

Amatite ROOFING

Will End Your Roofing Troubles



If you will write to-day for a free sample of "Amatite" the end of your roofing troubles is in sight. After you have submitted it to every test that you can think of, you will be prepared to order it not only for your new buildings, but for your old roofs as well. You will find that it is cheaper to cover them with Amatite than to continue painting and repairing them.

We make a strong point of our "Free Sample" offer because the smallest sample of Amatite speaks for itself. It is more convincing than yards of talk.

There are all kinds of ready roofings on the market—so-called "rubber" roofings, so-called "guarantee roofings," so-called "sand surface roofings."

The "rubber" roofings are no more made of rubber than a cow is made of saw-ast. The "guarantees" that are promiscuously handed out by many brands are

hedged around with so many provisos that it will take lawyers to dissect them and find out what they are all about. The "sand surface" has little or no protective value.

The point to remember is that all of these roofings have to be painted every year or two to keep them tight. In other words, it is the point that protects, and not the roofing. If a man will sit down and figure out exactly what this paint costs, he will find that it is more than the roofing itself. Amatite, on the other hand, has a surface of real mineral matter and we sell the goods on the broad statement that you need never coat or paint this roofing.

You can lay Amatite on a roof and then forget all about your roofing troubles. No painting, no coating, no worry. The man who puts Amatite on his buildings is insured against leaks and trouble for many years.

Free Sample

If you have any doubts about this matter and want to investigate our claims, send for sample and a booklet to-day. The sample tells its own story; the booklet is written for practical men. It hits straight from the shoulder.

Address our nearest office.

THE PATERSON MANUFACTURING COMPANY, Ltd.
TORONTO MONTREAL WINNIPEG VANCOUVER

GET IN EARLY

The Special Dairy Number will be out April 7th. This is going to be a big number, and you should not fail to get your copy here in plenty of time. Cut this advertisement out and keep it as a reminder. Get your copy here at least a week before issue comes out.

NOW IS THE TIME

To look over your equipment and find out what you need for your 1910 season. The time is drawing near when orders will be rushing in at break neck speed, and the sooner we receive your order list the quicker you will receive your supplies and the more satisfactory they will be to you.

Remember we will give you the best value for the money of any firm on the market.

Drop us a line for quotations. Do it to-day while you have it in mind.

R. M. BALLANTYNE, Limited
Dairy Supplies. STRATFORD, ONT.

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

Creamery Department

Butter makers are invited to send contributions to this department to ask questions on matters relating to butter making and to suggest subjects for discussion. Address letters to Creamery Department.

Let Patrons Demand Right Methods

Editor, Farm and Dairy: Regarding the question of weighing or measuring the samples of cream for the Babcock tester, from which it is acknowledged by all who have made comparisons, that weighing is the more accurate method.

We have used the scales in our work for over a year and previous to using the scales we tested our pipettes by weighing 18 grams of cream at various different qualities from 20 to 40 per cent. We had at that time a small scale used for making alkaline solution. On it we could weigh one sample at a time. We found practically no difference when the cream tested between 20 and 30 per cent. Between 30 and 40 per cent. we found a difference of from three to two per cent.,—weighing the samples giving the higher tests.

Occasionally we have found a difference in pipettes, so we decided to use the scales altogether. As a result of their use we have had on the average a slightly lower percentage of over-run, due to the higher readings of the tests obtained by weighing. However, that is not the main question. First of all is the question of justice, and justice can be dealt to each and every patron by the honest and careful use of the scales in sampling.

Surely it is not required that the creamer-men of Ontario be compelled to deal justly with their patrons, but rather that just as soon as they are aware of right methods they will adopt them. If there are any creamery-men or patrons who are so blind to their own interests that they will not see, why not let them suffer?

Let the patrons demand up-to-date and right methods and it will be unnecessary to enact laws of compulsion concerning this industry. There is the principle of seeking the best welfare of all to be considered and compulsory and prohibitory laws are often necessary for the best welfare of some who will not or cannot look after their own best interests.—W. G. Medd, Huron Co., Ont.

The Pipette All Right

Editor, Farm and Dairy:—Having followed the discussion on scales vs. pipette in Farm and Dairy I say that my experience has been altogether with the pipette and I am not going to discuss it to any great length. I consider the pipette is not satisfactory for all kinds of cream. If you have a cream testing anywhere from 16 to 25 per cent., I find that if one tests those samples over again there is practically no variation with the pipette, but when you go up to 35 and 40 per cent., then there is sometimes a slight variation in two samples tested from the same jar. There is, however, no doubt in my mind but that if the high testing cream were tested fresh that the pipette would be perfectly accurate.

I have had no experience with the scales but if I was going to stay in the butter business I would like very well to try them as I think they would be more accurate for gassy cream.

Some have the opinion that the till every farmer has a Babcock tester of his own; but, sir, I think that there is only about one in every 10 who would handle it properly if he had a Babcock tester.—Jas. Walker, Butter Maker, Bruce Co., Ont.

Creamery Work in Eastern Ontario

J. F. Singleton, Creamery Instructor, Kingston

The creameries which I have visited during the past season are situated largely in the counties of Ontario and Victoria.

The make for 1909 was about the same as that of the previous season, some creameries showing a slight increase in make, while others show a slight falling off. The average selling price of butter for the season was slightly lower than that of 1908.

My work and time during the past season has been entirely under the direction of the chief dairy instructor, Mr. Publow, and I visited the creameries at such times as instructed to do so by him. In all I spent about 60 days on creamery work, travelling calling on creameries and creamery patrons.

The butter, as a rule, has, in my judgment, been fairly good during the past season. In a few creameries there was some slight unevenness of color in the first few days' make, but otherwise the work, as far as was within control of the maker, was usually well done. The flavor of the butter was not all that is desired, but in only one creamery, as far as I know, has there been any serious trouble in this respect. About 55 samples of butter were tested for moisture content, and showed an average of 13.63 per cent. The moisture content usually ranges between 12.5 per cent. and 15.5 per cent. In three of the samples tested the moisture content exceeded the legal limit of 16 per cent.

THE ABILITIES OF MAKERS

The makers are, as a rule, quite competent men, men who in many cases own the creamery they are managing, and have had a long experience in the business. Of the 16 I visited, seven were dairy school graduates, four had attended a dairy school, two had not graduated, and five had not attended any dairy school. The two or three men of the 16 whom I consider poor men are included in the last five, and these men should take some steps to make themselves more proficient in their work.

The creameries are generally clean and sanitary, with good water and good drainage. Two of the creameries installed septic tanks during the past season, both of which are giving excellent satisfaction. Of the 16 creameries I visited, 13 are equipped with concrete floors. The refrigerators are the weakest part of the creamery equipment, and in many cases should be improved, as not over five of the 16 creameries have suitable refrigerators. As nearly all our creameries are now operated on the cream-gathering plan, the hauler's outfit may be considered as a part of the creamery equipment.

HAULING OUTRITS

Two of the creameries use individual cans, one only collecting the tanks, and 13 are using the jacking cans, which are, except at one creamery, in very good condition. The individual can creamery manager has an opportunity to examine each patron's cream, and usually a better raw material is secured when delivered in individual cans.

One creamery provides tarpaulin covers to protect the gathering cans from sun, rain and dust, and this is something with which every cream wagon should be provided.

Practically all of the cream is collected only twice a week. It would be better were it collected three times each week, yet it appears that the business must expand in the average creamery before it will be profitable to gather more often than twice a week. Cream can be delivered sweet and of good condition and only gathered twice a week if a fairly heavy cream is separated and properly cooled.