NO WOMEN COMPLAIN NO MEN GROWL ABOUT SHARPLES **Tubular Cream Separators**

Which shows how very different Tubulars are from all others.

from all others.

You see, Dairy Tubulars contain no disks to wash, rust and wear. Twice the skimming force of others. Skim faster and twice as clean. Repeatedly paying for themselves by saving what others lose.

This is why other separators are being rapidly discarded for Tubulars. For your own sake, ask the oldest separator concern or this continent for catalogue No. 253, fully describing the modern separator—the simple Tubular which

THE SHARPLES SEPARATOR CO. Toronto, Ont. Winnipeg, Man.

FOR SALE Up to date cheese factory and dwelling; good well One acre land; received \$1.50 per 100 lbs cheese for manufacturing. ½ mile to school Beason for selling-accepted Government position. This factory runs year round, and receives 2,000 to 9,000 be. milk per day in summer. Address FRED S. HADLER, GREEN LEAF, WIS., U.S.A. R. R. No. S. Box 6

XMAS either for grown-ups or children, on the farm is Price \$1.35 poetpaid.

Dept. FARM AND DAIRY Peterboro

THE 'BAKER' BACK-GEARED WIND ENGINE



Is Built for Heavy Duty. Neat and Com-pact in Design. Do Ferfect Work, Be-cause they are Built on Principles that are absolutely Correct, and the Easiest Running Mill Made.

The wheel is built on a hub revolved on a long stationary steel spirdle. As a result, there is less friction, and the hub will never become worn and cause the wheel to sag toward the tower.

"BAKER" wheels have large numbers of small sails, without rivets, as compared with other makes.

The small sails develop the full power of the wind and enable "BAKER" mill to pump in the lightest breeses.

The engine is so constructed that the gears cannot wear out of mesh.

All working parts are covered with a cast iron shield, thus protecting same from ice and sleet.

We make a full line of Steel Towers, Galvanized Steel Tanks, Pumps, Etc. .Write for Catalogue No. 58.

THE HELLER-ALLER CO. WINDSOR



AMERICAN SEPARATOR CO. BALBERINGE, N. Y.

Cheese Department Alkers are invited to send contributions to this department, to ask questions on the surgest subjects for discussion. Address letters to The Cheese Maker's Department.

Legislation for the Proper Brand-ing of Whey Butter

G. G. Publow, Kingston, Ont. In the dairy industry of Canada the latest substance to assume noticeable proportions is the now well known by-product, whey butter, and it is the object of this paper to describe briefly the importance of its control, and at the same time furnish material for discussion by the nish material for discussion by the delegates here assembled, with the object of impressing on the Dominion government the need of legislation for the proper branding of whey butter as such, so that the consuming pub-ic may know at all times exactly what it is purchasing and so that the interests of the regular creamerymay be legitimately protected

Whey butter is a by-product of the seese industry. It is the product cheese industry. It is the product secured by churning the globules of fat separated from the other constituents of whey, with or without the addition of coloring matter, salt and water. The history of its manufacture dates back to many years ago, but in the last two or three years, owing to the improved separating ap-paratus and increasing market values of dairy products, together with greater business competition, it has grown to such an extent that nearly one-fifth of the cheese factories of Eastern Ontario are now engaged in its manu-

NOT EQUAL TO CREAMERY BUTTER In some factories where proper facilities and surroundings exist a very fair quality of butter is made, but the great majority, the quality is of a very inferior nature, and in no case does the quality equal the finest creamery butter. There are a num-ter of reasons why it is not possible to make the butter of finest quality, and some of these I wish to enumerate.

In the first place, the raw material, that is, the cream secured from the whey, is not of the finest possible quality. Before it is secured it has suffered not only the usual effects of bacterial life in the pull from the additional hours of exposure cheese manufacturing temperatures which in themselves are sufficient to spoil average milk in a short time. In the cheese manufacturing process too. the fat globules lose that characteristic which ensures firmness of body, this being so pronounced at times that the butter is greasy even in cold weather.

weather.
CONDITIONS ARE AGAINST WHEY BUTTER
Then, again, the equipment, surroundings and atmosphere of the
average factory are far from being
ideal for the manufacture of finest
butter, the whole manufacturing process frequently being one of exposure
to harmful odours and bacteria during each step from the ripening of ing each step from the ripening of the cream to the packing and marketing of the butter

Many of these deficiencies doubt, be attributed to the fact that very few cheesemakers have the ability to make good butter under any condi tions, this part of their training hav-ing been neglected in the regular Others that could be se work and are good buttermakers do not do and are good buttermakers of hot satisfactory work because of lack of help, and in the rush of taking care of both butter and cheese at the of both butter and cheese at the one time some part is obliged to suffer. The point may be raised by possible opponents to legislation that whey

*An address before the Dominion Dairy Conference, Ottawa, Dec. 6th and 7th, 1911

Because consequences | butter is better than lots of farmer's | if the butter was used for export. butter is better than loss of farmer abouter and even better than some ereamery butter, a statement which is perfectly true. But this is of no importance in the deciding of the issue at stake, namely, the proper brand-ing of the butter. I wish to make myself quite clear on this point.

WHERE INJUSTICE LIES

I am not particularly opposed to the manufacture of whey butter under proper conditions, but I am opposed its being marketed under the label finest creamery butter. It is a of finest creamery butter. It is a well known fact that whey butter at its best has poor keeping quality, and it is not hard to appreciate the juries that might result to the general butter industry by the effects of such on the unsuspecting public, especially

If the quality of whey butter is good enough, selling it as such will not affect the market price, but selling whey butter of inferior quality for whey butter of inferior quality for high prices under the brand of finest creamery is something that should not be permitted

The consuming public should be protected and the solidity and reputation of the dairy industry of the Dominion for honest goods of unques-tionable quality should be maintained at all cost. It is with this object in mind that this paper has been prepared, and I submit its contents to you with the hope that with your support it may be instrumental in accomplish-ing the object for which it is intend-

RESOLUTIONS APPROVED OF BY THE DOMINION DAIRY CONFERENCE

The resolutions adopted by the Do minion conference of dairy Ottawa last week, if adopted by the government and practiced in every government and practiced in every cheese and butter factory in the Do-minion, would place Canada in the front rank as a dairy country. These resolutions, having the sanction of our best dairy authorities, are worthy of consideration by all dairymen.

Several measures that have been urged by Farm and Dairy for years, such as the weighing of cream samples, branding of whey butter, pasteurization of whey, and pasteurization of cream, were put in the form of resolu-The resolutions read as follows :

To the Dairy and Cold Storage Commissioner, Mr. J. A. Ruddick, the Chief of the Dairy Division, Mr. Geo.
H. Barr, members of the Dominion Conference of Dairy Experts as-Conference of Dairy Experts as-sembled at Ottawa, Dec. 6th and 7th, 1911, your committee on resolutions beg leave to report as follows:

WITH REFERENCE TO CHEESE In view of the fact that a large portion of whey from the cheese factories of Canada is, and is likely to be re-turned in the milk cans, and whereas it has been shown through actual factory practice that proper pasteuriza-tion of the whey, heating it to 155 degrees, ensures a decided improve-ment in the quality of the cheese by diminishing bad flavors, improves diminishing bad flavors, improves the sanitary condition of the factories, tends to increase the feeding value of the whey, eliminates the risk of conveying through the whey, disease germs, especially those of tuberculosis, to the stock to which it may be fed, and whereas, a practical system of pasteurization at a cost which in-volves no hardship to the factories has demonstrated and successfully been demonstrated and successfully and voluntarily adopted by a number of factories, be it resolved that this Conference of Dominion Dairy Experts approves of and strongly recommends the pasteurization of whey. Further, in view of the national importance of this question, it is also resolved that this opportunity be taken to urge the need of passing taken to urge the need of passing legislation in the near future that will ensure the proper pasteurization ensure the proper pasternation of all dairy by-products, such legislation to provide for, and place in the hands of responsible parties authority to see that the pasteurization of the aforementioned by-products is properly car-

Owing to the fact that the most successful work can be done in the pasteurization of whey where no wash water is run into the whey tank and where no surplus whey is allowed to where no surplus when is allowed to remain in the whey tank from day to day; resolved that, in the opinion of this Conference, septic tanks or other means for the satisfactory disposal of the aforementioned wash water or surplus whey be provided at all cheese

WITH REFERENCE TO BUTTER Resolved that, in the opinion of this

Conference, a standard scale should used for weighing Babcock samples of cream for testing, and that such scales should be inspected at least once a year at the factory.

Resolved further, that composite samples be kept in tightly stoppered bottles in a cool place, to prevent evaporation of water and undue fermentation, and whereas lack of uniformity in temperature at which Babcock cream tests are read causes a variation in readings, we recommend that samples be read at a temperature of 130-140 degrees Fahr.

Resolved that, owing to the fact that the present method of manufac-turing and selling whey butter tends to injure the legitimate creamery in-dustry of Canada, and in order also to protect the consumer, this conference recommends that all such butter have a distinguishing mark or brand.

Resolved that, owing to the fact that in Canada butter production is to a great extent limited to seven months in the year, and whereas but-ter consumption continues throughout the whole year, the keeping quality of the butter is an important factor under such conditions, and further, that it having been demonstrated that pasteurization of milk and cream adds to the keeping quality of the butter made therefrom, this conference re-commends that pasteurization be adopted in order to secure this improvement.

Resolved that, in the judgment of this conference, some system of grading cream at cream gathering cream-eries and payment for same on a quality hasis be adopted to improve the quality of Canadian order. ing cream at cream gathering cream-

The Dominion Dairy Conference

(Continued from Page 11)

Further reports of the discussion will be published later in Farm and Dairy. Among the prominent dairy-men who were present and whose names were not given on page five of this issue were O. Delaire, Secretary of the Dairy School, Ste. Hyacinthe, Secretary Que; E. Borbeau, Inspector General for Cheese, St. Hyacinthe, Que., and W. McLaggan, Montreal.

CREAM

WANTED

We are paying 31c per lb. butter-fat for cream of good flavor. We furnish cans and pay express charges both ways. Ship your cream to us.

PROMPT RETURNS

Flavelle-Silverwood London, Ont. Limited

Pearl, Milford, h lishman s the famil unmixed of being habite in coving the of shinny of shinny thrashed tional, as gives Libl Watsons attend the to conduct M_{w}^{AR}

Dece

mean al dren any but he plainly th for carry and gestion, tha's but every wee She go for her h every nig to treat I written or

store ar

When 1 money sl the mone num gently an zine peopl Pearl had er own derful to make the

a piece of

THE It is a When a The Pic

Valley, a by young year on th green flat In many other gan early One ver

enjoyment hard cash and "Long cured in th Tommy