

in inoculating, few complete failures have been experienced this season. While most of the factories in South Taranaki are equipped with the Jones starter outfit and are having a good run, equally good results are being obtained in other districts where different starter apparatus is in use. In Canterbury and Otago, mixed-strain starters are still being used at practically all the factories. This is mainly due to the poor facilities available at most of the factories for keeping single-strain cultures and also to the fact that much of the cheese made in these provinces is for local trade.

Curing-rooms.—During inspections of curing-rooms at the different factories throughout the Dominion I gained the impression that there was a definite improvement in the condition of these rooms. The cheese were in most cases free from mould and the shelves much cleaner than last season. While this may have been due in some measure to climatic conditions, indications pointed to the fact that more attention was being given to the cheese after they had been put on the shelves. At the same time, there are some factories where there is still room for improvement. In those factories that are equipped with temperature- and humidity-control units, very little trouble is experienced in keeping the cheese clean and free from mould. No doubt this is the ideal method of curing cheese. At the Milford Factory, in South Canterbury, where one of these units is in operation, large quantities of cheese are held for the local trade. The fact that these rooms are always kept in good order and the cheese are reasonably clean demonstrates the value of air-conditioning plants for curing-rooms.

Milk Grading.—While milk grading is being carried out conscientiously at the majority of the factories, at some there is too much tendency to give border-line cases the benefit of the doubt. In my opinion, any samples which are at all doubtful should be placed in the second-grade class, as it is recognized that our standards of grading err, if anything, on the lenient side.

Labour in Cheese-factories.—During the season the shortage of labour has been very acute at most cheese-factories, and at a few it was almost impossible to carry on making this product. As the labour position has been so unsatisfactory, it is gratifying that neither the quality nor the finish of the cheese has suffered to any extent, which reflects great credit on factory-managers and all those concerned.

INSPECTION OF NEW ZEALAND DAIRY-PRODUCE IN BRITAIN

During the year Mr. M. H. Wallace, previously Dairy Instructor in Charge of the North Auckland district, was transferred to London to assist Mr. F. H. Taylor in carrying out the inspection of New Zealand dairy-produce in Britain. Mr. G. V. Were, who has assisted Mr. Taylor for some years, is still stationed at Liverpool, where he transferred during the war to suit the special conditions then operating.

Although originally our representatives in Britain were appointed principally for the purpose of checking up on the quality and condition of our butter and cheese on its arrival on the English market, circumstances have necessitated their attention to a much wider field of activity. Because of his wide experience and specialized knowledge, Mr. Taylor has been able, particularly during the war years, to render valuable assistance to the British Ministry of Food, and has also become actively associated with several other important organizations, including the Food and Agricultural Organization, Nutritional Committee, and International Standards Institute. His association with such organizations is not only of assistance to the Mother-country, but is of benefit to the dairy industry of New Zealand.

The following extracts from Mr. Taylor's report cover the broader aspects of his work and observations during the year under review :—

Much of the produce is still being discharged in Liverpool, and the inspection of cheese cargoes is practically confined to the dockside when cargoes are being discharged. Even this is becoming increasingly difficult, for the shortage of food-supplies is necessitating the almost immediate distribution of both cheese and butter on its arrival. It will be a great help to our routine inspection work when some system is introduced into the marketing of our produce which necessitates the sorting to brands of both cheese and butter. It may take some years before this demand is made, owing to the shortage of food stocks, but unless some system is shortly introduced which gives traders an interest in the goods they handle, the quality of all commodities reaching this country will rapidly deteriorate. New Zealand has done a wonderful job in maintaining the quality of her cheese and butter, and I think her produce has never been held in such high esteem. The bulk purchasing of low-grade produce from countries who are not so jealous of their reputation, and the marketing of that produce to the public, who have no knowledge of its country of origin, may indeed result in a falling off of the consumption of that particular commodity. I refer in particular to cheese. New Zealand is particularly interested in this commodity, and I think it would be conceded that in bulk our cheese is holding the premier position for uniformity and good quality. During the past few years some produce has reached this country which has not helped the public to appreciate cheese, and it remains to be seen what the reaction may be when more meat is available. New Zealand should avoid