

COMMERCIAL INTELLIGENCE.

LONDON WOOL-SALES.

FOLLOWING is the High Commissioner's cabled report, dated 5th September, 1916 regarding the opening of the sixth series of London wool-sales:—

The wool-sales have commenced with a firm market and a good demand. Merinos and fine crossbreds are firm at last quotations. Medium and coarse crossbreds are $\frac{3}{4}$ d. per pound higher than at closing of last sales. Prospects are favourable. The total net quantity of New Zealand wool available is 43,200 bales.

COLLECTION OF ORCHARD-TAX.

WITH regard to the orchard-tax, particulars of which were published in last month's *Journal*, it has now been arranged with the Postal Department that the tax will be received at any money-order post-office in the Dominion. The tax is payable on 1st November, and an additional 10 per cent. will be charged on any tax unpaid at the expiration of twenty-one days after due date—namely, after 22nd November.

LIME DEVELOPMENTS IN THE WELLINGTON DISTRICT.

THE newly formed Farmers' Mauriceville Lime Company is pushing ahead with its plans for the erection of new, up-to-date works adjoining the present kiln, which has been found inadequate to meet the demand for lime in the districts served. The new works will have a capacity of 80 tons per day and storage-bins for at least 1,000 tons. It has been ascertained that all the machinery can be procured in New Zealand.

CALIFORNIAN CHEESE IN LONDON.

THE New Zealand Dairy-produce Inspector in London, Mr. W. Wright, reports under date 1st August, 1916, that he had the opportunity of examining a trial shipment of cheese from California, consisting of a few packages. He states—

"This cheese was apparently from two districts, one lot came from Oregon and the other from San Francisco. The cheese from the Oregon District was of fruity flavour. The body had a slight 'rubbery' feel at first, but on being worked up was found to be very weak—so weak, indeed, that it suggested a water-soaked curd. The flavour was better in the other parcel, and the cheese was slightly firmer in body, but still much too weak. The cheeses were all waxed, and had the same character as regards flavour, body, and texture as 'States' cheese, which is only suitable for quick selling because it will not keep. Trade opinion here is unfavourable to shippers, and the cheese is still unsold. California has apparently caught up with the home demand for butter, and as a result some dairymen are now turning their attention to the manufacture of cheese. It will be just as well, however, to watch developments of the trade so as to be prepared for future competition. In the case of the Californian cheese I have referred to, the type would have to be altered very materially before it could compete successfully with the New Zealand article."

Registration of Orchards.—It is proposed to issue shortly regulations for the registration of orchards in the Dominion, under which all persons having one or more fruit-trees growing on their holdings or premises will be required to apply for such registration. Forms of application will be obtainable from the Director of the Horticulture Division, Wellington, or any District Agent or Orchard Instructor of the Department. No charge will be made for registration.