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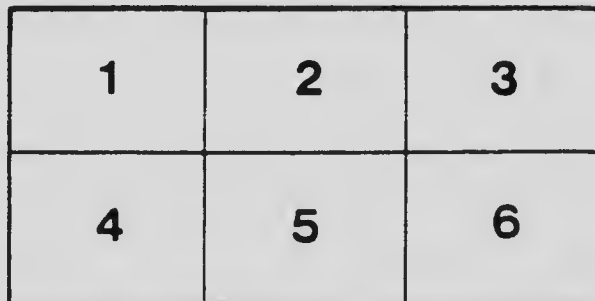
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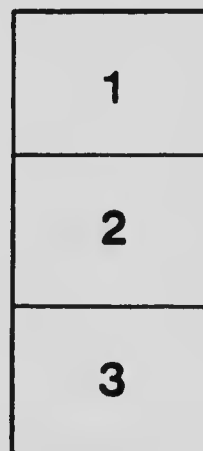
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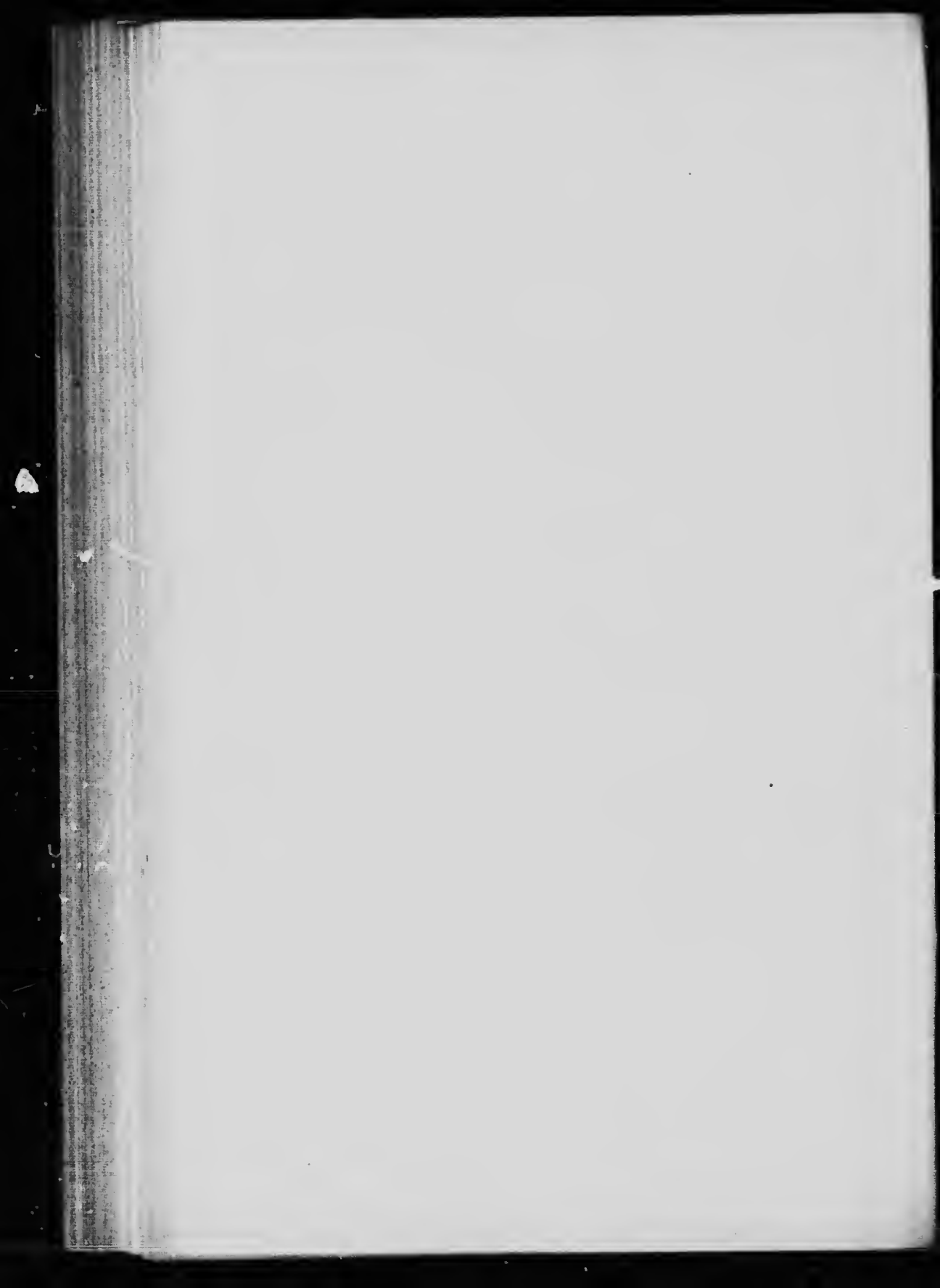
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O. H. M. S.

*W. J. Gerald*  
*Deputy Minister.*

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LABORATORY  
OF THE  
INLAND REVENUE DEPARTMENT

OTTAWA, CANADA

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BULLETIN No. 190

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ICE CREAM

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LABORATORY  
OF THE  
INLAND REVENUE DEPARTMENT

OTTAWA, CANADA

BULLETIN No. 190

ICE CREAM

OTTAWA, September 28, 1909.

W. J. GERALD, Esq.,  
Deputy Minister of Inland Revenue.

SIR,—I have the honour to hand you a report upon 140 samples purchased by our inspectors as Ice Cream. The inspection was made during the months of July and August, and all the inspectoral districts are represented except Manitoba.

One sample (No. 41701) from Nova Scotia was broken in carriage; and all the samples (10 in number) from Vancouver, arrived in spoiled condition. This was partly due to the extreme heat of summer, and the length of the journey, but in part also to the incomplete filling of bottles, which thus permitted of churning in transit. The samples from Victoria came in fairly good condition, in spite of the great distance.

Of 129 samples worked, the following summary of results in milk fat is interesting.

District.	BUTTER FAT, PERCENTAGE ABOVE																					
	20	19	18	17	16	15	14	13	12	11	10	9	8	7	6	5	4	3	2			
Nova Scotia .....	1		1					1	2		3		1									
Prince Edward Island .....		1					1	1	2	2		1			2							
New Brunswick .....	1		3			1		1	1	1							1		1			
Quebec .....					2				1	1		1							3	2		
St. Hyacinthe .....	2		1	1	1	1	1	1			1	1					1					
Montreal .....	3			2	2		1	2														
Ottawa .....	1					1	1		2		2		2		1							
Kingston .....	5	2					1	1	1													
Toronto .....		1	1	2		1		1	2	1					1							
London .....	2	1		2	1	1	1	1			1											
Windsor .....	1		1		2	2		2	1				1									
Calgary .....	1			2		2		1	2	2												
Victoria .....			1		1	2	1	1	3		1											
Total .....	17	4	9	9	6	13	7	13	17	7	8	3	4	1	3	2		4	2			
	45					57					27											

It thus appears that 45 samples, or 35 per cent of the collection, contain above 15 per cent of milk fat; 57 samples, or 44 per cent of the collection, contain above 10 per cent of fat; while 27 samples, or 21 per cent, of the collection contain not more than 10 per cent of fat.

The United States standard for milk fat in ice cream is 14 per cent, and appears to be a reasonable one so far as my investigation goes. Of the present collection, 65 samples or more than 50 per cent meet this standard. Of 80 samples reported in 1908, (See Bull. No. 162) 50 per cent reached the standard for fat just referred to.

I have recently (See Bull. 189) recommended a standard of 18 per cent for cream. The use of cream of this description, together with sugar and such other ingredients as may be permissible in ice cream, as flavours and stiffeners, will, I am given to understand, result in a product containing about 14 to 15 per cent of milk fat. Where fruit or nuts are used to give flavours, the fat content will be slightly reduced, and I think that, in ice cream of this character, it may be reasonable to require 12 per cent of milk fat. Such ice creams, as a condition of their securing the advantage of lowered fat content, should be sold as 'true fruit,' or as 'nut' ice creams.

In the absence of any legal definition of ice cream, it is impossible to designate any of the samples herein reported as adulterated, in regard to their fat content; but I have described those which contain not more than 10 per cent of fat, as of 'poor quality,' and those containing not more than 6 per cent fat as of "very poor quality"; while numbers 39519, 36787, 36791, 36792, 36795 and 36796, which contain no more fat than is usually found in ordinary milk, are certainly not entitled to the name cream at all.

It is quite certain that the public expects ice cream to possess a flavour which may be given to it either by the actual addition of fruit or nuts, or cocoa, &c., or by the use of a fruit extract or essence, natural or artificial. So long as this flavour is not injurious to health, there can be no more objection to its employment in ice cream, than in candy or other food. When added as real fruit, the water contained in the fruit reduces the fat percentage in the finished article, and for this reason I have recommended that a minimum of 12 per cent fat be accepted for ice cream, acknowledged to be made with actual fruit, or with nuts.

The question of dyes in ice cream must be decided upon the same lines as are considered in dyed candies, preserves, &c. So long as the dye used is harmless to the health, in the proportions employed, there would seem to be no objection to its use. I am not yet in a position, to give a list of dye-stuffs, which can be authoritatively recommended for the purpose. Where true fruit, cocoa or nuts are employed as flavours, no dye stuff would seem to be needed. It is claimed that certain aniline colours are now obtainable of such high degree of purity as to make their use safe in foods. The subject is under investigation.

It was formerly usual for the purveyors of ice cream to manufacture the article themselves. At the present time it is quite a usual thing for ice cream to be sold many hundreds of miles from the place of its production. This is an innovation which is indubitably to the advantage of the public, since it permits the furnishing of a desirable article of food to persons living in localities where cream is scarce or unknown. Section 24 (a) of the Adulteration Act (R.S. 1906, Chap. 133) expressly provides that 'no food or drug shall be deemed adulterated, when any matter or ingredient, not injurious to health, has been added to the food or drug, in case such matter or ingredient is required for the production or preparation thereof, as an article of commerce, in a state fit for carriage or consumption, if the same has not been fraudulently added to such food or drug, for the purpose of increasing the bulk, weight or measure thereof, or to conceal its inferior quality, and each package, roll, parcel or vessel containing such article of food or drug, manufactured, sold or exposed for sale, is distinctly labelled as a mixture in conspicuous characters, forming an inseparable part of a general label thereon, bearing the name and address of the manufacturer.'

Shippers of ice cream find it advantageous, if not absolutely necessary, to add to the article a so-called 'thickener' or 'stiffener,' which is usually gelatine but may be gum tragacanth, or other gum or even gelatinized corn starch. If these thickeners, or certain of them, could be recognized as essential ingredients of ice cream, and incorpor-



ated into the definition of ice cream, as may properly enough be done with the sugar, fruit, cocoa or nuts added, there would be no need of placing the word 'mixture' or 'compound' on the label. It is claimed by manufacturers that a prejudice against all articles so declared exists to a degree which would seriously interfere with the sale of an ice cream branded as 'compound'; although the addition of the thickener is made strictly in the interest of the consumer. Purchasers of ice cream desire a firm article, and manufacturers assert that this demand cannot be met unless a thickener is added.

On the other hand, it is evident that, by the use of a thickener, an ice cream which is very poor in cream, may be made to appear much better than it really is. Such articles as contain less than 10 per cent of fat may find sale when very hard frozen or when stiffened with starch or gelatine, but could not bear transportation, or be sold to discriminating customers. It will be noted that most of the samples reported herein, which contain not more than 10 per cent of fat, contain at the same time, a thickener or stiffener, which in such cases has evidently been added to conceal defect, or to give an apparent value greater than the real value. At the same time it is noteworthy that out of 58 samples which have more than 14 per cent of fat, 25 samples contain stiffeners. And in this connection I may say that the number of samples containing stiffeners may be larger than is shown by the analytical results, since it is known that other substances than those which were looked for, are capable of acting as stiffeners, and may have been present without detection.

It is fair to urge that makers of ice cream containing true fruit, or nuts or cocoa, have no objection to naming these ingredients.

Thus we find fruit ice cream, nut ice cream, chocolate ice cream, regular articles of commerce. But nobody advertises gelatine ice cream, or corn-starch ice cream, or gum tragacanth ice cream, or stiffened ice cream. This seems to point to a general impression that gelatine and other thickeners, are foreign to true ice cream; and are capable of being employed to the detriment of the purchaser.

It may be that the requirement of a minimum of 14 per cent of milk fat in ice cream, would justify the use of a stiffener as well. The stiffener could not be added to conceal defect if the required percentage of milk fat were also present. A very strict enforcement of the penalty for infringement of the Act, in the case of ice cream, would then be called for, since the public would be at the mercy of the manufacturer.

I beg to recommend the publication of this report as Bulletin No. 190.

I have the honour to be, sir,  
Your obedient servant,

A. MCGILL,  
*Chief Analyst.*

BULLETIN No. 190—ICE CREAM.

Date of Collection.	Nature of Sample.	No. of Sample.	Name and Address of Vendor.	Cost.		Name and Address of Manufacturer or Furnisher, as given by the Vendor.	Inspector's Report. (Is not an expression of opinion.)	RESULTS OF ANALYSIS.			No. of Sample.	Remarks, and Opinion of the Chief Analyst.
				Quantity.	Cents.			Total Solids.	Fat.	Protein.		
1909.								p.c.	p.c.			
Aug. 3.	Ice-Cream.	*41701	N. W. Mason, New Glasgow, N.S.	1 qt.	40	Vendor					41701	
" 4.	"	41702	W. B. Murphy, Truro, N.S.	1 "	40	"	Vanilla	31.48	10.20		41702	Poor quality.
" 4.	"	41703	W. E. Bates, Truro, N.S.	1 "	50	"	Maple	38.32	18.90	present	41703	
" 10.	"	41704	Kandy Kitchen, Yarmouth, N.S.	1 "	60	"	Pine Apple	35.50	10.02		41704	Poor quality.
" 10.	"	41705	Jas. Rozee, Yarmouth, N.S.	1 "	60	"	Chocolate.	34.64	10.84		41705	"
" 11.	"	41706	Mrs. Moore, Kentville, N.S.	1 "	40	"	Ginger	31.70	8.69		41706	"
" 17.	"	41707	Scotia Pure Milk Co., Halifax, N.S.	1 "	40	"	Vanilla	27.37	12.15	present	41707	
" 17.	"	41708	D. H. Ross, Halifax, N.S.	1 "	40	"	"	34.75	12.17		41708	
" 17.	"	41709	Wm. Patrick, Halifax, N.S.	1 "	50	"	Peach	34.01	13.58	present	41709	
" 18.	"	41710	F. W. Cookson, Halifax, N.S.	1 "	50	"	Vanilla	36.46	22.81		41710	

DISTRICT OF NOVA SCOTIA—R. J. WAUGH, INSPECTOR.

DISTRICT OF PRINCE EDWARD ISLAND—T. MOORE, INSPECTOR.

July 21.	Ice-Cream.	38546	A. Kichey, River Murray	1 1/2 pt.	38	Vendor		29.43	14.20		38546	
" 21.	"	38547	Mrs. Jas. Vatcher, Charlotte-town.	1 1/2 "	35	"		22.86	6.24	present	38547	Very poor quality.

July 21	Ice-Cream.	38548	Mrs. W. F. Carter, 1 1/2 Charlotte town.	38					30 37	13 52		38548
"	"	38549	E. J. DesRoches, Char- lottetown.	38					34 18	18 86		38549
"	"	38550	Mills Bros., Charlotte- town.	38					27 86	12 63		38550
"	"	38551	J. J. Gaudet, Summer- side.	35					30 70	11 70		38551
"	"	38552	G. W. Warren, Sun- merside.	35					37 56	12 93	present	38552
"	"	38553	J. H. Lock, Summer- side.	38					31 36	11 84		38553
"	"	38554	Mrs. C. A. Bent, Sum- merside.	35					25 41	6 23	present	38554
"	"	38555	F. S. Mason, Charlotte- town.	38					29 62	9 62		38555

Very poor quality.  
Poor quality.

DISTRICT OF NEW BRUNSWICK—J. C. FERGUSON, INSPECTOR.

July 27	Ice-Cream.	38611	Sanford W. S. . . . . well, 1 qt. St. John, N. B.	60	Vendor				Chocolate.	35 77	18 62		38611
"	"	38612	A. J. Russell, St. John, N. B.	40	"				Strawberry.	33 64	15 14		38612
Aug. 5	"	38613	C. Carrara, St. Stephen, N. B.	40	"				Vanilla	29 65	12 95	present	38613
"	"	38614	Lloyd W. Vanwart, Fredericton, N. B.	45	"				"	32 08	11 17	present	38614
"	"	38615	E. S. Washburn, Fredericton, N. B.	50	"				Strawberry.	29 10	5 35		38615
"	"	38616	R. E. Holyoke, Woodstock, N. B.	40	"				Chocolate.	38 84	18 73		38616
"	"	38617	Daniel A. Vail, Sussex, N. B.	50	"				Strawberry.	39 50	18 40		38617
"	"	38618	William McMullen, Moncton, N. B.		"				Vanilla	39 51	13 11	present	38618
"	"	38619	A. C. Woods, Chatham, N. B.	50	"				Strawberry.	25 42	3 22	present	38619
"	"	38620	William Corbett, New- castle, N. B.	50	Maritime Dairy Co., Ltd., Sussex, N. B.				Vanilla	39 31	22 31	trace	38620

Very poor quality.

Is in no real sense a cream.

DISTRICT OF QUEBEC—E. BELAND, INSPECTOR.

July 16	Ice-Cream.	36787	A. Boucher, 366 St. Joseph St., Quebec.	35	Jos. Julien, St. Joseph St., Quebec.					25 30	3 00		36787
"	"	36788	Jos. Villeneuve, 358 St. Joseph St., Quebec.	30	Carrier, Beaumont.					34 20		present	36788

Is in no real sense a cream.

Poor quality.

\*Both samples broken. †Contains a small amount of aniline dye. ‡Small amount of aniline dye present. §Small amount of aniline dye.

BULLETIN No. 190—ICE CREAM.

Date of Collection.	Nature of Sample.	No. of Sample.	Name and Address of Vendor.	Cost.		Name and Address of Manufacturer or Furnisher, as given by the Vendor.	Inspector's Report. (Is not an expression of opinion.)	RESULTS OF ANALYSIS.				No. of Sample.	Remarks, and Opinion of the Chief Analyst.	
				Quantity.	Cents.			Total Solids.	Fat.	Gelatine.	Starch.			
DISTRICT OF QUEBEC—E. BELAND, INSPECTOR—Cont.														
1901.								p.c.	p.c.					
July 16.	Ice Cream.	36780	W. A. Hamelin, 300 St. 1 1/2 Joseph St., Quebec.	30		Leiger, Poires, Lévis.	.....	39.50	15.78	.....	.....	36780		
" 16.	"	36790	A. Dion, 280 St. Joseph 1 1/2 St., Quebec.	30		" " " "	.....	32.40	15.57	.....	.....	36790		
" 16.	"	36791	W. Morissette, 669 St. 1 1/2 Valier St., Quebec.	30		Unknown	.....	25.00	2.80	.....	.....	36791	Is in no real sense a cream.	
" 16.	"	36792	F. Clement, 785 St. 1 1/2 Valier St., Quebec.	30		Bernier, Lévis.	.....	26.30	3.04	.....	.....	36792	" "	
" 16.	"	36793	" " " "	30		" " " "	.....	56.12	12.97	.....	.....	36793	" "	
" 16.	"	36794	E. Bileau, 836 St. 1 1/2 Valier St., Quebec.	30		Carrier, Lévis.	.....	35.71	11.38	.....	.....	36794		
" 16.	"	36795	T. A. Tessier, 7 Kent 1 1/2 St., Quebec.	30		A. Chénette, St. Sauveur.	.....	23.53	3.55	.....	.....	36795	Is in no real sense a cream.	
" 16.	"	36796	E. Charland, 127 St. 1 1/2 Thérèse St., Quebec.	30		Falardeau, Lorette.	.....	28.66	2.66	.....	present	36796	" "	

DISTRICT OF ST. HYACINTHE—J. G. ROUIEAU, INSPECTOR.

July 19.	Ice Cream.	959	G. L. Leclair, Farnham.	1 qt.	50	Vendor	.....	30.56	15.28	.....	.....	959		
" 20.	"	960	Louis Ezzo, St. Jean.	1 "	35	"	.....	39.17	21.42	.....	present	960		
" 21.	"	961	A. A. Larochelle, Sorel.	1 "	40	"	.....	31.16	5.90	S in a 11 amount present.	"	961	Very poor quality.	
" 21.	"	962	Andrew Giamontos, Sorel.	1 "	35	"	.....	36.77	18.83	.....	.....	962		
" 21.	"	963	Geo. Morel, Nicolet.	1 "	40	"	.....	31.85	13.06	present	present	963		



BULLETIN No. 190—ICE CREAM.

Date of Collection.	Nature of Sample.	No. of Sample.	Name and Address of Vendor.	Cost.		Name and Address of Furnisher, as given by the Vendor.	Inspector's Report. (Is not an expression of opinion.)	RESULTS OF ANALYSIS.				Remarks and Opinion of the Chief Analyst.	
				Quantity.	Cents.			Total Solids.	Fat.	Gelatine.	Starch.		
Aug. 13.	Ice Cream.	41257	C. Maltezos, Ottawa.	1	50	Vendor		p.c. 31.90	12.62	present		41257	
" 13.	"	41258	H. N. Anstiss, Ottawa.	1	60	"		29.77	14.88	"		41258	
" 14.	"	41259	P. Conlin, Gananoque.	1	60	"		39.23	15.60			41259	
" 19.	"	41260	E. A. Lisk, Eganville.	1	50	"		29.45	6.35			41260	Very poor quality.
" 20.	"	41261	J. H. Pettypiece, Ottawa.	1	50	"		30.98	12.92			41261	
" 20.	"	41262	T. D. Sayer, Aylmer Park.	1	50	"		32.80	8.27		trace	41262	Poor quality.
" 21.	"	41263	Jno. T. Scott, Almonte.	1	40	"		32.15	19.30		"	41263	"

DISTRICT OF OTTAWA—J. A. RICKEY, INSPECTOR.—Con.

DISTRICT OF KINGSTON—JAS. HOGAN, INSPECTOR.

Aug. 4.	Ice Cream.	41145	A. J. Rees, Kingston.	1	50	Vendor		39.65	19.15			41145	
" 4.	"	41146	J. Frasso, Kingston.	1	40	"		36.86	12.91			41146	
" 4.	"	41147	J. Alkis, Kingston.	1	35	"		45.59	23.97			41147	
" 4.	"	41148	H. Turk, Kingston.	1	40	"		31.12	20.28			41148	
" 4.	"	41149	H. F. Prices, Kingston.	1	35	"		39.76	21.65			41149	
" 4.	"	41150	F. Hoag, Kingston.	1	50	"		34.50	14.45			41150	



BULLETIN No. 190—ICE CREAM.

Date of Collection.	Nature of Sample.	No. of Sample.	Name and Address of Vendor.	Cost.		Name and Address of Manufacturer or Furnisher, as given by the Vendor.	Inspector's Report. (Is not an expression of opinion.)	RESULTS OF ANALYSIS.				No. of Sample.	Remarks, and opinion of the Chief Analyst.	
				Quantity.	Cents.			Total Solids.	Fat.	Gelatin.	Starch.			
DISTRICT OF LONDON—T. KIDD, INSPECTOR.—Con.														
1909.	Ice Cream	30806	Oscar Neill, Seaforth...	1½ qts.	60	Vendor.....	.....	p.c.	p.c.	p.c.	present	.....	30806	
"	"	30807	Chas. Aberhart, Seaforth.	1½ "	60	"	.....	39.72	23.37	16.25	present	.....	30807	
"	"	30814	W. W. Nimous, Clinton	1½ "	60	"	.....	38.96	16.25	10.12	L.A.R.G.	.....	30814	Poor quality.
"	"	30815	H. Bartlett, Clinton	1½ "	60	"	.....	32.84	10.12	13.26	present	.....	30815	
DISTRICT OF WINDSOR—JNO. TALBOT, INSPECTOR.														
July 16.	Ice Cream	35960	Geo. Spear, London	1 qt.	40	Geo. Spear, 188 Hamilton Road, London.	.....	35.21	8.24	13.36	.....	present	35960	Poor quality
"	"	35961	Robt. Gilmore, "	1 "	40	Olympia Ice Cream Co., London.	.....	36.13	13.36	13.00	.....	"	35961	
"	"	35962	R. W. Burrell, "	1 "	40	"	.....	38.38	13.00	15.30	.....	trace	35962	
"	"	35963	P. L. R. Scott, Fort	1 "	50	Vendor.	.....	36.15	15.30	18.20	.....	present	35963	
"	"	35964	Alph. Hall, "	1 "	50	"	.....	30.11	18.20	16.11	.....	.....	35964	
"	"	35965	C. Meyers, "	1 "	25	City Creamery, London.	.....	32.00	16.11	15.65	.....	.....	35965	
"	"	35966	R. C. Herrick, "	1 "	35	Vendor.	.....	31.93	15.65	16.65	.....	.....	35966	
"	"	35967	E. Jessop, "	1 "	40	R. H. Beattie, St Thomas.	.....	31.96	16.65	43.95	.....	.....	35967	
"	"	35968	W. T. Bell, Port Stan-	1 "	40	Vendor.	.....	43.95	24.68	28.71	.....	present	35968	
"	"	35969	ley Beach, Port Stan-	1 "	35	Sair & Baskwill, St Thomas.	.....	28.71	12.54	.....	.....	trace	35969	



DISTRICT OF CALGARY—R. W. FLETCHER, INSPECTOR.

July 28..	Ice Cream	28989	F. Rochon, Calgary	1 qt.	50	Vendor	.....	38-95	11-75	present	.....	28989
" 28..	"	28990	Oliver & Dewar,	"	50	Vendors	.....	31-77	12-22	.....	.....	28990
" 28..	"	28991	H. J. Hurd,	"	60	Vendor	.....	33-68	15-38	.....	.....	28991
" 29..	"	28992	Mrs. Stirrett,	"	60	"	.....	32-70	17-55	.....	.....	28992
" 29..	"	28993	S. E. Morrow,	"	60	H. J. Hurd, Calgary	.....	42-75	21-64	.....	.....	28993
" 29..	"	28994	Mrs. Gill,	"	60	"	.....	38-34	17-10	.....	.....	28994
" 29..	"	28995	Mrs. Phillips,	"	60	F. Rochon, Calgary	.....	39-82	11-59	.....	.....	28995
" 29..	"	28996	C. Andrews,	"	60	H. J. Hurd,	.....	36-40	15-06	.....	.....	28996
" 29..	"	28997	Oliver & Dewar,	"	60	Vendors	.....	31-46	12-47	.....	.....	28997
" 29..	"	28998	O. N. Bott,	"	60	Vendor	.....	32-60	13-81	.....	.....	28998

DISTRICT OF VANCOUVER—J. F. POWER, INSPECTOR.

July 27..	Ice Cream	37706	New Westminster Creamery, New Westminster	1 qt.	50	Vendors	.....	.....	.....	.....	.....	37706
" 27..	"	37707	Innes & Reid,	"	50	"	.....	.....	.....	.....	.....	37707
" 27..	"	37708	Frisco Candy Co., Vancouver	1 qt.	50	"	.....	.....	.....	.....	.....	37708
" 28..	"	37709	Crescent Creamery, Vancouver	1 qt.	50	"	.....	.....	.....	.....	.....	37709
" 29..	"	37710	Almonds Dairy, Vancouver	1 qt.	50	Vendor	.....	.....	.....	.....	.....	37710
" 29..	"	37711	J. F. Donald, Vancouver	1 qt.	50	"	.....	.....	.....	.....	.....	37711
" 29..	"	37712	S. Del, Vancouver	1 qt.	60	"	.....	.....	.....	.....	.....	37712
" 29..	"	37713	Royal Candy Co., Vancouver	1 qt.	1 30	Vendors	.....	.....	.....	.....	.....	37713
" 30..	"	37714	Adlems Candy Co., Vancouver	1 qt.	60	"	.....	.....	.....	.....	.....	37714
" 30..	"	37715	S. Demetry, Vancouver	1 qt.	50	Vendor	.....	.....	.....	.....	.....	37715

None of the samples from Vancouver were received in good condition. The extreme heat of summer, and the long distance, are chiefly responsible for this; but it is to some extent due to incomplete filling of containers.

†Sample badly churned.

BULLETIN No. 190—ICE CREAM.

Date of Collection.	Nature of Sample.	No. of Sample.	Name and Address of Vendor.	Cost.		Inspector's Report. (Is not an expression of opinion.)	RESULTS OF ANALYSIS.				No. of Sample.	Remarks, and opinion of the Chief Analyst.
				Quantity.	Cents.		Total Fat.	Gelatine.	Starch.			
1909. July 27.	Ice Cream.	41501	H. A. Lilley, Victoria, B.C.	1 qt.	40	Vendor	p.c. 32.23	p.c. 12.55			41501	
" 27.	"	41502	G. H. Keays, Victoria, B.C.	1 "	50	Royal Dairy	34.52	14.60			41502	
" 27.	"	41503	F. Vassalatos, Victoria, B.C.	1 "	50	Vict. Creamery Assn.	33.25	15.15	present		41503	
" 28.	"	41504	A. Bancroft, Victoria, B.C.	1 "	50	Vendor	36.30	18.37	"		41504	
" 28.	"	41505	V. Stramalaris, Victoria, B.C.	1 "	25	"	22.34	10.78	present		41505	Poor quality.
" 28.	"	41506	Harcup & Antipas, Victoria, B.C.	1 "	50	Vendors	39.97	15.58	"		41506	
" 30.	"	41507	City Dairy, Victoria, B.C.	1 "	25	B. C. Milk Condensing Co., New Westminster, Victoria.	34.32	12.78	"		41507	
" 30.	"	41508	Royal Dairy, Victoria, B.C.	1 "	25	Vendors	33.28	13.55			41508	
" 30.	"	41509	Victoria Creamery Assn., Victoria, B.C.	1 "	50	Vendors	36.38	16.61	present		41509	
Aug. 9.	"	41510	W. S. Terry, Victoria, B.C.	1 "	25	Vendor	32.31	12.07	present		41510	

DISTRICT OF VICTORIA—D. OSULLIVAN, INSPECTOR.

