

Better Feed, Cheaper Feed More Milk, Larger Profits

with an

Ideal Green Feed Silo



The most prosperous and experienced dairymen all over the Dominion agree that a good silo is a necessary part of the dairy equipment of any cow owner who wants to realize a reasonable profit from his herd.

A little investigation must convince you that it will pay you to erect a silo.

The next question is, "What silo?"

You cannot afford to experiment.

You want a silo that by many years of use has proved its worth.

The IDEAL GREEN FEED SILO has been longest on the market. Thousands of prominent and successful owners are thankful for the day they erected an IDEAL GREEN FEED SILO on their farms.

The materials and construction throughout of the IDEAL GREEN FEED SILOS are of the very best, and everyone contemplating the erection of a silo this year will find it to his advantage to get our specifications and prices before contracting for the erection of a silo.

Made in all sizes and shipped complete.

Be sure and get our new Silo Book.

DE LAVAL DAIRY SUPPLY CO., Ltd.

LARGEST AND OLDEST SILO MANUFACTURERS IN CANADA

173 William Street, MONTREAL

14 Princess Street, WINNIPEG

Hear what Others Say About It

FOLLOWING are some extracts taken from letters received from owners of Standard cream separators. They show what others think of the

Standard

"It's skimming by our repeated tests is perfect."—"Your claim The World's Greatest Separator I thought at one time rather far-stretched and sweeping. I now believe it justifiable."—"I think it is the easiest machine I ever turned and very easily washed, and I don't think there is a separator that can skim as clean taking it all round."—"Am pleased to tell you that the last test was 0.01."—"No back straining to put in the milk and no dirty oil smeared around the machine all the time."—"It has the best oiling device I have ever seen."—"I find it a very close skimmer with the milk in any condition and that it will deliver any density of cream with either warm or cold milk, and still flush out easily."

The letters from which the above extracts are taken, are printed in full in our booklet. Send for it. It is interesting, instructive, and fully describes "The World's Greatest Separator"—the Standard.

The Renfrew Machinery Co., Limited

Head Office and Works : RENFREW, ONT.

Sales Branches: Winnipeg, Man., and Sussex, N. B.

Creamery Department

Butter makers are invited to send contributions to this department, to ask questions on matters relating to butter making and to suggest subjects for discussion. Address letters to Creamery Department.

How We Grade Cream

W. A. Wilson, Dairy Commissioner, Saskatchewan

Our creamery managers here in Saskatchewan have unanimously agreed that our conditions now warrant this change to cream grading; that patrons who supply first grade cream should receive two cents more a pound of butter fat than they are paid for butter fat in second grade cream, and that two grades of cream be established as follows:

First grade.—Cream must be clean and fresh flavored, preferably sweet, showing no sediment and of smooth and even consistency. To qualify for this grade cream testing 35 per cent. or over and delivered at the creamery at least twice a week is recommended.

Second grade.—Sour or sweet cream, slightly off or strong in flavor, but of a smooth and even consistency.

Third grade.—Cream that does not qualify for grades one or two. This cream will be rejected. Special sample bottles will be provided for holding the sample of cream to be graded. A sample of cream will be taken out of each can of cream accepted and the bottle kept in a cold bath until graded for flavor. In all cases the grading will be done the same day as the cream is received. All samples will be graded at a uniform temperature from 95 to 100 degrees. The flavor is more pronounced at this temperature and strong flavors will be easily detected.

The instructors' reports mentioned various minor objections by patrons that would likely be met with. Only two seemed to be at all reasonable. 1. Farmers receiving the lesser price would withdraw their support from the creamery. 2. Cream shippers and those living at some distance from the creamery would be placed at a disadvantage.

A closer examination of the first lessens any fear that one may have in this regard. This course will not likely be followed for three reasons:

1. To withdraw one's patronage will be a public acknowledgment that his cream was not good. This admission will not be made willingly. 2. Each will have a desire to earn the higher price. To withdraw his support will deprive him of revenue. To use a slang phrase, "he cuts off his nose to spite his face." 3. His pride will not admit of his defeat.

Admitting that any of the foregoing will not prevent the patrons from withdrawing their support, we naturally ask which class will take this course? It admits of no discussion. It will be those who send inferior cream. Everything considered, can we afford to risk our reputation for the sake of pleasing the indifferent farmer? The quality of the butter farmers will improve relatively in proportion to the quantity of second grade cream that is kept at home, and such men will not be depriving the careful, painstaking farmers of their just reward.

CREAM SHIPPERS

There is some ground for argument here, but as in the other instance can we afford to place the convenience of shippers ahead of the quality of the butter? We cannot have a creamery at every door, or every station. Some will have conveniences and others will have to overcome difficulties. But nothing is impossible to the man who

is willing. Shippers can, and I believe will, take the necessary care of their cream that will entitle them to the premium payment. It will only be necessary to take greater care in milking, separating, richer cream, keeping a thermometer, cooling the cream to 50 degrees or below, cooling before mixing the fresh cream with the old cream, keeping it in a cold place, covering the can with a wet burlap when going to the station, and making close connection with the train. When it has to be left at the station over night it will be to the shipper's interest to see it placed under cover and properly protected from the heat. Similar precautions will have to be observed if the hauling their cream some distance. It being never always follow that the man living close to the creamery sends the best cream. In fact it is very often the reverse, as the shipper realizes that extra care is required to have his cream accepted, while the other party takes advantage of the situation and neglects the quality. The two cent payment will be an incentive, in a tangible form, for both to do better.

Importance of Testing

There is a common opinion among creamery inspectors that testing does not occupy the prominent place it should in creamery practice, indicating that few are familiar with the disastrous results of careless testing and practices of sampling which may lead to an inaccurate determination of butter fat. If the test applied to creamery weights is to be used as a basis for payment, then it bears the same relation to the country that a system of weights and measures does to any commercial business.

Few realize that the creamery overrun will, on a 40 per cent cream basis, be increased or decreased three per cent by introducing an error of one per cent in testing. This means, in a plant averaging 700 pounds of butter daily, a loss or gain of 21 pounds of butter, worth about \$2 the salary of two good men. Thus it becomes evident that any practice resulting in a test uncertainty high is a source of constant drain to the plant. Should the error fall in the opposite direction, the plant must sooner or later suffer from a list of dissatisfied patrons.—Illinois Bulletin.

Pointers for Firing Boilers

1. Never fire a boiler before determining the water level by trying the water gauge cocks. You can entirely rely upon glass gauges, floats, and water alarms.

2. When starting the fire, open the upper water gauge cock and do not close it until steam begins to issue from it. This permits the escape of confined air.

3. Always examine the safety valve before starting a fire.

4. The firing should be gradual until all parts of the boiler have been heated.

5. Never allow the grate bars to become uncovered during firing.

6. Frequently clean the ash pit to prevent overheating of grates from the hot cinders underneath.

7. Remember that firing up a boiler rapidly is apt to cause leaks.

8. Remember that too little water in the boiler causes leaks and explosions.

9. Remember that soot and ashes on heating surfaces always waste fuel.

10. Never open or close valves when the water is too low in the boiler, but immediately bank the fire with ashes or earth. Opening the safety valve at such a time will throw the water from the heating surfaces, resulting in overheating and possibly in explosions.

11. A steady and even fire saves fuel.

—Butter, Cheese, and Egg Journal.

Cheese

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 Cheese Department.

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Can the old quality of milk be improved? Yes, it can, if you use the best methods and are done without

Cheesemakers

Do you recognize the following? Do you know the value of milk, when written in your readers.

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