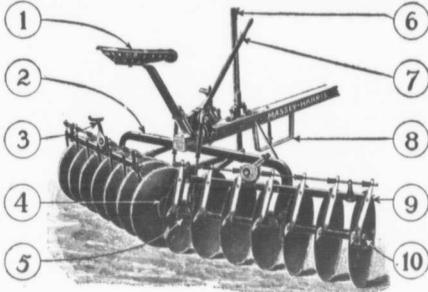


Let us point out some of the Special Features of the Massey-Harris Nos. 8 and 9 Disc Harrows.



1. Comfortable Spring Seat.
2. Heavy, Angle Steel Arch, securely braced.
3. Foot Lever, enables the operator to apply the Scrapers with any desired pressure or move them clear of the Discs.
4. Large Convex Washers take the end thrust of the Gangs.
5. Bearings have oil-soaked, hard maple bushings.
6. Angle of cut is regulated by this Lever.
7. Spring pressure is applied to inner ends of the Gangs by this powerful Lever.
8. The Low Hitch takes weight from the horses' Necks.
9. Steel Scrapers—each made flexible by means of a coil spring—keep the Discs clean in any soil.
10. Durable Discs with keen cutting edges, are mounted on a heavy square steel bar and securely held by means of a Lock Nut.

MASSEY-HARRIS CO., Limited.

Head Offices,—TORONTO, CANADA.

Branches at MONTREAL, MONCTON, WINNIPEG, REGINA, SASKATOON, YORKTON, CALGARY, EDMONTON, — AGENCIES EVERYWHERE —

Dairy Wisdom From Edmonton

"Dairy farming offers so many advantages, the profits to be derived from the industry are so great and the future of this branch of agriculture is so full of promise that the young people contemplating farming cannot do better than to engage in the business, while older people, who are struggling to make both ends meet, should turn to the dairy cow as a means of making competence on the farm." So spoke Dr. V. K. Jindra, Municipal Milk Inspector for Edmonton, capital of the province of Alberta, in the course of a recent address at a gathering of dairymen and dealers. The address was one of a series in the campaign of education which the department is conducting for the benefit of the producers and consumers of dairy products.

"One of the first advantages of dairying," Dr. Jindra continued, "is the fact that it brings a constant income every day or every week in the year, and the farmers can depend upon it. He does not have to wait for a harvest that comes only once a year. Neither does he have to wait until he can market his crop. He has a certain income every week. It is purely a business proposition in the best sense of the term."

"Dairying offers a source of constant employment in contrast to other branches of farming, wherein a man has certain busy seasons and certain times of enforced idleness. The dairymen has his certain work to do each day. The employment is not only constant but it is remunerative."

"Dairying also offers unexcelled opportunities for the exercise of skill and brain. The building up of profitable dairy herds, the scientific feeding to obtain the greatest quantities of milk or of butter-fat, the most profitable handling of the product; all of these tax a man's ingenuity and afford him ample opportunity to display his business ability."

"Dairy farming takes less fertility from the soil than any other kind of farming. In selling \$1,000 worth of wheat, there will go with it \$240 worth of fertility; in \$1,000 worth of beef, \$85; in \$1,000 worth of pork, \$60; in \$1,000 worth of horses, \$35; and in \$1,000 worth of butter, only \$1.25 worth of fertility. It will be seen that butter carries away practically no fertility. Separating the milk on the farm gives the skim-milk directly back to the live stock, and through that back to the soil, thus increasing the fertility and multiplying the saleable products of the farm. Cows on the farm mean a better farm."

**COST LESS TO MARKET**  
"Dairy products are easily marketed, because they are in reality condensed products. Milk, cream and butter bring more per pound than any other farm products, yet there is hardly any other product which can be so easily taken to town. The dairymen actually condenses the tons of farm crops produced on the farm into compact products, milk, cream and butter, which are easily portable."

"Dairying is one of the most progressive branches of farming. It is only within recent years that the cream separator, the Babcock test and other improvements have been given

to the dairymen. We might say that dairying is still in its infancy, if this industry gave last year products to the value of over \$100,000,000, is it reasonable to assume that the future will witness a development which should practice double the value of dairy products. Improvements and advancement are sure to come.

**VOLUMES ON CLEANLINESS**  
Dr. Jindra said that volumes could be written upon the subject of cleanliness and its relation to the model dairy. There are, he added, thousands of arguments in its favor, and the statistics covering the point cannot well be ignored by the farmer or the dairymen. Clean cows, clean udders, clean hands, clean pails, sterilized utensils and separators, clean and thoroughly ventilated, sweet smelling dairies—these are some of the conditions under which milk, cream and butter can be best processed and utilized for home use and for the market.

"The stable," Dr. Jindra said further, "should be provided with brushes readily attached to the milking stools or accompanying them. The milker should be encouraged to use these brushes before milking, and if such milkers are naturally cleanly, they should also be encouraged to dampen the udders before beginning to milk. If the milkers are not naturally orderly, systematic and cleanly, discharge them and either get clean milkers or quit the business. It is impossible to make a filthy man clean by any set of rules or by any amount of possible supervision."

"Do not stir up unnecessary dust before milking. Each minute particle of dust settling on the milk means that much dirt and consequent germination of bacteria. All strainers should be kept scrupulously clean. Sanitary wire gauze strainers are foreign to be preferred to the common cloth strainers so much in vogue. All foreign cloths should be abolished from the premises, as milk, cream and butter have a natural tendency to absorb them."

"The milk, received in pails, may be washed in this way: They are first rinsed in tepid water, then washed in water too hot for the hands containing some cleansing powder or soda, the washing being done with brushes rather than cloths. They are then rinsed with boiling water and steamed if possible; otherwise they are taken from the rinsing water, and loose drops shaken off and allowed to dry without wiping. The milk is then strained through wire strainers or two or three thicknesses of cheesecloth, which pieces are washed and scalded or boiled between successive hours of milking. After straining the milk is either aerated, cooled and sent to the factory, or it is run through the separator at home."

At the close of the address Dr. Jindra conducted a question box discussion and explained various questions of interest to the local dairy farmers. He said he and those among whom he is working are on the most amicable terms, the dairymen and dealers cheerfully responding to any suggestions for improvement that the inspector may see fit to make. To give the people of Edmonton a clean milk supply.

**AGENTS** We will pay you well to hustle in your district for new subscriptions to this practical journal.  
FARM AND DAIRY, Peterboro, Ont.

**WANTED**  
Competent Cheese Maker to make by cut and furnish staples for seasons of 1913. Maker to guarantee his make. Apply Box 1. FARM AND DAIRY, PETERBORO, ONT.

REGISTERED AND HIGH GRADE  
**60 HOLSTEINS**

At Auction

Wednesday, March 12th, at 10 a.m.

14 Head Registered 2 Cows Fresh and 2 young Cows to fresh in March and April 13 young Heifers Stock Bull, Hillview Sir Cornelia (12533), whose 6 nearest dams average 27.92 butter in 7 days. 3 of the females are sired by Brookbank Butter Baron, 2653, who has 30 A.R.O. daughters.



40 Grade Cows and Heifers to calve in early spring. 7 Yearling Heifers. Pedigrees printed on bills.  
Sale of Farm, 5 miles from Woodstock 1/4 from Eastwood G.T.R.  
Terms: 6 months credit or 5% for cash.

CHAS. CANFIELD, Prop., Lot 6, Con. 4, E. Oxford Centre P.O.

Auctioneers: Wally Ainsie, Frontford, A. Siple, Woodstock

Will meet morning trains at Eastwood

FOR YOUR FIELD IN THE  
**GOVERNMENT FIELD CROP COMPETITION**  
YOU CANNOT DO BETTER THAN SEND FOR OUR CATALOGUE AND SEE WHAT WE HAVE TO OFFER IN

**— SEED OATS —**

We have a Splendid Stock and will be pleased to send Samples

**GEO. KEITH & SONS, Seed Merchants since 1866 124 King St. East, TORONTO**