CREAM

Markets have advanced and we are now paying War Prices for Good Quality Cream.

We need yours—write us (cans supplied.

Toronto Creamery Co., Ltd.

13 Church St., TORONTO

CREAM WISDOM

The old statement that "no juggling of figures in January will retrieve the losses of June" may be applied to cream shipping. Our prices have been just a little higher than the rest through out the past summer. Discerning shippers patronize us.

Valley Creamery of Ottawa, Ltd.

319 Sparks St., OTTAWA, Ont.

EGGS, BUTTER LIVE POULTRY

Bill your shipments to us by freight, advise us by postal and we will attend to the rest promptly.

Egg Cases and Poultry Coops supplied free.

The Wm. **DAVIES** Co. Ltd.

Established 1854 TORONTO, ONT.

CRUMB'S IMPROVED WARRINER

STANCHION

"My barn that was **BURNED** was fitted with Crumb's Warriner Stanchions. If it had not been for the ease with which these fasteners were opened I should have lost my cows," writes Mr. Everett Gaird, Bernardstown, Mass. Booklet Free.

WALLACE R. CRUMB, Dept. Forestville, Conn., U.S.A.

Canadian orders filled from Canadian factory.

All correspondence should be addressed to the home office. State in inquiry if you prefer booklet in French or English.

CREAM WANTED

Patrons of Summer Creameries and Cheese Factories. We want your Cream during the winter months. Highest prices paid for good cream.

Drop us a card for particulars

GUELPH CREAMERY CO.

GUELPH, ONT.

FOR SALE AND WANT ADVERTISING

FOR SALE—Two De Laval Turbine Cream Separators, in good condition. Capacity 3,000 lbs. each. Also one 8 H.P. Engine. Address Maxville Creamery, Maxville, Ont.

CHEESEMAKER WANTED—Season 1915, for Donegal Cheese and Butter Mfg. Co., Ltd., Donegal, County Perth. Duties to commence spring, 1915. Free house. Church, school and post office in immediate vicinity. Tenders received until Monday, November 2, 1914. For further particulars, apply Emerson Vipond, Secy., Atwood, Ont.

CHEESE AND BUTTERMAKER wishes position as manager. Eight years' experience. First-class dairy school certificate on cheese and butter making, milk and cream testing. Free from present position early in November. Married. Write Box 412, Farm and Dairy, Peterboro, Ont.

WE Make Butter Want CREAM WE Furnish Cans Pay Express

WE Pay Every Two Weeks

Write us

BELLEVILLE CREAMERY, LTD.

Belleville, Ontario

BEAUTIFY YOUR HOME

OUR SPECIALTY: The decoration of small houses at small cost.

OUR MOTTO: It is the use of color, not money, that counts.

OUR CHARGE: Nothing for orders over $25.00.

OUR OBJECT: To please.

OUR KNACK: The buying of things that count.

Anything you want to know about fixing up your home, ask

SMALL HOUSE DECORATING CO., LIBERTY ST. - NEW YORK, N. Y.

LISTER GASOLINE ENGINE

SECTIONAL VIEW

Labor saving, money saving and time saving features found in no other engine. Made throughout in England by a firm which produces part of the equipment on the battleships of the British Navy.

Write for Catalogue K which also gives particulars of

LISTER LIGHTING PLANTS, MILKING MACHINES, GRINDERS and MELOTTE CREAM SEPARATORS

R. A. LISTER & CO. LIMITED

58-60 Stewart St. - TORONTO

Branches at Winnipeg, Man. and 82 Water Street, St. John, N.B.

The Makers' Corner

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

Dairy Suggestions*

L. A. Zufelt, Supt. Kingston Dairy School.

On account of the brisk demand at the present for butter and cream there is a tendency among many of our cheese factory patrons to change their allegiance from the cheese industry, and to these I would utter a word of caution. There is always a tendency when new fields or channels of trade open up to rush in headlong without any preparation, only to find that instead of making a success the venture often turns out a failure. There is room for only a few new creameries in eastern Ontario, and these will be situated in the larger towns having good railway connection and where a local market may be obtained for the by-products.

* * *

The bulk of the creamery butter of the near future will be manufactured in a few large centrally located creameries, equipped for the manufacture of butter and ice-cream, as well as catering to the sweet cream trade. The small creamery, if it exists at all, will be found in the outlying districts, and where the large creamery cannot enter into competition. Just what effect this will have on the industry it is hard to say, but it is evident there are elements of danger to be encountered in this new situation, and I would caution those about to enter this field to go slowly.

* * *

Another difficulty to be overcome is the lack of sufficient skilled buttermakers to take charge of this rapidly expanding industry, and for a few years we can expect more or less disappointing results until a sufficient number of our young men fit themselves for these responsible positions. Buttermaking looks easy to those on the outside, but the experienced man knows there are many pitfalls and difficulties in the way which require experience as well as a thorough grounding in the science of buttermaking to overcome.

* * *

I would emphasize the following points as an aid in improving the quality of our butter:

First, employ as buttermakers only those who have the necessary qualifications.

Second, introduce a system of grading cream at the creameries whereby the individual producer will receive a just reward for his industry.

Third, to supplement the foregoing by some method that will ensure the butter being sold on its merits.

Heating Whey

Whey heated to 150 degrees as it passes from the cheese vat into the whey tank will maintain a high temperature for a long time and practically all the acid forming and other bacteria will be killed. Five to $15 will put in the necessary apparatus, and Canadian cheesemakers estimate that it costs from 50 to 75 cents to treat the whey resulting from making a ton of cheese. One of the simplest methods of heating the whey is by the direct injection of steam into the whey tank, the contrivance being so arranged that as the steam is admitted it will take on a rotary motion and thus heat the entire contents of the tank more evenly.

This method of treating whey is of advantage to both the farmer and the cheesemaker. The farmer has a sweeter and better product to feed his calves and pigs, and he knows he is not bringing tuberculosis or some other disease onto his farm and into his herd. The cheesemaker is benefitted in that, where the farmer has not the facilities for thoroughly cooling and scalding his milk cans, there is less danger of milk contamination from the bacteria in the sour whey. Cheesemakers complain of the farmer not producing the best kind of milk, but are they always doing their part in helping to insure the possibility of his getting a pure product to the factory? If they are not heating their whey, they have no right to expect the farmer to exercise care at the production end.

The heating of whey to the requisite temperature to kill bacteria is simple, easy and inexpensive. Perhaps if it required expensive machinery it would be more generally adopted, for simple things, easily done, are too often regarded as unimportant. To really appreciate a thing we have to pay for it in labor, or some other way. Many a cheesemaker is paying big money for his failure not to heat whey.—Hoard's Dairyman.

*Paragraphs from an address at the last E. O. D. A. Convention.

Intelligent Marketing Made Possible Through Cooperation

(Continued from page 3.)

the C.P.R. at St. John) without delay.

Engines were waiting at every divisional point to pick up this special, every divisional point passed wired advices to headquarters, and at 3 o'clock p.m. on the 19th it pulled into Winnipeg. On the 15th a similar train was started, with similar results, and later in the week yet a third train. This splendid service not only reflects the greatest credit on the United Fruit Companies' methods, but serves to demonstrate what excellent service the C.P.R. are prepared to give when shippers will cooperatee with them.

Many Days Saved in Transit

The same number of cars shipped on different days could not have made Winnipeg in less than 10 days, and possibly 13 or 14 days. The effect on the fruit in box cars during the hot fall weather of these extra days is too well known to need description and the saving in the value of perishable products by quick transportation and expeditious handling is beyond estimation.

With its transatlantic shipments, the United Fruit Companies has also done much. This year great activity is being displayed in the direction of chartering special fruit boats.

At the present moment the central association has under charter the following steamships:

s.s Boston, now on the way to Glasgow.

s.s. Viator, destination to be settled later.

s.s. Katie, destination to be settled later.

s.s Annetta, destination to be settled later.

s.s. Amelia, destination to be settled later.

s.s. Bella, destination to be settled later.

s.s. Vincenzo Di Georgio, destination to be settled later.

These steamers will be used by the United Fruit Companies to place cargoes of fruit on markets that require supplies when the regular lines will not be available, a part of the system of market regulating practised by the central.

The schooner Silver Leaf is also under charter to the United Fruit Companies for use in the potato trade. The Silver Leaf is a particularly fast vessel, holding a record for time in the Havana trade.