

517. Have you noticed whether butter, before it is shipped, receives any damage from the want of this cool-storage?—It must do so in warm weather. It is all the better to keep it as near as possible at an even temperature.

518. Do you consider that experts should be appointed to travel throughout the country and enlighten the farmers as to the proper mode of making butter?—Well, no; I should be more inclined to adopt the Canadian system, of having schools and colleges, and educating them. Our present population is hopeless to deal with; but I would provide the rising generation with schools and teach them the industry, styling the teachers “professors.”

519. You would rather prefer a system of colleges in the different centres that would educate the growing population?—Yes. I know the makers so well, having dealt with them for the last twenty-five years. They listen with open mouths to anything said to them, and go home and do as they always did.

520. You do not think the appointment of an expert to travel the country would do any good?—I think the school suggested would be a better plan.

521. Can you tell us whether there is any inspection of butter before it leaves Canada for London?—At the chief seaports there would be an Inspector appointed by the Government; but in the inland towns such bodies as the Corporations or Chambers of Commerce appoint local Inspectors. The Inspector at the seaport overhauls the whole of the shipment. He opens every package and examines it, and if he detected the least flaw he would not brand it. If an Inspector or Inspectors are appointed the question of proper packages or kegs would be decided by him, as I know he would decline to brand it if not good in all respects.

522. He examines the grading and quality of the butter?—Yes.

523. Does the Inspector also examine the quality of the butter?—Oh, decidedly.

524. How many classes does he divide it into?—First, second, and third; all the others would be marked “unbrandable.”

525. Have you any knowledge of the Canadian butter-market in London?—The Canadian butter-market in London is about the same as the Danish.

526. I want to know whether the grading by the Inspector in Canada is accepted by the purchaser of butter in London?—Yes; we never found any trouble in selling it as branded. One of the conditions the Inspector lays down is that, although he has branded it, the pickle should not be allowed to dry on it. In case the winter should come on, and the butter left to be frozen, the date on which he has inspected it is branded on the cask. The buyers know if it has gone past the time, and it would have to be inspected over again.

527. You are sure the Inspector was appointed by the Canadian Government, and not by the Harbour Board or Borough Council?—Yes, he was appointed by the Government.

528. Do you know whether he acts under any special Act passed by the Legislature?—I could not say; it was quite understood that it was a Government appointment he had.

529. You think that the system of establishing colleges is the best?—I think so.

530. As far as Canada is concerned, they have no travelling Inspectors or travelling tutors to instruct the people?—I am not positive on that point.

531. Can you tell us whether the milk in New Zealand is equal in quality to the Canadian milk?—I believe it is superior as far as chemical tests are concerned; indeed, I am positive on that point.

532. And you think with due care our export ought to be superior to that of the Canadians?—Oh, most decidedly, or any other part of creation. Apart from our stock, and the milk being better, the climate for manufacturing the produce is in our favour here. Among the other advantages we possess, there is the advantage of having pure water. The value of our dairy export ought to have been up to the value of the export of mutton long ere this if care and attention had been given to its make and packing.

533. You think the industry is capable of indefinite extension?—Oh, most decidedly.

534. Have you taken into consideration the different class of cattle? What class of cattle do you think the best for dairy-produce?—The Durhams give the richest cream, but you get more gallons from the Ayrshires.

535. You believe that a cross between the two would be the best?—I would always take a crossing for a good dairy-farm.

536. Do you know the preserved milk-factory at Port Chalmers?—Yes, I have been in it.

537. You cannot look upon that as assisting the dairy industry?—No. There is no question of it; a good opening for preserved milk is to be had at all times.

538. From your knowledge of the quality of milk preserved at the Port Chalmers factory, you do not think it would compete with the Swiss milk?—If it were properly made it would most decidedly compete with it. If they had the same skill in making it as in Switzerland I should say they ought to make a better article.

539. Do you consider that the butter produced by the factory system is better than that produced by the farmers?—It should be, but I cannot say that it is, so far.

540. Do you consider that the totara kegs are suitable for sending butter Home?—No.

541. In what kegs do they send butter from Dunedin?—They send it in different kind of kegs.

542. Do you consider Pond's boxes the best?—No. There is nothing to beat the kegs, if properly prepared ere packing butter in them; but the wood of the kegs must be oak, until we can find some wood to answer.

543. *Mr. Dodson.*] Have you had any experience of totara kegs?—The wood acts like a sponge on the butter; it takes the substance out of it.

544. *The Chairman.*] Have you shipped butter Home?—No, I preferred selling it here until it was not only made better but classified ere shipping it.

545. You have no experience of the prices obtained in the Home market?—No.

546. Your dealing has been in Dunedin?—Yes; buying it here and selling it here.