

In view of the above it would, obviously, be wrong to interpret say 10 points on the Danish scale as equivalent to 66½ on our 100-point scale. Yet such comparisons are sometimes made.

METHODS OF JUDGING.

The judging of butter being a matter of a general impression formed through the sense of sight, taste and smell, the Danish authorities consider that the judgment of one individual may easily become one-sided, and to some extent misleading from time to time. As the butter shows are of a continuous character it is also considered desirable that there should be a continuity in the scores and standards from one show to another, in so far as the thing is possible.

It is considered that possible errors and divergencies in judgment can be largely overcome, or eliminated, by the adoption of the group system of judging, which now obtains at all state, provincial and local shows.

The judges officiating at the state shows are some of the most prominent butter exporters of the country, the government dairy experts and other officers of the experimental laboratory. The nine judges who are appointed to act at each show are divided into groups of three members each, and the individual groups score the butter independently of the others, thus forming a check which no doubt tends to sharpen the attention and judgment of the individuals.

The average of the three individual group scores represent the final 'character.' If any material difference occurs in the group scores of one or more exhibit, a joint re-examination is held and the final award agreed upon by the majority of the judges.

It will be seen, then, that in addition to the greater accuracy reached under the group system of scoring, the judges participating are mutually educating one another in this important work.

As already stated, the judging is done on the basis of the quality of the butter as an *export article*, and about two weeks from the time the butter was shipped from the creameries, it having been held in the meantime in the cool chambers of the laboratory at a temperature closely corresponding to that to which the butter is usually subjected in transit. The period of two weeks corresponds, also, with the time elapsing between the shipment of the butter from the creameries till it reaches the consumer in Great Britain, and this constitutes the test for keeping quality.

Some 25 exhibitions are held annually at the laboratory and a package of butter is 'called in' from each of about 100 creameries for every competition. Generally speaking, each of the participating creameries receive a 'surprise call' three times a year. Additional calls are made on creameries whose butter may be found unsatisfactory in quality. Such cases receive close attention from the laboratory.

In order that the creameries should sustain no loss financially in connection with this educational work the laboratory buys the exhibits of butter from them at current market prices. The depreciation in value is provided for by an annual government grant, made for the purpose, and amounting to something over \$10,000.

The creameries participating in each exhibition receive promptly a report of the results of the scoring and any remarks which the judges had occasion to make regarding defects, &c., accompanied by timely suggestions and advice.

At the end of each year a complete report is published and a copy supplied to all creameries interested giving the results of the year's scores, chemical analyses and such other information, and conclusions, as the compilers consider to be of value to the dairying interest as a whole.

The following table shows some interesting details regarding the water content of the butter shown during the year 1904. A total of 2,845 packages were analysed and the creameries classed as follows:—

Butter from 3·5 per cent of the creameries contained 12·13 per cent moisture.

Butter from 34·0 per cent of the creameries contained 13·14 per cent moisture.

Butter from 49·7 per cent of the creameries contained 14·15 per cent moisture.