

BONDED

GRAIN GROWERS

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GRAIN GRAIN GRAIN

THE rush of marketing is on. **WHERE ARE YOU GOING TO SELL IT?** We just want to tell the farmers who read the Guide that the Elevator Buyers and scores of Bank Managers throughout the country, are doing everything possible to keep farmers from shipping grain to us, because we are a Farmers Company. **Are you helping them to hurt a Company,** of which many of you are members, by listening to their smooth talk and letting them have your grain? If you are, just stop and think it out. Are the Elevator Companies and Bankers your best friends? Hadn't you better support your own Company and build up an independent channel through which your grain can be put upon the markets of the world **Haven't you sold it through a combine long enough?** From the large quantities coming to us, **we can sell in large blocks,** which means better prices for our shippers. We also have a Claims Department and all claims are carefully looked after. Write us for our shipping instructions and prices. **Get wise and ship your grain to**

The Grain Growers' Grain Co. Limited

WINNIPEG

MANITOBA

TO ENFORCE GRAIN ACT

The impunity with which elevator men along the C.P.R. line from Edmonton to Macleod have disregarded the intent and purpose of the new grain act, cannot fail to call forth the greatest indignation on the part of all farmers who have grain to market. The elevator men could not have bank clerks and office boys sign for cars and then hand them over for the shipping of grain from the elevators without the connivance of the C.P.R. officials. The fact that they know what was being done and secretly combined with the elevator men to cheat the farmer out of his cars and to obviate the Grain Act, causes the farmers' righteous indignation to be hurled equally against them. The elevator men could not override the Grain Act without an accomplice, which in this case is the C.P.R., and an accomplice is equally culpable in the eyes of the law, and in many cases is the most at fault.

The Manitoba Grain Act has been a special boon to the farmer in getting out this season's grain crop. With 1907 a lean year, the farmer is very desirous of securing highest prices for his grain, and welcomes the opportunity afforded of ordering his own cars and shipping direct to the lake ports without having to pass through the middleman. This has been greatly appreciated by the farmer, and it is no wonder that he is exasperated by the methods employed by the elevator men, particularly at Granum and Claresholm, to deliberately break the law.

We are glad to notice that in the late revision of the Manitoba Grain Act the clauses against fraud in the matter of ordering cars have been made more pronounced and severe. And as the law stands, any person who buys or sells, accepts or transfers the use of a car, or who loads a car which has not been properly allotted to him; or who fraudulently has a name placed on a car order book, shall be liable to a penalty not greater than \$150 or less than \$25. It is hoped that this clause will

bring the violators to speedy justice and will help to prevent any further violation on the part of dishonest grain dealers.—Edmonton Bulletin.

BETTER DAIRY BUTTER

Not only all the farmers engaged in dairying as a business, but even those who will sell or trade a few pounds of butter to the grocer should be familiar with market requirement. The markets are vastly different in their demands from what they were a few years ago. Only a short time ago all those that had anything to do with buttermilk, considered it impossible to make butter from other than sour cream. It is said that this practice educated the farmers to the flavor produced in such cream. Even yet there is a fair demand for butter to quick high flavor, but the best trade is asking for something different, and they are willing to pay the difference in the price for it.

The butter that will bring the highest price anywhere in Canada is the butter of strictly sweet, mild, clean flavor, as nearly like that of clean flavor can only be produced from cream that is sweet and clean in flavor when delivered to the creamery. We should aim to suit the taste of the consumer. Each producer should ask himself if he is doing this, or, keeping the cream until it becomes sour, and thereby fitting it for a poorer market and lowering the price.

Those making butter on the farm should churn the cream when it is beginning to sour. Have it at the churning temperature at least two and one-half hours before churning. Find the temperature that will cause the cream to churn in twenty-five to thirty minutes. Stop churning while the butter is in granules of the size of wheat or peas. Draw off the buttermilk and add as much water as you have buttermilk at a temperature of from 54 to 56 degrees Fahrenheit. Agitate the butter granules in the water for three or four minutes, then draw off the water. If the butter is not clear or free from milkiness repeat the wash. Salt the butter in the granular form, then mix and leave two hours before working. Put up in neat one-pound packages, wrapped in parchment paper, neatly boxed or put in baskets.—Commercial.