# Creamery Department \$

Butter makers are invited to send con-tributions to this department, to ask ques-tions on matters relating to butter making and to suggest subjects for discussion. Address letters to Cre mery Department.

#### Dairy Exhibits at Ottawa

The cheese and butter exhibits at the Ottawa Exhibition last week did not take as much room as they renot take as facel room as the quried in 1910, but entries were more numerous and competition was keener. In the cheese department one cheese constituted an entry, while in previous years each exhibitor sent two cheese for each section in which he competed. With the exception of creamery butter the quality was su-perior; in most cases finer than in previous years. The dairy exhibits were judged by Mr. Geo. H. barr, Chief of the Dairy Division, Ottawa, and Mr. Frank Singleton, of King-

be the smoothest-textured and best-flavored that he had seen at Ottawa

The entries of creamery butter were good, but not as good as last year in body or in flavor, nor were the entries as large. The dairy butter entries were more numerous than last year, and the quality was excep-tionally fine. Two or three lots of dairy butter were extra well made. In body the dairy butter was superior to the creamery. The butter makto the creamery. The butter making contests were centres of interest and must be numbered among the

CREAMERY BUTTER

CREAMERY BUTTER
Sec. 1-Two tube of not less than 50 lbs.
ench-1, J. H. Martin, St. Valentine,
Que; 2, A. Lapalme, St. Hughe, Que,
5, A. Servais, St. Hyaciuthe, Que; 4, J.
H. Leclere, Poster, Que
Sec. 2-Prints or fancy package, not less
than 10 lbs.-1, W. H. Stewart; J. Thomson,
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Que.: 2, W. H. Stewart; 3, H. W. Patrick, St. Thomas, Out. Sec. 3.—Best lot creamery butter (gold medal)—J. H. Martin, St. Valentine, Que.

medal)—J. H. Martin, St. Yalentine, Que. DaIRY BUTTER 19 lbs.—
J. Mrs. Alf. Wallace, North Gower, Ont.;
2. Ales. Meidrum, Wyman, Que.; 3. S. H.
Langford, Salineau, Que.
Sec. 5—Package or prints, not less than 10 lbs.—J. Mrs. Theo.
John Mrs. Theo. Langford; 4. Mrs. Chas. Ristoud, Carleton Place, Oat.
Sec. 6—Gold medal or 55 for best lot of dairy butter. Wallace.

CHEESE

CHEESE
Sec. 1-August cheese, colored—I, R. A. Thompson, Attwood; 2, Geo. Empey, New-ry; 3, S. Hough, Scotch Line, Ont; 4, E. A. Anderson, Arnprior, Ont. Sec. 2-August cheese, white; 1, A. S. Walker, Douglas Ont.; 2, Alf. Park, Beachbury, Ont.; 3, Geo. Empey, Newry, Ont.; 4, J. Stadelbaner, Listowel, Ont. Sec. 3-To instructor from whose district came the most prize cheese—E. E. towel, Out. Ont.; 2, Sec. Burgens, Listowel, Ont. Sec. 3-To last Burgens, Listowel, Out. Sec. 3-Best factory cheese exhibited, gold medal—B. A. Thompson. Sec. 5-Special Windsor ealt prize—I, R. A. Thompson; 2, Alf. Park.

A. Thompson; 2, Alf. Park

### Butter Making Competition at London

The awards in the Butter Making Competition at the Western Fair, London, Ont., last week are given in

the following: ... Amateur Class.—1, Miss B. Gre-Poplar Hill; 2, Mrs. Walter Park Hill; 3, Miss Maggie , Vannock; 4, Miss M. JohnFree for All.—1, Miss Maggie Johnson, Bowood; 2, Miss N. Carrick, Galt; 3, Miss L. B. Gregory, Poplar Hill; 4, Mrs. Walter Hill, Poplar Hill; 5, Miss Patton, Newtonbrook; 6, Miss C. E. Jayne, Cobourge, The Company of the Comp

bourg.
Sweepstakes. — 1, Miss Patton,
Newtonbrook; 2, Miss C. E. Jayne,
Cobourg; 3, Miss Maggie Scott,
Vannock; 4, Miss Carrick, Roseville;
5, Miss L. R. Gregory, Poplar Hill;
6, Mrs. Walter Hill, Park Hill.

# History of Dairying in Canada

An altogether interesting and instructive publication relating to dairy-ing has been issued from the Dairy ing has been issued from the Dairy and Cold Storage Commissioner's Branch at Ottawa. It is entitled "The Dairy Industry in Canada," and is an historical and descriptive account of the dairying industry of this country written by Mr. J. A. Ruddick, Dairy and Cold Storage Comdick, Dairy and Cold Storage Com-

The work has been prepared with a view towards making a permanent re-cord before it is too late of the more cord before it is too late of the more important events connected with the early history of dairying in Canada, and particularly of those events which relate to the factory system to which Canadian dairying owe so much. Much valuable information pertaining to all branches of dairying in the various provinces of the Dominion is set forth in a literature. set forth in an interesting and most readable style in this bulletin and anyone on reading it will place them-selves in possession of many facts they

will treasure for years to come.

Illustrations of the several breeds of dairy cattle, of cheese factories, creameries, dairy schools, and farms in the several provinces; portraits of men engaged in the industry in its early history in Canada, as well as portraits of some of our leading dairymen of the present day, enliven the work and make it of the more inter-est. Three photographs of the Mamest. Three photographs of the Mammoth cheese made at the Ingersoil factory in 1866 and at Porth, Ont., in 1892, are given; these will prove of special interest to our younger dairymen of to-day.

Every reader of Farm and Dairy will wish for a copy of this bulletin, and may have the same free on application.

plication to the Dairy Commissioner at Ottawa, who has done himself credit in the general excellence of this interesting and attractive bulletin.

### How to Retain Patronage

A. H. Halls, Garretson, S. Dakota. In selling to the home creamery, the patrons receive many small cour-tesies. They get their different cows testes. They get their different cows tested, so that they can sell their poor ones and keep only their best. There are also many other small favors they can get in selling to the home creamery which cannot be got by selling to an outsider. The patrons take great interest in seeing their own creamery grow by selling their cream there. Some creamery men might say.

Some creamery men might say,
"Those things are not the work of a
buttermaker," but I have learned
that if we want to keep our local
creameries running amidst the strong, shrewd competition of outsiders, we must have our patrons with us. I try to do the work in the creamery well, but I would not lose the opportunity but I would not lose the opportunity of explaining a point to a patron in order to attend to some routine work in the creamery. It is much easier to hire someone to do the bulk of the creamery work, than it is to hire a man to attend to the field work. The creamery work and field work are both important and interdependent, but the patronage must be retained, otherwise the creamery cannot pro-

The patrons of the Garretson cream ery are loyal to their local institu-tion, and so long as they remain so the local creamery will prosper. This the local creamery will prosper. This

# Types of Improved Milk Pails

Most troubles with milk and defects in dairy products, cheese, cream and butter, have their origin in the bac-teria-laden dust, hairs, and so forth, that gain entrance to the milk at the time of milking. Bacteria by the tens of milking fall into the ordinary open milk pail and hence into the milk every time such a pail is used under a cow.

The greater part of this contamina-

tion can be gotten over by using a partially covered milk



pail of which there are several types that are quite satisfactory. The small illustration in-serted in this article

shows a modified Loy pail, which is a great improvement over the wide-open pail ( The right hand illustration in the other cut herewith shows a type of the Freeman pail, which is eminently satisfactory and which when held in a tilted position under the cow, in which position it would be used by the milker, the shield on the pail would hang over the opening in such a manner that practically all of the dust or dirt that might fall from the cow would drop past the opening with out gaining access to the inside of the pail.
Partially covered milk pails are fast gaining, favor with all enlightened



## A Marked Contrast in Types of Milk Pails

The day of the wide-open milk pail cannot too soon pass into history. If we could but see and recognize the dust and filth such a pail catches while the milk is being drawn from the cow it would stagger our belief.

dairymen. When the day comes that dairymen. When the day comes that these modern milking pails are in general use a great step will have been taken in overcoming troubles arising from contaminated milk

### New Ontario Farm Exhibit

(Concluded from page 11) extraordinarily luxuriant growth; and extraordinarily luxuriant growth; and red clover of which a farmer cut eight loads—all his horses could draw from two acres. This clover was almost too coarse to make feed of quality, and it was so heavy on the ground that it was not considered possible to rake it, and it was pitched straight from the swarth atter being cured. Samples of imobilities of the district of the consideration of the consideration of the consideration of the consideration of the probabilities of the district. Some folder the probabilities of the district. Vine peas measured seven of Vine peas measured seven o eight feet in the vine and were heavily podded. Samples of Black Tartarian oats that yielded over 104 bushels to the acre (individual heads of these oats had upwards of 230 kernels each); samples of flax, garden truck, and so forth, demonstrated beyond dispute that Thunder Bay, as well as the other better known districts of Chario's great northland, has great possibilities in agricultural wealth.

Pure bred fowls, any standa d vari-

# Cheese

Makers are invito this departmenters relating suggest subjects letters to The Che

\*\*\*\*\*\*\*\*\* Cheese and

The cheese ex exceptionally lar udges expressed The prizes as a The prizes as a section 1.—1, C. Out., score 96.49 sebringville, 96.32 sebringville, 96.32 section 2.—1, c. E. Suyder, Bost Thompson, Attwo Section 2.—1, d. John Cuthberts E. Donnelly, Staff Section 3.—1, J. Do., Peter Callan, P. Howes, Attwo Section 4.—1, J. Browes, Attwo Section 4.—1, J. Mille, 95.16 (won o selly, Sectaville, 95.76 (won o selly, Sectaville, 95.76) 95.76 Wolesworth. tothsay, 95.5.
Section 5—Collectestille; 2, R.
E. S. Phelps, B Section 6—Dairy Surgess, Listowel Gracey, Woodstool Kenrie, Ingersoll. PRIZES

The butter of high in flavor at all through.
Section 1.—1, H., sore 97: 2, J. A. & Station 1.—1, H., sore 97: 2, J. A. & Station 1.—1, H., sore 97: 2, J. A. & Station 1.—1, J. H. & Station 1.—1, J. F. & J. H. Martin, 8 & Station 2.—1, J. F. & J. & H. Lack 1. John Anderson, M. & M. Pinyer, W. almonte, Silverdal Section 3.—1, J. Section 3.—1, Section 3.—1, Section 3.—1, J. Krn. J. B. Kin 1. Mrs. J. Section 4.—1, S. Section 4.—1, S. Section 4.—1, S. L. Mrs. W. Armstin Mr. Gyrus Sutton Mr. Gyrus Mr. Gyrus Mr. Gyrus Mr. Gyrus Sutton Mr. Gyrus Mr. Mrs. Cyrus Sutton, J. B. King, Lamb Section 5.—1, Mr Brassells. 96.25; 2, eth, 94.75; 3, Mrs. ord, 93.5; 4, Mrs. 6

Dairy Exhibit The prize list f exhibition to be with the Dairyn Western Ontario,

FOR SALE AND

TWO CENTS A WOR

HARDWOOD ASH AGENTS WANTED—Write us for our supplies. We hav proposition in Calay necessary. Albert St.. Ottawa

FOR SALE—Iron 1 Rails, Chain Win etc., all sizes, ver-stating what you Waste and Metal street, Montreal

SELF-FILLING FOR Wanted Send 25 for Dollar.—Andr Scott St., Toronto

REPRESENTATIVE for work in your tee \$2.00 to \$3.00 to advance rapidl for spare time. perience not r Rible Press, Toron

Mr. Barr pronounced the cheese to

in the three years he had judged there. Mr. R. A. Thompson, Att-wood, Ont., carried off the best of the awards in cheese.

best educational features of the Fair. Scott, Vanno The awards were as follow:

INDSOR DAIRY SA



The wise housewife knows the importance of always keeping a good supply of Windsor Dairy Salt on hand.

She knows that Windsor Salt makes the best

butter-and she is not satisfied to make any other.

Windsor Dairy Salt is both a moneymaker and a money-saver.

It makes money for farmers and dairymen because it makes butter that brings the best prices.

It saves money for them because, being absolutely pure, it requires less to properly salt the butter.