

Summary Report of the Prevailing Prices of Fluid Milk, Cream, and Certain Milk Products in Various Markets of the United States for September, 1918.

(This report is based on reports made to the Bureau of Markets by city health officials, milk dealers and officers of milk producers' associations.)

A comparison of the average of the prevailing retail prices of different grades of milk, cream, and certain other dairy products reported from 75 cities in the United States is shown in the following table for the months of August and September, 1918.

Kind and Grade of Goods.	No. of Markets Reporting Sales of the Different Grades	Range of Prices for Different Grades in September.
(a) Standard or Grade "B" Milk	50	11-18 (cts. per qt.)
(b) Special or Grade "A" Milk	21	13-19 (cts. per qt.)
(c) Certified Milk	24	17-25 (cts. per qt.)
(d) Light Cream	46	12-16 (cts. per pt.)
(d) Medium Cream	22	15-22 (cts. per pt.)
(d) Heavy Cream	49	18-30 (cts. per pt.)
Buttermilk	60	5-10 (cts. per qt.)
(e) Special Grade Fermented Milk	3	10-15 (cts. per qt.)
Cottage Cheese	30	8-20 (cts. per lb.)

(a) In this report the term Standard Grade Milk designates that grade of milk most generally distributed in a city. It is generally termed Grade "B" in those cities where milk is graded according to an official system. However, the legal requirements vary as to the quality of this grade of milk and the conditions under which it is produced. In some cities health officials require dairies to maintain certain standards of equipments and methods of sanitary production; and the minimum dairy score permitted in dairies producing and selling this grade of milk varies in these cities from 55 to 75 points. The maximum temperatures at which this grade of milk may be held from time of milking until delivery, range from 50 to 70 degrees Fahrenheit. The lowest legal bacterial limits allowed range from 50,000 to 5,000,000 per cubic centimeter. Most cities included in this tabulation, report 50,000 to 100,000 per cubic centimeter as the maximum bacteria count allowed. The minimum butter fat content legally permitted varies from 3% to 3.5%. Reports received from health officers of the majority of cities in this list show that the actual butter fat content of this grade of milk ranges from 3.5% to 4%; 3.5% and 3.6% are most prevalent.

(b) Special or Grade "B" milk designates that grade or those special brands of milk that are produced under exceptional sanitary conditions or that have otherwise acquired a reputation for quality. This grade or these special brands often have a richer butter fat content than Grade "B" or the Standard Grade of milk sold in most cities. However, the higher prices received for this grade and these special brands are based upon a reputation for supposedly superior sanitary conditions surrounding their production. In cities where official grading is practised, higher dairy scores are required for dairies producing Grade "A" milk and the maximum bacteria count allowed for this grade of milk is usually lower than the maximum count permitted for Grade "B" milk. Most cities included in this tabulation report 50,000 as the maximum bacteria count allowed for Grade "A" milk.

(c) Certified Milk is milk produced under the certification of a medical milk commission, of which there are seventy-nine in the United States. The butter fat standards for this grade of milk are usually prescribed by the different commissions and in all cases the requirements for production and handling are most stringent. The maximum bacteria count is regulated by the different commissions, but in most cases it is not permitted to exceed 10,000 bacteria per cubic centimeter. As milk cannot be sold as "Certified Milk" without the certification of a medical milk commission, milk so labeled enjoys prestige for cleanliness surrounding its production and for excellence and purity of the product.

(d) Light, Medium, and Heavy Cream varies in the content of butter fat in different cities. The tests reported range as follows: Light Cream, 12%-22%; Medium Cream, 25%-30%; and Heavy Cream, 30%-40%. So called Medium Cream is sold in very few cities.

(e) Special Grade Fermented Milk is the term used to designate milk prepared by the use of commercial bacterial cultures and sold under specially advertised brands, such as "Fermalac", "Matzoon", "Zoolac", etc.

Markets for Which Reports Were Obtained	BY City Distributors to Producers		By Restaurants to Distributors		By Stores to Distributors		By Family Trade to Stores		Butter Fat Test of Milk as Sold to Consumers
	Basic Prices (cts) (a) At Country Stations or (b) Fed City	Butter Fat Standard (percent)	Bottled (lbs) (a) Bulk (cts) Delivered	Bottled (cts) Delivered	Bottled (cts) Delivered	Bottled (cts) Delivered	Bottled (cts) Delivered	Bottled (cts) Delivered	

Arkansas											
Little Rock	8.6b	4.0	f	12.5	13.3	12.5	13.3	g	15	15	4.0
California											
San Francisco	7.7b	3.6	46	h	h	h	h	h	h	14	3.6
Los Angeles	8.6b	4.0	h	h	13	g	13	g	h	14	4.2
San Diego	9.0b	4.0	70	10.5	11.2	g	11.2	g	h	14	4.0
Colorado											
Colorado Springs	6.25b	3.0	35	7.5	h	g	10	g	11	11	3.6
Denver	5.9b	3.0	e	8.75	10	8.75	10	g	11	12	3.7
Pueblo	7.7b	3.4	10	10	12	10	12	h	12	13	3.4
Connecticut											
Hartford	c	3.0	40	10.5	12	10.5	12	g	h	14	3.8
New Haven	7.3a	3.25	h	11	12.5	11	12.5	g	14.5	14.5	3.5
Bridgeport	6.4a	3.0	40	10.5	13	g	13	g	13	14	3.5
Delaware											
Wilmington	7.9b	h	f	10	h	h	h	h	13	13	h
District of Col.				11.5@							
Washington	8.5-9b	3.5-4	46.5	12	h	12	12-13	h	14-15	14-15	3.5-4
Florida											
Jacksonville	7.5a	4.2	50	11.2	13	11.2	13	g	14	15	4.0
Georgia											
Augusta	h	h	h	13	13	13	13	g	h	18	4.0
Idaho											
Wallace	6.2b	h	h	10	12.5	h	15	h	h	15	3.6
Illinois											
Chicago	6.3b	3.5	40	10.5	h	g	12	g	11	13	3.5
Peoria	i	3.5	65	6.5	h	6.5	h	6.5	h	h	3.2
Rockford	6.2b	3.5	30	9.0	10	h	10	10	11	11	3.6
Indiana											
Indianapolis	6.4b	3.5	e	9.5	h	h	10.5	h	h	12	3.7
Evansville	6.4 b-d	4.0	h	10.5	10.5	10.5	11	g	12	12	3.8
Fort Wayne	5.4b	3.6	h	8	8	h	11	h	13	13	3.6
Iowa											
Des Moines	6.4b	3.5	50	10	11	10	11	10	h	13	3.5
Independence	7.6b	3.5	1	8.7	10	8.7	10	10	12	12	3.5
Kansas											
Kansas City	5.4a	3.5	h	h	h	h	12	h	h	14	3
Topeka	6-8.5a	4.0	30	h	11	h	14	h	h	12-14	3.6
Kentucky											
Louisville	7.4b	3.8	h	10	13	10	13	g	15	15	3.8
Louisiana											
New Orleans	8.7b	3-4	23	10	13	10	13	h	h	15	4.0
Shreveport	h	h	h	15	h	15	15	17	17	17	4.0
Maryland											
Baltimore	9.5b	4.0	10-40	14.25	16	14.25	16	g	15-16	16	4.0
Massachusetts											
Boston	8.6b	3.5	40	12.5	13	12.5	13	g	14	15	3.7
Lynn	8.6b	3.5	40	12.5	13	12.5	13	g	14	15	3.7
Salem	8.6b	3.5	40	12.5	13	12.5	13	g	14	15	3.7
Michigan											
Detroit	7.3a	3.5	40	11.5	14	11.5	14	13	14	15	3.6
Kalamazoo	6.9b	4.0	h	9.0	10	h	10	h	h	12	4.0
Minnesota											
St. Paul	6.1b	3.5	50	8.5	10	h	10	g	11	11	3.5
Minneapolis	6.1b	3.5	50	8.5	10	h	10	g	11	11	3.5
Duluth	5.9b	3.5	50	9.5	11	9.5	11	g	12	12	3.5
Missouri											
St. Joseph	7.7b	3.5	g	11.2	13	11.2	13	12	15	15	3.8
St. Louis	6.9a	3.5	30	h	13	h	13	h	h	14	3.6
Montana											
Kalispell	5.4b	3.5	40	10	10	10	12.5	12.5	15	15	2
Butte	5.7a	3.3	e	10	11.2	10	11.2	12.5	13	15	3

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Markets for which Reports Were Obtained	By City Distributors to Producers			By Restaurants to Distributors		By Stores to Distributors		By Family Trade to Stores & Distributors			as Sold to Consumers
	Basic Prices (cts) At Country Stations or (b) for City	Basic Butter Fat Standard (percent)	Butter Fat Allowance per lb. (cts)	Bulk (cts) Delivered	Bottled (cts) Delivered	Bulk (cts) Delivered	Bottled (cts) Delivered	Not Delivered Bulk (cts)	Not Delivered Bottled (cts)	Delivered Bottled (cts)	
Nebraska											
Omaha	6.0b	36	50	10	12	h	12	10	13	13	3.4
Lincoln	6.4b	4.0	25	9.0	10	9.0	10	h	h	11-12	3.2
New Hampshire											
Manchester	7.6b	3.5	f	12.5	12.5	12.5	h	h	h	14	3.5
New Jersey											
Trenton	^{b-c}	3.0	40	11	11.5	g	* 12	g	13	13	3.4
Newark	7.1-7.7	3.7	h	10.5	11.5	11.5	10.5-11.5	g	12	13-14	3.7
Camden*	8-9b	30	h	11	12	13	13	h	h	13	3.5
New York											
Albany	7.0a	3.7	f	9.5	12	12	13	h	h	13	3.6
Binghamton	7.2b	f	f	11	12	g	12	g	13	13	4.0
Rochester	6.9a	3.7	h	9.5	11.75	9.5	11.75	10	13	13	3.6
New York	6.9a	3.7	40	10.5	13	10.2	13	11	14	14	3.6
North Carolina											
Ashville	8.3b	3.5	f	12	12.5	12	12.5	h	15	15	4.0
North Dakota											
Jamestown	5.3b	h	h	7.5	h	h	8.0	h	h	10	5
Fargo	5.9b	3.5	h	8.7	10	10	10	10	12	12	3.5
Ohio											
Cincinnati	5.2a	3.5	45	10	11	10	12	g	13	13	3.8
Dayton	6.4b	3.8	35	8.7	11	g	11	g	13	13	3.6
Toledo	6.2b	3.2	h	10	11.5	h	11.5	h	13	13	3.5
Pennsylvania											
Philadelphia*	8-9b	40	h	11	12	11	12	13	13	13	3.25
Harrisburg	8.0b	h	h	10	10	10	10	12	12	12	3.8
Pittsburg	6.9a	3.5	50	11.2	13.5	11.2	13.5	h	h	13.5	3.5
Scranton	6.0a	3.6	h	10	12	h	h	h	13	13	h
Rhode Island											
Providence	8.6b	3.5	40	11.5	12.5	12.5	13	g	h	15	3.8
Newport	8.0b	h	h	12	12	g	12	g	14	14	4.0
South Carolina											
Sioux City	6.4	3.5	50	8.7	11	h	11	h	11	11	3.3
Tennessee											
Memphis	8.6b	4.0	h	11	14	g	14	g	h	16	4.0
Chattanooga	7.5a	4.0	58	h	14	h	14	h	h	18	3.4
Nashville	7.0b	4.0	h	11.2	14	11.2	14	g	15	15-16	4.0
Texas											
El Paso	8.6b	4.0	40	11.2	12	g	11-12	12.5	12	15-17	3.6
San Antonio	10 b	3.25	58	11.2	15	11.2	15	g	15	17	40
Virginia											
Richmond	10 a	3.25	h	13	15	h	15	h	h	15	3.5
Lynchburg	8.9b-d	4.0	f	12	12	g	h	g	h	16	4.0
Washington											
Spokane	7.6b	3.6	50	h	h	h	h	h	h	h	h
Wisconsin											
Milwaukee	7.0b	3.0	f	9.0	11	h	11	h	12	12	h
Beloit	6.2b	3.5	40	9.5	11	g	11	g	12	12	3.5
Wausau	4.8b	3.5	h	h	8.0	h	3.0	h	h	9	3.5

- a) Producers' prices for milk delivered at country shipping stations. The cost to the dealers of milk delivered f.o.b. city varies according to differences in transportation cost from various shipping points.
- b) Prices are quoted to producers for milk delivered f.o.b. city, and therefore net prices to producers vary in this market according to differences in transportation costs from various shipping stations to the city where milk is distributed.
- (c) No uniform basic price schedules prevail in this market owing to the fact that supply is purchased through different producers associations or directly from individual farmers.
- (d) The reported price does not apply to surplus quantities of milk that are converted into manufactured dairy products.
- (e) No basic butter fat standard, other than the minimum legal standard, has been adopted in this market; but milk is paid for on the basis of its butter fat content at a definite price per point or per pound of butter fat.
- (f) A flat price is paid for all milk, no allowance being made for butter fat content.
- (g) No bulk milk sold to this class of trade.
- (h) Not reported.
- (i) Discrepancies in reports for this market.
- * The price of "Standard Grade" milk f.o.b. Philadelphia and f.o.b. Camden is 8 cents per quart from September 1st., to September 15th., and 9 cents per quart from September 16th., to October 1st.

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Chief of Bureau.