

vessels and utensils used in connection with the milk unwashed and better than to leave the separator unwashed. All the dirt contained in the milk is left in the separator. All the cream that leaves the separator comes in contact with this dirt. People, if they could only see this dirt, would never leave their separator unwashed from one milking to another. Because they see the utensils, and pails, they wash them. Because they cannot see the inside of a separator when it is closed, they leave it, washing it but once a day. We must fight this to a finish. Separators must be washed after every milking.

Prof. McKay's Successor.—Mr. M. Mortensen has been appointed head of the Dairy Department of the Iowa State College, at Ames, in succession to Prof. G. L. McKay, who resigned some months ago. Mr. Mortensen is a practical creamery man of many years' standing. For several years he has served as head of the short course work in dairying at Ames. He has had a wide technical training, and extensive practical experience in dairying, and should be well qualified to follow up in the educational and experimental work in dairying carried on by Prof. McKay for so many years.

Winter Work.—We are prepared to have several cheese makers working for us during the winter, securing new subscribers for The Canadian Dairyman and Farming World. We can give employment through the winter to any others who write us regarding this matter. There is good money in this work. Write our Circulation Department at once for full information. Address The Canadian Dairyman and Farming World, Peterboro, Ont.

"PERFECT" STEEL CHEESE VAT



SANITARY STEEL WASH SINK

Durable.—All Steel. **Sanitary.**—Not a crack or spot for milk to lodge in and become sour. **Handy.**—Ladders and gears to raise and lower inch by inch. **Ideal Drainage.**—Built on last drop runs out. Get our free catalogue of steel vats, steel agitators, steel curd sinks, steel wash sinks, etc. Write us.

The Steel Trough & Machine Co.
Twesed, Ont. LIMITED

FOR SALE AND WANT ADVERTISING

TWO CENTS A WORD, CASH WITH ORDER

MUST SELL.—Good brick creamery in Western Ontario, doing good business. \$1,200, Box "B" Canadian Dairyman. E-122

FOR SALE, CREAMERY.—One of the best in the Eastern Townships. Apply Box "L," Canadian Dairyman. E-124

WANTED, CHEESE MAKER.—For Thurlow Cheese and Butter Co. Particulars may be obtained up to Dec. 9th. From S. Stocker, Sec-Treas., Belleville. E-129

TAVISTOCK CHEESE AND BUTTER FACTORY for sale. Factory in good condition with up-to-date cool curing room. All particulars given on application to Ballantyne & Bell, Tavistock, Ont.

50 CHEESEMAKERS WANTED TO CANNERS for new subscribers to this paper. A good cash commission for each new subscription secured. Write us today for particulars and canvassers' outfit. The Rural Publishing Co., Limited, Peterboro, Ont.

Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheese-making, and to suggest subjects for discussion. Address your letters to The Cheese-Making Department, Peterboro, Ont.

Cool Curing Rooms

"If the proprietor of a cheese factory were to ask me if it would pay him to put up a curing room in his factory I am afraid that I would have to tell him that I do not think that it would," said Mr. G. H. Barr, Assistant Dairy Commissioner at the Maple Leaf factory, Peterboro Co., Ont., recently. "Cool curing is a splendid thing, but the proprietor of the factory derives very little benefit from it. The patrons of the factory are the ones who derive the most profit."

"In Prince Edward County a number of the factories have put up cool curing rooms. A factory at Belleville saved \$500 in 1907 on account of having cool curing rooms. This amount was saved on 100 tons of cheese. The curers are quite in keeping with these other improvements of the cool curing rooms. Any 100-ton factory will save between \$400 and \$500 in a season with a cool room through their being less shrinkage, the cheese not drying out so much as in the ordinary curing room. We have said nothing of the extra price obtained for the cheese when cool cured. Although there is very little increased price, still, when a buyer wants the best or if there are any 'plums' going, the cool cured cheese gets it every time. The cool cured cheese is always right and are always in demand."

"The Dairy Division at Ottawa will give any assistance possible to factories in building cool curing rooms. Blue prints, from which any contractor can estimate and construct a cool curing room, can be had for the asking. Any information which has been accumulating in the department for years will be gladly given to all who ask for it. The department will even send out a man if necessary to give the information."

Instructor Ward at Maple Leaf

At the annual meeting of the Maple Leaf Cheese factory in Peterboro County recently, Mr. R. Ward, Instructor for the Peterboro district, congratulated the patrons upon the factory which they had, upon their maker and upon their excellent cool curing room. He commended them upon the improvements which had been made in the general appearance of the milk cans and in the milk coming to the factory and that they paid by test. "Paying by test," he said, "is the only proper way. Then there is no adulteration and no trouble; it is the only right and fair way."

"Although the past season has been an unusually hot one, the milk delivered came in in very fair condition. Some was over-ripe, it is true but, on the whole, it was satisfactory." Mr. Ward said, "I enjoyed the cow testing association and said that patrons were inclined to lay too much stress on the selling price of cheese. A sixteenth of a cent on the selling price is a comparatively small matter when one could easily cheapen the production and thereby save one-quarter or one-half a cent and in many cases more on the production end. Corn will lessen the feed bill and I am glad to note that more and more is being so."

"Pure water and salt must be supplied to the factory. The milk must have right care at the farm. Then we can get the best cheese and the most out of it, when a skilled maker is employed. Milk should be cooled to 70 degrees or under. Then satisfactory results will follow."

Makers Not Well Enough Paid

Ed. The Dairyman and Farming World.—I think the price makers are receiving at present is not enough. Where the cheese-manufacturer does not haul the milk he should get at least 1 1/4 c a lb for making. If he has to pay to have the milk delivered he should get at least 2 1/4 c a lb. Butter-makers should get 4 c a lb. for manufacturing, the patrons paying for insurance, the salesman, and the secretary extra. Eastern Ontario makers make for a good deal less money than those in Western Ontario do.

It would be a great benefit if we had no new factories built up against old ones. There is a case in this locality where a number of farmers built a stock company factory in opposition to a private individual just a mile away. The private factory was erected six years ago to replace one that was

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WHEATMAN MACH. CO., BELLEVILLE, ONT.

VERMONT MACH. CO., BELLEVILLE, ONT.

Canadian shipments made from our warehouses at Montreal, Calgary and Winnipeg.

burned and is therefore new. But the private owner's business is ruined by the erection of this company factory. —E. G. Stephens, Peterboro Co., Ont.

See our Big 4 ad. on back cover.

Our New Name Not Yet Selected

The members of the committee to whom the selection of the new name for The Canadian Dairyman and Farming World was referred have not yet been able to reach a decision with the result that we are unable to announce in this issue what the new name of the paper will be. The members of the committee expect to meet at Guelph next week, at the time of the Winter Fair. This will enable us to announce the following week what their choice of a name has been.

Since the publication last week of a partial list of the names that were suggested, we have received a considerable number of additional letters from readers who desire to see some special one of the names that were submitted selected. We herewith publish the balance of the list of names that were suggested, with the names of those who suggested them, which was crowded out of last week's issue.

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|-------------------------------------|-------|---|
| Farm and Dairy | | Henry Ed. Rouse, Norfolk Co., Ont. |
| " | | A. Judson, Queen's Co., Ont. |
| " | | Mrs. Rich. Allen, Grey Co., Ont. |
| " | | Lyman C. Smith, Ontario Co., Ont. |
| " | | Henry T. Ward, Victoria Co., B.C. |
| " | | Wm. Houston, York Co., Ont. |
| " | | Thos. C. Foster, Lincoln Co., Ont. |
| " | | Maggie Dykeman, Waterloo Co., Ont. |
| The Farm and Dairy | | W. W. Gray, Perth Co., Ont. |
| " | | G. deW. Brown, York Co., Ont. |
| " | | C. N. Green, Peterboro Co., Ont. |
| " | | E. Weeks, Cambridge Co., Ont. |
| " | | Estella Waterman, Peterboro Co., Ont. |
| " | | O. W. Foster, Prince Edward Co., Ont. |
| " | | Belle McIvor, Bruce Co., Ont. |
| " | | A. B. Webster |
| " | | John A. McDonald, York Co., Ont. |
| Farming and Dairying in Canada | | A. H. Welland, Hochelaga Co., Que. |
| Farming World | | A. G. McKenzie, Perth Co., Ont. |
| The Farm and Dairy Magazine | | Colin M. Blyth, Wellington Co., Ont. |
| The Farmer's and Dairyman's Star | | John Leach, Renfrew Co., Ont. |
| The Farmer's and Dairyman's Success | | John Leach, Renfrew Co., Ont. |
| Farming and Dairying | | H. Hudio, Hochelaga Co., Que. |
| The Farming Dairy World | | H. Hudio, Hochelaga Co., Que. |
| The Farmers' and Dairyman's Weekly | | W. Hardy, Victoria Co., Ont. |
| Farm and Dairy | | R. H. Harding, Middlesex Co., Ont. |
| " | | R. McGregor, York Co., Ont. |
| Field and Dairy | | M. A. James, Durham Co., Ont. |
| Farmer's Weekly | | R. McGregor, York Co., Ont. |
| The Great Farm and Dairy Paper | | F. B. Foster, Ontario Co., Ont. |
| The Home Comfort | | Miss M. Henry, Bruce Co., Ont. |
| Husbandman and Dairy Farmer | | David House, Welland Co., Ont. |
| The Homestead Dairy | | W. J. Goodwin, Bruce Co., Ont. |
| Ideal Farming | | Wm. Squires, Jr., Essex Co., Ont. |
| The Key to Farming and Dairying | | John Leach, Renfrew Co., Ont. |
| The Modern Farmer | | John Leach, Renfrew Co., Ont. |
| " | | I. E. Cudwell, Carleton Co., Ont. |
| Mixed Farming | | B. Laycock, Muskoka Dist., Ont. |
| The Modern Dairyman and Farmer | | "A Friend," Victoria Co., Ont. |
| The New Farmer and Dairy Advocate | | H. Lawrence, Huron Co., Ont. |
| The Practical Dairyman and Farmer | | Mildred Hardy, Victoria Co., Ont. |
| The Progressive Dairyman | | Hildred Neville, Middlesex Co., Ont. |
| Rural Farm and Dairy | | P. M. Wood, Leeds Co., Ont. |
| The Rural World | | A. G. Taylor, Waterloo Co., Ont. |
| " | | E. H. Lowe, Souris Co., Man. |
| The Rural Keystone | | F. H. Lowe, Souris Co., Man. |
| The Rural Canadian | | H. W. Parry, Oxford Co., Ont. |
| " | | W. Rood, Hastings Co., Ont. |
| Rural Canada | | Is. Armstrong, York Co., Ont. |
| The Rural Ensign | | F. H. Lowe, Middlesex Co., Ont. |
| Rural Life | | I. E. Orr, Middlesex Co., Ont. |
| " | | Mrs. W. J. Stevenson, Ontario Co., Ont. |
| Rural Gazette | | W. H. Stevenson, Ontario Co., Ont. |
| The Rural Dairyman | | G. M. Fife, Peterboro Co., Ont. |
| The Soil and Cow | | P. M. Wood, Leeds Co., Ont. |
| The Soils and Dairy | | P. M. Wood, Leeds Co., Ont. |
| Successful Farmer and Dairyman | | F. M. Kennedy, Grey Co., Ont. |
| The Silo | | A. Moses, Perth Co., Ont. |
| The Weekly Dairyman | | John Fuller, Niagara Dist., Ont. |
| The Key to Farming, Dairying | | John Leach, Renfrew Co., Ont. |
| Ideal Farming | | Peter M. Wood, Leeds Co., Ont. |