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# OR HOOKS

DS patented sta-ple and felt re-inforcing device keeps hooks from pulling y, even when fabric is weak ened by long use. It adds greath to life of the pad. This form of attach

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FOR SALE.—Cheese factory in Oxford Co., in good condition. Output over 200 tons. Splendid locality. Apply Box 570, Farm & Dairy, Peterboro.

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WHITE AND COLUMBIA WYAN.
DOTTES, LIGHT BRAHMAS, S. C.
WHITE LEGHORNS.

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### The Makers' Corner

Butter and Cheese Makers are in-vited to send contributions to this department, to ask questions on matters relating to cheese making, and to suggest subjects for discus-sion.

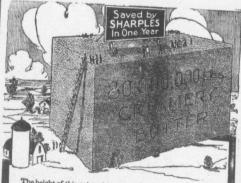
#### Whey Pasteurization a Simple Matter

THE pasteurization clause in the Dairy Standards Act, by which provision is made that whey shall be pasteurized during the comshall be pasteurized during the couing season and after, has encountered
considerable opposition in some quawhere it ... feared that it will
treatly do the expense of running
cheese factories. That such a fear is
groundess is shown by the experience
of those who have aiready installed
apparating whey. The
Alina Cheese pasteurizing whey. The
Alina Cheese, in one of the companies
that have installed a pasteurizing system, which is giving splendid satisthat have installed a pasteurising sys-tem, which is giving splendld satis-faction. Mr. Jas. Domaldson, a farmer-director of the W.O.D.A., is president of the company. Interviewed by an editor of Farm and Dairy as to the ser-vice the pasteurizer was giving him, Mr. Domaldson expressed himself as heine onitroly satisfied, with it. being entirely satisfied with it.

vice the pasteurizor was giving him, when the posteurizor as a being entirely satisfies with it.

"We put the pasteurizor and pasteurizon as a matter of convenience for the women folk of our patrona," said Mr. Donaldson. "They was complaining of the hard work that was madered to clean the dirty, greasy as required to clean the dirty, greasy as required to clean the dirty, greasy as required to clean the dirty, greasy as the constant which the cold whey had been an an which the cold whey had been turned to them. They also thought that if whey were returned in a sweeter and more wholesome condition, it was a supplied to the sample of the control costing about \$10, and the extra steam plaints costs 10 or 12 cents a foot. The extra fivel required only amounts to about 75 cents for each ton of cheese made. The whey is still warm when it reaches the patrons. In this condition it is better relished by the animals than when it is cold and sour, and, heedles, the labor of keeping the cans clean is lewened."

It has been found by Professor Wheeler, of the New York Experimental Station, that 500 pounds of live weight of hers in full laying, each weighting from three to five pounds (about 100 hens), would repounds (about 100 hens), would repounds (about 100 hens), by sounds of the state of the sta



The height of this print of 80,000,000 lbs. of butter is 90 feet - its length 180 feet. An average loss of 10 lbs. of butter per cow by all separators except Sharples causes this appalper cow by an separators except Sharples causes this appal-ling yearly cream loss in the United States alone. If all separators were Sharples this immense pile would be saved annually. For the reason: Sharples is the only separator that akins clean regardless of speed. Look back over your past series with separators. May a day you determined to turn at top speed and not lose cream. But unconsciously, little by little, you slackened and fost oream. That separator was not a

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If it were you could have slowed down and still gotten every particle of cream. Sharples is the only separator that "meets the moods" almost human in its adaptability to every days thouan in the adaptability to every days the separator that not only can do uniqualled work, but will do it, regardless of uniqualled work, but will do it, regardless of uniqualled work, but will do it, regardless of uniqualled works.

the only separator that skims clean at widely varying speeds.

-the only separator that delivers cream of un-changing thickness—all speeds. the only separator you can turn faster and finish skimming quicker.

the only separator with just one piece in the bowl-no discs, easiest to clean. the only separator with knee-low supply tank and a once-s-month oiling system.

and a once-a-month ching system.

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