In the Supreme Hour



THE Empire's great-est Admiral passed away in the midst of a crowning victory exclaiming, "Now I am satisfied. Thank God, I have done my duty."

Every true man might well wish to close his life with a reflection like that.

There is nothing else that will give so well the feeling of duty done as the knowledge that one's dependents have been provided for. If a man can say, "As far as it lay in my power I have made provision for those dependent upon me," he will have the satisfaction of the glorious old admiral who said, "I have done my duty !"

The average man will provide for his household if he lives. But if he chould not live, a life insurance policy will continue his usefulness for years after he has passed away. Especially is this the case where policies are left on the monthly income plan-in which case an instalment is paid to the beneficiary monthly throughout life.

Write for particulars of Mutual policies.

The Mutual Life **Assurance Company of Canada** Waterloo, Ontario

GILSON—"JOHNNY-ON-THE-SPOT"

This Powerful Engine only

A BIC, little engine, that "Goes Like Sixty" at every light and codium heavy job on the farm. A heavy worker, and relight enter—dominating in gland Gervice. The legant selling engine of any size in Canada—quantity production enables us to undersall all competitor—quality considered.

Do not buy a cheap engine—buy a good one at a quanti-price. all since at proportionate values. Write to do for free catalogue stating what vice envine interests you GILSON MFG. CO. Ltd. Dept. 557 Guelph, Out. ss

Ottawa Winter Fair OTTAWA, ONT. January 14, 15, 16, 17, 1919

> Entries Close January 3rd. Write the Secretary for Prize List.

W. D. JACKSON, WM. SMITH, M.P. Secretary President, Columbus, Ont.

Carp, Ont.

Value of Cleaner Milk By D. F. Matteon

D OES it pay to produce clean milk?
It certainly does. Let Rogers tell you why.

"I am sorry, Rogers, but your milk is too dirty for us to use on our milk routes. It will sour beture we can use it. We will pay you 20 cents un-der price for it for our butter depart-mans."

"I guess you don't want milk. The condensery will take it," replied Rogers, as he rolled his can back on the

The condensery, however, refused to

The condensery, however, retued to accept the milk because it contained over 2 per cent acid. Rogers was maily forced to feed to the pigs milt because it clean would have been worth 43 or. This incident, which is a true one, occurs all too frequently in aimost every community. Because of it, the producer loses money, the dairy products plant loses business and the public is robbed of a valuable food. Unless the dairy products unlant.

Unless the dairy products plants pay for butterfat on grade, the pro-ducer often falls to appreciate that ducer often falls to appreciate that although he receives as much as his neighbor, both he and his neighbor re-ceive less money for dirty milk than for clean milk. Only a second grade product can be made from second grade material. A plant manufactur-ing and selling second grade goods capt afford to pay first grade prices canot afford to pay first grade prices for the raw material. In sections canot afford to pay first grace prices for the raw material. In sections where one price is paid, either the santary condition of all the milk exceptional and the top price is paid, or else practically all of the milk is of poorer quality and brings a lower price.

Let's Stay in Class A.

Have you ever noticed that the farmer producing the clean milk lives in a more comfortable home, has a cleaner and more sightly farmatead, is more contented, and generally more propagators than the farmer producing prosperous than the farmer producing dirty milk? The road in front of the dirty milk? The road in front or the house somehow seems to be a trifle less crooked, the fences have back-bone and the buildings fresh, sint. The cows look healthy and contented. This farmer would not tell us that averaging buildings and a lot of again-

This farmer would not tell us that expensive buildings and a lot of equip-ment were needed to produce clean milk, but he very likely would say that he tries to follow at least these

(1) To keep a healthy herd; (2) to have his barn well lighted, well ventilhave his barn well lighted, well ventil-ated and clean; (3) to have milkers milk with clean, dry hands; (4) to milk in closed palls; (6) to aterilize utensits by use of boiling water or steam; and (6) to cool the milk quick-ly after milking to about 50 degrees [Ephyapakit], or, halow, and sa hald in (Fahrenheit) or below, and to hold in the same condition until delivered.

Ice on the Farm

J. A. McClary, Lennoxville, Que.

J. A. McCiary, Lennexville, Que.

The dairy farmer especially will
find in a supply of ice a positive
and cream during hot weather. It
will insure successful handling of mill
practical dairying, and the use of ice yery necessary for those engaged in
a city milk trade. Immediate cooling
after milking, to the lowest possible
point, is the true secret of preserving
milk.

milk.

Ice is not only very e.sential on the farm for the protection and conservation of dairy products, but it is also very necessary in the farm home. People living in the city can purchase perishable food supplies as needed, while in the country it is often necestary to use canned or smoked meat products during the summer, when the table could be supplied with fresh meats it a supply of ice were available. With the high price of all meat and, dairy products at the present time, it is very important that every home the

who is able to do so should have a good refrigerator in order to conserve-all food, and at the same time, enache her to buy supplies in larger quantities and more economically.

and more economically.

Ice aids in making more palatable many a food product, and besides supplying the houseless supplying the houseless fruits, and milk can be low a good condition from meably another, many refreshing dome meably another, many refreshing down the supply and the summer season. In many sections of the country the juxury of an ice supply can be had for the gathering; the cost of harvesting and storing is small compared with the utility.

We do not think it would be out of place to mention a few points in regard to the storage and packing of ice. It is necessary to have some form of building in which to store the few through a substitution of the second structure, although a mananent technosis is, of course, the mention of the second structure, although a mention of building which the second structure, although a mention of the corner of a shed, will serve for the mere storage of ice, if a sawdaut is available in which to pack it for protection against heat. It is necessary to provide for drainage and the centre of the second structure of the second structu We do not think it would be out of

of hay or cut straw.

The ice should be packed directly on
the sawdust. Leave a space of 12 inches between the walls and the ice.

O.A.C. STUDENTS WIN AT

CHICAGO.

THE judging team from the carried Agricultural College secured first honors in the gra.: Intercollegiate judging Competition, teld of Chicago, in the tree of the competition of the competition

for the event.

The event was composited to the event of the event of

Place the cakes of ice as close to-Place the cares of los as close to gether as possible and fill in all un-avoidable spaces with crushed ice or snow, well packed. Never use any sawdust between the tiers.

sawdust between the tiers.
It is generally estimated that three tons of ice will supply the house refrigerator, and that one and one-half tons should be stored for cooling the milk of each cow. It is usually figured that one ton of ice will require about forty-five cubic feet of storage space.

space.

Bulletins on "The Harvesting and Storage of Ice," and "Construction of Ice House and Small Refrigerator Plants," etc., may be obtained by applying to The Publications Branch Department of Agriculture, Ottawa.

A rather raw maid was told to or-der the family vegetables at the green grocer's. After booking what was asked for, the tradesman

queried:

queried:
"Will your mistress want any
hodse-radish to-day? Some just in,
nice and fresh."
Tossing her head, Mary Jane said:
"No, indeed; we want no such
thing I know. My master keeps a
motor cas."



Trade Incr

VOL. XX

A Prop

HE formati pany, com the over of the cheese i Ontar , is a n farmers for con be consummated dairy conditions industry on a h

The project h committee which tion and the proto submit their ventions of the men's Associati in Toronto next farmers and dai ings may be in decided that the

In brief, it is dairy company italized at \$2,000, lines similar to t operative Elevat pany the farmer in grain growing elevators in that elevator at Port grain, but they a run as high as \$' would have come they not formed means of it also standardizing the many former abu

The Saskatche has been in exist out of the great a tions the dairy is gether about two and assistance of srament, formed Creameries, Ltd. success. It contr Saskatchewan as at central points Ontario farmers vestigating the o as well as dairy the formation of take over and o storage warehous equal benefit to ti the industry hs a

Over a year as appointed a come This committee, posed of Messrs. president; Mr. L. ager; and Mr. J. tary of the Unite R. A. Van Allan, A.