

Several different plans have been suggested on which payment for cheese milk might be made on a quality basis. Some of these plans are set out in the following table:—

TABLE IV.
ILLUSTRATING DIFFERENT METHODS OF DISTRIBUTING PROCEEDS FROM SALE OF CHEESE. PRICE
15 CENTS PER POUND.

Per Cent Fat in Milk.	Per Cent Casein in Milk.	lbs. Cheese per 100 lbs. Milk.	Value of 100 lbs. of Milk on Basis of:					
			Actual Cheese made.	Fat and Casein.	Fat only.	Fat + 2.	Fat + Calcul- lated.	Pooling.
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)
			\$	\$	\$	\$	\$	\$
3.40	2.30	8.95	1.34	1.36	1.31	1.34	1.32	1.41
3.50	2.00	9.02	1.35	1.31	1.35	1.36	1.35	1.41
3.50	2.20	9.19	1.38	1.36	1.35	1.36	1.35	1.41
3.60	2.10	9.00	1.35	1.36	1.38	1.39	1.38	1.41
3.70	2.20	9.39	1.41	1.41	1.42	1.41	1.42	1.41
3.70	2.30	9.73	1.46	1.43	1.42	1.41	1.42	1.41
3.70	2.35	9.64	1.45	1.44	1.42	1.41	1.42	1.41
3.80	2.00	9.57	1.43	1.39	1.46	1.44	1.45	1.41
4.00	2.30	9.83	1.47	1.50	1.54	1.49	1.51	1.41
4.10	2.10	10.17	1.52	1.48	1.58	1.51	1.54	1.41

The results in the foregoing table are based on the experimental work at the Finch Dairy Station with milks containing different percentages of fat and casein, as set forth in columns 1 and 2.

Column 3 gives the actual yield of cheese per 100 pounds of milk.

Column 4 shows the net return per 100 pounds of milk according to the actual quantities of cheese made.

In column 5 the division of the proceeds is based on the fat and casein content of the milk.

In column 6 the division is based on the fat content of the milk only.

In column 7 the division is made according to the fat plus 2 basis.

In column 8 the division is based on fat and calculated casein according to a formula proposed by Dr. L. L. Van Slyke.

Column 9 shows the value per 100 pounds of milk on the pooling system, provided all the milks with the different percentages of fat had been made up as one lot.

It is evident from a study of these figures that any of the plans proposed come very much nearer to the actual yield of cheese from the milk than the pooling system does.

The straight fat basis pays a slight premium to the richer milk. It has been held that the man who produces the richer milk, and thus raises the general average percentage of fat in all the milk supplied, is entitled to some consideration, but that view has not met with much favour in the minds of patrons generally.

The fat and casein basis seems to be impracticable on account of the amount of testing required, and the difficulty in securing accurate results in the testing for casein. In any case, the results are not as close to the actual yield of cheese as the fat plus 2 basis, or any closer than the straight fat basis.

The fat plus 2 basis has been adopted at the Finch Dairy Station. It involves a minimum of testing, is simple in application, and gives results which agree for all practical purposes with the actual yield of cheese.