

of exactly the same age, and if they had been the variations would have been within narrower limits.

It will be noted that some cheese are remarked on as "green" or "on green side." It is to be regretted that cheese which are still in a more or less curdy condition are forwarded for shipment. When in this condition the cheese have still to lose a certain amount of moisture, and, although the shipper may be credited with more weight than if the cheese were in a proper condition for shipment, the receiver will get less weight of cheese than he is honestly entitled to and a class of cheese which he will have to hold until the greenness disappears. The practice of shipping green cheese is reprehensible, and one which is easiest to find out. Fortunately for the good of our reputation the practice is indulged in by only a small minority of the shippers.

With regard to the value of a knowledge of the component parts of the cheese at the time of grading, it is not apparent from the results of these examinations that the knowledge would be of any practical value to the grader. A cheese is judged according to its merits as a cheese. The component parts are necessarily within narrow limits. Just what the ratio of these different parts is depends largely on the skill of the maker, the care of the cheese from the time of making to the time of judging, and, in a less degree, on the age of the cheese and the ratio of the cheesemaking solids in the milk from which it was made.

A further factor, and perhaps one as valuable as all the others put together, and one that exerts a dominating influence at all stages in the making and at all times in the life of the cheese, is, in the first place, the condition of the milk in respect to its freedom or otherwise from impurities and undesirable flavours. A good cheese, well made and well cared for, contains all the available cheesemaking solids of the whole milk, and combined with this matter is that percentage of moisture necessary to its perfection. This percentage of moisture is no specific or arbitrary amount, and never has been and probably never will be. In the sixty well-made cheese examined in list A the average moisture-content was 36.85 per cent., and the content ranged in individual cheese from 35.0 to 38.2 per cent.

#### LIST C.

Particulars of forty-one samples of cheese examined for content of moisture and fat, ex lots from twenty-one factories graded at grading-ports as stated, and shipped by various Home-going steamers which sailed 17th October to 24th December, 1912, inclusive. Cheese scoring 27 points and over for body and texture are first grade; below 27 points are second grade.