

gave instruction also as to the means by which a proper judgment can be formed as to the quality of the milk presented—all milk not being equally good for the manufacture of sound butter and cheese, in my experience as a dairy consul. I shall send you the best testimonials from the most extensive dairy-farmers and butter exporters, and these testimonials will be indorsed by the seal and signature of the British Consul in Denmark.

Denmark is acknowledged to be the only first-class dairy country in the world, for, although great endeavours have from time to time been made, no other nation has yet arrived at the same state of perfection in the markets of the world so far as butter export is concerned. It is well known that the Danish butter is preferred everywhere, on account not only of its superiority, but also for its keeping-quality. The industry is now the most productive and gives the largest income from any trade in the country, there being 3,000 dairies in daily work competing with each other in the manufacture of the finest butter that skill and care can produce. The industry is steadily progressing, as the production continues to be good.

Other countries—New Zealand, for example, with its good grass-land and fine climate—could produce equally good butter and cheese if the necessary expert instruction were provided to enable farmers to follow carefully the rules and practice of the Danish system. Indeed, this should be accomplished with much more ease and success in New Zealand, where the climate and grazing-lands are so much more advantageous than those of Denmark, and should yield the best of products to any market. It is my strong belief that with such advantages New Zealand would produce most superior and best-keeping butter packed in smaller or larger canisters for export to warm countries, where a high price is obtainable. Denmark packs much butter in this way, exporting quantities to various places under the Line at very high prices—from 5s. to 6s. per pound. Such export is only made during the summer months, when the cows are on grass feed only, as otherwise the butter will not keep to send to warm countries. The mode of packing requires great attention, and several special matters should be observed, which are kept secret in the process of packing, but with which I am fully acquainted. The Government here in Denmark have appointed four dairy consuls, who receive permanent salaries from the State, and whose duties are to instruct dairy-farmers and correct their omissions or errors in the process of production, to teach them the necessary treatment and care of their cattle, and the proper formation and laying-out of their dairies. These Government consuls are required to travel to any district where their assistance and opinions are required by any dairy-farmer or establishment desiring their advice. All the necessary travelling-expenses from and to head-quarters, while their services are required, to be paid by the party requiring their services. These consuls are also judges in the exhibitions of dairy-products which have lately been established by the Government. These exhibitions occur once a month all the year round, and are attended by the leading butter producers and exporters from different parts of the country, and the experience thus gained by the exhibitors enables them steadily to improve the quality of the product. In addition to the above-mentioned four State consuls, there are eight private experts consuls, who have also a right to be present at these exhibitions, and who have also ample employment with numerous dairies as instructors and advisers.

I have now, as briefly as possible, stated the manner of the administration of the Danish milk industry and the mode of the State assistance to maintain its now well-earned reputation in the world's markets.

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MR. MURPHY, F.L.S., since giving his evidence, forwards the following papers on the subject of milk:—

NEW METHOD OF MILK-PRESERVATION.—(From the *Scotsman*.)

The value of milk as an article of diet is too well known to require to be dwelt upon, but it has one defect: it will not keep long; it very soon turns and gets sour. Its use, therefore, is somewhat restricted to regions where dairies are plentiful. Many attempts have been made to get over this difficulty. There are two common methods of preserving milk by processes of condensation. In the one the milk is simply evaporated down to about a fourth part of its bulk and then sealed up in tins. In this state, however, it cannot be preserved for longer than a few weeks at most. In the other method a more elaborate process is adopted. The milk is first strongly heated and then a considerable quantity of sugar is added, after which it is evaporated down to the same extent as in the first method. By this process the milk may be preserved in a sound condition in tins securely soldered to exclude the air, and when these are opened the milk only requires to be diluted to be fit for use. But the composition of the milk is greatly altered by the addition of so much sugar, and, although useful in many cases where fresh milk cannot easily be obtained, its value as a nourishing diet is doubtful, especially when it is used as a food for infants. As, however, notwithstanding these drawbacks, a large trade is done in these condensed milks, it is evident that a good method for preserving this valuable article of diet for a long time, without altering its composition and without adding any foreign ingredient, would be valuable and supply a great want. Recently a process of this kind has been brought under our notice which merits some attention, as it seems to attain the end in view. This process is the invention of a Norwegian, and has been in operation now for a sufficient length of time to test its value. The milk is preserved for apparently any length of time in a perfectly fresh and sweet condition, while its composition is quite unaltered, nothing being added to or taken away from the original milk. The tins have only to be opened, and the milk poured out and used as if fresh from the dairy. A company has been formed in London, under the title of "Dahl's Pure Milk Company," to work the process, which is patented. An establishment has been erected in Norway to prepare the milk, whence it is exported to this and other countries. It thus promises to be a new industry which will utilise, for the benefit of the inhabitants of the United Kingdom, the dairy-produce of the pastoral regions of Norway.