

level country with a good surface the maximum area that can be effectively treated is approximately 15 acres per hour, and at least 8 acres per hour can be treated on any country on which the plant can be safely used.

It might at first appear that the speed at which the lorry travels would cause the stars within the distributor to revolve so rapidly as to cause damage, but actually they do not revolve more rapidly than when horse-drawn, the larger cog wheel fitted to the driving-shaft of the distributor compensating for the greater speed.

## THE PRODUCTION AND GRADING OF CREAM.

### PRACTICE ON FARM AND AT DAIRY FACTORY.

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COMPULSORY grading of cream in New Zealand has operated only since November, 1926, and probably no measure for improvement in the quality of our dairy-produce has established a uniform standard so quickly. This is largely due to the method adopted in the examination of applicants for cream-graders' certificates. The applicant can nearly be said to examine himself. A certain number of cans of varying qualities of cream are graded by the examining officer. The candidate is then asked to grade and classify the same material, after which the cans are changed, and he is asked to regrade them. If he agrees with himself on both rounds, although he may differ to a slight degree from the examining officer, it is a simple matter to teach the true value of flavour. On the other hand, if the candidate does not agree with himself on his second trial, it is shown at once that he is not capable of detecting the different flavours, and no amount of tuition would make him an efficient grader. The majority of graders have taken a keen interest in their work and have done the grading efficiently, realizing that their livelihood depends on the faithful interpretation of the regulations. It is very pleasing, when visiting a cream-grading platform, to see the keenness of the graders, as is shown when their attention is drawn to a flavour in cream with which they are not familiar. For the assurance of farmers who may think their grade has been lowered without cause, it may be stated that a doubtful cream is rarely lowered without the introduction of a second opinion.

While probably 95 per cent. of our dairy-farmers have accepted cream-grading and realized its advantages, there remain about 5 per cent. of dissentients, who can be divided into two classes. The first class claim that cream cannot be graded; the others say they know cream and are not getting their correct grade, the chief cause of complaint very often being that the neighbour is receiving a higher grade. The first class of supplier would stop the industry from progressing, as such a man is loath to attribute to others faculties which he himself does not possess. The senses of sight, smell, and taste may be quite defective when applied to cream-grading, much in the same way as