1152 (16)



# **GETTING THE PROFIT ONLY SHARPLES Tubular Gream Separators Can Pav**

Mr. John B. Cosing, whose prosperous farm home at Snelgrove, Ont., is shown above, recently discarded his disk-filled cream separator and bought the simple Sharples Dairy Tubular. He prefers a separator with double skimming force and without inside contrivances.

Mr. Smale, expert buttermaker on the great Cana-dian Pacific Railway Demonstration Farm, covering thousands of acres at Strathmore, Alberta, is the genan in the lower picture. The complicated cream erly used on this great farm has been discarded f

markaoly simple: marvelousy durations statpies Dairy 1 robust. - **The Holy Angels Convent**, at Athabasca Landing, Al-berta, recently purchased a Sharples Dairy Tubular, in Edmonton. The Convent is one hundred miles from a railroad and the Tubular was carried to the Convent on a mack-hou

Edmonton. The Co ailroad and the Tubula to get Those Using Tubulars get an extra profit no other separator can make

No wonder Tubulars are replacing others of the separator can make. No wonder Tubulars are replacing others **THE SHARPLES SEPARATOR CO.** sure to ask for Catalog 235 You will receive **Toronto, Ont. Winnepeg, Man.** 



SYNOPSIS OF DOMINION LAND REGULATIONS

SYNOPSIS OF DOMINION LAND RATE DEGULATIONS has de da REGULATIONS has de da REGULATIONS has de da REGULATIONS has de da available Dominion land im Manitoha may homestead a quarter, section of available Dominion land im Manitoha must appear in person at the Dominion Lands Agency or Sub-Agèney for the da ticte. Eatry by proxy flag, be Dominion Lands Agency or Sub-Agèney for the da ticte. Eatry by proxy flag, be Dominion catérer of used and the da ticte. Eatry by proxy flag, be Dominion or aster of used and in sech of three years. A homesteader may live withke not mules of his homestead. The data the sech of three years and homesteader may live sech da cod astandig may pre-semit a quarter section alongside his homestead. Phose To more way, reside upon the home

section alongues are 50.00 per acre. Duties.-Must reside upon the home-stead or pre-emption six months in each of six years from date of homestead entry (including the time required to earn homestead patent) and cultivate earr fifty

earn hormestead patent) and cultivate fifty acress exchanged the exchanged his homestead right and cannot obtain a pre-emption may enter for a purchased home-staad in certain districts. Price, 83.00 per school of three years, cultivate fifty acress and erot a house worth 8300.00. New York 1004 The school of the school of the school of the school W.W. OUGH, Interior

W. W. COEX, Deputy of the Minister of the Interior. N.B.--Unauthorized publication of this drastiement will not be paid for

#### FARM AND DAIRY

## Reseaseseseseseseses a day calls for a helper for the butter **Creamery Department** \*\*\*\*\*\*\*\*\* Butter makers are invited to send contributions to this department, to nek questions on matters relating to butter making and to suggest subjects for discussion. Address letters to Creamery Department.

The Creamery Preferred

Jas. Hudson & Son, Dundas Co., Ont.

Our herd has been netting us good money this year. We left the che factory over a year ago and have b factory over a year ago and nave been sending our cream to Avondale Creamery, keeping the skim milk at home. The factory near us paid \$19.50 and \$21.50 for milk in July and August respectively. By sending and August respectively. By sending cream to the creamery we received the equivalent of \$22.50 a ton for milk and 32.75 a ton of milk in Aug-ust, besides having the difference be-tween whey and skim milk. Other months have paid accordingly.

Our experience in a small way por-trays the advisability of paying by trays the advisability of paying by test in the cheese factory and so giv-in  $\sim$  each patron his true share of the money. Of course it is understood we are paid by butter fat test at the creamery. A superior price for super-ior milk would have kept us at the cheese factory.

#### Comparison of First and Twelfth Rottles

Prof. H. H. Dean, O. A. C., Guelph Five tests were made at the Dairy School last year comparing weights of cream and percentages of fat in the first and twelfth bottle, with three forms of 12 bottle cream scales. The Babcock bottles were first balanced on each cream scale, then weighed on a sensitive balance, then cream was added to balance the 18 gram weight, and again weighed on a fine balance. The bottles of cream were teested in the usual way with the following results:

FIRST BOTTLE

Average weight of cream in bottle -18.089 grams. Average per cent, fat-28.

SECOND BOTTLE

Average weight of cream in bottle -18.028 grams.

-18.028 grams. Average per cent, fat-28. So far as these results are con-cerned, they indicate that the results are practically the same and correct for the twelfth bottle as compared for the twelfth bottle as compared with the first bottle weighed on a 12 bottle cream scale used for weighing 18 grams in a Baboock test. It was thought that possibly the twelfth bottle might require more than 18 grams of cream in order to balance the weight after the scale was loaded with 11 bendes which might reduces with 11 bottles, which might reduce sitiveness. The tests of the its sensitiveness. ream varied from 19.5 to 39.5 per cent. fat and show that there was practically no difference in results obained in the first and last, or twelfth bottle



Pacific Dairy Review is asked how much work a buttermaker should do day and replies as follows : in a

There are so many elements that enter into the work of a buttermaker that it is not possible to make a dethat it is not possible to make a de-finite statement as to the amount of butter he can turn out in a day or in a month. The convenience, arrange-ment and equipment of the creamery. mene and equipment of the creamery, the question as to whether tests of the patron's cream must be made daily, whether retail customers for butter must be waited on, whether the butter is packed solid or put in prints, cartons etc. are all factors to comcartons, etc., are all factors to consider.

In most creameries as they are operated on the coast to-day the making of a few hundred pounds of butter

#### November 7, 1912.

maker, although under conditions maker, although under conditions of a few years ago we have known but termakers in California to hand from 600 pounds up to 1,000 pound a day alone. This class, howeve-were rare and from 400 to 600 dail marked the limit of one man's work marked the second of make the hu Under this amount of make the bu termaker received and separated the milk, took care of the cream ripe-ing, churned it and cut and wrappthe butter and did the washing the testing being done twice a month the testing being done twice a month. From our own experience in but-ternaking we would consider 400 to 600 pounds a good day's work under the conditions mentioned, but not an eight-hour day, unless the buttereight-hour day, unless the butter-maker has more than an average knack of despatching work. If his duties call for more than the above, such as making daily tests, serving customers with creane, butter and buttermilk, operating a pasteurizer, starter can, washing cream cancel us especially if us to be kept clean without nuch affort, no huttermaker should much effort, no buttermaker should be required to make over 500 pounds

a day, and we question if he can give his employer the best service even with that amount

I got first prize in a stock judging competition at our fall fair last week. As I only started farming two years ago, and practically all of my know-ledge of dairy cows has been gleaned From the cotumns and illustrations in Farm and Dairy, I consider that my subscription has paid very good in-terest, apart from the value of the knowledge gained.—Jas. O. Young, Somenos, B.C. from the columns and illustrations in



WANTED Cheese Makers and Dairymen to sell our specialties in high-grade Nursery Stock during the Fall and Winter months. High est commission paid. Exclusive territory reserved. Big demand for fruit trees for spring planting. Start now at the right season. For particulare, write

STONE & WELLINGTON The Fonthill Nurseries, Toronto



### November 7, 1 \*\*\*\*\*\*\*\*\*\*\*

## Cheese D Makers are invite butions to this de questions on mat cheese making ar-jects for discussio o The Chuese Make 2................

### Observatio

G. G. Publow, Chie, Kingsto

1 found when in that our best chees along with the be Scotch cheese. In Scotch cheese. In are not sold as Eng-are sold as finest Cl are sold as nnest Cl stores they sold as a day, and they ar first thing in the me keepers seem to kn will sell during the thing they do is to the counter; the b off and the chees quarters.

If, when the mer If, when the mer cheese, he find it of then ticketed at be and if the next one same quality it is p price, but if it be o ity, such as a little not clean in flavor, little coarse, it is pu In no case did I fi trying to dispose of these prices. So at best prices. So ants handle only th cheese, and if any o as finest are found quality, they are re porters.—Extract fr

### Yeast and Whey

"One of the treu cate has been with J. Buro, Dairy In mont Co., Ont., in an editor of Farm have not had so r year as in some cthe our farms seem to and there is eve milk to be contamin The remedy is "It is to

Mr. Buro. closed cans. Ther place on the farm place on the farm Mr. Geo. Barr, in found that when he the best and most of he could find it w taminated."

'Can the maker o flavor caused by yea we asked Mr. Buro. "A good culture

flavor to some exte ply. "But to keep milk we must start ply. patron must be ine milk and to keep h exclude the yeast. good patrons in my tanks, and willingly to properly lock aft evidently are satis they would not go method of caring fo count

"The patron, her only sinner. It is makers to keep clea thing that we must the wooden whey tar of many filthy and many factories we fi is not taken away re are leaky, and thr comes most of my structor. Much whe in the milk cans. T in the milk cans. T cheese makers, how izing and this tends carrying of the whey as the milk."





NEWVERMIFUGE

NEWVERMITEUGE The hest and most stlead remedy for (Guaranteed by the Farmer Moree Ben-dy Co, under the Furs Food and Drugs Act, June & New Terms Food and Drugs Act, June & New Terms and the body dead in from 18 to 24 hours all pin worms and bours. arrandes and can be worms of the state of the state of the worms of the state of the state of the body dead in from 18 to 24 hours all pin worms of the state of the state work of the state of the state of the body dead in from 18 to 24 hours all pin worms of the state of the state work of the state of the state of the work of the state of

# \$5.00 to \$25.00 **Christmas Money**

If you want to earn \$25,00 in your spare time before Christmas, as several of our readers have done; or \$5 .0, \$10.00 or \$15.00, as many others have done; write for our Christmas offer.

FARM AND DAIRY