

that the milking machines were becoming an important factor in their work. He also intimated they were having more trouble with the milk from some farms where machines were being used, as indicated by results from using the curd tests. In this connection, we may emphasize the great need of care in washing the parts which come in contact with the milk.

The L. and K. inventors also use the combination of suction and pressure for milking. We corresponded with this firm for some two or three years, and tried to get them to place a machine in the dairy stables of the College. They finally placed the business for the whole of North America in the hands of D. H. Burrell & Co., Little Falls, N.Y., who have recently established a branch house at Brockville, Ont. We, as Canadians, welcome this very reliable firm to Canada. After spending a great deal of time and money on experiments at Little Falls, they began sending out the machines to a few reliable dairymen, after first testing them on their own farms.

#### RECENT EXPERIENCE.

We finally persuaded them to place one of their latest machines with us, the latter part of December, 1905, and have been using it ever since. In its latest form inventors and improvers of the Burrell, Lawrence, Kennedy Milking Machine have discarded the pressure action and gone back to the principle of suction only, as adopted by Murchland in the early nineties of the last century. Whether or not this is final, who can tell?

After a little over four months' experience all we are prepared to say at present is that the machine promises to solve the problem of milking cows where the herd is large enough to warrant the expense and where hand milking is not available at reasonable cost. We hope to speak more definitely at the end of the year.

In the first part of our experience we had trouble with some cows which did not take kindly to the machine. It was necessary to strap their legs to keep them from kicking. Now, none of the cows have to be strapped. At first we striped all the cows after the machine, now this is not necessary. Then we massaged the cows' udders, now we do not. Formerly we had trouble with udders swelling, now there is none. At first the cows gave more milk when milked by hand; now there is little or no difference, what difference there is being in favor of the machine. (Incidentally we may mention that we have found this one of the most difficult things upon which to secure reliable data. There are so many factors which might cause a variation in the milk flow that it is difficult to say how much was due to hand milking and how much to machine.)

The next severe testing will be when hot weather comes. If the results are as satisfactory then as they are at present, we shall be prepared to recommend the machine to our dairy farmers. In the meantime, we advise patience until we have thoroughly tested the milking machine. It is much better that we, who are in a much better position to do experimenting than is the average dairy farmer, shall run the risks and find out the practical difficulties and how to overcome them, than that farmers shall invest \$200 to \$300 in a machine about which very little is known in Canada at the present time.

H. H. DEAN.

O. A. C., Guelph.

Imported bacon is retailed in Japan at 32½¢ per lb., and ham at 30¢ per lb. Whether these prices will admit of a profitable business being done in Canadian bacon in that country is

very doubtful. The native product in bacon and ham is of fair quality and supplies about 90 per cent. of the demand. It is much cheaper than the foreign article.

Dairy Talks by the EMPIRE Maid—No. 2.

## Whatever Else You Do

**Don't Buy a Hard-to-Turn Separator.**

THERE'S a big difference in the way cream separators turn—a big difference in the amount of effort on your part that they require.

You want the easy turner, especially when it will do as good or better work than the hard turner.

You use a cream separator twice a day, week-day and Sunday, the year round. If it turns hard, it gets to be a mighty disagreeable task before you have done with it. The thing for you to do then, is to get an

**Improved Frictionless**

# Empire

There's no doubt about the kind of work it will do for you. It gets practically all the cream—no separator can do more than that—and it turns with just one-half the effort required for turning other separators. This is why.

In the first place, the EMPIRE bowl is smaller than other bowls having the same capacity. Then instead of being filled with heavy discs and complicated parts, it has only a few simple, light cones inside it.

Being smaller and lighter it does not require nearly the power to turn it. That's plain. And that is not all. The spindle of the EMPIRE bowl revolves with practically no friction. The lower end of the spindle rests in a three-hall bearing upon which it sits like a top on its point. Around the upper neck of the spindle is another bearing which prevents all friction and all vibrations so noticeable in other bowls. If you will examine these bearings, you will understand why the EMPIRE bowl runs so easily. No other separator ever made is so free from friction. We hold strong basic patents on this method of construction.

This easy-running is only one feature in which the EMPIRE excels. If you are thinking of buying a new separator—or if you have one of the back-breaking, hard to turn, hard to wash kinds of separator, just send a postal card, telling how many cows you keep and what you do with the milk, and learn more facts about separators. You will be interested in our free Dairy Books. Just address.

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GET THE EMPIRE BOOKS. Ask for the one you want—1. Full catalogue and price list. 2. Dairy Receipts—3. Dollars. 4. Money and the Way to Make it.



U S U S U S U S

## World's Champion Cow

The Guernsey cow here illustrated has proven herself the biggest butter producer in the world. This letter tells the story.

The butter exhibited from my farm was awarded **FIRST PRIZE** over all at the State Dairymen's Convention at Waukesha, Wis., scoring 97½ points.

I use the United States Cream Separator, of which I have three on as many farms.

Don't miss the point of this story: **GOOD COWS and the U. S. CREAM SEPARATOR**

is a combination that means biggest profit to dairymen. You feed your cows to produce rich milk, and to get the most butter-fat from that milk you need a U. S. Cream Separator because it holds the **WORLD'S RECORD for CLEAN SKIMMING.**

Our new, handsome 1906 catalogue tells all about the U. S. Read it before you put any money into a cream separator. Just write us—Send catalogue number 10. You'll get one by return mail. Better by this paper down and write us now while you think of it.

**VERMONT FARM MACHINE CO.**

Bellows Falls, Vermont.

Eleven centrally located distributing warehouses throughout the United States and Canada. Prompt delivery.

“Milwaukee, Wis., Feb. 12, 1906.  
My Guernsey cow, Yeksa Sunbeam, No. 15439, holds the World's record for a yearly butter-fat production, having made in a year 887.15 pounds of butter-fat. She also made 14920.8 pounds of milk testing 5.75 per cent. fat; this is the largest amount of milk produced in a year by any Guernsey cow.

The butter exhibited from my farm was awarded **FIRST PRIZE** over all at the State Dairymen's Convention at Waukesha, Wis., scoring 97½ points.

I use the United States Cream Separator, of which I have three on as many farms.

FRED RIETBROCK.”

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