

## The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making and to suggest subjects for discussion.

### Inspector of Weighing Appointed

J. A. Ruddick, Dairy Commissioner. The Hon. Martin Burrell, Minister of Agriculture, has appointed Mr. J. E. D. Gareau, "Inspector of Weighing of Butter and Cheese," in accordance with the recommendations made by the Royal Commission, which inquired into this question a short time ago.

Mr. Gareau is now ready to investigate complaints of excessive "short weights" or discrepancies between the marked weights of butter and cheese and the weights as found by the Public Weigher at Montreal. Cheese factories and creamery salesmen and receivers of butter and cheese are requested to notify him at the Department of Agriculture, 223 Commissioners Street, Montreal, Que. (Phone Main 4145) if they have any complaints to make respecting the weighing of these articles.

The Inspector has instructions to keep in touch with the Public Weigher at Montreal, and in cases where he finds any evidence of excessive short weight it will be his duty to investigate without special request. He will also act as a referee in the matter of quality.

### The Practical Side of Grading\*

Geo. H. Barr, Chief of Dairy Division, Ottawa

Most of the cream is delivered to the creameries in Alberta only twice a week, by the patrons themselves, by train, or on cream routes. That delivered by the patrons, or by train is, of course, graded from the patrons' cans upon arrival at the creamery. On the cream routes, the haulers take a sample of the cream at the farms usually in a four-ounce bottle in much the same manner as is done in Ontario. At the creamery these samples are warmed to 98 or 100 degrees and thoroughly mixed before the composite sample is taken. The balance of the sample is used for grading.

\*Extract from an address before the W.O.D.A. Convention at Stratford.

Cream which is not clean, which is lumpy, which is very stale, old, bitter or musty in flavor, should not be accepted.

In Alberta the Government provides a system of grading and selling the butter from any creamery in the province. The Saskatchewan Government is going to adopt a similar system this year. The butter is shipped to a central cold storage, where it is graded and sold by the Dairy Commissioner.

A detailed statement of the grading and defects is sent to each creamery immediately after grading, so that every butter-maker knows exactly the standing of his butter each week. This system of selling is scarcely practical at the present time in Eastern Canada, where there are so many large centres. I would, however, like to say that I believe there is a splendid opening for the creamery in Western Ontario, which will grade the cream and adopt a system of shipping their output to a central warehouse where the butter will be graded and sold under recognized standards of quality. It is not necessary, however, to grade the butter to make the grading of cream a success. Grading the cream and paying a premium for first grade is simply a business arrangement between the creamery management and the patrons in regard to the method of dividing the money due the patrons, and need not interfere with selling the butter.

#### HOW TO PAY THE PATRONS

The total receipts for butter, less manufacturing and other expenses, will equal the amount of money due the patrons. We will suppose a creamery has in the payment period 8,000 pounds of fat, which, after deducting manufacturing charges, nets the patrons 30 cts. a pound or \$3,400. In this 8,000 pounds of fat there is 6,000 pounds of fat that want to pay a premium of two cents a pound. The money would be divided as follows: First deduct the premium to be paid on first grade cream from the total money; then divide the total fat into the balance, which will give the average price per pound of fat in second grade cream. The pounds of fat in second grade cream multiplied by the price per pound will equal the amount to be paid for second grade cream fat. The price per pound of fat for second grade cream, plus two, will equal the price per pound of fat for first grade cream. In some cases the second grade cream is churned separately, but this is not the general practice.

## POINTS OF EXCELLENCE

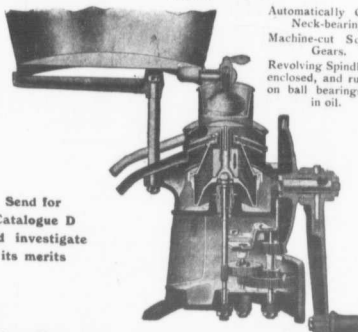
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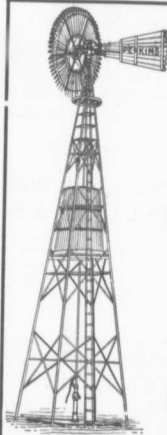
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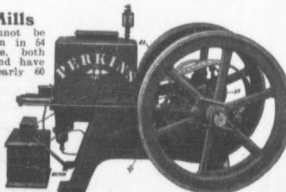
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### Up-to-Date Transportation in Norfolk County

The Freehold Creamery, Simcoe, Ont., is only one of many creameries scattered throughout Canada that have adopted the motor truck both for collecting cream and delivering butter at the station. We have yet to hear of the first instance where a motor truck has been discarded in favor of the older system of cream collection.