

being more than repaid by the prices realised here. The tendency of New Zealand butter is to cut mottled, or two-coloured; that is, with streaks of white. This is a serious defect, and depreciates the value to the extent of 10s. or 15s. per hundredweight. The packages most in favour here are the small kegs made of white wood, and having four galvanised-iron hoops on them (plain iron hoops get rusty, and spoil the appearance of the package); and square enamelled boxes holding about 40lb. net, with lids screwed on. In each case uniform tares are very desirable. The kegs should be perfectly air-tight and filled up with brine, as the butter in them keeps longer after leaving the refrigerator. There is a powder which is now generally used on the Continent to preserve the butter sent to London sweet and fresh: $1\frac{1}{2}$ per cent. of this in butter, and $1\frac{1}{2}$ per cent. salt, make perfectly sweet and mild butter, which will keep its qualities for an indefinite time, and the cost is £5 per cwt. There is also a preparation far superior to the enamel now sometimes used, which, being worked over the insides of the casks, will make them absolutely impervious to brine, and prevent the butter sticking, thereby the cask becomes clean, and the tare remains practically unaltered, and the butter just as it is shipped; quantity needed is exceedingly trifling, and the price is £1 per cwt. As with cheese, uniformity of quality under one brand is a most essential feature in the shipment of butter, as now, when buyers come to inspect the butters, they are obliged oftentimes to waste a lot of time in examining so many packages, which otherwise would not be necessary if the quality were one; and they frequently reject the parcel on account of its irregularity.

If care be taken to fulfil all these requirements we look for a large increase in business with New Zealand produce. The prices during this season have ranged from £1 10s. to £2 16s. for cheese, and £1 10s. to £5 18s. for butter.

We are,

Yours truly,

REDFERN, ALEXANDER AND CO.

The SECRETARY, British Dairy Farmers' Association, to the SECRETARY, Agent-General's Department.

SIR,— British Dairy Farmers' Association, 191, Fleet Street, E.C., 16th June, 1888.

I beg to acknowledge the receipt of your letter, and I have pleasure in replying to the questions as under:—

1. In London very mild fresh butter commands the largest sale, but in the North of England the popular taste requires rather heavily-salted butter. The most approved packages are (a) boxes containing twelve 2lb. rolls, and (b) Normandy baskets containing 28lb. At the present time the best imported mild fresh butter comes from Normandy, and the best imported salt butter from Denmark. Well-made butter, *i.e.*, completely free from butter-milk, and containing the smallest possible proportion of water, is best kept in good condition by refrigeration. Badly-made butter will not keep long. The wholesale prices for butter of good quality may be roughly stated at 9d. in summer and 1s. 0½d. in winter.

2. The cheese which finds the readiest sale in the English market is fine, mild, nutty Cheddar. The cheeses vary in weight from 60lb. to 120lb.

3. Powdered milk is not in commercial use. Condensed milk is most extensively made in Switzerland, but there are a few factories in different parts of England, Ireland, and Sweden.*

The enclosed pamphlet on butter-making and preparing butter for market may be of interest; but, with regard to making suggestions on points not mentioned, that opens out a large subject which cannot be properly dealt with in the limits of a letter. If, however, I can further assist the Agent-General in arriving at reliable information of any matters within my knowledge, I shall be glad to do so.

By book-post I have pleasure in sending a copy of the current number of the Journal of the association, together with the papers read at our Eastern Counties Conference last month. A full report of the proceedings (discussions, &c.) will be given in the Journal now in preparation. I take this opportunity of saying that I should be pleased to receive from time to time any publications, news, &c., relating to New Zealand, which you may have for distribution.

I have, &c.,

WILLIAM C. YOUNG, Secretary.

W. Kennaway, Esq., Secretary, Agent-General's Department,
New Zealand Government Offices, 7, Westminster Chambers, S.W.

The AGENT-GENERAL to the PREMIER.

SIR,— 7, Westminster Chambers, London, S.W., 14th July, 1888.

I omitted to mention, in my notes on the dairy industry sent to you last mail, that the Departmental Commission on Agricultural and Dairy Schools in this country had recommended the establishment of a central school at the public expense. The matter was mentioned in the House of Commons a few nights ago, when Lord Lewisham said that, although the Government had not yet decided to establish a central school, they would make a grant this year of £5,000 in aid of local schools and lectures.

Professor Long is attending the show of the Royal Agricultural Society at Nottingham, which will delay his report a little.

I dare say your attention has been already called to the chapter on New South Wales dairy-farming, in Mr. Consul Griffin's report, just published at Sydney. Mr. Griffin is doing for that colony the same service he rendered to New Zealand in his reports on our own commerce and resources.

I have, &c.,

F. D. BELL.

The Hon. the Premier, Wellington.

* The import returns do not specify the quantities of condensed milk, these being included under a more general heading.