June 23, 1910.

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Gets Milk of Better Quality W. J. Quinn, Stormont Go., Ont. A Babcock tester, a capable operat-or, a set of good air-tight composite bottles and lots of care in sampling are the points to be observed when paying for milk by test. The best time to take a sample of the milk in just after it has been poured into the receiving weigh can. The some seasons, there is a great are the point to be to different pa-try greatly year, the test does not are approximately and the start of the milk from 20 patron; last, test of the milk for over large milk, the value of the test to the patrons who produces. good milk is readily see. When the test was first established, the greatest trouble was that all the patrons expected to have the highest the diverse in the start or adopts the test to the patron who produces in the quality for the milk delivered. The patrons seem to take more inter-est in producing better milk. The average price for the year was 10.14 cents. The patrons received an aver-age of \$1.01 a ext. of milk. the cast, tenth cents a pound.

teenth cents a pound.

Three out of Ten Factories

Editor Farm and Dairy.—At only hree of my 10 factories are the pat-ions paid for their milk according to the per cent. of fat it contains. They do not desire this method of dividing the proceeds and I do not much the matter

dividing the proceeds and 1 up nor push the matter. I believe, however, that it is the only proper way of dividing the pro-ceeds at a cheese factory to do it according to the fat it contains.—J. D. McPhail, Russell Co., Ont.

Canadian Cheese in Britain Canadian Cheese in Dritan Arthur I. Rowson, London, England. Canadian cheese still stands in the front rank of all imported cheese, though it has a keen rival during the winter months in New Zealand, which every year show distinct improvements

CALVES RAISE THEM WITHOUT MILK Booklet Free STEELE, BRIGGS SEED CO., LTD. TORONTO, ONT.

FOR SALE AND WANT ADVERTISING TWO CENTS & WORD CASH WITH ORDER

VATED-Charles A WORM CASH WITH ORDER WATED-Charles makers the coming sea-son to sell subscriptions to Farm and Dairy, Peterbore, Ont. Good each com-mission for sach subscription takes. Write Giroulation Maninger, Farm and Dairy, Steirote, Ont., for sample copies for your patrons. Samples sent free on application.

WANTED-Good experienced man for the Avonbank cheese and butter factory, for the balance of the year. Apply T. J. Humphrey, maker, Avonbank, Ont.

UP.TO-DATE Brick Cheese Factory, and all supplies, except boxes, supposed to be enough for the season, six milk routes; if sold before August ist, \$1250; bargain Output expected to exceed fifty tons. Box T, Farm and Dairy.

FARM AND DAIRY

Stricted. Probably, on the whole, it would be wise if factorymen made a rule not to allow a cheese under 14 days old to be moved from the shelves.

Dairy Industry in Manitoba

Prof. J. W. Mitchell, M. A. C. (Continued from last week)

(Continued from last week) It is our intention to give the creameries, during 190, a similar service to that given the cheese fac-tories. While it would be impossible for us to attempt to visit the patrons and to could meetings at local points and to could meetings at local points and to could meetings at local points and to could meeting at what a very considerable number of been hold this year with very promising results. The discrimination that the express companies now make in rates between sweet and sour cream is a matter that should engage the serious considera-tion of this association and the dairy-meth of the province in general, as year of the province in general, as used to use results of the cream sup-plied to use results are to ensure

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COW TESTING.

COW TESTING. COW TESTING. Let us say a few words regarding the last mentioned. The plan usually adopt, is to make a monthly test their milking period. The outfit mention quired is a spring balance to weigh the quired is a spring balance to weigh the milk, as many sample bottles as there are cows to be tested, a small dipper for sampling the milk and a report form on which to keep records. A bottle, containing a small amount of preservative, is set apart and labelled with the name and number of each cow. During three days of the month, say the 10th, 20th and 30th, the milk of each cow is weighed, both morning and evening, and the weight recorded

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SYSTEMATIC IMPROVEMENT OF HERD.

SYSTEMATIC IMPROVEMENT OF HERD. This simple plan carried on from month to month during a cow's milk-ing period, enables us to determine very approximately the number of pounds of milk and of butter fat to credit her with for the year. The farmer is then in a position to begin the systematic building up of his dairy r herd by a judicious process of weed-ing and breeding. I would add that it is necessary, of course, to give a cow a chance to prove her value for dairy purposes by proper care and feeding. In both summer and winter. We expect to be in a position to the day the the composite samples to the the composite sample bot-tom, to date the composite that a num-ber of our dairy fappers will take ad-vantage of this oppers in store for them.

The Pooling System.—For an in-definite time we have paid for the milk as received at our factory on the basis of the pooling system, or in other-words, according to the weight and there has been no move to change the said system by our members.—Walter Lane, Northumberland Co., Ont.

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