

The Dairy.

The Butter Trade.

Report of the Committee of the New York Produce Exchange.

The Committee of the Produce Exchange appointed to consider the subject of classifying and grading butter and facilitating the trade in this important staple, have made their report. From this lengthy document, as published in the *American Grocer*, we condense those portions of the report which more nearly interest those of our readers who are engaged in butter dairying. The report states that the census statistics of dairy products are incomplete, and only estimates can be had. The most practical method of ascertaining the extent of the commerce in the staple of butter is by estimating the amount consumed. Since the organization of the trade various estimates have been made, but the latest, the most analytical and reasonable is the following, by an experienced and careful statistician:—

It is estimated that of our population
5,000,000 consume 1 pound each per week.
10,000,000 consume $\frac{1}{2}$ pound each per week.
10,000,000 consume $\frac{1}{3}$ pound each per week.
10,000,000 consume $\frac{1}{4}$ pound each per week.

At this rate 35,000,000 people would consume 1,040,000,000 pounds per annum for table use, and one-third as much as the above amount for culinary purposes; this leaves a population of 9,000,000 not included as consumers. In addition, the exports are estimated at 53,333,333 pounds, making the product aggregate 1,440,000,000 pounds, which, at 30 cents per pound, amounts to \$432,000,000.

The importance of facilitating the dealings in this immense amount of produce is obvious. Hitherto there have been various irregularities and difficulties which need correction.

The first and most serious irregularity existing was the erratic and conflicting market reports consequent upon various classifications, of which there were nearly as many as there were merchants. The various grades were defined by one class as "fancy," "fair to good," "poor to fair," and another class "good to choice," "fair to prime," &c., with quotations attached to suit individual interests without representing the general market. Press and circular market reporters were compelled to adopt scattering and conflicting terms and quotations as best they could gather from the different merchants and branches of the trade.

The term "Orange County," used in the market reports with the highest quotation attached has constantly misled. The quantity of butter made in Orange county is but a trifle, and is still decreasing, and considerable of that is of inferior quality. This term, Orange County, has of late years been made use of in connection with the pail butter trade, which was formerly confined to the jobbing and retail business, and the supply was mainly from Orange county. It was customary for the dealers in it to raise or lower the price 5c. $\frac{1}{2}$ lb., and by quoting it in the general market reports gave the impression that a radical change had taken place in the New York market for butter from all the dairying section, whereas it sometimes occurs that the radical change of 5c. $\frac{1}{2}$ lb. made in Orange county does not affect materially the price of the bulk of the stock.

Within the past few years the trade in pail butter has gradually changed, and it is now received from all dairy sections of New York, New Jersey, and Pennsylvania, by wholesale houses, and much of it is sold by the invoice the same as other classes of butter. So much of the product is being marketed in this manner that it constitutes a material feature of the market and of market reports. But it is only a very small proportion of the butter crop of the country or of the supply in this market, hence the action of the wholesale dealers on the Exchange, resulting in this class of butter being sold and quoted like any other grade, and ignoring the absurd system of raising or lowering the price 5c. $\frac{1}{2}$ lb. at any change.

The term "Goshen Butter" is likewise a misnomer in the classification of butter, and is so understood in this market, and is only in use and abuse in connection with the southern trade, where from custom this brand is insisted on as designating genuine Goshen butter, whereas there is no such article in the market, and from common custom and usage the name is generally applied to all kinds of butter distributed to southern trade.

This want of system and uniform classification has led to much confusion, and, in many cases, to misrepresentation and fraud. The natural consequence has been distrust and dissatisfaction.

The committee, after thorough consideration, have adopted the classification submitted. It first classifies butter as eastern and western, and next into extras, firsts, seconds, and thirds, of each. Eastern constitutes the supplies from the eastern states, and western is the product west of New York and Pennsylvania. This is necessitated by the wide difference in the qualities and prices actually existing between the productions of the eastern states and the bulk of those supplied from western states. This method of grading by extras, firsts, seconds, and thirds is simple, practical, and not experimental, it having been long in practice in other countries.

The general division of butter into eastern and western recognizes what already has always existed, and without detriment to either section, especially so under the new classification, since it is the same for both eastern and western, and the prices obtained and quoted will more surely determine and represent the quality and value as a guide to the producers of the two great dairying sections.

While the importance of and rapid improvement in dairying in the west is fully recognized and encouraged, still there exists so wide a difference in the quality of the general productions of the two sections as to require a division in the classification in order to do justice to both. To place all western upon the same basis as eastern would result in a comparatively small portion of it being sold and quotable at the price of state, and at the same time tend to misrepresent the actual market value of the great bulk of western butter. This is a question of so much importance and so little understood, that the reason should be here fully explained and set forth for the first time under the authority of the Exchange of the difference in quality between eastern and western butter. In order to explain it and encourage improvement in western dairying in the adoption of the best method and process of manufacturing it is necessary to describe the system of making and other circumstances that cause the differences in quality generally in the productions of the two sections. In the eastern dairy states, as the cultivation of cereals became less profitable and lands enhanced in value, the demand for dairy products increased, and, being more profitable, led to special attention to their production as a main source of income. Extensive and improved herds were introduced, the pasturage was by cultivation freed from weeds and wild grasses, and close turfed meadows of the finest grazing were afforded, and the springs and streams of water purified by changes. These are indispensable conditions for the production of choice dairy products. Skilled manufacturers were employed, and from large herds greater masses of a product were yielded, and being consequently less exposed to the atmosphere, whether packed for future use or marketed immediately while fresh, was superior in quality.

One creamery dairyman in the state of New York, during the season of making, markets 15,000 pounds per week, and, at an average of 37 $\frac{1}{2}$ cents per pound, realizes \$5,625 weekly. One farmer in this state annually markets his season's product in this market toward spring. Year before last it aggregated 22,136 pounds, from which he realized 50 cents per pound, or \$11,068. The celebrated fine state products, held in reserve for winter market, are made only in the finest dairy districts, are most skillfully and perfectly made, and packed in uniform packages, numbered as packed, and kept in cool airy cellars, expressly fitted and in many instances cooled by running streams of water. Until this system of dairying, with the requisite conditions of pure water and grazing, is introduced in the western states their product will not compare with that of the eastern states. This can be accomplished by increasing and improving the herd and grazing, and the adoption of the New York dairy system, or by the creamery system of taking the milk, where the dairies are small and scattering, to a common factory for the manufacture of butter of a uniform quality, the same as the factory system in cheese-making.

Of western butter arriving in this market, it is estimated that less than two per cent is made on the system followed in the state of New York. In the western states, as a whole, the herds are comparatively small, and the water and grazing in many sections impure. The butter is gathered in small parcels, and reworked together in order to have it uniform in character, all of which is more or less injurious to its keeping qualities. While great strides of improvement have taken place to the extent of an enhancement of its market value some forty per cent in two or three years, there is still room for great progress by the adoption of the eastern system and co-operation with the transportation companies in recommending and encouraging improved facilities for safe and quick transportation. For it should be remembered that the western products have a serious difficulty to overcome in being transported from 1,000

to 2,000 miles, to which the eastern butter is not subjected. Already in many dairy sections of the western states qualities are produced nearly equal to eastern, and give evidence beyond question that if made and marketed by the same process would be quite as good.

No greater service can be rendered to the western farmers than the dissemination of these facts in relation to the production of dairy products, and the financial and commercial interests in connection therewith. The farmer who labors throughout the season to produce a crop of grain from a middling-sized farm, situated distant from the railways or markets, has the bulk of his crop absorbed in transportation to the railroad and to the market. One bushel of corn fed to milch cows yields two pounds of butter, worth in New York, say fifty cents. A car load of corn, containing 20,000 pounds, or 357 bushels, pays \$90 freight from Chicago here, and at present prices realizes \$355.60, and, less freight, net \$195.60. A car load of butter, containing the same weight, pays \$220 freight, and realizes, at 25 $\frac{1}{2}$ per pound, \$55.00, or nets \$47.00. In other words, corn pays 53 per cent of its value for transportation, and butter 5 per cent.

It is a notable fact that the average prices of butter in all the markets of the world are at the highest point ever known, and at the same time the demand for American butter for export is increasing, and affords a most profitable opening to the western dairying states where lands are cheap. It can be safely asserted and relied on that for years to come the demand for dairy products will increase in proportion to the improvements in quality.

We find one objectionable feature in the report, and that is a serious one. Western butter still remains under a cloud. Why the most excellent dairy districts of northern Ohio, not to mention other districts of the western states, should be placed thus deliberately in an inferior position to the whole of Pennsylvania and New York, from which much inferior butter is shipped, is what few will be able to find out. Why western butter that will pass muster with the best from any New York or Philadelphia dairies, although it may be in small proportion comparatively, should be graded below them, or should be indifferently and injuriously classed along with the generally inferior goods of the western country, is a matter that should be explained in a more satisfactory manner by the committee. It is certain that while this ban is permitted to remain, an injury is indiscriminately inflicted upon western dairymen which they will be swift to resent. We are fully impressed with the need of amending the classification proposed so far as to abolish local nomenclature altogether, and grade butter according to its quality, irrespective of its place of manufacture, and are far from being convinced otherwise by the defective knowledge and reasoning of the committee.—*N. Y. Times*.

Patent Artificial Cheese.

The *Utica Herald* remarks as follows upon the manufacture of a new kind of cheese, for which a patent was recently granted:

The insertion of the prepared solid fat of the body to take the place of the fat taken from the milk is not alone employed to make an imitation of butter. It is reported that, as fat and buttermilk are employed to make artificial butter, so fat and skim-milk are used to make cheese. The aims involved are similar in either case, although the methods of manipulation are of course varied. It is reported that a factory is in operation in Brooklyn, where the olein and margarin expressed from the intestine fat of cattle is intimately mixed with skim-milk, and the rennet then poured in, producing a curd rich in oil, which can be cured, and sold for cheese. Here we have a process for putting back into skim-milk, an animal oil in the place of the cream which has been removed. We have heard that something of the kind has been practised nearer to Utica than Brooklyn. It is an ingenious device for adulteration, and nothing more nor less. No matter if the oil derived from the tallow be chemically pure, still the mingling of it with milk to take the place of cream is adulteration, and though it may not be a change of composition which produces an unhealthy material, it is a change which occasions a loss of value. Thus the schemes for artificial butter and cheese are fraudulent at the outset and even when we suppose that none but the purest oils and fat are used. If these compounds come into any wide consumption there will be materials used variously disguised which are wholly unfit for entrance into the system. Then will the evils of an enterprize which now seems only mildly objectionable be recognized and appreciated.