

Continental countries exporting butter to the British market have endeavoured to protect their trade. Butter leaving Denmark for Britain, if found to contain a water content above the legal maximum, may be confiscated. Should a butter being sent from Holland be found to contain between $15\frac{1}{2}$ and 16 per cent. the factory or owner, if a member of the Butter Control Institute, is penalized by a nominal fine. If the butter contains more than 16 per cent. of water the position may be met by a fine and the reworking of the butter. If this does not cause the factory to do consistently good work the registered mark or brand is withdrawn, and the factory or owner is suspended from membership, and may not use the recognized brands.

INAUGURATION OF THE NEW SYSTEM.

New Zealand adopted the usual standards of 16 per cent. as the legal maximum for water, and 80 per cent. as the legal minimum for butterfat, for butter for export as well as for local consumption. Until the 1922-23 season there was little if any complaint from Britain respecting an excess of water in New Zealand butter. During that season, however, a number of complaints were received. The Government recognizes the necessity of protecting the dairy industry—which is now of prime importance to the Dominion—and to this end approval has been given to a recommendation of the Dairy Division, which was endorsed by the various dairy conferences last winter, to the effect that the butter of one box of each churning of each lot of butter received for grading for export should be tested for water content.

Arrangements are now being made to get this service completely organized forthwith, and dairy companies may expect to receive an indication of the water content of the box examined from each churning of butter. This will inform company directorates as to the position regarding their butter, and managers will have an additional check on their working. It is not to be expected that the factory tests and the graders' tests will harmonize exactly, inasmuch as it is known that the water content of butter will vary to some extent from box to box of the same churning, and, indeed, at times, in different parts of one box. It is known that some factory-managers make a butter from which too much water has been taken. The service which will be rendered this season should tend to correct these defects, and the advantage which may be thus gained will undoubtedly more than recoup the cost of the extra assistance required at the grading-stations. The procedure is merely an extension of the existing system of testing occasional churnings, and, as in the past, no butter found to contain water over the legal limit will be permitted to be exported, and will be dealt with under the powers conferred by legal enactment.

It is hoped that under the new system the export of butter containing an excess of water will be reduced to a negligible quantity if not altogether stopped. The seriousness of the position is now recognized in the industry, and the majority of factory-managers are endeavouring to protect themselves and their companies. A smaller proportion are not so particular, and have omitted to do the necessary amount of testing of butter for water during its manufacture. In some instances insufficient care has been taken to keep the balances