

## GRADING OF DAIRIES

To the Editor of the

"NORTH-CHINA DAILY NEWS."

SIR,—I write to enlighten customers and the public in general, that there are in Shanghai dairies known as grade A and grade B. At the same time this does not mean that the milk from a grade A dairy should be better than from a grade B dairy, as at present many people think. There is no doubt this is in the minds of many people judging by their inquiries as to what is grade A and grade B milk; when informed they seem surprised. "Oh I thought grade B meant second quality or skimmed milk, and I want the best as it is for baby." Such being the case the distinction is detrimental to fair trading, and I consider the public should be enlightened.

I wish to make it quite clear that it is the dairies that are graded, our Health Department are not as yet in a position to grade the milk, this is entirely in the hands of the dairymen, and as there is but one grade of milk to be considered, pure milk as it comes from the cow, all dairies should be able to produce the same quality. Therefore a better quality of milk might be had from a grade B dairy, that is providing the milk has not been contaminated after being drawn from the cow. The Acting Commissioner of Health agrees that no milk in Shanghai can be considered safe without sterilizing. We here see that all milk should be boiled or sterilized by the consumer, at option. If a dairyman, however, sterilizes good milk, to me he is a fool, but if he sterilizes bad milk he is a rogue. There is one benefit, however, in milk being sterilized, that is, if not all disposed of to-day, it will keep until to-morrow. This cannot be done with fresh milk.

Dairies I may mention are not graded according to the milk producer (the cow) but according to the amount of machinery and plant installed.

As far as I know there are but three grade A dairies in Shanghai. No experience, however, is required in the art of dairying or cattle rearing to hold an A grade licence. One can be a shoemaker, tailor or baker; if, he has the necessary to pay for the required equipment as laid down by the pure Milk Supply Commission, *i.e.*, machinery, any one can be a grade A dairyman.

We see advertised grade A milk from a grade A dairy. Grade A perhaps gives the powerful inducement to dairies of their grade to advertise, but as they are in the minority by 97 per cent. there will have to be some greater inducement to dairymen to comply with the conditions imposed under grade "A" Licence.

Dairies that but a few years ago were erected under Municipal Permit, and approved by the Commissioner of Public Health, have under the new rules of the Commission been condemned under the penalty of cancellation of the licence. This alone has driven some of the dairymen out of business, although the same dairy is still running under new management.

The Pure Milk commission was started by a few, who contrived to gain but one object and failed; other dairymen, with experience, were not consulted nor wanted on the commission. The commission, however, in the end gained but little in the way of sanitation, but caused no end of inconvenience and expense, for which the consumers unknowingly are now footing the bill, by being supplied with a lesser quantity for their money.

In the first place let us consider what is pure milk. An average sample of shorthorn milk should contain; water 87½ per cent., fat 3½ per cent., casein 3½ per cent., milk sugar 4½ per cent., albumin ½ per cent., ash or mineral salts ½ per cent. This is an approximate composition, and subject to considerable variation. In addition, there are generally small quantities of other substances, such as brokdown cells, etc.

This is what is called "Pure Milk." Impurities, as a rule gain admission after the milk has been drawn, though there are some due to ill health, which contaminates it before it leaves the cow's udder.

Apologizing, Sir, for taking up so much of your valuable space, but I consider it may be of interest to many of your readers, you may find space.

I am, etc.,

J. NOBLE.

Shanghai, Aug. 25, 1925.