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AGENTS WANTED EVERYWHERE

Restessessessessesses Creamery Department

Butter makers are invited to send con-tributions to this department, to ask ques-tions on matters relating to butter making and to suggest subjects for discussion. Address letters to Creamery Department. Butter makers are invited to send con-gital tributions to this department, to ask ques-tions on matter relating to butter making and to suggest subjects for discussion.

Cold Storage Plants Essential

The man who establishes a cold storage plant, while it may be very profitable to him to do so, is at the same time conferring a benefit on society. Were it not for cold storage ciety. Were it not for cold storage plants the price of farm produce, par-ticularly butter and eggs, during some seasons of the year would be down to such low figures that it would scarcely pay to carry them to the mar-ket. At other seasons, consumers in general would have to pay tremendous prices, and even then the majority would not be able to get either of these perishable commodities.

The cold storage man here steps in ad though buying heavily in seasons and though buying heavily in seasons of large production keeps up market prices. Later on he puts his goods on the market at a fair profit to himself but, nevertheless, at a smaller cost than the customer, otherwise, would be obliged to pay. The cartoon on this page is reproduced to the profit of the control of the control of the customer, otherwise, would be obliged to pay. The cartoon on the Creamery Journal, a United State of the Comment of the Comment of the Comment of the governments in the two butters. In the United States the loristics. In the United States the loristics. In the United States the loristics.

tries. In the United States the legis-lators recently have been attempting to make it impossible for cold storage men to hold certain lines of goods for more than three months. Such legis-lation is not in the best interests of nation is not in the best interests of society and it is interesting to know that we in Canada in this one phase, at least of distribution, are ahead of our neighbors to the south and appreciate the benefits of the modern storage plant.



A fonce of this kind only 16 to 25c per running foot. Shipped in rolls. Anyone can put to one he ossis subbont pecial tools. We were the originators of this fence. Have sold bundreds of miles for enclosed the state of the stat

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Government assistance cases is not necessary to ensure the establishment of cold storage plants. Legislation, however, which would in-



A Comparison of Policies

Cold storage facilities are of benefit to producer and consumer alike. We in Can-ada, encourage them. In the United States the tendency of legislators is to dis-States the tendency of legislators is to dis-tense the consumer of the Ameri-can dairy papers.

jure the usefulness of cold storage fa-cilities would not meet with favor in this country.

The Dairy Situation in Quebec

The industry of dairying is now ungoing a crisis in the Eastern Town-ships of Quebec. The shipping of cream to the United States, there to be made into cheese and butter, when-ever United States quotations are higher than Canadian, has practically put some of the factories out of busput some of the factories out of bus-iness. Until they are certain of a steady market for their dairy produce in the United States the dairymen will be wise to keep their own factories in operation. The absence of salesmen from the boards due to the selling of cheese or butter on contract at highest

cheese or butter on contract at highest board price is also scriously affecting the price of butter and cheese. The time has come for united ac-tion if the dairymen in the Eastern Townships are to preserve the pros-perity of their industry. An idea of just how serious the situation is may be gained from the following circular letter sent out by Mr. H. S. Foster, president of the Eastern Townships Dr. Charles of t

"As the dairy interests of the East-"As the darry interests of the East-ern Townships are again threatened with the shipping of cream which keeps the reputation for fancy qual-ities in butter and cheese in the back-ground, it is of the utmost import-ance that those factories remaining in operation making gilt-edged qualities should be united and work to-gether in the sale of their output, and patronize our Cowansville board for that purpose. It is necessary that we have sufficient put up every week to make it an object for all buyers to be represented and made to feel that they are free to bid the limit in mar-ket prices, and are not in any way em-barrassed with having contracted a lot of butter and cheese at our board prices. It is apparent that when conprices. It is apparent that when con-tracts are made for factories' output at best board prices the buyers are directly interested in keeping prices down, and will do their utmost for the accomplishment of this purpose, not being disposed to raise the bid. This lessens the number of buyers who will make a rise in prices offered when market conditions are off and lower

market conditions are on and quotations pervailing.

"There was a manifestation of this on June 10 as the prices offered were a decided drop, and it was with difficulty that we could get a rise above 20c. We finally did get 20 3-4c.

most but it was with great reluctance that but it was with great residuance in this offer was made, and it altogethe speaks volumes for the necesity of united effort on the part of the dairy men of the Eastern Townships in selling their button, and choose ing their butter and cheese at this the one place conveniently located to enable all to take advantage of it."

This condition of affairs of which Mr. Foster complains is not restricted to the Eastern Townships only Sell. ing cheese and butter off the board has had a depressing effect on prices in both Ontario and Quebec.

The Use of Lime in Creameries C. L. Marker, Dairy Commiss Alta.

The brightening, sweetening, disinfec-In originating, sweetening, disinfering and preserving qualities of line and its cheapness in price are well known. These are qualities that should appeal to prudent dairyms and in recommending the more extended use of this valuable commodity we give it. we give in the following a few sugg tions as to its preparation and use buildings used for dairy purposes. 1. Place freshly burned lime in

tight barrel or tub, pour on suffice hot water to cover the lumps of and keep well stirred clear to the and keep weil stirred clear to the be-tom. A piece of iron pipe makes, good stirring stick. If the lime is very "quick" two persons may be re-quired to slake it, one to pour on the water as it is needed and the other is stir it. The adding of the water as the stirring should be kept up from the stirring should be kept up from the time the lime begins to slake us. til it is reduced to a smooth past It is not absolutely necessary that he water should be used but unless the lime is very "quick" hot water facilities itates the operation and results is more thorough slaking.

2. The thorough slaking of lime an important operation and should be done with care. When lime is allowed to slake without being stirred the sult is, generally, that a portion of it has not come into contact with the water at the right time and the wash made from it will be full of small, hard lumps which were not slaked. Lime that is "burnt" or "drowned" in the slaking process is loose or flakey in texture when ap-

3. In preparing the surfaces of old whitewashing all loose Hake of old whitewash, dust, cobwels, mold etc. should be carefully brushed a scraped off, so as to leave an abslutely firm surface upon which apply the lime. It is advisable have the whitewash quite hot for the first coat, more especially if there is the least suspicion in the cracks a crevices of the ceiling, walls or flow. The whole surface should be carefully covered with lime. If the first covered with lime. does not cover completely, or if it applied upon a surface upon which there has been a growth of mold, another coat should be applied as sent as the first has become dry.

4. We strongly recommend creamery to keep on hand a supply well slaked lime and to use it for the purpose of occasionally white washing the storage rooms and the it terior of the creamery but also in daily cleansing of churn and of utensils and in the scrubbing of float utensils and in the scrubbing of float A small quantity of well slaked im mixed and used with the hot was water will effectively remove sour as disagreeable smells from utensils and

5. In washing the churn with lim 5. In washing the churn with insteare should be taken to have it thoroughly rinsed shortly afterward with clean boiling water so as to remove the undissolved lime, as otherwise it will form a crust on the inside surface of the churn and possibly atterwards become mixed with the but cur which, of course, should be well-as the course, and the should be surfaced by the state of the course, and the should be surfaced by the should be

********* Cheese Makers are invit to this departmen

June 22, 19

********* Cheese Ma

The make of c as up to Cows wer later than usua the early part of The make at the reports received Dairy correspond making make earlier in t

At the date of ents were appreh-in June unless in help pastures. W prospects for the are bright, and tions the make of 1911 will not make of 1910, an crosso

feature of mentioned by son ents is that more make a pound merly. This may milking better or a more importan the test at chee patrons where mil ooling system ha breed otherwise t roduction irrespe of cor

n Monday, 6,35 lbs. of milk same date last ye rons more that comilk. My old particle delivering 3,910 than last year. milk to make a pyear than last. Co Prospects fo the season are gos son, Prescott Co., "Make to date

with last year. P mainder of the s Freeman Brown, C "We are receivi "We are receiving at this time last milking better. If timed flow are phorn, Leeds Co., O "A heavy yield of Farmers who have many years are many years are many years."

many years are milk to the cheese Montgomery, Leed We are received wilk a day than Patrons are

year. Patrons are same number of Frontenac Co., On "The flow of mill as last year. Pass the June make w we get rain."—I Hastings Co., Ont. "We have recei date than we did I made 90 boxes m pects look very g

we get Lloyd, Hastings Co "The quantity of with last year is th are good for the If grass is will be larger than McDonald, Northur

"I am getting i FOR SALE AND WA

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