

RAW FURS
We Pay Highest Values
Write for Price List
and Shipping Tags
Sierce Fur Co. Ltd.
King and Alexander, WINNIPEG, Canada
We Also Buy HIDES and SENECA ROOT

OATS!

We want some, and are buying continuously any grade. If you cannot get box cars, wire, phone or write us and we will supply sacks to ship in stock cars. Market prices date of inspection.

LAING BROS.
WINNIPEG MAN.

Live Poultry Wanted

We guarantee to pay you prices here quoted. These prices are for live weight, f.o.b. Winnipeg, and if they are satisfactory let us hear from you how many you have and we will forward crates for shipping. Prompt returns.

Live Hens	Per lb.
Young Roosters	\$.13
Old Roosters	.14
Ducks	.11
Geese	.15
Turkeys	.16

Golden Star Fruit and Produce Company
91 Lusted Street - WINNIPEG

LIVE HENS WANTED

Hens	13c
Young Ducks	14c-15c
Turkeys	16c
Geese	13c-14c
Spring Chickens	Best Market Prices

For good Heavy Hens ask for price. These prices f.o.b. Winnipeg. Let us know what you have to sell and we will forward crates for shipping. Prompt cash on receipt of shipment.
ROYAL PRODUCE & TRADING CO. - 87 ALBANY ST., WINNIPEG

CREAM WANTED!

Highest cash prices paid for Cream, sweet or sour. We remit on receipt of each shipment; also pay express charges.
MANITOBA CREAMERY CO. LTD., Winnipeg, Man.

Fish! Fish! Fish!

Fresh white fish and trout direct from our nets to the consumer. We want every farmer in Western Canada to get our price list telling you just what the fish will cost delivered at your station.

DAVIS PRODUCE CO.
P. O. BOX 203
THE PAS - Manitoba

WHITEFISH

NO. 1 LARGE
6c. per lb. F.O.B. Winnipeg

No extra charge for bags or boxes. Special prices for carlots. Cash must accompany orders.

We can supply All Kinds of Fish
Write Us
STEPHANSON FISH COMPANY
247 PRINCESS ST., WINNIPEG

If you do not see what you want advertised in this issue, write us and we will put you in touch with the makers.

FIRST GRADE CREAM

Every farmer can produce first grade cream by reasonable attention to the following simple and fundamental principles, as outlined by the dairy department of Purdue University.

The separator is the collector of many of the impurities contained in milk. If cream of good quality is to be secured it is obvious that the separator must be cleaned thoroughly after each separation. If not washed and freed from all remnants of milk of the previous separation, the separator becomes a seat of contamination and a source of unclean and filthy cream, the disastrous consequences of which no subsequent treatment and care of the cream can overcome.

This does not mean that no attention should be paid to cleanliness and care of milk before separation. Milk produced under insanitary conditions will not produce good cream, even if passed thru a clean separator. In the production of good milk, clean stables, clean cows, clean milking and clean utensils are essential, but all these precautions come to naught unless the milk is run thru a clean separator. Experience has shown that it is this negligence in the care of the separator that has done more harm to the quality of the cream than any or all of the factors entering into the care of the milk before separation, combined.

Wash Separator Each Time Used

Immediately after separation, flush the separator with water until the discharge from the skim milk spout is clear. This removes most of the remnants of milk and cream and loosens the separator slime in the bowl, making subsequent washing easy. Now take the bowl apart and wash with hot water containing some good washing powder, all parts of the bowl, discharge spouts and buckets. Then rinse them with scalding hot water and allow all parts to drain in a clean place. All other milk utensils should receive the same treatment. Do this after each separation.

The spoiling of cream as well as the decomposition and putrefaction of other food stuffs is caused by germ life, bacteria, yeast and molds. Like other living organisms, germs require warmth to thrive. In the absence of warmth they are inactive and are unable to continue their work of destruction.

When the cream comes from the separator it is warm and in ideal condition for bacterial decomposition and spoiling. If it is cooled promptly the activity of the bacteria is checked and the cream will keep sweet for a reasonable length of time. The lower the temperature to which it is cooled the longer it will keep in normal condition. Cooling to the temperature of the water available on the average farm alone greatly retards bacterial action and prevents spoiling. Cream should be cooled at once after it leaves the separator.

Cool Cream Promptly

Prompt cooling is not possible by merely letting the cans stand in the air. Air is a very poor conductor of heat. The cans must be set in water. Water cools cream about thirty times as fast as air. Set the cream cans in a trough, tight box, tank or half barrel containing water. If running water is available, let the water run thru the tank continuously; if not, fill the tank up with fresh water at least once every twelve hours. If the cooling tank is connected with the stock watering trough, the water needed for the stock serves to cool the cream by running thru the cooling tank first. Stir the cream frequently to hasten the cooling and to keep it in smooth condition. Do not pour warm cream into cold cream; this practice spoils the whole batch. Cool the warm cream in a separate can before mixing.

Aside from checking fermentation and therefore avoiding rapid spoiling of the cream, the use of the cooling tank serves to take the animal heat out of the cream, preventing the cream and butter from developing an unpalatable smothered taste, which greatly depreciates the market value of butter.

When promptly cooled and frequently stirred the cream remains in proper mechanical condition so that it can be readily transferred without excessive loss due to sticking to the can. This also makes possible the taking of representative samples therefrom, which in turn insures accurate tests. While proper care retards deterioration, it cannot entirely prevent it, hence delivery should be made often, preferably three times per week in summer and twice per week in winter.



FISH!

Now is the time for you to lay in your supply at Fisherman's prices. Don't delay but place order today.

Whitefish, No. 1, nice large ones	\$0.07
Whitefish, No. 1, small	.05
Jackfish	.04
Pickrel	.07
Halibut	.09
Salmon, Red	.10
Salt Cod, whole fish or in bricks	.09

SPECIAL

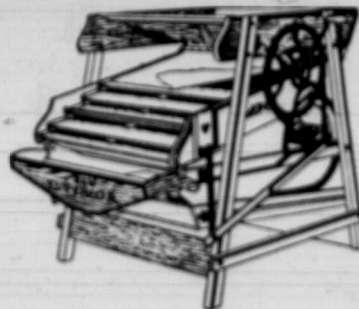
PICKEREL—Cleaned and skinned, heads and tails off, all ready for the pan, 20 lb. lots \$2.50

PRICES AND QUALITY GUARANTEED
Bankers: Dominion Bank, North End Branch, Winnipeg

THE CONSUMERS FISH CO.

Winnipeg - Man.

"King of Wild Oat Separators"



Lincoln New Superior Mill

MADE IN 3 SIZES, WITH OR WITHOUT BAGGER

The Lincoln Smut Cleaner and Pickling Machine

Separates Smut Balls, Wild Oats, King Heads and all Light Seeds from Wheat and Barley.



Perfect Your Seed Grain in the Lincoln

Cushman Motor Works of Canada, Limited

Builders of Light Weight, High Grade Gasoline Engines for all Farm Power Work

284 PRINCESS STREET WINNIPEG, MAN.

EXCLUSIVE SELLING AGENTS

For Fahning Mills—Smut and Pickling Machines—Vacuum Washing Machines—Lincoln Grinders—Lincoln Saws—Incubators—Universal Hoists—Portable Grain Elevators—Wagner Hardware Specialties—Mountaineer and Little Giant Neck Yoke Centres—Combination Thresher

Raw Furs

Trappers, Traders and Farmers. We are paying highest market prices for Furs. Send immediately for FREE PRICE LIST and all information regarding trapping and hunting.

A. & E. PIERCE & CO.
233 KING STREET - WINNIPEG

If you do not see what you want advertised in this issue, write us and we will put you in touch with the makers.



DOG DISEASES
And How to Feed

Mailed free to any address by the Author
H. CLAY GLOVER, V. S.
118 West 31st Street, New York

SHIP

Wolves Muskrats Skunk Foxes

In fact all kinds of Raw Furs and

Beef Hides

to us, and get full market value

North West Hide & Fur Co. Ltd.
278 Rupert Ave. - WINNIPEG