Are Sweeping the Silo Field

Orders and inquiries are coming in faster than ever before.

Canadian dairymen are coming to realize the advantages of the Silo and to appreciate just how much better the **Ideal Green Feed Silo** is than any other make.

Here are some of the points of superiority which make these Silos so popular:

Material: Canadian Spruce especially selected for our own use.

All lumber is saturated with a solution which prevents rot and decay and reduces the tendency of the staves to swell or shrink and adds two to three times to the life of the Silo.

Hooped with heavy round iron hoops every 30 inches apart.

Only malleable iron lugs are used.

All doors on the Ideal Green Feed Silos are self-sealing.

Doors are only 6 inches apart, can be removed instantly and are always air tight.

The roof is self-supporting; built without rafters.

Dormer window facilitates filling Silo clear to the top. All sizes furnished.

Write for Our New Silo Catalogue To-day

De Laval Dairy Supply Co., Ltd.

LARGEST AND OLDEST SILO MANUFACTURERS IN DOMINION

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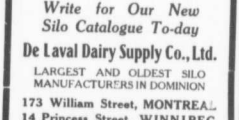

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Over 70 sizes and styles, for drilling either deep or shallow wells in any kind of soil or rock. Mounted on wheels or on sills. With engines or horse powers. Strong, simple and durable. Any mechanic can operate them easily. Send for catalog. WILLIAMS BROS., ITHACA, N.Y.

Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making and to suggest subjects for discussion. Address letters to The Cheese Maker's Department.

Cool! Cool! Cool!

Dr. Connell, Frontenac Co., Ont.

Bacteria require for growth food, moisture and moderate warmth. Food and water are present in abundance in milk. The milk, as it leaves the animal's body, is at the most favorable or suitable temperature for bacterial growth. Most types of milk bacteria continue to grow moderately well down to 70 degrees. Below this growth slackens off till at 55 degrees there is almost no growth for first 24 hours, and at 45 degrees none for 60 to 72 hours (two and a half to three days.) Very little bacterial development ordinarily occurs in milk kept over night (12 hours) when it has been quickly cooled to 65 degrees F., and well protected from dust and dirt.

The point to be especially emphasized is that even if we start with but few bacteria in milk, these bacteria, if milk is warm, rapidly increase in numbers, and soon outnumber the bacteria in milk not so clean in the first place, but which has been kept cool. Indeed, uncooled morning milk may, within five or six hours, show more bacteria than the milk of the night before cooled and kept at 65 degrees F.

There is an advantage in rapidly cooling milk, because then the bacteria do not start developing. If milk is only gradually cooled development or growth starts and the bacteria accommodate themselves to the gradual fall of temperature and do not cease development, though of course growth is slowed.

Wholesaler's Opinion of Whey Butter

At a convention of the Eastern Ontario Dairymen's Association, Mr. G. G. Publow was asked whether whey butter is sold as whey butter or as creamery butter, and what effect it has on the market for creamery butter. In reply he read the following letter, written by a large Canadian wholesale dealer in creamery, dairy and whey butter. It is now some time since this letter was written, but the facts brought out in it are as applicable now as then.

"As large handlers of creamery and dairy butter in this district, we desire to place before you our ideas in reference to the effect of whey butter on the general market; also with reference to the effect on creamery butter in particular.

"For the last three years we have handled considerable whey butter made in this locality. The quality in some instances has been fair, but the great majority has been poor. In fact we have handled a good deal of it that was made in the factories that could not be called butter. At present we have in our warehouse three or four packages of this butter that was made in August which we would be willing to sell to-day at five cents a pound.

LEGISLATION NEEDED

The keeping quality of whey butter when not properly made is very bad. We think something should be done at once to place the butter on the market on its own merits. If the matter is not attended to by the proper authorities, the result will be serious to our creamery butter trade. A great many people are selling it for creamery butter. It is gathered in the country, shipped to the cities, and sold there as a rule for creamery butter. It is easy to imagine the effect of it on our creamery butter.

The surest way to obviate the difficulty is to compel all cheese factories who manufacture whey butter to brand their goods as whey butter. In this way the creamery men would be protected. The consuming public would also have the necessary protection, should any of this butter find its way to the English markets. If sold as creamery butter the effect produced there would be serious.

As a rule our butter on the English market has been good for the past three or four years. No doubt the demand for Canadian butter will improve on the foreign markets, if the quality is right. We trust the government will take this matter in hand and pass such a strict law that no one will care to handle these goods, except on their merits.

The Best Investment

"From the patron's point of view I consider that the money invested in the cool curing room is one of the best investments that can be made," said Mr. J. J. Hogan, a cheese maker of Peterboro Co., Ont., in conversation with an editor of Farm and Dairy recently. "Some years ago I weighed four cheese as soon as they were made, and owing to an oversight they were left in an ordinary curing room for three weeks. When weighed again the four cheese had shrunk 12 pounds. In this curing room I had always put ice in large boxes, and had it hanging in bags from the ceiling. It was what we would call a good ordinary room. From the experience which I have had since putting in my curing room, I am convinced that I would have saved 10 of these 12 pounds at least had I had as good a room then as I have now. Put a moist article in a dry room and it is bound to lose weight. In a cool curing room we can keep down the temperature and the atmosphere does not become unduly dry. In our room we have held cheese a week and lost only one-quarter of a pound. After the first week the loss would not be nearly so great.

LIMITED SUPPLY RESTRICTS PRICES

"The greatest hindrance that I see to the further establishment of cool curing rooms is that there are not at present enough cool cured cheese offered to command an advanced price. If cheese were sold on its merits, properly equipped curing rooms would soon be a necessity. With the average patron one-sixteenth of a cent advance in price looks far bigger than the saving in shrinkage, which may amount to several times that much."

When asked as to the benefits which accrued to the maker from the establishment of a curing room in a privately-owned factory, Mr. Hogan admitted that the direct money returns were hardly sufficient to pay for the extra investment. The big end of the increased profits will go to the patrons. "With keen competition, however," said Mr Hogan, "the fact that I have a cool curing room in my factory while my neighbors have not gives me an advantage in securing milk. I also believe that it is an incentive to patrons to take better care of their milk, even as I take better care of the cheese. The saving in shrinkage also, although it is not much, helps to pay the interest on the investment."

The cheese maker is to blame for taking bad milk at the factory, and the patrons are to blame for not raising Cain with him when he does. — Chief Dairy Instructor G. G. Publow, Kingston, Ont.

Our system of factory inspection is excellent. Instruction is given in such a way that it stays with you.— B. A. Roddick, Northumberland Co., Ont.

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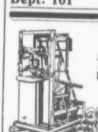

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Protection or Free Trade

Why are all the great farmers' organizations of Canada and the United States opposed to the system of protection? Why do they claim that protection imposes millions of dollars of unjust taxation on farmers? Which do you believe in, Protection or Free Trade? What do you know about this great subject anyway? Have you relied for all your information on what you have read in the party press, either Liberal or Conservative, or what you have heard manufacturers or politicians say? If that is all you know about it then you need to know a great deal more. Here is your chance to learn all about it from a non-political standpoint. Read "Protection or Free Trade" by the great Henry George, a book written some 30 years ago, but which is as interesting to-day as it was when it was written. This is because it deals with the great principles of the question. It takes up in turn each of the great arguments in favor of Protection. It gives you the answers for them. When you have read it you will know practically all you need to know on this question, and you will be able to hold your own with politicians or anybody in its discussion.

This great book, printed in pamphlet form, contains 112 pages, and may be purchased through Farm and Dairy for only 5c. Send the money in stamps and we will forward it to you. Among the subjects it discusses are "Tariff for Revenue," "The Home Market and the Home Trade," "Do High Wages Necessitate Protection?" "Effects of Protection on Industry," "Protection and Wages," "Abolition of Protection," "The Real Weakness of Free Trade," "The Real Strength of Protection," and similar subjects. You will have no further doubt about the rights of this far-reaching question after you read this book.

Apply Book Department, Farm and Dairy, Peterboro, Ont.

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