

of ewes were sold, and ram No. 2 was mated with any that were left, also with the two lots of ewes produced by the mating of ram No. 1 with the original ewes. In 1924 another fine-woolled Romney ram (No. 3) was procured and mated with the flock, in which were included both lots of ewes sired by ram No. 1 and lambed in 1920 and 1921 respectively. Ram No. 3 was also mated with the first lot of ewes by No. 2 ram, lambed in 1922.

GENERAL.

The prices paid for the different rams here referred to were: No. 1, £15; No. 2, £8; and No. 3, £8 8s. Such prices are within reach of any sheep-farmer who desires to effect an improvement in his wool-clip.

For the current (1925) season a fine- and dense-woolled Romney ram has been purchased at a price of £12 12s. He is being mated with the ewes from the 1922 and 1923 crossings and a few ewes of previous matings. Results will continue to be watched and records taken.

The maxim that "The ram is more than half the flock" has been fully borne out in the results of the breeding conducted at Wallaceville. A sound, practical demonstration has been given of the great improvement that can be effected by using good rams and culling out the most defective ewes in the flock. The covering grown by the ewes in the past has been brought from medullated fibres, with kemp among the fleece, up to the present fleece, in which there is practically no kemp, and the greater proportion of the fibres are pure wool—in some of the samples every fibre being pure. It has been clearly shown that Romney crossbred sheep in New Zealand will grow as much pure wool as any other breed or cross.

It may be added that the dual-purpose feature of the Romney breed—meat as well as wool—has not been lost sight of in the breeding operations here recorded. The wether lambs from the several matings have been regularly sold as high-grade fat stock.

Sheep-farmers visiting Wellington and interested in this matter will be welcome to inspect samples of the wool referred to at the Live-stock Division headquarters, Dominion Farmers' Institute Building.

Shipment of Green Cheese.—In the course of a recent address on the cheese trade to the Dairymen's Association of Western Ontario Dr. J. A. Ruddick concluded his remarks regarding the shipping of green cheese as follows: "Before we leave this matter I should like to refer once more to the foresight and precautions taken by our chief competitors, the New-Zealanders. Although New Zealand cheese, even if shipped direct from the hoop, is nearly three months old before it can reach the consumer, the New-Zealanders have taken the precaution to legislate that no cheese shall be offered for grading until it is fourteen days old. A person who knows the conditions in both countries is sure to be struck by the fact that while in Canada we seem to be possessed of a desire to market our cheese at the earliest possible moment, in New Zealand a matter of a week or a month's delay is scarcely taken into account. I think the New-Zealander realizes that delay very often means improvement in quality, and that, so far as the market is concerned, it is just as likely to be favourable at one time as another. There are no recognized periods now when prices are likely to advance as there used to be in the old days with its off season of production."