
Cheese Dep

Makers are invited stions to this depa tions to this deparentions on matter rese making and i

ABSORBINE recesses are interested parties to the grading little cream in the jar. To enapour of their cream.

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Butter makers are invited to send contributions to this department, to sak questions on matter relating as subjects fraction and to suggest subjects fraction from the fraction of the subjects of the subjects fraction of the subject f Butter makers are invited to send contributions to this department to

Does Pasteurizing Cream Pay? Prof. H. H. Dean, O. A. C., Guelph

It is pretty generally agreed that It is pretty generally agreed that the pasteurization of cream for but-ternaking will add to the keeping quality of butter made from such cream. One objection to this process that has been urged is the added cost. Tests made during the season of 1911 indicate that the cost for power and water is not over three to four cents a 100 lbs. butter. An-other objection is the added loss of fat in the buttermilk when the cream is pasteurized. In some seasons and under some conditions this extra loss of fat in the buttermilk, as a result of pasteurizing the cream, is much greater than at other times. In some comparative tests made in 1911. comparative tests made in 1911, we found the average percentage of fat in the buttermilk from the unpasteurized lots to be .231 and of the lots pasteurized .31—a difference of about .1 per cent higher for the buttermilk from the creams pasteurized

VALUE OF BUTTER INCREASED

It is admitted that the value of
the butter is increased on the average by one-half to one cent a pound.

This is sufficient to more than pay This is sufficient to more than pay the extra cost of heating, cooling and excess loss of fat in the Luttermilk. The reputation of Canadian creamery butter would be enhanced by a general adoption of pasteurization.

At the Ontario Agricultural Col-ge we have gotten the best results n ripened cream butter by pasteurizthe cream comparatively sweet temperature of 180 degrees to at a temperature of 120 degrees to 185 degrees F., adding about 10 per cent culture and ripening to about .5 per cent acidity before churning.

Cream Grading by the Senses

C. Marker, Dairy Commissioner, Alberta

What method shall we take of gradwhat method shall we take of grac-ing cream? The senses of the cream grader may be developed by practice to such a degree that they can be trusted to accurately serve their pos-

of their cream.

If the buttermaker can demonstrate of to his patrons by their own sense of taste what is meant by "off flavors" on cream, as well as tell them how such "off flavors" may be overcome and avoided altogether, he is likely and avoided altogether, he is likely to have less trouble on his hands than the man who tries to "prove" his case the mail who tries to prove his case purely by chemical tests more or less involved, especially if he is not him-self sufficiently familiar with their principles to satisfactorily explain them to the patrons.

I said the patrons are interested parties in the business of the creamparties in the business of the cream-ery they patronize. They look upon the creamery as their Lest market creamery as their Lest market operation they, as well as the cream-ery, can make better returns for their products of material, labor and skill by the addition of a little more skill the will be selling as the creamer. they will be willing and glad in most cases to cooperate.

Inaccuracy through Loose Corks

J. F. Singleton, Kingston Composite sample jars should be kept tightly corked in the creamer: to prevent loss of moisture through evaporation, which will result in the evaporation, which will result in the tests being too high. Following are tests of some composite samples at the end of the month and again 17

Should Be in Every Home

I have been a reader of Farm and Dairy during this past year, and have read with interest the pages devoted to butter and cheese making. I wish your valuable pare every success, and trust it may seen be found in the home of every one connected with the great Dairy Industry of Canada.— John Henry Dudgeon, Hast-ings Co., Ont.

days later. The samples were left uncorked between the times of test-

			4	a	Ŧ.	9	nd of m	on	t.	h		1	7	days lat
				,	,		40%							48%
	×						25 %							28%
	+						40%							42 %
٠		٠				ă.	30 %							31 %
							21 %							24 %
	*						30 %							32.5%
							29.5%				į.			34 %

portionately than in the other jars.

After adding each sample to the composite jur, the jar should be shall en with a rotary more men and the preservative with the new adds cream. If the cream is valid in a way to suffer a very sour or cold, it may be inseed to be suffered with the cream previously it was the bottle. In such case, the bottle. In such case, the posite jar should be warmed to feel tate mixing. TO MIX THOROUGH tate mixing.

I have always secured the best sults when using powdered corre sublimate as a preservative. A milittle majenta mixed with the rosive sublimate will give the same resive sublimate will give the sam, a decidedly pink color and will a in any way affect the color of the follow. If one is troubled with mould growing on the walls of a bottles a few drops of formaldely added to the sample will overcome a difficulty. difficulty.

Before the sample is taken from jar to be tested the jar and cream in it should be warmed u the cream will pour smoothly. cream contains any lumps it may strained through a fine wire the lumps forced through, and the cream poured and sampled. warming samples, one must be can ful not to overheat them as some fa become separated from Usually 110 degrees may from cream high as the temperature should go.

BEST SIZED BOTTLE After the sample is properly pared for sampling, either n grams or 18 grams, depending on style of bottle used, should be we ed into the test bottle. Many pa sample and nine cubic centimetres water. The bulb of the nine gr Mitchell bottle is large enough to mit the addition of the nine c.c. water and the usual amount of a In using this bottle there is In using this bottle there is a rarely any trouble with unsatisk tory readings. The practice of us a nine gram sample in an 18 m bottle and of doubling the reading bottle and of doubling the reading not to be commended, as in doub the reading, any error which have crept into the work is

Whatever bottles are used in a seamery, the diameters of the ne

The following makes of cream soi for taking samples for testing, be been certified as accurate by the land Revenue Deartment: Hen been certified as accurace by the land Revenue Deartment: He Troemner, of Philadelphia: E. and Fairbanks Co., Ltd., of Sherbro Que., manufacturers of Equal UnequalArm Balance Scales; Ton Balance Co.

Federal Aid for Agriculture

(Concluded from page 2) lege to meet the demands made a dairy census in Eastern Ontari \$1,500 for a dairy census in Wester Ontario, \$500 for a soil survey we \$300 to the Ontario Horticultural sociation, \$3.000 for orchard cor titions, \$3,000 for a market sioner, whose duty it will be to velop a sale for Ontario produce the West. \$7,000 for short courses the Agricultural College and for cidental experiments and milaneous work; \$3,733 is set side

See your friends about subscribi to Farm and Dairy.

trusted to accurately serve their possessor; I would strongly emphasize the word practice, intelligent practice. The senses offer the advantage of being available when wanted and the further advantage of being possessed by the creamery patrons, who ed for by the fact that there was very except the countries of should be uniform as the wider in neck the deeper will be the menise heck the deeper will be the menner.

In reading cream tests, they sho
Le read from the bottom of ti
meniscus and not from the top, as
practiced in reading tests of whi

doubled

Has the Most Undercut Bow BEFORE purchasing a separator look of gravity in the bowl. This means that at the bowl. A long, top-heavy



The Standard Cream Separator and reduces wear to almost nothing. The Standard's

cut bowl, like the Standard's stays in balance, runs easier Standards

bowl, in fact, is the most undercut separator bowl made The majority of the weight of the bowl hangs below the bearing, or in other words the bearing which supports the bowl is above the centre

bowl gets out of balance, makes the

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faster.

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cut bowl, like the

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************ Can We Reduce Dr. Connell, Lana

No matter how clea keep bacteria cteria we u we with great can be averaging in the serd under 200 basecure such a love attrict attention is detail such as g ers' hands and thed milk pails the and clean non

bles. The average supplying certific is under 1,000 b as low as 200 b in midsummer. ing the larger the milking. Under on the mixed milk rages then from 1 ceria per c.c. Take ater the condition of the milk very mater ed tacteria must t the dirt and ha at in the milking pl is and cans. Any



MOTHING in making is me tant than salting The flavor eve

moothness-keepi and market pr depend on the wa is salted, and on

Makes Prize

It gives a smo

flavor to the che solves slowly stay curd-and makes t keep as good cheer

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