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## Government of the Province of Saskatchewan

DEPARTMENT OF AGRICULTURE

# THE GRADING OF CREAM

Paying for food products according to their quality is a system which is gaining rapidly in all parts of the world.

In Canada all fruits are graded and bought and sold according to grade. Grains are practically all graded and a large percentage of eggs, butter and other farm products are sold according to their quality.

Is there any reason why cream should not be graded? Is it fair that a farmer who sends in sweet cream of excellent flavour, and from which a high grade of butter can be made, should receive no more for it than does the man who sends in over-ripe, badly-flavoured cream from which it is impossible to make good butter?

Believing the principle to be right, the Co-operative Creameries, several years ago, adopted the system of grading cream and paying for it according to its quality, and after noting from year to year the marked improvement in the cream received and in the flavour and keeping qualities of the butter made, we do not hesitate to pronounce this system a decided success.

The following are some of the reasons why cream should be graded if the creamery industry in Saskatchewan is to become the success that it should be.

### REASONS FOR GRADING CREAM.

1. It is obviously just to all classes of dairymen.
2. It makes for individual and collective improvement on the farm and at the creamery.
3. It dispenses with the premium on inferior cream under the pooling system and replaces it by a premium on the best.
4. Competition in the butter markets.
5. Higher standards of quality being fixed by the trade.
6. The prospect of obtaining a higher price for the butter.
7. The growing desire on the part of the enlightened producer and manufacturer to offer only the best to the trade.

### GRADE STANDARDS ADOPTED BY THE DAIRY BRANCH.

Extra No. 1. Cream must be perfectly sweet and fit for the domestic trade.

No. 1. Cream must be clean and fresh flavoured showing no sediment and free of lumps and curdy matter.