

opinion the best remedy is to remove the cause of the trouble. The cause seems to have been confined to the bad rennet furnished by a single manufacturer. Remove this cause and destroy all this brand so that no more can be sold, and the disease will be cured. We have heard no complaints of this taint in our autumn made cheese, and may therefore presume that factorymen have entirely ceased to use this bad rennet.

"Your committee beg, however, to recommend that all parties who sell rennet should henceforth, use extra care as to quality, should apply all known tests thereto, and that factory men should be specially warned against using cheap rennet, or cheap supplies of any kind in the manufacture of either butter or cheese. Special care should be used to keep rennet in the coolest and darkest place possible; a temperature of between 35 and 45 degrees is preferable, as heat injures the flavor and exposure to air decreases the strength. Rennet of a previous year's manufacture should never be used. When too large a quantity of

shall be the responsibility of the manufacturer of the cheese."

This motion was lost, and Mr. Ayer's report was adopted.

Mr. Duckett then moved: "That this meeting instruct the Executive Committee to place the facts before the Minister of Agriculture, and request him to take the necessary action to see that the whole of the brand of rennet complained of is destroyed; and also to express our opinion as to the advisability of the Department of Agriculture instructing factorymen that only first-class rennet should be purchased, and to call their particular attention to the necessity of keeping it in a cool place."

This was carried.

The report of the Committee regarding butter was also submitted by Mr. Ayer. It read:

"Your Committee have also been requested to report on the kind of wood required for butter-boxes, and the proper parchment paper to be used for the lining of the same. We have taken the liberty of going somewhat beyond the strict limit of our instructions. Only the best of spruce wood, perfectly

and nailed boxes damage the sale of the butter to considerable extent.

"The committee further beg to recommend that the standard of salt should be three per cent.—or 1.2 oz. of salt to 1 lb. of butter—never more than this; but for some special markets a less quantity may be used; that, in their opinion, the box is the coming package, and that all our creameries, even in the month of June, should avoid making high-colored butter. The demand is for straw-color—viz., pale, as compared with high-color. It is important to have the boxes packed full, and to contain a uniform weight of 57 lbs., so that the butter will turn out 56 lbs. on re-weigh in Great Britain. Salt should not be used as a paste on the face of butter packed in boxes.

"Parchment Paper.—Only the very best quality, never less than 35 lbs. to the ream, and preferably 40 to 50 lbs., should be used. This paper should be used in two pieces, and not in three or four, as is sometimes the case. It should be of sufficient width to lap well over the butter on all sides. The one piece should go round three sides of the

secretary, and that copies be furnished to the Minister of Agriculture for the Dominion, and for the Province of Quebec and Ontario, and that 500 copies be printed for distribution among the members of the association."

"The Star."

The Farm.

VISIT TO THE EXPERIMENT FARM AT OTTAWA.

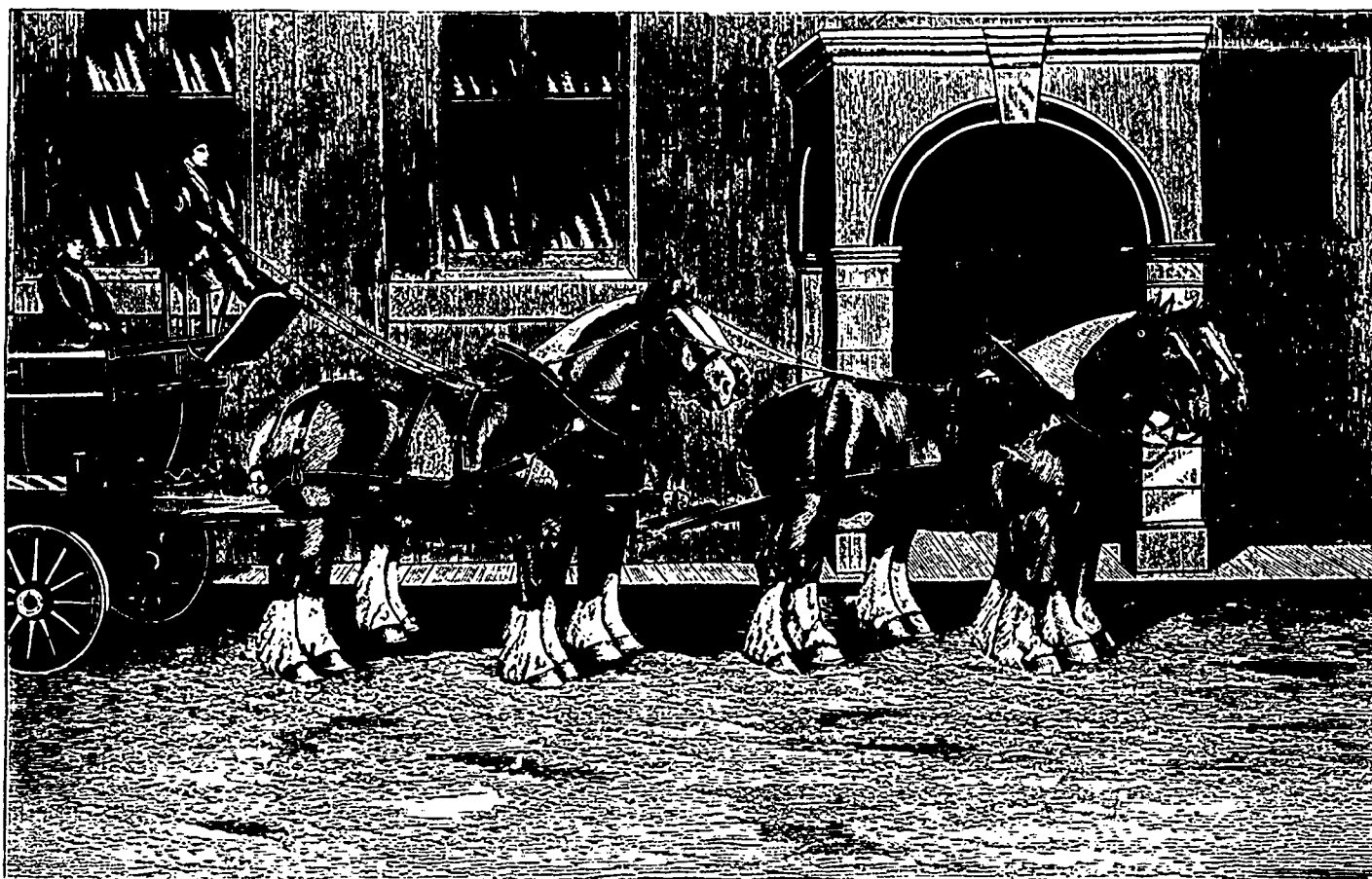
Farm-yard dung and artificials—Clover as a green-manure—Early-sowing—Lucerne—Hoed crops—Preservation of fodder-corn—Horticulture—Forest-trees, &c.

Quebec, August, 30th 1896.

To the Hon. Louis Beaulieu,
Commissioner of Agriculture and Colonization,
Quebec.

SIR,

In accordance with your instructions, on August 28th I paid a visit to the



SHIRE GELDINGS.

The property of Messrs. Watney and Co., London. Winners at the London Cart Horse Parade.

rennet is required to coagulate the milk, the fault is usually to be found in it having been exposed to the air or to great heat, or in improper treatment by the cheese-maker either of the rennet or the milk. Factorymen should never use rennet, not even for one day, that is not perfectly sweet to the taste or smell. The inspectors should be especially qualified to instruct makers on all the above points."

Those who spoke on the report included Mr. J. C. Warrington, Mr. Villancourt, Mr. A. C. Welland and Mr. McLagan. There was a difference of opinion as to the manner in which this question should be dealt with.

Mr. Warrington then moved: "That the Government appoint an inspector for rennet who shall certify the quality, the date when inspected, and the temperature at which it shall be kept; that any breach of these regulations

kindred, is fit for butter-boxes or tubs. Green wood tends to mould the butter and destroy the flavor. Dove-tailed boxes are the best, because nails or iron in any form tend to rust and disfigure the appearance of the boxes. Only wire nails should be used, even in the cover, and only a few should be used, or screws or other devices employed, so that the cover may be removed without disfiguring the package. It is an additional protection to have the boxes paraffined, but only pure paraffin wax should be used. It is important that the boxes should be kept perfectly clean. For this purpose the creamerymen should either ship their butter encased in bags, or else straw should be used the bottom of the farmer's wagons and railway freight cars, as well as between the packages. Convenience in opening, style and appearance, all help the sale, while dirty or ordinary sawn

box, leaving a good lap at the bottom and well over the top of the box, while the butter is being packed; the other piece should spread over the bottom of the box and up one side, so as to lap full over the top when the packing is complete. The same quality of parchment paper should be used for tubs and all kinds and sizes of packages. Most of the kinds and sizes of the paper used this year have been too light and thin. It is hoped that our creamerymen will avoid using light, thin parchment paper next season entirely. Mould in butter is usually caused by green wood, or poor parchment paper, or by the butter being kept too long in damp, poor ice houses."

The following resolution was then presented by Mr. Ayer and adopted: "Resolved, that the above recommendations regarding rennet and butter be published over the signature of our

Experiment-farm at Ottawa, where I met Messrs. Shutt, chemist, Fletcher, botanist, Gilbert, manager of the poultry department, and Pixter, farm-manager, from whom I received a mass of information which I herewith submit to your consideration.

FARMYARD-DUNG AND ARTIFICIALS.—Experiments with artificial manures and dung show:

1. That dung makes the land more productive than do artificials, and the crops are rendered much greater in yield;
 2. That phosphoric acid is almost useless here, unless it is accompanied by the other elements of fertility, or the land is already charged with them.
- It appears then, that these experiments prove that dung is the basis of productiveness, the artificials only sup-