

291. You think Nature has done enough?—All that we want is to educate the great bulk of the farmers in New Zealand, many of whom have never been trained to farming.

292. *Mr. Mackenzie.*] What are the best grasses for the dairy purposes?—It depends on the soil. In the higher lands the finer fescues and others; in the low-lying lands the strong-growing fescues, ryegrass, timothy, foin, and cocksfoot. Prairie grass should receive more attention; it is an admirable forage grass, but it will not stand too close feeding. This is the reason why prairie grass does not do in some places where it has been tried. It is growing greatly in favour in New South Wales.

293. Reference has been made to the short time pasture is kept: is this the reason that the grasses used are to a great extent annual—ryegrass, for instance?—You may make ryegrass almost annual by continuing to sow seed from the first year's seeds. As I said before, pastures would not run out so soon if we top-dressed them as they do in England.

294. Do you think that having piggeries near a dairy is a desirable thing?—No. Any smell is bad near a dairy-factory. They should be as far away as possible, and should not be placed on the windward side, but away from the prevailing wind.

295. What varieties of cattle are best for dairying?—That depends upon what pasturage will carry them. I do not think anything is better than the shorthorn and its crosses; on heavy pasturage there is nothing superior to them. There is another thing: when they are unfit for the purposes of the dairy you can make beef of them. Ayrshires and other crosses are best for light and hilly lands.

296. *Mr. Walker.*] The knowledge of these things it is which saves the farmer?—There are two classes of shorthorns—the milking shorthorn and the beef shorthorn. Another thing I would point out is the folly of using mongrel bulls. I have suggested to small farmers that they should combine to rent bulls. I know some owners of first-class animals that would be glad to rent them. In this way the breed of cattle in the colony might be greatly improved.

297. Do you think the School of Agriculture has done enough in this direction?—In my opinion, enough has not been done in this direction.

298. *The Chairman.*] If beetroot growing were established, would the pulp, after the extraction of the sugar, be of any use as feed for cattle?—The farmers in the beet-growing districts in Germany depend on it almost altogether for feeding stock in winter; but it requires the addition of oats or linseed meal to reinstate in some degree what has been taken away by the extraction of the sugar. With that addition it is valuable as feed for stock.

299. *Mr. Mackenzie.*] You are favourable to sending travelling dairies round the country?—Yes; that is what we want—information and instruction.

300. You would have the best men selected for that purpose?—Practical men, certainly. There is no use getting men who do not know the science as well as the practice connected with butter-making. We must, of course, have practical men, who will take off their coats, and not only make the butter, but they must explain the theory of it too. Butter-making has become a science now.

301. You are equally acquainted, I suppose, with the manufacture of cheese?—I do not know much about cheese. Butter-making I consider the more important industry. You will find butter in every house. Cheese is not so generally in use. The Americans have been very successful in producing cheese of the best quality. I was speaking to a gentleman some time ago, when travelling, who considered, I do not know for what reason, that we would never be able to compete with the Americans in producing cheese; but in regard to butter he had a different opinion.

302. *The Chairman.*] With respect to some system of classification, have you anything to tell us about that?—There is a difference of opinion on that point. Some merchants say that it ought to be classified here. I am of a different opinion. I think it should be classed when it arrives at its destination. No doubt it would be a good thing to have it classed here if the buyer would accept our classification. But if I were a buyer I would say, "That butter has been two months on the sea; how can I tell what change may have taken place in it." I remember in the Cork market—I am now speaking of twenty years ago—there were sworn officials called butter-tasters. Their duty was to taste the butter, to pronounce as to its quality, and then it was sold according to the brand put upon it by these tasters, who, as I have said, were sworn officers.

303. *Mr. Walker.*] Who appointed them; the Government or the Corporation?

304. *The Chairman.*] Not the Government?—They were appointed by the Cork Butter Trustees, I think. There was no dispute. The butter was branded, according to its quality, as first or second. The whole thing was done in an hour or so. The system which prevails at present with New Zealand butter in the London market is as follows: When the butter reaches the market two or three casks or boxes are opened. If any one of them happens to prove inferior the whole lot is condemned by a board of brokers, and the good and bad has to go alike at a much reduced rate. You have nobody sufficiently authoritative to conserve your interests in the matter. And, suppose you have an agent, his interests are with other people, not with you. I am now speaking of the experiences of persons who have shipped butter, and have told me how they were served. If a dépôt could be established with a cool-chamber for all produce there is no reason why such produce should not be sold according to quality.

305. Do you think, then, that the inspection should be in England?—Yes; for the reason that buyers there would not accept our brands here. If they would do so it would be better to do it here.

306. Do you mean under the authority of an association or the Government?—If done in England it ought to be under the control of the Agent-General. He would be our authority, and would be able to get persons sworn as tasters.

307. It is said that if the inspection took place here bad butter could not be sent Home at all?—In Sweden, I understand, they will not allow bad butter to be sent out of the country at all. There is a law against exporting it under a certain quality.