

## Buy This Canadian Separator

No Trouble To Get Parts

During the continuation of the war, purchasers of Cream Separators should exercise great care in the selection of their machines. They should make certain that they can get quickly all parts of their machines, in case of accidents. And accidents will occur once and awhile you know—and generally at the most inconvenient times.

European separator factories in the war zone are now closed up, and it will be impossible to get repair parts for their machines beyond the stock on hand in this country. But owners of

### Standard

Cream Separators can get repair parts quickly. If our agent happens to be out of a part, he can get it for you immediately from the factory where a complete stock of repair parts are always on hand.

A cream separator that stands idle is a dead loss to you. To avoid the possibility of such a contingency, let your choice be the Canadian-made Standard.

The 1915 Model is now on exhibit at our agencies. It is a big step in advance of others. Some say, years ahead. The interchangeable capacity feature alone is sufficient reason for

## THE RENFREW MACHINERY CO. Ltd.

Head Office and Works - RENFREW, ONT.

Agencies Almost Everywhere in Canada



Made in Canada

selecting it in preference to other makes. But there are twenty-two main features that make it supreme. Get our nearest agent to explain, or write for the latest edition of our Separator Catalog.

## The Makers' Corner

Butter and 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.

### Departmental Activity

On July 10th and 11th Mr. Geo. H. Barr, Chief of the Dairy Division, judged the dairy exhibit at the Canadian Industrial Exhibition, Winnipeg. There was a large number of exhibits, but the feature was the high quality of the butter from creameries in Alberta and Saskatchewan and the improvement in quality over former years in the entries from the Manitoba creameries. In the latter province, the grading of cream supplied to the creameries by the individual patrons is being practiced for the first time this season and the beneficial results arising therefrom are already apparent. The principle of payment for cream on a quality basis is now firmly established in the three western provinces.

An officer of the Dairy Branch (Mr. Jos. Burgess) acted as judge in the dairy classes of the Calgary Industrial Exhibition which was held during the first week in July. The fine quality of the butter exhibited may be judged from the fact that in the three classes for creamery butter the first five awards in each scored between 97.25 points and 98 points. It is seldom that butter at any exhibition is good enough to receive a mark of 98 per cent.

The Inspector of Weighing of Butter and Cheese at Montreal has been kept very busy investigating the difference between the weight marked in the boxes of cheese and that reported by the public weigher. In all cases where a serious difference has been shown the inspector has visited the factory and in a number of instances he found that the scales were defective, and in others that sufficient care was not taken in weighing the cheese. The fact that a competent man has been appointed by the Government to check the weights of butter and cheese at Montreal is apparently appreciated by the factorymen and the information they receive from him, coupled with his personal visits to the factories, should cause an improvement in the weighing of cheese and thus considerably reduce the number of complaints received by this Department yearly regarding short weights.

The Dairy Division has received an encouraging report regarding the operation of the Cheese Commission, which was started in June, 1913, in Saulnierville Parish, Digby County, N.S. The total output last season was about 15,000 lbs. of butter, but this year it is expected that by the end of July at least 22,000 lbs. of butter will have been manufactured. The cream gathering system is used. A dairy record centre has been established in connection with this creamery.

I believe that just as soon as we give our patrons a chance to vote on cream grading they will pass it.—L. H. Newman, Victoria Co., Ont.

In our experimental work at the dairy school we have compared Monday and Tuesday milk for cheese making. The milk contained the same per cent. of fat and casein, but we made much less cheese from the Monday milk, and that of inferior quality. The advanced acidity in some cans of Monday milk brings the casein into solution.—Alex. McKay, Cheese-maker, Guelph Dairy School.

## CREAM WANTED

Patrons of Summer Creameries and Cheese Factories. We want your cream during the winter months. Highest prices paid for good cream.

Drop us a card for particulars:

**GUELPH CREAMERY CO.**  
GUELPH, ONT.

## CREAM

Markets have advanced and we are now paying War Prices for Good Quality Cream.

We need yours—write us (cans supplied)

**Toronto Creamery Co., Ltd.**  
13 Church St., TORONTO

**WE Make Butter WE Furnish Cans WE Want Cream WE Pay Express WE Pay Every Two Weeks**

Write us

**BELLEVILLE CREAMERY, LTD.**  
Belleville, Ontario

### Hoistlen-Friesian Association of Canada

Applications for registry, transfer and membership, as well as requests for blank forms in connection regarding THE FARMER'S MOST PROFITABLE CO-OP, should be sent to the Secretary of the Association.

**W. A. CLEMONS, ST. GEORGE, ONT.**

## CREAM WISDOM

The old statement that "no juggling of figures in January will retrieve the losses of June" may be applied to cream. Our prices have been broken. In the past month of August the price of cream was broken. In the past month of August the price of cream was broken. In the past month of August the price of cream was broken.

**Valley Creamery of Ottawa, Ltd.**  
519 Sparks St., OTTAWA, ONT.

## EGGS, BUTTER LIVE POULTRY

Bill your shipments to us by freight, & view us by postal and we will account to the roost promptly.  
Egg Cases and Poultry Coops supplied free.  
**The DAVIES Co.**  
Wm. Davies Ltd.  
Established 1854 TORONTO, ONT.

### FOR SALE

Combined creamery and dairy factory in one of the best naturally adapted dairying sections in Western Ontario. Expect to make this year about 10 tons of cheese and 30 tons of butter.  
Buildings painted and good repair, including an ice house and drive shed, basement dairy room, a good brick basement stable and hog sty.  
Butter lately installed and in perfect order. Farm, excellent, large number of fruit trees, splendid water supply. Close to church and half mile from school.  
A bargain if taken at once as owner has other business in view on account of health. Apply to  
**Box 820, Farm and Dairy, Peterboro, Ont.**

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A BOG SPAIN, PUFF OR THOROUGHLY

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TRADE MARK M.C.U.S. PAT. OFF.

will clean them off permanently, and you work the horse same time. Does not blister or remove the hair, \$2.00 per bottle, delivered. Will tell you more if you write. The simplest, quickest, and most reliable reduces Varicose Veins, Fungus, Mucous or Lymphatic, Enlarged Glands, Gout, Wren, Corns, Allergic puff & chills. Price \$1.00 per bottle, as directed. Delivered. Absorbine is only in W. T. YOUNG, P.O. Box 123, Lyons, N.Y. Montreal, Can.

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