

Island dairymen maintain high quality in products

The farm outlook from the dairyman's point of view was reviewed earlier this month at the 6th annual meeting of the Prince Edward Island Dairy-men's Association. The president, Daniel W. MacPherson of Oyster Bed Bridge, presided. It was noted in the report of the provincial dairy division that while there was a decrease in both milk and butter production in 1963 there was an increase in the manufacture of cheese, ice cream and pasteurized milk.

The total drop in milk production amounted to 15.1 million pounds while the 5,339,393 production rose to 1,301,472

quarts, an increase of 218,600 quarts. Cheese production, on the other hand, was up 191,903 pounds with a total output of 1,140,213 pounds. Ice cream 1,301,472 quarts, an increase of 218,600 quarts.

QUALITY MAINTAINED
In the matter of grade of butter and cheese the report had this to say:
"This quality of butter was well maintained during the year. Although there was a considerable amount of checking done during the year it is difficult to get the quality above 97 per cent First Grade. The reason for this is that all our butter is

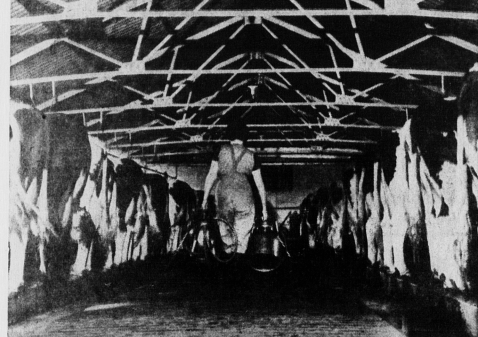
made from gathered cream, and in order to get over 97 per cent First Grade butter we shall first have to get another system of collecting cream. However, our percentage of first grade butter is comparatively high and our butter sells readily."
"In 1963, 5,222,012 pounds were graded with 96.46 per cent First Grade, 3.47 per cent Second Grade, and .07 per cent Third Grade.
"In 1962, 5,805,626 pounds were graded with 96.14 per cent First Grade and no Third. There was an increase of 32 per cent in First, a decrease of 39 per cent in Second and .07 per cent in

Third Grade. In 1963, 96.9 per cent of the total butter manufactured was graded.
"The quality of our cheese improved over 1962. The improvement could be credited to an improved quality of milk received for cheese than in the early months of 1962. Much more cheese was made from pasteurized milk last year than during the previous year. It would appear that the answer to an improvement in our cheese is the High Temperature-Short-Time pasteurizing of milk.
"In 1963 there was 92.71 per cent First Grade, 8.97 per cent Second Grade, .46 per cent Third Grade and .24 per cent below Third Grade.
INDUSTRY FUTURE
"In 1963 there was 91.35 per cent First Grade, 9.63 per cent Second Grade and 12 per cent Third Grade.
"In 1963 our First Grade Improved 2.46 per cent and Second Grade 2.95 per cent."
Mr. MacPherson in assessing the future of the industry in a portion of his address stated "assuming that milk production remains fairly constant in 1964 there will be less milk available for manufactured products than was the case in 1963. Because of the strong demand for mature Cheddar cheese on the British market, we may assume that cheese production will be at least equal to 1963 and possibly 10 to 12 million pounds higher. Butter production may be down possibly three percent or from 10 to 12 million pounds. Following the trend of butter production with which it is closely associated, we may expect skim milk powder production to be down by at least 10 million pounds.
"When we realize," the president said, "that the total sale of margarine in Canada was in

1963 almost double the amount of surplus butter in storage and that those who are engaged in deavouring to promote the sale of margarine on Prince Edward Island. As I see it, this would not be to the benefit of the dairy farmer."
Mr. MacPherson earlier reported that the total farm cash income received from the sale of milk and cream in 1963 is estimated at round \$56,000,000 up slightly more than one per cent from a year ago.
In reviewing the various programs and activities of the association, Mr. MacPherson referred to the assistance given five students taking dairy short courses at Guelph and Kentville. "The investment," he felt, "should continue to pay dividends for many years to come."

SECRETARY'S REPORT
Secretary J.L. Dewar, in his report, stated that, "with evidence pointing to better balance in the dairy industry, with markets to be supplied close at hand, we can certainly expect the dairyman of our province to enjoy satisfactory outlets to what they produce. Our well equipped plants, well-staffed and well-managed, are in a position to produce top quality products. Attention on the part of the dairymen to producing quality milk and cream will place a foundation under the industry for years to come."
In regard to an expanded area of activity, the new set-aside program the secretary commented, "the dairymen of this province, both producers and processors, supported the new effort in splendid form contributing in excess of \$11,000 for the first Set-aside year. A number of meetings were held last spring and summer, first to present the regional committee for handling the Set-aside and next in the province here to gain the support of all concerned."
SUPERINTENDENT RETIRES
Officers of the association in their reports paid tribute to Henry J. MacDonald who has retired as dairy superintendent. Coupled with expressions of regret was the hope that Mr. MacDonald "will enjoy a long and happy retirement. His sincere and dedicated work on behalf of the association and industry was lauded."
Prizes were awarded as for 1963:
To the Creamery Manager making the highest percentage of 93 score butter: 1. Douglas Adams, Amalgamated Dairies, Summerside 93.32 per cent; 2. Mort Larkin, New Glasgow Creamery, New Glasgow 98.8 per cent; 3. J.A. Simmonds

Central Creameries, Charlottetown 98.07 per cent.
To the Creamery Manager making the highest percentage of 93 score butter: 1. Earle Larkin, Kinkora Co-op Creamery, Kinkora 12.41 per cent.
To the Cheese maker making the highest percentage of first grade cheese: 1. Douglas Adams, Amalgamated Dairies, Summerside 78.98 per cent; 2. Elnor Lafferty, Fort Augustus 63.62 per cent; 3. Rec Smith, Morell Co-op Creamery, Morell 65.56 per cent.
To the Cheese maker making the highest percentage of cheese scoring 93 points and over: 1. Creamery, New Glasgow 97.90 per cent; 2. J.A. Simmonds, Central Creameries, Charlottetown 96.79 per cent; 3. Bert Lane, North Wiltshire Creamery, N. Wiltshire 93.36 per cent.
HONORABLE MENTION
Honorable mention went to Amalgamated Dairies Triple Milk 93.5 per cent.



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