



## In the Dairy

Use Fanshine to thoroughly clean and shine all the cans, pails, shelves, etc. Leaves everything sweet-smelling and sanitary. Cleanliness pays—especially in the dairy. Use



**FANSHINE**

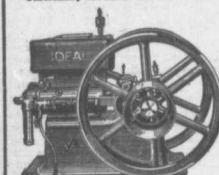
It's a pure, white, clean powder—doesn't scratch—can't harm the hands—odorless.

Sold in Large 10c. At all Grocers.

## GASOLINE ENGINES

15 to 30 H.P.

Stationary Mounted and Tractor



## WINDMILLS

Grain Grinders, Water Boilers, Seed Saw Frames, Pumps, Tanks, Etc.

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Manufacturers Regina, Calgary

**ADVERTISE** in these popular columns which others find so profitable. It costs you only \$1.68 an inch

## PASTEURIZER FOR SALE

One 300-Gallon Wizard Cream Ripener or Pasteurizer, copper-covered, in good condition. Will sell at Bargain. Apply Box No. 452, Farm and Dairy, Peterboro, Ont.

## CREAM

We Pay Express and Furnish Cans. Profitable Prices Promptly Paid. Write us. **BELLEVILLE CREAMERY LTD.** BELLEVILLE, ONT.

## PURE MILK AND CREAM WANTED

Top Prices paid for same by

**PEOPLES' DAIRY CO., LIMITED**

405 PARLIAMENT ST.

Phone—Main 2068

TORONTO, ONT.

## The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making, and to suggest subjects for discussion.

### Opinions on Salting

THE cry is for less salt and more uniformity. Complaints are being made as to the outputs of even our best creameries. Buyers tell me that they cannot even get a car of butter in Western Ontario uniformly salted.—Frank Herns, Chief Dairy Instructor for Western Ontario.

Butter of uniform salting is what we want and what I find it almost impossible to get. For some reason or other the eastern townships are ahead of Western Ontario in uniformity of salting.—J. B. Muir, Produce Dealer, Ingersoll, Ont.

When we know the quantity of butter in a churn and then weigh the salt we get uniform salting. In Ontario creameries the milk is skimmed at the creamery and uniform cream is gotten every day. Hence uniform salting is easy. At cream gathered from the farms the salt is added to the cream in the churn, it having been previously weighed, and then we can salt intelligently.—Geo. H. Barr, Chief of the Dairy Branch, Ottawa.

Seven of the creameries of which I am instructor, averaged four per cent. of salt last season, 36 creameries have never averaged three per cent. and some have as low as two per cent. of salt in their butter.—Mr. McMillan, Creamery Instructor in Western Ontario.

Our creamery of which I am instructor, salts very uniformly. The practice of the maker is to run a rule into the vat and, from the depth of cream ascertain its weight and, the percentage of fat being known, the easy to add proportionately the same quantity of salt at each making.—Mr. Smith, Creamery Inspector, Western Ontario.

## WANTED

Our prices have shown a steady advance for Good Quality

### CREAM

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## EGGS, BUTTER LIVE POULTRY

Bill your shipments to us by freight. Advice as to your postal and we will assist to the best promptly.

Egg Cases and Poultry Coops supplied free.

The **DAVIES CO. LTD.**

Established 1854 TORONTO, ONT.

## A Good Idea

Use

**Windsor Dairy Salt**

Made in Canada



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answered he, "but I can get it at the other factory."

### Graphite for Scale

READERS of this department of Farm and Dairy have made inquiries as to the value of graphite for scale in boilers. F. B. Fulmer, expert correspondent of the New York Produce Review, declares against its use in a recent issue of that paper.

"I have had a little experience with graphite for that purpose," he writes, "and cannot say that I am very favorably impressed with it. The usual method is to give the boiler a coating of graphite when it is opened. This might not be an easy thing to do, but with large ones where a man can get into the boiler, both above and below the tubes, it only requires a short time to coat the shell and tubes. \*\*\*

A boiler inspector who used to be chief engineer in a large electrical plant recently told me that using a coating of graphite he discontinued it as a scale preventative."

W. R. Starr, who is southern sales manager of The Graphite Company, of Savannah, Ga., is a strong advocate of graphite for scale prevention, the graphite to be of an amorphous variety, and around to impalpable fineness. The quantity used is about one ounce or one and one-half pounds, for each 100 h.p. developed, to be thrown into the boiler each time it is cleaned and immediately after cleaning. Then for each 100 h.p., about one pint is introduced daily with the feed water. "It will be found that with certain feed water," writes Mr. Starr in the New York Produce Review, "some what less than the above quantity will do the work."

### Nuggets of Dairy Wisdom

L. A. Zulett, Supt. of Kingston Dairy

A COUPLE of years ago there was a great boom in the manufacture of butter. We were told that the cheese industry was in its best days. Everyone was encouraged to quit cheese and go into butter. The result was that the butter industry soon found itself in a critical situation. We were producing more than we needed for local demand in Eastern Canada. We have no foreign market. In the past we have depended on the northwest and British Columbia. We were able to supply enough to meet the demands of those provinces, and foreign butter began to come in. Our butter suffered in comparison with the butter from New Zealand and if we sell in British Columbia today it is at a discount.

Ontario makers must admit the both Quebec and Alberta are producing better butter than we are. It is good that we have to be followed by the rest of the world, but we have to leave our pride behind us and imitate a good move by adopting the method of paying for cream on a quality basis.

If we have a horse or a cow or a pig to sell, we sell them for their merits. When we sell butter fat we leave merit out of consideration, but in proportion as we allow a man's profit on good work, just so soon will rapid advance in quality come. The dairy farmer knows how to produce good cream if he is given a substantial incentive to do so.

We are sometimes too inclined to hesitate to launch out in new methods. We magnify the difficulties. If we decide that a certain course is right let us launch out and the gods may not prove us as stupid as we anticipate. I heartily endorse the suggestion of a conference of creamery men in Eastern Ontario to be held to discuss the question of cream grading.

The C

By F. M. A. N. which side

Asked John

John who answered

You milk her on

And then he asked

Which side do you

John was no fool,

The answer, and

The side first

And milk the old

The old man started

I do not see the

John smiled: "I

But if you ask

It's cause I can

The farther side

the 11.8 to milk

Official Record

Prize Cows

APRIL

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