

Nobody in any other part of the Dominion is being called upon to sustain the work in that part of Canada. I might sum up the whole of our work in Prince Edward Island in developing the cheese-making industry, by saying: The treasury of the Dominion has been re-imbursed for all it has spent on it; the good name of Canadian cheese has been sustained and improved (hear, hear); because no single province has sent so much fine cheese, out of the quantity it did send, as Prince Edward Island; and the people there have been benefitted very much by what has been done for them. (An hon. member—Bully for you).

WINTER DAIRYING IN PRINCE EDWARD ISLAND.

Then the winter dairying movement has been commenced in Prince Edward Island in a most satisfactory way. The cheese factory at New Perth was fitted up last fall for the making of butter. It ran the whole winter; and when I was there in March, they made butter once a week, at the rate of over 300 pounds. That butter was all taken on the Island at prices ranging from 20 to 21½ cents per pound. Two other creameries that had been in operation during the summer, were also carried on in Prince Edward Island, during the winter, this year. Three factories have been running all the winter, although it was said we could not carry on the business past November, and we have applications from the directors of three other factories, to have butter making carried on in them during the coming winter. They would put in the butter-making apparatus and equipment at their own expense. All we would do would be to provide a butter-maker for making the butter, and charge them 3½ cents per pound for doing it. The one lack which the people of the Island still have for continuing this dairy business themselves, is that of close market contact. There have not been means of direct communication from the Island to Great Britain for shipping cheese or butter, and there have been no buyers on the Island to purchase the cheese or butter for export, except those who went at my invitation, and so it has been decided to run the factories there during the current year mainly for the purpose of giving the farmers, through the presidents and representatives of the joint stock companies, a chance to meet the buyers of cheese and butter, helping in the marketing themselves in some measure, and thus becoming fully acquainted with the whole range of business. When that is done, I think the farmers will be both competent and willing to run the factories themselves, except in the case of a few of the smaller ones, which might fairly and reasonably expect and really deserve the support we can give for another year by running the factories for them. Of the thirty cheese factories that are to be in operation this year, I estimate that ten of them will more than pay the whole of the expenses incurred, and leave a small profit, to be turned over and applied to meet charges incurred in the management of the smaller factories.

By an hon. member :

Q. Is the skim milk returned to the patrons, because it appears there is not very much left for them after paying 3½ cents for making butter? I think you said it sold at 17 cents per pound?—A. That was some of the summer and fall butter. Yes; the skim milk is taken back by the patrons from the creameries, and the whey is taken by them from the cheese factories.

By Mr. Innes :

Q. Is there anything in the report that the butter made on the Island is tainted by seaweed?—A. I do not think there is. There was a report that the cheese had a sectional flavour; that has been made fun of by a few unimportant people; but the sectional flavour of Prince Edward Island cheese is like the sectional flavour in the cheese from Switzerland, which fetches the highest price in the London market. That is why a merchant, who once got this Island cheese, has been wanting to buy it ever since. He was well pleased with the quality of it. The peculiar flavour is that from the bacteria which are common in the atmosphere there.