



An IHC Gasoline Engine Will Pay You Best

If you really want your money's worth when you buy a gasoline engine, buy an IHC with plenty of power to do your work.

A gasoline engine that is well designed, that is built rougher or of inferior material, is worse than none at all. It afterward in repairs and loss of time.

Buy a reliable IHC engine and save yourself an endless amount of worry, lost time, money, and temper.

IHC Gasoline Engines

are simple, dependable, durable. The carburetor or gasoline mixer is the simplest and most effective known. Anyone can regulate it perfectly. Ignition is positive. The ignition apparatus is so simple you can understand it at a glance. The fine-grained, grey, cast iron cylinders and pistons are worked together to a perfect fit. The ground piston rings insure maximum power from the explosion.

All moving parts are perfectly balanced. The bearings are unusually large and carefully fitted. Every part is of a standard size, and the engine is heavy to be most efficient. In every detail, the IHC is a perfect engine.

IHC engines are made in all styles—vertical and horizontal, portable and stationary, air and water-cooled, in sizes from 1 to 50-horse power, to operate on gas, gasoline, naphtha, distillate, kerosene or alcohol. Gasoline and kerosene tractors, 12 to 45-H P. Grinding, sawing, pumping, and spraying outfits, etc.

The IHC local agent will show you the good points of the IHC engine. Get catalogue from him or, write the nearest branch house.

CANADIAN BRANCH HOUSES

International Harvester Company of America (Incorporated)

At Brandon, Calgary, Edmonton, Hamilton, Lethbridge, London, Montreal, North Battleford, Ottawa, Quebec, Regina, Saskatoon, St. John, Weyburn, Winnipeg, Yorkton.

IHC Service Bureau

The purpose of this Bureau is to furnish, free of charge to all who best information obtainable on better farming. If you have any worthy questions concerning such matters as plowing, harrowing, fertilizing, etc. make your inquiries specific and send them to IHC Service Bureau, Harvester Building, Chicago, U.S.A.

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

Save Time, Money and Bother By Buying All Your Dairy Supplies from DRUMMOND

Write right away for our catalogue—do your buying by letter from the largest dairy supply house in Canada. Any of the following shipped promptly on receipt of price.

BEAVER Cattle Instruments

are the results of nearly 100 years of practical experience. They are made by the largest and most experienced makers of the kind in the world. Beaver instruments and medicines are used and endorsed by the leading livestock raisers and the most prominent milk producers of this country.

Beaver Cattle Case No. 2

containing \$3.00 milk fever outfit and eight other cattle instruments needed by every dairyman, complete in case \$10.00; regular value \$15. Sent complete with full directions for use on receipt of \$10.00.

Cattle trocars for blood	\$1.50
Milk fever outfit, complete	3.00
Hard milkier outfit, complete	3.00
Test exsanders	.50
Plain milking tubes, 3 inches	.30
Self-retaining milking tubes, 3 inches	.40

Beaver Gargle Outfit

the only proper and successful treatment for Gargle. Complete outfit, including Gargle Remedy (30 treatments), with full "Beaver Use" directions. Sent on receipt of \$4.00.

Read Our Guarantee

We guarantee all our goods to be and do as we say. If you have trouble in getting results or if in any way defect in what you buy, let us know and we will adjust it satisfactorily.

Write Now for FREE Catalogue

The Dairy Car on the Ontario Government Demonstration Train was Equipped Entirely with "Drummond" Supplies. 103

Straight Spring Scale

Neat, convenient, thoroughly reliable and durable.
To weigh 25 lbs. or less - - - - - \$8
To weigh 50 lbs. or less - - - - - \$9

Decimal Automatic Scale

made especially for weighing milk in the pail. A loose indicator on the dial is set by a thumb-screw, and the weight is shown on the hook. Then when the pail is weighed this indicator gives the exact net weight of the milk. Can also be used for weighing anything by tens.

30 lbs. by oz.	\$2.50
30 lbs. by tenths	4.00
60 lbs. by oz.	4.00
60 lbs. by tenths	4.50

Beaver Milk and Cream Shipping Cans

Heavy Railroad Shipping Milk Can, Umbrella Cover, drop handles.
No. 297, 8 gallons, 27½ lbs. - - - \$3.50
No. 297-10, 10 gallons, 31 lbs. - - - 4.50
No. 298, 9 gallons, 25½ lbs. - - - 3.00
Cream Cans, Umbrella Top, a good strong can for shipping cream.
No. 291-A, 4 gallons, Each - - - \$2.50
No. 291-5, 5 gallons, Each - - - 2.75
No. 291-6, 6 gallons, Each - - - 2.90
Can Seals, Per 1,000 - - - 1.50

W. A. DRUMMOND & CO.
215 King Street E. - Toronto

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.

Why Some Cream is Tainted

By Prof. C. E. Lee

(1) Cream is tainted because the milk is produced under conditions that are unfavorable, such as a poorly ventilated barn; cows not bedded become more or less covered on hindquarters with manure. Milkers are careless. Some do not understand why it is so necessary to wear clean clothes, milk with clean, dry hands, into a clean tin pail.

(2) Milk and the cream must be stored in a room free from taints of any kind. During the winter months milk is sometimes left too long in the barn in uncovered cans. Milk cans while in the barn during milking must be kept covered after each lot of milk is poured. When the milking is finished the cans must be taken out of the barn.

(3) The pails, strainers, cans and separators must be thoroughly cleaned each time they are used. It is a good plan to first rinse them with cold water, then wash, using warm water to which a little salt soda or washing powder has been added. The dairy utensils should then be rinsed with boiling water and placed where they will dry.

(4) Cream must be stored in a can that is clean and has a tight-fitting cover. It is a good plan to place this can in a tank of cold water. During the winter months a cold room might answer the purpose, but the farmers who depend upon a tank of water regardless of the weather say that the water tank is to be preferred at all times.

(5) Sometimes the cream becomes tainted because the cans used are not in good condition. The seams may be

partly open or a portion of the inside of the can is rusty. The can may be old and badly dented. If anything but cans that are perfectly sound and inside free from rust are used, tainted cream will result.

(6) Cream should not be held too long before it is delivered to the factory. Three times per week at the season of the year and four times in summer. It is known that some farmers can keep cream longer than others and still the cream be of the same quality, but it is difficult for the separator operators to favor a few and allow some to have the story told twice a week and hold the story for the three-or-four-times-per-week delivery.

(7) Too many farmers skim a cream that is too low in butter fat. Cream testing from 30 to 40 per cent will give good results for both the producer and the manufacturer. Farmers skim cream that tests below 50 per cent, and thus they lose the young stock of skim-milk that is right by theirs.

Our farmers are able to do a great deal this coming season to put the quality of butter manufactured on a higher basis than it has been, and they will do it by delivering clean, untainted milk and cream to our factories.

How to Prevent Mold

C. Marker, Dairy Commissioner

Albion
Lack of cleanliness in the place where it was made is undoubtedly the most frequent cause of mold in or on butter, or it may be due to carelessness in the storing and preparation of the packages—boxes, parchment paper and coverings—prior to using.

A frequent, thorough and critical inspection of the work and storage rooms, and utensils, at the creamery will reveal the presence of mold before it gets a chance to do much damage. Knowing how to combat the person in charge must shoulder the responsibility of dealing with it promptly and vigorously. The following recommendations are made respecting the care and preparation of butter packages.

1. The material used in the making of butter boxes should be dry and well seasoned and the boxes stored in a dry, clean and well-ventilated place. The inner surface of every box should be evenly coated with paraffin wax. The jute bags, where such are used for covering the butter packages in shipment, and the parchment paper-box liners and print wrappers, should also be stored in a dry, clean and well-ventilated place.

2. The parchment paper liners should be immersed for at least six hours before using in a receptacle containing brine made of salt and water—just strong enough to float a potato. The brine should be re-boiled after every batch of paper is put into it, in order to destroy by heat any mold spores adhering to the paper. As the brine gets more turbid it is about the best thing to use for holding the brine in which the parchment paper is prepared.

We now control dirty factories. It is time that we were sending the inspectors out to the farms to look after their dirty stables?—D. Delshire, Leeds Co., Ont.

Many separator agents have haggard farmers into buying separators that will not take a rim. Our greatest difficulty in getting rim cream is not the unwillingness of patrons to supply it but the great number of separators out of condition in the district.—W. Waddell, Middlesex Co., Ont.

Cheese

Makers are invited to send questions on cheese making to this department for discussion.

Prepare for

Chalk Berra, Ont.

Patrons of the necessity for the farm weather if the greatest of the dairy that the n 65 degrees. I

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