

was thought of, and I would like the hon. gentleman to explain why he suggests the manufacture of a different class of cheese requiring a different treatment from the cheese we made in the past and which met with such success.

The MINISTER OF AGRICULTURE. For a number of years the English market has been asking for a moister and softer cheese than the Canadian cheddar usually has been. It is impossible to send such cheese successfully forward in heated ships or to cure it successfully in a heated room. For that reason we have been trying to get ventilated holds for the ships to carry it in and to get curing rooms where it can be successfully cured. We have not been able to make that cheese in Canada because we had not properly constructed cheese factories. We have explained that to the people for three or four years back and have experimented to see whether that kind of cheese could be made in a cooler chamber. Our experiments show that it can be, and that there was nothing inherent in the Canadian climate or soil to prevent our making it. By a series of experiments extending over a couple of years, we have been trying to find the cause of the difficulty and a remedy for it. And we think that, to a certain extent we are likely to attain the object desired. There is no doubt that the cheese that went forward in the four ships I have referred to arrived in much better condition than others. We have the reports of the receivers, and also resolutions passed by the shippers, and resolutions passed by the produce dealers in London, declaring that they wished all cheese carried in this way. But I do not think the remedy will be complete until the place in which the cheese is to be cured can be kept at a low enough temperature. The ordinary curing room in the country is not of that construction. We have tried for a couple of years to get the people to change their curing rooms, but they have simply ignored the advice. In a few instances they may have adopted it, but so few that it has made no impression upon the market. By inaugurating these central curing rooms, we think we may make an impression on the market and induce the people to adopt the reform.

Mr. COCHRANE. Is there any idea that the process of making cheese may be changed as well as the process of curing?

The MINISTER OF AGRICULTURE. I am not a cheese maker, but I understand that it is expected that, with the new facilities for curing, they will be able to leave a little more moisture in the cheese in the process of manufacture.

Mr. GILMOUR. I am inclined to think that factory men will not greatly favour putting their cheese into these buildings. It would be more likely that the buyers would do so. I would urge upon the minister

Mr. CLANCY.

to consider the propriety of building a larger building at the places where the most cheese is made. Then, if it were near a railway line, so that cartage could be saved, it is possible that the building could be sold without much loss when the experiments are finished.

The MINISTER OF AGRICULTURE. I may explain that these buildings are to be placed right in the railway yard, where there will be every facility for shipment. The cheese will be brought there from the factories and held for the owners. We do not require it to be sold to anybody. The cheese is as much under the control of the owner as it would be in the factory curing room. The only limitation, if you call it such, is that we cannot allow the cheese to remain indefinitely in the central curing room, for we should choke up these curing rooms and disable ourselves from curing the new cheese coming in. These buildings are not intended for warehouse purposes, but for curing purposes. After the cheese is cured, it must be sold or removed to an ordinary warehouse or cold storage building.

Mr. COCHRANE. Is the hon. minister sure that green cheese right from the press can be put on a wagon and drawn five miles in safety?

The MINISTER OF AGRICULTURE. We believe so—of course, with special arrangements for transportation. And in reply to the hon. member for Middlesex (Mr. Gilmour) I may say that I have been overwhelmed with letters from the factory men asking for the privilege of curing their cheese in these buildings.

Mr. FOWLER. If this cheese is to be hauled five miles over a country road, I do not see why it cannot be taken thirty or forty miles by rail.

The MINISTER OF AGRICULTURE. It is a different thing altogether. A spring wagon does not jolt the cheese anything like the rattling of a railway train.

Mr. BLAIN. Is the hon. minister making any arrangements for the carrying of the cheese by train from the curing houses?

The MINISTER OF AGRICULTURE. No, the owner ships in any way he pleases.

Mr. BLAIN. Are there any cars on the different railways suitable for carrying that cheese to the seaboard?

The MINISTER OF AGRICULTURE. The cheese would go from these curing rooms just as it goes from the curing rooms in use to-day.

Mr. BLAIN. Returning to the subject of poultry. I desire to ask one question. The hon. member for Glengarry (Mr. Schell) has stated that the poultry trade in his county has developed very largely since the introduction of this system of poultry feed-