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OCTOBER 6th

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It is desirable to mention the name of this publication when writing to advertisers

Creamery Department

Butter makers are invited to send contributions to this department, to ask questions on matters relating to butter making, and to suggest subjects for discussion. Address to Creamery Department.

The Butter Situation

S. W. McLagan, Mgr. Director, Loyell & Christy, Montreal.

With regard to the demand for butter the noteworthy feature of it has been the large increase in the number of orders coming from the North-west Provinces, where last season closed bare of supplies and whose production this year owing to the hot dry summer has been considerably reduced. The local consumption here has also been good. Although it cannot be put in figures, the consumption appear to have been considerably larger than a year ago. The exportation to Great Britain has been trifling, about the same as last year, being in the neighborhood of 15,000 packages altogether.

QUALITY OF BUTTER ONLY FAIR The quality has been fairly good but scarcely as well as usual, the chief reason being that most of our largest and best Township factories have ceased to make butter, being engaged in the separation and shipment of cream to the States. There is a great deal to be done along the line of improving the quality of our butter production. We are still cursed with small factories, poorly equipped, and in the hands of inefficient makers, to whom milk is but milk and who make little effort to differentiate between one delivery and another on the score of quality. As a result we receive a great deal of butter wrong in flavors indicating the use of unclean and overripe raw material.

A bolder policy on the part of our agricultural department is much wanted towards the encouragement of larger and better equipped butter factories which would be able to pay for a better educated and more efficient class of buttermakers. We are very long way behind such countries as Denmark and New Zealand in the practical organization of the dairy industry.

The Butter Making Competition

The butter making competition in the Dairy Building at the Canadian National Exhibition drew a large crowd of interested spectators as usual. The competition was directed by the Ontario Department of Agriculture. At intervals, while the contest was in progress, an official of the Department explained to onlookers the points of expert butter making as exemplified in the work of the competitors.

Awards were made after the following score: Skill in ripening cream, 10;

preparation of utensils, 5; preparation and coloring of cream, 5; granular butter, 5; washing and salting butter, 5; working butter, 10; neatness and cleanliness, 20; exhaustive churning, 10; time, 10; butter-flavor, grain, color, salting, and package, 20. The awards were as follows:

Class 275, section 1: 1. Miss Mary Jayne, Colbourg, 91.95; 2. Miss M. Brydon, Galt, 80.52; 3. Miss R. Patton, Newton Brook, 88.87; 4. Miss E. Jayne, Colbourg, 88.85.

Section 2: 1. Miss M. S. Carriek Roseville, 96.07; 2. Miss Nettie Carriek, Roseville, 94.97; Miss Mary Jayne Colbourg, 94.65; 4. Katie Wolfe, Guelph, 94.10; 5. Miss Laura Jayne, Colbourg, 93.8.

Section 3: 1. Miss M. Johnson, Bowwood, 97.50; 2. Miss M. S. Carriek, Roseville, 97.20; 3. Miss Nettie Carriek, Roseville, 96.70; 4. Miss Laura Jayne, Colbourg, 96.32; 5. Miss K. M. Wolfe, Guelph, 96.13; 6. Mrs. Simpson, Atwood, 94.07. The judges were J. F. Singleton and Mack Robertson, Creamery Instructors.

Improvement in Cheese

The two chief dairy instructors, Mr. G. G. Publow, for Eastern Ontario and Mr. Frank Horus for Western Ontario recently paid a visit to the warehouses, Montreal, to inspect the cheese as it was being received there at the farm of the cheese situation from interviewing buyers and dealers. While in Montreal they scored the butter that has been made in connection with the experiments conducted throughout the summer by Mr. Geo. H. Barr.

The general consensus of opinion so far as the cheese for the season is concerned seems to be that there has been less trouble this year than formerly, and in other words that improvement generally has been made. The cheese made during the first half of August, however, was the subject of a little complaint, owing in all probability to the hot, muggy weather that then prevailed. Most of the cheese that was inspected in the ware-rooms was that from Eastern Ontario. Only two lots from Western Ontario cheese were inspected. A review of the cheese situation as secured by an editor of Farm and Dairy in an interview with Mr. Publow is given on this page.

The Dairy Situation

The make of cheese throughout the season has been greater than that of a year ago. Early in September, according to Mr. G. G. Publow, Chief Dairy Instructor for Eastern Ontario, factories in Eastern Ontario were averaging about one-half a cheese per day more than they were a year or two before. The total receipts of cheese into Montreal however, are not as large as they were last year. The increase is true of Eastern Ontario. The shortage in Montreal receipts is caused by a decline of cheese production in Quebec. This shortage is caused by the large number of cheese factories that have shipped cream to the States.

CREAM SHIPPING

Some 25 cheese factories in Eastern Ontario have turned over to the shipping of cream or the making of butter; this goes to offset the increased make of cheese. Indications are that more factories will turn over to shipping of cream unless prices of cheese advance. The prices offered by United States dealers net the farmers considerably more than can be secured from cheese factories, probably 10 to 15 cents a cwt. more than cheese factories. They offer \$10 to \$20 a ton for cream and the farmers have the skim milk returned except where casing is manufactured.

At the time of Mr. Publow's visit to Montreal during the first week of

September, the cheese that were arriving were not equal to previous shipments. Buyers, however, were unanimous in saying that the average quality of the cheese for the season has been better than that of a year ago, which indicates that there has been an improvement.

PROSPECTS FOR HIGH PRICES

The prospects are not brilliant for high prices for cheese. It is highly probable that cheese will not be at extra high—not over 1½ cents, at any rate. There are lots of New Zealand cheese offering on the markets of Great Britain and the Empire, and it is said to be large. More favorable conditions, however, have not prevailed in Ontario during the past 25 years for a larger output for the remainder of the season than is now anticipated. Pastures, owing to the favorable conditions for growth caused by abundant rainfall, have not to the extent in years. There is every indication that the weather approaches until late fall will not want for abundant forage.

CREAMERIES

Creameries are making more butter than they did last year. And, after all, the question of output largely hinges on pastures and fodder supplies; practically the same conditions that obtain for butter as in cheese except that the weather approaches the farmers or producers are more given to making the butter up at home rather than taking the milk or cream to the creamery. The butter produced in Eastern Ontario practically all goes to supply the home trade. Very little or any of it is exported.

Dairy Exhibition at Stratford

The prize lists for the winter Dairy Exhibition to be held at the time of the convention of the Dairywomen's Association of Eastern Ontario, Stratford, Ont., January 11th and 12th, 1911, are ready for distribution and may be had on application to Mr. Frank Horns, London, Ont. In addition to regular prizes, a large number of special prizes are included in the prize list.

Arrangements have been made in London for cold storage for October butter. Exhibitors who desire to store October butter to London Cold Storage must indicate their intention to this effect on the entry form. The Association will pay for storage charges and express charges on October butter from London Cold Storage to Stratford. Exhibitors are to pay express charges on October butter from original point of shipment to London Cold Storage. Arrangements have been made with Mr. Thos. Ballantyne, cheese exporter, Stratford, to receive and care for any cheese, which makers may wish to place in cold storage at a winter exhibition. Intending exhibitors who wish to send cheese to this cold storage are requested to write on their entry form which cheese, in order that proper labels may be forwarded.

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Cheese

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Eastern Ontario

The resignation of the executive committee Ontario was held last House, Toronto, Canadian National absence of the Putnam acted

The director of the department of Agriculture, Mr. W. A. Putnam, Dairy Instructor G. G. Publow, University of Guelph, Ontario, has been appointed to the position of Dairy Instructor at the University of Guelph, Ontario. Mr. Putnam has been appointed to the position of Dairy Instructor at the University of Guelph, Ontario. Mr. Putnam has been appointed to the position of Dairy Instructor at the University of Guelph, Ontario.

PERTH GOES

Deputations to Perth and Kingston next convention for Perth were made; Mayor J. Foy and G. Grath, F. Valler, A. Kerr, of B. Mr. McGrath heard Chief In-

More than one of the dairymen's associations in the Kingdom admitted that it was admiring the farmer not taking the but they might be high class as it

Bevee Foy of half of Perth, it was not to the of Frontenac ex-

not made greater had the convention the Dairy School much to the credit admitted that dairy matters, thought, did no convention, and it. Perth had the association of the

have a dairy so sent more pure than any other dairy continent, including Dairy Commission, Chief Dairy Ins-

law, and Dairy Perth, he said, convention and

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