

RELATIVE STANDING OF THE CREAMERIES AS TO WORKMANSHIP IN MANUFACTURING THE BUTTER.

Total Score 45 Points.

Name of Creamery.	Address.	No. of Samples in contest.	Average Score.
Scotsburn Cry. Co., Ltd.	Scotsburn, N.S.	6	44.86
Crescent.	Winnipeg, Man.	6	44.83
Morkeberg Creamery Co.	Markerville, Alta.	6	44.82
Pictou Co. Dairy Co., Ltd.	Stellarton, N.S.	4	44.82
Russell.	Russell, Man.	2	44.70
Central Creameries Ltd.	Calgary, Alta.	6	44.65
St. Hyacinthe.	St. Hyacinthe, Que.	6	44.61
Farmers' Co-op. Cry. Co. Ltd.	Moncton, N.B.	6	44.58
Bowes Co.	Toronto, Ont.	4	44.57
Edmonton City Dairy	Edmonton, Alta.	6	44.55
Shoal Lake.	Shoal Lake, Man.	5	44.52
Central Bedeque.	Central Bedeque, P.E.I.	5	44.52
Tantallon Cry. Assoc.	Tantallon, Sask.	6	44.51
Viking Co-op. Cry. Assoc.	Viking, Alta.	4	44.50
Intercolonial Cry. Co., Ltd.	Lower South River, N.S.	3	44.43
Gentilly.	Gentilly, Que.	6	44.41
Humboldt.	Humboldt, Sask.	6	44.41
St. Roch.	St. Roch l'Achigan, Que.	6	44.38
North Tryon.	North Tryon, P.E.I.	5	44.38
St. Vallier.	St. Vallier, Que.	6	44.36
Madawaska.	Albertine, N.B.	6	44.36
Dunstaffnage.	Dunstaffnage, P.E.I.	5	44.34
Victoria Mills.	Wheaton Mills, N.B.	6	44.31
P. Burns & Co., Ltd.	Vancouver, B.C.	6	44.27
Kelowna Creamery Co., Ltd.	Kelowna, B.C.	6	44.25
Melville Co-op. Cry. Ltd.	Melville, Sask.	5	44.23
Guelph.	Guelph, Ont.	4	44.02
Crapaud.	Crapaud, P.E.I.	5	43.94
Winchelsea.	Woodham, Ont.	5	43.86
Prince Albert.	Prince Albert, Sask.	4	43.85
Salt Spring Island Cry. Assoc., Ltd.	Ganges, B.C.	6	43.83
Belmont.	Belmont, Man.	6	43.65
Lindsay.	Lindsay, Ont.	6	43.55
Sussex Butter and Cheese Co.	Sussex, N.B.	5	43.20

NOTE.—The T. Eaton Co., Winnipeg, Man., and the La Société d'Industrie Laitière, Meteghan, N.S., are not in the above list, because they sent only one sample each.

A HEALTHY RIVALRY BETWEEN THE PROVINCES.

A good stiff competition will bring out the best that is in a man, and although there are no rewards offered in this scoring contest there is considerable honour to those who win the highest standing. The fact that the man who makes the butter knows it will be placed alongside of samples from every province in the Dominion should stimulate him to do his finest work, and when we get the best men in each province doing their best we will certainly get a comparison of the very best methods of manufacturing creamery butter.

DAIRY EDUCATIONAL WORK.

The proof of effective dairy educational work is shown in the quality of the finished products. Although only four creameries from each province competed, they will, to a greater or less extent, reflect the character of the work which is being done in the rest of the creameries in the province and the dairy authorities will do well to note the methods which were practised by the successful competitors.

GEO. H. BARR,
Chief, Dairy Division.

OTTAWA, March 31, 1920.