

know that with good milk and with a good curing room kept at 70° to 75, there is no necessity for bad flavour, and that cheese can be kept from one year's end to the other and retain that mild rich nutty taste which the English so justly characterize as the best manufacture. I feel earnest about this matter of curing cheese, because I am convinced its neglect is the great fault of American factories. The complaint is quite common that American cheese will not keep. The secret of long keeping cheese is not so much in its manufacture as in the milk from which we make the cheese and in its curing. Our dairymen complain that prices are low and are seeking for a remedy. The remedy lies in better milk and in larger and in better curing-houses.

In New York there is not a single factory within my knowledge that can hold cheese over in hot weather, and retain its flavour. Even under our system of weekly sales immense quantities of July and August cheese are overheated and tainted in flavour when it leaves the factory. Then there is not one factory in a hundred that can hold more than six or eight weeks' make of cheese. You hear of immense shipments of cheese in hot weather and at low prices. Well, the factories are *forced* to sell. They say, "we dare not keep it, for it is beginning to turn in flavour, besides our rooms are full and it must be sold." Now is it any wonder that dealers buy low and that dairymen are placed at disadvantage? Why, my friends, you and I and everybody else will buy as cheaply as we can. Has it not become a proverb that "you cannot realize the full value on forced sales?" Now this is the condition of the American cheese market during a large part of the year and England knows it, and our own cheese dealers know it. But the dealers after purchasing are anxious to get rid of the goods quickly especially in hot weather. They have an article upon their hands which they know is constantly depreciating, and is liable to be lost altogether, and so they shift the responsibility as soon as may be, making what margin they can. It is just so in England. It is known that much of our cheese will not keep, and shippers are on nettles until they clear their warehouses of stocks as fast as they come in. It is this over anxiety, this hot haste to have our