(6) 790

\*\*\*\*\*\*\*\*\*\*\*\*\* The Makers' Corner Butter and Cheese Makers are in-vited to send contributions to this department, to ; sk questions on tuntters relating to cheese making a. 3 to suggest subjects for discus-tion.

## 

Butter and Cheese at Toronto

THERE were new records estab-lished at Toronto last week; butter entries showed an in-crease in number of 33 per cent, over crease in number of 30 per cent. over the best previous year, while cheese entries were even more numerous. A regretable feature of the butter Classes, from the standpoint of On-classes, from the standpoint of On-the prize more what practically all the prize money what practically all bec or the prairie provinces. One factory only in Ontario won and it, is significant that this one factory



MAKE YOUR BIKE A MOTORCYCLE Det & standt over by soling, our discon-transformer and the soling of the work of the soling of the

SHAW MANUFACTURING CO., Dept. 138. Galesburg, Kan., U.S.A.

WANTED to hear 'rom owner of good farm for sale. Send cash price and description. - D. F Bush, Minneapolis,



was the only whole milk creamery among the Ontario competitors. All the Quebee creameries that stood ligh were graded cream factories. The same is true of the western ex-hibits. The lesson is plain-Ontario producers must be induced to take better care of their cream or the Ontario creamery man will be unable to sell his goods on a high class mar-

The quality of all the butter that won any of the five awards for each class was wonderfully high and uniclass was wonderfully high and uni-form; as good that it took the judges three days to complete their work. The highest score of all, and the one that secured the trophy, was 07.878, and the lowest score in the money 19.620. All the awards were within these narrow limits. In many cases, there were ties and the award was get the the start of the the the Thorn flavor. The start of the start of the start of the that the multiv was as word as last

tion. It cannot be said, however, that the quality was as good as last year, which was a record year in this regard. Some rather inferior cheese from Quebec and the disqualification of all of one maker's exhibit, tending to lower the general standard. to lower the general standard. Awards in full follow:

On the series of the series of

Digs 5 Ft. Deep

USING ONLY TWO HORSES



GEORGE DAWSON, Inventor & Manufacturer, NAPANEE, Ont.



The Working Staff at Finch Set an Example in Cleanliness. The factory and its surroundings are scrupulously clean. The makers are so garbed to handle an assily contaminated food product. In the illustration, Reddick, the manager, may be seen, to the right.

H. Stewart, Hamingford, Gue, 8663; 5. milk or cream, to iron results in the R. Peroux. Routesaux. St. Goregne, 8663; Unsatted sreamery noids: 1, Achille Pour-formation of metal sails in the main state and the state of the state of the state of the state state. Also, 2017, 22 Web, 2017, 201

95.37. Creamery, 19 1b. boxes: 4, Canadian Milk Products Co., Belmont, Ont., 97; 2, Adgutor Servalu, St. Hyaointh, Oue, 95,675; 5, Clov-is Lemay, 8t. Henndine, 96,785; 4, Eugene Moreau, 8t. Gedoon, Que., 96,375. 5, M. Weir, Winnipeg, Man., 96,378.

Farm Dairy Butter.

Parm Dairy Boster: 20 lb across 1, Miss L B. Gregory, II. dorton, Ont., 82,35 J, Mrs. Wn. Olarison. Weston, Ont., 83,53 J, Mrs. J, A Terrill, Lound S, 233, 4 Mrs. J. A. Dikon, Gwen Ont., 92,56 30 lb, horz: J, Mrs. Oharles Grombie, 30 lb, horz: J, Mrs. Oharles Grombie, 30 lb, horz: J, Mrs. Oharles Grombie, 30 lb, horz: J, Mrs. Oharles J, Combie, 30 lb, horz: J, Mrs. Oharles J, Mrs. J. A. Terrill, Lindsay, 9432 (4 Miss L. D. Gree-ory, 9453; S, Mrs. Robert Handry, 8478 4, Mrs. Betton, Unredge 89, 187 4, Mrs. Betton, Unredge 89, 201 Mrs. Betton, Unridge 89, 201 Bener, Staff, S, Mrs. A. Glark, 93,50 Emerg, Gonthy, Gue, 97,35 Broelal highest average score: I. Govis Emers, B. Reedin, Oue; J. J. Anisriv, 81, Roch, L'Achingan.

#### **Cream Tests Vary**

REAM shippers, whether they be creamery patrons or city producers, are prone to doubt the tests with which they are credited by the butter maker or the dairy company. Occasionally the testing may be at fault, but as often as not the test of cream varies widely from day to day as it leaves the patron's promises. B. A. Reddick, manager of the Dominion Dairy Station, at Finch, Ont., dem-onstrated at a short course held at the station last winter just how cream

ests may be made to vary. Mr. Reddick took three lots of the ame milk. The milk of one lot was same milk. The milk of one lot was brought to the proper temperature, separated at the proper speed, and a fat test of 18 per cent. gotten. A test of the skim milk showed that it was clean skimmed. The second lot of milk was then separated at a lower rate of speed than that stipulated by the manufacturers of the separators. The cream tested 15 per cent. fat and the skim milk showed a fat content of .03. The third sample was then taken and separated as cold as it might be when let stand over night, -about 62 degrees. The cream resulting test-ed 41 per cent., and the skim milk showed a test of .23. This demonstra-This demonstration showed the students in attendance more clearly than any amount of talk might have done, just how the test of cream may vary and no "crook-ed work" by anyone.

#### **Rusty Tinware**

THE effect of the use of rusty tinware on quality is probably both direct and indirect. There is reason to believe that the exposure of And it is certain that a milk or creater of the second sec

September 9, 1915

Possibly where the haul betw farm and factory is short and milk cream is not long in the can rust on the cans will have no a ciable effect on the resulting b providing cans are thoroughly ed, but cans rusted inside are a thing to avoid and we believe it omy to discard them as soon interior begins to show that ned surface has been worn off. with open seams are certainly not i to use as carriers of milk and creat and these should either be rest or thrown out.

The exterior surface is not so is portant, but it detracts from the m pearance of a creamery plant to ha pearance of a creamery plant to an milk or cream arriving in rusty a badly worn or disfigured cans. We would urge the purchase of head tinned cans rather than resort to this may be a good plan where m is not cooled by placing the case water. A thick coat of paint we then tend to retard the cooling. Y. Produce Review.

### **Risk With Cheap Seed Com**

B<sup>AD</sup> germination in seed con combined with prolonged col weather at time of planting has been the cause of much disappoi ment this season to ensilage grower The seed corn growers of south-we ern Ontario were almost equally di appointed through being unable h find a market for their thoroughly dried corn of strong vitality. Man samples were taken by seed inspector and the investigations made indicate clearly that at least 75 per cent of the cause for a poor stand can be traced to the ensilage growers buying low-priced seed.

Unfortunately high-priced not always a guarantee of high qua ity, but low-priced seed is possible only with corn that has had no sp care in curing for seed. The fam who gets \$1.50 per bus, of 70 lbs. The farm the ear for corn taken out of his c crib in the spring has more profit that the farmer who receives \$2.50 a but of 70 lbs, on the car for corn that h been kiln-dried or rack-dried in spi cial corn-drving buildings.

If harvested in dry weather and kept in narrow cribs through the winter, the chean corn may give a winter, the chean corn may cire is fairly satisfactory stand of plants with thick seeding and good soil and we ther conditions. But too many fare-ers have learned to their sorrow the very serious risk they take in using corn wintered in this way. It is a in to believe that the exposure of ways advisable for growers to pre-or cream, and especially sour cure seed corn on the ear.

#### September 9

# More Co

## A Splen

HE Ayrshire at Toronto. and competi for some years. comparatively ne brought out their shape, and secur the prize money money was more is usually the cas R. Ness was not milk as the Bur is, and this cont wider distri Senator Owens, o had along a nice first in both mi Hume was a stre most classes. In fa to be growing str The herds of E. D ville; Laurie Bros S. Turner & Son ners, were all rep ribbon class. W.



Auchenbrain Hattie The really sensational champion female, here vantage, with all kir

ove, made his ap nto for the first tin And Wm. Stewart, atriach of Ayrshire till along with his l as had a wonderful ibitor of Ayrshries. Campbellford, had The aged bull class r some years, there ies and all good one ain won first and ch had a good second de Peter Pan, a gos tting better all the ros., in third place, h oking animal. Two al, were not a par ss. Owens getting fi Lochinvar. Laurie yearlings with a g mal. The senior ca prise to some, the mside Invincible M younger and th aller than some of s. He was quality r, and John McKee placed the awards, his class of junior ch

The Milch Co the writer's tiful feature of the oronto, or any fair is the wonderfully sing classes of mat ales. The milk class

nger classes all had