

## The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making, and to suggest subjects for discussion.

### Ontario's Butter Grading

FOR two seasons now Ontario has had an official butter grader in the person of Mr. J. H. Scott. The official headquarters of Mr. Scott are at the municipal abattoir, Toronto. Last week an editor of Farm and Dairy looked up Mr. Scott in his office at the abattoir, and found him busy scoring several samples that had just come in. "How is the work going?" we asked.

"We now have 24 creameries sending samples for grading," replied Mr. Scott. "These creameries are not sending us samples of all of their churning, although there are a few who have had all of their butter graded. In the majority of cases my grade is destroyed on butter that is going into storage. The creamery man sends me a 14-pound box from a churning. The box is marked with the creamery number, date and churning number. I score the box and return the score to the creamery along with any comments I consider necessary."

"Have the creameries been selling on the basis of your grading?" we asked.

"Just this week," said Mr. Scott, "a creamery was sending a car load of butter to Montreal. They sent me the churning numbers, and I gave them a copy of the grading on each churning for the whole car load. They could sell on that basis if they wished. I am not sure, however, how much butter has been sold on my grading; not as much, I know, as I would like. The same conditions are ruling this year as last. Last year I started work on the first of July. From then until the New Year the price of butter advanced 17 cents a pound. The advance this year has not been so great, but it has been enough that butter cannot be a losing proposition. Therefore quality has not counted as strongly on the market as it otherwise would."

"What is the attitude of the creamery men towards grading?"

"Some of the creamery men have told me that they value our grading work very highly," Mr. Scott assured me. "One man, for instance, who backed us very hard last year, entered his creamery for grading this year. He told me at the Toronto fair that he considered it 'the best thing yet.' He says it is a help to his customers." Mr. Scott then pointed to the score book in front of him. "Take this creamery, for instance," said he. "They have had three churnings with uneven color, almost bottled, in fact. When they set my score they will immediately begin to look for the trouble."

"What proportion of the creameries are taking advantage of grading?" we asked.

"Something like 20 per cent., but we have some of the largest creameries. From a commercial standpoint there will be little result of the work this year, as quality was not given a prominent place. Many details, however, have been worked out, which had to be known before any grading system can be widely applied. As a result of this preliminary work, we will be able to come with the whole situation when the time arrives."

In one instance Mr. Scott's work has been of direct pecuniary advantage to a creamery company. Butter was sold to a Toronto firm, and after it was shipped the market dropped.

The firm reported to the creamery that the butter was all second grade, and that they would have to cut the price one cent a pound, and intimated that if the salesman was not satisfied with the buyer's grade they would call in an official grader. The salesman wrote back that they already had the official grade on that butter, but if the firm wished to call in the grader, to do so. The firm replied by sending along the cheque at the price for which the butter had been first bought, making no further complaint of poor quality.

Mr. Scott also drew attention to the value of his grading work as an assistance to the creamery instructors. He may arrive at a creamery just when the butter has been shipped out, but if he has the grader's report on that butter he is able to be of assistance to the creamery man, even if there are no samples on hand.

"We are glad of an opportunity to work this matter out on a small scale," said Mr. Scott, in summarizing the results of the two seasons' work. "If all creameries go into it this spring we would hardly have known where we were at."

### Fair Play is all That is Asked

EDITOR, Farm and Dairy: After having read a letter in your issue of Sept. 27, by Prof. Dean of Guelph, on "Why Condenseries Pay More Than Cheese Factories," I have come to the conclusion that the cheese business has no friends.

The Professor has gone after the cheese business, bringing it in comparison with the filth and waste of garbage cans, and says if the cow herself could speak she would tell us that she would not be so dirty and wasteful. Then he tells us it is advisable to maintain the cheese industry of Canada as a safety-valve. If I were he I would not call it a safety valve, but some sort of a waste-valve or sewer pipe.

The great waste, that Prof. Dean refers to in the whey, is returned to the farmers and fed to hogs to produce ham and bacon, which is quoted to-day at from 32c to 42c a pound, practically twice as much money per pound as we are receiving for our fine Canadian cheese. At the same time we are told by our professors that one pound of cheese equals two pounds of meat in food value. I would suggest that we cut out the cheese business altogether and feed all the milk to the hogs until such time as we are given a square deal. We might as well refer to the by-products from our flour mills—bran, shorts, middlings, etc.—in the same way as waste.

The cheesemen to-day are not putting up any kick or bawling, as Prof. Dean puts it, on account of competition brought around by natural developments. The condenseries are all right. There is a demand for condensed milk, and if so, why should it not be manufactured? Here is the rub: Why were the cheesemen not given the same privilege as the condensing people? Their prices are governed by supply and demand, brought on by the war; the price of cheese is controlled by a capricious market hand and foot, without even a criminal's chance of saying why sentence should not be passed upon it. It cannot be said it is because there is not a demand for cheese. In any report we have seen where the British Government has made its monthly distribution of cheese to the civil population they haven't granted them more than 50 per cent. of what they have applied for.

I might mention in comparison that our friends across the river are receiving 25c a pound and over for their cheese. This is from 3½c to 4c a pound more than we are receiving.

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## NOTICE To Stallion Owners Inspection of Stallions Commences OCTOBER 17th, 1917

The stallion enrolment report containing route of stallion inspectors has been mailed to owners of enrolled horses. Any owner of stallions who has not received a report should write at once to the Secretary.

R. W. WADE, Secretary,  
Ontario Stallion Enrolment Board, Parliament  
Buildings, Toronto.