Hiding Facts With Talk

Only Sharples Cream Separators receive the unskimmed milk through the lower end of the bowl. This makes Sharples Tubulars much faster and cleaner skimmers than "bucket bowl" machines. Dairy Tubular bowls contain just one smooth piece -instantly removable and no larger than a napkin ring.

"Bucket bowl" makers have tried, without success, to overcome these great, patent protected Tubular advantages by persistency increasing or complicating the number of parts inside their "bucket bowls." For instance, the maker of the old disk tance, the maker of the old disk tance. vantages by persistently increasing style of "bucket bowls" now puts 40
to 60 disks in his bowl. Notwithtording that there and style disk

self oiling gears. standing that these old style disk

and other "bucket bowl" machines are more complicated now than ever before, the makers try to hide the fact by calling them "more simple than ever and easiest to clean." What do you

Tubular sales exceed those of most, if not all, other makes combined. The manufacture of Tubular Cream Separators is one of Canada's leading industries. Get catalog No. 253.



The Sharples Separator Co.

Toronto, Ont. Winnipeg, Man.

Receseseseseseses Cheese Department

Makers are invited to send contr this department, to ask questions relating to cheesenaking and to su-jects for discussion. Address you The Cheese Maker's Department. this department to the support of th

"The dairy industry seems to grow and become of more importance each year," said Mr. John Riddle, presi-dent last year of the Peterboro cheese board in a short address before the cheese makers' convention recently held in Peterboro. "It is from the dairy that we get our largest revenue. Pat-tons should realize that cheese makers cannot make a better article than they have raw material to make it out of. Thus the responsibility goes in rectly back to the farm and to the

'Much lies with the producer. Absolute cleanliness is imperative in handling the milk. The idea that used to prevail when it was thought that all milk must be aerated has been exploded. The process of exposing milk to the air was supposed to carry off animal heat, all objectionable fla-tors that might be in the milk, and do many other things innumerable. Now the accepted plan is to put the Now the accepted plan is to put the milk in a can as quickly as possible and reduce the temperature at once. When milk has been properly cared for and delivered in first class cans to for and delivered in first class cans to the factory in a clean condition and at a low temperature, then it will be up to the cheese makers to make the finest article. If patrons will only ac-cept their full responsibility the cheesemakers could make better cheese than that have in the case. than they have in the past.

The Makers Wages

The Wakers Wages

Editor, Farm and Dairy:—Some

months ago you dealt with the problem of the cheese makers is

problem requires much deep strain

g and practical experient this

range a workable plan and would need

to be backed up by a strong co-opera
tive movement among the makers.

But this suggests a cheese-makers

union, and such a course is repugnant

to my ideal. Labor unions usually to my ideal. Labor unions usually start out all right but soon outlive their original intentions and become detrimental to the labor interest.

I know of some makers who are engaged on a sliding scale, that is to gaged on a siding scale, that is say, a price is set at a maximum amount. If a less weight of cheese is manufactured than the maximum, the manufactured than the maximum, the rate per cut. is increased, or if the weight raises above the maximum, the rate decreases. In other words, if the cheese maker receives a small sup-ply of milk his wages or percentage increases. In other words, if the cheese maker receives a small supply of milk his wages or necessage in cheese maker receives a sman supply of milk his wages or percentage in-creases. On the other hand if a lar-ger supply is received his percentage decreases. This plan helps the maker decreases. This pian heips the maker out in a poor season, and it is an in-ducement for the producer to make every effort to send in a good supply of milk if he wishes to lessen manu-

of milk if he wishes to tessen manufacturing expenses.

A manager of a factory must consider as the first item, the cost of living expenses. It costs him about the same amount on the average, whether it is a good or poor season. The next item is the fuel bill and it takes very little more to run to full. next item is the fuel bill and it takes very little more to run to a full epacity than a less quantity. The next important item is the required help. It should be the aim or the manager to have his men fully occupied. It takes a constant supply of milk to do this. It a drought sets in and shuts off the flow of milk and the help are engaged for the season this will lower the profits. If it were possible to engage and pay helpers according to the supply it would let makers out very much.

The greater part of the trouble is anker offering to make for a little less than the experienced manager. The patrons and owners are too often.

leas than the experienced managor. The patrons and owners are too often willing to take the risk for a few dollars and engage the cheaper fellow. Also there are too many patrons who imagine the maker makes big wages. It certainly does look big is the annual report, but the expension as the control of the

Co., Ont.

Note.—Mr. Nimmo is one of the most careful makers in the business, most careful makers in the business, and has successfully managed a chees-factory for many years. He talk-good common sense on the wages que-tion. If patrons and makers would tion. If patrors and makers would co-operate more and give and take more than they do it would be better for all concerned. We would be glad to have the views of others on the points raised.—Editor.

Pay by Test

Bulletin No. 308, of the New York Experiment Station should command attention in every cheese-producing section. Some dairymen will undoubtsection. Some darrymen was undoubtedly disagree with the conclusions of the bulletin, for it urges the adoption of the fat test as the basis for paying for milk at all cheese factories. Owners of cows producing milk low in fat will suffer some reduction in dividends from the adoption of the system; but the facts and figures given prove that quality and quantity of cheese both

His Pig a Favorite

The pig you sent me as a premium for securing seven new premium for secuting seven new yearly subscriptions to Farm and Dairy arrived safely. It was sent me by Mr. W. W. Brownridge, of Ashgrove, Ont. I am well pleased with it. He is a fine pig. We think him a great pig already, and have named him "Jack."

considered, the simple fat test gives the fairest measure of the value of the

the fairest measure of the value of the milk for producing cheese. Other methods that are considered worthy of attention are payment by the relative values of fat and other cheese solids, based on yield and composition of cheese, as proposed by Babcock; payment by the amount of fat and the calculated, not measured, amount of casein in milk, and payment by the percentage of fat, plus two. Payment by weight of milk alone is condemmed as unjust and leading to dishonesty.

Mr. J. F. Lillie has been appointed official referee at Montreal to settle any dispute between sellers and buyers cheese for the season.

Have you forgotten to renew your subscription to Farm and Dairy?



ATTENTION!

Cheese Manufacturers



We are placing on the market a new cheese box which elimin-ates all the undesirable features of the old-style package

This box is made of three pieces of veneer, with the grain running from top to bottom. It also has the advantage of a hoop placed near the top as shown in fig. 2, thus making it very strong and durable. In fact it is impossible to break it with ordinary handling. Every box is guaranteed, and any breakages will be replaced. ages will be replaced.

This box can be shipped in crates in knock-down shape, thus effecting a large saving in transportation charges.

For full information regarding prices, deliveries, its advantages, etc., write

Toronto Boxbarrel Co.

43 Yonge Street Arcade, TORONTO

A limited amount of Stock in the Company is For Sale and it will be to your advantage to become interested.

It is desirable to mention the name of this publication when writing to advertisers

June 10

SYNOPSIS
consists of M
consist

PEARL W no bou worrie pearing at the festal Camilla had waiting for s its loveliness needed to co supplied by he the czar's mot

But Mrs. E fully after h wheeled him ga was beautifull of mull an carriage was could possibly neat hat and girl to be proupretty face withinking of th in the magazin strange too, a it so carefully t would he say

But Algerno noon, nor wo either, as he bu his carriage in delivered full-si: every person he them along the gality of his he fat hands, and little heels.

Pearl held he very much the led the weighty Mrs. Ducker rail kissed the czar ing out such a and endearing stood in bewilder she had never I Mrs. Ducker cathe house, Pearl is shut, which was Two little girls

skirts, sat demur