

## APPENDIX No. 5

turned from the manufacture of butter to that of cheese. New Zealand cheese is of the same general character and type as Canadian, in fact, it is made under Canadian methods. I must admit that it is with somewhat mixed feelings that I see an increase of the dairy exports of New Zealand, competing with Canada's, because it fell to my lot, some fifteen years ago, to go over there to re-organize their dairying service. They do give me some credit for having started them on the way to making butter and cheese. When I come back to Canada, it is to find them competing with us in the dairying business. I do not need to say much about competition between Canadian and New Zealand cheese except this: That it has quite altered the situation, so far as our market is concerned. We used to supply practically all the cheese of our particular variety that Great Britain required, and we made it all in about six or seven months—a year's supply. Consequently a large proportion of our summer cheese was stored for winter use. It did not make much difference when that cheese was shipped, or whether it was in a green condition or not, because it was not used for many months afterwards. New Zealand comes along, manufacturing at exactly the opposite season to us, and supplies the winter demand, and our cheese is not wanted in winter to the same extent as formerly. Unfortunately our cheesemakers and others who have control of the matter, are shipping their cheese in a very much greener condition than ever before, and it is a serious menace to the cheese industry at this time.

*By Mr. Paul:*

Q. You say the manufacturers are shipping the cheese in a much greener condition. Is it not rather that buyers are buying it greener?

A. Of course, it takes two to make a bargain: the cheesemakers are selling it greener and the buyers are buying it greener. It is always a matter of discussion as to who is to blame. The question presents itself to me something like this: Here is a business on the future of which a very large number of farmers are practically dependent. It is demonstrated beyond any doubt that this business is being injured by the shipping of green, immature cheese. The salesmen have the remedy absolutely in their own hands. Of course the buyer does a wrong thing when he forwards these green cheese, but I think the responsibility must rest on the factories. The cheese-making business does not belong to the buyers. It belongs to the farmers. They should protect their own business. They can hardly expect the buyers whose only concern is to buy and sell the cheese at a profit to move in the matter for the sake of the future of the industry. The shipping of green cheese is undoubtedly the greatest menace to the cheese making industry which exists to-day, and it is a much more serious matter than most people seem to realize. I never lose an opportunity of trying to arouse an interest in the question.

*By Mr. Edwards:*

Q. Would you favour statutory regulation of the sale of cheese so as to oblige the factories to keep their cheese for at least two weeks?

A. That has been proposed and while there would be some advantage and a benefit to the trade as a whole, it is rather a difficult thing to determine just what is a green cheese and to say what should be the proper limit. I can conceive, as an experienced cheesemaker, that one lot of cheese would be as ready to ship in two weeks as another lot would be to ship in a month. There is something to be said, however, for legislation along that line.

Mr. WEBSTER.—I would answer Mr. Edwards' question in this way. In a season when we have extreme heat, the cheese might run at the factory, and once it starts to lose butter it commences to lose flavour. When you have the advantage of first-class cold storage at the factory, it can easily be kept for two weeks before being shipped, but the man who has not cold storage is not in a position to hold it.