



"Slipping" not "Saving"

"I kept slipping back two feet every time I went ahead one." That's what the small boy gave as an excuse to his teacher for being late for school one winter day.

And that's just what is happening to the cow owner who is trying to get along without a cream separator or with an inferior or half-worn-out machine. Like the small boy he is "slipping." He thinks he is thrifty, but for every dollar he saves by not buying a De Laval he loses two through not having one.

It isn't economy to do without labor saving and money saving and food saving machines. It isn't economy to feed 40-cent butter to the calves and hogs.

It is economy to buy and use only the best cream separator made—and that's the De Laval.

Viewed from every standpoint—clean skimming, ample capacity, ease of operation, freedom from repairs, durability—there is no other cream separator that can compare with the De Laval.

It's real thrift and genuine economy to buy a De Laval Separator NOW

Why not see the nearest De Laval agent at once! See a new 1918 De Laval machine for yourself. Try it to prove every claim made for it. If you don't know a De Laval agent write direct to one of the addresses below.

THE DE LAVAL COMPANY, Ltd.

LARGEST MANUFACTURERS OF DAIRY SUPPLIES IN CANADA. Sole manufacturers in Canada of the famous De Laval Cream Separators and Ideal Green Feed Silos. Alpha Gas Engines, Alpha Churns and Butter-Workers. Catalogues of any of our lines mailed upon request.

MONTREAL. PETERBORO WINNIPEG VANCOUVER

When writing advertisers will you kindly mention The Farmer's Advocate

need of just those things that have been taken from it in the washing process. Then, too, a ton of potatoes will make 425 pounds of potato flour and only 225 pounds of starch.

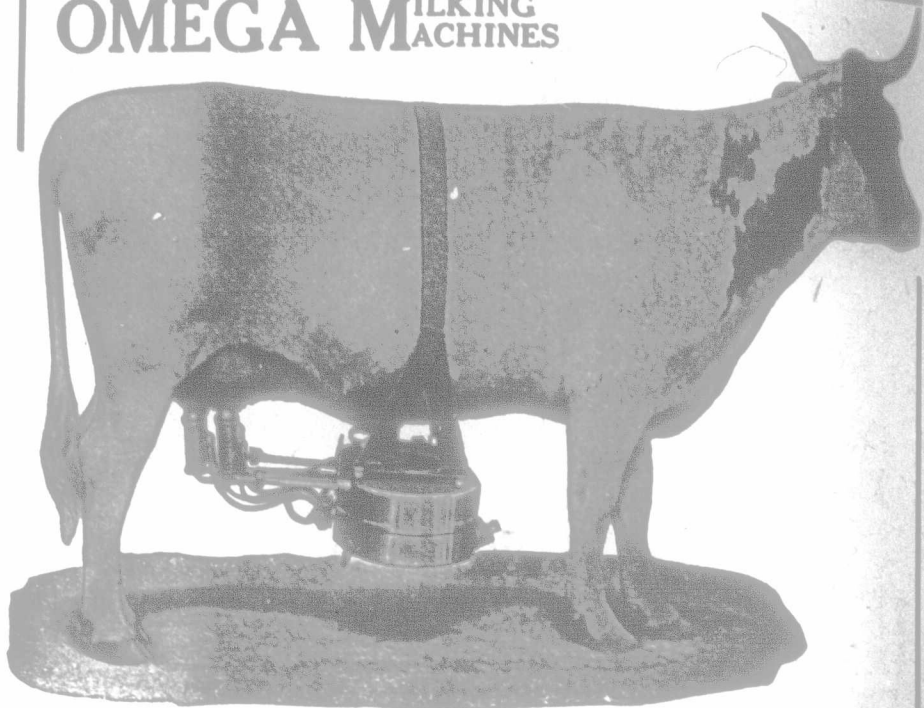
In the making of potato flour the tubers are washed, cut, cooked, dried, ground, rolled and bolted, the bolting taking out the skin. Starch is made by grinding the washed potatoes, pumping the pulp over screens to take out the coarse material and letting the starch settle out in vats. Running water then removes everything but the starch, which stays on the bottom.

There is every reason to believe that natural potato flour will become a regular part of our diet. It can be made at a reasonable price once the industry is established, and it can compete with wheat flour up to 16½ per cent. of the loaf. Used in a large proportion it makes the bread wet and soggy. Dr. Le Clerc, of the Department of Agriculture, says that potato flour at eight cents a pound is equal to wheat flour at six cents. The one-third greater value is due to the large content of mineral salts. Dr. Le Clerc gives the following analyses as representing a fair comparison of the two kinds of flour:

	Moisture	Ash	Fat	Protein	Carbohydrates
	p.c.	p.c.	p.c.	p.c.	p.c.
Wheat.....	12½	.5	.1	11	75.5
Potato.....	7	3.5	.4	9	80.1

We have known for a long time that there was something about the potato that improved the flavor, consistency, and keeping qualities of bread. That is why "potato water" was considered essential by every breadmaker. Now we

OMEGA MILKING MACHINES



Omega Milks Fast and Clean

No Tainted Milk

No Rubber Connections

The Omega milking machine draws the milk from the teats by a gentle alternating motion similar to hand action and conducts it to the pail through short, stiff, transparent celluloid tubes. The pail and the teat-cups are suspended from the back of the animal. The pail cannot be knocked over and the milk spilled, and the teat-cups cannot fall to the stable floor and suck up straw, or manure. The Omega is

Sanitary, Efficient and Easily Cleaned

There are no corners and no rubber tubes to harbor fermenting particles of milk in the Omega. The Omega has few parts, and is as easily and quickly cleaned as a milking pail. At official government tests the Omega was the only machine that milked faster and cleaner than by hand. The Omega in a 17-day test on 10 cows, compared with the 17 previous days, increased the total amount of milk given by 3%. The test was conducted by Prof. Leitch, of O.A.C., Guelph.

Users Prize the Omega

Mr. R. R. Ness, of Howick, Que., the noted breeder and importer of Ayrshire cattle (whose cow is shown above) writes us regarding the Omega as follows:—"In my opinion it is the greatest boon which has ever struck our country, in the interest of the Dairy Farmer. This machine, in my mind, eliminates all the troubles and objections found in other milkers which I have had the privilege of seeing. It certainly has all other machines beaten, in point of cleanliness with those celluloid tubes instead of rubber, the pail hanging on the cow's back, never touching the floor, the position in which the teat-cups are held, insuring the most cleanly way of milking known to-day."

The Health Departments of some large cities demand the use of Omega milking machines, (and them only) as they supply milk with a minimum bacterial count. Learn more about the Omega.

Write To-day

for free booklet which fully describes the Omega and its wonderful records.

C. RICHARDSON & CO.,

ST. MARY'S, ONTARIO

EVERGREEN STOCK FARM . . . Registered Holsteins

Just now we are offering one choice yearling bull, ready for heavy service. The records of his five nearest dams average over 31 lbs. butter in 7 days, and over 100 lbs. milk in 1 day. We have also some high-record bull calves, including one whose dam and sire's dam have records that average 37.66 lbs. butter in 7 days and 127 lbs. of milk in 1 day. A. E. HULBERT, Norwich, Ont. Bell Phone 48-3

Lake Marie Farm Shorthorns

Herd Sire—Golden Hope, an Orange Blossom by the great Archer's Hope. We have several young bulls by him and four other 8 months calves by the R. O. P. sire St. Clare. All are priced to sell. We are also pricing a few fresh Dutch Belted cows and heifers. This breed although not well known in Canada are extra heavy milkers. Correspondence solicited.
LAKE MARIE FARMS, KING, ONT.
SIR HENRY PELLATT, Owner THOS. McVITTIE, Manager.

CREEKSIDE SCOTCH SHORTHORNS

Herd headed by Gay Monarch 79611; dam, Sally 8th imp., and sire, the great Gold Sultan 75411. My present offering of young bulls includes several 7 to 14 months youngsters, all thick, mellow well-grown fellows—reds and roans—and priced right. Can also supply females in most any numbers.
Geo. Ferguson, Elora Station, C.P.R., G.T.R.—Salem, Ont.

NICHOLSON'S SHORTHORNS

We have about a dozen young bulls (ages 8 months and upwards), sired by our herd headers, Best Boy = 86552 = and Brownie Winner = 106217 =. Write or come and see.
R. and S. Nicholson, Parkhill, Ontario

FLETCHER'S SHORTHORNS

Our herd of Scotch Shorthorns represents Orange Blossoms, Kilblean Beauties, Matchless, Mysics, Missies, Clementinas, etc., and is headed by the Watt-Stamford bull, Victor Stamford = 95959 =, a Toronto winner. Present offering—one young bull and several heifers and cows.
GEO. D. FLETCHER, ERIN, R. R. 1, ONT. Erin Station, C. P. R., L.D. Phone

1854 Maple Lodge Stock Farm 1918

Shorthorns and Leicester Sheep; 4 shearling rams and a few lambs on offer.
CHARLOTTE SMITH, (Lucan Crossing one Mile) CLANDEYBOYE, R. R. 1, Ont.

WILLOW BANK STOCK FARM

SHORTHORN CATTLE and LEICESTER SHEEP. HERD ESTABLISHED 1855—FLOCK 1848. The great show and breeding bull, Brownie = 80112 =, by Avondale, heads the herd. Extra choice bulls and heifers to offer. Also a particularly good lot of Leicester rams, mostly from Imp. ewes.
JAMES DOUGLAS CALEDONIA, ONTARIO

SHORTHORNS, SHROPSHIRE

Four richly-bred Lavinia females for sale. Grand lot of bull calves sired by Lochiel (Imp.) for next fall's business. Also nice bunch of Shropshire lambs, sired by Miller ram. Come and see them.
Wm. D. Dyer, R. No. 3, Oshawa, Ont. 2½ miles from Brooklin, G.T.R.; 4 miles from Brooklin, C.N.R., or Myrtle, C.P.R.

Pleasant Valley Farms—Present offering: A number of good, young Scotch cows with calves at foot and rebred to (Imp.) Newton Grand Champion; also a number of 2-year-old heifers bred to same sire. Suitable for good herd foundations; priced to move them. Inspection invited.

GEO. AMOS & SONS (Farm 11 miles east of Guelph, C.P.R.), Moffat, Ont.

know there are even better reasons—economy and better nutrition.

American potato-growers need to give their best attention to the problems of growing the right varieties for flour and developing drying plants and flour mills. There should be as good an opportunity for a co-operative potato-flour mill in a potato-growing section as there is for a co-operative creamery or cheese factory in a dairy section.

This newly imported method of handling the potato crop will go a long way toward putting one of the most unstable industries on a solid foundation. It will make the spud one of the non-perishables along with wheat, beans, and canned foods.

Sweet potatoes offer interesting possibilities to the manufacturer of potato flour. This product makes excellent cakes and other pastries with the addition of smaller amounts of sugar than are ordinarily used. Dr. Carver, of the Tuskegee Institute, has done considerable experimenting with this product, and has had most excellent results. He has made bread containing as high as 33½ per cent. of sweet potato flour. The town of Tuskegee and a small neighboring town have used nothing but this sort of bread for fourteen months, saving 200 pounds of wheat flour a day. There is a plant at Greenville, S. C., that has been making sweet-potato flour and several by-products.—Lou D. SWEET in "Review of Reviews."

Grossly Material.—"What is your favorite perfume?"

"Well," replied Mr. Cumrox, "in the evening it's mint, but in the morning it's ham and eggs."