

*Rule 15.*—In case of absence, or inability of the inspector, a temporary Deputy Inspector may be appointed by the Butter Committee on the Board.

#### CLASSIFICATIONS, GRADES AND SCORE

Butter shall be classed as Creamery and Dairy and shall be graded Finest and Firsts grades of Fresh made Butter.

*Finest* :—Shall consist of the highest Grades of Butter produced during the season when made, scoring 90 points or higher.

*Flavor* :—Must be quick, fine and fresh.

*Body* :—Must be firm and solid with a perfect grain or texture free from salviness.

*Color* :—Must be uniform, neither too light nor too high.

*Salt* :—Ranging from two to four per cent.

*Package* :—Good, sound and new, as required. See Rule 5.

*Firsts* :—Shall be a grade just below finest, scoring 81 points or higher, lacking somewhat in flavor, which, however, must be good, sweet and clean. All other requirements being the same as in Finest.

*Package* :—Good and uniform.

#### DAIRY BUTTER.

All Dairy Butter offered on the Board, it is understood, will be subject to inspection,

#### BUTTER SCORE.

The official standard score shall be as follows :

Flavor	-	-	-	-	45	points
Body	-	-	-	-	25	points
Color	-	-	-	-	15	points
Salt	-	-	-	-	10	points
Package	-	-	-	-	5	points
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						100 points.