

butter? Would it not be advantageous for the farmers to use lime, provided they could get cheap lime?—It would certainly make a great improvement in the milk-product, and on the butter and cheese made from it. That is well illustrated on the Tokomairiro Plains. Since the farmers started using lime freely throughout that section, the milk coming into the factory off the farms where lime is extensively used can be easily detected.

83. *Mr. Duncan.*] How would that apply to Cave Valley and Waireka?—The land there does not require it, so far as my experience goes of the working of the factories there for a term of three years.

84. *Mr. Lawry.*] Do you not think it would be advantageous to the dairy-farmers as a whole to impress upon them the desirability of breeding their own cattle, taking cows to carefully-selected bulls?—Yes, I think that if ever they are going to establish a good breed of cattle they will have to do it themselves by paying more special attention to the crossing by carefully-mated bulls. Jersey bulls with large shorthorn or Ayrshire cows would make the best cross, especially for butter-production.

84A. Do you think that, acting in that way, they can get uniformity of temper in the cows?—Yes; it would have a great tendency in that direction, and I think that no farmer is competent to know what the milk-producing qualities of a cow is outside his own herd.

85. You realise the necessity of uniformity of temper in the various cows?—I do. I think it is a great matter.

86. Have you ever directed the attention of dairy-farmers to the very objectionable system of hauling about cows with a leg-rope?—I have, because I may say that until I came to New Zealand I never saw such a practice.

87. And I suppose you realise that by the use of the leg-rope the cow would be pulled back from her natural position?—Yes.

88. And then would struggle to stand easy?—Yes.

89. *Mr. Duncan.*] After the butter arrives in England is there any system carried on to insure proper disposal there?—Well, whoever the butter is consigned to is the only party that seems to look after it, or to see to it after its arrival there; and, so far as we can find out, there is not so much reason to growl at the treatment on that side. After it is landed safely there the disposal of it seems to be placed in fairly good hands. Of course, a few years ago there were many impediments in the way, through the produce getting into incompetent and untrustworthy hands; but that cause of complaint is now very little raised, the trade having greatly cleared itself of that impediment during the past two years. It is true the produce did get into very undesirable hands at the outset of our exports to Great Britain, and hampered its success a great deal; but the difficulty now seems to be overcome. While on that point, I would like to read to the Committee a letter I have just received from a gentleman in Ireland concerning some butter made in one of our New Zealand factories, a sample of which I sent to one of the principal merchants there, that he might give his report upon it. [Letter dated 28th May, 1891, and marked "B," read.]

90. *The Chairman.*] Was borax used in that butter?—A preparation known as "preservitas," which is supposed to contain a portion of borax.

91. *Mr. Lawry.*] Is that the same as salsaline?—Yes, it is somewhat similar—an antiseptic.

92. It is supposed to be innocuous?—I could not say, but I should not think so.

93. *Mr. E. M. Smith.*] Would it not be well to submit the different butter-preservatives to Sir James Hector for his opinion?—Yes, I think it would be well to do so; although, of these high authorities there seems to be not the same opinion existing with any two of them. The "preservitas" has been already submitted to the Victorian Government Analyst, who says that it contains more borax than another chemist in Melbourne says it contains, so that there seems not to be the same opinion expressed on the matter by them. However, I should say it would be a good thing to submit the "preservitas" to the Government Analyst here, and see what was really in it, and if he considered that it would be injurious to health.

94. *Mr. Duncan.*] What quantity of "preservitas" was used per pound in the butter referred to in this letter?—At the rate of one pound to the hundred.

95. *Mr. Lawry.*] Have any overtures been made to you or to the Government relative to the desirability of the Government advancing money at a low rate of interest to establish factories?—Yes, several propositions have come up in regard to that.

96. Have you favourably entertained any of them?—No, I have not.

97. Do you think it would be unwise for the Government to do so?—I think it would be exceedingly unwise for the Government to entertain any of the proposals which have come to hand for such a purpose. I think, however, that the Government could benefit and foster the industry immensely by the initiation of a scheme whereby pecuniary aid could be given under restrictions similar to the "Loans to Local Bodies." First, by the settlers petitioning the Government to have their district declared a dairy district. Settlers then to elect a Board, with power to rate the district, and to raise a loan from Government for the purpose of establishing and equipping a factory. Such district to be first reported upon by a competent person on behalf of the Government as to its suitability for dairy purposes. The loan could be repaid to the Government by similar means as done by local bodies.

98. Then, what are your opinions relative to the system of granting bonuses for the production of butter, similar to those which obtain in Victoria?—Well, I think you could not initiate a worse system. A worse system than the payment of an export bonus I do not think could be established.

99. Do you think that in many cases the quantity of butter is produced in order to get the bonus itself?—Yes; and I think that the system is open to fraud in every possible direction.

100. *Mr. Pinkerton.*] Do you prefer butter being carried in freezing- or cool-chambers on board ship? and, if in cool-chambers, whether cheese being in the same chamber would affect the butter?—I would prefer the butter being carried in a cool-chamber, provided the cool-chamber was kept at a proper temperature.