## THE NEW DAIRY-PRODUCE REGULATIONS.

## MANUFACTURE AND EXPORT.

(Continued from February.)

## Ports and Grading-stores.

54. The ports of Auckland, Gisborne, Napier, New Plymouth, Patea, Wanganui, Wellington, Lyttelton, Timaru, Dunedin, and Bluff are hereby appointed to be the only ports at which butter or cheese may lawfully be exported.

55. The buildings specified in this clause, not including any substantial additions that may be made to such buildings after the gazetting of these regulations, unless the use of such additions has been first approved, are hereby appointed to be stores for the storage, cooling, freezing, examination, and grading of butter or

cheese prior to export; that is to say, the following buildings:-

The three stores of the Auckland Farmers' Freezing Company (Limited) at Auckland, Southdown, and Horotiu; the store of the Gisborne Sheep-farmers' Frozen Meat Company (Limited) at Gisborne; the store of J. J. Niven and Co. (Limited) at Port Ahuriri; the store of the Taranaki Producers' Freezing Company (Limited) at Moturoa; the store of the West Coast Refrigerating Company (Limited) at Patea; the Wanganui Cold Storage Company's store at Castlecliff; the Wellington Harbour Board's No. 27 store at Wellington; the two stores of the Co-operative Dairy Producers' Freezing Company (Limited) at Wellington; the Lyttelton Harbour Board's cold store at Lyttelton; the store of the New Zealand Farmers' Co-operative Association (Limited) at Christchurch; the store of the New Zealand Refrigerating Company (Limited) at Smithfield; the store of the Otago Dairy Producers' Co-operative Cold Storage Company (Limited) at Dunedin; and the store of the Southland Cool Stores (Limited) at Bluff.

56. The ports and stores named in the last two preceding clauses are in substitution for those heretofore appointed, and every Order in Council heretofore made appointing ports or stores for the said purposes is hereby revoked.

57. The owner and person in charge of any building appointed to be a store for the storage, cooling, freezing, examination, and grading of butter or cheese prior to export shall cause the following requirements to be at all times complied with: (a.) The store and its appurtenances shall be maintained in an efficient state for the purposes for which it is appointed. (b.) All butter and cheese received into the store under the provisions of these regulations shall within a reasonable time after such receipt be reduced in temperature to the extent prescribed in subparagraph (c) of this clause, and shall be held at such reduced temperature until removed from the store. (c.) The temperature of butter or cheese at the time of delivery from the store for export shall not exceed 15 or 45 degrees Fahrenheit respectively. (d.) The humidity and circulation of the air in every chamber used for storing cheese shall be so controlled as to prevent excessive shrinkage in the weight of, and to prevent undue growth of mould upon, the cheese stored in such chamber.

## Submitting Butter or Cheese for Grading.

- 58. With regard to butter or cheese for export to any country other than the Commonwealth of Australia or the South Sea Islands the following provisions shall apply: (a.) All butter shall, by the owner thereof, be placed in one of the appointed stores, at least four clear days before shipment, for the purpose of being graded and frozen. (b.) All cheese shall, by the owner thereof, be placed in one of the appointed stores, at least four clear days before shipment, for the purpose of being graded and of having the temperature reduced if necessary.
- 59. All butter or cheese for export to the Commonwealth of Australia or the South Sea Islands shall by the owner thereof be placed in one of the appointed stores, at least twenty-four hours before shipment, for the purpose of being graded.
- 60. When forwarding any butter or cheese to a grading-store as aforesaid the owner shall at the same time notify the Grader at the port of shipment, giving full particulars of the number of packages, together with their brands,