

A BETTER ATTACHMENT FOR HOOKS ON HORSE COLLAR PADS

Our new patented staple and felt reinforcing device keeps hooks from pulling off easily, even when fabric is weakened by long use. It adds greatly to life of the pad. This form of attachment is

Found Only On Pads Made By Us

Ask your dealer for free Tapatco booklets. Shows pads in colors and contains valuable horse remedies. If he won't, request him to write or direct.

The American Pad & Textile Co.

Chatham, Ontario
Main Office
Grandville,
O., U.S.A.



Patented
U.S.A.
1914

Patented
in Canada
April 5, 1915

O. A. C. No. 72 OATS

Government tested. Pure and clean. No noxious weed seeds. Samples, prices and further particulars on application.

A. FORSTER, Markham, Ont.

- ALFALFA SEED -

Don't sow imported seed if you want results. I have a few bushels of the best. Write for price and sample.

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THREE CENTS A WORD, CASH WITH ORDER

FOR SALE.—Singlebred Pure Breeds.
1 Stallion, 6 years old. Impression 1st.
Form 1, 3 Mares, 4, 5 and 2 years old.
For information write to J. Maloney, R. R. No. 1, Marmora, Ont.

FOR SALE.—Cheese factory in Oxford Co., in good condition. Output over 200 tons. Splendid location. Apply Box 670, Farm & Dairy, Peterboro.

WANTED.—A young married man to hire, or work a farm on shares in Alberta, 225 acres ready for crop. An excellent opportunity. Box 640, Farm and Dairy.

WHITE AND COLUMBIA WYANDOTTES, LIGHT BRAHMAS, B. C. WHITE LEGHORNS.

Michael K. Boyer, Box 25, Hammononton, N.J.

The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making, and to suggest subjects for discussion.

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 coming season and after, has encountered considerable opposition in some quarters, where it is feared that it will greatly add to the expense of running cheese factories. That such a fear is groundless is shown by the experience of those who have already installed apparatus for pasteurizing whey. The Alma Cheese and Butter Company, of Atwood, Ont., is one of the companies that have installed a pasteurizing system, which is giving splendid satisfaction. Mr. Jas. Donaldson, 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 service the pasteurizer was giving him, Mr. Donaldson expressed himself as being entirely satisfied with it.

"We put the pasteurizing apparatus in as a matter of convenience for the women folk of our patrons," said Mr. Donaldson. "They were complaining of the hard work that was required to clean the dirty, greasy milk cans in which the cold whey had been returned to them. They also thought it would have more wholesome condition, it would have more feeding value. Our system is simplicity itself. We have a ground tank, into which the whey is emptied. Formerly the whey was pumped from this tank to the elevated patrons. We found, however, that the pump did not give satisfaction. The leathers of the valves were kept soft by the whey and the acid soon cut them out. We replaced the pump with an ejector, made of brass and costing about \$10. It gives better satisfaction in elevating the whey than the pump did, and besides, it materially assists in the pasteurizing process. The steam raises the temperature of the whey to 125 degrees F. in the ejector. A live steam pipe connects with the whey pipe just above the ejector, and by this means the pasteurization is completed. The amount of steam entering is regulated by a tap, and we adjust it so that the milk comes out at about 155 or 160 degrees F. We take care not to raise the temperature to 165 degrees, because at this temperature whey will cook. All that is required when the ground and elevated tanks are in position, is an ejector costing about \$10, and the extra steaming costs 10 or 12 cents a foot. The extra fuel 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, besides, the labor of keeping the cans clean is lessened."

It has been found by Professor Wheeler, of the New York Experimental Station, that 500 pounds of live weight of beef in full laying, each hen weighing from three to five pounds (about 100 hens), would require, per day, 27.5 pounds of dry matter, 1.5 pounds of ash, 5 pounds of protein, 15.75 pounds of carbohydrates, and 1.75 pounds of fat. This has a nutritive ration of 1:4.6.



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 appalling yearly cream loss in the United States alone. If all separators were Sharples this immense pile would be saved annually. For this reason: Sharples is the only separator that skims clean regardless of speed. Look back over your past experience with separators. Many a day you determined to turn at top speed and not lose cream. But unconsciously, little by little, you slackened and lost cream. That separator was not a

SHARPLES SUCTION-FEED CREAM SEPARATOR

If it were you could have slowed down and still gotten every particle of cream. Sharples is the only separator that "meets the mood"—almost human in its adaptability to every day conditions. It's the separator that not only can do unequalled work, but will do it, regardless of unfavorable circumstances. Sharples is

- the only separator that skims clean at widely varying speeds.
- the only separator that delivers cream of unchanging thickness—all speeds.
- the only separator you can turn faster and flash skimming quicker.
- the only separator with just one piece in the bowl—no discs, no set to clean.
- the only separator with knee-low supply tank and a once-a-month oiling system.

Over a million users! Made and strongly guaranteed by the oldest and greatest separator factory in America. Many a Sharples has been in constant use for 25 years at trifling repair cost. Send for free Catalog to Dept. 77.



The Sharples Separator Co. - Toronto, Can.
The Buckeye Machine Co., - Calgary, Alta.
Distributors for British Columbia, Alberta & Saskatchewan
The Mitchell & McCreight Bldg. Co., - Brandon, Man.
Distributors for Manitoba

CHEESE-MAKERS!

Are you going to continue using high-priced imported Rennet Extract—or

Curdalac* (P. D. & Co.) and

Spongy Pepsin for Cheese-making?

During the season of 1916 these two coagulants satisfactorily replaced Rennet in scores of factories, gave full yield of fine-flavored cheese, and with great saving in cost.

Ask the nearest supply dealer for information regarding the use of these products, also for prices and descriptive literature.

*The term "Curdalac" is used to distinguish the Rapid with rapidest manufactured by Parke, Davis & Co.

Walkerville, Ont.

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