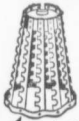


This Cylinder Shows Why The "EUREKA" Root Cutter



is the best on the market. See how it is designed. Grooved knives, with the grooves on one blade opposite the teeth on the next. Instead of slicing or pulping, the "Eureka" turns out roots in shreds—

—thin narrow strips—suitable for any kind of feeding. The "Eureka" shreds from one to two bushels a minute, and turns so easily that a child can operate it. In the "Eureka" the feed is kept free from dirt, the feeder bottom being made with iron rods, thus allowing all dirt to drop out before it can reach the shredding cylinder.

The Eureka Planter Co. Ltd. Woodstock, Ont.



Turn Water to Money



By installing our system of Woodward Water Basins Increase flow of milk, and once installed they are automatic. WATCH THE RESULT. WILL PAY FOR THEMSELVES in a short time.

GOOD AS A GOLD MINE

Ontario Wind Engine & Pump Company, Limited
WINNIPEG TORONTO, ONT. CALGARY



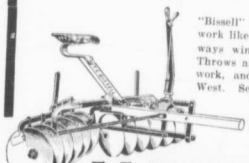
"PERFECT" MAPLE EVAPORATOR

A first-class evaporator that will make GOOD CLEAR—like kind you like syrup, with a VERY SMALL quantity of fuel. Price \$8.00. The poorest man can buy. Every one GUARANTEED. If not as represented, EUREKA at our expense. Sold direct to the farmer. Turns that sugar-bush of yours into a paying business. Write our word for it. Send for our new pamphlet. It tells what the fellow who has used it thinks.

THE STEEL TROUGH & MACHINE CO., Limited
8 James Street, Tweed, Ontario

Test The "Bissell" in a Field Competition with other Out Throws

To settle all doubt about which out throw harrow has the greatest capacity and lightest duty we ask you to test the "Bissell" Out Throw Harrow in a field competition with other out throw harrows. We know the "Bissell" will outclass the field, because it is so designed that the hitch is well back, the seat projects over the frame, and the arch is directly over the gangs. This construction removes all neck weight—enables horses to do more work—because one gang is set slightly ahead of the other, the gangs can not crowd or bump together. The



"Bissell" Out Throw works fast and does clean work like the famous "Bissell" In Throw. It always wins in field trials. We also make Out Throws and In Throws with two levers for hilly work, and in 16 plate wide cut styles, for the West. Sent to Dept. R, for "Bissell" Harrow booklet. Remember, it isn't a genuine "Bissell" unless the "Bissell" name is stamped on the harrow.

T. E. BISSELL CO., Ltd., Elora, Ont.

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.

Butter Making on the Farm

Mrs. Alex. Simpson, Perth Co., Ont. The first essential to successful butter making is cleanliness. The cows from which the milk is taken should

have an abundance of pure food of the best quality and be given the very best of spring water to drink. They should also be given access to all the salt they wish. We have clean milkers using the cleanest of utensils.

We are then sure that we will have no trouble in getting the very best quality of milk.

We take the milk immediately after being milked to the milk room where we run it through the separator. We cool the cream to 51 degrees F. and leave it in a cool place. Cream from the next separation is cooled and added to the first cream. Stir after each addition of cream. We repeat this process until 25 or 30 lbs. of cream testing about 25 per cent. fat has accumulated.

ADDING THE STARTER

We then heat to 80 degrees and immediately cool again to 54 degrees when a starter (a quart of butter-milk about a week old) is added to cream and thoroughly stirred. The cream is left standing in a cool room until morning when it should be ready to churn. See that the cream is no

higher in temperature than 54 degrees when it enters the churn.

We prepare the churn by thoroughly securing with salt, then seal and cool off. All the utensils we use are treated in the same manner.

We have no difficulty in having the butter appear in granular form in from 15 to 20 minutes. When the granules are about the size of wheat kernels we add a quart of water cooled to temperature of cream when starting to churn, that is 54 degrees. We then churn slowly until the granules become about the size of a grain of corn. The butter-milk is then drawn off through a fine sieve. This sieve saves all the small particles of butter which would otherwise be lost.

WASHING AND SALTING

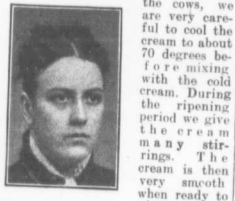
After drawing off the butter-milk we wash butter in the churn and add the salt. We use one ounce of Windsor Dairy Salt to one pound of butter for our own use. We leave the butter in the churn till we get our butter worker scoured, sealed, and cooled. We then take the butter on butter worker and work thoroughly to get the salt evenly mixed in the butter. We put up all our butter in one pound prints and get five cents above market price for all we make.

For some years I have taken part in the butter making competitions in Toronto, London, Winnipeg, Brandon and Calgary. I have always used the methods I have just described and I have been very successful at all these places.

Dairy Butter for Exhibition

Mrs. J. E. Watson, Missisquoi Co., Que.

Although our dairy is small, we use a hand separator. After separating the milk while it is still warm from



Mrs. J. E. Watson

the cows, we are very careful to cool the cream to about 70 degrees before mixing with the cold cream. During the ripening period we give the cream many stirrings. The cream is then very smooth when ready to churn. We churn often in warm water.

At least three times a week. For best results in churning, we prefer a temperature of about 60 degrees. When the butter is yet in small lumps we draw off the butter-milk and wash thoroughly in good cold water. We use ice in the wash water in the warmest weather.

We salt our home dairy butter a little heavier than creamery butter, using about three-quarters of an ounce to one pound of butter as it suits our private customers better than mild salting.

In working the salt through the butter, we use a method of our own. For 24 hours after churning we give the butter several cuttings down, working the salt in by degrees, and letting the brine which may have collected run off. This method especially during the heated season leaves the butter with a better grain than after one continuous working.

The methods outlined along with perfect cleanliness in the handling of milk, cream, butter and making utensils have assured us a measure of success in dairy exhibitions and a ready home market for our butter.

Separation of Cream

Mrs. T. Thompson, Seneca Co., Ont. Milk should be separated immediately after milking when the temperature of the milk is at its highest. We find that it is very important to turn the separator steadily and at the re-

quired speed throughout the separation as the speed of the separator has much to do in securing good firm butter. When the separator is not turning up to the speed or the pressure is uneven, too much skim milk goes into the cream. Thin cream means a longer churning and the butter will be hard to manage.

Butter Making in Home Dairy

Mrs. O. L. Churchill, Yarmouth Co., N.S.

We keep six or seven cows, mostly Ashbys. As we do not live near a creamery the butter is made up at home and disposed of to private customers in the nearest town.

I have made quite a success of butter-making, but although I have attended a dairy school. We have never lost any customers. We have had a poor butter. We have had customers, however, come back to us after trying some one else for a time because they were getting their butter a few cents cheaper.

The milk is put through the separator as soon as the milking is over and soon there is nothing left but the pan of cream. We skim our cream so that it churns three pounds of butter to the gallon. After the cream is cool it is added to that previously collected, keeping it stirred thoroughly and often.

When churning has been collected for churning it is ripened at a temperature of about 70 degrees, using a little butter-milk for a starter. The next morning it is churned at about 58 degrees or 60 degrees. We like the butter to come in half an hour. The churn is stepped when the butter is about the size of wheat kernels. More is churning lumps it and makes it hard to wash.

After the butter-milk is drawn off, a few dippers of water are poured over the butter to rinse it well. About one wash water as cream is poured in and then the water revolved a few times and the butter drawn off. The butter is now removed from the churn and salted about one ounce to the pound. After it has set for an hour the salt is wrapped in square pound prints, printed in parchment paper, and is ready for market.

Lots of self-made men, so-called, have had help from their wives.

FOR SALE AND WANT ADVERTISING

TWO CENTS A WORD, CASH WITH ORDER

WANTED—Situation by year on Dairy farm by married man. State wages, with house, etc. Apply R. H. Farm and Dairy, Peterboro.

PERSONS having waste space in cellars, out-houses or stables, can make big money per week growing mushrooms for us during Fall and Winter months. Now is the best time to plant. For full particulars and illustrated booklet, write, Montreal. Annely Company, Montreal.

FOR SALE—Two cheese factories; Peterboro locality. Apply Box M, Farm and Dairy, Peterboro.

FOR SALE—Iron Pipe, Pulleys, Belting, Rails, Chain, Wire Fencing, Iron Posts, etc., all sizes, very cheap. Send for list, stating what you want. The Imperial Waste and Metal Co., Queen Street, Montreal.

FOR SALE—Cheese factory in Western Ontario in fair state of repair. Good location and an abundance of good water. Good drainage. 30 tons of good reasons for selling. Address Box D, Farm and Dairy, Peterboro.

Cheese

Making of this cheese matters suggest to the

Women

Miss Neely, C. N. S. ad. The in Scotland

Washing

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Butter

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Customers

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The milk

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