

## Metallic Ceilings

are everything that plaster, wood and wall paper are not.

Metallic Ceilings are fire-proof, absolutely don't crack or crumble—don't get damp or mouldy—don't need repairs.

Metallic Ceilings are far-and-away the most economical building material you can put in a house.

You don't believe it? We can prove it. Write us for the facts.

**The Metallic Roofing Co.**  
MANUFACTURERS Limited  
TORONTO AND WINNIPEG

## Purity Salt

is the best on the market. Why?

BECAUSE it makes richer and tastier butter.

It does not cake or harden, being in perfect crystal form.

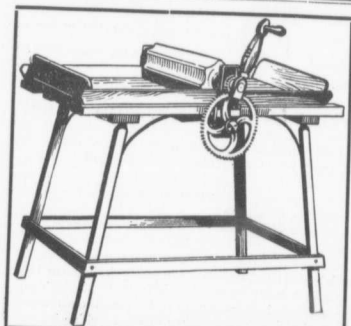
It dissolves quickly. It works in evenly, needs LESS, and draws a larger margin of profit for the dairyman.

**THE WESTERN SALT CO., LIMITED**  
"DEPT. A." MOORETOWN, ONTARIO

## SEED CORN

Twenty-one leading varieties of seed corn. All guaranteed to grow. Buy directly from the grower. Nearly fifty years' experience. Send for seed catalogues.

**M. A. JONES**  
RUTHVEN, ESSEX CO., ONT.



## THE NATIONAL BUTTER WORKER

**THE NATIONAL MFG. CO., Ltd.**  
Factories:—Ottawa and Acville

BRANCHES:—Regina, Sask., Edmonton, Alta., Montreal, N.B.

## Creamery Department

Butter makers are invited to send contributions to this department, to ask questions on matters relating to butter making, and to suggest subjects for discussion. Address letters to Creamery Department.

### Iced Butter Car Service

Commencing Monday, May 16, and until further notice, an iced refrigerator car will be established for the carriage of butter only to Montreal, also shipments for export forwarded via Quebec; the intention being to have the car arrive at Outremont (Montreal) Thursday so that the contents may be delivered Thursday afternoon or Friday morning.

The service will be four cars weekly as follows:

1. From Windsor, iced car every Monday on "Way-Freight Extra." This car will leave London by "Way-Freight Extra" Tuesday a. m., and Toronto by No. 62 Wednesday night. Shipments from intermediate main line stations west of Toronto will be loaded in this car. Shipments from iced car from Windsor.

2. From Goderich, iced car every Tuesday on "Way-Freight Extra" connecting with Train 56 at Guelph Junction. Shipments from Listowel branch should be way-freighted to Linwood Junction for transhipment to iced car from Goderich.

3. From Owen Sound, iced car every Tuesday on "Way-Freight Extra" West Toronto, to be transferred at Toronto whenever possible to car from Windsor. Shipments from Walkerton Saugeen Junction and shipments to Muskegon branch should be way-freighted to Bolton for transhipment to iced car from Owen Sound.

4. From Toronto, iced car every Tuesday on "Way-Freight Extra" running via Oranville and Streetsville Junction for connection at Toronto, whenever possible, with car from Windsor.

Note.—If cars from Owen Sound and Two Rivers water should fail to arrive in Toronto in time to allow transfer of butter to car on consolidated, and then sent east from Toronto on first through freight train.

Current less-than-carload tariff rates may be used for local shipments of butter. This service will be operated for the transportation of butter ship-

ments only. Cheese and other dairy products must not be accepted for shipment in these iced cars.—W. M. Kirkpatrick, General Freight Agent.

### Possibilities of the Industry

Some idea of the importance of the creamery industry of Western Ontario was given by Mr. Mack Robertson, Creamery Instructor, St. Mary's, while addressing a meeting of farmers at Oxenden, Ont., recently on milk production. He stated that there were last year 65,000,000 pounds of creamery butter made in Western Ontario. This represented a value of \$1,500,000 to the farmers. There was, too, the dairy butter and the milk and cream, sold in towns and cities, which must be considered if one would have an adequate idea of the dairy interests of Western Ontario.

"The creamery production could be doubled," said Mr. Robertson, "if the proper feed were given to the proper cows. The average herd is judged as the herd not as individuals. We must study each individual cow and if not is not paying, get rid of her and get a profitable cow to take her place. These unprofitable cows, as well as the profitable cows, are discovered by testing; by weighing and testing the milk from each cow. To this end we need small scales in the barn and ruled paper on which the weights can be recorded (the government furnished blank forms for this purpose), keep out how much butter fat is contained in the milk from each cow—the Babcock test to be used in making this determination.

The average yield per cow in Ontario is 3,000 pounds each year. In Denmark, the average yield is 9,000 pounds. In other words, it takes three average Ontario cows to produce as much as one Danish cow. How explained? Not dairy years ago, the mark found here bankrupt. The government took hold of the dairy to this matter of cow testing, hence the result. There are many farmers who think they have a good cow but on testing her for a year they might find her to be only an average or even a poor cow, whereas on the other hand, what many farmers regard as their best cow, these often prove to be their best."

Mr. Robertson at this point indicated the case of a farmer who bought a cow for \$100. This cow soon came into the hands of a man who

weighed and tested her milk and afterwards he sold that cow for \$500. Another cow was sold for \$32, and the same cow at the factory netted \$144 the following year. A farmer near Hamilton whose cows produce 5,000 pounds per year on the average stated that he had brought them up to this high average through testing and weighing their milk.

### A Voice from New Ontario

Editor, Farm and Dairy.—Having had considerable experience with both the scales and pipette for sampling cream, I am very much taken with the scales. As I came up here in New Ontario to "bush-whack," and left all my creamery figures behind, I cannot give definite data, but can say only that the results I got were similar to those you published from Mr. Mack Robertson.

It is likely to be a beautiful country up here before long. In fact, it is that now. I am much taken with it and have been looking for a suitable farm for dairying with the prospect of starting a creamery when the time comes that the roads will be opened up and people will have enough cows.

I got Farm and Dairy regularly all winter even if I was back in the bush and I enjoyed it very much, as well as did seven other fellows who were in the camp and an old man who lived a mile away to whom we passed it on. Being sent for 35 cents a pound up here.—R. N. Cruikshank, Nipissing District, Ont.

### An Advocate of Individual Cans

Editor, Farm and Dairy.—My opinion on scales vs. pipette, which subject is being discussed through the Creamery Department of your good paper, is somewhat similar to that of Mr. H. R. Cranston, Elgin Co., Ont., who gave his opinions in your issue of February 17. I am strongly in favor of the individual can system, which is the way we have our cream delivered here. We believe, like Mr. Cranston, that it does away to a great extent with the testing difficulties.

A great deal depends on the way you take the sample from the paper can, as well as in the testing. The scales, I think, should give more accurate test, but in weighing out the quantity required you are apt to be not any more accurate than with the pipette. I have used both the scales and pipette. The past two or three seasons I used the pipette and got very good results and did not have very many complaints about their tests, but I think it does not matter whether you use the scales or pipette, you will always have some not satisfied.

However, if the dairymen's associations take the matter up as suggested by Mr. Cranston and they decide to ask us to use the scales instead of the pipette I will be only too willing to comply.—John Anderson, Mgr. Renfrew Creamery Co., Ltd.

Satisfied Patrons.—The Creameries of Saskatchewan under Government control have adopted the weighing of samples of cream in connection with the Babcock test and have found a great improvement in the number of satisfied patrons. I am more impressed than ever that the use of scales will help creamery conditions more than can anything else.—Wm. Newman, Regina, Sask.

Butter is always going to be high priced. It sold wholesale in April from 28 to 30 cents a pound. Our country is growing rapidly. We are developing new markets in New Ontario and in the Northwest; consequently we need not look for cheap butter.—Mac Robertson, Creamery Instructor, St. Mary's, Ont.

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