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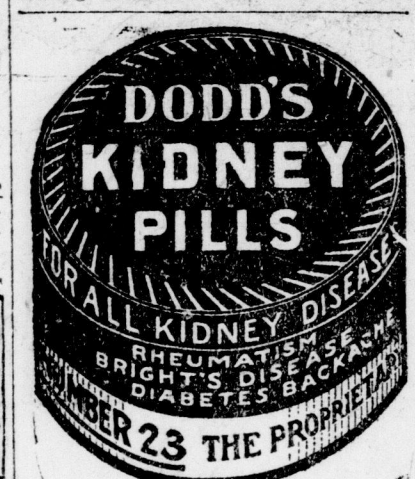
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UKRAINIA ORDERS RUMANIANS TO LEAVE BUKOWINA

Is Sending Troops To Bukovina Frontier To Give Effect To Ultimatum.

BERNE, Tuesday, Jan. 14.—The Ukrainian Government has seen an ultimatum to Rumania demanding the evacuation of Bukovina, according to a telegram received from Kiev today. Ukrainian troops, it is announced, are moving toward the Bukovina frontier.



ASK GOVERNMENT TO RELEASE SOLDIERS FOR DAIRY WORK TO INCREASE FOOD PRODUCTION

Western Ontario Dairymen in Closing Session Also Favor Amalgamation of All Cheese Factories, Also To Keep Oleomargarine Out.

An important part of the closing session yesterday afternoon of the Western Ontario Dairymen's convention was the adoption of a number of resolutions brought in by the resolutions committee. Among the most important of these was one expressing appreciation of the importance to the dairy industry of a recommendation submitted by the special committee for the amalgamation of all the existing factories into one organization, to be controlled by the farmers, and to be known as the Co-operative Dairy Company. The association's representatives were reappointed to the cheese committee, and the directors were given full power to deal with this matter should the need later arise.

The subject of the Co-operative Company was introduced at the convention by R. K. Cowan, editor of Farm and Dairy. He argued that the cheese factories were making good profits, and that there was no logical reason why the farmers who were producing the raw material for these factories should not control them themselves. He went on to say that already 40 factories in two counties had indicated a willingness to accept amalgamation under the conditions suggested, and he thought the matter was one of sufficient importance to be taken up seriously by the convention.

Difference of Opinion.
The matter was discussed at any considerable length, but there was evidence of some difference of opinion as to the advisability of going ahead with the project at the present time. The principle of amalgamation, however, seemed to be generally approved, and several members of the association expressed their private opinion after the session that the scheme would eventually reach fulfillment.

Another important resolution adopted was one bringing to the attention of the Government the importance of releasing at the earliest possible moment all soldiers conscripted in any way with the dairy industry. It was pointed out that this was a matter of vital importance at this time, when the need existed for increasing the food production of the country, and the resolution asked the Government to arrange for the release of these men, so they could be ready for the task of increasing production in the coming season.

The convention resolved to ask the Government to rescind the order admitting oleomargarine into Canada, and to forbid its manufacture in Canada. It was urged in this connection that the order referred to was intended only as an emergency measure to help out in the food situation, and that now, with the practically declared need for food, it had ceased to exist.

Approval Council.
Approval was expressed of the formation of the national dairy council, and the directors were given power to appoint representatives to the council board.

The cancellation by the railways of the "stop off" privilege in connection with warehousing cheese and butter, as a result of which the shipper who desired the privilege of purchasing cheese en route, etc., was put to the expense of a double freight charge, was condemned in a resolution adopted by the convention as imposing double freight rates for small lots of cheese and butter and increasing the cost of handling from producer to consumer. It was resolved, therefore, to ask the railway commission to reconsider this matter.

A resolution of sympathy to the bereaved family of the late J. N. Paget, past president of the association, was adopted, and a number of routine resolutions expressing appreciation of the various speakers at the convention and others who had helped to make the gathering a success were also adopted.

Careful Handling.
"Our cheese industry will need very careful handling from now on, especially if we get a period of low prices," said Prof. H. H. Dean, of the O. A. C., and although I am in some respects in sympathy with the movement which I understand is on foot to amalgamate the cheese factories, such a scheme must be approached with great care. There are many people, I am afraid, who would be too glad to unbind on such a movement. Nevertheless, it is clear that the small factories cannot long continue in the present conditions, and some form of amalgamation, I fancy, will have to come.

Just as the cheese which, when it gets to Niagara, develops an enormous power, have little commercial value in their upper reaches, where they are small, so I think the small factories which, by themselves, are unable to generate much power, can become a tremendous force by uniting.

A tremendous amount of good food which in the form of by-products from the cheese factory, now goes to waste or is fed to animals, might well be saved for human consumption," declared Prof. Dean. He stated that at the college experiments had been undertaken, and as a result it had been found possible to secure from nine to twenty-nine pounds of cheese material from one hundred pounds of buttermilk or sour skim milk. Soft cheese made from skim milk was often used in the college instead of butter, and Prof. Dean expressed the opinion that this material, which could be produced profitably at 25 cents a pound, could scarcely be sold for butter if it were eaten on bread.

Compulsory Pasteurization.
Speaking of pasteurization, Prof. Dean said he was not so surprised if, before long, pasteurization were made compulsory for all dairy products. There was some doubt as to the present practicability of pasteurizing milk intended for cheese-making, but he believed that it could be done.

Experiments at Guelph had shown that cream treated with ten per cent culture after pasteurization made butter of an improved flavor, and then the treatment was advantageous so far as the local trade was concerned. The same treatment, however, did not improve the keeping quality of the butter when it was kept in cold storage from three to five months. For butter intended for cold storage, therefore, Prof. Dean said, he would not recommend culture treatment.

The speaker said pasteurization had been tried at temperatures of 140, 150, 160 and 170 degrees. At the higher temperatures it was not necessary to hold it for so long. Very good results had been obtained by holding a temperature of 140 degrees for thirty minutes. "To be on the safe side, however, for cold storage purposes 170 degrees was better."

Bacteria in Butter.
An address highly technical in its nature was given by Prof. T. H. Lund, lecturer on bacteriology at the O. A. C., on the subject of bacteria, yeasts and molds in butter and cheese. He explained that pasteurization was used as the most effective method of destroying harmful organisms of this kind, and quoted figures to show that the most effective results were obtained from pasteurization when a temperature of 145 degrees was maintained for twenty minutes. Flash temperatures of 165 and 185 degrees did not destroy so large a proportion of the harmful organisms.

J. A. Ruddick, dairy and cold storage commissioner for Canada, stated that a recent motor trip through Western Ontario had convinced him that this was the best mixed farming district in Canada. He had noticed, also, that those sections in which dairymen formed the main industry of the people were the most prosperous, as was indicated by better houses, better farm buildings, etc.

Mr. Ruddick referred to the fact that although the production of cheese during the past year had shown a decrease as compared with the previous year, the increase in the but output had more than made up for this. The output of milk had shown a marked increase, and he remembered that the output of milk, not the output of milk products, was the real indicator of conditions.

Reconstruction Much Used.
During these days succeeding the war, said the speaker, reconstruction was a much-used word. He did not think reconstruction was very much needed in the dairy industry, but he continued prosperous throughout the war, and the indications were that the dairymen could depend with more confidence on a good market for some time to come, than could the farmer who was raising any other kind of farm produce.

Speaking of the possibilities of the British market in the coming year, Mr. Ruddick said the British policy had not yet been known, but one thing which was assured was that the British Government would want prices to be maintained for the price in order to maintain the balance between supply and demand. On the score of prices the dairymen of Canada, he thought, need have no misgivings.

The planning of factories with a view to eliminating unnecessary labor, and the adoption of more efficient equipment in order to bring about needed economies in the cheese industry, much of the standard equipment was designed under very different conditions from those which existed today, and he thought it would be possible to effect a very considerable saving in many directions.

Collect Statistics.
It would be an easy matter to collect statistics as to the cost of fuel per pound of cheese produced in various factories, and a comparison of these costs would lead to investigation on the part of those whose costs were higher than those of others. If

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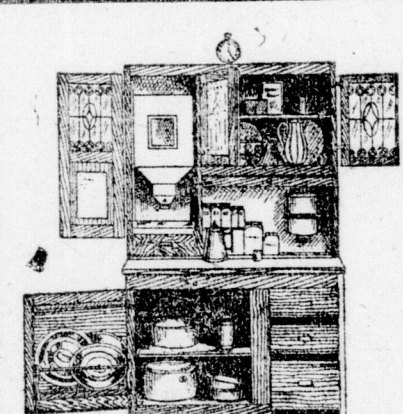
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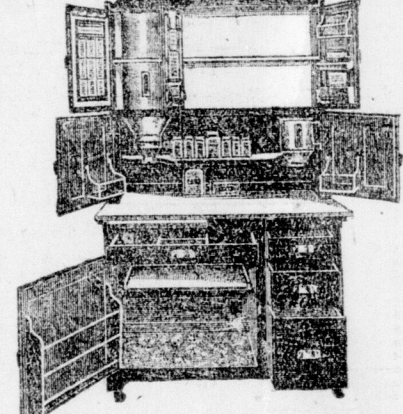


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Coolly Unloading "Flu Cure" When Inspector Appears

KITCHENER, Jan. 16.—While in the act of loading four cases of whiskey on his sleigh from an express car in the G. T. R. yards here, William Arnold, a farmer, residing on the Guelph road, was caught by License Inspector Winterhalk and the liquor seized. On seeing Inspector Winterhalk, Arnold started to drive away, but the inspector called him back. A charge of breaking the O.T.A. will be laid against him. The case against the Berlin Lion brewery, charged with selling over-strength beer to the Station Hotel here, was dismissed in police court by Magistrate Weir this morning. There was not sufficient evidence to convict. Rufus of the Station Hotel was found guilty of selling contrary to the O. T. A. The imposing of a penalty was deferred by Magistrate Weir until next week.

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