

The Imitation Link - Blades

EVERY successful device has its imitators. Others try to get as near to it as patents and trade conditions will allow. One of the oldest and most prominent manufacturers of separators has brought out in some of his bowels a device in which he attempts to realize the principle of Link-Blades. It consists of a series of horizontal sections, each partially telescoping into the other, and each consisting of a circumferential series of spiral blades rigidly united. While this device, at first glance, would appear to embody the principle of the Link-Blades, especially so when looking down on it in the bowl, a little study will show that the principle feature of the Link-Blade System is lost by dividing this device up into horizontal sections.

The reason for this is, in the upward path of the milk, through the bowl, the cream particles being on the convex side and the skim milk particles on the concave side of the blades, when they reach the top of each of these sections they come into direct conflict and are mixed up again, with the result that the separation is retarded.

You may as well get the genuine **SIMPLEX LINK-BLADE SEPARATOR**. It costs no more and they are equipped with the **SELF BALANCING BOWL** and **SELF CENTERING BEARINGS**. Write to-day for a booklet describing these wonderful machines to

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Prince Edward Island Stock Breeders' Association

A meeting held at Charlottetown, P. E. I. recently by the stock breeders of that Province, brought together a good number of prominent breeders of all classes of live stock. Mr. Peter Brodie was appointed chairman, and after explaining the object of the meeting, asked those present to express their views. A large number expressed themselves strongly in favour of organizing an association, and on motion, the organizing was proceeded with. The association is to be known as the Prince Edward Island Stock Breeders' Association.

The following were elected officers: Hon. Pres., Hon. Premier Hazard; pres., P. E. Brown; 1st vice, Peter Brodie; 2nd vice, Wm. Gibson; sec., C. T. Ferguson. The following executive committee was also appointed: Robert McKinley, Sam Howwell, Jas. Roper, F. Haldy, T. R. Cass, Leonard Court, Wm. Gibson. The meeting then passed a unanimous resolution asking the legislature to grant \$3,000 more than last year for agricultural exhibition purposes.—C. T. Ferguson.

Milk, Cheese and Butter Act

"Every year, more and more stringent legislation is being enacted, imposing penalties on farmers and others who are caught handling milk in an unsanitary manner. Hitherto, it has been difficult for Government Inspectors to take action against farmers who shipped milk to the cities, and who tampered with that milk, or did not give it proper care. As a result of the amendments to the Milk, Cheese and Butter Act passed at the recent session of the Ontario Legislature, which has been mentioned in previous issues of *The Canadian Dairyman and Farming World*, it will now be much more dangerous for any milk shipper who is careless with his milk.

The following clauses embody the amendments or additions to the Milk, Cheese and Butter Act, passed recently by the Ontario Legislature.—No person shall sell or offer for sale in any city, town or incorporated village, and no person shall sell or supply under contract to any person in any city, town or incorporated village, and no person shall sell, supply, bring or send to a cheese or butter manufacturer, or the owner or manager thereof, milk diluted with water, or in any way adulterated, or milk from which any cream has been taken, or milk commonly known as "skimmed milk," or milk in which any preservative is contained, without distinctly notifying in writing, the owner or manager of such cheese or butter factory, of the person or persons to whom it is sold in cities, towns or incorporated villages, that the milk so sold, supplied or brought to be manufactured or otherwise disposed of, has been so diluted with water, or adulterated, or had the cream so taken from it, or become milk commonly known as "skimmed milk," or has had a preservative added to it, as the case may be.

No person supplying milk or cream to a cheese factory or creamery or for sale in cities, towns or incorporated villages, shall keep his dairy, milk house, milk stand, or any vessels or equipment used in the storing or the carrying of milk or cream, in an unclean or insanitary condition.

All dairy inspectors appointed under this act shall have free access and admission to all cheese factories and creameries, and the premises upon which milk or cream is offered for sale located within the province and to all the lands adjoining same, and to the premises of all persons supplying milk or cream to any cheese fac-

tory or creamery, or for sale in cities, towns, or incorporated villages; and they shall also be empowered to take and test samples of milk found in cheese factories or creameries or in the possession of milk dealers having the same for sale in cities, towns, or incorporated villages, or in transit between producers and cheese factories and creameries, or between producers and dealers, or between dealers and consumers in cities, towns, or incorporated villages; and they shall have the right to take and test samples of milk found upon the premises of producers supplying milk to cheese factories or creameries or for sale in cities, towns or incorporated villages, and may take and test samples from cows which have been producing milk to be sold to cheese factories or creameries or to be delivered in cities, towns or incorporated villages, and any person refusing admission to the same or offering obstruction to the work of inspection or the taking of samples or testing of samples shall be subject to the penalties provided in section 16 of the act.

Tested Cows for Six Years

Editor, *The Canadian Dairyman and Farming World*—

I have been testing my cows for the last six years and consider that cow testing is the best one of the best things introduced into Agriculture. As a result of testing I have one of the best milking herds of grade cattle in this section. I have a few pure bred Ayrshires. They are the best and cheapest in the end. There are good cows as well as bad ones in pure breeds the same as in grades. Only by weighing each cow's milk separately can one form a correct idea of which are the best cows. Some cows give more froth on their milk than others, and therefore are very deceiving. By weighing, you are sure of your results.

Every dairy farmer should keep a pure bred bull. It pays to go and examine the sire and dam of the bull before making a purchase. Most dairymen make a great mistake in sending their bull, which has proven a good sire of milking heifers, to the butcher. If they would exchange bulls with some other dairyman, the bulls would be kept for service as long as they were useful. A bull is just getting to be a good stock getter at three years of age. Many farmers, unfortunately, have to make a change at this time to avoid in-breeding. In-bredding is a dangerous practice in a province like Ontario, where there are so many fine specimens of the different breeds.

While the testing of individual cows with the scales and habcock tester is a very important matter to the dairy farmer, it is not everything. One must breed right, feed right, milk right, and dispose of everything that doesn't make a profit for her owner. Success is then sure.—G. A. Ryan, Prescott Co., Ont.

The act under which Institutes are operated, does not provide for the election of representatives to the regular institutes by these clubs. If the movement continues to progress as it is now doing, the act may be changed to admit of this being done. Such a change should work to the advantage of both the institute and the farmers' club.

The Hon. Mr. Fisher's bill amending the inspection and sale act, declares it an offence to put any foreign substance whatever into cheese, or to incorporate any inferior curd or cheese therein. The penalties of the act will apply against anyone, who either manufactures or deals in these inferior products.

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