

There are none of them with a smaller output than from 35 to 40 tons. I doubt if in any of the other provinces there is a single county with a larger cheese output than the county of King's. As the minister has taken a large vote for this purpose, I think the province of New Brunswick, although small, should not be beneath his notice, and I respectfully submit that he should establish one of these curing establishments in that county. I would like to ask him further what is the intention of the government with respect to these curing establishments after they have passed the experimental stage.

The MINISTER OF AGRICULTURE. We hope to pass them over to somebody who will take them up as a commercial business, that is we intend to sell them.

Mr. FOWLER. I would invite the minister to examine into the output of cheese in the province of New Brunswick, and to give his serious attention to the question of putting one of these curing establishments in King's county. He might place it in St. John, there would be no difficulty there, because the cheese could come 40 or 50 miles by railway.

The MINISTER OF AGRICULTURE. This last suggestion is entirely out of the question, we could not send cheese in a green condition by railway for 40 or 50 miles. It will have to be brought in by wagons constructed for that purpose. The probability is that 10 miles would be the outside limit of distance. Our present expectation is that the cheese will only be brought a distance of 5 or 6 miles into the curing establishment.

Mr. FOWLER. About what will be the amount of cheese gathered from the section where you are going to place this curing establishment, that is to say, the section that will be served by the establishment?

The MINISTER OF AGRICULTURE. The number of cheese that would be brought into these curing rooms will be comparatively small. A large section will not be able to send all its cheese in. It would depend upon the size of the factory. In the province of Quebec, as a general rule, the factories are not as large as they are in Ontario, and in the former province it will take more factories to provide the cheese which we propose to accommodate in these curing rooms. But I could not give the exact number of factories that would be accommodated. Our intention is to build rooms which will accommodate in the neighbourhood of 2,000 cheese a month. In Woodstock and Brockville there would be more factories within a narrow radius which could supply that number of cheese. The suggestion has been made that perhaps we should take half the number of cheese

from each factory so as to take from a larger number of factories, instead of taking the whole of the cheese from some factories and leaving out others.

Mr. FOWLER. What is the average cost of each one of these curing establishments?

The MINISTER OF AGRICULTURE. The buildings, plant and equipment will cost between \$8,000 and \$10,000 each.

Mr. GILMOUR. Will the minister not make a larger establishment at some places than at others? For instance, at Woodstock there are 2,000 cheese made a month in the three factories in the immediate neighbourhood. I would suggest that Woodstock might have a larger room than some other places where there is a smaller output. I would also ask whether the department will hold these cheese until they are cured, or will allow the owner to take them out whenever he finds a market for them. The owner might find a market and not be able to withdraw them when he wished. There might be a variety of opinions about the time required to cure the cheese, and the right time to market them. Buyers of cheese have methods of curing and holding their own cheese for a time.

The MINISTER OF AGRICULTURE. Our expectation and intention is to hold the cheese there until they are properly cured and fit for market. In these cool chambers it will take a cheese longer to become fit for market than it does where the temperature is higher. That has been the universal experience. I confess that I would much regret to see the owners of cheese take them away before they were properly cured and fit for market; but I can hardly say that I would refuse to allow an owner of cheese to take them out when ever he likes. It would be rather difficult for me to say to a man: These cheese of yours are not fit for market, and you shall not have them yet, whether you want them or not. Although I would do everything I could to persuade him to leave them there long enough to have them fit for market.

Mr. GILMOUR. It would not be well to make a hard and fast rule, but the owner should have the option to take advantage of a favourable market.

The MINISTER OF AGRICULTURE. I do not think the difficulty has arisen so much in Ontario, but I do know that in the province of Quebec, in the eastern townships, a great deal of cheese has been sold too green, allowed to leave the factories before it was really fit to be moved, and that has hurt the cheese trade. I hope we will be able to induce the factory owners and the owners of the cheese to leave their cheese long enough to ripen properly.

Mr. GILMOUR. What would the minister think with regard to building a larger curing