

Without a Peer
DE LAVAL
CREAM SEPARATORS
Stand Alone

as representing the highest standard of perfection attained by any separator throughout the world—Don't take our word—go and see your neighbor who has one—or write to

CANADIAN DAIRY SUPPLY CO.
 327 Commissioners St., Montreal.

THE FARRINGTON CREAM RIPENER

A careful study of all conditions clearly demonstrates that proper methods of cream ripening more closely affects the quality of the butter than any other portion of the process.

Causes of Poor Body. One of the principal causes of poor body in butter is the custom which many butermakers have of allowing their cream to remain standing for some time after being skimmed before cooling. When this is done there is a tendency to melt the butter fit and amount of cooling later will secure the desired body. This difficulty is entirely overcome with the Farrington Ripener, for the cream can be placed in this machine as fast as skimmed and cooled at once.

Uniform Ripening Increases Yield
Increased Yield Represents Increased Profits

About Uniformity. It is an impossibility for any creamery not using a cream ripener to have their Ripener the contents is always under the control of the buttermaker and absolute uniformity can be secured. The cream can always be cooled and held at the same temperature each day, the same amount of starter added and held the same length of time. Where an open cream vat is used the buttermaker is always at the mercy of the weather. Buttermaking experts all agree that the improvements in process to be looked for in the near future are along the cream ripening line. If you have failed of producing a uniform high grade of butter in your creamery, investigate carefully the conditions governing the care of your cream from the time it left the separator until it was churned, and you will undoubtedly locate the cause of your trouble. Write for descriptive circular of the Farrington Ripener.

CREAMERY PACKAGE MFG. CO.
 Cowansville, Que.

General Agents for Alpha-DeLaval Separators.

Boilers and Engines, Australian Boxes, Refrigerating Machines, Elgin Style White Ash Tubs, Hansen's Butter and Cheese Color and Rennet Extracts, Wells, Richardson & Co.'s Improved Butter Color, Spruce Tubs, Stearns's Style Spruce Tubs, Victor Combined Churn and Worker, Ideal Skim Milk Weigher.

Special to
Our Readers

The publisher of THE FARMING WORLD exercises the utmost vigilance in excluding from the advertising pages of the paper all business announcements of a questionable character. He believes every advertiser represented in this issue to be thoroughly responsible, and that the goods offered will be found as described. Persons writing to the advertiser will usually find it to their advantage to mention THE FARMING WORLD.

OUR ANNUAL HORSE NUMBER will appear on April 16, and will this year be larger and more interesting than ever before. An unusually large edition of the number will be printed. Advertisements for that issue should be handed in early.

Up
With the
Times...

Progressive Cheese and Butter makers use : : : : :

Windsor Salt

because they know it produces a better article, which brings the highest price.

THE WINDSOR SALT CO.
 Limited
 WINDSOR, : : : : ONT.

Milk
Tickets

EVERY PATRON OF
EVERY FACTORY

Should insist on receiving a monthly statement of the milk delivered from his farm.

Our Ideal Milk Ticket is used by all the best factories. 25c. a hundred, \$2.00 a thousand.

Sample Card Free

Address—

THE
FARMING WORLD

Confederation Life Building,
 Toronto

CANADIAN
PACIFIC

Trans-
continental
Travel

The only All Canadian trans-continental Railway. Through train leaves Toronto daily except Sunday to Winnipeg thence daily

Brandon, Moose Jaw,
Medicine Hat, Calgary,
Banff Hot Springs, Revelstoke,
Mission Junction,
Vancouver and Victoria.

Unexcelled Dining Car Service North Bay to Port William, and Kat Portage to Medicine Hat. First Class Sleepers Toronto to Winnipeg and the Coast.

A. H. NOTMAN
 Assistant General Passenger Agent,
 1 King St. East, TORONTO.