

MERCHANTS' PRODUCE CO.

Butter Eggs Poultry Honey Beans Apples Potatoes, etc.

Our constantly growing trade demands large supplies of choice farm produce. We need you. Write for weekly market letter.

57 Front St. E., Toronto
Established 1899

MONEY can be made easily by showing Farm and Dairy to your friends and getting them to subscribe.

GRAND TRUNK RAILWAY SYSTEM

Hunters' Excursions

Single Fare for the Round Trip
GOING DATES
Oct. 7 to Nov. 9, to points in TEMAGAMI, Etc.
Oct. 17 to Nov. 7, to
Muskegon Lakes, Lake of Bays, Penetang, Midland, Lakeside, Severn to North Bay inclusive, Argyle to Cobocook inclusive, Lindsay to Haliburton inclusive, Madawaska to Parry Sound inclusive.

All tickets valid for return until Thursday, December 12th, except to points reached by steamer line, Tuesday, Nov. 12th, 1912.
Ask any Grand Trunk Agent for full particulars.

GALVES RAISE THEM WITHOUT MILK
Steele, Briggs Seed Co., Ltd., Toronto, Ont.

\$2500 Prize Contest

GRAND PRIZE
\$350 Horse and Buggy

SECOND PRIZES
\$250 Driving Horse

THIRD PRIZES
\$280 Art Piano

FOURTH PRIZES
\$200 Motor Cycle

SPECIAL LADIES' PRIZES
Pearl Sunburst

SPECIAL BOYS' PRIZES
Cleveland Bicycle

SCHOOL PRIZES
\$100 Dominion Organ

SOME OTHER PRIZES
\$100 Grandfather's Clock

75 Pure Bred Heifers

\$50 Victor "Victrola"

\$35 Diamond Rings

\$35 Fur Lined Coats

Shot Guns, Cold Watches, Fur Robes, Cameras, Clocks, Carving Sets, Fur Caps, Fur Mittens, Skates, Pocket Books.

Creamery Department

Butter makers are invited to send contributions to this department, to ask questions on matters relating to butter making and to suggest methods for dissemination of letters to Creamery Department.

One Way to Reach Patrons

The local paper might in many cases afford the creamery man a convenient medium to reach his patrons. Here is how H. W. Handy, a Minnesota creamery man, has appealed to his patrons through the country weekly:

In the creamery we must have first-class cream if we are to make good butter. It is impossible to make a good grade of butter with cream that is overripe, rancid, and unclean; or with sweet cream that is old, and has become contaminated with all kinds of germs, and has absorbed odors from barns, pantries, etc. We must have fresh, sweet, clean cream. This, connected with good workmanship, will make the best grade of butter, bring top prices on the market, and put money into the pockets of every patron in the community.

Dairying is one of the most profitable branches of farming inasmuch as it is constantly giving back to the soil that which has been taken from it, and at the same time yields a good income if it is properly conducted. To carry on this work successfully we must be able to care for the herd properly, giving each cow individual attention. Each one must be fed according to her capacity, with the proper food in the right proportion. Barns must be kept clean, warm, well ventilated, with lots of sunlight. Cows must be kept clean, and milked with dry hands; wet milking is a filthy

practice and is the cause of much poor cream.

The milk should be removed from the barn at once, separated, and the cream cooled and kept so. Never pour the warm cream into the cool until it is also cool. Skim a heavy cream; it will keep much longer, and the skim milk is worth at least 25 cents a hundred for feeding to pigs.

ABOUT DELIVERY

Insist on having the cream taken from the place twice a week in winter and three times in summer. It should never be held longer than this. Do everything you can to furnish good, clean, sweet cream, for upon this depends the amount of money you will receive for it. Many creameries have been forced to pay for cream according to quality. Let us



One of the Best Creameries in the Province of Nova Scotia.

Much of the cream produced on Nova Scotia farms is made into butter at home. A few creameries, however, are doing a good business and their number is increasing. One of the older creameries, and a good one, is that at Brookfield, in Colchester county, here illustrated. The Brookfield Creamery has a wide territory to gather from and practically no competition.

—Photo by an editor of Farm and Dairy.

hope that we will not be compelled to do likewise. There was a great improvement in the quality of cream delivered the past season and there is still room for more.

Have you given the silo question any thought? It is certainly a variable. Silage is the cheapest winter feed obtainable.

A New Book on Testing

In "Milk and Cream Testing and Grading Dairy Products," a new volume just to hand from the pen of G. Sutherland Thompson, the ideal combinations of theory and practice are combined in every chapter and in every line. This book is not the production of an idealist working in a laboratory, but is written by a man whose theory and practice has gone together and checked each other for many years. Mr. Thompson was dairy expert for Southern Australia and Queensland for several years and had much to do with the development of dairying in Australia.

In his book every detail of work connected with the dairy farm and the up-to-date butter and cheese factory is given proper consideration. There is nothing left out that is necessary for the working and management of both the small dairy of a few cows and the factory that dairy receives milk and cream from thousands of cows. In countries such as Canada, where the dairy industry is carried on as a manufacturing business on a large scale, this book will be invaluable to every individual employed in the industry.

The book is handsomely bound in board covers, printed on the best quality of magazine paper, and contains numerous illustrations that make perfectly clear the most intricate points in the principles employed in the arts of butter making and cheese making. This book can be secured through Farm and Dairy for the regular price of \$1.25 post paid.

Pointers on Bitter Cream

Bitter cream may be due to a diseased condition of the cow, milk from cows far advanced in lactation, faulty feeding or bacterial development. A cow in poor health is often unable to throw off the waste products of her system. The body soon becomes clogged with poisonous matter and bitter milk is the result. Reduce the ration and give two or three doses of Epsom salts, one pound at a dose each day.

All persons acquainted in any way with the feeding of dairy cows know how readily abnormal tastes are absorbed from the feeds during the process of digestion, causing the milk secreted during this time to have a very abnormal taste or odor. Plants such as the lupine or ragweed may be

responsible for the development of bitter milk when mixed with hay in a ration.

One of the most common causes of strong-tasting milk or cream is through the development of certain classes of bacteria. Milk held for several days at a low temperature sometimes develops a bitter taste. When the temperature of milk or cream is such that the lactic-acid bacteria are very active one seldom finds this taste developing.

Dairy Jottings

If the cream is cooled and properly cared for at the farm, and collected in covered wagons, I do not think that we will be much of it come to the factory in a churned condition.

F. A. Keyes, Waterloo Co., Ont.

We believe it would pay creamery men to encourage producers, whether patrons of the creamery or otherwise, to bring in to be tested samples of milk, skim milk and cream.—Frank Hems, Chief Dairy Instr. for W. Ont.

The Dairy Branch of the Saskatchewan Department of Agriculture has been strengthened by the addition of Mr. W. A. McCormick, who will assist Mr. W. Wilson in organizing Farmers' Cooperative Creamery Companies and in boosting dairying generally. Additional assistance will gradually be added to the department in order that the farmers of the province may be reached personally.

From three Jersey cows a lady near here sold by the first of August this year upwards of \$100 worth of butter on the London market. She received as high as 30 cents a pound for it. This lady says Jerseys are O.K., but very wild when strangers are about.—Jas. E. Orr, Middlesex Co., Ont.

Better Butter

These why you Dairy Salt If you the butter that will make milk

has proved in its thousands of Success used and a Dairy-Salt the best rest Are YOU

FO

A Success Club Also it might be daily new. Will for them. R. A. MOORE.

Prote

Why are all organizations of States opposed section? Why section impose unjust taxation do you believe Trade? What for r? Your in have had in Liberal of have heard r, since 7? If about it then Great deal more to learn all about standpoint.

Free Trade? by a book written which is as interesting as the Revolution. It deals with the question of the great Protection. It will know present on this question to hold your or anybody in its form. Contains 100 purchased through the only 50¢. Send and we will forward the subjects. It is the Revolution. Apply Book Dept. Peterboro,