

Butter production increases by 619,710 pounds over 1960

Butter production increased by more than 11 per cent last year over the 1960 total, it is reported by H. J. Macdonald, provincial dairy superintendent.

The make of butter was greater every month during the year than it was in 1960. Mr. Macdonald reports.

The total pounds of butter made in 1961 amounted to 5,947,780. This was 619,710 pounds more than in 1960, or about 11.85 per cent increase. The gross value of butter amounted to \$3,743,355.09, which was \$319,738.62 more than in 1960. Average price received for butter was 64.01c. The average net price of fat to producers was 69.43c per pound.

The total pounds of cheese made in 1961 amounted to 874,606. This is 155,115 pounds less than in 1960, or 15.06 per cent. The gross value was \$317,464.07. The average price received for cheese was 36.30 cents per pound. The average net value per pound of butterfat to patrons was 72.21 cents. The net value per hundred pounds of milk was \$2.46. The average pounds of milk to make one pound of cheese was 11.07.

PASTEURIZED MILK

It is again evident from the reports received that pasteurized milk increased in production during 1961. Three plants in the area of Charlottetown and three in Summerside contributed to the increase. This has taken place every year for the past 12 years or more.

The total amount of milk pasteurized during 1961 amounted to 15,011,125 pounds. This was an increase of 1,282,349 pounds over 1960 or about 9.34 per cent. Gross value of milk and cream amounted to \$538,948.86, which was \$15,696.41 more than in 1960. The total amount of cream pasteurized was 5243,347 pounds. This was 64,036 pounds more than 1960.

ICE CREAM DOWN

There was a decrease in the sale of ice cream during 1961. A total of 960,064 quarts were reported sold. In 1960, 1,033,048 quarts were made. The decrease was 72,984 quarts or 7.06 per cent. The gross value amounted to \$375,192.30. A decrease in value of \$38,767.30.

The grading of butter from the seven pound sample was done as in previous years. The general quality of 1961 could be considered much about the same as in 1960; although there was a slight decrease in Canada First Grade.

According to the grading report for the year 5,303,829 pounds were graded. A total of 85.12 per cent was Canada First Grade, 4.8 per cent was Canada Second Grade, and 0.02 per cent was Canada Third Grade.

In 1960, 95.33 per cent was Canada First Grade, 4.65 per cent was Canada Second Grade and 0.02 per cent was Canada Third Grade. In 1961, 7.59 scored 93 points and over. In 1960, 2.15 per cent scored 93 points and over. In 1961 91.31 per cent was graded. In 1960, 93.85 was graded.

QUALITY OF CHEESE

The report on our cheese quality shows that between Jan. 1 and Dec. 31, 701,963 pounds were graded. 72.2 per cent were First Grade, 25.84 per cent were Second Grade and 2.06 per cent were Third Grade. 36.79 per cent was bonus cheese.

In 1960, 1,018,193 pounds were graded, 85.25 per cent was First Grade, 13.90 per cent Second Grade and .83 per cent Third Grade. 49.07 per cent was bonus cheese.

According to these figures, our cheese lowered in quality in 1961. One of the greatest causes for this was the poor roads and weather that prevailed during the early spring months. The milk for cheese was too old arriving at the plants to make a higher quality.

In 1961 there were 3,752 churnings checked for sanitary purposes. This number represents nearly all the butter made during the year and in 87 churnings more than in 1960.

Of these, 69.10 per cent were Excellent, 19.83 per cent were Good, 5.12 per cent were Fair and 5.95 per cent were Poor. In 1960 there were 3,655 churnings checked for sanitation, 78.07 per cent were excellent, 15.17 per cent were Good, 3.18 per cent were Fair and 2.55 per cent were Poor. In 1961 we decreased 9.60 per cent in the Excellent category, improved 4.66 per cent in Good increased 1.94 per cent in Fair and 3.90 per cent in Poor. This showing is not as good as last year.

BUTTER STORED IN 1961

There was a total of 18 carloads of butter stored during the summer of 1961. Three carloads or 84,400 pounds were stored under Plan A and 13 carloads or 852,456 pounds under Plan B, thus making a total of 418,800 pounds. Nine carloads were stored in the Polar Quick Freeze, Summerside. Eight carloads in the Government Storage, Charlottetown and one carload in Crapaud Creamery. All this butter has been sold out of storage.

Richard Vessey and Joseph MacEachern check-weighed all butter sold to the Agricultural Prices Support Board.

Grading cream and checking milk for quality was started early in May when production began to increase. This work became necessary earlier than usual. Numerous cans of cream and milk were rejected because the flavor was poor. This was due principally to poor weather

and road conditions. Both commodities were kept too long on the farms and were off flavor and stale when arriving at the dairy plants. Due to road conditions, which were almost impassable, it was difficult to visit the farm homes at that time.

As soon as weather and roads improved so did the quality of milk and cream, but a regular check was maintained on all plants during the entire season. When cream was judged to be second grade quality, it was returned to the producer or taken back to him. Seven hundred and eighty visits were made to the farmers for this purpose.

MILK, CREAM TESTING

This work was continued as in previous years by the four Dairy Fieldmen, Richard Vessey, Ted Sabine, Charles Carr, and Joseph McEachern. Mr. Vessey resigned during the year to accept a position with the federal government and this vacancy was temporarily filled by Cyril Connick, who was appointed to the staff of the dairy division as dairy inspector.

With exception of one, all fluid milk plant managers paid their producers on butterfat tests performed by these men. The Fort Augustus Cheese Factory also paid their producers on the government test.

Frequent visits were made to creameries for the purpose of check testing cream, at which time all equipment used in the testing of cream was carefully checked for accuracy. When check tests were made on the cream, the results were compared with the factory test. When a difference was found, the manager was informed about it.

A total of 11,043 milk and cream samples were tested for butterfat for the year 1961.

DAIRY HERD IMPROVEMENT

The Dairy Herd Improvement program has had a very successful year. Three new associations were organized during the year, namely, Crapaud, Cornwall and Hillsboro, making a total of 13 associations with 297 members representing approximately 2,800 cows.

During the year 1,383 cows completed their lactation period with an average milk production of 8,650 pounds and 313.9 pounds of butterfat. This is an increase over the previous year of 674 pounds of milk and 24.7 pounds of butterfat with

approximately the same number of cows on test.

According to the Dominion Bureau of Statistics milk production for the province for the first 10 months of the year increased by 12 1/2 million pounds over the previous year, while the milk cow population has decreased slightly for the same period. This increase in production could be attributed to more artificially bred heifers coming into production and a more extensive use of the DHIA policy. It is quite evident that the quality of our dairy cattle has improved considerably over the last few years.

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When a cow completes her lactation, a certificate of production is issued to the owner indicating the ear tag number of the cow, pounds of milk, fat and the number of days in milk.

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IMPROVEMENTS TO PLANTS

The North Wiltshire Creamery Company, The Morell Co-operative Creamery and the Sunshine Island Dairy have had surfaced the grounds surrounding their plants. This makes them much more attractive and prevents dust entering the plants during the summer months. A buttermilk drier was installed at the Morell Creamery and a large addition has been made to the plant for this purpose.

The manufacture of "Tri-Milk" in Amalgamated Dairies, Summerside, is one of the most important advances in the dairy business during the year. The equipment for the manufacture of this milk is expensive and modern. The process consists of duplex pasteurization also vacuum, homogenization of Grade A quality milk. The product is of excellent quality with conform negative. The milk is exportable, because it has good keeping qualities; it is placed on the market in quart and pint waxed paper containers. The company has the only plant of its kind east of Burgessville, Ontario at present.

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Variety available of egg yolk color

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With this in mind, the Poultry Products Division of the Canada Department of Agriculture has come up with a yolk color chart which may yet become a standard in the industry.

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Thus, if the eggs being laid by a specific flock are proving unpopular with housewives because of the color of their yolks, the problem can be overcome easily by altering the diet.

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Working closely with the National Research Council's paints and oils research laboratory, he tested about 200 shades of yellow before settling on a representative group of 15.

Having determined the 15 shades of yellow, Fletcher and his colleagues put the colors on metal disks, each of which contained a hole the size of a yolk to facilitate the job of identifying the kind of eggs preferred by the average consumer.

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He reports that some producers are buying bulk frozen products on the basis of bacteria counts to ensure quality when manufacturing or repackaging under their own labels.

And, he adds, while most producers are now providing a high quality product, plants whose products, continue to show high bacteria counts will find it increasingly difficult to compete.

SANITARY TECHNIQUES

Failure to develop or maintain effective sanitary techniques can lead to products with high bacteria content. This can be accompanied by off-odor and off-flavor in the stored products, with consequent loss to consumers and the trade.

Mr. Ferguson says a single weakness in the processing chain can nullify what otherwise might be excellent sanitation practice. He considers that sanitation in vegetable freezing plants falls into three categories: (1) cleanliness of plant and equipment; (2) processing practices; and (3) hygienic habits of the food handlers.

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vegetables sanitize their plant and equipment, but usually at the end of the day's operation. This allows recontamination in the idle periods from dust-laden air currents, condensation drips, or flies and other insects. It should be considered essential to hose the equipment with hot water or steam just before re-starting and to carry out minor clean-up procedures at noon-time or other break periods in the processing run.

In processing for freezing, vegetables are blanched primarily to inactivate enzymes that would cause spoilage in the stored finished product. An adequate blanch also reduces bacteria to negligible numbers.

Best results in bacteria control depend on a speedy overall operation. This involves immediate cooling to retard development of those bacteria that survive the blanch or might be introduced in later stages of processing. It also requires an adequate supply of clean cool water, of low bacteria content, for conveying the product through the various operations. An inadequate water supply increase the hazard of recontamination.

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D.A. Fletcher, special projects officer with the Poultry Division, stated the task of creating a new yolk color chart more than three years ago.

Working closely with the National Research Council's paints and oils research laboratory, he tested about 200 shades of yellow before settling on a representative group of 15.

Having determined the 15 shades of yellow, Fletcher and his colleagues put the colors on metal disks, each of which contained a hole the size of a yolk to facilitate the job of identifying the kind of eggs preferred by the average consumer.

Visitors to the Royal Winter Fair in Toronto, asked their preference in yolks, unanimously selected numbers six to 10 on the color scale—rejecting the top five as too dark

Sanitation seen top necessity for high quality

Canada's frozen vegetable producers must observe strict sanitation practices if they are to market high quality products warns microbiologist W.E. Ferguson of the Plant Research Institute, Canada department of agriculture.

He reports that some producers are buying bulk frozen products on the basis of bacteria counts to ensure quality when manufacturing or repackaging under their own labels.

And, he adds, while most producers are now providing a high quality product, plants whose products, continue to show high bacteria counts will find it increasingly difficult to compete.

SANITARY TECHNIQUES

Failure to develop or maintain effective sanitary techniques can lead to products with high bacteria content. This can be accompanied by off-odor and off-flavor in the stored products, with consequent loss to consumers and the trade.

Mr. Ferguson says a single weakness in the processing chain can nullify what otherwise might be excellent sanitation practice. He considers that sanitation in vegetable freezing plants falls into three categories: (1) cleanliness of plant and equipment; (2) processing practices; and (3) hygienic habits of the food handlers.

Most producers of frozen

vegetables sanitize their plant and equipment, but usually at the end of the day's operation. This allows recontamination in the idle periods from dust-laden air currents, condensation drips, or flies and other insects. It should be considered essential to hose the equipment with hot water or steam just before re-starting and to carry out minor clean-up procedures at noon-time or other break periods in the processing run.

In processing for freezing, vegetables are blanched primarily to inactivate enzymes that would cause spoilage in the stored finished product. An adequate blanch also reduces bacteria to negligible numbers.

Best results in bacteria control depend on a speedy overall operation. This involves immediate cooling to retard development of those bacteria that survive the blanch or might be introduced in later stages of processing. It also requires an adequate supply of clean cool water, of low bacteria content, for conveying the product through the various operations. An inadequate water supply increase the hazard of recontamination.

Richard Vessey and Joseph MacEachern check-weighed all butter sold to the Agricultural Prices Support Board.

Grading cream and checking milk for quality was started early in May when production began to increase. This work became necessary earlier than usual. Numerous cans of cream and milk were rejected because the flavor was poor. This was due principally to poor weather

and road conditions. Both commodities were kept too long on the farms and were off flavor and stale when arriving at the dairy plants. Due to road conditions, which were almost impassable, it was difficult to visit the farm homes at that time.

As soon as weather and roads improved so did the quality of milk and cream, but a regular check was maintained on all plants during the entire season. When cream was judged to be second grade quality, it was returned to the producer or taken back to him. Seven hundred and eighty visits were made to the farmers for this purpose.

MILK, CREAM TESTING

This work was continued as in previous years by the four Dairy Fieldmen, Richard Vessey, Ted Sabine, Charles Carr, and Joseph McEachern. Mr. Vessey resigned during the year to accept a position with the federal government and this vacancy was temporarily filled by Cyril Connick, who was appointed to the staff of the dairy division as dairy inspector.

With exception of one, all fluid milk plant managers paid their producers on butterfat tests performed by these men. The Fort Augustus Cheese Factory also paid their producers on the government test.

Frequent visits were made to creameries for the purpose of check testing cream, at which time all equipment used in the testing of cream was carefully checked for accuracy. When check tests were made on the cream, the results were compared with the factory test. When a difference was found, the manager was informed about it.

A total of 11,043 milk and cream samples were tested for butterfat for the year 1961.

DAIRY HERD IMPROVEMENT

The Dairy Herd Improvement program has had a very successful year. Three new associations were organized during the year, namely, Crapaud, Cornwall and Hillsboro, making a total of 13 associations with 297 members representing approximately 2,800 cows.

During the year 1,383 cows completed their lactation period with an average milk production of 8,650 pounds and 313.9 pounds of butterfat. This is an increase over the previous year of 674 pounds of milk and 24.7 pounds of butterfat with

approximately the same number of cows on test.

According to the Dominion Bureau of Statistics milk production for the province for the first 10 months of the year increased by 12 1/2 million pounds over the previous year, while the milk cow population has decreased slightly for the same period. This increase in production could be attributed to more artificially bred heifers coming into production and a more extensive use of the DHIA policy. It is quite evident that the quality of our dairy cattle has improved considerably over the last few years.

Early in January, James MacCallum was appointed to the staff of the Dairy Division. His duties are to keep an accurate account of all production records and to provide the members with a permanent record of his herd.

When a cow completes her lactation, a certificate of production is issued to the owner indicating the ear tag number of the cow, pounds of milk, fat and the number of days in milk.

During the year 29,648 milk samples were tested for DHIA members, and 3,444 farm visits were made on behalf of increased dairy production.

IMPROVEMENTS TO PLANTS

The North Wiltshire Creamery Company, The Morell Co-operative Creamery and the Sunshine Island Dairy have had surfaced the grounds surrounding their plants. This makes them much more attractive and prevents dust entering the plants during the summer months. A buttermilk drier was installed at the Morell Creamery and a large addition has been made to the plant for this purpose.

The manufacture of "Tri-Milk" in Amalgamated Dairies, Summerside, is one of the most important advances in the dairy business during the year. The equipment for the manufacture of this milk is expensive and modern. The process consists of duplex pasteurization also vacuum, homogenization of Grade A quality milk. The product is of excellent quality with