

allowed by the Dairy Industry Act, and were returned to the companies for reworking to bring them within the legal requirement. Churnings tested during the previous year were 128,694, of which 0.27 per cent. was over-moisture.

Some 111,613 samples were tested for salt, of which 0.06 per cent. failed to comply with the regulations. For the previous year 127,082 samples were tested, 0.36 per cent. failing to comply with the regulations.

BUTTER FOR LOCAL TRADE AND UNITED STATES JOINT PURCHASING BOARD

In addition to patting butter required for local trade, the New Zealand Co-operative Dairy Co., Limited, and the Internal Marketing Division were engaged in packing supplies in 1 lb. pats and 5 lb. tins for the United States Joint Purchasing Board.

With the cessation of hostilities and the consequent cancelling of orders for the above, a considerable quantity of butter was in store and not required by the United States Joint Purchasing Board. The Export Marketing Department, however, was able to make satisfactory arrangements for its disposal overseas, and it has all been shipped.

WHEY BUTTER

The quantity of whey butter graded showed a slight decrease, being 2,658 tons, as compared with 2,779 tons in 1944-45. Some 86.37 per cent. was classed as first grade, compared with 94.26 per cent. for the preceding year. Whey butter continues to be shipped to England, where the better qualities are used in blending to assist in maintaining the weekly ration. As will be noted from the figures, however, our whey butter generally is not very satisfactory, a large percentage being only second-grade quality. It would appear that the whey cream does not receive the attention necessary to produce a good-quality article.

BUTTER PROCESSES

During the year processes for the production of butter from cream by the continuous method, some of them following practically similar lines to the New Way quick-freezing machine which has been passing through the developmental stages in recent years in Australia, have come into prominence in Europe. In others an almost instantaneous-heating process of churning and working has been used.

In order to keep in touch with these developments, Mr. F. H. Taylor, Senior Inspector of Dairy Products, London, visited Germany as a member of a committee which looked into the suitability of the new methods for adoption in the Dominion, and at a later stage visited Switzerland on a similar mission.

Mr. Taylor is keeping in close touch with these developments, and advises that, while it would be unwise to conclude that they will not eventually be suitable for use in New Zealand, there are a number of difficulties which must first be overcome before any steps should be taken to secure any of them for trials in this country.

It is worth noting that the Radiator, a separating process which produced butter by a continuous process was in use in the Auckland Province in 1902.

CHEESE

The average grade of cheese graded for export during the year was 92.114 points, as compared with 92.121 points for the preceding year. Of the 90,523 tons received for grading, 22,930 tons, or 25.33 per cent., was graded as finest grade, 63,223 tons, or 69.84 per cent., as first grade, and 4,370 tons, or 4.82 per cent., as under first grade. The comparative percentages for 1944-45 were 25.94, 69.71, and 4.34.

Mr. W. Crawford, Superintendent of Cheese Instruction, reports that cheese quality was well maintained throughout the season, though this would apply more particularly to the South Island, Wairarapa, Taranaki, and the Manawatu. In the Waikato the quality was not so pleasing, many lines failing to reach the first-grade class.