

2nd. The following table gives the details of the scores together with the judges comments on each lot.

REPORT OF SCORES ON BUTTER SENT TO MONTREAL AND SCORED, Nov. 2, 1904.									
No. of Sample.	Kind of		Date of Making.	Score for Flavor, Max 45.					Remarks of Judges:
	Cream.	Preservative in Butter.		Individual Scores.					
				(1)	(2)	(3)	(4)	(5)	
1	Ripe	1. Borax $\frac{1}{4}$	July 14	40	41	40	40	40	Irregular color, gritty; well kept, sweet, pre. flavor
8	"	Borax $\frac{1}{4}$	" 21	38	39	40	35	35	Oily, irregular color, gritty.
15	"	Borax $\frac{1}{4}$	" 26	10	40	42	42	41	No taste, no smell, little off.
22	Sweet	" $\frac{1}{4}$	" 27	40	37	40	40	41	Mouldy.
29	Ripe	" $\frac{1}{4}$	Sept. 13	41	42	39	45	40	Cloudy to mottled, beginning to mould.
2	"	2. Boracic A $\frac{1}{4}$	July 14	37	32	41	30	39	Stale, fishy, gritty; pre. taste and smell.
9	"	Boracic A $\frac{1}{4}$	" 21	37	41	40	35	37	Fishy, poor.
16	Sweet	" $\frac{1}{4}$	" 26	40	40	40	39	41	Slightly fishy, mouldy, trifle stale.
23	"	" $\frac{1}{4}$	" 27	39	41	40	40	36	Mouldy, flavor not accountable for.
30	Ripe	" $\frac{1}{4}$	Sept. 13	37	42	40	41	38	Beginning to mould, even color.
3	"	3 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	July 14	40	33	39	40	42	Stale, sweet.
10	"	3 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	" 21	41	41	40	42	41	Very little fishy, very little taste pre.
17	"	3 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	" 26	40	40	41	39	41	Mouldy.
24	Sweet	3 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	Sept. 13	41	43	36	42	43	Very mouldy, gritty, very little foreign flavor.
31	Ripe	3 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	July 14	40	40	41	37	42	Gathered cream, good.
4	"	4 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	" 21	40	41	30	37	40	Fishy, preservative smell.
18	"	4 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	" 26	39	40	41	37	42	Slightly stale, very little smell and taste.
25	Sweet	4 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	Sept. 13	40	43	38	43	40	Slightly fishy, very mouldy.
32	Ripe	4 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	July 14	38	41	32	40	42	Very mouldy, gritty.
5	"	5 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	" 21	40	41	42	40	39	Mottled color, beginning to mould, cooked taste.
12	"	5 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	" 26	39	40	41	39	38	Slightly stale, inclined to be fishy.
19	Sweet	5 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	Sept. 13	40	41	40	41	38	Slightly fishy, gritty, stale.
26	"	5 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	" 27	40	41	40	41	41	Spotted, woody flavor, mouldy.
33	Ripe	5 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	July 14	40	41	42	44	40	Beginning to mould, a little gritty, preservative taste.
6	"	6 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	" 21	39	40	42	44	40	Peculiar flavor, special taste.
13	"	6 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	" 26	38	40	32	38	37	Fishy, mouldy, pre. taste.
20	Sweet	6 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	Sept. 13	41	41	40	43	41	Gritty, woody, poor color, beginning to mould.
34	Ripe	6 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	July 14	41	43	40	43	41	Good, good.
7	"	7 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	" 21	35	27	29	32	32	Fishy, no mould, stale.
14	"	7 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	" 26	35	36	29	35	34	Fishy, no mould, stale.
21	Sweet	" $\frac{1}{4}$ oz.	" 21	35	33	33	37	31	No mould.
28	"	" $\frac{1}{4}$ oz.	" 26	38	41	39	40	42	No mould, well kept.
35	Ripe	8 $\frac{1}{4}$ & $\frac{1}{4}$ Salt	Sept. 13	42	43	41	42	43	Too much preservative, gathered or old cream flavor, preservative taste.
36	"	8 Sodium Fl. $\frac{1}{4}$	" 13	41	41	36	41	40	
				(4) Ayer,	(5) Lec'lar,				
Judges:				(1) Woodward,	(2) Vatlancourt,	(3) Olive,			

Judges: (1) Woodard, (2) Vallancourt, (3) Olive, (4) Ayer, (5) Leclair.