

It will be noticed that the lots of butter in pound prints seemed to have held their flavor for 45 days better than did the lots in boxes, although all were in the same refrigerator. The greatest depreciation was in the lots where common salt and No. 3 preservative were used, and the least in the cases of Nos. 1 or borax and 6.

ONE-HALF AND ONE-QUARTER OF ONE PER CENT COMPARED.

The maximum quantity of preservative recommended by the manufacturers is usually one-half of one per cent. In order to compare one-half and one-quarter of one per cent. and also 1-4 per cent. mixed with salt as to effectiveness in preserving butter, these two quantities were used in some of the experiments. The following table gives the average of the Montreal scores which were made on November 2nd, about 3 1-2 months after the first lots were made and six weeks after the making of the freshest lot.

Preservative.	Av. Scores for Flavor. Max. 45		
	½%	¼%	¼% pre. and ¼% salt.
1. Borax.....	40.2	40.5	36.7
2. Boracic Acid.....	34.5	39.5	37.5
3. Commercial Preservative.....	39.9	41.0	39.0
4. " ".....	38.8	41.0	39.7
5. " ".....	39.2	41.0	40.4
6. " ".....	39.8	41.7	39.2

The scorings indicate that one quarter of one per cent. of preservative is as effective as one-half of one per cent. under the conditions named, in fact the averages for flavor were higher in the lots to which one-quarter of one per cent. was added due no doubt to the fact that the lesser amount does not impart the "preservative flavor" which most of the judges commented upon, as will be seen farther on. The addition of one-quarter of one per cent. of salt to the preservatives appeared to lower the average scores.

RIPENED VS. SWEET CREAM BUTTER.

In order to compare the effects of the preservatives and salt on butter made from ripened and sweet cream the scores of the four lots made from ripened cream and of the two from sweet cream are given separately with the following average results in flavor for both prints and boxes.