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THOS. SOUTHWORTH,
Director of Colonization, Toronto
MON. JAMES B. DUFF,
Minister of Agriculture.

Concerning Canadian Cheese

(Continued from page 17)

Copy of letter from James Loggatt & Co., Glasgow, dated 24th December, 1908.

"In reference to your call re quality and condition of Canadian cheese: Generally speaking, the cheese have arrived in good condition notwithstanding the hot summer both here and in Canada. We have had little to complain of in regard to heated cheese and nothing at all in comparison with, say, 10 years ago.

"Regarding flavor, there is still room for improvement though this has also been improved during the past season. The long drives with milk over bad roads in hot weather may account partly for this, also objectionable weeds in the pasture at certain seasons; further, the milk cans are sometimes used for taking back whey to the farm, and afterwards not properly cleaned, any or all of these will produce a faulty flavor in the cheese.

"Improved quality always commands a larger demand and a better price."

Copy of letter from Fulton & Weir, Glasgow, dated 11th January, 1909.

"We consider that the quality of Canadian cheese has been very much improved these last 10 years as regards texture, flavor and color, and certainly as regards heating there is little or nothing to complain of now whereas 10 years ago it was a constant source of complaint.

"We consider that the Canadian cheese are coming very near the quality of our Scotch cheese now and if they were only shipped in a more mature condition they would be much more marketable when they arrive here. A very large proportion of the Canadian cheese which have arrived these last two or three years have been shipped far too green—indeed one is inclined to believe that they were shipped as soon as they were made."

Copy of letter received from Andrew Clement & Sons, Ltd., Glasgow, dated 19th January, 1909.

"The Canadian Dairy Produce Trade of 1908 has been a disappointment to Scottish importers. It is somewhat disheartening to record another year of diminished

trade, and should the shrinkage not be stopped we are afraid Canada will lose her present strong position in cheese, and what was at one time a rapidly improving position in butter. Fortunately the butter and cheese requirements of Scotland show no decline, but only that importers have been forced to fill their wants to a greater extent from other sources of supply.

At our request we sum up the position as follows:

CHEESE

"Condition.—Heated cheese were too few to do any harm worth mentioning, and the present carrying arrangements are about as near perfect as we can reasonably expect.

"Quality cannot be said to have shown much improvement, neither has it deteriorated.

"Appearances leave much room for betterment in neater grades to the cheese, and particularly in better finished boxes. We notice a gradual deterioration in the style and strength of cheese boxes as compared with past years.

"Weights have been more and more unsatisfactory and the shrinkage has caused heavy losses to importers. The practice of shipping too green cheese is doing great injury to the Canadian trade.

"Supplies.—Owing to short make and high prices in Canada, Scotch importers say they can get better value in Home and New Zealand cheese, on which they have no loss in weight; consequently their requirements for Canadians were smaller than formerly. The enormous increase in New Zealand supplies from January till June, makes it unnecessary for importers to buy and carry from the autumn the heavy stocks of Canadians which they have done in past years."

BUTTER

"Supplies from Canada were not sufficiently large to warrant any special remark.

"Quality and condition were practically the same as former seasons, but prices in Canada were relatively too high compared with Irish and Continental supplies.

"In conclusion we should like to refer once to the great care exercised by the Canadian Government and dairy associations over the production and transit of dairy

produce, and to assure them that their efforts are appreciated by importers on this side.

"If we may be allowed to offer suggestions to them for the future, they would be that, while not relaxing their present work, they devote increased attention to:

"1. Discouraging small factories.

"2. Making it compulsory to have cool curing rooms at each factory.

"3. Raising the status of cheese and butter makers.

"4. Developing production by getting farmers to make provision against drought by laying in supplies of green food, ensilage, etc., and to develop the milking strains of their herds.

"In your next issue I shall conclude this series with letters from Bristol and Liverpool importers.

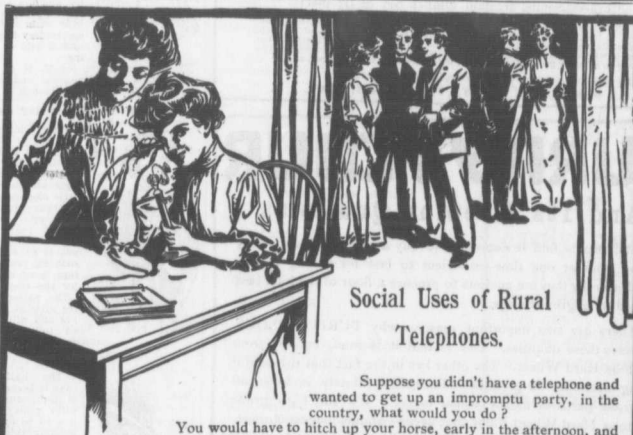
W. W. MOORE,
CHIEF MARKETS DIVISION,
Ottawa, March 15th, 1909.

Care of Factory Valves

The cheese or butter maker has other things which require his attention, as well as making cheese or butter. They are all parts of the business, however, and the maker who carefully looks after every detail will find his work easier and more satisfactory. The following from the Irish Homestead, the accredited organ of the dairy industry in Ireland, upon the care of valves may be of value: A valve is an appliance for regulating the supply of steam, water, or other liquids or gases, and is so constructed that the fluid or vapor can only pass through one way. The valves found in the average creamery are of two kinds, the gate in construction, and do not seem to be very well understood by our creamery managers, and this probably accounts for the large number of leaking valves one is always coming across. It frequently happens that when installing pipes and valves, the piping is allowed to sag, and the weight is all thrown on to the valve; the valve, being made of a soft metal such as brass, is thrown out of shape and is quickly ruined. All piping should be supported by brackets placed at fairly frequent intervals. When a valve for steam has just been fitted up, a blast of steam should be passed through before closing it down; this is to remove any obstruction which has got lodged between the disc and seat. Unfortunately, the practice of cementing pipe joints up with red lead is still fairly common, and this is to be deplored, for it is much better to use graphite and oil, and there is less possibility of a leak being caused by an obstruction getting between the seat and the disc. In screwing a valve on to a pipe, never use a pipe wrench, but always one with a square jaw, so that the bonnet of the valve does not get knocked out of shape. Another point to remember is to use the wrench on the end of the valve into which the pipe is being screwed. If it is found that the valve will not close tight, allow it to leak until it can be taken to pieces and cleaned rather than use excessive force on the hand wheel. Never try and force the handle by means of a lever, or you are likely to use more power than intended, and run the risk of ruining the valve completely. If, as is frequently the case, the valve shows signs of leaking, do not condemn it and discard it as useless; it is quite possible some scale has got on to the seat, and it simply requires taking to pieces and grinding down with powdered glass or emery.

When I was staying at the Walker House, in Toronto last summer, I frequently saw copies of Farm and Dairy and was pleased with the information I received from it. Accordingly, when visiting the Toronto exhibition last fall, I subscribed with your agent. We consider the money well spent and are much interested in every week's issue.

—John Adams, Muskegon Co., Mich.



Social Uses of Rural Telephones.

Suppose you didn't have a telephone and wanted to get up an impromptu party, in the country, what would you do?

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