

the production of asbestos per day of 180-20 tons of mill fibre.

It is possible that if all these new mines put their product on the market simultaneously, over-production will for some time follow; the writer is of opinion, however, that no fear need be entertained regarding the commercial disposal of such a large additional output, for the exigencies and demands of the market have, so far, kept pace with the increasing yearly output; hence it is confidently expected that in view of the ever-increasing demand for asbestos slate—which consumes most of the mill fibre—no serious results need be anticipated.

WHAT IS MILK?

Government Analyst Reports—The Many Products Classified and Explained.

In view of the increased demand for condensed milk of Canadian manufacture, and the large decline in sales of foreign goods during the past few years, it is interesting to note that a Government inspection and report shows that considerable care is taken in the manufacture of concentrated milk. In most cases the difference in fat value between the averages for 1908 and 1910 is less than one-half of one per cent.; and with a legalized standard to be met, it is reasonable to believe that future inspections of this article will show still more constancy and uniformity in the output.

Attention has more than once been called to the misuse of the term Cream in naming unsweetened condensed milk. The word cream has a perfectly definite and well understood signification, and is legally defined as follows: "Cream is that portion of milk, rich in milk fat, which rises to the surface of milk on standing, or is separated from it by centrifugal force, is fresh and clean, and contains (unless otherwise specified), not less than eighteen per cent. of milk fat, while evaporated milk is milk from which a considerable portion of water has been evaporated, and contains not less than 26 per cent. of milk solids, and not less than 7.20 per cent. of milk fat."

What Milk Really Is

Milk, unless otherwise specified, is the fresh, clean and unaltered product, obtained by the complete, uninterrupted milking, under proper sanitary conditions, of one or more healthy cows, properly fed and kept, excluding that obtained within two weeks before and one week after calving, and contains not less than three and one quarter per cent. of milk fat, and not less than eight and one-half per cent. of milk solids, other than fat.

Skim milk is milk from which a part or all of the cream has been removed, and contains not less than eight and one-half per cent. of non-fat, milk solids. Pasteurized milk is milk that has been heated below boiling, but sufficiently to kill most of the active organisms present; and immediately cooled to 45 deg. F., or lower, and kept at a temperature not higher than 45 deg. F., until delivered to the consumer, at which time it shall not contain more than 10,000 bacteria per cubic centimetre.

Then Comes Sterilized Milk.

Sterilized milk is milk that has been heated at the temperature of boiling water, or higher, for a length of time sufficient to kill all organisms present; and must be delivered to the consumer in a sterile condition. Sterilized milk shall not be sold, or offered for sale, except in hermetically closed containers, bearing the words "This milk should be used within twelve hours after opening the container."

Butter is the clean non-rancid product made by gathering in any manner the fat of fresh or ripened milk or cream into a mass, which also contains a small portion of the other milk constituents, with or without salt, and contains not less than eighty-two and five-tenths per cent. of milk fat, and not more than sixteen per cent. of water. Butter may also contain added coloring matter of harmless character.

Cheese is the sound, solid, and ripened product made from milk or cream by coagulating the casein thereof with rennet or lactic acid, with or without the addition of ripening ferments and seasoning, and contains in the water-free substance, not less than forty-five per cent. of milk fat. Cheese may also contain added coloring matter of harmless character.

Reports are Satisfactory

Ice cream is a frozen product, made from cream and sugar, with or without harmless flavoring and coloring materials, and with or without gelatin, gum tragacanth, or other harmless stiffening materials, in amount less than two per cent.; and contains not less than fourteen per cent. of milk fat.

Whey is the product remaining after the removal of fat and casein from milk in the process of cheese making.

Kumiss is the product made by the alcoholic fermentation of mare's milk or cow's milk.

Milk powder is the soluble powder product made from milk, and contains, unless otherwise specified, not less than ninety-five per cent. of milk solids, and not less than twenty-six per cent. of milk fat.

Skim milk powder is the soluble powder product made from skim milk, and contains not less than ninety-five per cent. of milk solids.

Mr. A. McGill, chief analyst for the Government, in his report, states that out of 23 brands of condensed milk on the market, 12 reach the required standard for fat, while five others come within one-half of one per cent. of its requirements. The reports should be satisfactory, both to users of condensed milk and to Canadian manufacturers of same, showing, as it does, the high standard reached by them in a comparatively young industry.

Royal Securities Corporation, Ltd.

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164 St. James St., Montreal
TORONTO QUEBEC HALIFAX