



# The Secret of Good butter making is the Salt used Windsor Dairy Salt

**Tonight**

Plan whom you will  
see about making  
FARM AND DAIRY.

## CREAM

We say least and pay most.  
Money talks.  
Let our talk to you.  
Write NOW.

**Belleville Creamery Ltd.**

References: Molson's Bank, Belleville

## CREAM WISDOM

The old statement that "no juggling of figures to January will retrieve the losses of June" may be applied to cream shipping. Our prices have been just a little higher than the rest throughout the past summer. Dismissing shippers' patronage us.

**Valley Creamery of Ottawa, Ltd.**  
319 Sparks St., OTTAWA, Ont.

## SWEET CREAM

### WANTED

Highest Prices paid throughout the year.

Write for Particulars to

**S. PRICE & SONS, LTD.**  
TORONTO

## The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this department. To ask questions on matters relating to cheese making and to suggest subjects for discussion.

### Some Hot Shot

We all make mistakes, and occasionally it does us good to be told about them. The following paragraphs are from an address of Mr. G. F. Puhlow, Chief Dairy Instructor for Ontario, in which he talked in a heart-to-heart fashion with the Eastern Ontario dairymen who composed his audience.

"We need to wake up to the seriousness of the green cheese situation. In many factories that I have visited we could not find cheese over four or five days old. Such green cheese reaches Montreal in the very worst condition and age for trying. We tell the boys what is right, but they go away and do just exactly what they know, and what we tell them, is wrong. They complain about bad weights and rind going wrong, but these are defects due to green cheese."

"We cheese makers should have a little higher ideal for our occupation. If we don't get this ideal we won't work up. We should all be inspectors of our own work. Don't wait for the inspector to come around and find fault. Look for the faults yourself. If you hear of a neighboring maker who is doing better than you are, go and see why it is and then go home and imitate him."

A new subsection in the Dairy Industry Act deals with the weight of butter as put up in prints or blocks. This subsection reads as follows: "No person shall sell, offer, or have in his possession for sale, any butter moulded or cut into prints, blocks, squares or pats, unless such prints, blocks, squares or pats are of the full net weight of one-quarter pound, one-half pound, one pound or two pounds at the time they are moulded or cut. Nothing in this paragraph shall be held to apply to butter in rolls or lumps of indeterminate weight as sold by farmers."

### Balancing the Ration of the Dairy Cow

(Continued from page 9)

This ration meets all the requirements of the scientifically balanced ration and has a nutritive ratio of 1 to 5.87. In calculating such a ration it is well to have before one a price list of all the common, concentrated feeds on the market. We may find that by substituting one foodstuff for another we will still have a ration that balances properly, is not too bulky, and which will cost less. The fluctuations for market prices of food stuffs may make it advisable to change the constitution of the ration.

It would hardly be practicable for a dairyman to work out an exactly-balanced ration for each cow in the herd, as each cow must be fed a little differently in proportion to the amount of milk that she produces. The best plan in practical work is to work out a balanced ration for a cow of average production, say 22 pounds daily, mix the grains in that proportion and then feed the grains in proportion to the milk given, say one pound of grain to every three or three and one-quarter pounds of milk. Where the roughage fed is largely alfalfa the proportion of grain feed need not be so large.

Through a study of scientific feeding the inexperienced man may avoid costly errors and become a skilled feeder in less time than the art could be learned in any other way.—F.E.E.

## CREAM WANTED

Patrons of Summer Creameries and Cheese Factories. We want your Cream during the winter months. Highest prices paid for good cream.

Drop us a card for particulars

**Guelph Creamery Co., Guelph, Ont.**

When writing to advertisers say you saw their advertisement in Farm and Dairy.

## CREAM

Markets have advanced and we are now paying War Prices for Good Quality Cream.

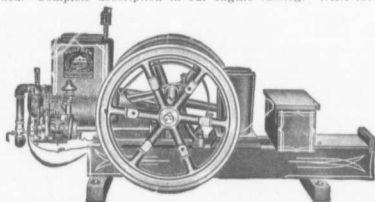
We need yours—write us (ours supplied)

**Toronto Creamery Co., Ltd.**

13 Church St., TORONTO

## Renfrew Standard The Three Top-Notchers

The tremendous popularity of the Renfrew Standard gasoline engine is proof of the satisfaction it is giving. No engine could attain such a large sale unless it had exceptional merit. And when you run one you'll know why. No trouble to start it. No cranking necessary, no matter how cold the weather. Can be regulated as closely as a steam engine. Very little water required. Nothing complicated. Easy to understand. Ruggedly built, yet highly finished. Complete description in our engine catalog. Write for it.

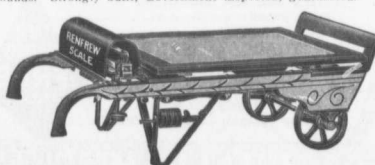


The top-notch among cream separators is surely the 1915 Model Standard. Here is a machine with a remarkably wide margin of strength, of over capacity, and with interchangeable bowls, no matter what size. This interchangeability is attained by making all capacities with one size frame and gearing. This frame is built strong and rugged enough to support gearing heavy and powerful enough to drive a 2,000 pound capacity separator. This means an enormous margin of strength and safety on the 350 to 1,000 pound machines, and you are charged nothing extra for this feature. Neither do you pay anything extra for the over capacity feature, though it means that with the Standard you can skim 30 per cent. faster and still skim as close as with other separators. And when skimming at its rated capacity the Standard establishes records. Write for latest separator catalog and records of skimming results at Government Dairy Schools.



### THE RENFREW TRUCK SCALE

is another top-notch. It soon pays for itself. Our scale booklet tells how. And you can wheel it around anywhere. Weighs anything alive or dead, small or large, from 1 pound to 2,000 pounds. Strongly built, Government inspected, guaranteed.



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