All of the cheese in class 4 were numbered, and all brands and marks removed. The judges did not know who their associates were until the judging was completed.

The noted cheese maker, J. B. Harris, of Antwerp, N. Y., was asked to judge the cheese and kindly consented to do so.

He set out a table across the room facing in an opposite direction from the cheese, and samples were carried to him on a fryer, each sample being numbered to correspond with the cheese. In almost every instance his markings corresponded with those of the judges.

He placed the first and second premiums exactly where the judges did, but on Canada cheese he marked a little higher. The executive committee desired to get at the relative merits of the different cheese as near as it was possible, in an impartial manner.

REPORT OF COMMITTEE ON DAIRY GOODS AND MANUFACTURES.

Mr. President—Your committee beg leave to submit the following report on dairy goods:

The old standard rectangular churns, represented by Cornish, Curtis and Green, have been so long in use their merits are well known, and the committee cheerfully recommend them to all who are in need of churns.

The firm also have a large exhibit of butter workers and all tools necessary for the manufacture of fine butter.

Haney & Campbell, Belline, Iowa, have on exhibition Jacked carrying cans and refrigerator tank for carrying cream. They also have a good assortment of dairy supplies.

F. D. Fargo Co., Lake Mills, have on hand butter coloring; also fine cream carrying tank and parchment paper for covering butter. Such articles we consider worthy of trial by those in need of them.

The patent test churn exhibited by Andrews & Burnap, Dubuque, Iowa, in the opinion of the committee, is the best machine for ascertaining the true butter value of milk or cream yet in use so far as we know.

The Cooley creamer, manufactured by John Boyd, Chicago, acknowledged to be the standard of the submerged system, is so widely known it needs no recommend by the committee.

Samuel B. Davis & Co., Chicago, have on exhibition a sample of their
celebrated rennetine and cheese grease which the committee consider worthy of trial by all manufacturers of cheese.

The Danish Western Cream Separator, which in the opinion of the committee should be examined and tried by all creamery men wishing a centrifugal separator.

Chris. Hansen's laboratory have on exhibit samples of their world-wide known butter and cheese color and rennet extract, which need no recommend by the committee, and should be tried by all factory men.

STEPHEN FAVILL,
H. Z. FISH,
CHESTER HAZEN.

The convention adjourned to meet at seven o'clock P. M., January 28, 1886.

EVENING SESSION.

The convention met pursuant to adjournment at seven o'clock P. M., Ex-President Favill in the chair.

ODDS AND ENDS IN DAIRYING.

By J. M. THOMAS, Dixon.

It is an old adage that life is made up of small things. It is the odd moments of life improved that count. If the odds and ends of business are kept well in hand it is a prime element of success. No matter how well the general plans of an individual may be laid, an inattention to details will result in failure. In these days of sharp rivalry, of active competition, it is the small things, the odds and ends that frequently make the margin upon which depends profit or loss, success or failure. This is applicable in a greater or less degree to all kinds of business, but to none more particularly than to dairying in all its branches. From beginning to end, from the time the cow is placed upon the farm, until the butter is packed in the tub or the cheese boxed, it is a question of constant attention to details, and if these are not well attended to the odds are that the end will be a failure. An indispensable method of keeping the details well in hand, and keeping track of the odds and ends is to keep a strict account of all items of receipts and expendi-