

GRADING OF DAIRY-PRODUCE.

Table showing Quantities and Score-percentages of Butter and Cheese graded throughout New Zealand during Year ended 31st March, 1916.

Grading-points.	Butter.		Cheese.	
	Number of Boxes.	Score-percentages.	Number of Cases.	Score-percentages.
76	10	0-0001	4	0-0008
77	8	0-0001	23	0-0036
77½	8	0-0001	9	0-0015
78	115	0-0014	71	0-0118
78½	131	0-0016	48	0-0079
79	60	0-0008	14	0-0023
80	..	..	53	0-0088
81	81	0-0010	..	..
81½	177	0-0020	121	0-0200
82	53	0-0006	146	0-0242
82½	78	0-0009	139	0-0230
83	226	0-0027	408	0-0676
83½	378	0-0044	197	0-0326
84	609	0-0072	1,143	0-1894
84½	826	0-0098	1,663	0-2756
85	4,234	0-0499	4,733	0-7844
85½	4,285	0-0506	7,456	1-2357
86	11,880	1-4020	13,908	2-3051
86½	3,072	0-3626	7,380	1-2231
87	..	..	244	0-0404
88	15,898	1-8762	28,269	4-6852
88½	22,310	2-6341	29,795	4-9381
89	51,490	6-0768	60,739	10-0667
89½	47,318	5-5843	81,000	13-4247
90	77,058	9-0942	104,326	17-2758
90½	67,598	7-9777	108,127	17-9207
91	87,715	10-3519	66,101	10-9553
91½	87,893	10-3729	36,271	6-0114
92	99,488	11-7413	23,950	3-9694
92½	61,606	7-2706	15,946	2-6428
93	52,181	6-1583	7,382	1-2235
93½	51,838	6-1178	2,016	0-3341
94	45,859	5-4122	1,304	0-2161
94½	17,714	2-0906	279	0-0462
95	24,828	2-6942	100	0-0165
95½	7,469	0-8815	..	..
96	2,836	0-3369	..	..

THE BUTTER INDUSTRY.

Creamery Butter.

The reputation which New Zealand holds as a country where creamery butter of the best quality is made has been maintained for many years. This good name has been built up as the result of strenuous effort on the part of a section of the producers, backed by practical assistance rendered by the State. It is safe to say that so far as the establishment of a uniform system of manufacture goes, the New Zealand method is not excelled by any and equalled by few countries where the art of buttermaking is a specialized business.

The experience of the past year has again demonstrated the principle of the success attained when what is known as the "whole-milk" system is practised. Those dairy companies whose supply of raw material consists mainly in the delivery of milk either to the central creamery (butter-factory) or to the skimming-stations have almost without exception turned out a product which would bear comparison with the best article made in any country that might be named—truly a superfine product, which if sold on its merits, with the advantage of an all-the-year-round supply, would hold its own in competition with any other. Unfortunately the production of this class of butter is steadily but surely declining in New Zealand. It is almost superfluous to ask the reason why, for the answer is obvious to all who are well acquainted with the change that has and is still taking place from the whole-milk system of delivery to that of separating the cream on the farm. The year now closed has amplified in no mistaken manner the danger of accepting cream separated on the farms and held there for two or more days under conditions which, to say the least, are so harmful that no perishable foodstuff could pass through the process