CREAM WANTED

Butter direct from our Milk Wag-gons to the Consumer, enabling us to pay farmers higher prices We supply Cans. Ship by Express.

Ottawa Dairy Limited OTTAWA, ONT.

Cream Wanted

Highest prices — unlimited markets.
Toronto consumes daily the milk and cream from over 14,000 cows and the butter from over 70,000 cows. We want your cream and your neighbor's Write

Toronto Creamery Co., Ltd.

What Every Dairyman Needs

A Clip to hold the oow's tall while milking. Handy and easy to use. Saves the milkers many a nesty been in the control of the control of the in the control of the control of the faces, with full instructions as to how to use them, upon receipt of 50c (fifty vents). Address

R. A. CHAMBERLIN 83 BAYSWATER AVE., OTTAWA, ONT

it off without laying the No blister, no hair horse up. No blister, no hair gone. Concentrated—only a few drops required at an application. \$2 per Grops required at an apprication! \$5 per bottle delivered. Describe your case for special instructions and Book 8 K free. ABSORBINE, JR., antisepte limitent for makind. Reluces Paliful Swriling. Entered Glands. Gottre, Went, Bruises, Varicoute Voltage and \$2 a varicotties. Old Sores. Alany Pain. Price \$1 and \$2 a bettle at origins or delivered. Manufactured only by W. F. VOUNG, P.D. \$2 (22 kymans Bldg_Montread, Can.



AH "ARLINGTON COLLARS" are good, but our CHALLENGE BRAND is the best

FOR SALE

reamery in South-Western Ontario, doing increasing business. Worth \$5,000. Wil be sold for much less \$6,000. Wil be sold for much less for its man. Particulars on application to those who mean business. FARM AND DAIRY, PETERBORO, ONT.

a big knee like this, but your horse may have a bunch or bruise on his Ankle, Hock, Stiffe, Knee or Tirost.

ABSORBINE TRASE WARR REGULS AND GIF will clean it off without Jaying the horse up. No blister, no hard without here.

The Cream Producer Responsible

The cream producer is responsible for the quality of the butter produc-ed from his cream. Of course, a poor buttermaker will not make the

poor buttermaker will not make the highest grade of butter from even the best quality of cream, but the best puttermaker in the world cannot make the highest quality of butter from a poor quality of reram.

The world is demanding a better quality of butter in the general markets. It is demand is becoming the property of the property begin to see the necessity of taking steps to meet the demand. A word of explanation is necessary

A word of explanation is necessary who so that the ordinary cream producer sions, may fully understand why the responsibility for the quality of the location butter produced rests mainly with the ahim. The peculiar flavor of June butter, which is so much desired and so size or the product of the product o much appreciated by particular butter users, is due to the presence in the butter of a certain kind of bac-In like manner the peculiar terium. flavor of appetizing cheese is due to the presence in the cheese of a cer-tain kind of bacterium that produces that particular flavor. To kill these bacteria destroys the particular fla-vor that they produce.

BAD BACTERIA KILL GOOD

Now, in cream, besides the bac-terium already mentioned, there are other bacteria, some of which are in-sanitary to the last degree. In "rot-ten cream" the number and variety of these bacteria are multiplied indefinitely. In order to make the butter produced from such cream sanitary, it is necessary to kill these bacteria. This is done by the process of pasteurizing. The cream is then bacteria. This is done by the process of pasteurizing. The cream is then inoculated by adding to it a substance containing certain of these bacteria that are necessary for the production of butter, mainly lactic acid bacteria. This inoculating material is called a

Scientists have been able to isolate scientists have been after to issuate certain of the bacteria found in sweet cream, and from the cultures of these bacteria the starter is made. But no scientist has been able yet to isolate all the bacteria that are found in sweet cream, and especially those that give to butter made from sweet cream that peculiar June flavor so much appreciated and desired. The result is that when "rotten cream" is pasteurized and inoculated with a starter that does not contain the ba starter that does not contain the bac-teria which give the peculiar, desir-able June flavor, the butter has a flat, insipid taste, which to many users of butter accustomed to the June fla-vor is neither pleasant nor palatable. such pasteurized butter All such pasteurized butter is per-fectly sanitary, because all the dis-ease germs in it have been killed. But to some tastes it is not palatable, because it lacks the peculiar flavor

PASTEURIZED OR CLEAN CREAM
It is contended by some health
food exthusiasts that all cream should be pasteurized before making it into butter in order to kill all the disease gerns that may be in the cream. This undoubtedly is true from the standards of sanitation. But the standpoint of sanitation. But the standpoint of sanitation. But the market demand at present shows that a great many people are willing to run the chance of disease germs berun the chance of disease germs being in butter in order to secure the palatable flavor. The highest market price is paid, other things being equal, for the butter that has this flavor.

There are some creameries to which cream is delivered in such con-ditions that they are able to make this high quality of butter without pasteurizing the cream. These cream-eries command the highest market price for their product. Such a pro-duct cannot be made from "rotten cream." A perfectly sanitary butter may be made from such cream; but its sanitary character is gained at the expense of its appetizing quality. If, then, every cream producer would see to it that his cream is delivered at the creamery in first-class condi-tion, it would ensure the possibility of the creamery turning out the very highest quality of butter.—Twentieth Century Farmer.

Establishing a Factory

When planing to organize a cream-ery it is desirable to have present a man who fully understands the re-quirements for success, and if possible an officer of some successful plant.
The chairman of the meeting should
be a man of executive ability, one
who can avoid unnecessary discus-

At this preliminary meeting the location should be decided upon, also the amount of raw material necessary and whether it is available, and the size of shares. An organization agreement can be drawn up and signed by those present with the understanding that it will not be binding unless the amount of capital and the number of

amount of capital and the number of cows required are secured.

The amount of capital needed va-ries from \$4,000 to \$810,000 for a creamery and from \$3,000 to \$6,000 for a cheese factory. To start a creamery successfully about 400 cows will be needed and for a cheese fac tory from 100 to 200.

Splendid Lectures at Guelph Winter Fair

(Continued from page 5) spike harrow before the plants come up, in addition to thorough prepara-tion of the ground and the selection of home-grown seed, constituted the of home-grown seed, constituted the methods of growing roots practised by P. A. Bovine, Macdonald College. Speaking of the kind of ensilage corn best suited to Quebec and Eastern Ontario, Prof. Kinke kstated that what is needed is a corn of small-sized kernel that will mature at time of cut-will not be the constitution of the con-will not be sufficiently early corn.

ARE LIGHTNING RODS RELIABLE? ABE LIGHTNING NOSE RELIABLE?
Basing his arguments largely upon
data which he has this year obtained
on a trip through the states of lowa
and Michigan, Prof. W. H. Day,
O.A.C., stated that properly installed lightning rods will give 99 per
cent. efficiency. What we need is a
special class of insurance for rodded
buildings with "sigd inspection of

rods.
"The fact that last year Canada imported 13 million dozen eggs should itself be proof enough that the poultry industry is capable of great development," said F. C. Brown. Brown. "What we need most is greater know-ledge on the part of both producer and consumer in the detection of poor quality eggs and thus prevent the enormous annual loss from this source.

"For the general farmer," said Prof. W. R. Graham, of the O. A. C., "dual purpose poultry pays best. Our breeding should be directed to the production of birds of good con-stitution from strains of average high production rather than from exceptionally high producing individuals.

The most profitable time to feed the dairy cow is when she is fresh. She then gives larger returns in butter fat and milk in proportion to nut-rient consumed than later on.

CREAM WANTED

Cheese Factories are Closing for the Season How about your Cream? We will buy your Cream all the year through Returns are made every week Ship your New Laid Eggs to us

We pay highest prices for both Cream and Eggs

THE BOWES COMPANY LIMITED 74-76 FRONT STREET E., TORONTO, ONT.

SHIP US YOUR CREA

Supply Cans and Pay All Express Charges within a radius of 100 miles of Berlin. Send a Statement of Pay Every Two Weeks. Send a Statement of Each Shipment.

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ronderful modern light in your own home for ten days, then ay return it at our expense if not perfectly satisfied. We you to prove for yourself that it gives five to fifteen times as light as the ordinary oil lamp; beats electric, gasoline or lene. Lights and is put out just like the old oil lamp. BURNS 70 HOURS ON 1 GALLON OIL

ives a powerful white light, burns common coal l (kerosene), no odor, smoke or noise, simple, can, won't explode. Guaranteed.

\$1000.00 Reward

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AGENTS

MANTLE LAMP CO., 724 Aladdis Bidg., Montreal & Winnepeg

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21. Sprinken, Goose, Fa
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Dawson's
Potatoes: Canadian Canadian Gravenhur Shepley, A John Parl 7. Peas: Golden V Golden Vi

Editor, lare doing number he giving from 4 to bulls. On His dam libe. of mil one year one year has given 61 lbs. of with large udder. T with large udder. 7 milking st Another old last Flirt, who 433.72 lbs. year-old. lbs. milk ter fat. I sale from lbs. milk year as a All the cows with and their a breeder