

the cream. If butter hasn't quality it has nothing. If it hasn't quality it isn't fit even for axle grease. It has often been a surprise to me that the butter has kept up in quality as well as it has. We have made a reputation for our butter, but we have to keep it up. Now, let me be honest and frank with you. There has been a slight tendency in the fall of the year for the butter to be not quite up to the mark. It is very easy to lose a reputation for making good butter, but it is harder to regain it than it was to make a good one in the first place. So I must warn you. Don't think that I have any fault to find with the butter generally. We have no cold storage in Saskatchewan and under all the circumstances the result has been gratifying. We are starting out this year trying to assist you more by appointing an inspector or instructor in the person of Mr. Zufelt. It will be his business to assist you and I hope you will make good use of him. Our conception of his work was that he could go around to the different creameries and let the buttermaker get out among his patrons. Your buttermaker must not be afraid of sending back cream if it is not fit for use. You cannot make good butter from bad cream and it is a shame to spoil a day's make of butter because of the fear of hurting one man's feelings.

We also encounter the difficulty of securing good buttermakers. It is sometimes a very difficult matter to secure a good man, but we do our best to keep you supplied with such. I ask you to work with Mr. Zufelt and give him a good reception and make every possible use of him, and we hope that through his appointment it will be easier for you to keep the quality of your butter up to the high standard it has already attained.

At the present time we have to store our butter in Winnipeg. I hope that in a short time we shall have cold storage in our own province. This would increase the profits of the patron and that is what we are all striving for.

We will try to build the creameries only in places where they will pay, and must leave the quality of the butter largely to you. The people of the west are willing to pay the price if they get the article they want. Butter is more or less a luxury, and if you can produce the quality you will secure your price.

In conclusion let me urge you, now that you have put your hand to the plough, in respect to this industry, not to look back but to press forward, until the dairy industry in Saskatchewan assumes the proportions that its importance and profits would warrant.

DISCUSSION OF HONOURABLE W. R. MOTHERWELL'S ADDRESS

Hon. Mr. Motherwell's address was the subject of an interesting discussion opened by H. C. Lisle, M.L.A., Lloydminster. Speaking of the importance of the dairy industry, Mr. Lisle gave it as his opinion that while wheat had been and would be the most important factor in the agriculture of this country it had been allowed to take, if anything,