

creamerymen. It is just as reasonable and necessary to grade cream as to grade grain; and unless we do grade it we will never get the quality of cream necessary to make the finest quality of butter. The dairyman who produces a sweet, clean-flavored cream, that will make a first-class quality of butter, undoubtedly should be paid for the superiority of his article. A creameryman who grades all cream received at the creamery and pays for it strictly on a quality basis is working in the interests of his patrons and of the dairy industry as a whole. By so doing he will improve the quality of the cream received, and will be able to manufacture a better product, which will command a premium, and he will thereby be in a position to pay his patrons a better price for the cream received.

Intelligent cream grading necessitates the establishing of definite cream grades; and the following grades and spread in prices are approved and recommended by the Dairy Branch of the Department of Agriculture, for the carrying on of this work by our creamerymen:

Special or Extra First Grade— This grade shall include any lot of cream which is fresh and clean in flavor, of a uniform consistency, and fit for making into special grade butter. The acidity of cream in this grade shall be not more than .3 (three-tenths of one per cent.) at the time of being graded at the creamery where it is to be manufactured into butter.

First Grade— This grade shall include any lot of cream which is reasonably fresh and clean in flavor, of a uniform consistency and fit for making into butter of this grade. Its acidity should not be more than .5 (five-tenths of one per cent.) at the time of grading at the creamery where it is to be manufactured into butter.

Second Grade— This grade shall include any lot of cream that does not meet with the requirements specified for the next higher grade: which is stale, bitter, musty or otherwise unclean in flavor.

Cream below second grade to be classed as "Off Grade" and either rejected or paid for according to value.

A difference of two cents per lb. fat should be made between "Special or Extra First Grade" and "First" and a difference of three cents per lb. of fat between "First" and "Second" grade cream.

These grades correspond with the system used in our butter grading service.

FUNDAMENTAL BASIS OF KEEPING QUALITY

At the present time 70 of our butter is made during June, July, August, September and October, and 30 made during the balance of the year. Therefore it is necessary, under present conditions, to store the butter during the flush season to tide over during the period of low production. It would be much better if the production were more equalized during the different months, and we are pleased to note that the tendency is toward more winter dairying. Under present conditions it is most important that the keeping quality of our butter should be the best. We should have a clear understanding as to what we mean by keeping quality. By keeping quality we mean the ability of butter to retain its desirable flavor and physical properties over a con-



Shot Gun Can