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Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheesemaking and to suggest subjects for discussion. Address letters to The Cheese Maker's Department.

Navan Cheese and Butter Factory

One of the best cheese and butter factories in Ontario is shown in the illustration on this page. It is owned and operated by Mr. Marshall Rothwell of Navan, Russell Co.

The building, which is covered with gravel roof is 92 ft. x 32 ft. and is divided into a make room, curing room, loxing room and cold storage. It is built of cement blocks, with concrete foundation, five feet below the surface on a concrete base, three feet wide. The curing room is so constructed that the temperature can be controlled below 60 degrees during the hottest weather, and this temperature can be made much lower by the passage of cold air from the ice com-

season 1909, inclusive, 4,194 lbs. of milk, and there are many others not very far behind Mr. Cox in this respect.

The district contains many silos, seven of which were built during the past year. This demonstrates the fact that these farmers are realizing the necessity of securing a good supply of good succulent food for their cows, and are making good progress towards being prepared to produce more milk at less cost than they have been heretofore.—G.A.W.

Paying by Test

The payment for milk according to its percentage of butter fat instead of by weight was advocated by Mr. J. J. Parsons of Jarvis, a cheese manufacturer and a past president of the Western Ontario Dairymen's Association, at the annual meeting of the Holstein Friesian Breeders' Association, held lately in Toronto. "Last year," said Mr. Parsons, "I commenced paying for the milk received at my factory by the test. Some of my patrons, who kept Holstein cattle, objected to the new system. I presume they were

netted me as high as \$50 each during the factory season."

Late Fall Cheese

Frank Hens, Chief Dairy Instructor, London

We again wish to point out the fallacy of not making proper provision for curing the late fall cheese. Buyers again complained regarding the manner in which in some cases these cheese were handled. The percentage of factory men whose attention should be called to this matter may be small, but there are enough fall cheese neglected in this way to have considerable effect on the reputation of our November and later made cheese.

The press rooms in some cases are not kept warm enough. The cheese after being taken from the press are placed in curing rooms the temperature of which goes far too low, and not sufficient care is taken to keep the cheese at an even temperature. Even after two weeks the cheese are not broken down, the color does not develop, the texture shows pasty, and the flavor in some cases seems to turn bitter.

Cheese of this character do not by any means come up to the high standard expected of Western Ontario cheese, and it is to be hoped that next season makers who may be guilty of

JUST LAUGH

Just laugh at those who think they can fool you into believing disks or other become, hard to wash "fillings" are needed in modern cream separators. Sharples Dairy Tubulars have none, yet skim faster and at least twice as clean as common separators.

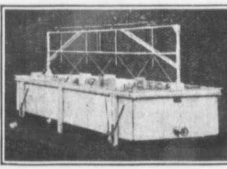
Dairy Tubulars have a bowl which hangs below its bearing as it takes the whole milk in at the lower end. That is the only modern construction and is patented. It gives Tubulars twice the skimming force of common separators. Tubulars have power enough to skim perfectly without disks or "fillings."

No wonder Tubulars are the World's Best and probably replace more common separators than any one maker of such machines sells, or that Tubular sales easily exceed most, if not all, others combined. The manufacture of Tubulars is one of Canada's leading industries.

Catalog No. #53 explains Tubular advantages. Write for it.

THE SHARPLES SEPARATOR CO.
Toronto, Ont. Winnipeg, Man.

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Toronto, Ont. Winnipeg, Man.



Patented August 14, 1909

Write for new catalogue with prices reduced. It will interest you.

THE STEEL TROUGH AND MACHINE CO., Limited
TWEED, ONT.

It is desirable to mention the name of this publication when writing to advertisers

neglect in this connection will make a special effort to take proper care of the cheese and see that an even temperature of at least 60 degrees is maintained in the curing room until the cheese are broken down.—Extract from Report as read at the annual convention at St. Thomas.

Well DRILLING MACHINES

Over 70 sizes and styles, for drilling either deep or shallow wells in any kind of soil or rock. Mounted on wheels or on skids. With engines or horse powers. Strong, simple and durable. Any mechanic can operate them easily. See for catalog

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Dairymen who are using THE EASY RUNNING CAPITAL SEPARATOR realize its superior features, but to those that do not know THE CAPITAL we would ask them to try it and be convinced. In offering THE CAPITAL to the Canadian Farmer, we are convinced of the fact that we are offering him the lightest running separator on the market, a feature alone giving it preference. The small bowl and simple gearing found only in the CAPITAL accounts for this. We use the disc system of skimming, but so devised and applied as to insure ease of washing and perfect skimming.

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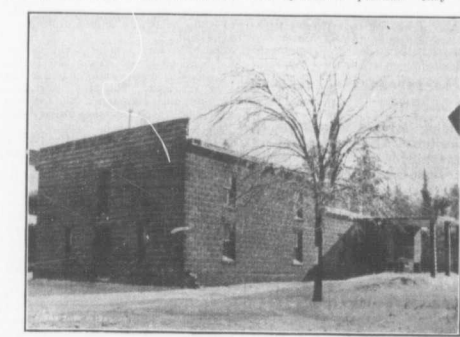
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PERFECT

STEEL CHEESE VAT

Our 1910 Steel Vat is going to be just a little better than ever before. Can't improve much over last year—it was a dandy. The tin lining in this year's vat will be 20 gauge—the heaviest ever used—4 gauge heavier than your local tinmith uses. The outside frame will be all galvanized, no paint about it. It will interest you.



A Cheese and Butter Factory that is a Credit to the Industry

This factory is owned and operated by Mr. Marshall Rothwell, Carleton Co. Ont. It is described in the adjoining article.

partment, which is built in such a way as to store the ice all season without the use of sawdust or other material. Owing to this fact when the doors of the ice chamber are opened the temperature in the curing room is very quickly lowered.

The factory is equipped with a 30 h.p. boiler and engine. There will be installed during the season of 1910 two steel vats and power agitators, when it will be one of the best buildings and equipments in Ontario. The whey is separated in a De Laval Separator and the whey cream is made into butter. This end of the business has proven a great success. The whey after separation is pasteurized and returned to the patrons in a perfectly sweet condition. Notwithstanding all this precaution, some of the patrons take the whey home and empty it into an old sour whey barrel and thus spoil it. The whey tanks are washed every day and all whey not otherwise disposed of is carried off through a tile drain a distance of 700 feet from the factory to a small creek, which affords excellent drainage.

The proprietor of this fine factory is at all times prepared to do anything in his power to afford to his patrons the very best service possible, and he deserves credit for his enterprise. His efforts have been appreciated by his patrons. The value of the building and plant is \$5,500 and the rate of insurance is one per cent.

The Navan factory has the hearty support and co-operation of many excellent, up-to-date farmers, one of whom, Mr. John Cox, delivered to the factory from Oct. 4 to Oct. 9, during

afraid the milk of their cows tested low, and that they would suffer thereby through the introduction of the new system. Nevertheless, the new method of paying for milk has proved thoroughly satisfactory to all concerned. We have found that the milk from grade Holstein cows has tested from 3.8 to 4.3 per cent., and as these cows are giving more milk than the other grade cows, the farmers who have these Holstein cows have been well satisfied with the results.

"My own experience has shown me that when farmers are sending milk to the factory it pays to keep dairy cows. Ten years ago I was keeping seven Shorthorn grades and three Holstein grades. I found that the Holstein cows were giving me much the most milk. This led me to weed out my Shorthorn grades, and to replace them with Holsteins as I found opportunity. I now have 14 cows, of which only two are Shorthorns. Some of my cows are giving me 60 lbs. a day, and they have

FOR SALE AND WANT ADVERTISING

TWO CENTS A WORD CASH WITH ORDER

WANTED—Cheese and Butter Maker, married man, for combined factory, South-Western Ontario. Full particulars made known. Apply Box P, Farm and Dairy.

TO RENT—Cheese factory in Western Ontario, average make fifty tons. For full particulars, apply Box 55, Farm and Dairy, Peterboro.

FOR SALE—Cheese factory and creamery—cheap—J. H. Williams, Embro, Oxford County.