

4-5 EDWARD VII., A. 1905

the High Commissioner and our chief inspector, Mr. Grindley. The following memorandum was submitted:—

‘With reference to the sale of Canadian cheese alleged to be adulterated with foreign fat on the find of the borough analyst of Hastings, England, I beg to submit the following statement:—

‘1. The adulteration of all dairy products is strictly forbidden by law in Canada. Section 2 of the Dairy Products Act, 1893, reads as follows: “No person shall manufacture, or shall knowingly buy, sell, offer, expose or have in his possession for sale, any cheese manufactured from or by, the use of skimmed milk to which there has been added any fat which is foreign to such milk.” A violation of this law has never been known.

‘2. The adulteration of cheese with foreign fat can be accomplished only by adding the adulterant to the milk from which the cheese is to be manufactured. Adulteration of the cheese after manufacture is impossible.

‘3. The process of making adulterated cheese requires special machinery—(a) to remove part or all of the butter-fat from the milk and (b) to mix the foreign fat with the skimmed milk.

‘4. All Canadian cheese intended for export is made in factories where the milk from surrounding dairies is collected. These factories are public places, visited daily by a large number of persons who are thoroughly conversant with processes of legitimate cheese manufacture. As the apparatus necessary for and the materials used in the adulteration of cheese do not belong to the ordinary equipment of a cheese factory, they could not be introduced there, nor could the unusual manipulation of the milk take place, without scores of people being fully aware of what was going on.

‘5. The dairy farmers and others interested in the trade have strong convictions to the effect that Canadian dairy products must be kept pure and above suspicion in every respect. As the laws are well known, any violation would be at once reported.

‘6. It is absolutely certain that no adulterated cheese is made in Canada.

‘7. Finally, these cheese from which the sample was taken at Hastings, which were said to contain foreign fat, were manufactured in one of the best factories of western Ontario. There are hundreds of reliable men who could testify that no “filled” or adulterated cheese was ever made in this factory. Affidavits from a number of those most directly connected with the factory, including the cheese-maker, the assistant cheese-maker, the salesman and members of the firm of Thos. Ballantyne & Sons, who bought the cheese and shipped to A. Clement & Sons, have been procured and are forwarded herewith.

‘(Signed) J. A. RUDDICK

‘Chief of Dairy Division.

‘Department of Agriculture,

‘Ottawa, October 15, 1904.’

Another sample of the cheese was sent to Somerset House and was pronounced to be pure by the government analyst. The result was that in the end the grocers were acquitted. After that stage was reached we were able to advertise the fact all over Great Britain that Canadian dairy products are pure, and we have had column after column of articles in the newspapers commending the position of Canada in regard to such matters. And so, what threatened to be a serious thing for the Canadian cheese at one time, turned out to be one of the best advertisements we have ever had.

*By Mr. Broder :*

Q. Was this cheese being put on the market as Canadian cheese ?

A. It was Canadian cheese made at the Molesworth factory in western Ontario. The analyst was mistaken; it was not adulterated.