

to the actual amount of moisture in market cheese, and particularly interesting when put into comparison with the table given on page 2 of Bulletin 171.

Inspection District.	No. of sample.	Percentage of water.		Mean.
		Maximum.	Minimum.	
Nova Scotia.....	10	34.10	28.80	32.16
Prince Edward Island...	10	33.80	22.50	30.18
New Brunswick.....	10	36.38	30.20	32.53
Quebec.....	10	34.94	25.34	30.57
St. Hyacinthe.....	10	35.78	28.70	31.49
Montreal.....	10	37.62	26.28	31.28
Ottawa.....	11	36.76	25.46	31.74
Kingston.....	10	35.44	25.60	31.13
Toronto.....	10	32.00	22.94	28.70
Windsor.....	10	32.66	27.24	29.97
Manitoba.....	10	37.16	25.20	30.05
Nelson.....	10	35.52	27.20	32.34
Vancouver.....	10	32.76	26.80	30.08
Victoria.....	10	34.70	23.24	30.53
Total.....	141			Mean 30.90

In view of these results, it is apparent that a somewhat wider limit for water than that suggested in Bulletin 171 may be justified, and it is possible that this might be set at 35%. The mean found for 141 samples now reported is 30.90%. For 237 samples of Bulletin 171, it was found to be 27.00%.

The fat, expressed as a percentage on the dry substance, is found to be as follows:—

Fat below 45%.....	None.
“ from 45 to 46%.....	12 samples.
“ “ 46 “ 47%.....	27 “
“ “ 47 “ 48%.....	28 “
“ “ 48 “ 49%.....	18 “
“ “ 49 “ 50%.....	13 “
“ above 50%.....	43 “
Total.....	141

It thus appears that 74 samples, or more than fifty per cent of the collection, contain about 48 per cent of fat, calculated upon the dry substance of the cheese; while 102 samples, or over 70 per cent of the collection, contain above 47 per cent of fat. None of the samples in this collection contained less than 45 per cent of fat.

That a standard for fat in cheese should be established in the interest of both domestic and export trade, will readily be conceded. Of course the manufacture of whole milk cheese from normal milk, involves such periodic variation in the character of the cheese as corresponds to the variation found in milk itself, for the different seasons of the year. From this point of view it may be proper to consider a varying percentage of fat for cheese made at different periods of the year.

The data furnished herein, together with that found in Bulletin No. 171, may enable us to arrive at some desirable decision in this regard.

I beg to recommend the publication of this report as Bulletin No. 247.

I have the honour, to be, Sir,

Your obedient servant,

A. MCGILL,

Chief Analyst.