



The favorite everywhere it goes. Note its beauty and heavy compact construction, with low-down, handy supply can only 3½ ft. from the floor.

Why You Will Prefer THE "SIMPLEX"

In preference to all other Cream Separators is because the "Simplex" is:

So Simple
So Easy to Turn
So Easy to Clean
So Perfect in Skimming
So Quick in Separating
So Pleasing in Appearance
Self Balancing
Seldom out of Repair
Saves Pays for Itself

LASTS A LIFETIME

There are other advantages in favor of the "Simplex." These are explained in our literature, which will be mailed to you free on request.

The ease of running, ease of cleaning, simplicity, self-balancing bowl, interchangeable spindle point, low-down supply can, the general pleasing appearance, and the perfect skimming of the "Simplex" make it the favorite everywhere it goes.

Then, too, our large capacity machines, so constructed that they turn more easily than most other separators, regardless of capacity, will enable you to separate your milk in half the time. This is a great advantage it will pay you to enjoy.

Bear in mind we allow you to prove all these claims—since "Proof of the Pudding is in the Eating."

Write to us for full particulars about the "Simplex" and our special terms to you to use the "Simplex" and represent us locally in your district.

D. Derbyshire & Co.

Head Office and Works - BROCKVILLE, ONT.

Branches: PETERBOROUGH, Ont., MONTREAL and QUEBEC, P.Q.
WE WANT AGENTS IN A FEW UNREPRESENTED DISTRICTS

A New Year Resolution

The New Year is the time for forming new resolutions. You can't do better than decide to renew your subscription to Farm and Dairy. Or, you may have a friend whom you would like to present with some token of your appreciation; something that you are sure he would like; that would help him in his daily task and afford him pleasure as well as profit. That you will find in Farm and Dairy. Its clean, forceful, helpful articles are a stimulus and an incentive to our readers. Your friend will appreciate your gift of a year's subscription.

It will be a gold mine of helpful ideas and suggestions for 52 weeks and only costs a dollar a year. Send it to us to-night.

CIRCULATION DEPARTMENT
FARM and DAIRY Peterboro, Ont.

Another Successful E.O.D.A. Convention

High Prices and Enlarged Output Characterized Year's Operations—
Splendid Cheese Exhibit—Many Strong Addresses

THE attendance at the 40th annual convention of the Eastern Ontario Dairymen's Association, held at Napanee on Thursday and Friday of last week, rivalled that of any convention in the history of the Association. It was larger, much larger, than that of any recent convention. It was generally conceded that the interest in the Dairy Standards Act was responsible for part of the larger showing. The accommodation provided for both the meetings and the exhibition by Napanee was all that could be desired, the fine armories building being secured for the occasion. Though the exhibit of butter was disappointing, the cheese display was a credit, even to Eastern Ontario. A new feature was a demonstration of cheese made of rennet, pepsi and curdalc for the purpose of showing the merits of the new coagulants as compared with rennet.

The Chief Instructor's Report.

G. G. Pablow, chief dairy instructor, reported that there were 840 cheese factories in operation during the year 1916, which proved an increase of two more than the previous season. These factories received from the instructors, 1,228 full day visits and 4,688 call visits. Sixteen new factories had been built, the estimated expenditure, including new buildings, being \$87,239. While the general appearance and condition of the factories showed a marked improvement, there were still a number, however, that were not very creditable and would have to be improved if they continued to operate. Of the factories, 105 made whey-butter, turning out 532,769 lbs. from May 1st to November 1st.

Eighty-one factories pasteurized the whey. Eighty-six factories paid for milk according to quality, being 13 more than the previous season. Forty-five paid by straight fat and 41 by the fat plus 2 method.

The quality of the May and June cheese was exceptionally fine; also that of the fall make, but during the months of July and August a large percentage of the cheese were more or less defective. In some cases, owing to the high price of rennet, makers tried to do with a smaller amount than was necessary to do the work properly and the result was a rather loss of fat in the whey, this being probably responsible for the higher average in pounds of milk required to make a pound of cheese, 11.07 pounds being the average for the season, considerably more than for any previous season. It was safer to determine the quantity to use from the action of the consultant on the milk than from the directions of the manufacturer. From the results of experiments conducted by the instructors, it was shown that it took 11.51 pounds of unskimmed milk to make a pound of cheese and 11.04 pounds of unskimmed milk and makers were advised to encourage their patrons to cool the night's milk to at least 65°F immediately after milking. Mr. Pablow outlined the work that had been done to secure information on the value of milk of different percentages of fat. He also called attention to the fact that the cheese industry yielded an income of nearly \$17,000,000 in eastern Ontario for the factory season.

Only a small amount of the butter was packed in solids, the most of it being put up in prints and disposed of by the manufacturer direct to the contractor. The greatest defect in the creamery industry was the condition of the cream as it reached the consumer.

Regarding the quality of Ontario cream as determined by the awards obtained at the annual exhibitions at Toronto and Ottawa, while the

unfavorable showing obtained was deplored, it was pointed out that the prize winners are confined to comparatively few creameries where conditions are more favorable for the production of a higher quality. There was no question but that a higher standard could be produced from sweet cream properly pasteurized and ripened than from the average cream that is supplied to Ontario creameries, and this fact had been so forcibly impressed on the makers during the last few years that they had simply quit showing their butter where it comes into competition with the product of the sweet cream creameries. This did not mean that we were going back, but that other sections of Canada were going ahead faster than we, with the net result that our showing is made more interesting each year.

Grading of Cream.

This year they introduced cream grading at the creamery operated in connection with the Eastern Dairy School, which proved an excellent case. The patrons were perfectly satisfied with the result, and no difficulty whatever was experienced. They established two grades for a start: first grade being defined as sweet and clean in flavor, and second grade as sour or slightly sour, but otherwise clean in flavor. A difference of 2c a lb. of butter fat was made between the two grades. Of the total cream supply for the six months only six and a half per cent. was placed in second grade. When it was considered that nearly twenty per cent. of the cream supplied was brought in by return, the result is a remarkable showing for one season's trial.

A cow census showed that in 1916, 276,123 cows, having an average yield for the factory season of 3,915 pounds, had contributed to the factories. This was an increase of 375 pounds over 1915. The increase was due to weeding out bad cows, to better breeding and to better care. During the year 507 siles had been checked, a falling off of 50 per cent. compared with the previous year. Since 1915, 2,677 siles had been erected.

The auditor's report showed that financially the association was in a strong position. Beginning the year with \$248.06 in the treasury, the books were closed with \$1,443 on hand. Prosecutions had yielded \$877.50, as against an expenditure of \$523.30 for prosecutor's salary and expenses. The legislative grant of \$2,500, the grant of \$300 from the town and county of Renfrew and the revenue of \$26.75 from advertising were the other most important sources of income. In commenting on the question of prosecutions, Auditor J. J. Payne, Brimston, stated that he would much rather have seen the courts for this item in excess of the receipts from it.

O.A.C. Farm Manager Discusses Annual Pastures.

Mr. Leitch, of the O.A.C., stated that the cheapest milk was produced on summer pasture, and outlined the work that had been done at Guelph to devise a method of implementing the permanent and temporary pastures, such as are commonly found, by means of growing annual pasture mixtures. Remarkable results had been obtained by means of a mixture composed of one bushel of spring wheat, one of barley, one of oats, and six or seven pounds of red clover in an acre. This year 77 head of cattle had been almost wholly wintered off on acre from June 1st to September 15th. Most of the feed had been supplied by

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