intervention of the makers, a stop is put to the depreciation of quality which often results from the mixture of one can of bad milk with forty or fifty cans of good. The inspector then continues his investigations, looking at the construction of the factory, to see if any improvements are wanting in it, in the

forward this comparatively easy mode of improvement in this province.

Let us say here, that these inspections would be so much the more useful to us that our makers have not had the same advantages as those of Ontario. They generally speak only French, and our first teachers did not understand a word of that language. Moreover, the rapidity with which this industry spread over the province caused the engagement of many a maker who was really a mere apprentice, and knew very little about the business. In Ontario, it was very different. There, it was only necessary to cross the St. Lawrence to find hundreds of the best butter- and cheese-makers, all of whom spoke the language of Ontario. In spite of all this, and I say it with pleasure in praise of our makers, it would cost us comparatively little, in money and trouble, for