

It is his intention next year to get clover early in June and get a crop of clover hay off the land as well as ensilage. Mr. Hugh Davidson of Langley Fort, said he had two silos and will build a fourth, all for clover. His system is to allow the clover to come to its full growth and then cut it before it ripens. Allow it to wilt slightly and put it into the silo with a fork, tramping it down. He adds no water except right at the top, after a six inch dressing of wild hay.

Feeding a Record Breaker
Mr. J. M. Steves, of Steveston, described the system of feeding used with his cow Lady Pietje Canary's Jewel, which holds the Dominion record for butter production for any cow of any age, and has but one peer in the world for a cow of her age. The record in question was the production of 24,149.8 pounds of milk, equivalent to 1,173.55 pounds of butter, in 365 consecutive days. The cow was three years old, and had been dry about seven weeks. She was milked four times daily, being fed mostly mangels and a little hay, but no grain for a few days after freshening. When turned out she was fed a mixture of three parts of oats, one of oil cake and one of barley. After two or three weeks she was given about four pounds of grain and some hay four times daily. She was very little clover in the hay. As winter came on the grain feed was increased to about five pounds of mangels at each feeding. Later on, when there was no grass, she was given six pounds of grain and the same quantity of hay and mangels. It is Mr. Steves' opinion that any cow will do better by being fed often and less at a time.

In answer to questions asked by a number of delegates, Mr. Steves said this cow was out day and night in the summer and in the winter was turned out every first day, but kept in the barn on bad days and every night. She had no special feeding before freshening; was fed four pounds of grain each feeding while on pasture; did not drop much on account of flies, being sprayed; was milked at eleven and five, and in summer got no mangels, no clover hay, no bran and no turnips.

Milk and Cream Contest

In the third annual milk and cream contest, prizes were offered in three classes: Approved milk, market milk, and market cream open to producers only. The milk was drawn on January 20th and scored Jan. 24th on bacteria, flavor, sediment, acidity, fats, solids not fat and package. The highest count in either of the milk classes for bacteria was 8,000 per c.c. and in the cream classes 6,000 per c.c. The average count of all exhibits 17 in number being 10 per c.c. Eleven samples resulted in a count of 600 per c.c. and under. The market milk entry of Joseph Thompson, Sardis, B. C., scored highest with 99.05 points. In the approved milk class, J. M. Steves of Steveston and Shannon Bros., of Cloverdale, tied for first place with a score of 98. In market cream, Wm. Hampton of Fort Hammond was first with a score of 97.8.

The butter exhibits were judged on a score card allowing 60 points for flavor, instead of the previous 50 points. Mr. W. K. McLeod, manager of the Chilliwack Fair and one of the judges of the butter competition stated that all the samples received were very good, while the number of entries showed that a good beginning in the work has commenced.

The results of the competition were as follows:

First, A. P. Slade & Co., Clayburn, B. C.; second, Nanaimo Creamery Association, Ltd., Nanaimo, B. C.; third, Comox Creamery Association, Ltd., Courtenay, B. C.; and fourth the Vancouver Creamery Co., Ltd., V. C. For prints the results were: First, A. P.

Slade & Co., B. C.; second, Nanaimo Creamery Association, Ltd., B. C.; third, the Comox Creamery Association, Ltd., B. C.; while the New Westminster Creamery Society, Ltd., tied with P. Burns & Co. for fourth place, with 94.5.

Officers Elected

William Duncan, of Sandwick, B. C., was re-elected as president. The other officers for this year are: Hon. President, Mr. A. C. Wells, Sardis; vice-president E. A. Wells, Sardis; directors for the lower mainland, Messrs. J. M. Steves, Steveston; J. W. Burry, Murrayville; and P. H. Moore, Agassiz; for Vancouver Island and the Gulf Island, E. Raper, Victoria; and N. Grimmer, Pender Island; for the Upper C.untry, Messrs. W. N. Townsend, Armstrong; M. Heron, Kelowna, and J. Pringle, Cranbrook. Mr. Henry Rive is nominal secretary-treasurer, but as he leaves for overseas service, Mr. T. F. Winanko is acting secretary.

Dairy School Creamery Meeting

THE patrol of the Eastern Dairy School Creamery, Kingston, Ont., held their annual meeting at the School on Thursday the 3rd inst. The session was presided over by Mr. Stewart, submitted a very favorable report on the year's business, the following being a short summary:

Total pounds of butter manufactured 90,444

Average price per pound received for the same 32.8c

Total amount received by patrons \$29,894.89

Average price paid per lb. of fat to patrons for the year 87c

Average price paid per lb. of fat for the season from April to October 36c

Taking the average percent of fat in milk for the twelve months to be 3.6 and for the season corresponding to the cheese season to be 3.4 the above prices would be equivalent to \$1.33 and \$1.23½, per cwt. of milk respectively.

Cream Will Be Graded

A resolution was proposed and unanimously adopted that beginning April 1st next, all cream be graded and paid for in accordance with its quality. For this purpose it was decided to make two grades, No. 1 and No. 2; No. 1 to be paid a premium of 2 cents per pound of fat over that allowed for No. 2.

Cream, in order to grade No. 1 must be perfectly sweet and clean in flavor, No. 2 being sour or slightly sour. Any cream offered which cannot be classified as either No. 1 or No. 2 to be either rejected or accepted at a price in accordance with its contents, at the discretion of the buttermakers.

The management of the Eastern Dairy School are desirous of setting the advantage of all creamery patrons to have provided, means whereby such individual will be able to receive a direct reward for their individual efforts toward the production of a higher quality of raw material.

Girl, Champion Hog Grower

ANNA Barrett is a high school girl of Larimore, North Dakota, and last year was a member of the National Pig Club. She was the champion pig club member of the United States last year. She raised a litter of 14 pure-bred Duroc-Jersey pigs which weighed 3,811 pounds when they were 209 days old.

The pigs were fed 21 bushels of corn at 30c per bushel, 14 bushels of barley at 45c, 20 bushels of oats at 30c, 4,765 pounds of screenings at 20c per ton, 96 pounds of shorts and 26 pounds of bran at \$19 per ton, 1,400 pounds of milk at 50c per 100 pounds and were matured 183 days. The total cost of feed and pasture was \$91.49. The pigs were sold at 64c per pound, amounting to \$247.71.



"Velvet" For Dairymen

West Chester, Pa.

February 3rd, 1916.

Mr. Dairyman:

We have a wonderful new invention and I want to tell you about it myself. It is a source of new profit for dairymen without added expense which I call "velvet," for it is all profit.

Thirty-five years, longest in America, the Sharples plant has been devoted exclusively to the Cream Separator.

Its inventors produced the first cream over-flow bowl with its superior quality of smooth even cream, the first directly driven stem Separator, saving power, fuel and wear, the first and only tubular bowl with its doubled skimming force and efficiency and extreme simplicity, the bottom feed, the hanging tubular bowl, all making for convenience, durability, economy of maintenance and operation.

Now we have made another great invention, greatest of all as a profit producer, though so simple that it seems we should have had it long ago.

Thousands of carefully made observations by competent investigators, government officials and scientific men have proven beyond question that 95% of all the hand driven cream separators in America are turned below regulation speed, below the speed marked on the handle, a great part of the time and every hand separator is under-speeded some of the time.

No matter which separator, whose make, or what it is capable of doing when turned at full speed, it will lose cream and a lot of it, when the speed is allowed to drop even for a moment, and with the cream goes the profit.

THE NEW SHARPLES SUCTION FEED

Separator will stop this loss, aggregating millions of dollars annually to America's dairymen—stop it at once and forever.

No matter if you turn this Separator at widely varying speeds, fast or slow, it skims equally clean—no cream will be lost. The bowl drinks its milk supply as it needs it, always in exact proportion to the separating force within the bowl. At slower speeds it drinks less, at faster speeds more, but always just the right amount for clean skimming.

A thousand of these machines are in regular daily use; we demonstrated them to a finish before announcing them; it is the Sharples way—absolute perfection before sale.

The Sharples Suction Feed Separator has several very important advantages in addition to its certainty of clean skimming at any speed. The varying of speed does not change the thickness of cream; fast turning increases the capacity much above normal, just as you whip up a horn throughout is simpler and better than ever.

We sell our Separators now, as always, subject to free trial by the buyer; but a stronger guarantee than any trial is the unbroken record of the growth of this business from the small beginning of 35 years ago to its broken rule of complete satisfaction to customers.

Lack of space prevents explaining more fully; but send today for new book, "Velvet for Dairymen," that tells all about this money-saving invention.

Sincerely yours,

M. Sharples
President,

The Sharples Separator Co.

Also Mechanical Milkers and Gasoline Engines

Toronto

Canada