

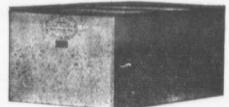
FACTORY MANAGER WANTED

To use the best and cheapest preparation for all cleaning purposes in Cheese Factories and Creameries. Used at Dairy School Guelph and by the leading factory-men of Western Ont.

Write for prices to

R. A. TRELEAVEN

MOOREFIELD, ONT.



STEEL WATER TROUGHS

Made of heavy galvanized steel, our Troughs and Tanks are strong, compact and durable. So successfully have they stood the test during the past five years that we are willing to ship any size you select to your station on the understanding that you can ship them back at our expense if not first-class in every detail. Write for catalogue D. We will build any size or style to order. Ask for quotations. Agents wanted.

STEELE TANK CO., TWEED, ONTARIO

WANTED LOCATION FOR MILK PRODUCTS FACTORY

REQUIREMENTS.

Up-to-date Dairy Section producing 10000 lbs of milk or more daily the year round.

Location on main line to Toronto with R.R. siding to Factory.

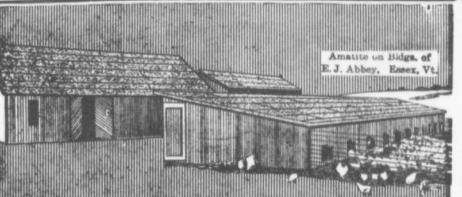
Plenty good cold water and handy electricity.

Prefer location where Electric power is available.

Will pay 10 per cent. more than average price of three nearest cheese or butter factories.

Will lease or buy Factory and equipment or build and equip new.

Address **BOX 100 FARM and DAIRY**
PETERBOROUGH, ONTARIO



AMALTITE on Ridge, of R. J. Abber, Essex, Vt.

Amalittle ROOFING

Needs No Painting.

AMALITTLE roofing is weaned. It doesn't need to be watched over and fussed with and cared for.

It takes care of itself from the start. As soon as it is laid on your roof, you can go away and forget about it.

You don't have to paint Amalittle every two years as you do the "rubber" kinds. Amalittle has a mineral surface which needs no painting.

The mineral surface is better and more durable than many coats of paint. Back of the mineral surface is a layer of pitch, the greatest waterproofing compound known. Back of the pitch is a layer of felt (a whole ready roofing in itself), and behind this is another layer of pitch

and another layer of felt. The result is a strong, durable roof which can take care of itself in any climate without painting.

We will be glad to send you free a sample of Amalittle Roofing so that you can see for yourself just what it looks like. Address our nearest office.

Everget Elastic Paint

Low in price. Great in durability. Invaluable for prolonging the life of ready roofings, fences, iron work, etc.

Creonoid Lice Destroyer and Cow Spray
It will keep flies away from the cows. It will keep lice and nits away from the poultry, make everything sanitary and increase their output.
THE PATERSON MFG. CO. Limited

Montreal Toronto Winnipeg Vancouver Halifax, N.S.
St. John, N.B.

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 letters to Creamery Department.

Creamery Business Increasing

L. A. Zufelt, Kingston, Ont.
We cannot supply the demand for first class creamery makers. This is but an indication of the development that is going on in the creamery business all over Ontario. This is as it should be. I doubt if it would pay to further develop our cheese industry to any great extent. We already supply 75 per cent. of the cheese imported into Great Britain, and we must not glut this market; it would not take a very great development of the make of cheese to cause a glut.

At the same time there is a large market for butter in the Old Country. So far Canadian butter has not taken a prominent place in the Old Land. This has been due to two factors—lack of quality and irregular shipments. Both of these factors hinder the establishment of a permanent market in Great Britain. Dealers naturally turn to those countries that give them a steady supply of good butter.

There is no reason why we should not be one of the largest and best producers of butter in the world. Our breeders of live stock particularly should make butter rather than cheese as the prominent place in the Old Land. I do not say that it is not profitable to make cheese. The two should go hand in hand.

Cream Grading Not Practical

S. R. Brill, Bruce Co., Ont.
If a system of cream grading were adopted by all creameries and districts it would certainly lead to an improvement in the quality of cream. Where, however, there are several wagons on a line, some for joint stock factories and others for private parties and each trying to outdo the other, the first one to introduce the grading system would have uphill work.

We collect the cream in large tanks. The teamster, therefore, would have to do this work. We try, and generally do get reliable men but they are hardly qualified to undertake the grading of cream. The sample taken for testing is not large enough to grade by excepting for richness and even if it were the question of the opposing creameries would still have to be met.

Until the creamery business is conducted more on the lines of a large corporation and we are in a position to demand certain grades, the only way that I can see to improve the quality of cream is for each creamery man to discuss the matter with his patrons and to try to get a quiet way to show the benefits of having the best quality and so gradually work up to a higher plane.

Butter Prices and Reciprocity

L. A. Southworth, Victoria Co., Ont.
What effect will reciprocity have on the price of butter? At the present time in the United States there are immense quantities of rather low-grade butter in cold storage. Butter was very high on the other side for a couple of years and much was put into cold storage for further advance and is now being dumped on the market with a consequent depression in price. Opponents of reciprocity therefore tell us that should this pact become law, we creamery men would be put out of business.

I believe that for strictly fresh goods prices in the United States even

now are better than they are here. And we will plan to give them goods of first quality. The opposition to reciprocity is easily understood. All that is necessary is to know the owners of the papers opposing the movement. If the owner of the Toronto News, for instance, any particular reason to wish that the farmers should get higher prices for poi-

Pleased with Mechanical Printer

W. Waddell, Middlesex Co., Ont.
I have used a mechanical butter printer manufactured by G. Richards & Co., St. Mary's for about a year. We had some difficulty with it at first and the wires will still break occasionally, giving some trouble, but on the whole we would not think of going back to hand printing.

We find it an advantage in saving labor and time, in hot weather especially. It saves exposing the butter to the heat so it can be quickly packed and placed in storage and then be taken out in small quantities for printing. It makes a very much nicer print than it is possible to make by hand, and makes them more even in weight. Its principal defects are its high price and the tendency of the wire to break. The creamery using a printer must have a good cold storage. This, however, is an advantage rather than a disadvantage.



SYNOPSIS OF CANADIAN WEST-LAND REGULATIONS

Any person who is the sole head of a family, or any man over 21 years old, may homestead a quarter section of available Dominion land in Manitoba, Saskatchewan or Alberta. The applicant must appear in person at the Dominion Land Agency, or sub-agency, for the District. Entry by proxy may be made at an agency, on certain conditions, by father, mother, son, daughter or sister, or by an intending homesteader.

Duties—Must reside upon and cultivate the land in each of the years. A homesteader may live within nine miles of his homestead, or on at least 80 acres solely owned and occupied by him or by his father, mother, son, daughter, brother or sister. In certain districts, a homesteader is given the right to purchase a quarter section alongside his homestead. Price \$10 per acre.

Duties—Must reside upon and cultivate six months of each of three years, cultivate 50 acres and erect a house worth \$300.

Deputy of the Minister of the Interior. N.B.—Unauthorized publication of the advertisement will not be paid for.

Cheese Depa

Makers are invited to send contributions to this department to ask questions on matters relating to cheese making and to suggest subjects for discussion. Address letters to The Cheese Maker.

Some Pointers on

G. G. Pablon, Chief De

E. Ontario
As a result of the weather, which has been good, a lot of work, being placed on the cheese of this kind is in lowering the price, and affecting the reputation of cheese. There never was a season of our cheese so plentiful. I would advise attention be given to the nature of June cheese, so good keeping qualities. To do this it will be well to milk a little sweeter than the milk, salt, than quick ripening cheese. Attention should be given to the cooking of the curd. It is of uniform size, plastic by the time there



Complaints Against

This combined milk house Co. Ont., who own their part in raising the cost may be seen in the

and for the removal of acid. This acid is not more than 1-2 on the h. the whey drawn close to the curd and have the curd before matting. Nothing special to insure firm color and smooth texture. It is having the curd care and properly dried, with amount of acid at time. I would also remind the importance of good fat in the cheese correctly, the weights and brands used in the boxes. Some dairies have been receiving from the United Kingdom, regarding this

WATER—EVERYWHERE



STICKNEY GASOLINE ENGINE

Will pump water for you and cut it down to the price of the simplest engine on the market. It starts easily and never balks. Our tanks are large enough to hold a complete course in gasoline engineering. Write for card for today. IT IS FREE.

The Ontario Wind Engine and Pump Company, Ltd.
WINNIPEG TORONTO CALGARY

Combined Milk Room House

A combined ice house and milk room is as found on the Telford Bros. Plan. See an illustration of it on this page, etc.

This milk house is a cement and wood. The upper is 7x9 feet in length. The cement floor is half feet below the surface and three sides are of a height of nine feet. The tank is large enough to hold 10 lbs. cans is situated immediately behind the ice crane is so arranged into the milk house to be lifted from any part and carried out to the