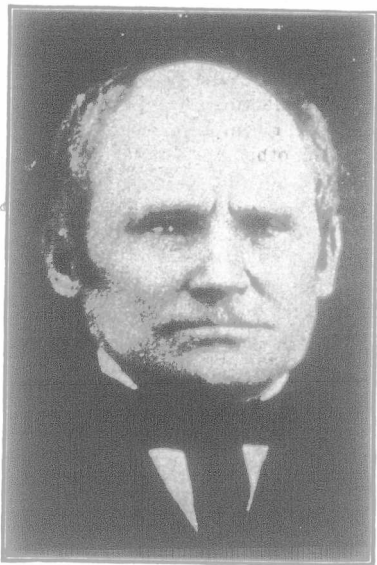


put of 6 or 8 months may be spread over a whole year to supply a regular demand.

Condensed Milk and Milk Powder.

The manufacture of condensed milk and milk powders is becoming an important branch of the dairy industry in Canada. There are 12 large factories engaged in preparing these products, and the number is likely to be increased. A total of 69,264,090 pounds of fresh milk was used for this purpose in 1910, out of which there was manufactured 27,831,596 pounds of finished products.



HARVEY FARRINGTON, who started the first cheese factory in Canada.

The quantities are much larger at present, but the exact figures are not available. The principal seat of this industry is in Western Ontario and the milk thus diverted from the cheese factories together with the milk and cream sent to city creameries is rapidly diminishing the output of cheese in that district. The condensed milk is nearly all disposed of in the Western Provinces.

The Ice Cream Trade.

The quantity of cream consumed in Canada has increased enormously during the past 5 or 6 years, and its manufacture is an important and a growing factor in the disposal of the milk supply of the country. Statistics gathered from ice cream manufacturers in only 24 towns and cities in 1912 showed that they used the equivalent of over 2,000,000 pounds of butter for this purpose. Instead of being looked upon as a luxury or a confection ice cream is coming to be considered more as a food.

It will be interesting at this point to show the proportion of the different products which go to make up the total dairy production in Canada which in 1910 was as follows:

Value of Different Products.

Factory Cheese.....	\$21,587,124
Home Made Cheese.....	153,036
Creamery Butter.....	15,645,845
Home Made Butter.....	39,889,953
Condensed Milk.....	1,813,971
Milk and Cream consumed and used for Ice Cream.....	30,250,005
Total.....	\$109,339,934

Imports of Butter into Canada.

During the twelve months which ended March 31st, last, Canada imported 7,989,269 pounds of butter, of which 6,018,022 pounds came from New Zealand. At

first sight, it seems rather strange that an agricultural country like Canada should be obliged to import even a small part of its supply of dairy produce. Of course Canada could easily have supplied all her own needs in the matter of butter by making that much less cheese, but many farmers have found that cheesemaking has paid them best of late years, and it would be poor business on their part to lose money for the sake of keeping out some New Zealand butter. It is worth while remembering in this connection that the United Kingdom of Great Britain and Ireland, next to the United States is the greatest producer of dairy produce in the world, not even excepting Canada, and yet the quantity of butter and cheese imported into that country is several times greater than the imports of all other countries in the world combined.

The situation with respect to the direct importation of New Zealand butter for the Pacific Coast trade is to a large extent a geographical rather than a commercial one. The ocean freight from New Zealand to Vancouver is about the same as the rail freight from Montreal. The demand is heaviest during the winter of the Northern Hemisphere, which is, of course, the season of full production in the Southern Hemisphere, and thus New Zealand is able to send fresh supplies of summer made butter during the period when it competed with stored butter from Eastern Canada. The fresh made article is naturally preferred, and as the cost of carrying the Eastern Canada summer butter until it is required in the winter is nearly as great as the duty on the New Zealand article, it would seem quite probable that the British Columbia markets will continue to take a considerable quantity of New Zealand butter at least until such time as the Western Provinces produce sufficient for their own needs.

The price of butter in New Zealand, on account of the surplus for export, is regulated by the world's markets. Sales have been made recently for Vancouver delivery at 24 cents f.o.b. New Zealand, which is 3 or 4 cents below the price obtained by Canadian creameries on the same date. The margin is more than sufficient to pay the duty. The price of butter in Canada has for some time ruled considerably above its export value. There is another



A Creamery at Brome, P.Q.

advantage which the New Zealand butter has in the British Columbia market and it is this; that it is carried from Wellington or Auckland in a ship's refrigerator at a sufficiently low temperature to prevent deterioration, while the temperature in a refrigerator car going across the continent is never low enough to keep butter for any length of time without some injury to its quality, and the journey from Montreal to Vancouver by rail may take as long or nearly so as the voyage from New Zealand.