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Consists in producing all the cream you can and shipping it to Belleville Creamery.

We furnish Cans and pay Express.

We never before paid such prices for cream.

We are the most up-to-the-minute Creamery in Eastern Ontario.

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118 FRONT STREET - BELLEVILLE

Headquarters for

### COTTON SEED MEAL CRACKED CAKE HULLS

Selected Quality

<b>Bar Z Brand</b> 41 Per Cent Protein	<b>Owl Brand</b> 41 Per Cent Protein	<b>Dove Brand</b> 38 1-2 Per Cent Protein	<b>Jay Brand</b> 38 Per Cent Protein
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"Our Brand on the Tag, Means Quality in the Bag"

**MEMPHIS F. W. BRODE & CO.**  
Established 1875  
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to us. We are not commission merchants. We pay net prices and remit promptly.

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50 High Grade Flowering Bulbs, 25c. per doz. in advance. Includes Gladioli, Tulips, etc. Other kinds, Asparagus, Fern, All Potatoes, Seed Old Homestead Nursery, Rural Pond, Me.

### CREAM WANTED

Either whole or churning grade. We hesitate to quote prices because the figures of to-day are likely to be too low for to-morrow. Our guarantee is:

Prompt Service, Accurate Records, Highest Prices. Write for particulars—it will be worth your while.

**Toronto Creamery Co., LIMITED**  
9-11 Church St. Toronto

## Ottawa Winter Fair

HOWICK HALL, OTTAWA

### January 16, 17, 18, 19, 1917

Single Fare Passenger Rates on All Railroads

Entries Close January 5th.

For Entry Forms and Information, Write the Secretary.

**WM. SMITH, M.P.** **W.D. JACKSON,**  
President, Secretary  
Columbus, Ont. Carp, Ont.

Western Ontario Dairymen Line Up Behind the Movement  
"We will go as far as the money at our disposal will let us and as far as the people will support us," said Chief Instructor Frank Herna, of Western Ontario, ward the close of the discussion on cream and butter grading at the annual cheese and creamery meeting, held at the Agricultural College, Dairy School, Guelph, on Dec. 5. That sufficient money should be forthcoming to introduce the system as soon as it was seen that the dairymen of the province wanted it was intimated by Geo. A. Putnam, Director of Dairying for Ontario. That it the people will support a movement having for its object the establishment of cream and butter grading can be inferred from the expressed opinion of those at attendance at one of the largest gatherings of representative dairymen to meet at the college. "Right now is the time to get down to business and establish a complete system of grading," said Wm. Newman, of Ontario County. "We don't move fast enough in this matter. The war has caused such a demand for our butter in Great Britain that large amounts in this belt are being shipped there each season. Under such conditions they may not be very discriminating as to quality of our product, but after the war they will discriminate between good and bad butter. Now is the time for us to put quality into it, so that our butter will establish a good reputation that will help it to hold its own after the war." Mr. Newman's sentiments were warmly applauded by the dairymen present.

In introducing the subject Mr. Herna outlined what had already been done toward securing information on the condition of creamery butter as it reached the market and on the probable effect of grading on that condition. Last April, he explained, arrangements had been made with Toronto dealers so that a representative of the dairymen should have access to the butter in their storage rooms with full liberty to examine into its quality. The result was that Mr. H. Scott, Exceter, had been secured to carry on the investigation and his duty had been to score the butter, as he found it, according to grades that had been adopted for the purpose. Arrangements had also been made to have official shipments, which had been accepted by the makers when they reached the factory, scored again when they reached the warehouse, with the object of finding out whether a uniform system of grading was possible.

#### Mr. Scott's Report.

In reporting on the work he had done during the season, Mr. Scott stated that he had commenced his investigations on July 12. During that month 53 shipments were inspected. Of these, 70 per cent. had graded firsts and 30 per cent. seconds. Eighteen per cent. showed the flavor of old cream; five per cent. was stale or strong and nine per cent. fishy. Forty-two per cent. was too high in salt. These shipments were mostly June make. In August the butter received showed the effects of the hot weather. Sixty-one shipments were inspected; 39 per cent. graded firsts, 20 per cent. seconds, graded firsts; 59 per cent. did not and the other two per cent. did not reach second grade. Perhaps, he said, a still larger percentage should have been graded down. Fifty-eight per cent. showed an old cream flavor. Of the 51 shipments in September, 46 per cent. graded firsts and 39 per cent. seconds; while in October, 70 per cent. of the butter examined graded firsts and 27 per cent. seconds thus showing the effect of the return of cooler weather. For the four months 57 per cent. of all the butter inspected graded firsts and 41 per cent. seconds; balance falling lower.

Mr. Scott emphasized the willingness he had found among dealers to pay a higher price for their butter if received provided its quality was guaranteed. He also showed the necessity for putting the date of manufacture on each package and for keeping the date of setting distinct, so as to be able to cut out inferior churings. He would be glad, he said, to cooperate with any creamery man who wished to find out the condition in which butter reached the city warehouse.

#### A Lively Discussion.

"If you will do the work I will gladly send in 141," burst out by any other else for scoring," said Wm. Newman at the close of Mr. Scott's remarks. Mac. Robertson, manager of the Belleville creamery, strongly approved of the work that had been done. For securing a better grade of butter it was necessary to grade the cream, and it was, therefore, desirable to establish both systems at once. J. L. Lackner of Bruce county stated that it was necessary to get the cream in better condition. Creamery men were accepting cream that they would not have looked at 25 years ago. Under the old deep setting system, the milk was rapidly cooled, but with the advent of the separator, little attention was paid to cooling the cream. Second grade cream was coming in on every cream route.

Chief Inspector Herna stated that the Dairy Standards Act allowed for the introduction of standards that might be decided upon. It would be necessary to have the grades of cream conform to the butter grades. Prof. Dean was of the opinion that the Act should have been made more specific regarding what was required in butter for the different grades. The whole question of grading cream and butter will be taken up again at the W.O.D.A. convention, and promises to be a subject for discussion, so as any that will confront the dairymen on that occasion.

#### The Dairy Standards Act.

Under the direction of Chief Instructor Herna investigations, similar to those conducted in the eastern Ontario, were carried on with the object of ascertaining the relative amounts of cheese obtained from equal weight of milk of varying percentages of fat. It was found by one representative experiment that from a given amount of 54 per cent. milk 48 1/2 lbs. of cheese was obtained, while an equal amount of 4 per cent. milk made 48 1/2 lbs. As an object lesson seven cheeses had been put up by Miss Miller, of the dairy school, indicating the difference in the amount of milk made from given quantities of 3.2 and 4.3 per cent. milk. The cheese weighed 20 lbs. and 25 lbs. respectively. No further evidence, said Mr. Herna, was necessary to convince one that the quality of milk should be taken into consideration when paying for it at factories. Prof. Dean held that it should be left entirely with the patrons whether they should adopt the straight fat or the fat plus two basis of payment. The points brought out the suggestion that standard forms should be drafted by the Department.

The use of rennet substitutes, the making of fermented milk, market weights and other subjects of interest to creamerymen and cheesemakers were fully discussed. These will be given full treatment in a future issue. A resolution moved by Wm. Newman, and seconded by Mr. Treven, petitioning the government to make no changes in the restrictions on the oleomargarine trade was unanimously carried.