BETTER FARMING SPECIAL

The Better Farming Special being run by The GRAND TRUNK RAILWAY

Provincial Dept. of Agriculture Agricultural College at Guelph

Agricultural College at Guelph Is being exceptionally well at the self of the

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PLACE. DATE. HALL
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Wattord—Feb. 7, Town Hall.
Ingersoli—Feb. 9, Town Hall.
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Norwich—Feb. 13, Town Hall.
Norwich—Feb. 13, Town Hall.
Caledonia—Feb. 16, Opera House.
Caledonia—Feb. 17, Town Hall.
Beamsville—Feb. 20, Town Hall.
Mitton—Feb. 21, Town Hall.
Beamsville—Feb. 20, Town Hall.
Ingersoli—Feb. 11, Town Hall.
Ingersoli—Feb. 12, Town Hall.
Ingersoli—Feb. 20, Town Hall.
I PLACE. DATE. HALL

FOR SALE AND WANT ADVERTISING THREE CENTS A WORD, CASH WITH ORDER

CHEESE MAKER WANTED, OF two years' experience. Apply to E. G. Williams, R.R. 2, Clifford, Ont.

WANTED.—A young married man to hire, or work a farm on shares in Al-berta, 225 acres ready for crop. An ex-cellent opportunity. Box 640, Farm and Dairy.



FLEMING BROS., Chemists
Church St. Toronto

Ontario Butter in the Toronto Market The Report of the Work of John H. Scott, as Experimental Grader

ARLY in July I was asked by the was taking it and no complaints, so Dairy Branch of the Ontario De- be continued to accept the inferior partment of Agriculture, through quality of cream. The farmer knew Mr. Frank Herns, to go to Teronto his cream was not cooled and cared Dairy Branch of the Ontario De-partment of Agriculture, through Mr. Frank Herm, to go to Teronto and do some work in connection with butter grading with the object of securing data, and laying the foundation of a system, by which creamery butter would be bought and sold on a quality

All interested in Ontario's butter trade have been feeling anxious that our butter should take a higher place our butter should take a higher place in our Canadian markets, as well as in the markets of the world. It is not pleasant to hear, as we frequently do, that the quality of Ontario butter is not equal to that of some of our sister provinces. Therefore it has been felt for some time that same shapes in our for some time that some change in our present system is necessary in order to raise the standard of quality

to raise the standard of quality of the butter depends, first of all, on the quality of the butter depends, first of all, on the quality of the cream, so that any system of improvement must go back primarily to the producer. I frequently hear people say, "The farmer should be educated to according to the producer and the system of the producer and the prod ly near people say, "the farmer should be educated to produce a better qual-ity of cream," and sak "Why don't you begin at the farmer's end of the busi-ness?" Intelligent farmers resent such statements, and are often justifled in doing so

Farmers produce cream in order to make a profit. I have found that they make a profit. I nave found that they are always ready to make improve-ments in their methods when it is demonstrated that each improvement would be profitable to them in dollars and cents. On the other hand I have seen them dismayed and discouraged when they saw their good, well-cared-for cream mixed and paid for on the same basis as that of their neighbor who was utterly careless and indifferent about its quality. This system brings the best down and raises the poorest up to the average. This is a sort of a Socialistic system which I sort of a Socialistic system which I do not believe is very popular among farmers for the payment of cream, when these farmers have made it possible for the quality of our butter be as good as it has been.

Hindrances to Progress.

One year ago the subject of cream grading was discussed fully. Many diffrading was discussed fully. Manufactured faculties appeared in the way. Some of them have been or will be removed, others can be removed, others can be removed by an effort. Our creamery instructors have done splendid work, in the creameries and amongst the farmers, but their work has always been hand! ed by the one-price system for all

Lack of cooperation between cream ery owners, between buyers, and they between such other, has been a hind rejects or pays a less price for poor quality, it loses a patron. If a butter buver rejects a shipment or cuts the buver rejects a shipment or cuts the price on quality, he often loses the customer. Because of lack of coopera-tion the other fellow, whether it is the creamery or the butter buyer, is ready to "butt in." But we must remember that at present we have war condi-tions, which conditions have required were have consignment; very heavy consignments for export, leaving our markets bare, and causing the highest prices on record. the hisbest prices on record. Since July let prices have advanced at least 17 cents a pound in the open market. We had during July and August the worst weather conditions we have experienced for many years. The result has been, little attention paid to quality. Why?

The buyer accepted the poor quality of butter because he had a chance make a profit on a rising market. The buttermaker, in some cases, knew his butter was not just right, but the buyer

Report read at the W.O.D.A. Con-

his cream was not cooled and cared for as it should have been, but the creamery was taking it, and as he was getting the best prices he ever got in his life, why should he worry about

was asked by the Department to act as official referee in cases of dis-pute between buyer and seller. I did in a few cases, but where the decision went against the seller he simply asked the buyer to reship the goods to Mannings or some other storage to his account and expense, and as the market was advancing he got away with his poor butter. with his poor butter at more money, and who could blame him? The partment also asked me to make a confidential report on the quality of all the butter I could see coming Toronto. The dealers very kindly let ne into their storages at all times, made a confidential report on the putter I saw, sending a duplicate copy to Mr. Herns

Objects in View.

There were two objects in view First, that we might get a general idea of what percentage of first grade, second grade, etc., was coming in; and second, seeing the butter as it arrived on the market. Thus we might through the travelling instructors, be able to reach the creameries and h the buttermakers to overcome influ

ences that were affecting the quality.
We drafted a standard of grades
which I have used, viz., 92 points and over, first grade, with a minimum of points for flavor, out of a possible : 87 points but under 92, second ade: 82 and under 87, third grade; 45: under 82, off grade or culls.

Many Lots Examined.

I examined 214 lots or shipments up to October 31st. I placed 123 lots, or to October 31st. I pinced 125 lots, or 57 per cent., first grade; 89 lots, or 41 per cent., second grade, with leas than 1 per cent. third grade, according to our standards. I am free to admit that I erred in scoring too high, is, I should have placed more as

third grade, but experience teaches.

During the first part of July the butter that I saw was nearly all June make, and was really fine butt-About the 25th of July the hot weath butter goods began to appear; from that date until Sept. 25th, 54 per cent. or the butter seen scored less than 92 points. During the month of Octo 70 per cent. graded first grade. This showed that with good weather, when he cream will take care for itself. No

grade butter is generally produced Some creameries shipped through the hottest weather nothing but No. 1 grade butter, thus proving that under good management maintained through the worse e worst weather

Common Defects. Common Derects.

Twenty-three per cent. of the butter seen showed not clean or dirty
flavors, or flavors that could not be
designated: 32 per cent. showed old
cream flavor, or flavors that are easthy recognized as caused by cream that penized as caused by cream that has deteriorated: 16 per cent, stale flavor, or butter that has gone off or has become strong; 9 per cent. fishy

The most comon defects in body and texture were: 13 per cent. weak, 11 per cent. greasy, 8 per cent. loose open, and 9 per cent.

free moisture, usually a milky brine. In color 10 per cent, were mottled and 11 per cent. uneven or not cle In salt 29 per cent, were salted too heavily, and 9 per cent, undissolved, It seems to be the practice with a good many buttermakers that when the flavor is not just right, try to cover it up with salt. right, they believe, is a serious mistake, and often results in making the bad flavor

ore pronounced; 69 per cent. of the butter showing eavily salted.

Sixty-two per cent. was poorly fin-inshed, that is, had an uneven surface, wriakled paper, and presented a gen-eral careless and untidy appearance. While the trade might not object to it from a commercial standpoint, yet it was far below the best finish. Some creameries send in every box as if it had been finished in a planing ma-chine. Tweive per cent. were badly finished, and showed that absolutely no attempt had been made to presen no artempt has been made. Of this a respectable appearance. Of this class of butter 77 per cent. scored less class of butter 77 per cent. scored less class of butter 170 technique indicating class of putter 77 per cent. scored less than 23 points for texture, indicating that the man that makes the poor finish usually does the rest of his work about the same.

work about the same. Improvements in Marketing Needed. The system of marketing butter might be greatly improved. An organized system of cooperative marketing might be instroduced with benefit of the trade. I have in mind the ing might be introduced with benefit to the trade. I have in mind the forming of an organization of buyers and sellers, representing both ends of the trade, with the object in view of paying for butter on a basis of quality. The method of marketing butter as The method of marketing butter as present is generally as follows: The present is generally as follows:

creamery sells to the dealer by tele phone, or ships on consignment to regular commission merchants, butter is bought as good marketable butter, and supposed to be first quality, unless otherwise mentioned. usually shipped in government refrig erator cars during the hot months. On arriving at the storage it is in spected. The buyer governs his in-spection a good deal by the market. If the market has advanced since bought it, defects will be light passed over. If the market has lightly passed over. If the market has ac-clined, quality will take a larger place from the buyer's viewpoint.

Most distributing houses have two more grades or brands on which brand denotes the quality it repre-sents. It often occurs that the butter going into the first grade brand cost the dealer less money than that go ing into the second grade brand, both purchased from the creameries at the same time. Some dealers handle principally only creameries that they have learned to depend upon for No. 1 qualand they pay a premium for butter, and cannot get enough of it to supply the demand for the absolutely dependable quality which this select trade requires.

Conclusions Reached. Now, what are the conclusions? First, we do not believe that the butter market will continuously keep on that upward incline, but that there wil come a time, sooner or later, when conditions will change, when prices will come a time, sooner or later, when or perhaps below. The western provinces are now producing their butter, and have actually become ex Our surplus butter will have porters. Our surprus parter win have to find an export market, where it will come into competition with that from our sister provinces as well as with that of the outside trade. Then we want to be ready to guarantee the quality of every box of butter that leaves our province to be as good as the grade that it represents.

I believe that the Dairy Standard

Act, coming into force on the first of April next, will put the creameries on a more uniform basis or paying for cream by all using the Bahcock test with a weighed sample. Thus there will be a better understanding among the farmers of the methods of pay-ment, which will help to remove suspicion and will encourage them to asmore readily in improving the

quality.

I believe that the dealers are ready to coonerate in this work of paying on a quality basis of grade, if supported in an honest endeavor by the cream-

(Continued on page 25.)