

WHERE CHIEFLY MADE IN NEW ZEALAND.

Up to the present time fancy-cheese making has chiefly been taken up by the large dairy companies, and is now being made in Dunedin, Christchurch, Palmerston North, Wanganui, and Auckland.

There should be an exceedingly good market for this class of produce in Wellington, if only taken up thoroughly and made known to the public, the writer having on several occasions received inquiries as to where these small cheeses could be obtained.

As in the manufacture of soft cheese there is no very heavy work, and cheeses such as cream and club being small to pack and requiring to be made as attractive as possible in appearance, women are usually employed in this branch of work.

Dunedin.—One of the first places where the manufacture of soft and fancy cheese was taken up was at the main factory of the Taieri and Peninsula Milk Supply Company, in Dunedin. A special room has been fitted up for the purpose of fancy-cheese making only, and a young woman from England is employed in its manufacture. At this factory the manufacture of Stilton cheese has also been recently taken up.

Christchurch.—Again, in Christchurch the manufacture of different varieties of soft cheeses is carried on by the Central Dairy Company at their factory in Addington. The soft-cheese department is well fitted up and the work carried on by two young women who had had previous experience at Home. The popular size of a cheese in different places seems to differ. Here a cheese weighing about $2\frac{1}{2}$ lb. seems to be in general favour.

Palmerston North.—In Palmerston North fancy cheeses are made at one of the factories of Messrs. J. Nathan and Co. at Whakaronga. The demand here is for a cheese just 1 lb. in weight. At this factory club cheese was taken up on a larger scale than at the others, and sold in small jars. This cheese when of standard quality is much appreciated by the general public, and in this attractive form is very suitable for the table or for picnics.

Wanganui.—In Wanganui the larger-sized varieties are made at the Westmere Cheese-factory, as well as cream and club, the last two named being also made by the Fresh Food and Ice Company.

Auckland.—In the north the manufacture of soft cheese is carried on at the butter-factory of Messrs. Ambury Limited, of Auckland, the cheese being made by the manageress of the humanized-milk department and her assistant. Cream cheese is made a specialty here, and finds a ready sale in all the dairy shops belonging to the firm.

Cream and club cheeses are also made by Mrs. Hesketh, at Manurewa, for the Auckland market.