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The Northey Mfg. Co., Limited, ¹⁸²¹ King St., TORONTO,
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Extract From Annual Report for 1897.

Of the Consulting Chemists of the Royal Agricultural Society of England, published in their Journal, 31st December, 1897, page 732:

"It has been necessary to call attention to the fact that under the name of 'slag,' and sometimes even under that of 'basic slag,' have been sold refuse materials of a very different character, and having little or no manurial value. These have not been the product of the now well-known 'Basic' or THOMAS process of iron or steel-making, and have contained little or no phosphoric acid such as basic phosphate has. In several instances the purchasers believed that they were buying the true basic slag. It behooves one, therefore, to be careful to stipulate for THOMAS-PHOSPHATE, and to have a guarantee of phosphoric acid contained, and of fineness of division."

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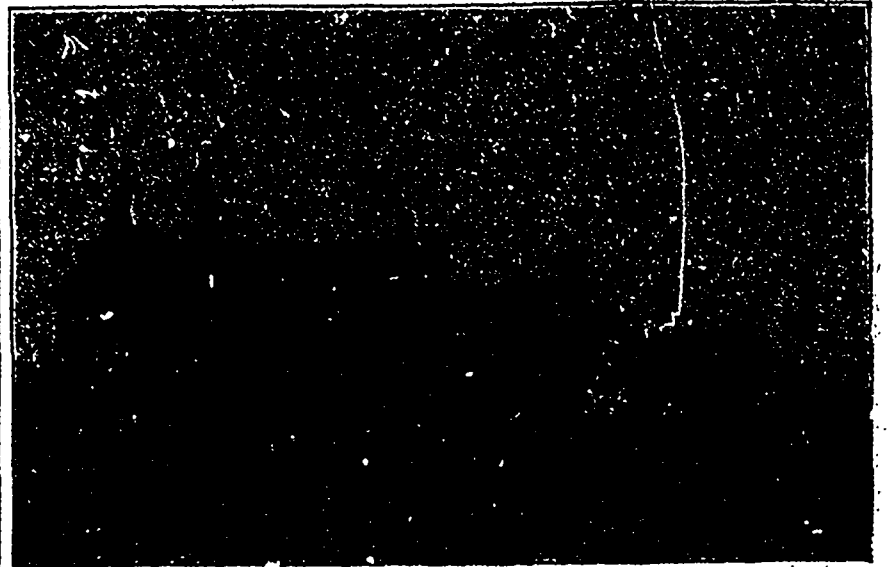
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PAPERS



Kingston Dairy School.

1898.

Kingston has reason to be proud of the Dairy School and the work being done. Much good has been done by the school, the pupils coming from various sections of the country and district, and a buyer of cheese has said that on entering a factory he could generally decide whether the cheesemaker or his assistant was a graduate of a dairy school. Cleanliness is insisted on by the superintendent and staff, and this being ingrained in the pupil, he sees the benefits derived from keeping his work tasty.

The building is a modern building provided with all the necessary utensils and improvements for turning out the best class of cheese and butter, and for giving to the pupil all the information attainable in the business. The classes are divided into sections. There are five classes of two weeks each and one class of six weeks, the students attending the latter having an examination to pass at the end of the session. The local government grants \$3,200 each year for the maintenance of the school and \$1,500 for experiments, the fee to each pupil being but a nominal one of \$2—the only real outlay being in their board. Every morning five tons of milk, 1,000 gallons, is received, and after a lecture delivered generally by the superintendent, operations are begun. It is generally ten o'clock before a start at either the butter or cheesemaking is made, and as all work commenced in the morning must be finished that day, it is sometimes eight in the evening before all are through.

The school throughout has every accommodation that will assist in instructing students as to the best and cleanest way to make the sweetest butter and most tempting cheese. Each student and instructor wears a clean, white apron and a neat white cap, and a visit to the building is a revelation to one who has never seen anything better than the ordinary cheese factory or creamery, with its untidy appearance and unpleasant odor. The store-rooms are models of order, and the neat manner in which the cheese cloths are placed about the cheese indicates that even the most minor details are carefully looked after.

The Kingston Dairy School opened Nov. 21st, '98 for the season under most promising circumstances. There are sixty-three students now enrolled, most of them coming from eastern Ontario. One, however, belongs to New Hampshire. This number will be somewhat increased in a short time. J. W. Hart is very much pleased

with the fine beginning the school has made. There will be, he says, an abundant supply of milk, and that for the most part of good quality. A few of the farmers have delivered milk that has been tainted owing to their cows having been fed turnips. He has warned them that they must stop feeding this root, otherwise their milk will be refused.

The staff of instructors is composed as follows: J. W. Hart, superintendent; C. G. Publow, Perth, instructor in cheese making; W. M. Singleton, Newboro, assistant instructor; J. A. Kerr, Sarnia, instructor in butter-making; W. A. Wilson, Renfrew, assistant instructor. Prof. L. A. Zusselt, who has been fitting up several cheese factories throughout the Province, will take charge of the milk-testing department.

Arrangement for the Milk Supply by the Superintendent.

Milk will be received at the Kingston Dairy School from November 21st from patrons for regular daily supply. The prices for the season of 1898-9 are to be:

From November 21st till December 31st, 18c. per lb. of butter fat and 10c. per 100 lbs. of milk; for January and February, 20c. per lb. of fat and 10c. per 100 lbs. milk; from March 1st to April 5th (date of closing of school) 18c. per lb. of fat and 10c. per 100 lbs. milk. The prices are guaranteed, and if the proceeds from the sale of butter and cheese amount to more than the cost of the milk at the guaranteed price, the surplus will be divided among the patrons in proportion to the amount of butter fat in the milk supplied by each. Under the above arrangement, it is to the interest of each patron to deliver his milk in the best possible condition thereby contributing towards the manufacture of butter and cheese of the finest quality, commanding the highest market prices. While the patrons and not the school will reap all the financial advantage of sales at high prices, the school will be benefited by the increased prestige the high quality of its butter and cheese will give it amongst its friends, the dairymen of Eastern Ontario. If impure or tainted milk is received from a patron it cannot fail to injure the quality of the product, entailing financial loss on the other patrons and injuring the reputation of the school.