

career as a leader and worker in the field of education. Farm and Dairy expresses its appreciation of Dr. Sinclair's record, worth and work. In his new position, his field will be a broad one and his influence large. We wish him success in the charge he has assumed.

Practical Pasteurization of Whey

Frank Herna, Chief Dairy Instructor, Western, Ont.

A large number of cheese factories in Western Ontario will pasteurize whey during 1909. The object of this article is to give some practical information regarding different methods

of pasteurizing. Patrons and makers, generally, recognize the benefit of proper pasteurization, in increased feeding value of the whey by even distribution of the fat, better condition of the tanks, sweeter whey for calves and pigs, easier washing of cans, checking yeasty flavor, and numerous other ways. From data secured during 1908 the following may be of interest:

Average per cent acidity of whey going in patrons' cans, whey pasteurized, 1.12 per cent; when pasteurized, 150 deg. to 160 deg., 4 per cent.

Average per cent of fat in whey going in patrons' cans, whey not pasteurized, 1.12 per cent; whey pasteurized, .22 per cent.

Total fat returned per ton of cheese (20,000 lbs. whey x .09 per cent, equal to 18 lbs.) (20,000 lbs. whey x .22 per cent,

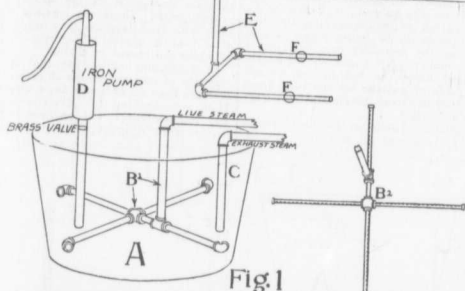


Fig 1

Represents conditions where only one ground tank, close to boiler, is used. If desired, and the whey ejected directly from the valve, delivered to elevated tank at temperature of about 125 deg. One of the systems of pipes shown elsewhere can be put in and whey heated to 155 deg., with live steam. When engine is in use, exhaust may also be used in ground tank. (a) Tank. (BL) $\frac{1}{2}$ inch live steam pipes as shown, with open elbows. (B2) Another $\frac{1}{2}$ inch system of live steam pipes, ends plugged and holes drilled as shown, holes turned same angle. Either system will keep whey in circulation and assures even heating. (C) Exhaust steam. (D) Iron hand pump with brass valve. Leather valves wear out quickly with hot whey. (E) Another method of arranging live steam pipes in tank. (F) Noiseless heater. Four noiseless heaters may be placed on (BL) if desired instead of elbows.

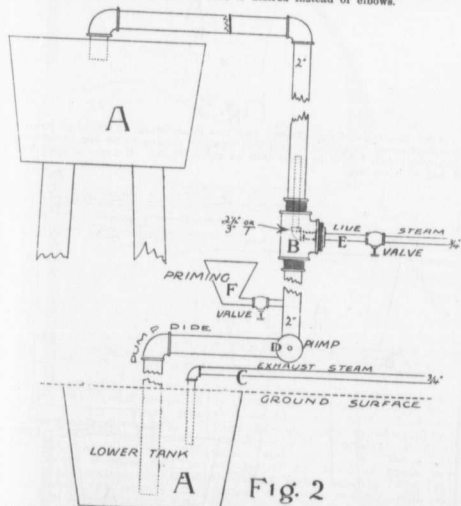


Fig 2

(A.A.) Lower and upper tank. (B) $\frac{3}{4}$ inch or 3 inch T. (C) Exhaust steam, up 3 inches inside T. (B) as shown by dotted line. When pump or ejector is started, sufficient live steam is turned on through (B) to deliver whey in elevated tank at 155 deg. (F) Priming valve for pump. Pump pipes two inches, the T (B) steam (C) will be heating whey in lower tank while pump is running. Exhaust keep lower tank in as good condition. Will probably cost less to pasteurize whey when elevated with this system than any other. Using an ejector instead of pump with this system works well.

Another Infringer Nailed

SHARPLES SEPARATOR CO.

John Deere Plow Co. and Deere & Webber Co.

Sued For Infringement Of DE LAVAL DISC CREAM SEPARATOR PATENTS

For the information and caution of all whom it may concern announcement is made that THE DE LAVAL SEPARATOR CO. has brought suit in the UNITED STATES CIRCUIT COURT against the SHARPLES SEPARATOR CO., for infringement of LETTERS PATENT No. 743,428 by the manufacture and sale of cream separators containing DISC bowl construction covered by the claims of said letters patent.

And that similar suits have been or will be filed as quickly as possible against the JOHN DEERE PLOW CO. and the DEERE & WEBBER CO., who are jobbing such infringing SHARPLES separators to dealers in the Western States.

Attention is pertinently called in this connection to the recent hypothetical advertising tirade of the SHARPLES concern against DISC separators. We have known for some time that they were getting ready to bring out a DISC machine and thus moving up in line with more modern DE LAVAL imitators and would-be competitors. We have but now, however, been able to obtain one of these new DISC machines and the necessary evidence of infringement. The facts speak for themselves and require no further comment.

In addition to the above suit the DE LAVAL COMPANY now has infringement suits pending against the STANDARD, IOWA, PEERLESS and CLEVELAND Separator Companies and the Wm. Galloway Co., all covering the manufacture or sale of INFRINGING DISC SEPARATORS, which infringement applies equally to machines being made by different ones of these manufacturers and sold under their own and various other names by several "mail order" and other concerns, as well as to EVERY USER of any such infringing separator bought of ANY of these parties.

To avoid any possible misunderstanding and dispel the pretense of some of these concerns that their machines are similar to the DE LAVAL it is proper that we should add that none of the patents sued upon involves the DE LAVAL "SPLITTING" FEEDING DEVICE or its combination with the IMPROVED DISC construction utilized in the up-to-date DE LAVAL separators and that none of the machines is in any degree equal in efficiency, all-around practicability and durability to the IMPROVED DE LAVAL machines of to-day.

We have for years patiently stood the appropriation by would-be competitors of abandoned, discarded or patent expired DE LAVAL inventions and types of separator construction, but have now determined to put a stop to the more brazen utilization of LIVE patents.

There are STILL OTHER infringers of DE LAVAL patents who will be held accountable in due course.

THE DE LAVAL SEPARATOR CO.

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