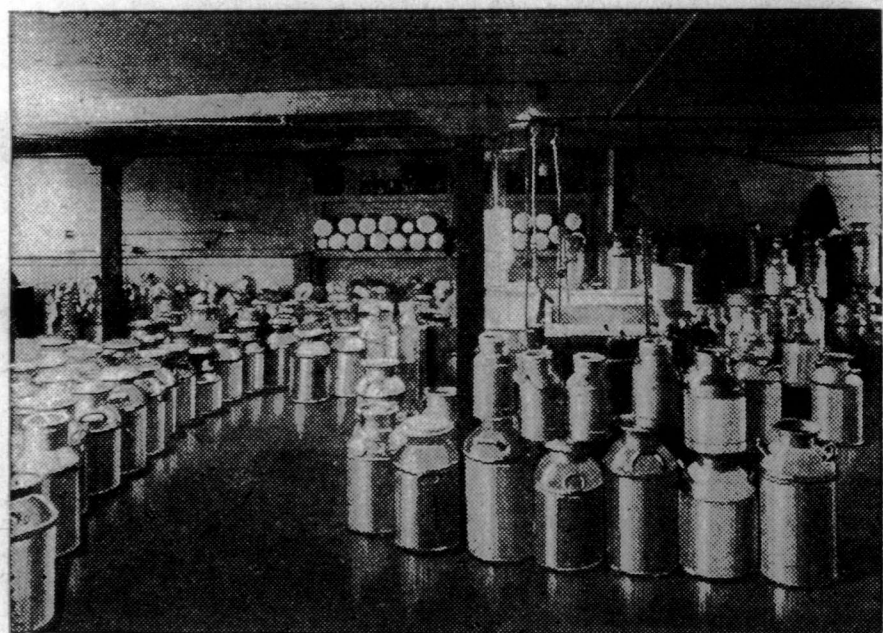
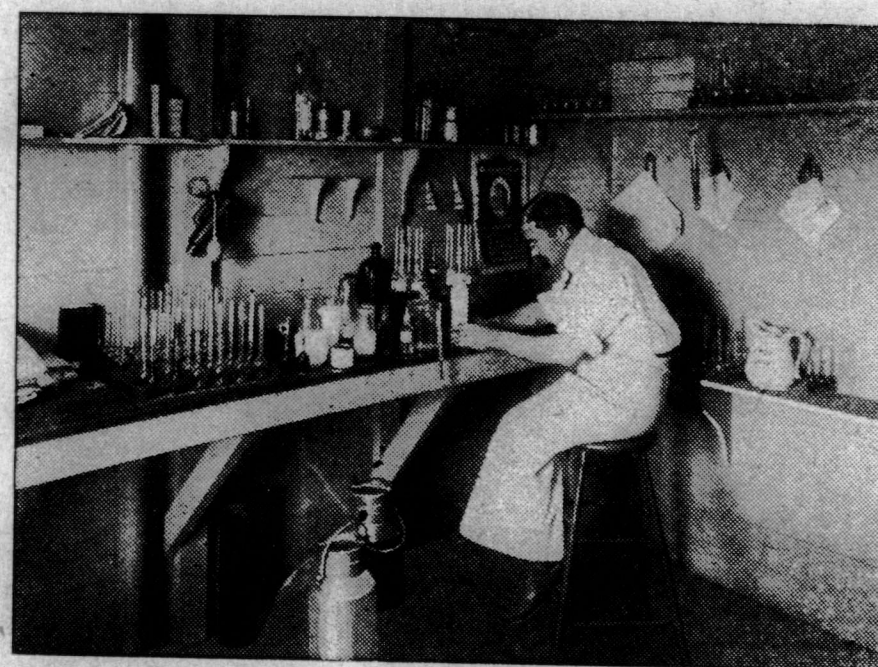


CARLYLE DAIRY EXTENDS A  
MERRY CHRISTMAS TO ALL



Can Washing Room



### Testing for Quality and Purity

*To Consumers  
of Milk and  
Milk Products*

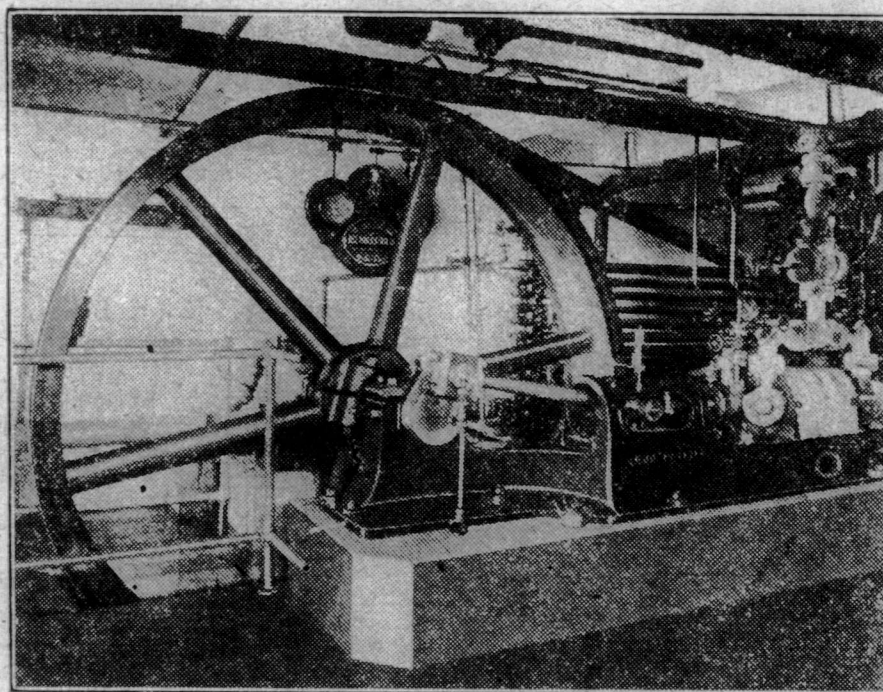
Are you receiving quality and protection from your dealer? Does your dealer sell you milk that will protect the health of your babies and yourself? At the present time the consumers are demanding a product of the finest quality on the market. Are you buying your dairy products from the dairy that has done the most in the city of Calgary to protect the public and give those products of quality?

The writer will describe some of the many methods that have been put into practice for the advancement of sanitation and the improvement of the supply of milk and dairy products at the Carlyle Dairy Company.

Milk and cream are received from the farmers locally, but the larger part comes in by rail. The farmers must produce milk and cream of a good quality before the city milk plant can sell the finest product to the consumer. The methods of handling the product by the farmers have been carefully dealt with. Although his products have sometimes been turned down, he has always tried to improve. Close co-operation with the farmers is practiced, so that they are now producing milk of a high quality. The supply is ample, so that close selection is made of the milk in the receiving room. Any milk that is not up to the standard in quality and cleanliness is rejected. The milk is then clarified, pasteurized, cooled, bottled and placed in the cooling room ready for delivery.

Pasteurization of the milk and cream is performed in order to exterminate any germs that might be present, that would cause pathogenic diseases. The pasteurization is performed by a large automatic machine, which is the most modern on the market and the only one of its class in the city.

The laboratory is well equipped with the newest appliances for making analysis of milk and milk products. The room is in charge of a dairy college graduate, who has had a number of years experience in every pranch of the dairy industry. The Babcock test is used to estimate the amount of fat in milk and cream. Samples of milk and cream from every shipper are tested for fat to ascertain the amount due them, but grade and quality are a factor in every case. Milk from each producer is tested for sediment every few days. A specimen of sediment is deposited on a disc of absorbent cotton and sent to the producer twice monthly. This method has been in practice a few years, and the result is that clean, wholesome milk: is attained. The bacteria content of the babies' milk is made every few days, and the counts per cubic centimetre are low. A strict research is practiced on the babies' milk to insure safety. Many bacteria tests are also made of the pasteurized milk are also made of the pastuerized milk just before it goes out to the consumer, and in most cases are of a low count. A large percentage of the pro-



### Ammonia Compressor for Refrigerator

ducers milk are tested for bacteria. The laboratory is thus in constant touch with the farmer, keeping his products up to the standard in quality and bacteriological content.

The milk bottles are washed, rinsed, sterilized by an automatic machine. They are inspected both before filling and after. The farmers' cans are all washed and sterilized at the dairy.

The cream grading has been carried on extensively for a number of years. By regulating the prices paid to the producer according to quality, the producers are now delivering cream of a very high grade. Only cream of the highest quality is used for retailing and for the manufacture of ice cream.

The butter manufactured this year has increased 35 per cent. over 1914. The superior article manufactured this year has increased the demand. The higher quality of cream produced and the higher prices paid the producers has been a great factor in encouraging the farmers to increase the production of 1915. All new pasteurizers of the most modern type are now being installed

in the butter room so that pasteurization of all cream for the manufacture of butter will be done in the best manner possible.

The supervision of every line of works throughout the plant is controlled by the most efficient man the management could procure. He devotes his entire time to improve every department. Visitors must feel convinced that the sanitary condition of the dairy has been accomplished by the perfect harmony that exists between management and employees, under the careful eye of a capable superintendent.

The Company was established six years ago. The industry has had wonderful advancement, and now branches are in operation at Medicine Hat and Lethbridge. The Calgary business has grown so rapid that a larger building will have to be erected soon to handle the trade. At present the Company employs a staff of 65, but has reached as high as 90 in summer months. There are 25 deliveries, covering the entire city. The public are assured of good service in every line of the trade. The management and the staff are worthy of great credit for the efforts they have made in developing the business and giving quality and protection to the public. The public are invited to inspect the dairy at all times.



THIRD  
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FIVE SECTIONS—Sec

## COMMENT

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