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SIMPLICITY
INTEGRITY
MONEY SAVER
PRODUCTION
LABOR SAVING
EFFICIENCY
XCELLENCE

Cream LINK BLADE Separator

These are a few of the many excellent features embodied in the Simplex Separator. Simplicity of operation because there is a minimum of work in parts of any machine made. A child can understand and operate the Simplex.

The Simplex is made to last a life time; and into every machine that leaves our works the conscience and integrity of the firm is built.

The Simplex is the greatest money-saver and labor-saver on the modern dairy farm. The Link Blade skimming device skims so clean as to preclude all possibility of waste, thereby saving you many dollars in hard cash every year. The large capacity 1,100 lbs. Simplex once at its speed turns as easily as the 500 lb. machine of other makes. This means double production with half the labor required for the ordinary hand separator.

That the Link Blade device is more efficient than other types, we have proven many times by testing the same in bowls of other makes of separators. It always results in an increased capacity of anywhere from 25 per cent. to 50 per cent., or even 100 per cent.

It is when you consider these features of the Simplex that you understand why it is the favorite separator with the dairy farmers, and the separator "par-excellence" of all makes.

"We know that the Simplex is the separator you want, but we do not ask you merely to accept our word. Write us for proof and particulars of our offer of a demonstration of the Simplex on your own farm."

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It is the best time to figure on complete barn equipment to save labor. It may be impossible to get hired men in the future. Our latest improved equipment of feed and litter carriers, pumping systems water hoses, etc., will take their place. Many a farmer has found hired men unnecessary where he had the O. W. E. & P. Co.'s labor-saving, barn equipment. Ask for descriptive catalogues.

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Plain Words For Ontario Dairymen

A Western Dairy Authority Submits the Dairy Industry of Ontario to Some Criticism

ONTARIO dairymen need no longer long for some power "to see ourselves as others see us." In his address before the convention of Saskatchewan dairymen held at Saskatoon some time ago, the assistant Dairy Commissioner for that province, F. N. Logan, B.S.A., expressed himself very clearly as to the view of the dairy situation in Ontario. His remarks are particularly interesting in view of the fact that since they were made some of the measures that he advocated have been enacted by the Ontario Legislature. In part he said:

"If there is any industry in this country which should be under government control, it is the dairy industry. The quality of the finished product depends so much upon the raw material, and without the aid of some system which will tend towards the improvement of the raw material, there is little hope that the industry will reach the perfection that it should. Educate the farmers to better methods in regard to the care of their milk and cream, you say, Education has not done this, it has failed to bring about the desired result. Take Ontario, as an example. For the past 30 years the Ontario Government and Dairy Associations have kept up a bombardment on "The Care of Milk and Cream"; "The Washing of Dairy Utensils"; "The Effect of Feed on the Quality of the Milk," and kindred topics, sufficient to make every farmer in Ontario a scientific and sanitary patron. Yet after all these years one of the most reliable experts of the Province, at the Dairymen's Convention last January, stated, that as regards the quality of Ontario butter and cheese they were making little or no progress. He further added that the foreign market for Ontario butter was all, that at one time they had a good market in British Columbia, but when brought into competition with butter from the Prairie Provinces, they were obliged to take a second place and an inferior price.

Real Remedies Avoided.

This, to say the least, is a humiliating and serious confession, and an admission that they have not followed the right system in developing the dairy industry. They hold their annual conventions and discuss the same old subjects, such as "How to Build up the Dairy Herd," "How to Feed the Cows," etc. They merely touch upon the vital questions such as grading the cream, grading the butter, and a cooperative marketing system. They refer to the progress that has been made in Alberta and Saskatchewan, when since the adoption of these methods, but apparently look upon the task of reforming the milk and cream producers of Ontario as hopeless. Why private and cooperative creameries and cheese factories located at from two to ten miles apart, the competition for milk and cream is keen, and one operator will not start grading for fear some of his patrons will take their cream to some other creamery, and so the old method is continued. There are some excellent dairymen throughout Ontario and Quebec, but they get no more than a pound of butterfat for their cream than the most careless patron in the neighborhood, so the tendency is for the good dairymen to become careless, rather than for the careless to become more particular. It is, therefore, not surprising to read the statement of an old butter dealer to the effect that 20 years ago Ontario and Quebec butter was of good quality,

but that it had greatly deteriorated since that time.

Cheese Quality, Too, Lags.

As regards cheese making, little or no improvement is being made in its quality. As high a price is paid for poor milk as for good, so it is only natural that the quality of the milk does not improve. The sad condition of the meat trade that there is only one effective way of bringing the quality of their cheese and butter to the standard already reached by some of the Western Provinces, and that is to grade the milk and cream when it arrives at the factory. They also realize that their present system of marketing is unfair, unsatisfactory, and does not tend towards establishing standard grades or reliable markets, but owing to unwarranted competition they do not seem able to agree on any system more efficient or satisfactory than the one in vogue.

It is usually easy to point out defects, but not so easy to suggest remedies. I think anyone will agree, however, that some of the old methods must be changed if the dairy products of Eastern Canada ever achieve any reputation worthy of mention in the markets of the world. One of the first reforms would be cooperative marketing under Government supervision, accompanied with the grading of all butter and cheese and the payment for same, according to its quality, instead of by the expensive "bit and mile" system of auction sales, consignment, or private arrangement. This step would doubtless lead to the grading of cream and milk, for many dairymen would soon learn that to obtain the highest prices, they must obtain better raw material, and this will only come when it is paid for according to its quality.

PAID BY TEST FOR 12 YEARS.

EDITOR Farm and Dairy.—Regarding the Dairy Standards Act, by which milk testing at cheese factories is made compulsory after April 1st, 1917 I would say that doubtless this should have been done years ago. In the year 1896, I paid for milk on a quality basis in 21 factories, and continued to pay for milk on that basis for about 12 years without any help from any source. This milk testing cost me thousands of dollars. I must have been ahead of my time for I paid very dearly for my experience.

The legislation is all right, but the practical working out of the law will be another matter. The A. A. should take the matter in hand and appoint men who are thoroughly competent to do the work. The cheese inspectors should be able to do the testing if they could pass the necessary examination for a certificate to do the work.—Wm. Eger, Dundas Co., Ont.

LENGTH OF NOTICE.—If a person rents a house by the year, but pays rent by the month, how long should they be obliged to give of their intention to give up the house?—F. D. Peterson Co., Ont.

When a house is rented by the year, the tenancy expires at the end of the year, when the tenant will either leave or make a new agreement with his landlord. If the tenant stays on without making any further arrangements, rather than for the landlord, he becomes a yearly tenant and will be obliged to give six months' notice to quit. When a house has been rented for a year, the tenant is, of course, obliged to keep the house for the year.



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A. C. Hallin

in Canada, His Holiness Association has done much for the country. The most interesting Holstein breed is the Hallman county. His Holiness that section, a weaver by his own occupation, earner, he grew up in the walked to Carleton Falls don't undertake by land of promise made. He has not, in Water

