

Butter and Cheese Standards

Nearly one hundred dairymen, including exporters, instructors, makers and patrons, attended a meeting at Montreal on June 3rd, to decide upon butter and cheese standards. J. A. Ruddick, Chief of the Dairy Division, Ottawa, presided. After considerable discussion the following were adopted as definitions of finest butter and cheese.

BUTTER.

"Finest creamery butter shall be butter made in a creamery under the system known as the centrifugal or separator process.

"Flavor—Sweet, clean and fresh.

"Body—Good and uniform, and not loose made or watery; must contain less than 16 per cent. moisture to conform to the law in England. With proper care none of our Canadian butter should contain more than 13 per cent. moisture.

"Color—Even and uniform; should be straw-colored or pale, but not white or lardy.

"Salt—Must not be over 3 per cent., unless by special arrangement.

"Package—Boxes must be strong, well made, of well seasoned wood, properly paraffined; of uniform capacity of 56 lbs., clean and in good condition for shipping. When hooks are used, four hooks in each box. Tubs must be strong, neat, and of uniform size. Pure vegetable parchment paper of not less than 40 pounds to the ream must be used for lining all packages.

"Fodder butter should be salted 4 per cent., clean in make and clear straw color. Fresh or new made should not be kept till sale before shipping, but should be in consumer's hands ten to fifteen days after it is made.

"Gathered cream butter or Western Ontario—This should be shipped often and given to the consumer when fresh; three or four days make great difference to the quality."

CHEESE

"Flavor—Clean and pure.

"Body—Close, good and well cured.

"Texture—Silky, solid and meaty.

"Color—Good and uniform.

"Finish—Of good shape, fairly uniform in size, neat in finish, with good rinds, and clean surfaces.

"Boxes—Must be strong and close fitting."

PRESERVATIVES.

A resolution was adopted recommending the use of 4-pound and not more than 1 pound to each 100 pounds of butter of the best preservative specially prepared for butter, and that this should be thoroughly mixed with the butter.

A bright little girl six years of age in conversation with her mother said: "Mother, you are always talking about papa's moods; ain't he got no tenses—E. Franklin."

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The Bacon versus the Thick Fat Hog

Some of our American exchanges are giving themselves some concern as to the reasons why the Canadian bacon hog does not sell for as high a price as the American fat hog. They totally ignore the fact that when the swine industry in the United States is in normal condition, Canadians receive more for their live hogs than the Americans do. Owing to the failure of the corn crop of 1901 the supply of hogs in the United States ran down to a pretty low level, causing prices to advance rapidly and to a high plane. There has been such a scarcity of swine products all over the United States ever since that prices there are still above what they would be under normal conditions.

In discussing the prices for Canadian hogs it must be remembered that the Canadian bacon trade is of comparatively recent development; that it supplies a market quite different from that to which the Americans cater to; and that if this trade had not been developed Canadian farmers would not be getting as much for their hogs as they are to-day nor would they be able to find a market for such large numbers as they do at the present time. It has come to this point that the Canadian farmer must produce the bacon type of hog or none at all. If there were a general reversion to the old thick fat type the price would soon fall below the line of profit. There is a limited market for this type for the lumber and mining camps, but when this is supplied, the surplus has to be sacrificed. Therefore, whether the American hog sells for a higher price than the Canadian, our farmers are indebted to the development of the export bacon trade for whatever benefits they are now enjoying from the breeding and raising of swine.

But our American friends are not as averse to the bacon hog idea as they think they are. The bacon hog is gradually gaining ground in the middle west. In some sections he is regarded as a dangerous rival of the American fat hog, and the time may come when the United States will be strong competitors of Canada in supplying Wiltshire sides to the British market. What strikes one in reading the American discussions on this subject, is why they give countenance to the bacon hog at all within their borders if the thick fat corn fed hog can be raised so much cheaper and sold at a higher price. There must be something at the back of it all. Either the thick fat type has had his day and a change to something better is needed, or our American friends are coming to the view that the bacon hog can be produced cheaper than the fat type and will in time replace the latter in the world's markets.

Our advice to the Canadian farmer then is to stick to the bacon hog. Breed the right type, produce the right quality and a profitable market is assured.

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