

cause of the defect in his own factory was traceable to a very few patrons, and the course he adopted was to refuse to take milk from patrons who were not strictly observant of perfect cleanliness.

Mr. Manning employed a simple apparatus for cooling the milk immediately after it was drawn from the cow. It consisted of two tin pails, one within the other, leaving a narrow space between. The inner pail was filled with iced water, and the outer one immersed in a trough of the same. The milk to be cooled passed by means of a tube through the inner pail into the narrow space between the two and flowed out into a suitable receptacle, thus being subjected in a very thin stratum to the action of two bodies of ice cold water. He had found the contrivance very efficacious. It would be introduced to the public in the coming spring. With six or eight pails of water, and about 50 lbs of ice, he could, with the aid of this apparatus, cool quickly 500 lbs of milk.

MODEL FARM.

At this stage of the proceedings Mr. Chadwick proposed, and Mr. Ballantyne seconded the following resolution, which was carried unanimously: "That in view of the establishment of a Model Farm by the Legislature of Ontario the President and Secretary of the Association be empowered to memorialize the Government of Ontario, urging the establishment of the same; and that in connection therewith due provision be made for giving proper instruction in dairy matters, whereby this very important and rapidly growing branch of Canadian agriculture may receive that attention its importance demands.

FLOATING CURDS.

The question of floating curds, cause and remedy was then brought up. Again want of cleanliness was acknowledge as the chief cause of the fault. The treatment recommended was to use additional acid, grind the curd, and salt more heavily than usual.

GRINDING CURDS.

The next question on the programme was to what extent has the system of grinding curds, and making cheese once a day, been practised the past year? and the result.

Mr. Wilnot of Milton, said he had carried out both practices for four years and had found it work satisfactorily. He thought there was a great waste of labor to all parties in making twice a day. The patrons found no difficulty in keeping their milk cool, mostly by keeping it in cans let down, immediately after milking, into a well.

Mr. J. A. James of Culloden, had also practiced grinding curds. His ground twice, and pressed for 38 hours.

Mr. James' cheese, it was stated by Mr. Caswell, had obtained a prize for the best make at Belleville, and had secured a first-class reputation in the English market.

CHEESE FACTORIES.

The proper construction of cheese factories was the next topic discussed.

Mr. George Hamilton of Cromarty, gave a brief and practical account of the principles to be kept in view regarding site, supply of water, facilities for draining and provision for constant and thorough cleanliness. He recommended the curing house to be a separate building, if possible, and advised the planting of shade trees around factories.

MISCELLANEOUS.

The closing hour of the convention was occupied, after the disposal of the questions on the programme, by a few promiscuous topics.

Mr. Farrington said the best width of cotton for bandages was 39 inches, which was well adapted to a cheese made with 16-inch hoop, and from 9 to 10 inches thick.

The Liverpool factory filled salt, manufactured for dairy purposes, was recommended as the best.

Attention was also directed to the importance of not crowding factories too closely in any locality.

A few other miscellaneous topics were briefly discussed, and shortly after 4 o'clock the convention adjourned, after a well-attended and interesting session.

Our Country.

OUR HERRING FISHERIES.

[From the New Dominion Monthly.]

Very wonderful is that great harvest of the sea which is annually reaped around these shores—a harvest which needs no tillage of the husbandman, the fruits of which are gathered without either sowing seed or paying rent. First comes the spring seal fishery in which some half million seals are captured. This is succeeded by the summer cod fishery, lasting till the beginning of October, and yielding not less than sixty millions of cod annually, allowing an average of sixty fish to each quintal of dried cod. Then comes the herring fishery, beginning in October, and in some localities lasting throughout the winter. The herring fishery of Newfoundland is yet in its infancy. In 1867 the total export of herring was 149,776 barrels; in 1869, owing to a failure in the Labrador fishery, the catch only reached 80,935 barrels, the value, at three dollars a barrel, being \$242,805. This year I fear, owing to another disastrous failure on the Labrador the export of herring will be considerably less than that of last year. Compare this return with that of Britain, where the great bulk of the herring is taken on the shores of Scotland and the adjacent islands. In 1862 no less than 832,904 barrels were cured in Britain, besides an immense quantity used in a fresh condition. The New Foundland herring fishery might be increased to almost any extent—the shoals of herring that periodically visit our shores being enormous. At present the chief seats of the herring fishery, in addition to Labrador, are Fortune Bay, St. George's Bay, Bay of Islands and Bonne Bay. The Labrador herring enjoy a world-wide reputation, and the herring taken in Bay of Islands are equally fine. This locality which seems destined one day to be the Amsterdam of Newfoundland, has a winter herring fishery, which lasts from December till April. The bay is frozen over, holes are cut in the ice, and the herring taken in nets. From fifty to a hundred vessels load here during the winter for the Canadian and American markets. From Fortune Bay large quantities of herring are in a frozen state, and sold fresh in the markets of Boston and New York. Hitherto little attention has been paid to the cure of herring, and, in consequence, the reputation of Newfoundland herring has suffered in foreign markets. There is urgent need of a system of inspection and branding by