

This improvement has been brought about in the course of the last two years by the action of the Department of Agriculture.

So much for the criticism in regard to the work done for the benefit of the cheese industry.

The Canadian farmers exported last year \$24 184 566 worth of cheese. The Minister of Agriculture believes that the expenditure of a few thousand dollars a year to discover any improvements in either the manufacture or the transportation of this product is well spent in the interests of the dairymen of Canada. Do these object? Will they endorse the carping and unfounded statements of one of the leading Conservative members of the House?

Steamship Cold Storage.

On July 29 h last, Mr. E. D. Smith, M. P., moved a vote of censure on the Government because the cold storage accommodation in the ships was not what he, as a fruit exporter, thought it ought to be. He based his remarks on the records of the thermographs placed in the cold storage chambers of the ships leaving Montreal, in the season of 1903.

He had free access to these records early in the session, and apparently studied them for several months. He had abundant opportunity at an earlier date of bringing this question forward. He deliberately chose the week during which he knew the Minister of Agriculture to be absent from the House attending the Dominion Exhibition in Winnipeg. He then went into elaborate details, quoting from these records to prove that the temperature in which butter was carried from Canada to England was too high.

The documents from which he took his proof were the thermograph records, showing the temperature in certain chambers in certain named vessels sailing at certain named dates. On the face of the thermograph record, along with the tracing of the temperature during the whole voyage, is stencilled the number of the chamber and the character of the products stored in it. In examining these records, nobody could see the tracing of the temperature without at the same time clearly seeing the statement of the products. It is hardly conceivable, but it is a fact, that Mr. Smith quoted as the temperatures of chambers in which butter was stored a number of records of chambers in which fruit was stored. He denounced the cold storage system because the temperature in these chambers ranged from 34 to 50 degrees, saying that it ought to be 20, or lower.

The temperatures quoted, ranging from 34 to 50, are the proper temperatures for fruit carriage. The fruit would have been destroyed in those chambers had the temperature been at the figure Mr. Smith said it ought to have been!