

3-4 GEORGE V., A. 1913

The WITNESS.—I do not like the word 'cold storage' in that connection. It would be sufficient to provide for the cool curing of the cheese. All factories should be provided with cool curing facilities.

*By Mr. Webster:*

Q. What percentage of factories in Ontario to-day are provided with these facilities?

A. I could not say off-hand what percentage. In Western Ontario, practically all of the factories are equipped with cool curing facilities, and nearly all factories in some counties in central Ontario. In Prince Edward county nearly every factory has cool curing equipment. And it has resulted in a great improvement in the standard of cheese from that county.

*By Mr. Edwards:*

Q. What about the Peterboro' district?

A. There is quite a number there also.

Q. I understand that the Peterboro' cheese board only sits every two weeks.

A. East of Kingston there are a number being installed this year.

Q. You stated that New Zealand and Canada make practically the same kind of cheese. What kind of cheese comes from the United States and from the Netherlands?

A. The United States cheese is practically the same as ours. There has not been very much exported for some years. There was a little larger quantity exported in 1911, the year of the great slump in prices in the United States. The United States cheese is a little softer in character than the Canadian cheese. The Netherlands cheese is mostly the 'Edam,' a round, cannon ball shape, and the 'Gouda,' which is a flat, oval cheese. Some of the cheese imported into Great Britain from Holland is re-exported to South Africa and other countries.

Q. Would the Italian cheese be for a particular palate?

A. That is mostly Gorgonzola. It is one of the mouldy varieties of cheese, with a rather high flavour.

*By Mr. Thoburn:*

Q. According to your chart, it would seem that Russia, Denmark and Sweden export no cheese to Great Britain. Do I understand by that that the manufacture of butter is much more profitable than the manufacture of cheese; and, if so, why should not that apply to Canada?

A. For instance, in the case of Denmark, they do make some skim milk cheese for their own use. Their butter has a very strong grip on the British market. They get a higher price for their butter than any other country, and they get a much higher relative price for their butter than they could get for cheese. Once a country gets a reputation for making a superior article of either butter or cheese they are able to command a higher relative price for that article. Canada has had a good reputation for cheese, and thus gets a higher relative price for cheese than for butter in the same market. In Russia owing to the peculiar nature of the settlement—their sparse and widely separated population—they could hardly get milk in one place sufficient for making cheese in factories successfully.

*By the Chairman:*

Q. In co-operative factories?

A. There are a good many co-operative factories, many of which are organized by Danes.

The following table gives the exports of dairy products for three years ending January 31 last:—