

Western Ontario Dairymen on Cream and Butter Grading*

What Has Been Accomplished

Frank Hens, Chief Dairy Instructor.

ANY of you who have been following the progress of the conventions of the Western Ontario Dairymen's Association, will no doubt have noticed that they have been gradually leading up to this question of cream and butter grading. Several addresses on these subjects have been given by well known men, including Mr. C. Marker, of Alberta, and by Prof. J. W. Mitchell, then of Manitoba. The instructors have been talking about grading, but previous to two years ago, cream and butter grading was not a matter of general interest. Buttermakers were not thinking of it. During the last two years, however, they have been thinking about it, and they require that some way shall be found by which they will be reimbursed for their skill and pains if they make a good quality of butter. Patrons are also becoming interested. For some years, therefore, conditions have been gradually shaping themselves to a point where we must work out a plan by which to proceed. Now with prices so high one can sell almost any kind of butter, but after the war the demand will fall off and grading will be more necessary, so that it is necessary that in the meantime we secure all the information available, so that we will be able to meet any conditions that may arise in the butter market.

Standard Grades Drafted.

In order to get at the condition of the butter of Western Ontario as it reaches the market, Mr. Putnam and I met some of the dealers of Toronto last April with a view to getting their cooperation in investigating the butter as it came to their warehouses. They gladly consented to assist us, and I wish here to express our appreciation of that assistance. A set of standards for the different grades of butter was drafted, based on the score cards as commonly adopted at our leading fairs. First grade butter would be such as scored 90 points with a minimum for flavor of 39 points. Second grade butter was required to score 87 points with a minimum of 37 for flavor; while third grade would score not less than 82 points. All butter scoring below this would be known as off-grade or culls.

For carrying on our work arrangements were made by which representatives of the dairymen would have access to the butter in the storage rooms of the warehouse men in Toronto. To conduct the investigation we were fortunate in being able to secure the services of Mr. J. H. Scott. During the summer and fall months he has been engaged in the work, and has been in a position to familiarize himself with the quality of the butter as it reached the market. In pursuing this work it was our purpose, not to turn things topsy-turvy by sudden radical changes, but to gather information so that the dairymen of Western Ontario might proceed gradually and safely in endeavoring to improve the quality of their butter.

In order to be of additional service to the makers, during November they were requested to score samples of their butter and to send them in to be scored by Mr. Scott. By this means he was enabled to compare his score with theirs and to form an idea as to the relative opinion of the maker, the grader and the dealer regarding the

grade into which the butter should go. To every creamery man whose product reaches Toronto, I would advise sending in 10 or 14-lb. boxes and get Mr. Scott's report. It will be of inestimable value to you in arriving at some idea of the condition in which your butter goes into storage.

Grading Cream by Sample.

It has been said that you cannot grade cream by sample in Western Ontario. In an endeavor to secure information on this point last summer the creamery instructors went out on the cream routes and graded samples of the cream as received at the farm. These samples were classed as No. 1 and No. 2. The cream which they scored came back in jacketed cans, except in one instance when a cream tank was used. The gathering was done under ordinary conditions. At the creamery the maker and the instructor again graded these samples without looking at the previous records. It will be seen from this that if they got the same grade at the factory as had been secured at the farm, they must be getting near to the solution of the question. It is gratifying to know that from 85 to 90 per cent. of the samples were graded the same at the farm and

be according to grade, they would pay on the whole higher prices. Time and time again retailers have told me that if they could be absolutely certain of the quality, they could pay one to two cents more a pound for butter of the highest grades, and in turn get it from the trade. Consumers are willing to pay the extra amount if the retailer can guarantee the product as first class in quality.

Under present conditions, the retailers are not sure of the quality of the butter they buy. In a shipment of very good butter there may be a box or two that is decidedly off flavor. In taking advantage of the best trade, it would be necessary to put on the date and the churning, so that it would be possible to cut out inferior churnings.

A City Dealer Who Wants the Best

J. A. McLean, Bowles Creamery, Toronto.

I DO not believe that there is any question, but that every maker wishes to turn out a good quality of butter, but in order to turn out a good product it is first necessary that he should have graded cream. As an illustration of the

benefits of grading in farm products, we might take the case of eggs this summer. As a result of introducing the system of paying for eggs on a "loss off" basis, there was an improvement of over 30 per cent. in the quality of the eggs received this year. From the standpoint of national economy it is also necessary that we do our utmost to conserve food products and that conservation cannot be conducted to the best advantage unless these products are graded and the good kept from the bad. Every man should be encouraged to stand behind his product. I believe the Department of Agriculture should instruct Mr. Scott to grade every sample of butter that comes to the Toronto market. The time is coming, and may it soon come, when every churning shall be scored before going into storage.

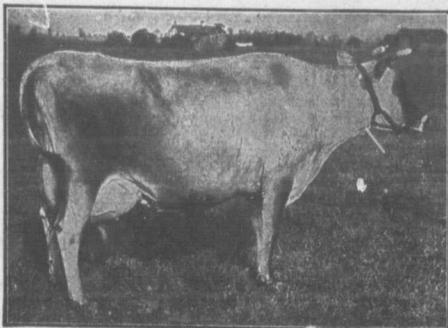
The spirit that should imbue every man should be that "the best product is the only thing." But it is useless of any creamery man endeavoring to turn out the best product, unless he receives at his factory good butter. This question therefore, of good butter, can only be solved by the adoption of some system of grading cream.

A Crying Need for Better Butter

Geo. Putnam, Director, of Dairy Branch, Toronto.

ONTARIO has long been looked upon as the banner dairy province, and she still holds that position regarding cheese. In the matter of butter, however, there is a crying need for the production of better butter, and we must attack the problem and solve it in some way or other. In doing this we must have the hearty cooperation of all concerned. It is not for me in outline at this time what the Department of Agriculture has in mind, but I might say that we are ready to do what is necessary to place the butter of the province on a better basis. In proceeding, however, it is necessary that the dairymen have some definite and effective plan worked out by which we may proceed.

Replacing a safety plug of a boiler with a bolt is inviting disaster. Always use a fusible plug so that if the water gets low it will melt. Otherwise someone else may tell what happened.



Sunbeam of Edgley, the winner of the Dairy Test at Guelph, 1916.

She is not only winner, but she raises the standard if points higher than ever before. She has type and producing ability. This ability is not confined to short term work, as she also holds the championship record for butter production in Canada.

at the factory, and this in cases where the samples had no special case.

In conducting this work we came across two striking propositions. We found that the average temperature of first grade cream when received was 65.3 degrees F., that of second grade cream 68.1 degrees F., and that of third grade cream 73 degrees F. There would seem, therefore, to be a relationship between the average temperature of the cream received and the temperature at which it has been held. Another striking thing was that the average test of the first grade was 30.01 per cent. of butter fat; of the second grade, 27.6 per cent. of butter fat, and of the third, 25.7 per cent. of butter, so that on the average the higher testing cream graded higher than lower testing cream.

Buyers Favor Butter Grading

J. H. Scott, Exeter.

FROM my contact with wholesalers and retailers of Toronto during the past season, I found that buyers were unanimously in favor of paying for butter according to quality. If it could be guaranteed to them that that quality of every box of butter which they received would

*Extracts from addresses at the Cheese and Creamery Meeting, Dairy School, O.A.C., Guelph, on Dec. 5, 1916.