

Canada's greatest industry: the patrons giving the makers a good living wage and the maker giving the patron a good honest service.—W. H. Morrill, North Harvey factory, Peterboro Co., Ont.

Methods of Payment for Milk*

F. H. Hall, Geneva, New York

Criticism of the method of payment on the "fat content" basis as outlined in Farm and Dairy last week was doubly unfortunate in the fact that it seemed to those ignorant of the subject, to imply defects in the Babcock test itself; so that any change meant abandonment of all testing and the return to the old "weight-of-milk" method—the worst, possible method of paying for milk for any purpose.

This method is detrimental to almost every dairy interest; and is most unfair to those who should be most encouraged, the producers of fat-

infrequently downright criminality in lowering the fat, either by skimming or by dilution. Cheese made from milk of low fat content can not be of highest quality, so that, ultimately, both reputation and sale of the product are affected and dairy interests generally suffer.

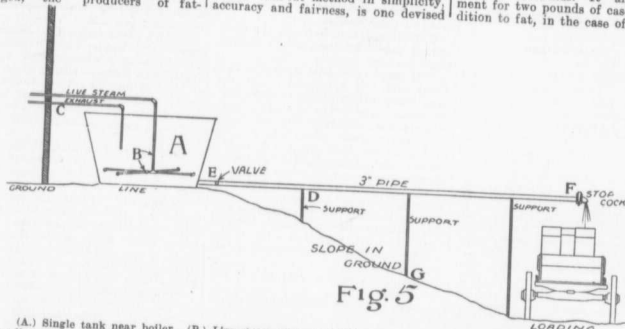
OTHER METHODS BETTER.

The fat and other solids in milk though they may vary somewhat in their relations one with another, have limits of variation, that, if the fat be known, the others can be very easily determined or can be calculated with surprising accuracy. This makes possible some modifications or adaptations in methods of payment based on fat determination, any one of which is greatly preferable to the weight-of-milk method. Probably the best of these methods, and second only to the milk-fat method in simplicity, accuracy and fairness, is one devised

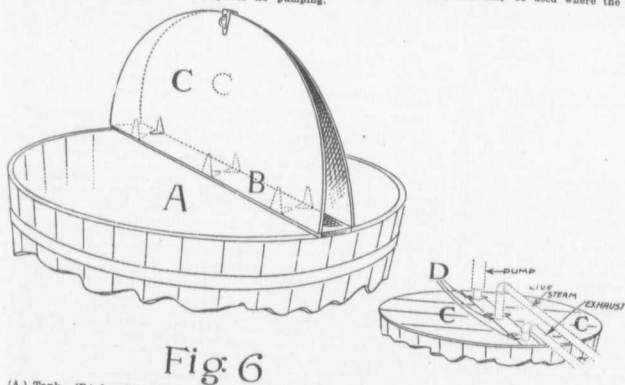
in this way differ so slightly from those secured by the milk-fat method that it is difficult to see wherein the disadvantage in the use of an additional test, the lactometer, is made good. The method has, however, the general advantages of the milk-fat method in paying for the solids of the milk in proportion to their value in making.

A favorite Canadian method started after some study was modified to a "fat-plus-two" method. By this system the percentage of fat is increased by two, which is considered the average percentage of casein in milk, and the results used the same as in making dividends on the fat basis. This system is an attempt to approximate the yield of cheese as a basis for making dividends. It allows payment for two pounds of casein, in addition to fat, in the case of all milks.

The following objections are made to this method: (a) It considers yield of cheese alone and not quality. (b) It does not recognize any casein in milk above 2 per cent., though milks richer in fat are known to contain, in general, more casein than milks containing less fat. (c) This method is in the interest of the producer of poor milk at the expense of the producers of richer milk. (d) It offers a premium on watering and skimming milk. (e) It is in opposition to the teachings of Robertson, Babcock and many other recognized authorities, so far as it works in favor of the poor milk at the expense of richer milk.



(A.) Single tank near boiler. (B.) Live steam pipe. (C.) Exhaust steam. (D.) 3 inch pipe to carry whey to formation of ground will permit. It requires no pumping.



(A.) Tank. (B.) 8 or 10 inch cross piece, 1½ inches thick over centre of tank. (C.C.) Cover raised for cleaning. (D.) Showing arrangement of pipes through cross piece. (B.) In order not to interfere with covers when raised. (C.C.) Shows cover lowered over tank.

rich milk. Economy in production, good dairying and general prosperity are promoted by every movement that improves the quality of our herds. The weight-of-milk method is inherently unfair in that it assumes that the same amount of cheese can be made from each hundred pounds of milk, while really the amount may vary from 8 to 13 pounds even with normal milk, and skimmed or partially skimmed milk may yield only 5 or 6 pounds to the hundred. This unjust discrimination tends toward the production of milk low in fat; and not

by Dr. Babcock of Wisconsin, formerly of the Geneva station. This method considers the yield of cheese from different milks as affected by the cheese solids contained in the milks and gives to the fat a value of 6.6 times as great as content of each. Babcock's milk is found by the Babcock test and the specific gravity of the milk determined by a simple lactometer. From out to be used with this method which gives factors for milk with different fat content and specific gravity; so that calculation of dividends is little if any more difficult than by the simple fattest method. The results secure-

*Extract from a Review of Bulletin on Methods of Paying for Milk at Cheese Factories, by L. L. Van Slyke.

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