

firm, agent, or person about to erect a new or used milking-machine for use on a dairy farm supplying milk or cream to a manufacturing dairy, or any owner or occupier of a supplying dairy about to erect a milking-machine or about to re-erect a milking-machine he has previously used shall notify either the Director or an officer of the Dairy Division of the district. No person shall erect a used milking-machine until such has been inspected and passed by an officer of the Dairy Division."

11. Subclause 4 of clause 16 of the principal regulations is hereby amended by adding thereto, the following paragraph:—

(e) "No milk or cream for use in the manufacture of food for human consumption shall be brought into direct contact with any bucket, can, chute, pipe, vat, cooler, pasteurizer, or other such appliance made of copper, brass, steel, or iron, unless such appliance is properly coated with tin or other approved covering."

12. Clause 18 of the principal regulations is hereby amended by adding to subclause (1) thereof the following proviso:—

"Provided that during the months of June, July, and August in each year in the North Island, and June, July, August, and September in each year in the South Island, there shall be only two grades known as 'first' grade and 'second' grade, respectively, and the definition for first-grade cream during such respective periods shall be cream of a quality above second grade as defined in clause 25."

And by adding to the said clause the following subclause:—

"(5) The owner of every such creamery shall, with respect to each lot of cream graded or caused to be graded by him, record at the time of grading on a docket (in duplicate) the grade as assigned by the grader and the duplicate copy of this docket or its original, initialled by the grader, and indicating the weight of cream so graded, shall be forwarded or delivered to the cream supplier. The owner shall retain either the original or the copy of such docket."

13. Clause 29 of the principal regulations is hereby revoked and the following clause substituted in lieu thereof:—

"29. Every Cream Grader shall, within seven days after the close of each week or part monthly testing period in which he has graded any cream, forward to the Director or to the officer of the Department of Agriculture appointed by the Director in that behalf, a signed and dated return showing with respect to all cream graded by him during the week or part monthly testing period, the pounds of butterfat contained in such cream graded as finest, first grade, and second grade, respectively, and the percentage which each represents of the total pounds of butterfat in the cream graded at such respective creamery or whey-butter factory during the period to which the return relates. It shall be sufficient compliance with the requirement in regard to the percentages mentioned if the Cream Grader attaches to his return a statement of the said percentages signed by or on behalf of the owner of the creamery or whey-butter factory."

14. (1) No person shall act as a working factory-manager of any standardized milk cheese-factory unless such person is licensed as a dairy-factory manager under these regulations.

(2) No owner of any standardized milk cheese-factory shall employ any person as a working factory-manager thereof, unless such person is licensed as a dairy-factory manager under these regulations.

(3) Every person desiring to be licensed as a dairy-factory manager shall make application in that behalf in writing to the Director.

(4) Such application shall set out the following particulars with relation to the applicant:—

- (a) His full name:
- (b) His postal address:
- (c) Date of birth:
- (d) Name of standardized milk cheese-factory (if any) at which he is or is about to become working-manager.

(5) The Director on being satisfied that the applicant is or is about to become a working factory-manager of such standardized milk cheese-factory, and is of reputable character and is a fit and proper person to act as working-manager, shall issue to him a certificate as required by this clause, and such applicant shall thereupon, and so long as such certificate shall be in force, be deemed to be licensed as a dairy-factory manager under these regulations.

(6) Every such certificate shall be signed by the Director, and shall be in form number 26 in Schedule hereto, and shall remain the property of the Department, and shall be surrendered forthwith to the Director by the holder on written notice in that behalf.

(7) If at any time the Director is satisfied that the holder of any dairy-factory manager's certificate is no longer a fit and proper person to act as working factory-manager in a standardized milk cheese-factory the Director may give him written notice to surrender his certificate. Upon receipt of such notice such certificate shall cease to be in force.

(8) The Director shall cause a register to be kept of the names of all persons to whom dairy-factory manager's certi-

icates have been issued, and that are from time to time in force, and entries shall be made therein of any matter whereby any such certificate ceases to remain in force.

(9) A copy certified by the Director of any entry in the register shall be *prima facie* evidence of such entry and of the facts appearing therein, and a certificate under the hand of the Director of the absence of an entry in the register shall be *prima facie* evidence of the facts stated in such certificate.

(10) Every working factory-manager shall produce on request at any reasonable time his dairy-factory manager's certificate for inspection by an Inspector or by the owner of the manufacturing dairy at which he is working.

(11) Every owner of a standardized milk cheese-factory who engages any person to act as working factory-manager thereof shall forthwith notify to the Director the name of the person so engaged.

(12) Every certificated working factory-manager of a standardized milk cheese-factory shall, with respect to the manufacture of any standardized milk cheese or modified milk cheese keep records of:—(a) The date on which such cheese were manufactured; (b) the number of each vat and the number of cheese from each vat; (c) the percentage of skim milk (other than starter) added to each vat; (d) the percentage of skim milk starter added to each vat; (e) the percentage of the water and the fat content and the percentage of fat in the water free substance of the cheese from each vat prior to the cheese leaving the factory.

15. Clause 32 of the principal regulations is hereby amended by adding thereto the following subclause:—

"(4) No person shall, after the 31st July, 1929, forward to any gazetted grading store, or export, or attempt to export, any cheese that is not rimless cheese: Provided that cheese on which the rim does not exceed $\frac{3}{8}$ in. in depth shall be considered as rimless."

16. Clause 33 of the principal regulations is hereby amended by adding after the word "it," and before the word "or," the words "or coating it with wax"; and after the word "pack," and before the word "for," the words "or coated with wax."

17. Subclause (1) of clause 34 of the principal regulations is hereby amended by deleting therefrom all the words after the word "concrete" and by adding thereto the following: "Copper, brass, steel, or iron piping shall not be used unless properly coated with tin or other approved covering."

18. Clause 37 of the principal regulations is hereby revoked and the following clause substituted in lieu thereof:—

"37. No matter from cheese-presses, whether white whey, washings, butterfat, or other matter, shall be used in the manufacture of whey butter, excepting that the press whey forthcoming during the first hour from the time of placing the curd in the hoops may be saved from the presses for the manufacture of whey butter when—

(1) Each press used in the manufacture of cheese at any period of the season has

(a) Its full complement of cheese hoops properly tinned on both sides; and

(b) A tray of approved material and pattern.

(2) Press cloths, cheese hoops, and tray are thoroughly washed and scalded on both inner and outer surfaces after each day's use, and all parts of the press are kept thoroughly clean."

19. Subclause (1) of clause 42 of the principal regulations is hereby revoked and the following subclause substituted in lieu thereof:—

"42. (1) Before sending or allowing to be sent from his manufacturing dairy any butter or cheese, the owner of the dairy shall cause every package to be clearly and indelibly branded with his brand as registered by the Director, and with respect to such brand the following provisions shall apply:—

(a) The brand shall consist of a die-impression, or of some other kind of approved brand, coloured as hereinafter provided.

(b) Such die-impression or brand shall, according to the class of dairy and the kind of produce, be in such one of the forms 5 to 10 (a) in the Schedule hereto as is applicable: Provided that the form may be varied in such manner as is approved, but so nevertheless that the particulars specified in the form in the Schedule are clearly set out.

(c) The owner of every whole milk cheese-factory or private dairy shall cause each whole milk cheese manufactured therein to be, within twenty-four hours of its first removal from the cheese hoop, clearly and indelibly branded with—

(1) His registered brand by means of a stencil or rubber stamp; and

(2) The vat-number of the cheese followed by the number of the day of the month on which the cheese was manufactured.