

## Ontario's New Dairy Legislation

THE Dairy Standards Act, which has been placed on the statute book by the Ontario Legislature is one of the most radical pieces of dairy legislation ever introduced in the province. The feeling that milk and cream should be paid for on a quality basis is one of long standing. Time and time again the question has come up at dairymen's conventions, and though it was usually agreed that the pooling system was unsatisfactory, still the demand for legislative action was not pressed, matters were allowed to drift, and it was left for patrons, factory owners and makers to voluntarily adopt whatever system they wished.

Of late, however, new influences have been brought to bear on the dairymen of the province regarding this question. Amongst these have been the widespread adoption of payment on a quality basis in other provinces, especially in Western Canada. The rapid improvement in the quality of dairy products consequent upon the introduction of the improved methods, wherever adopted, has been forcibly brought to the attention of Ontario dairymen of late. The fact that no corresponding improvement has taken place in the dairy products of Ontario, that percentage of fat in milk has continually decreased, and that the pooling system so widely followed has not least encouragement to farmers to improve the quality of their milk, has finally led to the introduction of an Act to improve the quality of dairy produce. The Act is here given in full:

### The Bill.

His Majesty, by and with the advice and consent of the Legislative Assembly of the Province of Ontario, enacts as follows:—

1. This Act may be cited as "The Dairy Standards Act."

2. In this Act—  
(a) "Factory" shall mean and include a cheese factory or butter manufactory, condensed milk factory, creamery, milk powder factory, milk or cream buying or receiving station or other premises where milk and cream is collected for sale or shipment or manufacture;

(b) "Patron" shall mean one who habitually sells milk or cream at a factory.

3.—(1) All milk and cream received at a factory shall be accepted by—

(a) on the basis of its fat content as determined by Babcock test; or  
(b) on the basis of its fat content as determined by the Babcock test plus the factor 2.

(2) In determining the fat content of milk supplied to a factory, the measuring pipette shall have a capacity of 174 c.c. and shall weigh 9 or 18 grams.

(3) In determining the fat content of cream supplied to a factory, the sample of cream taken for testing shall be weighed into a test bottle officially stamped and shall weigh 9 or 18 grams.

4.—(1) For the purpose of determining standards of grades of cream for buttermaking purposes, at a factory, the basis of grading shall be—  
(a) first grade cream to consist of cream suitable for making first quality butter;

(b) second grade cream to consist of all other cream, the quality of which is not suitable for making first quality butter; and payment for the cream shall be based on the proportion of these two classes.

(2) This section shall come into effect upon proclamation of the Lieutenant-Governor in Council, and the Lieutenant-Governor in Council may establish additional grades.

5. Any person who over-reads or under-reads the Babcock test shall, upon summary conviction thereof, be liable to a penalty of not less than \$10 nor more than \$20.

6. When the whey from a factory is returned in the same milk cans in which the milk is handled to the factory,

the whey shall be properly pasteurized.

7. For the purpose of carrying into effect the provisions of this Act, according to their true intent, the Lieutenant-Governor in Council, on the recommendation of the Minister of Agriculture, may make such regulations as may be deemed necessary, advisable or convenient, and may impose penalties for the violation thereof, and such regulations shall have the same force and effect as if incorporated herein.

8. Nothing in this Act shall apply to milk sold or offered for sale for human consumption.

9. The penalties imposed by or under the authority of this Act shall be recoverable under "The Ontario Summary Convictions Act."

10. This Act shall come into force on the 31st day of March, 1917.

It will be seen from the bill that it is left optional with the patrons and makers whether they adopt the fat basis or the fat plus 2 basis of paying for milk. Dairy authorities have not been able to decide whether or not the extra accuracy of taking the cream content into consideration is worth the extra trouble involved. It is probably due to this lack of agreement on account of selecting the basis to be used has been left optional. The reason for leaving the grading of cream so indefinite for the present is because it is left optional with the cream gathering methods in vogue do not allow of the establishment of a satisfactory system of grades. Where cream is simply gathered in individual cans, the grading is a comparatively simple matter, but since in Ontario a large amount of cream is gathered in large cans, each containing several patrons' cream, the grading is not so easy. A small sample might be taken and carried to the central station, but this sample might not correspond in quality to the patron's cream as delivered. It is proposed to do some experimental work in cream grading this season, with the object of endeavoring to discover a satisfactory basis, to be adopted at a later date.

### The Two Methods Compared.

Seen by a representative of Farm and Dairy, G. A. Gillespie, M.I.A., of West Toronto, a former president of The Eastern Ontario Dairymen's Association, and a dairy farmer and factory owner of wide experience, gave the following figures, which were presented in the Legislature when the bill was under discussion:

100 lbs. milk, testing 3.0% yields 3.0 lbs. butter fat; 100 lbs. milk testing 3.5% yields 3.5 lbs. butter fat; 100 lbs. milk testing 4.0% yields 4.0 lbs. butter fat. Total, 10.5 lbs. butter fat. One lb. butter fat is equivalent to 2.6 lbs. cheese.

100 lbs. milk, testing 3.0%, would make 7.8 lbs. cheese; 100 lbs. milk testing 3.5% would make 9.1 lbs. cheese; 100 lbs. milk testing 4.0% would make 10.4 lbs. cheese. Total, 27.3 lbs. cheese at 10 cents a lb. (net to patron) is worth \$27.30.

Milk containing 10.5 lbs. fat is worth \$27.30 for cheese making purposes; milk containing 3.0% fat is worth 78 cents; milk containing 3.5% fat is worth 91 cents; milk containing 4.0% fat is worth \$1.04.

Calculated on a fat plus 2 equals

100 lbs. milk testing 3.0 plus 2 equals 5.0 lbs. fat and casein; 100 lbs. milk testing 3.5 plus 2 equals 5.5 lbs. fat and casein; 100 lbs. milk testing 4.0 plus 2 equals 6.0 lbs. fat and casein. Total, 16.5 lbs. fat and casein.

16.5 lbs. fat and casein are worth \$27.3; 1.0 lb. fat and casein is worth 16.5 cents; 5.0 lbs. fat and casein are worth 83 cents; 5.5 lbs. fat and casein are worth 91 cents; 6.0 lbs. fat and casein are worth 99 cents.

100 lbs. milk paid for on the pooling system at above price is worth 96 cents.

The above figures show that either

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of the systems allowed by the Act came nearer giving the patron the real value of his milk than the pooling method. On the latter basis each patron receives the same price—80 cents a hundred—for his milk, whereas the four per cent milk is in reality worth nearly a fifth more than the three per cent milk for cheese making purposes.

Although the legislation is a distinct step in advance, it may meet with considerable opposition throughout the country. The owner of the Jernyn factory in Peterboro County, a maker of wide experience, who besides being a graduate of the Kingston Dairy School, has had considerable experience in milk testing, made the statement when interviewed by Farm and Dairy that he approves of the measure. He believes, however, that no matter how fairly a maker may endeavor to make the tests, there will be some patrons who will be suspicious of the

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