

and of less value ultimately, not only from the point of view of bread-making, but also from that of the extra time and labour necessary to remedy its inherent defects. The experimental baking-test still remains a real criterion of the true value of a flour.

(5.) There is no doubt that high protein content is generally associated with high loaf-volume (*i.e.*, flour-strength). This is apparent from the photos and the accompanying data.

CONCLUSION.

Of the numerous baking-tests made, a selection is given here of those which pointed the moral. They have been used mainly because they were available when the photos were taken, and because also they illustrate the main points of this and the preceding article. Tests with other samples confirm these results.

It is necessary to point out that, though analogies and comparisons should not be pushed too far, members of a single series are strictly comparable. Where baking-tests are often carried out over a number of weeks, and on days of which some are colder than others, it is evident that exact control of all the conditions is most difficult. For instance, it was found impossible to obtain a compressed yeast which was always of the desired uniform good quality; and it is a well-known fact, too, that the yeast-plant is very sensitive to small temperature-changes. The writer can only agree with the authority who said, "With all the care and the corrections noted . . . the difficulties of obtaining strictly comparable tests are more evident to the one who has made the tests than to any one else." Baking-tests, however, are undoubtedly of great value, any appreciable differences in quality being at once apparent; and, being practical demonstrations, they are the more convincing on that account.

Variation in Milk Test during Lactation Period.—Experience shows that a cow calving in good condition will probably both milk well and test high at the commencement of the milking-period, and that there will be a gradual decline in both milk and percentage of butterfat until the surplus condition is worked off the body and the latter is reduced to normal producing condition. On the other hand, a cow freshening in poor condition may be expected to give both a light yield of milk and a low test until the body is replenished as the result of more abundant and suitable feed, &c. There will then probably be a gradual increase in both test and fat until the maximum fat-production for the season is reached at about the fifth month. Tests at the end of the milking season are found to be influenced by the condition of the cow, the nearness to calving, and the season of the year, and accordingly may fluctuate either up or down.—*W. M. Singleton, Director of the Dairy Division.*

Cheese-colouring.—Last season some difficulty was experienced in connection with the colour in coloured cheese. It was at first considered that the colouring was faulty, and in some instances the trouble disappeared when the colouring-material was changed. In other instances colouring-material which when used at one factory produced inferior-coloured cheese was used without any trouble at an adjoining factory. It would appear that some milks have a reducing effect on colour which does not obtain with other milks. The trouble is being investigated bacteriologically by the Department.