

be a serious drain upon the department. Our experiments show that the cheese cured in the cool temperature which we propose to provide will not only be of better quality and consequently bring a higher price, but there will also be very materially less shrinkage in the curing process. While we have not absolutely decided upon all the details, our proposition is that the owners of the cheese will reap all the advantage of the increased price per pound, but that the gain made by the less shrinkage shall go to the maintenance of the curing room. I think that will pay for all the expenses of the curing room in a commercial sense. But we expect to make some other experiments and to do some other work for the benefit of the cheese trade, and I do not think that the expense of this will be covered by the sum I have mentioned. In this estimate we are providing for not only the capital expenditure in building the curing rooms, but also for a sum to help in the management of them for the current year. This involves altogether nearly \$40,000, or a very considerable amount more than the increase which is to be noticed in this item.

In other ways the expenditure will be largely on the same lines as in the past. There will be some increases and some slight decreases. The general lines of the work are briefly these. We have the headquarters staff and expenses at Ottawa; we have the extension of markets division; the cold storage division; the live stock commissioners' division; the dairy division and the fruit division; all under the general direction of Professor Robertson, the commissioner of dairying and agriculture.

Mr. CLANCY. The committee will be anxious to know from the minister, as he has no doubt thought it out well, how the cheese is to be brought to the curing stations?

The MINISTER OF AGRICULTURE. I wish first to give a general sketch of the work included under this vote, and then I will be pleased to answer any questions afterwards. As I have said, we have the extension of markets division, which covers generally the work for the improvement of our products and of the handling of our products between here and the foreign markets. It includes the watching of the loading and of the unloading of vessels on this side of the Atlantic, and on arrival in the old country. It includes the work we have been doing to improve the poultry trade in Canada, and also our efforts to improve the quality of the grain and seed which is used by our farmers. In a general way, that is what is embraced in that particular division. We have for this purpose several men in Montreal watching the loading of ships with our Canadian products, and giving us information which we are constantly laying before the different transportation companies, urging upon them

improvement in their methods. We have men also engaged in St. John and Halifax during the winter season. We have also men in the old country watching the landing of our products there, and when time permits, watching the markets and giving information as to the condition of our products when they arrive in these markets. The advice which is given by the handlers in Great Britain is of great importance in the improvement of the packing and management of our products, and it is reported by these gentlemen.

We have also been introducing into this country within the last few years, entirely new methods of dealing with poultry meat. Until comparatively recently in Canada, hardly any one thought of fattening the chickens which they sent to the market. The result was, that Canadian poultry while good in quality, was generally not up to the mark in condition when put on the home market, or the British market. Some years ago, Professor Robertson and myself when in Great Britain came in contact with what was being done there. We found that a most extensive business was being done in the fattening of poultry and we found that these fattened poultry brought a very much higher price than the ordinary birds. We knew that our Canadian poultry was being sent to England in the ordinary condition, and we did not see why the advantages of this improved fattening process should not be obtained for the Canadian manufacturers. We set to work to experiment with regard to this system in Canada. We established some stations where birds were fattened and sent to England. The results were extremely satisfactory; so satisfactory that we were able to induce people to go into the business. The progress has not been very rapid, but it has been very considerable. As will be seen by the trade returns, the poultry meat exported to Great Britain has increased from something under \$20,000 four years ago, to something over \$200,000 last year. In addition to that increase in the trade, I may say that there has been an immense stimulus given to the feeding of poultry for the home market, and to-day the men who handle poultry in centres like Toronto, Montreal and Ottawa are prepared to take all the fattened poultry they can get at remunerative prices, and the only complaint they have made to us is that they cannot get enough to fill their orders. This stimulus has been given by the department during the last three or four years; and while it was originally intended for the export trade which was rendered possible by the introduction of mechanical cold storage in the steamers crossing the Atlantic, it has extended to the home market in a way which we hardly anticipated when we began it. We have been trying experiments in this line, the details of which I have in my hand and could give. They have all been published in the evidence given before the

Hon. Mr. FISHER.