

at a temperature of about 140 degrees. Though this low temperature may be all right during some parts of the season, it is considered that a higher temperature is desirable, especially in the spring.

*Milk Grading.*—Milk grading generally is being carried out fairly satisfactorily and the procedure outlined to all cheese-factory managers has put milk grading on a more uniform basis. Though samples are being graded conscientiously and well at most factories, too many managers are too lenient toward border-line cases.

*Curing-rooms.*—In the course of factory visits special notice has been taken of the conditions of the curing-rooms and the way the cheese were being looked after on the shelves. In most cases the cheese were free from mould and the shelves were cleaner than was the case a few seasons ago. The practice at practically all factories is either to wash the shelves down with some bleaching-powder before putting the cheese on or to dust them over with sulphur or chloride of lime. In factories equipped with temperature- and humidity-control units very little trouble is experienced in keeping the cheese clean and free from mould.

*Finish.*—The finish and dressing of the cheese have been very creditable indeed and, though there have been one or two isolated cases of poorly dressed cheese, this important part of the work is receiving careful attention by the managers. There is still room for improvement in some instances, but the improvement during the past few years is very pleasing.

*Labour in Cheese-factories.*—The staffing of factories has again presented a problem in many districts and, though the position was perhaps a little easier in the past season than previously, it has been very acute in the Waikato and the larger factories in Taranaki and the Wairarapa. Many of the companies have now realized that they can no longer expect their staffs to live in make-shift accommodation and have either built or are building houses where married men can live in reasonable comfort.

In view of the fact that the labour position has been so acute at many of the larger factories during the flush months of the season, it is gratifying that, as far as can be judged, neither the quality nor the finish of the product has suffered to any noticeable extent.

#### INSPECTION OF DAIRY-PRODUCE IN BRITAIN

The necessity for the senior officer of the Dairy Division in London, Mr. F. H. Taylor, to maintain his personal knowledge of the industry in New Zealand, as well as to keep this Dominion in touch more closely with trends and developments overseas, has long been recognized. The intrusion of war necessitated the postponement of such a visit, and it was not until May, 1947, that arrangements for Mr. Taylor to visit this country could be completed. He came via Canada and the United States of America, and returned to London in February, 1948.

Apart from the information which Mr. Taylor was able to furnish after his brief visit to North America, it is felt that much was gained through his visit here. It was possible for him to address a number of meetings of dairy industry representatives, as well as to make many personal contacts. Mr. Taylor's visit would do much, in addition to imparting information about the outturn and marketing of dairy-produce in Britain, to further the appreciation by those directly concerned of the necessity for maintaining and, if possible, improving the standard of quality as well as the suitability of New Zealand's dairy-produce.

During the year under review the New Zealand Government further developed its post-war publicity for butter, cheese, and meat. The publicity emphasized the high quality of the Dominion's dairy and meat products, and trade reaction, which indicates the trend of public opinion, has been most favourable.

During Mr. Taylor's absence, routine work in Britain was carried on by Mr. G. V. Were and Mr. M. H. Wallace. Following are extracts from their reports on work done during the year under review.