

the representative samples should be shipped to the grading station at the same time. In this, as in other respects, it is assumed that the creamery operator is as much concerned in maintaining the integrity and efficiency of the butter grading service as is the Department and the Produce Trade generally.

## 2.—GRADE STANDARDS.

The grade standards for Alberta creamery butter are established and defined by the Department of Agriculture. They are based very largely upon the preferences of the trade and of the consuming public in the Western markets—with due regard to the conditions which surround the manufacture of creamery butter in this Province.

The following standards, as to points and description, were adopted at the beginning of the season of 1916:—

"Special" Grade, scoring 94 to 100 points, minimum for flavor 41 points.

"First" Grade, scoring 92 and under 94 points, minimum for flavor 39 points.

"Second" Grade, scoring 87 and under 92 points, minimum for flavor 37 points.

"Off" Grade, scoring under 87 points.

In order that creamery butter may qualify for "Special" grade certificate it must have been made from pasteurized cream and otherwise closely conform to the following description, which represents in a general way the requirements of the markets in which the great bulk of the Alberta product is consumed:—

Flavor: Fine, sweet, mild and clean.

Texture: Firm and fine; clear, but not excessive, free moisture.

Color: Uniform and of a pale straw shade.

Salting: About 2 per cent., thoroughly dissolved and incorporated.

Package: Well-made box of export type, clean and evenly coated with paraffin wax on the inside surface and properly branded. Good quality of parchment paper linings, neatly arranged. The butter is to be solidly packed, full weight and with a smoothly finished surface.

On and after April 1, 1917, Grade Certificates will be issued only on creamery butter which has been manufactured from properly pasteurized cream, and so recorded upon the shipping report (Forms D2 or D3).

The standard package for grading samples of butter will be the 14-lb. box with well-fitting bent nail hook fasteners in the cover. The creamery operator who wishes to use the Department's Butter Grading Service should specify just that type of package, in placing his order for his season's supply.