

of "greenness." Evidently the cheese has not been held long enough in the curing-rooms at the factories to allow it to ripen sufficiently before shipment. Consequently, having been carried on board ship at a comparatively low temperature, it is not satisfactory when it arrives here. There is no doubt that, were the cheese produced in New Zealand cured at the factories under proper conditions for a sufficiently long period before shipment, a very great improvement in quality could be effected, and their reputation here would be greatly enhanced.

VISIT OF THE DAIRY COMMISSIONER.

During the year a visit to this country was paid by Mr. Cuddie, Dairy Commissioner, and along with him I made several visits of inspection. The opportunity was taken to visit Bristol, Cardiff, Manchester, and Liverpool for the purpose of calling upon merchants who handle and distribute New Zealand dairy-produce in these centres, and to learn from them how the shipments received from the Dominion have been satisfying the requirements of the trade. Mr. Cuddie has given very close attention to all matters connected with dairy-produce, and has taken full notes of all things brought under his notice. His visit to this country cannot but be of the greatest advantage to the dairy interest in the Dominion.

Mr. Singleton also paid a visit to this country, and during the short time permitted him made a close study of the markets interested in New Zealand dairy-produce. Unfortunately, at the time of his visit—during August—there was not a great deal of New Zealand dairy-produce on hand. There was, however, sufficient for his purpose. The question of "fishiness" in New Zealand butter was prominently brought under his notice, and the opportunity was taken for inspection of various lots that had been complained of and which were held in cold-store at Victoria Docks. A box of butter of one of the brands which was found to be specially fishy was selected by him and forwarded to the Dominion for the purpose of bacteriological examination and investigation.

BUTTER AND MARGARINE BILL.

The Butter and Margarine Bill, enacted in 1907, came into force on the 1st January, 1908. Unfortunately, under this new Act the sale of milk-blended butter, although strong objection has been made to the clause dealing with it, is sanctioned. While it is regrettable that the Bill is not all that could be desired on behalf of New Zealand producers, I am of opinion that it will ultimately prove to the benefit of the butter trade. The portions of the Bill dealing with the registration and inspection of butter-factories will go a long way towards stopping that adulteration which for a lengthened time has been so rife.

ADULTERATED BUTTER.

My attention was directed to a prosecution that was instituted against a retailer for selling New Zealand butter containing 43 per cent. of foreign fat. The retailer contended that he had sold the butter in the same condition as he had bought it. I at once took steps to safeguard the reputation of New Zealand butter. I learned that the butter had not been sold direct from the original box, but that instead it had been made up in the retailers' shops in $\frac{1}{2}$ lb. and 1 lb. rolls, and sold wrapped in paper. It was denied that anything had been added to the butter, and the defendant was going to rely on the warranty he had received with the butter when he purchased it.

EXCESSIVE MOISTURE IN NEW ZEALAND BUTTER.

Several cases have come under my notice in which action has been taken against retailers for selling New Zealand butter containing excessive moisture. That the good name which New Zealand butter has borne for excellence of quality and freedom from moisture should be jeopardized by the action of unscrupulous individual butter-makers in the Dominion in leaving excessive moisture in their product is most serious. The amount of moisture permitted in butter in this country is 16 per cent., and it is gratifying to find that in the New Zealand Butter Export Act, which came into force on the 1st January this year, that limit is fixed for moisture in all butter exported from the Dominion. I feel that if strict measures had not been adopted by New Zealand for safeguarding its reputation, such injury might gradually be done on the markets here that the price might be lowered considerably, and any effort on my part to uphold it would be unavailing.

SHORT WEIGHT IN NEW ZEALAND BUTTER.

Complaints have been made by purchasers of New Zealand butter that the quantity contained in a box was not in every case full 56 lb. as expected. Complaints were inquired into, and found to be well grounded. Full information concerning the deficiencies was sent to Wellington. In several instances the butter contained in the boxes was actually between 1 lb. and 2 lb. short of 56 lb. in weight. It is unfortunate that more care has not been exercised in packing, as the information gets about the market here and adversely affects the whole sale of New Zealand butter. Instead of the Government graders' weights being accepted without dispute, suspicion is cast on them, and trouble is entailed.

DAIRY SHOW.

The annual show of the British Dairy-farmers' Association was held at the Agricultural Hall, Islington, during October. In the classes for colonial butter there were sixty-five entries in salt and sixty in saltless butter. In the former class five entries were made by the New Zealand Government, and in the latter four. Unfortunately, none of the New Zealand butters were successful in obtaining one of the prizes, these all going to butters from Australia. I have no doubt that it will now be recognised that it is inadvisable to put forward winter-made butter from the Dominion for competition with new season's Australian make, and full consideration will be given as to the advisability of taking part in the show of the British Dairy-farmers' Association on future occa-