

slightly closer together than for the British shipments, so as to prevent rats from getting access to the cheese through the cracks. This latter is not so necessary when cheese is carried in cool-chambers and when it is stored in the freezing-chambers on arrival at Durban and Cape Town.

The medium cheese weighing about 30 lb. to 35 lb. is in better demand in Africa than the large sizes. The bulk of small shipments which I examined there were packed in a fairly satisfactory manner, although some of the timber, as in the case of the large cheese, was too light, and the cases were not wired or hooped.

From all my experience in Africa I found that the most preferable size of a Cheddar cheese we can send to that market is the loaf, weighing about 8 lb. Loaf-cheese should be packed in closely made cases, and the timber should be dressed. The cases should also be plainly and neatly branded. There should be thin boards about $\frac{1}{4}$ in. thick in the form of small partitions between each cheese.

In hot climates it is important that the cheeses should not be allowed to touch each other; this causes friction of the two surfaces, and tends to start the butter-fat, and makes the cheese flatten on the sides, which pressure afterwards starts decay. Besides, if the small cheeses are divided in the cases they will also be found to open up freer from mould. A better manner still of packing loaf-cheese for the hot climates of South Africa is to put them up in small cases of six cheeses each, packed in dry sawdust and coarse salt.

Even yet a great quantity of goods is packed on mules in the up-country districts, and that very often in the roasting sun. The latter being so, it is not wise to put more than six cheeses in a case, which makes the handling and packing on the mules much more convenient.

During the time the war was on it will be remembered that a few trial-shipments of loaf-cheese were sent to Africa by the Agricultural Department at the request of the Agency-General. These were packed in small cases in sawdust and salt, and it was reported that the cheese opened up in splendid condition, and gave entire satisfaction in Africa. The cases in which these cheeses were shipped cost a little more money than the ordinary loaf-cheese case, for the reason that I had them specially made with two of the sides ventilated by boring a number of small holes in the boards, and inside on the ventilated ends I had placed a rough canvas scrim which kept the sawdust from running out. The two ventilated ends being opposite each other permits of a sort of current of air passing through. If it is cold air, it helps to preserve the cheese; if hot air, it may affect the cheese a little, but it has also a good effect in the carriage of the cheese, particularly where they are packed by mules in hot climates, for the reason that the warm air dries the sawdust and prevents dampness and mould. Although the extra expense of the cases and the dry sawdust and salt is much greater than that of packing the cheese in the ordinary way, I am of the opinion that dealers in Africa will pay a much higher price for goods put up in this way, for the reason that they are anxious to give their customers a good article, or, in other words, something they can sell and something the consumer will eat. If we aim to do this, we are not only opening up a trade for our produce, but we are building up a reputation on the score of good quality.

If we continue to ship cheese to Africa, I would advise a slight change in the manufacturing process. I am convinced that we should make a slightly firmer cheese, in order that it may stand the carriage over and the hot climate of Africa. We need not necessarily hand-stir too much of the moisture out of the curd, but a shade more hand-stirring and a little higher cooking or heating, and the addition of, say, $\frac{1}{2}$ lb. to $\frac{3}{4}$ lb. more salt to each 100 lb. of curd will be an advantage.

The most important recommendation I have to make is that of some arrangement being made with the shipping companies to have cool-chambers fitted on the direct steamers which carry our produce, whereby the cheese can be kept during the voyage at a temperature of between 45 and 50 degrees Fahr.

I maintain that if we are seeking for trade on a new market we should aim to land our cheese in the very best possible condition, no matter how small the quantity be at the beginning of such trade.

I have, &c.,

J. A. KINSELLA.

APPENDIX C.

SIR,—

Westminster Chambers, 13, Victoria Street, London, S.W., 15th April, 1904.

I have the honour to submit a short report concerning the work carried on by this Department during the past twelve months. As during that period regular reports on matters affecting the New Zealand produce trade in this country have been made to you and forwarded to the Department of Industries and Commerce, Wellington, by each San Francisco mail, it is unnecessary now to submit a report which might be merely a repetition of what has been already written.

In the reports referred to—fifty-one in number—the usual subjects of interest to producers in the colony have been fully treated, and attention has further been given to one or two lines of produce not formerly dealt with. General reports were made on the following subjects: Dairy-produce (butter and cheese), with special reference to markets and distribution in this country; frozen meat (mutton, lamb, and beef), shipments, discharge, and distribution; fruit-pulp, prospects of sale, processes, &c.; hemp, general market and condition; cocksfoot-seed; hops; fruit-shipments. Special reports treated on: Co-operative wholesale societies and distribution of New Zealand meat in Great Britain; direct shipments from New Zealand to British west-coast ports; seizure of sulphurised raspberry-pulp by Health Officer at docks, London; claims on damaged cheese ex s.s. "Papanui," and legal action regarding same; New Zealand butter at London Dairy-show; Baverstock's elevator and conveyer; the London trade and hemp-grading; Ivel agricultural motor; direct trade between New Zealand and Chile; Central Chamber of Agriculture and meat-marking; amendments to rules of Home and Foreign Produce Exchange as affecting New Zealand dairy-produce; fraudulent supply of meat under army contract.