

"On the first floor is a lecture room and a large cheese-curing room with a hoist for lifting cheese from the making room below. The building is steam-heated and finished in natural wood throughout. The floor in the making room is of best quality rifted spruce and cannot splinter. The walls and ceilings are of clear spruce sheathing and finished with oil and varnish. There are roomy wash-rooms and closets, and no effort has been spared to make the building a model of its kind. Steam is furnished by a thirty horse-power boiler, and power from a ten horse-power engine. The churns and butter-workers are of the best makes. A 3,000 pound Alpha DeLaval Separator skims the milk, never leaving enough fat to be read on the special skim-milk bottles of the Babcock test.

"The cheese-making outfit is now being installed and will be of sufficient capacity to accommodate 20,000 pounds of milk per day. The drainage system from the factory is very complete; a main sewer of vitrified pipe with various branches, conveys all the waste into the centre of the swiftly-flowing Wards Creek."

The above description will apply fairly well to the larger of the butter and cheese factories throughout the Province and all, on account of the interest taken in them by the Provincial Government, are rapidly increasing in efficiency.

In 1897 the number of factories to be found throughout the Province was 49, while in 1898 the number had risen to 55. In the former year there were 1,209 farmers taking milk to these factories, while in 1898 the number of patrons had increased to 1,569, an increase of 360 in the single year. The quantity of milk rose from 11,280,067 to 15,838,042 pounds, an increase of 4,557,995 pounds in the same time. The quantity of cheese increased from 1,107,281 pounds to 1,540,418 pounds, an increase of 433,137 pounds in the year. The value of the cheese manufactured in 1897 was \$99,655.29, the value of that manufactured in 1898 was \$127,284.48, an increase in the value for that year of \$27,420.19 or about £5,000 sterling. This is a considerable increase for what may be considered a new industry. In 1898 the creamery at Sussex had 75 patrons and consumed 1,425,621 pounds of milk, and manufactured 146,322 pounds of cheese, using an average of 9.7 pounds of milk to each pound of cheese manufactured. The cheese sold at 8 cents (about 4d) per pound.